
BEER

Kirin Ichiban	£10
Beck's Blue (non-alcoholic)	£9

SOFT DRINKS

£8

STILL & SPARKLING WATER

£7.50

ALCOHOL BY VOLUME

Champagne	12 – 13%
White wine	12 – 13%
Red wine	12 – 14%
Beer	3.4 – 6.5%
Vermouth	14.7 – 18%
Campari	25%
Pernod	40%
Ricard	45%
Sherry	15.5 – 17.5%
Gin	37.5 – 49.3%
Vodka	37.5 – 40%
Rum	37.5 – 43%
Whisky	40 – 60%
Cognac	47%

Dress code applies.

A minimum charge of £45 per person will apply from 6pm.

In accordance with the Weights and Measures Act, the measure for the sale of gin, vodka and whisky in these premises is 50ml or multiples thereof. Sweet wines, ports and sherrys are sold by the glass measured at 75ml as standard.

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.

A discretionary service charge of 15% will be added to your bill.
All food and non-alcoholic drink prices include 12.5% VAT.

DRINKS MENU

CHAMPAGNE AND SPARKLING

BRUT	125ml	750ml
Barons de Rothschild, Brut NV	£22	£125
Barons de Rothschild, Blanc de Blancs NV	£40	£230
Barons de Rothschild, Blanc de Blancs, 2010	£110	£650
Veuve Clicquot Yellow Label, Brut NV	£20	£95
Veuve Clicquot Grande Dame, 2008	£82	£450

ROSÉ

Barons de Rothschild Rosé	£42	£250
Veuve Clicquot Rosé, NV	£30	£160

WINE

WHITE	175ml	750ml
Chardonnay, Chablis Domaine Christian Moreau, France, 2020	£26	£89
Sauvignon Blanc, Sancerre, Henry Bourgeois France, 2021	£24	£115
Riesling, Wolfgang Puck, Austria, 2020	£29	£120
Grüner Veltliner, Wolfgang Puck, Austria, 2019	£32	£140

ROSÉ

Grenache Blend, Domaine de Cala Prestige, Provence, France, 2018	£19	£92
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RED	175ml	750ml
Merlot Blend, L'Aurage Saint Emilion, Bordeaux, France, 2016	£38	£145
Wolfgang Puck, Pinot Noir, Master Lot Blend, California, USA, 2020	£22	£70
Grenache Blend, Fredi Torres, Priorat Classic, Spain, 2019	£26	£89
Malbec, Catena Vista Flores, Argentina, 2019	£14	£56

BLENDED SCOTCH WHISKY

Chivas Regal 12 yrs	£14
Chivas Regal 18 yrs	£25
Chivas Regal 25 yrs	£63
Johnnie Walker Black Label	£14
Johnnie Walker Blue Label	£55
The Lakes, The One	£20

JAPANESE WHISKY

Hibiki Harmony	£25
Hibiki 17 yrs	£90
Hakushu 12 yrs	£35
Yamazaki 12 yrs	£40
Yamazaki 18 yrs	£250
Yamazaki 25 yrs	£900

AMERICAN WHISKEY

Blanton's Gold	£25
Booker's	£25
Bulleit Rye	£15
Buffalo Trace	£14
Hudson Baby Bourbon	£25
Jack Daniel's Single Barrel	£15
Knob Creek	£12
Michter's 10 yrs	£35
Sazerac Straight Rye	£18
Stranahan's	£35
WL Weller	£36
Woodford Reserve	£15

IRISH WHISKEY

Bushmills	£13
Clonakilty	£28
Dingle Batch No. 5	£45
Dunville's Very Rare 12 yrs	£32
Jameson	£13
Jameson 18 yrs	£48
Paddy Triple Distilled	£15
Powers Gold Label Triple Distilled	£18
Teeling, Stout Cask	£25
Waterford Organic Gaia 1.1	£28
Writers' Tears Cask Strength, 2019	£35

SINGLE MALT WHISKY

SKYE

Talisker 18 yrs	£25
Talisker 25 yrs	£80

MULL

Tobermory 10 yrs	£12
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ORKNEY

Highland Park 18 yrs	£45
Highland Park 25 yrs	£90

HIGHLANDS & SPEYSIDE

Aberlour	£18
Ardmore	£12
Balvenie PortWood 21 yrs	£40
Dalwhinnie 15 yrs	£15
Dalmore 12 yrs	£16
Dalmore 15 yrs	£25
Dalmore 25 yrs	£198
Glenfiddich 12 yrs	£12
Glenfiddich 21 yrs	£30
Glenlivet Founder's Reserve	£12
Glenlivet 15 yrs	£16
Glenlivet 21 yrs	£40
Glenmorangie 10 yrs	£12
Macallan 12 yrs	£25
Macallan 18 yrs	£70
Macallan 25 yrs	£230
Oban 14 yrs	£25

ISLAY

Ardbeg 1990	£58
Bowmore 18 yrs	£28
Bruichladdich Black Art 23 yrs	£60
Caol Ila 12 yrs	£15
Caol Ila 18 yrs	£25
The Dorchester Caol Ila 20 yrs	£28
Laphroaig Triple Wood	£18
Lagavulin 16 yrs	£20
Octomore 5.1	£54

LOWLANDS

Auchentoshan 21 yrs	£40
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GIN COCKTAILS

FORBIDDEN KISS	£21
Hendrick's gin, fresh raspberries, rose elixir, lemon juice, cane sugar, egg white	

THE DUKE OF EARL	£20
Earl Grey tea infused Tanqueray No.10 gin, lemon juice, cane simple syrup, egg white	

TEQUILA COCKTAILS

PEPINO'S REVENGE	£24
Don Julio Blanco, cucumber, fresh basil, lime	

INDECENT EXPOSURE	£24
Patrón Silver, mezcal, pineapple, lime juice, muddled coriander, chilli, mint, cane sugar	

DEVIL IN DISGUISE	£23
Patrón Silver, passion fruit, cane sugar, orange, Cointreau, smoked Kashmiri chilli salt	

WHISKY COCKTAILS

SMOKE & MIRRORS	£20
Glenfiddich 12 yrs single malt scotch infused with Lapsang souchong tea, Drambuie, cherry liqueur, lemon juice, Amarena, cane sugar	

SAMURAI SWORD	£28
Hibiki Harmony, honey syrup, ginger, Cointreau, lemon	

GODFATHER NOIR	£22
Glenmorangie 10 yrs, Heering cherry liqueur, tonka beans, Lillet, Amaretto, vanilla and white chocolate	

RUM & PISCO COCKTAILS

PEACE ON EARTH	£23
Tropical rum punch, pineapple, orgeat and coconut syrup, lime juice	

CARIBBEAN FUMÉ	£22
Rum batch, mezcal, pineapple juice, lime juice, agave syrup, amarena, cinnamon	

TAKE ME THERE	£20
Pisco, bergamot, egg white, cane sugar, crème de pêche, peach bitters, lemon	

COGNAC COCKTAILS

SIDECAR £22
Hennessy VS, Cointreau, lemon juice

SMOKING APPLES £18
Hennessy VS, fruit wine reduction, white vermouth

VODKA COCKTAILS

SHOW ME LOVE £20
Belvedere vodka, St. Germain, lychee juice, lime juice, cane sugar

CROUCHING TIGER £20
Jasmine flower green tea-infused Belvedere vodka, lemon juice, egg white

THE GARDEN OF EDEN £20
Mango black tea-infused Belvedere vodka, lemon juice, cane sugar syrup

CHAMPAGNE COCKTAILS

LA DOLCE VITA £20
Italicus, Mandarin Napoleon, yuzu juice, rhubarb bitters, rosé champagne

SEASONAL CHAMPAGNE COCKTAIL £20
Seasonal fresh berries, lemon, sugar and champagne

NON-ALCOHOLIC COCKTAILS £14

LOOKING FOR LOVE
Coconut water, elderflower, lychee, lime

SHERBET TEMPLE
Raspberry, strawberry, lime, grapefruit and lemonade

WITHOUT CONSEQUENCE
Lychee, grapefruit, elderflower, lime

DOUBLE HAPPINESS
Pineapple, passion fruit, orgeat syrup, lime

CRACKLIN ROSIE
Raspberry, rose, lychee, cranberry, cane sugar, grenadine

MEZCAL

Bruxo No.5 Tobala £25

ARMAGNAC

Baron de Sigognac 20 yrs £25

CALVADOS

Domaine Dupont Hors d'Age £20

Adrien Camut 12 yrs £35

Roger Groult Doyen d'Age £40

COGNAC

Grand Marnier Cuvée du Centenaire £50

Hennessy Paradis £160

Hennessy VS £17

Hennessy XO £45

Hine Antique XO £35

Rémy Martin VSOP £17

Rémy Martin 1738 £16

Rémy Martin XO £40

Louis XIII 15ml £89

25ml £150

50ml £300

EAU DE VIE

Kirsch Lesgrevil £12

La Diablada Pisco £12

GRAPPA

Bepi Tosolini Most £15

Bepi Tosolini Barrique £28

Poli Vespaiolo £40

AFTER DINNER

Amaro Montenegro £12

Averna £12

Baileys £12

Chartreuse £16

Coldbrew Coffee Liqueur £12

Disaronno Amaretto £12

Drambuie £12

Frangelico £12

Fernet-Branca £12

Grand Marnier £12

Terra di Limoni, Limoncello di Amalfi £12

Sambuca Colazingari £12

SPIRITS

VODKA

Beluga Gold	£40
Belvedere	£13
Grey Goose	£13
Kauffman	£45
Ketel One	£13
Ketel One Citroen	£13
Konik's Tail	£13
Sauvella	£14
Smirnoff Silver 1970s	£55
Tito's	£13

GIN

Beefeater 24	£15
bombay Bramble	£15
Bombay Sapphire	£13
Gordon's Vintage 1970	£35
Hendrick's	£14
The Lakes Gin	£14
Monkey 47	£18
Plymouth	£12
Sipsmith	£13
Sipsmith Sloe Gin	£13
Tanqueray No.10	£15
The Botanist	£16
The Dorchester Old Tom	£12

RUM

Appleton 21	£50
Bacardi Carta Blanca	£11
Diplomatico Reserva	£18
El Dorado 15	£25
Eminente Reserva 7yrs	£15
Flor de Caña 4yrs	£12
Flor de Caña 7yrs	£14
Foursquare Spiced	£12
J. Bally Agricole	£12
Mount Gay Black Barrel	£14
Mount Gay XO	£15
Zacapa 23	£25

TEQUILA

Clase Azul Añejo	£250
Don Julio Blanco	£16
Don Julio Reposado	£25
Don Julio 1942	£40
Maestro Dobel Diamante	£20
Patrón XO Café	£25
Patrón Silver	£20
Jose Cuervo Colección 1800	£650
Volcán de mi Tierra Cristalino	£17

HANDCRAFTED NEGRONI

Handcrafted cocktails are a speciality of ours. If you're feeling adventurous, simply let us know your favourite spirits and we'll make you a bespoke creation.

GOLDEN NEGRONI

£22
The Botanist gin, Suze, Italicus, Martini Ambrato

AMERICAN NEGRONI

£22
Bulleit Rye, Campari, Antica Formula

VINTAGE NEGRONI

£48
Gordon's gin 1970, Campari 1980, Antica Formula 1970

AGED IN AMERICAN OAK BARREL

£25
A blend of three gins, two vermouths and Campari, aged for six to eight weeks

VINTAGE NEGRONI

£48
1980s Campari
1970s Gordon's gin
1970s Antica Formula

BESPOKE

£22
Choose from our selection:

VERMOUTH: Antica Formula, Punt e Mes, Carpano

GIN: The Botanist, Hendrick's, Monkey 47, Sipsmith, Tanqueray No.10

ART DECO COCKTAILS

Inspired by our Art Deco heritage, we've created a selection of special cocktails to celebrate our tenth anniversary. Our bartenders have delved into the archives to revive classic cocktails from 1925 to 1935, each served in original Kimura Japanese glassware based on the styles of that era.

WHIZZ BANG

£22

Glenfiddich 12 yrs, dry French vermouth, grenadine syrup, dash of absinthe, dashes of orange bitters

Thought to be named after the 'whizz bang' sound of artillery shells in the First World War, this cocktail was a classic tippie in the 1920s. Cocktails created in the years between the wars were known as those that had some 'kick to them' – and this creation is no exception.

Tasting notes:

Sweet and dry aperitif with herbal notes and bitters to follow.

SOUTHSIDE

£22

The Botanist gin, lemon juice, simple syrup, fresh mint leaves

Though its origins are subject to speculation, either named after South Side Chicago or the Southside sports club on Long Island, this early 1900s cocktail is believed to be a favourite of Al Capone, and was a hit throughout the US Prohibition era.

Tasting notes:

Savoury and refreshing with a hint of mint.

WARD 8

£22

Bulleit Rye whiskey, lemon juice, orange juice, grenadine

This Boston favourite was named in honour of longstanding politician Martin Lomasney, who famously won the city's 'Ward 8' to secure an election. Interestingly, Lomasney himself led a quiet life and abstained from drinking altogether.

Tasting notes:

An absolute crowd pleaser with fresh pomegranate and a citrus finish.

BETWEEN THE SHEETS

£22

Plantation rum, Rémy Martin, Cointreau, lemon juice

This cocktail's origins are credited to bartender Harry MacElhone of Harry's New York in Paris during the 1930s. By the age of 31, MacElhone had produced his own cocktail book, and soon went on to invent many other famous cocktails, including the Bloody Mary, Sidecar and Monkey Gland.

Tasting notes:

Well-balanced with a hint of sweetness and burst of orange flavour at the end.