

# *Index*

Breakfast	02
All Day Menu	03
Late Night Menu	06
Afternoon Tea	07
High Coffee	08
Tea Selection	09
Champagne	12
Sparkling Wines	12
White and Rosé Wines	13
Red Wines	14
Gin History	15
Gin Cocktails	16
Creative Concoctions	18
Botanical Infusions	20
Vodka, Rum, Tequila, Mezcal	22
Whisky	23
Bourbon, Cognac, Armagnac	23
Port, Sherry, Grappa	24
Beer & Cider	25
Soft Drinks	25
Weights & Measures	26

# Breakfast

FROM 8 AM UNTIL 12 NOON

## FRUIT, CEREAL & PASTRIES

Selection of Viennoiserie (3 pieces) £12

Pancakes with seasonal berries and maple syrup £13

Breakfast trifle, layered house roasted nut and grain granola,  
mixed berry compote and Greek yoghurt £9

Bircher muesli, roasted hazelnuts and sultanas £12

Seasonal fresh fruit and berry selection £12

## EGGS DISHES

Omelette Arnold Bennett £12

Eggs Benedict, Florentine or Royale £12

Smashed avocado with chives, lemon and free-range hen's eggs on sourdough toast £16

*Add smoked salmon or grilled bacon £5*

Your choice of eggs with bacon, sausage, black pudding, tomato, mushroom and baked beans £17

## JUICING

A selection of cold pressed juices from 'Press' for a great and nourishing start to your day £11

Garden 2: Beetroot, apple, lemon and ginger

Orchard 3: Orange, lemon, tangerine, grapefruit, turmeric, cayenne and black pepper

Super Greens: A smoothie of banana, apple, cucumber, spinach,  
romaine, avocado, lemon, guarana, jalapeño and moringa

Please speak to a member of the team if you have any dietary allergies or intolerances.

# All Day Menu

FROM 11 AM UNTIL 11 PM

## TO SHARE

- Mini Yorkshire puddings, braised beef, béarnaise sauce £12
- Confit duck bao buns with summer slaw and hoisin sauce £12
- Welsh rarebit with grilled chicken and watercress salad £12
- Mini battered fish tacos, fraise salad, tartare sauce and caramelised lime £10
- Scottish Salmon rillettes with lemon, capers and a baguette crisp £12
- Halloumi fries, organic mint infused yoghurt, pomegranate seeds (V) £9

## SALADS

- Compressed Watermelon with crumbled feta, black olive crust, sprouts and crushed avocado (V) £15
- Caesar salad with baby gem, Parmesan, egg, marinated white anchovies, crispy focaccia £16
  - Add roasted chicken breast or seared salmon £6 | Add King prawns £8*
- North Sea tuna tartare with avocado, wasabi, crispy rice paper, dressed watercress £18

Please speak to a member of the team if you have any dietary allergies or intolerances.

All prices include VAT at the current prevailing rate. A discretionary 12.5% service charge will be added to the final bill.

# All day Menu

FROM 11 AM UNTIL 11 PM

## SANDWICHES

Angus beef burger with cheddar cheese, tomato chutney, brioche bun £22

Grilled free range chicken breast burger, Emmental cheese,  
wholegrain mustard mayonnaise, avocado, brioche bun £19

*Add streaky bacon or fried hen's egg £2*

Duet of lamb sliders with apple tzatziki, charcoal brioche, sweet potato fries £20

Club sandwich with chicken, streaky bacon, beef tomato, egg mayonnaise £18.50

South Coast lobster club, lobster tail and prawns, avocado, Marie Rose £23

## LARGE PLATES

Poached turbot with garden peas, wilted kale, fennel salad and a saffron broth £29

Roasted fillet of Scotch beef, black garlic infused mash potato,  
shallot rings, wild woodland mushroom jus £34

Spiced butternut squash with chickpeas and heirloom tagine and citrus couscous (V) £24

## CHEESE BOARD

Selection of British cheese, chutney and crackers £15

## WEEKLY SPECIAL

Ask our team for this week's choice

Please speak to a member of the team if you have any dietary allergies or intolerances.

4 All prices include VAT at the current prevailing rate. A discretionary 12.5% service charge will be added to the final bill.

# *All day Menu*

FROM 11 AM UNTIL 11 PM

## THE GREAT BRITISH CLASSIC – THE SUNDAY ROAST

Available Sundays from 11:00am

Slow cooked beef, roasted potatoes, sautéed baby vegetables,  
wilted greens, Yorkshire pudding, gravy **£28**

Baked cod fillet, warm potato salad, sautéed baby vegetables, wilted greens, citrus cream **£26**

Wild woodland mushroom wellington, sautéed baby vegetables, wilted greens, gravy (V) **£24**

## DESSERT

Valrhona Caraibe 66% dark chocolate trio of mousse, cake and sauce  
with roasted Brazilian cocoa nib ice cream **£11**

Sticky toffee and date pudding, caramel sauce with organic milk ice cream **£10**

Carrot cake, sugar glazed dried carrot, roasted Californian walnut ice cream **£10**

Summer berry and sparkling wine soup with mint sobet and brioche **£10**

Apricot and ginger iced parfait pavlova with herbal apricot sauce **£10**

Baked white chocolate and vanilla cheesecake with raspberry compote **£10**

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All prices include VAT at the current prevailing rate. A discretionary 12.5% service charge will be added to the final bill.

# Late Night Menu

FROM 11 PM UNTIL CLOSE

## TO SHARE

Mini Yorkshire puddings, braised beef, béarnaise sauce £12

Welsh rarebit with grilled chicken and watercress salad £12

Mini battered fish tacos, fraise salad, tartare sauce and caramelised lime £10

Halloumi fries, English mint yoghurt, pomegranate seeds (V) £9

## STARTERS

Spiced lentil soup, herb croutons £12

Fattoush salad with cucumber, tomatoes, mixed peppers, feta cheese, radish, baby gem, sumac and croutons (V) £15

Caesar salad, baby gem, shaved parmesan, egg, marinated white anchovies, crispy focaccia £16

*Add roasted chicken breast or seared salmon £6 | Add King prawns £8*

## SANDWICHES

Angus beef burger, Cheddar cheese, tomato chutney, brioche bun £22

Grilled chicken breast burger, emmental cheese, avocado, brioche bun £19

*Add streaky bacon or fried hens egg £2*

Club sandwich, chicken, streaky bacon, beef tomato, egg mayonnaise £18.50

South Coast lobster club, lobster tail and prawns, avocado, Marie rose £23

Dum chicken biryani, mini garlic naan, poppadom and mint raita £28

Penne pasta with arrabbiate sauce and shaved parmesan cheese £24

## DESSERT

Sticky toffee and date pudding, caramel sauce with organic milk ice cream £10

Baked white chocolate and vanilla cheesecake, raspberry compote £10

Selection of British speciality cheese, chutney and crackers £15

Please speak to a member of the team if you have any dietary allergies or intolerances.

# Royal Afternoon Tea

FROM 1 PM UNTIL 5 PM

£36 PER PERSON

Including a glass of Perrier-Jouët Grand Brut

Pineapple and cucumber shot

## SANDWICHES

Tuna rillettes, heirloom beetroot, pumpernickel bread

Scottish salmon, cucumber, cream cheese, basil bread

Ham and mustard, white bread

Poached chicken, apple, taragon, beetroot bread

Mango and chayote slaw, carrot bread

## TRADITIONAL WARM SCONES

Plain and Sultana scones

Devon clotted cream, strawberry preserve

## DESSERTS

Toasted pistachio roll sponge, pomegranate confit, pistachio chantilly

Lemon verbena mousse tart with slow cooked peach compote

Thyme dome with strawberry insert on a layered sponge base

Cold guava cheesecake with lime jelly

*Enjoy 90 minutes of unlimited Perrier-Jouët Champagne  
to complement your Royal Afternoon Tea experience for £65 per person.*

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# High Coffee

FROM 1 PM UNTIL 5 PM

£42 PER PERSON

## OPEN SANDWICHES

Free range chicken, celeriac and sweet pepper remoulade on buttermilk bread

Heirloom tomato caprese, watercress pesto on a mixed olive roll

Smoked eel, pickled red onion, caper aioli on a beetroot brioche roll

Served with a Salted Caramel Espresso Martini

## WARM SAVOURIES

Lamb and rosemary open pie

Wild mushroom tumble weed

Sun blushed tomato spiral, warm piccalilli

Served with a Caffé Freddo

## PALATE CLEANSER

Blood orange and ginger sorbet

## TRADITIONAL WARM SCONES

Sultana and buttermilk scones with Devon clotted cream, strawberry jam

## DESSERTS

Hazelnut opera

Bailey's chocolate éclair

Black forest gateaux

Macaroon with salted caramel

Lemongrass and lime crème brûlée

Served with your choice from the below:

Espresso, Latte, Mocha, Macchiato, Cortado, Cappuccino or Canarino

Signature Caffé Coretto to finish

# Tea Selection

£6 EACH

From journeys through mist kissed Himalayan foothills, Pacific Volcanos active and dormant and Sri Lankan rainforests come Oolongs, Orange Pekoes, and muscatel Darjeelings, brisk Assams, smoky Lapsangs and fragrant Jasmynes, developed and curated by the East India Tea Company.

## OUR BESPOKE BLEND

**NUMBER ONE PARK LANE**, flavoured black tea from Sri Lanka using Sri Lankan vanilla and large leave tea from Ceylon, this distinctive scented tea has a sweet and creamy character.

## WHITE TEA

**NEPAL SPRING**, from the new growth of the spring's first flush, this delicate white tea consists solely of the silvery and fine Tippy leaf and a bud, producing a sweet flavour and flowery aroma.

**SPRING WHITE WITH ROSE BUDS**, delicate and floral white tea buds from Nepal with the sweet aroma of Iranian Rosebuds. This Tranquil tea is light and fragrant and the perfect accompaniment to delicate pastisseries.

**SILVER NEEDLE WITH JASMINE FLOWERS**, a blissful combination of Chinese white tea with fragrant jasmine, this is an ideal blend for relaxing and unwinding.

## OOLONG TEAS

**DRAGON EYE**, a semi-fermented Oolong or 'Wu Long' meaning 'Black Dragon', is a light-bodied tea, high in antioxidants and delicate buttery notes.

**MI LAN DAN CONG**, with subtle fruit notes, this smooth Oolong comes from a plantation on the lower slopes of China's Wu Dong Mountain. The leaves are thoroughly fermented and baked to produce a rich liquor with floral and honeyed characteristics.

# Tea Selection

£6 EACH

## GREEN TEAS

**LUNG CHING DRAGONWELL**, named after the Dragon Well village in Hangzhou, this variety of green tea was once a favourite of the Chinese emperor Kang Xi in the 1600's. Pressed and fired in a wok, this refreshingly sweet and delicate tea has a pale yellow liquor unlike any other.

**SENCHA**, or “new tea”, is made from the first harvest or “flush” of spring, full of nutrients developed over their dormancy period in winter. With grassy and vegetal notes, this tea is ideal to revitalise your mind.

**PREMIUM GYOKURO**, Gyokuro, or “jade dew”, is one of Japan's most precious teas. These tea bushes will spend a minimum of three weeks in the shade before being harvested, this will cause the amino acid theanine and the alkaloid caffeine in the tea leaves to increase, yielding a distinct sweet and grassy flavour.

**MATCHA**, is a vibrant and smooth green brew that provides a flavour and experience unique in the world of tea. With a creamy froth on top, its scent is subtle with a mix of grassy, nutty and earthy notes.

## BLACK TEAS & BLACK TEA BLENDS

**ROYAL BREAKFAST**, this blend has teas selected from the misty hills of Ceylon, known for their brightness and floral notes, and from the lush estates of Assam to bring out malty and rich characters.

**ROYAL FLUSH, SRI LANKA**, Single Estate Black tea from Sri Lanka. In 1954, Queen Elizabeth II and Prince Philip made their first state visit to Ceylon. The Royal Flush Black Tea is harvested from bushes propagated from the original bush planted by HRH Prince Philip during this visit. Bright, medium-bodied and delicate, this beautifully smooth Royal Flush is a fine treat to be savoured.

**ASSAM SECOND FLUSH TGFOP**, this Assam tea is notable for its beautiful leaf-style. The rich black tea comes from a single estate in Assam, with the highest tippy leaves, brewing a deep copper liquor with a smooth and malty body.

# Tea Selection

£6 EACH

**IMPERIAL QING LAPSANG SOUCHONG**, from the Fujian province of China, this distinct black tea is dried over a pine fire, imparting a sweet and rich smoky flavour.

**DARJEELING DIRECTORS RESERVE, NAMRING ESTATE**, a bright, delicate second flush picked from The East India Company's private reserve in Darjeeling's Namring Estate. With an abundance of silver tippy leaf, it produces a medium-bodied cup with the signature muscatel note.

**THE STAUNTON EARL GREY**, a recipe first described by The East India Company's officer, George Staunton, in the 1700s, this tea blends the finest Neroli and Bergamot oils to create a distinct Earl Grey.

**TRADITIONAL KARAK, FLAVOURED BLACK TEA FROM SRI LANKA**, fragrant ginger and a blend of natural spices of peppercorn, cardamom and cloves give this strong black tea intense and warming flavours.

## BLACK TEAS & BLACK TEA BLENDS

**NILE CHAMOMILE**, chamomile has an apple-like taste and has been used for centuries for its medicinal properties.

**ENGLISH PEPPERMINT**, made from the finest English Mitcham Black Peppermint, this infusion is fresh, aromatic and bright.

**LEMONGRASS AND GINGER**, a soothing base of spicy ginger with uplifting lemongrass.

**TROPICAL PUNCH**, a blend of hibiscus, rosehip and orange peel, mingled with sweet aromas of pineapple, mango, passion fruit and banana.

**WHOLE ROSEBUDS**, this infusion of beautiful rosebuds has an entrancing, sweet and delicate aroma that makes a light and soothing cup.

# Champagne and Sparkling Wines

## NON VINTAGE

	Glass	Bottle
Perrier-Jouët Grand Brut	£16	£90
Bollinger Spécial Cuvée Brut	£20	£119
Tattinger Brut Reserve		£105
Perrier-Jouët Blanc de Blancs		£171
Krug Grande Cuvée		£295

## VINTAGE & SPÉCIAL CUVÉE CHAMPAGNE

04 Bollinger Grande Année		£190
95 Charles Heidsieck Blanc des Millenaires Brut		£260
08 Perrier-Jouët Belle Epoque		£280
06 Louis Roederer Cristal		£390
06 Dom Pérignon		£390
08 Perrier-Jouët Belle Epoque Rosé		£420
06 Dom Pérignon Rosé		£480

## NV ROSE CHAMPAGNE

	Glass	Bottle
Perrier-Jouët Blason Rosé	£20	£118
Billecart Salmon Rosé Brut		£118
Laurent Perrier Rosé		£135

## MAGNUMS

Perrier-Jouët Grand Brut		£210
Krug Grande Cuvée		£590

## SPARKLING WINES

Opere Serenissima Villa Sandi Brut		£76
09 Franciacorta, Dosage Zéro Ca del Bosco-Nature		£130

Please note that all vintage wines are subject to availability.

# Wines

## WHITE

### Light, Dry and Aromatic

	Glass	Bottle
16 Pinot Grigio, Villa Sandi, Veneto, Italy	£12	£48
15 Sauvignon Blanc, Elgin Ridge, Western Cape, South Africa	£13	£52
16 Bacchus, SW6 London Cru, London, UK		£62

### Mineral-driven and Refreshing

17 Chablis Premier Cru, Côte de Léchet, Domaine Bernard Defaix, France	£17	£66
14 Chardonnay, SW6 London Cru, London, UK		£62
16 Riesling, Hugel Classic Riesling, Alsace, France	£15	£60
15 Grüner Veltliner, Paragon Tatomer, Santa Barbara California		£82

### Rich, Oaked and Crisp

13 Sauvignon Blanc, Astrolabe Valley, Kekerengu Coast, Marlborough, New Zealand	£17	£66
17 Torrontes, Doña Silvana, Bodega Krontiras, Chilecito, La Rioja, Argentina	£14	£56
13 Chardonnay La Masia, Marimar Estate, California		£17

£66

## ROSÉ

### Light, Fruity and Crisp

17 Château Miraval Rosé, Côtes de Provence, France	£16	£65
14 Domains Ott Rosé, Clos Mirelle, Côtes de Provence, France		£78

Please note that all vintage wines are subject to availability.

All prices include VAT at the current prevailing rate. A discretionary 12.5% service charge will be added to the final bill.

# Wines

## RED

### Light, Elegant and Velvety

Bottle

Glass

16 Beaujolais Château de Poncie Fleurie La Pre Roi, France	£56
15 Bourgogne Pinot Noir 'Les Ursulines', Jean-Claude Boisset, Burgundy, France	£15 £60

### Fruit-forward and Easy Drinking

15 Zinfandel, Hobo The Camp, Sonoma, California, USA	£63
15 Malbec, Felino, Viña Cobos, Mendoza, Argentina	£14 £58
13 Merlot Blend, le Cadet du Château la Claymore, St Émilion, Bordeaux, France	£54
14 Shiraz, Shaw and Smith, Adelaide Hills, Australia	£17 £66
14 Syrah, SW6 London Cru, London, UK	£62
14 Barbera, SW6 London Cru, London, UK	£16 £62
14 Pinot Noir, Mason, Manincor, Alto Adige, Italy	£20 £82

### Complex, Full-bodied and Refined

04 Château Grand Pey Lescours, Grand Cru, St Émilion, France	£79
09 Merlot, De Trafford, Stellenbosch, South Africa	£16 £64
12 Cabernet Sauvignon, Berton Vineyard, Coonawarra, Australia	£52

Please note that all vintage wines are subject to availability.

14 All prices include VAT at the current prevailing rate. A discretionary 12.5% service charge will be added to the final bill.

# *A rich and colourful history hath gin*

The first confirmed date for the production of gin is the early 17th century in Holland, although claims have been made that it was produced prior to this in Italy. In Holland it was produced as a medicine. To make it more palatable, the Dutch started to flavour it with juniper, which had medicinal properties of its own. Even before this, British soldiers serving in Holland were given ‘Dutch courage’, a juniper-flavoured spirit, to warm their bodies and hearts before battle.

It soon became a popular drink in England, its popularity increasing during the reign of King William and Queen Mary. These Protestant monarchs discouraged the importation of brandy from the Catholic French and instead promoted the local production of gin by abolishing taxes and licensing fees. In 1730 London had over 7,000 shops that sold only spirits and gin consumption rose to incredible heights. ‘Mother’s Ruin’ got its name from this dark period in England.

The problem was tackled by introducing The Gin Act at midnight on 29 September 1736, which made gin prohibitively expensive. Riots broke out and the law was widely and openly broken. The Gin Act was repealed in 1742 and a new policy, which distillers helped to draft, was put into place. These changes led to more respectable firms embarking on the business of distilling and retailing gin and it became a drink of high quality, which it has remained.

London dry gin, with its subtle flavour made it easy to mix and it quickly became the staple ingredient in a host of fashionable drinks – including the world famous and enduring Martini. Gin has come a long way from the ‘palaces’ of the early seventeenth century.

# *Gin Cocktails*

## POOR MAN'S PUNCH £16

Our rendition of a Pimm's cup features Hendricks Gin, fresh watermelon, rose, honey and black pepper water, sacred rosehip, lychee and cucumber-watermelon soda. The thirst for gin left for desperate measures, and by 1720 over 40 percent of London residents were distilling gin inside their own homes. Gin was produced so inexpensively that even the poor would call on it for comfort in London's harsh winter.

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## COMMODORE £15

Bombay Sapphire, house made ginger ale and English pear. In 1793 it was decided to give gin to officers of the Royal Navy as an indication of status, while their sailors drank rum. A "Commodore" is the next highest ranking in the Royal Navy after "Captain".

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## THE METROPOLITAN £16

Rhubarb infused Beefeater 24 Gin, strawberry cream, citrus, egg white and vanilla soda. Gin Lane, the illustration of the "evils" of gin-drinking was published as a pair with 'Beer Street', as part of a campaign against the uncontrolled production and sale of cheap gin. The original copperplates for both prints are now in the Metropolitan Museum, New York.

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## LONDON MULE £15

Orange peel infused Bombay Sapphire, ginger beer and lime. Our spin on the classic Moscow Mule is named after the Anglo-Russian trade company who monopolized trade between England and Russia from 1555 to 1698. The Muscovy Company, who exported several Russian products by ship – occasionally vodka was on board, also enjoyed an 18th century revival of Anglo-Russian trade.

# *Gin Cocktails*

## MOTHER'S RUIN £16

50-Pounds Gin, home-made strawberry shrub, elderflower and green tea jelly. Distilled with dirty water, gin was used to warm the poor and silence their crying children. The unfiltered spirit was too much for the young. The death rate spiked and gins darkest hour cast over London.

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## PRUDENCE £16

Sipsmith Gin, fresh basil and citrus vermouth. Inspired by the classic gimlet, this fresh twist of basil and lemon is named after the first active pot still in central London since 1820.

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## COLONY NO.1 £16

Star of Bombay Gin, Saint Germain, lemon, spicy chilli and vanilla. The Gin craze saw London docks with the great ships of The East India Company laden with botanicals from across the globe. This timed with the opening of high quality Gin distilleries made the perfect marriage to create the London Dry Gins of today.

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## GENEVA CRAZE £16

Gin Mare, Limoncello, caramel, lime and rosemary. When the parliament finally passed the first Gin Act in 1736, the nation (long addicted) rioted with mock funeral processions held by some in protest to, 'The death of Madam Geneva'. Gin madness however, continued to rise and reached an all-time high in 1743 when it was recorded that 2.2 gallons (8 litres) were consumed per person per year (of all ages).

# Creative Concoctions

## COCONUT & CHILLI MOJITO £15

Coconut rum, fresh chilli, lime and mint.  
A devilish concoction, sweet and spicy.

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## THE ANGEL'S SHARE MANHATTAN £16

Woodford Reserve Rye, Carpano Antica formula and bitters.  
The term 'angel's share' is given to the loss of spirit in the ageing process.  
This loss creates the magic in our three month old aged Manhattan.

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## IRON DUKE MARTINI £15

Martell VS Cognac, Mandarine Napoleon liqueur, sugar syrup and lime.  
Arthur Wellesley, the original Duke of Wellington, is remembered as a statesman and a victorious commander of war. He fought many battles in the far East and Spain, where mandarins were widely consumed. Enlistment not necessary for this Martini.

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## BACK IN BUSINESS £16

Grey Goose, rose liqueur, Crème de Peche, orange and grapefruit.  
Topped with an Aperol and Champagne foam.

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## CREOLE £16

Bacardi Carta Blanca, Sailor Jerry, coconut, passion fruit,  
pineapple, lime, lychee, peychaud and laphroaig.  
A most comprehensive mix of culture, languages, traditions and flavours is what best represent the Tiki culture. Colours and flavours that inspire travels to far and exotic destinations.

# Creative Concoctions

## MAITA'I ROA AE £15

Jamaican white rum, extra old Barbados Gold rum, lime,  
Cointreau and grenadine, topped with almond foam.

Victor J. Bergeron created the famous Mai-Thai cocktail for some friends who visited him from Tahiti on a warm summer day in 1944 in Oakland, California. A friend tasted it and cried out, 'Maita'i roa ae!'. The translation is "Out of this world!". Enjoy our interpretation of this famous classic.

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## SMOKED MARGARITA £16

Pineapple infused Patron Silver tequila, agave, lime, Martini Rosso,  
Glenmorange original and bitters.

A modern 'mash-up' of two classics, the Rob Roy and Tommy's Margarita.

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## RUM OLD-FASHIONED £16

Bacon washed Bacardi 8, orange bitters, ginger ale and citrus.

In 1936 an "Old Timer", as he signed the letter, wrote to The Times newspaper in New York City to complain of how prohibition destroyed signature cocktails in America. Some listened, some did not, but if that old man was here today he would love what we have done to the classic old fashioned.

Served on the rocks with a touch of history.

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## PLANTER'S BAY £16

Yaguara Cachaça, Banks 7 rum, passion fruit and strawberries.

The pirate James Plantain, known as the King of Planter's Bay, preyed upon ships of the British East India Company. Among his riches were luxury teas, gold, cash and luxurious fruits from over the world.

# Botanical Infusions

We offer an extensive range of some elaborate botanical infusions for a complete gin and tonic experience

## London Dry Gin

- Beefeater 24 – grapefruit, orange £13
- Berkeley Square – basil, lavender £15
- Bloom – strawberries, viola flowers £13
- Fifty Pounds – orange, coriander £14
- Sipsmith – lemon, basil £13
- No. 3 – orange peel, cardamom pods £14
- Martin Millers Westbourne Strength  
– lime, juniper berries £14
- Bombay Sapphire – lemon, lime £12
- Whitley Neill – physalis berry, lemon £12
- Bulldog – lavender, liquorice root £12
- Sacred – lemon, juniper berries £13
- Bathtub Navy Strength – cinnamon, cloves £14
- Williams Chase – juniper berries, apple £14
- Opihr – chilli, lemon £12
- Star of Bombay – lemon, star anise £15
- Christopher Wren Gin city of London  
– orange, coriander £16
- Copperhead Gin – juniper, orange £17
- East India London Dry Gin  
– sweet orange, long pepper, cocoa £12

## London Dry Gin

- Six O'clock – juniper berries, orange £12
- Oxley – star anise, dehydrated lemon £16
- Jensen's Old Tom – lime, liquorice £12
- Edgerton Pink – pomegranate, lemon £13
- Brockmans – blackberries, lemon £14
- Langley's 8 – lime, coriander £13
- DI Gin – coriander, orange £14
- Portobello Road Gin – juniper berries, lemon £12
- Half Hitch Gin – bergamot, lemon £15
- London No. 1 Blue – cinnamon, orange £13
- Hepple Gin – fennel, angelica £14
- Forest Gin – vanilla, liquorice £18
- VII Hills, Dry Gin – rosehip, celery, pomegranate £13
- Silent Pool Gin – juniper, lavender, lime £16

### PLYMOUTH GIN

- Plymouth – cardamom, lemon £14

### SLOE GIN

- Sipsmith – orange, blackberry £12
- Plymouth – lemon, cherry £14

# Botanical Infusions

We offer an extensive range of some elaborate botanical infusions for a complete gin and tonic

experience

## Scotland

### LONDON DRY GIN

- Tanqueray – lemon, lime £13
- Tanqueray 10 – grapefruit, lime £15

### NEW WESTERN GIN

- Hendricks – cucumber, rose £15
- The Botanist – mint, apple £15
- Caorunn Gin – apple, juniper £13
- Tanqueray Malacca – lemon, grapefruit £24
- Pickering Gin – lemon, lavender £13

### VINTAGE DRY GIN

- Blackwoods 60 – coriander, mint £14

## Spain

### NEW WESTERN GIN

- Gin Mare – rosemary, lemon £16

## Germany

### NEW WESTERN DRY

- Monkey 47 – juniper berries, mint £19

## Netherlands

### GENEVER

- Bols Genever – lemon, juniper berries £11
- Bols 6 year old Corewyn £14

### NEW WESTERN GIN

- Sloane's – juniper, dried citrus £13

## United States

### NEW WESTERN GIN

- No. 209 – lemon, cardamom £16

## France

### NEW WESTERN GIN

- G'Vine Floraison – ginger, white grapes £13
- Citadelle Gin Reserve – lemon, orris roots £14

## Australia

### NEW WESTERN GIN

- Four Pillars Navy Strength – lemon, orange £16
- West Winds The Cutlass – coriander, juniper berries £17

## *Vodka*

- Ciroc, France £15
- Grey Goose, France £13
- Belvedere, Poland £13
- Chase, England £11
- Chopin, Poland £13
- Stolichnaya Elite, Russia £16
- Beluga Gold Line, Russia £30
- Kontik's Tail, Poland £12

## *Rum*

- Mount Gay Extra Old, Barbados £15
- Havana Club, 7 Year Old, Cuba £13
- Gosling Black Seal, Bermuda £10
- Bacardi 8 Year Old, Cuba £13
- Diplomatico Reserva, Venezuela £15
- Ron Zacapa Centenario  
23 Year Old, Guatemala £16
- Sailor Jerry, U.S. Virgin Islands £9
- Trois Rivières single cask 2005, Martinique £24
- Santa Teresa 1796, Venezuela £16
- Bacardi Carta Blanca £10
- Banks 7 Year Old £16
- Bacardi Carta Oro £10
- Bacardi Heritage 44.5% £14.50

## *Tequila*

- Patron Silver, Mexico £13
- Casamigos Blanco, Mexico £13
- Fortaleza Blanco, Mexico £16
- Olmecca Altos Reposado, Mexico £13
- Casa Dragones, Mexico £49
- Ocho Reposado, Mexico £12
- Patron Reposado, Mexico £14
- Herradura Anejo, Mexico £18
- Patron Anejo, Mexico £16
- Maestro Dobel Anejo, Mexico £17
- Herradura Seleccion Suprema, Mexico £45
- Patron Gran Patron Burdeos, Mexico £79

## *Mezcal*

- Del Maguey Vida, Mexico £14
- Del Maguey Crema de Mezcal, Mexico £15
- Illegal Anejo Mezcal, Mexico £20
- De Leyenda Durango, Mexico £16

## *Blended Whisky*

- Chivas Regal 18 Year Old, Scotland £18
- Chivas Regal 25 Year Old, Scotland £40
- Chivas Royal Salute 21 Year Old, Scotland £21
- Johnnie Walker Blue Label, Scotland £35
- Johnnie Walker Double Black, Scotland £14
- Dewars 12 Year Old, Scotland £12

## *Rye Whiskey*

- Jack Daniel's Single Barrel Rye, United States £16
- Woodford Reserve Rye, United States £13
- Whistle Pig 10 Year Old Straight Rye,  
United States £22

## *Canadian Whisky*

- Crown Royal, Ontario £12

## *Irish Whiskey*

- Jameson, Dublin £11
- Redbreast 15 Year Old, Cork £19
- Middleton Pot Still, Cork £29

## *Single Malt Whisky*

- LOWLANDS, SCOTLAND
- Auchentoshan 3 Wood £14

- CAMPBELTOWN, SCOTLAND
- Springbank 15 Year Old £16

### HIGHLANDS, SCOTLAND

- Alberfeldy 21 Year Old £28
- Aberfeldy 12 Year Old £13
- Dalwhinnie 15 Year Old £14
- Oban 14 Year Old £16
- Dalmore 15 Year Old £18
- Dalmore King Alexander III £40
- Glenmorangie 10 Year Old £11
- Glenmorangie 18 Year Old £25
- Glenmorangie Signet £39

### SPEYSIDE, SCOTLAND

- Balvenie Double Wood 12 Year Old £15
- Glenfarclas 21 Year Old £23
- Glenfiddich 21 Year Old £26
- Glenlivet Founder's Reserve £12
- Aberlour 18 Year Old £23
- Macallan Rare Cask £52
- Macallan 12 Year Old Sherry Oak £18

### ISLANDS, SCOTLAND

- Talisker 10 Year Old £14
- Isle of Jura Prophecy £19
- Highland Park 25 Year Old £45

### ISLAY, SCOTLAND

- Lagavulin 16 Year Old £15
- Laphroaig 10 Year Old £13
- Laphroaig Quarter Cask £14
- Ardbeg Uigeadail £17
- Bowmore 18 Year Old £24
- Bruichladdich the Classic Laddie £16

## *Japanese Whisky*

Nikka from the Barrel £14  
Hibiki 17 Year Old Blended £80  
Yamazaki 12 Year Old £22

## *Bourbon/ American Whisky*

Woodford Reserve, United States £14  
Jack Daniel's Single Barrel, United States £15  
Blantons Gold, United States £21  
Wild Turkey, United States £16

## *Armagnac*

Sigognac Armagnac 10 Year Old, France £15  
Sigognac Armagnac 20 Year Old, France £20

## *Port*

Graham's L.B.V., Portugal £9  
Warre's Otima 10 Year Old, Portugal £12

## *Cognac/Brandy*

Martell VS Cognac, France £11  
Remy Martin VSOP, France £12  
Vecchia Romagna 10 Year Old riserva, Italy £14  
Villa Zarri 1988, Brandy 21 Year Old, Italy £20  
Remy Martin XO, France £32  
Martell XO Cordon Bleu, France £25  
Hennessy XO, France £31  
Hennessy Paradis, France £95  
Remy Martin, Louis XIII, France £250  
Hennessy Richard, France £320  
Hennessy Paradis Imperial £220

## *Sherry*

Lustau Solera, Puerto Fino, Spain £9  
Lustau Solera, Moscatel, Spain £9

## *Grappa*

Grappa di Brunello, Italy £13

## Beer & Cider

Heineken, Netherlands	£7	Nine Reign Kings Club English Ale, England	
Menabrea, Italy	£7		£7
Budvar, Czech Republic	£7	Guardsman oak Best bitter, England	£9
Nine Reign Heir Pilsner, England	£7	Conqueror Black IPA, England	£9
Blonde Lager, England	£7	Innis & Gunn, Scotland	£8
Wimbledon Gold Lager, England	£8	Aspall Suffolk Cyder, England	£7
Knight of the Garter Golden Ale, England	£8	Luscombe Cider, Devon, England	£7
		Wimbledon Quartermaine IPA, England	£8

## Drinks

### HOT

Teas	£6
Espresso	£5
Macchiato	£5
Double Espresso	£5
Americano	£6
Latte	£6
Cappuccino	£6
Hot Chocolate	£6
Iced Coffee	£6
Iced Tea	£7

### COLD

Soft Drinks	£5
Minerals:	
Perrier, Evian 330ml	£4.75
Perrier, Evian 750ml	£7
Fruit Juices	£5
Botanical Mocktails:	
Berry Jam Session - strawberry, cranberry, basil	£9
Mango Colada - pineapple, coconut, mango	£10
Nuts about you - orange, pineapple, lime, orgeat, hazelnut and vanilla - egg white	£12

## *Non-Alcoholic Drinks*

### HOT

Teas
Espresso
Macchiato
Double Espresso
Americano
Latte
Cappuccino
Hot Chocolate
Iced Coffee
Iced Tea

### COLD

£6	Soft Drinks	£5
£5	Minerals:	
£5	Perrier, Evian 330ml	£4.75
£5	Perrier, Evian 750ml	£7
£6	Fruit Juices	£5
£6	Botanical Mocktails:	
£6	Berry Jam Session - strawberry, cranberry, basil	£9
£6	Mango Colada - pineapple, coconut, mango	£10
£6	Nuts about you - orange, pineapple,	£12
£7	lime, orgeat, hazelnut and vanilla - egg white	

In accordance with the Weights and Measures Act of 1985, the measure for the sale of  
Spirits and Liquors in these premises is 50ml and multiples thereof.

25ml measure available on request.

## *Champagne and Sparkling Wines*

100ml and 125ml

## *Wines*

125ml and 175ml

## *Port and Sherry*

50ml

## *Alcohol by Volume*

Champagne 12%-13%

White & Red wine 12%-13.5%

Beers 4.3%-6.6%

Vermouth 11.7%-18.0%

Campari 25.0%

Ricard 45.0%

Pernod 40.0%

Sherry & Port 15.5%-20.0%

Gin 26%-60%

Vodka 37.5%-42%

Rum 37.5%-50%

Whisky 40%-50%

Cognac 40%-46.5%

Tequila & Mezcal 38%-55%