

BAR SNACKS

Available from 17:00 until late

Guacamole, tortilla chips, Pico de Gallo (VG) 947 kcal
£9

Crispy squid, chipotle mayonnaise 1124 kcal
£12

Korean fried chicken wings, pickled cucumber,
bean sprouts, sesame seeds 941 kcal
£12

Chicken Taquitos, Pico de Gallo, avocado salsa,
queso fresco 723 kcal
£12

Truffle & Parmesan chips (V) 754 kcal
£6

Nocellara olives (VG) 245 kcal
£6

Mixed nuts (VG) 830 kcal
£6

SIGNATURE COCKTAILS

BLOSSOM & BREEZE £14

London N3 Dry Gin, Apricot Brandy, Kalamansi,
Fever-Tree Raspberry & Orange Blossom Soda

EMERALD ESSENCE £13

Woodford Bourbon, Galliano, Kiwi, Apple

SECRET GARDEN £16

Tanqueray Gin, Rose flower, Piper Heidsieck "Rosé Sauvage"
Champagne, Cucumber Bitters,
Vegan Watermelon Citric Foam

NIGHTFALL £14

Havana 7 Years Old Rum, Adriatico Amaretto, Cassis,
Dandelion & Burdock Bitters

DELICATE SYMPHONY £14

Malfy Rosa Pink Gin, Martini Ambrato, Lychee,
Grapefruit, Egg White

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

VEIL OF SMOKE £16

Lost Explorer 'Espadin' Mezcal, Strega, Amaro Nonino
Quintessential

NUTTY CLOUD £14

Belvedere Vodka infused Roasted Pistachio, Lillet Blanc, Edible
Coconut Bubbly Soap

LEMON BLUSH £15

Chase Potato Vodka, Limoncello, Raspberry,
Lemongrass Bitters, Fever-Tree "Slimline" Tonic

MOCKTAILS £9

PROHIBITION 63 kcal

Everleaf Mountain, Everleaf Forest, Caleño Dark & Spicy,
Caleño Light & Zesty, Lemon, Coca cola

SOBERLICIOUS 78 kcal

Peach, Strawberry, Cranberry, Apple

CRODINO SPRITZ 110 kcal

Crodino Aperitivo 'Biondo', Fresh Orange

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

CLASSIC GIN COCKTAIL
BY
100 WARDOUR ST

NEGRONI £14

Tanqueray Dry, Campari, Cocchi Torino

WHITE NEGRONI £15

Monkey 47 German Dry, Suze, Cocchi Americano

BRAMBLE £14

Tanqueray Dry, Blackberry liqueur, lemon, sugar

VESPER MARTINI £14

Tanqueray 10 Dry, Belvedere Vodka,
Lillet Blanc Vermouth

AVIATION £15

Sipsmith Dry, Maraschino liqueur,
Violet Liqueur, Lemonade

FRENCH 75 £16

Tanqueray Dry, Piper Heidsieck Brut Champagne, Lemon,
Sugar

BLACKCURRANT SPRITZ £14

Tanqueray Blackcurrant, Prosecco, Fever-Tree Lemonade

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

GIN

	50ml
Gin Mare	£12
Hendricks	£12
No 3 London Dry	£13
Malfy Rosa Pink Grapefruit	£11
Cygnet '22' Welsh	£15
Sipsmith V.J.O.P	£13
Sipsmith London Dry	£12
Sipsmith Lemon Drizzle	£13
Sipsmith Sloe Gin	£12
Tanqueray	£11
Tanqueray Blackberry	£12
Tanqueray 10	£13
Dry Gin Mirabeau	£14
Monkey 47	£18
Cambridge Japanese	£19
Cambridge Truffle	£22

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

CLASSIC VODKA COCKTAILS
BY
100 WARDOUR ST

TWINKLE £14

Cîroc, St Germain elderflower liqueur,
Prosecco

SAUVELLE MARTINI £14

Sauvelle, Noilly Prat Vermouth

LYCHEE MARTINI £14

Ketel one, Lychee Liqueur & Puree

PORNSTAR MARTINI £15

Absolut Vanilla, Passionfruit Liqueur & Puree
Vanilla, Prosecco Shot

COSMOPOLITAN £14

Absolut Citron, Cointreau, Cranberry, Lime, Sugar

ESPRESSO MARTINI £15

Ketel One, Kahlua, Fresh Espresso, Sugar

FRENCH MARTINI £14

Belvedere, Chambord, Pineapple

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

VODKA

	50ml
Absolut Citron	£11
Absolut Raspberry	£11
Absolut Vanilla	£11
Ketel One	£11
Chase Potato	£12
Belvedere	£12
Cîroc	£12
Cîroc Mango	£12
Sauvelle	£12
Zubrowka	£12
Tito's	£13

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

CLASSIC RUM COCKTAILS
BY
100 WARDOUR ST

PINA COLADA £14

Koko Kanu, Pineapple, Coconut

CUBAN SPICED MOJITO £15

Havana Club “Cuban Spiced”, Lime, Sugar, Fresh Mint,
Angostura Bitter, Fever-Tree Soda Water

HEMINGWAY DAIQUIRI £15

Havana 3 Years Old, Maraschino Liqueur, Grapefruit, Lime

OLD CUBAN £16

Brugal 1888, Lime, Sugar, Fresh Mint, Prosecco,
Angostura Bitters

MAI TAI £14

Havana 3 Years Old, Damoiseau, Wray and Nephew,
Cointreau, Lime, Orgeat

CORN AND OIL £14

Havana “Seleccion de Maestros”, Taylor’s Velvet Falernum,
Lime, Angostura Bitters

KNICKERBOCKER £14

Flor de Cana 12 Years Old Rum, Cointreau, Raspberry, Lime

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes ‘may contain’ an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

RUM & CACHACA

	50ml
Havana Club 3 Years Old	£11
Havana Club "Cuban Spiced"	£11
Havana Club 7 Years Old	£12
Havana Club Seleccion de Maestros	£18
Havana 15 Years Old	£45
Brugal 1888	£14
Companero Panama Extra Anejo	£15
Diplomatico Reserva Exclusiva	£16
Kraken	£11
Koko Kanu	£11
Santa Teresa 1796	£16
Ron Zacapa Centenario 23	£19
Ron Zacapa X.O Solera Gran Reserva	£38
William George Jamaica	£13
Flor de Cana 12 Years	£13
Wray and Nephew	£12
Leblon Cachaca	£12
Millenario XO	£27

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

CLASSIC TEQUILA COCKTAILS
BY
100 WARDOUR ST

MARGARITA £14

El Jimador Blanco, Cointreau, Lime

PALOMA £14

EL Jimador Blanco, Grapefruit, Fever-Tree soda water,
Lime, Sugar

TOMMY'S MARGARITA

El Jimador Reposado, Agave, Lime

DEAD MAN'S HANDLE £16

Don Julio Blanco, Aperol,
Orgeat, Lime, Tajin

LUXURY MEXICAN MULE £18

Casamigos Blanco, Lime, Angostura Bitter,
Fever-Tree Ginger Beer

SI-GUEY TWIST £38

Don Julio 1942 Extra Añejo, Honey, Lime, Absinth

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

TEQUILA & MEZCAL

	50ml
El Jimador Blanco	£11
El Jimador Reposado	£12
Cazcabel Coffee	£12
Don Julio Blanco	£14
Don Julio Reposado	£15
Don Julio Añejo	£16
Don Julio 1942 Extra Añejo	£48
Casa Dragones Blanco	£18
Casamigos Blanco	£18
Casamigos Reposado	£21
Casamigos Añejo	£23
Casamigos Mezcal	£24
Amaras 'Espadin' Mezcal	£13
Lost explorer 'Espadin' Mezcal	£16

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

CLASSIC WHISKY COCKTAILS
BY
100 WARDOUR ST

OLD FASHIONED £14

Makers Mark, Dark brown sugar,
Angostura Bitters

GODFATHER £14

Dalmore 12 Years Old, Adriatico Amaretto

RUSTY NAIL £15

Singleton 12 Years Old, Drambuie

WHISKY SOUR £15

Makers Mark, Lemon, Sugar, Egg White
Angostura Bitters

IRISH OLD FASHIONED £15

Jameson Irish, Dark brown sugar,
Angostura Bitters

NORTH SEA OIL £33

Johnnie Walker Blue Label,
Cocchi Americano, Cointreau, Grapefruit Bitters

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

WHISKEY, BOURBON, TENNESSEE

	50ml
Jack Daniel's	£11
Jack Daniel's Single Barrel	£14
Woodford Reserve	£12
Woodford Double Oak	£15
Woodford Rye	£15
Makers Mark	£11
Makers Mark 46	£18
Sazerac Rye 6 Years Old	£14
Sir Davis Rye	£20
Whistle Pig	£25

IRISH WHISKEY

Jameson's	£11
Roe And Coe Blended	£11
Slane	£13

BLENDED SCOTCH / WHISKY

Johnnie Walker Black Label	£11
Johnnie Walker Gold Reserve	£14
Johnnie Walker Blue Label	£45
Chivas 12 Years Old	£11
Chivas 18 Years Old	£20

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

SCOTCH SINGLE MALT

Ardbeg 10 Years Old	£15
Dalmore 12 Years Old	£14
Glenmorangie 10 Years Old	£11
Glenmorangie 25 Years Old	£70
Talisker 10 Years Old	£13
Laphroaig 10 Years Old	£12
Glenfiddich 12 Years Old	£12
Macallan 12 Years Old "Double Cask"	£16
Macallan 15 Years Old "Double Cask"	£32
Macallan 18 Years Old "Sherry Oak"	£50
Lagavulin 16 Years Old	£20
Fettercairn 12 Years Old	£15

JAPANESE WHISKY

Nikka Coffey Grain	£14
Nikka From the Barrels	£16
Hakushu 12 Years Old	£18
Yamazaki Distiller Reserve	£19
Hibiki Harmony	£19

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.



CLASSIC COGNAC COCKTAILS
BY
100 WARDOUR ST

SIDECAR £15

Courvoisier VSOP Cognac, Cointreau, Lemon

FRENCH CONNECTION £16

Courvoisier VSOP, Adriatico amaretto

CHAMPAGNE COCKTAIL £20

Courvoisier VSOP, Demerara Sugar Cube,
Piper Heidsieck Brut Champagne, Angostura Bitters

COGNAC / BRANDY / ARMAGNAC

	50ml
Baron de Sigognac 10 YO, Armagnac	£13
Pere Magloire VSOP, Calvados	£14
Courvoisier VSOP	£13
Courvoisier XO	£20
Remy Martin 1738	£15
Remy Martin XO	£33

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

OTHER CLASSIC COCKTAILS
BY
100 WARDOUR ST

APEROL SPRITZ £14

Aperol, Prosecco, Fever-Tree soda water

ALLIGATOR £14

Melon Liqueur, Jägermeister, Chambord, Lime, Sugar

HUGO SPRITZ

St Germain, Prosecco, Fresh Mint, Fever-Tree Soda Water

LIQUEUR & AMARO

	50ml
Montenegro Amaro	£9
Cointreau L'Unique	£9
Molinari Sambuca	£9.5
Luxardo Limoncello	£10
Belle de Brillet Pear Liqueur	£10
Adriatico Amaretto	£11
Adriatico Amaretto Bianco	£11

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

BEERS & CIDER

	330ml
Asahi	£6.3
Peroni / Peroni Gluten free	£6.3
Peroni Schooner (Lounge only)	£6.5
Peroni Libera 0% (73kcal)	£5.5
Purity Session IPA (GF)	£7.5
21 – Pale Ale Citra	£7.5
Aspall Cider	£7
00 – Citra Centennial Pale Ale 0.5%	£6

SOFT DRINKS & JUICES

Coca-Cola (86kcal)	£4
Coca-Cola Zero (0kcal)	£4
Diet Coca-Cola (2kcal)	£4
Fever-Tree Ginger Ale (48kcal)	£4
Fever-Tree Ginger Beer (80kcal)	£4
Fever-Tree Indian Tonic (40kcal)	£4
Fever-Tree Lemonade (53kcal)	£4
Fever-Tree Slim-line Tonic (30kcal)	£4
Fever-Tree Soda Water (0kcal)	£4
Red Bull (116kcal)	£5
Apple Juice (110kcal)	£4.5
Cranberry Juice (35kcal)	£4.5
Pink Grapefruit Juice (35kcal)	£4.5
Orange Juice (35kcal)	£4.5
Pineapple Juice (133kcal)	£4.5

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

CHAMPAGNE & SPARKLING

	125ml	Bottle
NV Le Dolci Colline, Prosecco <i>Veneto, Italy</i>	£11	£55
NV Piper Heidsieck Brut <i>Champagne, France</i>	£17	£95
NV Nyetimber Classic Cuvée Brut <i>West Sussex, England</i>	£14	£85
NV Chandon Brut NV <i>Argentina</i>		£65
NV Laurent Perrier La Cuvée Brut <i>Champagne, France</i>		£105
NV Piper Heidsieck Blanc de Blanc <i>Champagne, France</i>		£130
NV Ruinart Blanc De Blanc <i>Champagne, France</i>		£170
2013 Dom Perignon Brut <i>Champagne, France</i>		£380
2015 Cristal, Louis Roederer <i>Champagne, France</i>		£420
NV Laurent Perrier La Cuvée Magnum <i>Champagne, France</i>		£220
2012 Dom Perignon Vintage Magnum <i>Champagne, France</i>		£900
NV Veuve Cliquot Jeroboam (3L) <i>Champagne, France</i>		£700

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

WINES

WHITE WINE		175ml	Bottle
2021	Sylvaner, Cave de Turckheim <i>Alsace, France</i>	£11	£48
2023	Bourgogne Aligoté, Domaine Félix <i>Burgundy, France</i>		£54
2023	Chablis, Domaine de la Motte <i>Burgundy, France</i>		£67
2023	Pouilly-Fuissé le 'Maillettes' G.Saumaize <i>Burgundy, France</i>		£87
2023	Chablis 1er Cru 'Beuroy', Dom de la Motte <i>Burgundy, France</i>		£92
2021	Le Coucher de Soleil, Vin Orange de Cérons <i>Bordeaux, France</i>		£82
2023	La Premiere Ballerine <i>Gascony, France</i>	£9	£35
2023	Sancerre, Michel Girard <i>Loire, France</i>		£75
2023	Condrieu 'Grandd Chaillées 'Dom du Monteillet <i>Rhone, France</i>		£97
2023	Gavi, Alasia <i>Piemonte, Italy</i>		£49
2023	Pinot Grigio, Mastri Vernacoli <i>Trentino, Italy</i>		£43
2023	Grüner Veltliner, Franz & Friends <i>Kresmtal, Austria</i>		£45
2023	Albariño, Torroxal <i>Rias Baixas, Spain</i>		£58

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

WHITE WINE **175ml Bottle**

2023	Assyrtiko, Papagiannakos <i>Attika, Greece</i>	£50
2023	Bacchus/Chard 'Gardner St Classic', Henners <i>East Sussex, England</i>	£57
2023	Riesling, Trocken Dhroner, AJ Adam <i>Mosel, Germany</i>	£72
2023	Viognier, Eco Reserva <i>Valle Central, Chile</i>	£39
2024	Chardonnay, The Last Stand <i>Victoria, Australia</i>	£11 £45
2023	Pouilly-Fumé, L'Ammonite, Dom de Maltaverne <i>Loire, France</i>	£72
2023	Sauvignon Blanc, Aquamarine <i>Marlborough, New Zealand</i>	£52
2021	Chardonnay, Callender Peak <i>Ceres Plateau, S. Africa</i>	£77

ROSÉ WINE **175ml Bottle**

2023	Azure Rosé, Mirabeau <i>Provence, France</i>	£14 £61
2022	La Reserve Rosé, Mirabeau <i>Provence, Franc</i>	£87
2023	La Premier Ballerine Rosé <i>Gascone, France</i>	£9 £35

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

	RED WINE	175ml	Bottle
2023	Fleurie La Madone, La Reine de l'Arenite <i>Beaujolais, France</i>	£12	£58
2019	Ch. Cardinal Mont, St- Emilion Grand Cru <i>Bordeaux, France</i>		£89
2021	Malbec, Chateau Pineraie Tradition <i>Cahors, France</i>		£49
2023	La Premiere Ballerine <i>Vaucluse, France</i>	£9	£35
2022	Cotes du Rhone, Les Coteaux, <i>Rhône, France</i>		£43
2022	Châteauneuf-du-Pape, Broderies des Papes <i>Rhône, France</i>		£100
2021	Barbera d'Asti Superiore, Il Cascinone Rive <i>Piedmont, Italy</i>		£70
2020	Barolo, Patrizi Barolo <i>Piedmont, Italy</i>		£105
2019	Brunello di Montalcino, Campogiovanni <i>Tuscany, Italy</i>		£112
2022	Sangiovese, Il Traliccio, Rubicone <i>Sicily, Italy</i>		£36
2015	Rioja Reserva <i>Ontañon, Spain</i>	£15	£66
2021	Merum Priorati, Ardiles <i>Priorat, Spain</i>		£72
2022	Barão da Várzea Reserva <i>Douro, Portugal</i>		£56

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

RED WINE **175ml Bottle**

2018	Kékfrankos Kovács Nimród Monopole Blues <i>Eger, Hungary</i>	£47
2022	Cab. Sauvignon 'Man with the Ax', Showdown <i>California, USA</i>	£52
2022	Mourvedre, 'Ancient Vines', Cline <i>California, USA</i>	£58
2023	Shiraz 'The Crossing', Lone Palm <i>Barossa Valley, Australia</i>	£60
2022	Pinot Noir, MOKOblack <i>Marlborough, New Zealand</i>	£14 £60
2021	Malbec 'Bressia', Montegrelo <i>Mendoza, Argentina</i>	£67

SWEET & FORTIFIED **100ml Bottle**

2020	Domaine De Grange (50cl) <i>Monbazillac, South of France</i>	£10 £40
2020	Ginestet (50cl) <i>Sauternes, Bordeaux, France</i>	£60
	Grahams LBV <i>Douro, Portugal NV</i>	£8 £50
	Grahams 10 Years Tawny <i>Douro, Portugal NV</i>	£55

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.

SPIRITS BY BOTTLE

Rum	Bottle	Magnum/Jeroboam
Havana 7 Years Old	£210	
Havana 15 Years Old	£500	
Zacapa 23 Years Old	£280	
Vodka		
Ciroc	£230	£550
Belvedere	£230	£550/£1000
Beluga Noble	£300	
Gin		
Mare (70cl)	£230	
Tanqueray 10 (1ltr)	£250	
Monkey 47 (50cl)	£260	
Tequila		
Lost Explorer 'Espadin' Mezcal	£220	
Casa Dragones Blanco	£270	
Casamigos Reposado	£300	
Clase Azul Reposado	£490	
Don Julio 1942	£510	
Whisky/Bourbon		
Johnnie Walker Gold	£210	
Woodford reserve	£230	
Chivas 18 Years Old	£250	
Johnnie Walker Blue Label	£520	
Cognac		
Courvoisier VSOP	£200	
Courvoisier XO	£300	
Remy Martin XO	£510	

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Wine (125ml) and spirits (25ml) available upon request.

Adults need around 2000 kcal a day. 15% service charge will be added to your bill. Prices include VAT.