

AFTER DINNER DRINKS

GLENMORANGIE
25ml **5.00** 50ml **9.00**

LAPHROAIG SINGLE MALT WHISKY
25ml **5.00** 50ml **9.00**

HENNESSY V.S.
25ml **4.50** 50ml **7.50**

HENNESSY'S FINE DE COGNAC
25ml **6.00** 50ml **11.00**

ESPRESSO MARTINI
vodka, espresso, coffee liqueur **9.00**

JULIETTE MARTINI
gin, solerno, blood orange liqueur **9.00**

HOT BEVERAGES

COFFEE
Americano **2.10**
Espresso **2.00**
Double espresso **2.60**
Cappuccino **2.60**
Latte **2.60**

THE EAST INDIA COMPANY TEA SELECTION
Royal Breakfast, The Staunton Earl Grey,
Jasmine Pearls Green, English Peppermint,
Dragonwell Lung Ching and Blend 68 Tropical White
2.00

A discretionary 12.5% service charge will be added and given directly to the staff. All prices include VAT.

FOOD & DRINK BY

rhubarb

WINE LIST

FOOD & DRINK BY

rhubarb



CHAMPAGNE

	125ml	Bottle
LAURENT-PERRIER LA CUVÉE La cuvée is delicate yet complex with crisp notes of citrus fruit and white flowers, great length on the finish	£13	£68
LAURENT-PERRIER CUVÉE ROSÉ This iconic rosé champagne has great depth and freshness with hints of fresh strawberries and raspberries	£15	£85
LAURENT-PERRIER HARMONY DEMI-SEC Sweeter in style, this is rich and full-bodied with subtle notes of honey, dried fruit and hazelnuts	£15	£68
LAURENT-PERRIER VINTAGE 2007 Laurent-Perrier only makes a Vintage in years which reflect the House style. The 2007 is fresh and elegant with subtle hints of white peach, citrus and Mirabelle plum		£100
GRAND SIÈCLE BY LAURENT-PERRIER This luxury, handcrafted cuvée has unique depth, finesse and complexity with a remarkable length of honeyed, grilled almond flavours		£220

FOOD & DRINK BY

rhubarb

All prices include VAT and are correct as of November 2017.
A discretionary 12.5% service charge will be added and given directly to the staff.



DESSERT WINES AND PORT

	100ml	375ml
BERRY BROS. & RUDD, CH. DOISY-VÉDRINES SAUTERNES BORDEAUX, FRANCE Honeysuckle and peaches with a caramel finish	£13	£35
BERRYS' OWN SELECTION LATE BOTTLED VINTAGE PORT, PORTUGAL 2009 Ripe aromas of cherries and blackberries, silky tannins	£9.5	

DIGESTIFS

	25ml
WOODFORD RESERVE	£5
AMARETTO	£3.5
BAILEY'S	£3.5
CALVADOS	£4.5
CAMPARI (50ml)	£6

BEER AND CIDER

STELLA ARTOIS (330ml)	£4.6
HEINEKEN (330ml)	£4.8
OLD SPECKLED HEN (500ml)	£5.5
ASPALL (330ml)	£4.5

FOOD & DRINK BY

rhubarb

All prices include VAT and are correct as of November 2017.
A discretionary 12.5% service charge will be added and given directly to the staff.

RED WINE

	175ml	250ml	Bottle
CLOUDY BAY PINOT NOIR MARLBOROUGH, NEW ZEALAND 2014 Bright and pretty with an abundance of strawberry and red cherry fruit, energetic yet gentle structure	£15	£21	£60
BERRY BROS. & RUDD ST EMILION, GRAND CRU BORDEAUX, FRANCE 2014 A perfumed nose of red fruit and a hint of spice from oak, ample bramble fruit, an easy flowing style			£62
BAROLO, BRUNATE, MARCARINI PIEDMONT, ITALY 2011 Hints of liquorice, tamarind, clove and rose; dominated by kirsch cherry, mentholated and dried fruits			£65
BRUNELLO DI MONTALCINO SCOPETONE TUSCANY, ITALY 2010 Compact, tight clove red berried perfume, revelling in its tobacco, pretty cassis and molten tannins			£68
AMARONE SCARNOCCHIO CLASSICO, MONTE DEL FRÀ VENETO, ITALY 2011 Full and richly textured with volcanic minerality, elegantly aromatic notes of wild cherries, cloves, anise			£80
CLOUDY BAY TE WAHI PINOT NOIR CENTRAL OTAGO, NEW ZEALAND 2014 Intense blackberry aromas with an edge of barrel char. Complex layers of spice, cloves, dried herbs and liquorice follow			£90
GEVREY CHAMBERTIN, 1ER CRU CHAMPEAUX BURGUNDY, FRANCE 2011 The essence of ‘iron fist in a velvet glove’, enigmatic Pinot Noirs capture the balance of power and restraint			£100
CHÂTEAU BRANE-CANTENAC, MARGAUX BORDEAUX, FRANCE 2010 Margaux is the most feminine of the Bordeaux communes, almost Burgundian elegance, floral personality			£180
CHÂTEAU GRUAUD LAROSE, 2ÈME CRU CLASSÉ, ST JULIEN BORDEAUX, FRANCE 1995 Extraordinary depth and profound dark fruit, which opens in the glass, revealing a fine latticework of fruit and earthy mineral notes			£250

WHITE WINE

	175ml	250ml	Bottle
GRECANICO, IGT TERRE SICILIANE COLLE DEL SOLE, ITALY 2016 Pale straw yellow colour, scents of white flowers, citrus and light spicy notes	£6.5	£8.5	£25
MUSCADET SUR LIE, DOMAINE LA HAUTE FÉVRIE LOIRE, FRANCE 2015 Crisp, lean and fresh with an evocative sea breeze nose and lemon fruit			£30
BERRY BROS. & RUDD RIESLING KABINETT, SELBACH-OSTER MOSEL, GERMANY 2015 Natural acidity provides the perfect balance for this faintly sweet, moreish wine			£33
GRÜNER VELTLINER, VON DEN TERRASSEN, JOSEF EHMOSE WAGRAM, AUSTRIA 2015 Austria’s native treasure, Grüner Veltliner, is ideally suited to the steep river valley hillsides			£36
GAVI DI GAVI, BRIC SASSI, ROBERTO SAROTTO PIEDMONT, ITALY 2015 The cooling influence of altitude gives this Gavi a multitude of layers from rich honey to fresh pear	£9.5	£13	£37
ALBARIÑO, BODEGA SUCESORES DE BENITO SANTOS GALICIA, SPAIN 2016 Pleasingly aromatic with peach, apricot and blossom all kept in check by refreshing acidity			£40
BERRY BROS. & RUDD SANCERRE, J. SAUTEREAU LOIRE, FRANCE 2015 White stone fruit to the fore and a subtle hint of the herby notes of asparagus	£11	£14	£40
CHABLIS, DOMAINE DU COLOMBIER BURGUNDY, FRANCE 2015 A classic; perfectly chiselled mineral notes and green apple	£11	£15	£44

