



BAR MENU

Drawing inspiration from Monument and the Great Fire of London, our latest creations pay tribute to one of the City's most defining moments. From smoky and intense serves that echo the flames of Pudding Lane to bold, contemporary interpretations inspired by London's resilience and rebirth, each cocktail has been crafted to tell a story.

M B E R
L O N D O N

COCKTAILS



THE 1666 SMOKE *Rich & Layered*

17.9

Debt Collector Aged Moonshine and Goslings Black Seal Rum with sweet flavours of cherry and hibiscus flower.



MOONSHINE & CHILL *Fruity & Refreshing*

17.2

Debt Collector Moonshine infused with Earl Grey tea is complimented by peach, cinnamon and a hint of citrus, topped with soda and a dash of Angostura.



CAT'S PYJAMAS *Silky & Floral*

17.2

Hayman's London Dry Gin, elderflower and honey infused with lavender and chamomile are balanced with citrus, orange blossom and a hint of violet.



LA LYCHEE EN ROSE *Floral & Light*

17

Kyrö Pink Gin with its rhubarb and berry botanicals meets lychee, lime and delicate rose.



MONUMINT *Light & Fresh*

16.7

Respirited Vodka, Green Apple Liqueur, fresh mint, elderflower and citrus, combined into a refreshing, fruity spritz.



BUSINESS AS YUZUAL *Fiery & Citrusy*

17.7

Respirited Vodka, Akashi-Tai Yuzushu Saké topped with ginger beer and a drizzle of Berry & Hibiscus Tea Syrup.



SHIROI NEGRONI *Beautiful & Complex*

16.9

Roku Gin meets Luxardo Bitter Bianco and Akashi-Tai Honjozo Tokubetsu Saké with a hint of Elderflower liqueur and Orange bitters, a Japanese twist on a white negroni.



If you require allergy information for our cocktails, please ask a member of staff.
Please note a discretionary 13% service charge will be added to your bill. All prices are inclusive of VAT at 20%.

COCKTAILS



MELONES CALIENTES *Spicy & Fresh*

17.5

Chilli infused El Tequileño Blanco Tequila shaken with fresh cucumber, lime, agave and Midori Melon Liqueur.



HIBISCUS PALOMA *Smokey & Refreshing*

16.9

Banhez Mezcal infused with Berry & Hibiscus Tea is topped with grapefruit soda and splash of fresh lime.



WHEN IT WAS CEYLON... *Fruity & Smooth*

17.5

SĪTĀRĀ Spiced Indian Rum and Ceylon Arrack with fresh flavours of berries, coconut and lime.



28 SIPS LATER *Bold & Tropical*

17.9

Flor De Caña - 4yr, Flor De Caña - 7yr, and Funkdrop Overproof Rums come together with tiki spices, berries, hibiscus, lime and pineapple.



HONEY, THAT'S MY JAM *Rich & Warm*

17.5

Hennessy Cognac provides a smooth, warming and subtly spiced foundation, complemented by lemon, honey, and marmalade that create perfect harmony.



PUDDING LANE *Sweet & Indulgent*

17.2

Hennessy Cognac infused with miso sticky toffee shaken with Pedro Ximénez Sherry, oat milk, Demerara, fresh espresso and a pinch of salt.



FOR SOURS SAKÉ *Bittersweet & Elegant*

17.9

Akashi-Tai Honjozo Tokubetsu Saké and Yuzu Saké, combined with fragrant Jasmine, fresh lemon and a hint of peach.



If you require allergy information for our cocktails, please ask a member of staff.
Please note a discretionary 13% service charge will be added to your bill. All prices are inclusive of VAT at 20%.

NON-ALCOHOLIC



DADDY CHILL *Calming & Refreshing*

9.5

Iced Chamomile Tea, peach and citrus, topped with soda.



LYCHEE IN BLOOM *Delicate & Floral*

9.5

Lychee, rose and lemon, topped with soda.



COOL AS A CUCUMBER *Fresh & Citrusy*

12

Seedlip Garden 108, fresh cucumber and citrus, topped with soda.



BERRY PASSION *Tart & Fruity*

12

Seedlip Grove 42, berries, passionfruit, lime and hibiscus.



If you require allergy information for our mocktails, please ask a member of staff.
Please note a discretionary 13% service charge will be added to your bill. All prices
are inclusive of VAT at 20%.

BUBBLES

125 / btl

Corte Delle Calli Prosecco

Italy

12.5 / 38

NV

Nicolo & Paradis Brut Champagne

France

22.5 / 102

NV

**A.Bergère Blanc de Blancs Solera
Champagne**

France

142

NV

Ruinart Blanc de Blancs Champagne

France

265

ROSÉ

175 / btl

2024

Eclat de Joie Rosé

Languedoc, France

11.5 / 38

2024

Castelnuovo Pinot Grigio Blush

Languedoc, France

11.5 / 38

2024

Pur Azur Côtes-de-Provence Rosé

Provence, France

65



All wines are served as 175ml measures, with 125ml measures available upon request. Please note a discretionary 13% service charge will be added to your bill.

All prices are inclusive of VAT at 20%.

WHITE

175 / btl

2024	Castelnuovo Pinot Grigio <i>Veneto, Italy</i>	13 / 42
2025	Sans Chagrin Viognier <i>Languedoc, France</i>	14 / 45
2024	Sibiliana Grillo Medoro <i>Sicily, Italy</i>	15 / 48
2025	QM Loureiro/Alvarinho <i>Vinho Verde, Italy</i>	15.5 / 50
2021	Fei Tswei Magma Chardonnay <i>Ningxia, China</i>	18.5 / 60
2025	Castillo de Mendoza <i>Rioja, Spain</i>	69
2025	Tiraki Sauvignon Blanc <i>Marlborough, New Zealand</i>	73
2024	Il Poggio Gavi di Gavi <i>Piedmont, Italy</i>	85
2024	Domaine Gueguen Chablis <i>Burgundy, France</i>	101



All wines are served as 175ml measures, with 125ml measures available upon request. Please note a discretionary 13% service charge will be added to your bill.

All prices are inclusive of VAT at 20%.

RED

175 / btl

2023	Le Bariolle Vieilles Vignes <i>Languedoc, France</i>	13 / 42
2024	Hors de Soif Cinsault (<i>chilled</i>) <i>Languedoc, France</i>	14.5 / 46
2024	Ca Gout de Ciel Pinot Noir <i>Languedoc, France</i>	16.5 / 53
2021	Austral Rioja Crianza <i>Crianza, Spain</i>	17 / 55
2022	Curva Douro Tinto <i>Douro, Portugal</i>	17 / 55
2024	Tregole Chianti Classico <i>Tuscany, Italy</i>	73
2020	Cuvelier Los Andes Malbec <i>Burgundy, Argentina</i>	75
2016	Château de Saint-Pey Saint-Émilion Grand Cru <i>Bordeaux, France</i>	109
2022	Villa Fura Amarone della Valpolicella <i>Veneto, Italy</i>	128
2019	Paolo Manzone Barolo Riserve <i>Piedmont, Italy</i>	210



All wines are served as 175ml measures, with 125ml measures available upon request. Please note a discretionary 13% service charge will be added to your bill.

All prices are inclusive of VAT at 20%.

BEER

330ml
Bottle ABV%

Asahi	7.5	5
Kirin Ichiban	8	4.6
IPA	8	4.7
Asahi 0%	5	0.0

SAKÉ

125 / btl

Akashi-Tai Honjozo Tokubetsu

Japan

14 / 66

Akashi-Tai Junmai Tokubetsu

Japan

18 / 88

Akashi-Tai Junmai Daiginjo Genshu

Japan

125



If you require allergy information for our drinks, please ask a member of staff.
Please note a discretionary 13% service charge will be added to your bill. All
prices are inclusive of VAT at 20%.

DESSERT WINE

70 / btl

2020	Sauternes Château Le Juge Les Mingets (37.5cl) <i>France</i>	10 / 40
2019	Monbazillac Château Ramon (75cl) <i>France</i>	8 / 50

PORT

70 / btl

NV	Quinta do Portal 29 Reserve <i>Portugal</i>	8 / 35
NV	Taylor's 10 Year Old Tawny <i>Portugal</i>	10 / 77
2011	Taylor's Vintage <i>Portugal</i>	24 / 220

SHERRY

70 / btl

2011	Mira La Mar Pedro Ximenez (37.5cl) <i>Jerez, Spain</i>	7 / 30
2011	Mira La Mar Oloroso (37.5cl) <i>Jerez, Spain</i>	7 / 30



If you require allergy information for our drinks, please ask a member of staff.
Please note a discretionary 13% service charge will be added to your bill. All prices are inclusive of VAT at 20%.

SOFT DRINKS

Mineral Water 750ml *Still / Sparkling* 4.9

Coca Cola 5.3

Coke Zero / Diet Coca Cola 4.9

Fever Tree 5.7

Tonic / Light Tonic / Lemonade /

Soda Water / Ginger Ale /

Ginger Beer / Grapefruit Soda

JUICES

Apple / Pineapple / Orange / Lychee / 5.1
Tomato / Cranberry / Passionfruit

LE TRIBUTE

Olive Lemonade / Tonic Water 6.2



If you require allergy information for our drinks, please ask a member of staff.
Please note a discretionary 13% service charge will be added to your bill. All
prices are inclusive of VAT at 20%.

WONDER WHAT ELSE WE OFFER

Scan the QR code
to explore our Spirits menu



THE PERFECT VENUE FOR YOUR NEXT EVENT

Scan the QR code
to view our Events page

