



COCKTAILS

Pear 11.75

grey goose la poire voka, elderflower liqueur,
apple juice, crémant de loire

Cinnamon & Citrus 11.75

havana club 7yr, citrus juice, sugar,
cinnamon, angostura bitters, egg white

Grapefruit & Bergamot 11.75

italicus bergamot, crémant de loire,
grapefruit juice

Lavender & Honey 12.75

ketel one vodka, lemon juice, honey,
egg white, lavender, cassis

Saffron & Citron 12.75

saffron gin, nardini acqua di cedro,
yellow chartreuse, lemon, sugar,
soda water

Espellette 12.75

batanga reposado tequila,
lime juice, espelette pepper, agave

Apples & Thyme 12.75

calvados, thyme liqueur, lemon juice,
le verger apéritif, egg white

Rosemary & Ginger 13.25

casamigos mezcal, fever-tree
ginger beer, lemon juice,
rosemary

Blackberry & Sage 13.25

no. 3 gin, lemon juice, sage syrup,
crème de mure

Raspberry & Mint 13.25

bulleit bourbon, raspberries,
mint, cranberry & lemon juices



A full range of classic cocktails are available on request.



NON-ALCOHOLIC COCKTAILS

French Rose 8.50

everleaf mountain, noughty sparkling
rosé, lime, sugar

Lemon Grove 8.50

seedlip garden, lemon juice,
rosemary, sugar

Saffron & Apple 8.50

everleaf forest, citrus, elderflower cordial,
apple juice, cucumber, soda water

NON-ALCOHOLIC DRINKS

Lucky Saint Lager 0.5% 330ml 5.75

Sassy 0.0% Organic Cider 275ml 5.75

Punchy Cucumber, Yuzu & Rosemary 250ml 5.00

Punchy Blood Orange,
Bitters & Cardamom 250ml 5.00

Noughty Alcohol Free Sparkling Rosé 150ml 6.00

BEER & CIDER

Meteor Lager Pint 7.50

Meteor Seasonal Pint 7.50

Meteor Pilsner Bottle (330ml) 6.00

Sassy Brut Cidre Bottle (330ml) 6.00





APERITIFS

- Aperol 10.50
- Campari 11.00
- Lillet Blanc 11.00
- Lillet Rose 11.00
- Lillet Rouge 11.00
- Noilly Prat 11.00
- Pimm's 11.00
- Cocchi Americano 11.00
- Cocchi di Torino 11.00
- Chartreuse Green 11.00
- Chartreuse Yellow 11.00
- Ricard 11.00
- Pernod 11.00

VODKA

- Ketel One 12.00
- Grey Goose La Poire 13.00
- Absolut Elyx 13.75
- Ciroc 13.75
- Belvedere 15.25
- Grey Goose 15.75

AGAVE

- Batanga Reposado 13.00
- Casamigos Blanco 14.00
- Casamigos Reposado 16.00
- Casamigos Anejo 17.00
- Casamigos Mezcal 19.50



All spirits served 50ml with mixer included.
25ml available on request.



GIN

- Tanqueray 12.00
Saffron Gin 12.00
Tanqueray Royale 13.50
Tanqueray No. 10 14.50
Jensen's Old Tom 14.50
Monkey 47 14.50
No. 3 14.50
Plymouth 14.50
Silent Pool 14.50
Sipsmith 14.50
Bols Genever 15.00
Hendrick's 15.50

RUM

- Havana Club 3yr 11.50
Havana Club 7yr 12.00
Havana Club Cuban Spiced 12.00
Ron Zacapa 23 yr Sistema Solera 16.00
Havana Selection de Maestros 17.75

BRANDY

- Hennessy VS 11.50
Sassy Calvados Fine 11.50
Janneau Armagnac 12.25
Calvados Camut 13.50
Clos Martin VSOP 8 yo 13.50
Maxim Trijol VSOP 13.75
Hine Rare VSOP 14.75





◆◆◆ SINGLE MALT ◆◆◆ SCOTCH WHISKY

- Laphroaig 10 yo (Islay) 12.75
- Glenmorangie 10 yo (Highlands) 13.25
- Oban 14 yo (Highlands) 13.75
- Lagavulin 16 yo (Islay) 14.00
- Glenfiddich 12 yo (Speyside) 14.00
- Auchentoshan Three Wood (Lowlands) 14.50
- Balvenie 12 yo (Speyside) 14.50
- Craigellachie 13 yo (Speyside) 15.00
- Bowmore 18 yo (Islay) 16.50
- Glenfiddich 18 yo (Speyside) 23.50

◆◆◆◆◆ BLENDED ◆◆◆◆◆ SCOTCH WHISKY

- Johnny Walker Red Label 9.50
- Johnny Walker Black Label 12.00
- Chivas 12 yo 12.75

◆◆◆◆◆ AMERICAN ◆◆◆◆◆ WHISKEY

- Maker's Mark 11.50
- Jack Daniel's 12.00
- Wild Turkey 101 12.50
- Bulleit Bourbon 12.75
- Bulleit Rye 12.75
- Woodford Reserve Bourbon 15.00
- Woodford Reserve Rye 15.00
- Whistlepig 10 yo Straight Rye 22.00





OTHER
WORLD WHISKEY

Jameson Black Barrel 14.00
Hatozaki Small Batch 14.75
Nikka from the Barrel 15.00

LIQUEURS

Elderflower Fair 10.50
Benedictine 10.50
Chambord 10.50
Drambuie 10.50
Fernet Branca 10.50
Sambuca Luxardo 10.50
Limoncello Luxardo 10.50
Espresso Tosolini 11.00
Amaretto Tosolini 11.00
Baileys 11.00
Frangelico 11.00
Grand Marnier 11.00
Italicus 11.50
Heering Cherry 11.50
Maraschino Luxardo 11.50
Grappa 11.75





BAR SNACKS

Carlingford Rock Oyster 4.25

with shallot vinegar

Veal & Pork Meatballs 7.50

plum tomato sauce

Roquefort Tartine 7.50

Lyonnaise onion and olives

Crevettes 'Rose' 7.90

marie rose sauce & lemon

Escargot (v) 11.95

garlic butter, pernod & tarragon

POUR DEUX

Available Monday to Friday

Steak frites

with a carafe of house wine

49.50 for two

Available for lunch and dinner



APÉRO HOUR

Sunday to Thursday 5pm 'til 6.30pm

A fine selection of wines and cocktails
not found on the regular menu for just £5 each.



Scan to view a menu
with calories. Adults need
around 2,000 kcal a day.

*A discretionary 12.5% Service Charge will be added to your bill
All gratuities are managed independently. No flash, or intrusive photography
Please inform your server if you have any food allergies or special dietary needs
v - vegetarian | vg - vegan*

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