## THE BAR

## COCKTAILS

#### BOLD £1150

Drinks with a powerful flavour for an intense cocktail experience

#### DRY MARTINI

Please select your favourite gin or vodka from our selection, garnished with lemon twist or olives.

#### VESPER MARTINI

Created by none other than James Bond himself during his epic poker table battle with Le Chiffre. Two parts gin, one part vodka, half part Lillet - shaken not stirred and garnished with a twist of lemon peel.

#### **NEGRONI**

Served on the rocks with a wedge of orange, this combination of gin, Campari and sweet vermouth goes back to the lavish days of the early 1900's in Italy.

#### **AVIATION**

Gin, Maraschino Syrup and fresh lemon juice shaken hard and served straight up. Dry and fresh, the perfect drink to start the evening.

## BUBBLY £13.00

Drinks that bring that extra bit of sparkle to your day.

#### KIR ROYALE

Champagne with the added richness of Crème de Cassis.

#### BELLIN

The original peach and Prosecco combination created at Harry's Bar, Venice by Guiseppe Cipriani in 1945. Inspired by the rich colourful hues used in the work of Italian painter Giovanni Bellini.

#### FRENCH 75

This combination of gin, fresh lemon, sugar and Champagne is named after a French artillery field gun, "Hits with remarkable precision" as legendary bartender Harry Craddock once exclaimed.

#### BALANCED £10.50

Drinks that work at any time of day in any kind of company.

#### COSMOPOLITAN

Constant companion to the rich and famous. Vodka, Cointreau, fresh lime and cranberry juice shaken over ice and served straight up.

### ICEBERG

A delicious fresh cocktail with a heavenly colour. Hendricks Gin, Peach Schnapps & Blue Curaçao shaken and served on crushed ice.

#### CAIPIRINHA

Calpirinha is Brazil's national cocktail, made with Cachaça, brown sugar and lime. Served on crushed ice.

#### MALTA

In Tahitian, "Mai Tai" means "The best-out of this world". White rum, Captain Morgan, Grenadine, Disaronno Amaretto and pineapple juice, served straight.

#### MO.JITC

The classic Cuban combination of Bacardi Superior, fresh lime, sugar and mint. Long, refreshing and balanced, it's no wonder it's the most popular cocktail in the world.

### BRAMBI F

Created by the father of the London bartending community Dick Bradsell, this brilliant combination of gin, fresh lemon, sugar and wild raspberry liqueur does not disappoint.

## INDULGENT £11.00

Drinks that you know you deserve.

#### ESPRESSO MARTINI

The perfect pick-me-up or to be savoured after dinner. Fresh espresso shaken with vodka, Kahlua and a dash of sugar; served chilled and straight up.

## WHITE RUSSIAN

Classically indulgent, vodka, coffee liqueur and lashings of cream, served on the rocks.

### PIÑA COLADA

The ultimate guilty pleasure; usually reserved for Caribbean vacations. A combination of gold rum, coconut cream and pineapple juice, blended with ice to create a rich, creamy texture.

## THE BAR

#### MOCKTAILS £6.50

Drinks that have none of the alcohol, but all of the glamour.

#### STRAWBERRY FIELDS

A moorish combination of strawberries puree, apple juice, fresh lime juice, shaken and served long over ice.

#### VIRGIN COLADA

The same indulgent flavour of pineapple and coconut, just without the rum kick.

#### JUST PEACHY

Peach puree with fresh lemon juice, orange juice shaken and topped with soda to give a long refreshing alcohol free cooler.

#### VIRGIN MOJITO

Fresh lime crushed with sugar, mint, topped with lemonade.

### SPIRITS ETC

GIN	35ML	TEQUILA	
Bombay Sapphire	£6.50	Jose Cuervo	£6.50
Tanqueray	£6.50	Especial Reposado	
Beefeater 24	£6.50	Sauza Silver	£6.50
Tanqueray Ten	£7.50	Don Julio Reposado	£7.50
Hendricks	£7.50	Patron Anejo	£9.00
VODKA		BRANDY	
Russian Standard	£6.50	Martell VS (Cognac)	£6.50
Stolichnaya	£6.50	Courvoisier	£6.50
Absolute Blue	£7.00	VSOP (Cognac)	
Belvedere	£7.00	Jannaeu VSOP (Armagnac)	£6.50
Grey Goose	£7.50	Martell XO (Cognac)	£22.00
		Hennessy	£60.00
RUM		Paradis (Cognac)	200.00
Bacardi Superior (White)	£6.50		
Cachaca	£6.50	SHERRY & PORT	50ML
Captain Morgan (Dark)	£6.50	Tio Pepe	£6.50
Morgan's Spiced	£6.50	Harvey's Bristol Crean	n £6.50
Kraken (Dark Spiced)	£7.50	Croft Original	£6.50
Havana Club 7 Year Old (Gold)	£7.50	Sanderman Ruby Port	£6.50

## SINGLE MALT WHISKY

HIGHLAND	35ML
GLENMORANGIE 10 YEAR OLD	£7.50
Delicate honey wood taste with a subtle hint of nuttiness.	
DALWHINNIE 15 YEAR OLD	£7.50
Smooth and soft with vanilla, honey and sweet lasting flavour.	
OBAN 14 YEAR OLD	£7.50
Dry figs and honey-sweet spices, followed by smoky malty dryn	ess.
ORKNEY	35ML
HIGHLAND PARK 12 YEAR OLD	£7.50
Rounded smoky sweetness, full malt delivery.	
SKY	35ML
TALLOWED 10 VEAD OLD	07.50
TALISKER 12 YEAR OLD  Rich dried-fruit sweetness, strong barley-malt flavours	£7.50
and a peppery finish.	

All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. In accordance with the Weights & Measures Act 1985 and the licensing Act 2003, the measures for the sale of spirits available to customers are served in 35ml as standard. For the benefit of our guests, a guideline of the alcoholic strengths of all beverages is as follows: ALCOHOL BY VOLUME. Sherry 15.5% – 17.5%. Gin 37.5% – 47.3%. Vodka 37.5% – 40.0%. Vermouth 14.8% – 18.0%. Rum 40.0% – 63.0%. Whiskies 40.0% – 46.0%. Pernod 40.0%. Cognac 35.0% – 53.0%.

## THE BAR

## SINGLE MALT WHISKY

SPEYSIDE	35ML
MACALLAN 18 YEAR OLD	£10.50
Rich dry fruits, spice, cloves, orange and wood smoke.	
GLENLIVET 12 YEAR OLD Slightly sweet and fruity, with vanilla notes.	£7.50
GLENFIDDICH 12 YEAR OLD Rich fruit, subtle pine and a hint of peatiness.	£7.50
ISLAY	35ML
LAPHROAIG 10 YEAR OLD Surprising sweetness with hints of salt layers of peatiness.	£7.50
LAGAVULIN 16 YEAR OLD  Dry peat smoke palate, gentle but strong sweetness, sea and salt with touches of wood.	£7.50
BOWMORE 15 YEAR OLD Toffee and hazelnut with hint of sweet peat smoke.	£7.50
JURA	35ML
ISLE OF JURA 12 YEAR OLD Light peaty notes, with fruit and spicy overtones.	£7.50
BLENDED	35ML
JOHNNIE WALKER RED	£6.50
FAMOUS GROUSE	£6.50
J&B RARE JOHNNIE WALKER BLACK	£6.50 £7.50
CHIVAS REGAL	£7.50
JAMESONS	£7.50
CANADIAN CLUB	£7.50
AMERICAN WHISKEY	35ML
JACK DANIEL'S (Tennessee)	£6.50
JIM BEAM BLACK (Bourbon)	£6.50
MAKER'S MARK (Bourbon) WOODFORD RESERVE (Bourbon)	£7.50 £7.50
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LIQUEURS	50ML
BAILEYS	£6.50
	35ML
SAMBUCA	£6.50
TIA MARIA DRAMBUIE	£6.50 £6.50
COINTREAU	£6.50
GRAND MARNIER	£6.50
DISARONNO AMARETTO	£6.50
SOUTHERN COMFORT	£6.50
KAHLUA MALIBU	£6.50 £6.50
ARCHERS	£6.50
FRANGELICO	£6.50
LIMONCELLO	£6.50
BÉNÉDICTINE	£6.50
VERMOUTH & APERITIFS	50ML
MARTINI EXTRA DRY	£6.00
MARTINI BIANCO	£6.00 £6.00
MARTINI ROSSO	£6.00
PIMM'S NO 1	£6.00
FERNET BRANCA	£6.00
CAMPARI	£6.00
LILET	£6.00
PERNOD	£6.00

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## THE BAR

## WHITE WINE

LUIS FELIPE EDWARDS SAUVIGNON BLANC Rapel Valley	175ML £5.95	250ML £7.95	BOTTLE £23.00
GRAVE DEL FRIULI PINOT GRIGIO Borgo Tesis, Fantinel	£6.95	£8.95	£25.95
VERAMONTE CHARDONNAY RESERVA Casablanca Valley	£7.95	£9.95	£28.95
CHAPEL DOWN BACCHUS WHITE England	£8.95	£11.95	£35.95
PACO AND LOLA ALBARIÑO Spain	£9.95	£13.50	£39.95

## **RED WINE**

LUIS FELIPE EDWARDS LOT 18 MERLOT Rapel Valley	175ML £5.95	250ML £7.95	BOTTLE £23.00
MONTEPULCIANO D'ABRUZZO Italy	£6.50	£8.50	£24.95
JJ HAHN REGINALD SHIRAZ CABERNET Barossa Valley	£7.95	£9.95	£29.95
CHAPEL DOWN UNION RED England	£8.95	£11.95	£35.95
ROLLAND & GALARRETA RIOJA Spain	£9.95	£13.50	£39.95

## ROSÉ

	175ML	250ML	BOTTLE
CALLIA LUNARIS	£6.95	£8.95	£26.95
SHIRAZ ROSÉ,			
San Juan			

 $125 \mathrm{ml}$  serving of wine available, Please a member of staff for details.

# SPARKLING & CHAMPAGNE

FANTINEL PROSECCO EXTRA DRY Italy	175ML £8.00	BOTTLE £28.00
TAITTINGER BRUT RÉSERVE France	£12.00	£52.00
LAURENT PERRIER BRUT France	£13.00	£65.00
LAURENT PERRIER BRUT ROSÉ France	£26.00	£80.00

## THE BAR

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IRISH	£9.00
CALYPSO	£9.00
BAILEYS	£9.00
FRENCH	£9.00

## **BEER**

#### **BOTTLED BEERS**

330ML	£4.50
330ML	£4.50
330ML	£4.50
275ML	£3.50
	330ML 330ML

#### CIDER

OLD MOUT SUMMER BERRIES	500ML	£5.50
OLD MOUT PASSION FRUIT	500ML	£5.50
AND APPLE		

DRAUGHT	PINT	HALF
MORETTI	£5.50	£3.00
HEINEKEN	£4.75	£2.75
SYMONDS	£4.75	£2.75
JOHN SMITHS	£4.75	£2.75
CURIOUS BREW	£6.00	£3.00
CURIOUS IPA	£6.00	£3.00

#### SOFT DRINKS

COCA COLA	330ML	£2.95
DIET COKE	330ML	£2.95
SPRITE	330ML	£2.95
APPLETISER	330ML	£2.95
J20	330ML	£2.95
STILL WATER	330ML	£2.50
SPARKLING WATER	330ML	£2.50

ORANGE JUICE	£2.50
PINEAPPLE	£2.50
APPLE	£2.50
TOMATO	£2.50
CRANBERRY	£2.50

GLASS

### **MIXERS**

BITTER LEMON	125ML	£2.25
GINGER ALE	125ML	£2.25
SCHWEPPES TONIC	125ML	£2.25
FEVER TREE TONIC	200ML	£2.75
SODA WATER	200ML	£2.75
LEMONADE	200ML	£2.75
RED BULL	250ML	£3.95

## A BITE TO EAT

#### STARTERS AND SHARING BOARDS

BREAD AND OLIVES £3.95

SOUP OF THE DAY £4.95

with crusty sour dough bread

ENGLISH CHARCUTERIE PLATTER £8.95

Woodalls air-dried ham and salami SHARING PLATTER £17.00

MEZE PLATTER (V) £8.95

Hummus, olives, halloumi, mini stuffed SHARING PLATTER £17.00

peppers, baba ganoush, tabbouleh

SPANISH PLATTER £8.95

SHARING PLATTER £17.00 Chorizo in red wine, chick pea stew.

Manchego cheese, croquette's, Serrano ham

£8.95 PRAWN COCKTAIL

King prawn tempura with tomato and coriander

GOAT'S CHEESE AND BEETROOT TART (V) £8.25

SCALLOPS WITH MANGO AND LIME SALSA £9.95

SCOTTISH SMOKED SALMON £8.25

shaved fennel, watercress, lem

#### CLASSICS DISHES

BEEF BURGER, HAND CUT CHIPS, £14.95 LIGHTLY SPICED BURGER SAUCE

Choose your toppings-bacon, Cheddar, blue cheese, onion rings, Portobello mushroom

CHICKEN BREAST BURGER MARINATED £14 95

IN BASIL PESTO, HAND CUT CHIPS

Choose your toppings-bacon, Cheddar, blue cheese, onion rings, Portobello mushroom

BEER BATTERED FISH AND CHIPS

£14.95 Crushed peas, tartar sauce, lemon

TAGLIATELLE £13.95

baby spinach, olives and shaved Parmesan

SEA BASS FILLET £18.95

Chargrilled asparagus, lemon cous cous salad

BEEF MEATBALL SPAGHETTI £12.95

CHICKEN MILANESE £14.25

Grilled aubergine, green olives in a rich tomato sauce

BUTTERNUT SQUASH AND TARRAGON RISOTTO (V) £10.25

## A BITE TO EAT

#### FROM OUR JOSPER GRILL

All served with French fries, chargrilled plum tomatoes and

LEMON AND CORIANDER HALF ROAST £16.95 CHICKEN, TANDOORI SAUCE

**BRITISH LAMB CUTLETS** £20.95

\*DRY AGED BRITISH SIRLOIN STEAK 227G £24.00

\*DRY AGED BRITISH RIB-EYE 227G £24.00

HALF SCOTTISH LOBSTER, GARLIC £26.00

AND TARRAGON BUTTER

## **CHOOSE YOUR SAUCE**

BÉARNAISE, CRACKED PEPPERCORN, RED WINE JUS, CHIMICHURRI, BARBECUE

SIDES £3.50 EACH

FRENCH FRIES HAND CUT CHIPS STEAMED BASMATI RICE SAUTÉED BABY SPINACH, STEAMED BROCCOLI, SAUTÉED MUSHROOMS, MIXED LEAF SALAD, ROCKET AND PARMESAN

### **FAVOURITES**

CLASSIC CAESAR SALAD MEDIUM £8.75 Baby gem lettuce, anchovies, shaved LARGE £12.95

Parmesan, croutons

SUPER FOOD SALAD (V) MEDIUM £8.75 LARGE £12.95 Broccoli, blueberries, avocado, sunflower seeds,

rocket, pomegranate

BROAD BEAN AND CHANTERELLE £13.95

MUSHROOM SALAD (V)

Peas, watercress, baby spinach, Sherry vinaigrette

CLUB SANDWICH £9.95

Smoked streaky bacon, chicken breast, ega mayo, gem lettuce

TURKEY, AVOCADO, ROCKET CIABATTA

AGED SIRLOIN STEAK CIABATTA £12.95

£8.25

Mustard mayo, watercress

£13.95 OMELETTES.

Served with French fries and mixed salad

Choice of fillings: mushrooms, peppers, anchovies, blue cheese,

ham, red onion, Cheddar, chillies, bacon

STONE BAKED PIZZA £14.95

with rich tomato sauce and your choice of toppings

Mozzarella, bocconcini, basil, sweetcorn, anchovies, mushroom, blue cheese, Parma ham, pineapple, red onion, feta cheese, rocket, cherry tomato, red pepper, chillies, prawns, meat balls, chorizo

(v) Vegetarian.

cretionary service charge of 12.5% will be added to All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. FOOD ALLERGIES AND INTOLERANCES — If you suffer from an allergy or food intolerance please let us know before ordering, so we can advise you. An information pack is available in the restaurant from your server listing the allergenic ingredients used in our foods, as required by current UK and EC laws. It also describes any associated cross contamination risk which may affect specific menu items. If you would like to consult it, please ask a team member before ordering. (v) Vegetarian.

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<sup>\*</sup> Approximate uncooked weight

## A BITE TO EAT

## **DESSERTS**

RASPBERRY AND STRAWBERRY ETON MESS	£5.95
APPLE TARTE TATIN, CALVADOS AND VANILLA ICE CREAM	£5.95
DARK CHOCOLATE TART, CRÈME FRAÎCHE	£5.95
VANILLA CRÈME BRÛLÉE, BUTTER SHORTBREAD	£5.95
STRAWBERRIES AND CLOTTED CREAM	£5.95
JUDES ICE CREAM POTS Strawberry, double chocolate, salted caramel, vanilla	£3.95
BRITISH CHEESE BOARD shallot chutney, mixed crackers	£9.95

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