

CONTENTS

SAVOURIES TO SHARE	1-2
SANDWICHES AND SALADS	3
SPECIALITIES AND DESSERTS	4
SIGNATURE COCKTAILS	5-6
MOCKTAILS	6
CLASSICS REVISITED	7
FORGOTTEN COCKTAILS	8
CHAMPAGNE BY THE BOTTLE	9-10
WINES BY THE GLASS	11-12
WHITE WINE BY THE BOTTLE	13-14
RED WINE BY THE BOTTLE	15-16
VODKA & GIN	17
TEQUILA & RUM	18
BLENDED WHISKY	19
WHISKIES OF THE WORLD	19
SINGLE MALT WHISKY	20
COGNAC & CALVADOS	21
BOTTLED BEER AND MINERALS	22
TEA	23
COFFEE	25

*Our food menu is available between
11.00am and 10.30pm, Monday to Sunday
An evening menu is available from 10.30 pm.*

*All spirits are available upon request at 25ml
and multiples thereof*

*Wines are served at 175ml as standard, but also
available at 125ml upon request.*

SAVOURIES TO SHARE

Beluga Caviar

The rarest of the sturgeon. Legendary taste, with a subtle hint of walnut with a soft and creamy texture.

Served with a traditional garnish

£390 50g

Oscietra Caviar

A deep brown to golden colour, nutty and distinctive taste of the sea.

Served with a traditional garnish

£250 50g

Smoked Salmon Cones

London smoked salmon mousse, crème fraiche, Aquitaine caviar and chives

£21

Octopus Carpaccio

Thinly sliced octopus with Romesco pepper sauce, saffron mayonnaise

£18

Sushi and Sashimi

A selection of salmon and tuna sashimi, salmon and tuna nigiri and salmon and avocado rolls

£35

Allergen menu available upon request



SAVOURIES TO SHARE

Red Pepper and Ricotta Tartlets

With chilli, almonds and basil cress

£18

Panko Crusted Prawns

King prawns coated in Panko breadcrumbs served with a sweet chilli dip

£23.5

Duck Gyoza

Homemade, filled with duck confit, spring onion, coriander. Hoi-sin and lime dip

£18

Scotch Eggs

With spicy Calabrian Nduja pork sausage and quail egg, roasted red pepper dip

£18.5

Angus Beef Chips

Coated in breadcrumbs, with Japanese radish and wasabi dressing

£18

Lobster Tartlets

Filled with poached Scottish lobster, passionfruit and lime jelly, lobster mayonnaise

£21



SANDWICHES

Ligurian Focaccia

Served open style with seasonal vegetables, goats cheese and basil pesto

£16

Crab and Crayfish

Portland crab and crayfish dressed with Marie-Rose sauce and cucumber on brioche

£19

The St George

With grilled breast of chicken, bacon, egg, tomato, lettuce and mayonnaise

£18

Salt Beef

With chopped gherkins, English mustard, lettuce and mayonnaise on caraway seed bread

£17

Barbary Duck

Duck confit with onion and fruit chutney, wild rocket, tomato on brioche

£16

SALADS

Portland Crab

White crab meat with homemade mayonnaise, avocado mousse, quail egg, tomato and caper berries

£21

Tuna Niçoise

Freshly seared yellowfin tuna with green beans, mixed heritage tomato, Kalamata olives, potato, quail egg, lettuce and shallots

£19.5

Chicken Caesar

Corn fed chicken breast with cos lettuce, crispy Parma ham, croutons, Parmesan and anchovies

£19.5

Artichoke Crudites

Home pickled artichoke salad with seasonal raw vegetables, Cerignola olives and extra virgin olive oil

£16



SPECIALITIES

Burrata Pugliese

Creamy Mozzarella with Heritage tomatoes, extra virgin olive oil and DOP balsamic vinegar

£18.5

Lobster Linguine

Homemade egg pasta with poached Scottish lobster, wild garlic, Datterini tomato and courgette flower crisps

£25

Sea Trout

Pan fried fillet served with Kohlrabi puree, trout mousse and summer greens

£25

Fish and Chips

Line caught fillet of cod in a crisp batter with hand cut chips, served with tartare sauce

£21

Mixed Meze

Grilled beef kofta and chickpea falafel with Greek salad, spiced aubergines and tzatziki

£21

The Polo Burger

Homemade beef burger with tomato and rocket served with French fries

£20

With foie gras, tomato and raisin chutney

£28

DESSERTS

Chocolate Ganache

Papouasie milk chocolate with textures of orange and honey

£9.5

Pimm's Summer Jelly

With cucumber, mixed berries and mint yoghurt ice cream

£9.5

Apricot Cornetto

With caramelised Amaretti biscuit

£18

English Cheeses

With homemade jams

£14.5



POLO SIGNATURE COCKTAILS

Sweet - Fruity - Sparkling

Pearl Gem

Tanqueray Ten gin infused with Blend 68 tea shaken with lychee, lime and sugar. Champagne and pineapple foam. Sensual

£19

Pomegranate Deluxe

Bombay Sapphire gin shaken with elderflower, lemon and freshly squeezed pomegranate juice and Champagne

£19

Ruby Fizz

Ketel One vodka infused with fresh raspberries and rhubarb, shaken with rose liquor and lemon, Charged with Champagne

£18

Caledonian Punch

Brugal Anejo rum shaken with fresh lime, Mastiha liquor, guava and homemade kaffir lime syrup. Charged with Innis & Gunn oak aged beer. Not your typical punch

£16

Masculine - Dry - Hearty

Blue Diamond

The ultimate Old Fashioned. Johnnie Walker Blue Label stirred to perfection with sugar soaked Ramazzotti Amaro and smoked with coffee

£35

Japanese Glory

Nikka whisky stirred to perfection with dry vermouth, maple syrup and aromatised with Lagavulin 16 whisky

£16

Cosmic Cynar

Mezcal San Cosme shaken with Cynar amaro, lime and homemade artichoke syrup. An unusual sensation for the new season

£16



Fruity - Sweet - Sour

Ash Sour

A combination of Bowmore 15 whisky shaken with lemon juice, egg white, sugar and homemade liquorice bitters

£18

The Last Cocktail

The signature cocktail of The Luxury Collection. Tanqueray gin with pear juice, lemon and homemade rosemary syrup.

Straight up with bubbles

£18

East India Sour

East India gin shaken with fresh lemon, egg white and homemade chamomile syrup

£16

Fig Julep

Teeling Irish whisky, fresh lime, homemade fig syrup and chocolate bitters

£16

Summer in Warsaw

Belvedere grapefruit vodka shaken with peach liquor, grapefruit juice, fresh raspberries and Amaro Averna

£16

MOCKTAILS

Tea Breeze

Rose buds tea shaken with passion fruit juice and peach puree

£9.5

Mela Verde

Fresh mint muddled with sugar and apple juice charged with soda water

£9.5

Secret Tree

Fresh pear juice shaken with homemade chamomile syrup, lemon and fresh ginger

£9.5



CLASSICS REVISITED

Old Cuban

A twist on the classic Mojito, Appleton white rum shaken with fresh lime, mint, watercress and basil. Charged with Champagne

£19

Rum Boulevardier

An inspired version of the classic negroni. Zacapa 23 rum stirred to perfection with Mancino vermouth Chinato and Campari

£19

Russian Cobbler

Beluga vodka shaken with fresh berries, lemon and homemade turmeric and lemongrass syrup. Perfected with a splash of Pedro Ximenez sherry

£16

El Diablo

Don Julio tequila shaken with fresh lime, Crème de mûre, thyme and fresh blackberries. Charged with ginger beer

£16

Raffles Sling

*The recipe from the Raffles in Singapore.
Bulldog gin is shaken with pineapple juice, lemon juice, Cherry Herring, Benedictine and Cointreau*

£16

Apricot White Lady

*Martin Miller's gin infused with dry apricots, shaken with Cointreau, lemon and egg white.
A revisit of the most iconic ladies drink*

£16

Spicy Moscow Mule

The classic with spice! Ketel One vodka, fresh lime and chilli & rosemary infused sugar. Charged with ginger beer and a float of red wine

£16



FORGOTTEN

We have selected a few historic recipes from the golden era of Pre-Prohibition that you may have never heard of!

Prince of Wales

*Composed by Albert Edward, Prince of Wales, later to be King Edward VII. Bulleit Rye whiskey shaken with maraschino, pineapple juice, angostura and sugar syrup.
Crowned with Champagne*

£18

Tuxedo Cocktail

*Adapted from Harry Johnson's Bartender Manual, 1882.
Hayman's Old Tom gin mixed with dry vermouth, maraschino, orange bitters and Absinthe, served straight up*

£16

Corpse Reviver No.1

*Created by Frank Meier, Ritz Bar, Paris, France.
Adapted from Harry Craddock's 1930 'The Savoy Cocktail Book'. The father of the "Corpse reviver" family,
Hennessy VS gently stirred with Calvados
and Punt e Mes*

£16

Cocktail De La Louisiane

*The house cocktail at the "Restaurant de la Louisiane" in New Orleans 1881. Described as a cross between a Sazerac and a Vieux Carré. Bulleit Rye whiskey is mixed with Benedictine, sweet vermouth and aromatized with both Absinthe and
Peychaud's bitters*

£16

Morning Glory Fizz

*Adapted from Harry Johnson's Bartender Manual 1888.
Dewar's whiskey shaken with lemon juice, sugar, egg white and a dash of Pernod, served
long and charged with soda*

£16

Bijou

An original-style Bijou is made stirred with ice as Harry Johnson's 1900 "New and Improved Bartender Manual" states "mix well with a spoon and serve." This recipe is also one of the oldest in the manual dating back to 1890s. The Botanist gin stirred with sweet vermouth and Green Chartreuse

£16



CHAMPAGNE

by the bottle (750ml)

Armand de Brignac

Ace of Spades Gold NV £500

Ace of Spades Rosé NV £800

Andre Jacquart

'Les Mesnil', Granc Cru, Brut NV £125

Billecart-Salmon

Brut Rosé NV £120

Cuvée 'Elisabeth', Rosé 2002 £310

Clos St Hilaire Brut 1998 £750

Bollinger

Spécial Cuvée, Brut NV £115

Brut Rosé NV £130

Grande Année 2004/05 £200

Dom Pérignon

Brut, 2006 £300

Oenothèque, 1995 £600

Brut Rosé 2003 £600

Brut, 2006 (Magnum) £850

Brut Rosé 2002 (Magnum) £1250

White Gold Jeroboam (3 litres) £11000

Rose Gold Methuselem (6 litres) £35000

Drappiere

Brut Rosé NV £120

Krug

Grand Cuvée, Brut NV (Half Bottle) £130

Brut Rosé NV, (Half Bottle) £240

Grande Cuvée, Brut NV £300

Brut Rosé NV £450

Brut 2000 £950

Brut 1998 £1150

Grande Cuvée, Brut NV (Magnum) £700

Brut 1989 £1650



CHAMPAGNE

by the bottle (750ml)

Laurent Perrier

Brut Rosé NV £115

Ultra Brut NV £115

Grand Siècle NV £220

Louis Roederer

Brut NV £100

Cristal, Brut 2007 £390

Cristal, Rosé 2005/2006 £800

Cristal, Rosé 1999 £1450

Cristal, Rosé 2005 (Magnum) £2300

Moët & Chandon

Brut Impérial NV £75

Brut Impérial Rosé NV £90

Grand Vintage 2006/07 £100

Grand Vintage Rosé 2004 £120

Pol Roger

Brut NV £100

Brut 2006 £170

Cuvée Sir Winston Churchill 2002 £420

Ruinart

Brut NV £100

Brut Rosé NV £115

Blanc De Blanc, Brut NV £125

Salon

'Le Mesnil' Blanc de Blancs 1997 £645

Taittinger

Brut NV £100

Comte De Champagne, Blanc De Blanc 2004/2005 £300

Veuve Clicquot

Yellow Label, Brut NV £100

Demi Sec, NV £95



CHAMPAGNE

by the glass 150ml

Moët & Chandon, Brut	£17
Pol Roger, Brut	£20
Moët & Chandon, Brut Rosé	£20
Louis Roederer, Brut NV	£20
Bollinger Spécial Cuvée, Brut NV	£23
Ruinart, Brut Rosé	£23
Ruinart, Blanc De Blanc, Brut NV	£25
Dom Pérignon 2006	£60

WHITE WINE

by the glass 175ml

Branco, Prunus	£11.5
<i>Dão, Portugal 2015/16</i> Fresh peach and herbs	
Levarie Soave Classico, Masi	£12
<i>Veneto, Italy 2015/16</i> Ripe fruit and almonds	
Pascal Jolivet, Sancerre	£14
<i>Loire Valley, France 2016</i> Ripe white fruits, light-medium body	
Cloudy Bay, Sauvignon Blanc	£15
<i>Marlborough, New Zealand 2016</i> Tropical fruits and crisp acidity – a classic	
Gaia, Assirtiko, Wild Fermented	£16
<i>Santorini, Greece 2015</i> Fresh mineral tangy finish white stone fruits, lime zest	
Chablis, 1er Cru, Vaillons, S. Fevre	£16.5
<i>Burgundy, France 2015</i> Inviting aromas of flint, peaches and citrus	
Chassagne Montrachet, Philippe Colin	£25
<i>Burgundy, France 2015/16</i> Creamy, complex, impressive elegance	



RED WINE

by the glass 175ml

SMG Babylon's Peak Estate	£11.5
<i>Swartland, South Africa 2010</i> Smoky, mineral and bramble fruits	
Terrazas de los Andes, Malbec	£13
<i>Mendoza, Argentina 2013/14</i> Fruity aroma, oaky with a great body	
Tandem, Merlot	£13
<i>Navarra, Spain 2010/11</i> Blackberry, spice and liquorice	
Palazzo della Torre IGT, Allegrini,	£15
<i>Veneto, Italy 2013</i> Cherry and rich dark chocolate	
Château La Gasparde Castillon Côte de Bordeaux	£16.5
<i>Bordeaux, France 2011</i> Ripe red fruits, peppery nose, smooth elegant palate	
Resalte Crianza	£19
<i>Ribera Del Duero, Spain 2010/11</i> Full bodied, dry, black fruit, vanilla, leather aromas	
Gevrey-Chambertin P.Minot	£32
<i>Burgundy, France 2011/12</i> Earthy with dark berry fruit	

ROSÉ WINE

Pascal Jolivet, Sancerre Rosé	Glass £14 Bottle £50
<i>Loire Valley, France 2016</i> Medium dry, raspberry and strawberry	

Wines are served at 125ml upon request



WHITE WINE

by the bottle (750ml)

France

Sancerre, Pascal Jolivet

Loire Valley, 2015

£55

Chablis, 1er Cru Vaillons, S. Febyre

Burgundy, 2015

£60

Dom de Beurenard

Rhône Valley, 2014

£80

Chassagne Montrachet, P. Colin

Burgundy, 2015/16

£100

Hermitage, Marquis de la Tourette, Delas

Rhône Valley, 2007

£135

Condrieu, Le Terrasses du Palat

Rhône Valley, 2013

£125

Pouilly Fumé, 'Silex', D. Dagueneau

Loire Valley, France, 2012

£240

Bâtard Montrachet, Grand Cru, C. Duvernet

Burgundy, 2011

£400

Chablis 1er Cru, Montée de Tonnerre', François Raveneau

Burgundy, 2008

£420

Italy

Levarie Soave Classico, Masi

Veneto, Italy 2015/16

£48

Terre Alte Livio Felluga

Colli Orientali Friuli, 2009/14

£125



WHITE WINE

by the bottle (750ml)

Spain and Portugal

Branco, Prunus

Dão, Portugal 2015/16

£40

Valdemar Viura

Rioja, Spain 2015

£50

Greece

Gaia, Assirtiko, Wild Fermented

Santorini, 2015

Fresh mineral tangy finish white stone fruits, lime zest

£60

U.S.A

Riesling Firestone Estate

Central Coast, 2013

£67

Chardonnay, Shafer red shoulder

Napa Valley, 2014

£115

Chardonnay, Freestone Vineyards

Joseph Phelps

Sonoma Coast, 2013

£130

Austria

Riesling, Singerriedel, Hirtzberger

Wachau, 2010

£145

New Zealand & Australia

Sauvignon Blanc, Cloudy Bay

Marlborough, 2015

£57

Chardonnay, 10 Minutes by Tractor

Victoria, 2014

£110



RED WINE

by the bottle (750ml)

France

Château La Gasparde
Castillon Côte de Bordeaux
Bordeaux, 2011 £65

Ventoux Delas
Rhone Valley 2015 £60

Gevrey-Chambertin P.Minot
Burgundy, France 2011/12 £135

2010 Chateau batailley
5eme Grand Cru Classé
Pauillac, Bordeaux £160

Château d'Angludet
Margaux, Bordeaux, 2009 £170

Clos Vougeot Grand Cru,
D. de Montille
Burgundy, 2006 £235

Clos de la Roche, Grand Cru,
L&A Lignier
Burgundy, 2009 £440

Château Trotanoy
Pomerol , Bordeaux 2005 £450

La Tache, Grand Cru,
Domaine Della Romanée-Conti
Burgundy, 2001 £2995

Italy

Palazzo della Torre IGT, Allegrini
Veneto, Italy 2013 £58

IL Bruciato, Guado Al Tasso
Tuscany, 2014 £70

Amarone Della Valpolicella Allegrini
Veneto, 2012 £165

Brunello di Montalcino DOCG,
Silvio Nardi
Tuscany, 2010/11 £115

Prunotto Barbaresco Bric Turot,
Piedmont 2011/12 £135



RED WINE

by the bottle (750ml)

Spain

Tandem, Merlot
Navarra, 2010/11 £50

Resalte Crianza
Ribera Del Duero, Spain 2010/11 £76

Castillo Ygay, Marqués de Murrieta
Rioja Alta, 2007 £169

Vall Llach
Priorato Cataluña, 2006 £178

U.S.A

Pinot Noir, 'Bloom's Field'
Sta Rita Hills, 2012 £150

Ridge Montebello, Cabernet Blend
Santa Cruz Mountains, 1997 £450

The Thrill of Stamp Collecting
Ventura County, 2009 £580

Australia

Pinot Noir, 10 minutes by Tractor
Victoria, 2011 £145

South Africa

SMG Babylon's Peak Estate,
Swartland, South Africa 2010 £40

South America

Malbec, Terrazas de los Andes
Mendoza, Argentina 2013/14 £50

Carmenere, Cuvée Alexandre
Colchagua, Chile 2014 £60



VODKA

50ml

Ketel One <i>wheat</i>	£11
Zubrowka <i>grass, vanilla</i>	£11
Cracovia <i>organic, potato, pepper</i>	£11
Belvedere <i>rye</i>	£12
Ciroc <i>grape, citrus</i>	£13
Absolut Elyx <i>wheat</i>	£13
Snow Queen <i>organic wheat</i>	£13
Snow Leopard <i>spelt grain</i>	£13
Grey Goose <i>wheat</i>	£13
Konik's Tail <i>spelt grain</i>	£13
Chase <i>potato</i>	£13
Wyborowa Exquisite <i>rye</i>	£13
Beluga <i>barley malt</i>	£14
Stolichnaya Elite <i>wheat and rye</i>	£15
Kauffman Hard <i>wheat</i>	£18
Jewel of Russia <i>wheat and rye</i>	£23

GIN

50ml

Tanqueray <i>juniper, citrus</i>	£11
The East India Company <i>spice, cocoa</i>	£11
Hayman's Old Tom <i>full flavoured</i>	£11.5
Martin Miller's <i>citrus</i>	£12
Whitley Neill <i>African botanicals</i>	£12
Bombay Sapphire <i>light, sweet, citrus</i>	£12
Elephant <i>dry pine, apple</i>	£12
Plymouth Navy <i>floral, lemon, sage</i>	£12
No.3 London Dry <i>spicy, juniper</i>	£12
Beefeater 24 <i>green tea, citrus</i>	£13
Bulldog <i>Dragon Eye, lavender</i>	£13
Hendrick's <i>rose petals, cucumber</i>	£13
Sipsmith <i>juniper, marmalade</i>	£13
Miller's Westbourne <i>spicy, juniper</i>	£13
The Botanist <i>rich, citrus, spice</i>	£13
Half Hitch <i>black tea, bergamot</i>	£13
Tanqueray No. Ten <i>grapefruit, lime</i>	£13
Star of Bombay <i>pine, coriander</i>	£13.5
Monkey 47 <i>spice, fruit, herb</i>	£15
Junipero <i>sweet citrus</i>	£15



TEQUILA & MEZCAL

50ml

Blanco - aged less than 2 months

San Cosme Oaxaca Mezcal	£12
Patron Silver	£12.5
Don Julio	£12.5

Reposado - aged 2 months to a year

Patron	£14
Don Julio	£13.5

Anejo - aged a year to three years

Don Julio	£14.5
Patron	£15.5
Mezcal	£17

Fine Tequila - Anejo

Jose Maestro Dobel	£14
J. Cuervo Reserva Familia	£25
Don Julio 1942	£30
Patron Platinum	£35

RUM

50ml

Havana Club

Anejo 7 <i>vanilla, oak</i>	£12
Anejo 15 <i>dark fruit, apple</i>	£32
Maximo Anejo <i>dried fruit, choc</i>	£320

Appleton Estate VX <i>oak, spice</i>	£11
Appleton White <i>spice, vanilla</i>	£12
Appleton Estate 21 <i>nuts, cocoa</i>	£32
Angostura 1919 <i>white pepper, orange peel</i>	£11
Bacardi 8 <i>tropical fruit, spice</i>	£12
Brugal Anejo 5 <i>spice, brown sugar</i>	£11
Gosling's Black Seal <i>sweet spice</i>	£11
Gosling's Reserve <i>caramel, tobacco</i>	£13.5
Wray & Nephew <i>overproof, spice</i>	£12
Pyrat XO <i>orange marmalade</i>	£14
Mount Gay Black Barrel <i>cinnamon, vanilla</i>	£12
Mount Gay XO <i>banana, vanilla</i>	£13.5
Diplomatico Reserva <i>coffee, caramel</i>	£13.5
Element 8 White <i>vanilla, banana</i>	£12.5
Element 8 Gold <i>floral, vanilla</i>	£13.5
Element 8 Spiced <i>floral spice</i>	£13.5
Zacapa 23 <i>almond, choc</i>	£18
Zacapa XO <i>toffee, spicy oak</i>	£25



IRISH WHISKEY

50ml

Jameson <i>orchard fruits, honey</i>	£10.5
Bushmills Black <i>nutmeg, red wine</i>	£11
Teeling Single Grain <i>treacle, cranberry</i>	£13
Jameson 18 <i>toffee spice, leather</i>	£25

BOURBON & RYE WHISKEY

50ml

Bulleit <i>smoke, vanilla</i>	£12
Bulleit Rye <i>honey, spice</i>	£12
Buffalo Trace <i>toffee, choc, raisin</i>	£12
Maker's Mark <i>spice, butterscotch</i>	£12
Woodford Reserve <i>honey, spice</i>	£12
Four Roses Single <i>tart fruits, cherries</i>	£15
Sazerac Rye 18 <i>peppermint, vanilla</i>	£36
Elijah Craig 12 <i>apple, aniseed</i>	£13
Knob Creek <i>candy floss, caramel</i>	£13
Noah's Mill <i>cherry, liquorice</i>	£13.5
Jack Daniel's Single Barrel <i>nut oils, citrus</i>	£15
Rittenhouse Straight Rye <i>honey, tobacco</i>	£13
Blanton's Gold <i>stone fruit, spice</i>	£20.5

BLENDED WHISKY

50ml

Johnnie Walker	
Black Label <i>herbal, fruit</i>	£13
Gold Label <i>floral, vanilla</i>	£22
Blue Label <i>toffee, choc</i>	£38.5
King George V <i>sandalwood</i>	£90
Copper Dog <i>honeyed fruit, soft spice</i>	£13
Chivas Regal	
12 years old <i>walnut, caramel</i>	£11
18 years old <i>marmalade, choc</i>	£16.5
25 years old <i>toffee, aniseed</i>	£45
Dewar's 12 <i>oatcakes</i>	£12

JAPANESE WHISKY

50ml

Nikka Blended <i>winter spice, oak</i>	£14
Hakushu 12 <i>lime, chamomile</i>	£18
Yamazaki 12 <i>tropical fruit, citrus</i>	£16.5
Yamazaki 18 <i>wood, floral</i>	£40
Yamazaki 25 <i>fragrant, sherry, dry</i>	£300
Hibiki Harmony <i>raisin, custard</i>	£20



SINGLE MALT WHISKY

50ml

Speyside	
Macallan Gold <i>cinnamon, apple</i>	£13.5
18 years <i>winter spice, vanilla</i>	£30
25 years <i>apricot, figs</i>	£150
30 years <i>spice, marmalade</i>	£200
Balvenie 12 <i>red fruit</i>	£13
Balvenie 21 <i>honey, nut</i>	£19.5
Cragganmore 12 <i>wood smoke</i>	£12
Glenfiddich 12 <i>butterscotch, cream</i>	£12
15 years <i>marzipan, ginger</i>	£13
18 years <i>dried fruit</i>	£15
21 years <i>oak, caramel</i>	£28
30 years <i>woody, dark choc</i>	£80
Glenlivet FR <i>floral, peach</i>	£12
Glenlivet 18 <i>oak, spice</i>	£18.5
Glenfarclas 15 <i>buttery, allspice</i>	£13.5

Lowlands

Glenkinchie 12 <i>Madeira, stewed fruit</i>	£13
Auchentoshan 3 W <i>Blackcurrent, plum</i>	£14

Islay & Skye

Talisker 10 <i>smoke, pepper</i>	£12
Talisker 18 <i>smoke, sweet fruit</i>	£19
Laphroaig 10 <i>oak, seaweed</i>	£12.5
Lagavulin 16 <i>lapsang, tobacco</i>	£15
Ardbeg 10 <i>espresso, treacle</i>	£14
Ardbeg Uigeadail <i>fruit cake, honey</i>	£18
Caol Ila <i>toffee, vanilla, pear</i>	£14
Bowmore 15 <i>grapefruit, menthol</i>	£15
Bruichladdich's Port <i>roasted nuts, vanilla</i>	£15

Highlands

Glenmorangie 10 <i>mandarin, lemon</i>	£12
Nectar D'or <i>lemon tart, caramel</i>	£16
Quinta Ruban <i>Turkish delight</i>	£16.5
18 years <i>nuts, figs, honey</i>	£21
Dalwhinnie 15 <i>sharp citrus, fruit</i>	£13
Highland Park 25 <i>oak, winter spice</i>	£40
Haig Club <i>toffee, lemon peel</i>	£14
Oban 14 <i>autumn fruits, spice</i>	£13
Dalmore 12 <i>citrus, Xmas cake</i>	£13
Dalmore 15 <i>cherries, nutmeg</i>	£20
King Alexander III <i>orange, vanilla</i>	£35



COGNAC & ARMAGNAC

50ml

Hennessy	
V.S	£13
Fine de Cognac	£14
X.O	£28
Paradis	£95
Paradis Impérial	£230
Richard	£250
Ellipse	£980
Remy Martin X.O	£29
Louis XIII	£250
Hine Rare V.S.O.P	£14
Hine Antique	£24.5
Martel Cordon Bleu	£23.5
Martel X.O	£27.5
Croizet Extra	£45
Janneau V.S.O.P, Armagnac	£11.5
Janneau X.O, Armagnac	£16.5

CALVADOS

50ml

Château de Breuil	
V.S.O.P	£12
Réserve 8	£13
Réserve X.O 20	£20



PORT & SHERRY

75ml

Taylor's LBV 2010	£10.5
Ramos Pinto 10	£11.5
Graham's 20	£12.5
Tio Pepe Dry Sherry	£10.5
Pedro Ximenez Sweet Sherry	£10.5

A selection of vermouths available from £9.00

BOTTLED BEER

330ml

Innis & Gunn Lager, 4.6% ABV, Edinburgh £8

Refreshing Helles style lager made with naked golden oats, which gives this beer it's full flavour and smooth finish

Innis & Gunn Original, Oak Aged Beer, £8

6.6% ABV, Edinburgh

Multi award winning, delicious Scottish beer with hints of caramel and vanilla. Enjoy on it's own or as an accompaniment to food

Innis & Gunn, Rum Finish, £8.5

6.8% ABV, Edinburgh

A slow maturation using Demerara and Navy rum barrels has imparted this beer with a delicious warming character that is bursting with fruit and lively spiciness

Innis & Gunn IPA, 5.6% ABV, Edinburgh £8

100% unfiltered, brewed with Mandarinina, Cascade & Centennial hops for an IPA bursting with citrus fruit aromas, balanced by a rich malt backbone

SOFT DRINKS & JUICES

Selection of mixers	£4.5
Acqua Panna still water 500ml	£5.25
San Pellegrino sparkling water 500ml	£5.25
Selection of fruit juices from	£5



TEA SELECTION

by The East India Company

Black Teas

The Westbury Breakfast Blend, India and Sri Lanka

*A rich and robust tea, crafted exclusively for the Westbury
by our Tea Master*

£6

Assam Second Flush TGFOP, India

*India Seasonal Single Estate tea from the highest tippy leaves
known for its smooth and malty body, deep copper colour and
wonderful aromas*

£6

Ceylon Robgil Pekoe, Sri Lanka

*This rare Single Estate tea is specially made for The East India
Company, offering a bright cup with deliciously fruity and
floral notes*

£6

Traditional Karak, India

*Strong black tea specially created for deliciously intense flavours
using ginger, peppercorn, cardamom and cloves. Best enjoyed
with milk, add sugar to taste*

£6.5

The Staunton Earl Grey, India and Sri Lanka

*Blended using the finest Bergamot and Neroli oils,
our original Earl Grey offers an exceptional aroma and flavour
profile that is sweet, floral and delicate*

£6

The Darjeeling First Flush, India

*From the Himalayan foothills, this first harvest Spring tea
captures delicate muscatel characteristics – floral with earthy
and grassy notes*

£8



TEA SELECTION

by The East India Company

Lapsang Souchong, China

*From the Fujian province of China, this distinct black tea is dried
over a pine fire, imparting a sweet and rich smoky flavour*

£6.5

Heart of Persia, Sri Lanka

*The king of spices, saffron, is the key ingredient. Hints of this
distinctive spice accent a selection of sweet and exotic fruits and
flower petals*

£9

White Teas

Spring White, Nepal

*From the first flush of Spring, this delicate white tea consists
solely of the silvery and fine Tippy leaf and a bud, producing a
sweet flavour and flowery aroma*

£9

Silver Cloud, Sri Lanka

*A delicate tea from the Oodoowera estate of Ceylon with
lingering notes of honeydew and cantaloupe*

£12.5

Blend 68 Tropical Punch, Sri Lanka

A blend of white tea with hibiscus, rosehip and orange peel

£6

Green Teas

Dragon Well Lung Ching, China

*Once a favourite of the Chinese Emperor Kan Xi in the 1600's,
this tea is hand pressed and fired in a wok producing a pale
yellow liquor with a refreshingly sweet character*

£6.5

Jasmine Pearls, China

*Hand-rolled white needle green tea naturally scented using fresh
Jasmine flowers. High in antioxidants*

£7.5



TEA SELECTION

by The East India Company

Herbal Infusions

Peppermint, England

Made from the finest English Mitcham Black Peppermint, this infusion is fresh, aromatic and bright

£6

Nile Chamomile, Egypt

A herbal infusion with calming effect that makes it a perfect drink to enjoy in the evening

£6

Cape Colony Rooibos, South Africa

Full bodied and high in antioxidants, this herbal infusion has a vibrant amber-red tint with a sweet and nutty character

£6.5

Whole Rosebuds, Iran

A tranquil and refreshingly light, fragrant infusion with sweet rose aromas

£6



7-8 Conduit Street, Mayfair, London, W1S 2XF

COFFEE SELECTION

by Musetti

from £5

Please be advised that hot beverages are served in the lobby between the hours of 5.15pm and 8.30pm



POLO

All prices are inclusive of Value Added Tax

*A discretionary 12.5% service charge
will be added to your account*

The Polo Bar is a non-smoking establishment