

STABLES BAR

## SEASONAL SIGNATURES

WASABI MARTINI	18
Shochu Etsu Gin, Wasabi, El Bandarra Vermouth	
RHUBARB & APRICOT GIBSON	18
Sipsmith VSOP, Rhubarb & Apricot Shrub, Cocktail Onion	
CUCUMBER & BLACK PEPPER PISCO	18
Barsol Acholado Pisco, Cucumber, Black Pepper, St Germain, Lime Juice, Egg White	
KEFFIR SOUTHSIDE	18
Keffir infused Broken Clock, Lime, Sugar, Mint	
OLYMPIA	18
Nuet Aquavit, Clarified Tzatziki, Lemon Juice, Mastiha	
SOCIETY OF EXPLORATION	18
Desi Daru Alphonso Mango Vodka, Lemon, Dragon Fruit	
THE ROOSTER	18
Doritos Chilli Heatwave infused Tapatio Añejo, Lime, Aperol, Pizza Cordial	
KYOTO GARDEN	20
Umeshu Plum Wine, Cointreau, Yuzu Liqueur, Sparkling Wine	
CARIBBEAN RITUAL	18
Doorly's 12 years Rum, Eve Mediterranean Liqueur, Falernum, Pandan Soda	
PBJ FIZZ	19
Havana 3 years Rum, Peanut Butter, Raspberry Lemonade	
UMAMI SAZERAC	42
The Macallan 12 years Double Cask, Martell XO, Sesame, Nori, Sugar, Peychaud's Bitters	
VOYAGE	18
Desi Daru Alphonso Mango Vodka, Nardini Almond Liqueur, Lime, Coffee Tonic	
GLOWING SUNRISE 0%	11
Coconut, Lemon Verbena, Grapefruit Soda, Lime Try it with Tapatio Blanco Tequila for £17	
HYDE PARK SUMMER STROLL	11
Seedlip Spice 94, Basil, Cucumber, Lemon, Ginger Ale Try it with Broken Clock Vodka for £18	

## STABLES' FAVOURITES

- MILESTONE OLD FASHIONED 21  
The Lakes No1 Whisky, Orange Oleo Saccharum,  
House Bitters, Oak Smoke
- WILD & FREE 18  
Eight Lands Gin, Fermented Nectarine and Chilli,  
Fig Leaf Liqueur, Lemon, Egg White
- GALLOP TO GREATNESS 33  
Remy Martin VSOP, Blackberry, Lanson Champagne,  
Orange Blossom Mist
- PEAKY BLINDERS 18  
Laphroaig 10 years, Graham's 10 years, Poire William,  
Bitters, Fernet Branca
- ROCKING HORSE 18  
Broken Clock Vodka, Passionfruit, Lemon, Ginger Beer
- CRYSTAL MARGARITA 17  
El Recuerdo Mezcal, Eucalyptus, Lime Acid, Vetiver
- DRAGON PRINCE 0% 11  
Lemongrass & Ginger Cordial, Apple, Bergamot,  
Elderflower, Gold  
Try it with Eight Lands Gin for £17

CHAMPAGNE BRUT & ROSÉ BY FLUTE	150ml	Bottle
Lanson Le Black Réserve NV	31	155
Lanson Rosé Label NV	33	165
Moët & Chandon “Grand Vintage” Rosé 2015	45	215
Ruinart “Second Skin” Blanc de Blancs NV	50	240
Bollinger “La Grande Année” 2014	65	320
Dom Pérignon Brut Vintage 2013	90	425
Moët & Chandon “Grand Vintage Collection” 1990		475
Louis Roederer “Cristal” 2005		550
Krug Rosé NV		680
Louis Roederer “Cristal” Rosé 2005		1,250
Cuvée Dom Pérignon “Oenotheque” 1992		1,300

ENGLISH SPARKLING DRY WINE BY FLUTE	150ml	Bottle
Langham Estate, “Corallian” Classic Cuvée Brut, UK NV	20	90

ALCOHOL-FREE SPARKLING WINE	150ml	Bottle
Wild Idol Rosé, Germany NV	16	70

<b>WHITE WINE</b>	175ml	Bottle
Bouchard Finlayson Walker Bay Sauvignon Blanc, South Africa 2022	17	60
Bouchard Finlayson Chardonnay “Sans Barrique”, South Africa 2021	17	60
Gavi di Gavi, Araldica “Boschetto”, Piemonte, Italy 2022	17	60
Bouchard Finlayson Chardonnay “Crocodile’s Lair”, South Africa 2022	19	67
Henri Ehrhart “Réserve Particulière” Gewurztraminer, France 2022	20	75
Bouchard Finlayson Chardonnay “Missionvale”, South Africa 2022	23	85
Alphonse Mellot ‘Les Demoiselle’ Organic Sancerre, France 2021	30	115
Puligny-Montrachet, Bzikot, Burgundy, France 2020 ▼CORAVIN	47	180
<b>ROSÉ WINE</b>	175ml	Bottle
Whispering Angel, Côtes de Provence, France 2022	20	75
Domaines Ott “Clos Mireille”, Côtes de Provence, France 2022	32	125
<b>RED WINE</b>	175ml	Bottle
Rioja Reserva, Bodegas Ruconia, Spain 2014	18	65
Bouchard Finlayson, “Hannibal”, Walker Bay, South Africa 2020	23	85
Tenuta San Guido “Le Difese”, 3rd wine of Sassicaia, Italy 2020	24	90
Bouchard Finlayson Pinot Noir, Galpin Peak, South Africa 2021	25	92
San Giorgio “Ugolforte” Brunello di Montalcino, Italy 2018	35	140
Château Batailley, Pauillac, France 2017 ▼CORAVIN	50	200
Domaine Faiveley Nuits Saint Georges 1er Cru, France 2014 ▼CORAVIN	60	240
Bouchard Finlayson, “Tête de Cuvée”, South Africa 2019 ▼CORAVIN	80	290

## BEER

Meantime London Lager 330ml 4.5% England	11
Peroni, Red Label 330ml 5.1% Italy	10
BrewDog Punk IPA 330ml 5.4% Scotland	10
Olympus Apollo Blonde Lager 5.6%	12
Lucky Saint 0.5% London	10

## FRUIT JUICES

Apple/Cranberry/Pineapple/Tomato	6
Freshly Squeezed Orange Juice	7

## SOFT DRINKS

Coke/Diet Coke	6
Fever Tree Tonic Water	6
Fever Tree Light Tonic Water	6
Fever Tree Ginger Beer	6
Fever Tree Rhubarb and Raspberry Tonic Water	6
Franklin & Son's Soda Water	6
Franklin & Son's Lemonade	6
Franklin & Son's Ginger Ale	6
London Essence Grapefruit Soda	6

## WATER

Kingsdown 33cl Still/Sparkling	7
Kingsdown 75cl Still/Sparkling	9
Acqua Panna 75cl	10
San Pellegrino Sparkling	10

## WHISKY SPECIALIST

Three 25ml glasses provided

DALMORE FLIGHT	40
Dalmore King Alexander III	
Dalmore 12 years	
Dalmore 15 years	
GLENMORANGIE FLIGHT	30
Glenmorangie 10 years	
Glenmorangie 12 years Nectar d'Or	
Glenmorangie 12 years La Santa	
ISLAY FLIGHT	30
Laphroaig 10 years	
Ardbeg Uigeadail	
Bowmore 15 years	
JAPANESE FLIGHT	55
Hibiky Harmony	
Hakushu 12	
Yamazaki 12	
MACALLAN FLIGHT	85
The Macallan Double Cask 12 years	
The Macallan Double Cask 15 years	
The Macallan Double Cask 18 years	

<b>WHISKY</b>	<b>ABV</b>	<b>50ml</b>
Oban 14 years, Highland	43%	19
Dalmore Constellation 1989 22 years, Highland	53%	800
Glenmorangie 18 years, Highland	43%	24
Balvenie Caribbean Oak 14 years, Speyside	43%	17
The Lakes The One Fine Blended Whisky	46.6%	17
The Lakes Whiskymaker's Reserve Edition Infinity	52%	20
Port Ellen 1979 24 years, Islay	57%	800
Bowmore 15 years, Islay	43%	17
Laphroaig 10 years, Islay	40%	16
Ardbeg Uigedail Islay	54%	16
Woodford Reserve, Kentucky Bourbon	45%	16
Knob Creek, Kentucky Bourbon	50%	16
Elijah Craig 12 years, Kentucky Bourbon	47%	23
Maker's Mark, Kentucky Bourbon	45%	15
Four Roses Single Barrel, Kentucky Bourbon	50%	15
Jack Daniel's Single Barrel, Tennessee	45%	18
Uncle Nearest, Tennessee	50%	20
Hibiky Harmony, Japan	43%	17
Hakushu 12 years, Japan	43%	45
Yamazaki 12 years, Japan	43%	31
Nikka from the Barrel, Japan	51%	21
Johnny Walker Blue Label Blended Scotch	40%	40
Whyte & Mackay 30 years, Blended Scotch	40%	98



<b>ARMAGNAC</b>	ABV	50ml
Castarede 1979	40%	34
Castarede 1974	40%	41
Castarede 1946	40%	425
Baron De Lustrac 1936	40%	350
Dartigalongue Cuvee Louis Phillipe	42%	65
Dartigalongue VSOP	40%	21
Dartigalongue 15 years	40%	26
Baron De Sigognac VSOP	40%	14
Baron De Sigognac 10 years	40%	18
Baron De Sigognac 20 years	30%	20
Marcel Trepout 1929	40%	360
Laberdolive 1946	43%	239
Laberdolive 1976	46%	79
<b>COGNAC</b>	ABV	50ml
A.E. Dor VSOP	40%	18
Cordon Bleu Martell	40%	30
Hennessy XO	40%	40
Hennessy Paradis Impérial XO	40%	650
Jean Groperrin La Gabare 1965	49.6%	199
Le Roch XO	42.5%	40
Martell XO	40%	65
Remy Martin VSOP	40%	15
Remy Martin XO	40%	40
Remy Martin XO 'Louis XIII'	43.8%	600

<b>GIN</b>	<b>ABV</b>	<b>50ml</b>
Ukiyo Blossom, Japan	40%	13
Etsu, Japan	45%	14
No.3, Holland	46%	14
Botanist, Scotland	46%	15
Ealing, England	42%	14
Gin Mare, Spain	42.7%	15
Hendrick's, Scotland	41.4%	14
London No.1, England	43%	14
Monkey 47, Germany	47%	16
Plymouth Navy Strength, England	57%	14
Portobello, England	40%	13
Barentsz, England	43%	14
Tanqueray No.10, Scotland	47.3%	16
Engine Gin, Italy	42%	15
Hernö Old Tom, Sweden	43%	13
Brockman's, England	40%	14
<b>VODKA</b>	<b>ABV</b>	<b>50ml</b>
Belvedere (Rye), Poland	40%	14
Chase (Potatoes), England	40%	14
Broken Clock (Wheat), England	40%	14
Grey Goose (Wheat), France	40%	15
Ketel One (Wheat), Holland	42%	14
Konik's Tail (Wheat, Spelt, Rye), Poland	40%	14
Elit (Wheat), Russia	40%	16
Tito's (Corn), Texas	40%	16
Dutch Barn (Apple, Potato), England	40%	14

<b>MEZCAL/TEQUILA</b>	<b>ABV</b>	<b>50ml</b>
Herradura Plata	40%	13
Quiquiriqui	42%	13
Tapatio Blanco	40%	13
Tapatio Añejo	38%	14
Ocho Reposado	38%	14
Amores Espadin	41%	15
Patron Añejo	40%	16
Siete Misterios Doba-Yej	44%	16
Fortaleza Blanco	40%	17
Leyenda Durango	47%	18
Herradura Reposado	40%	19
Casa Dragones Blanco	40%	21
Del Maguey Pechuga	49%	49
<b>RUM</b>	<b>ABV</b>	<b>50ml</b>
Angostura 7 years, Trinidad & Tobago	40%	13
Appleton 12 years, Jamaica	43%	17
Diplomatico Reserva Exclusiva, Venezuela	40%	15
Doorly's 12 years, Barbados	40%	15
Gosling Family Reserve, Bermuda	42%	17
Havana Club 3 years, Cuba	40%	13
HSE Eleve Sous Bois Agricole Martinique	42%	13
Mount Gay XO, Barbados	40%	15
Santa Teresa 1976, Venezuela	40%	14
Wray & Nephew, Jamaica	63%	13
El Dorado 12 years, Guyana	40%	14
Zacapa Centenario 23, Guatemala	40%	16
Flor de Caña 12 years, Nicaragua	40%	13

## CAVIAR

Exmoor Caviar is 'the' luxurious original British culinary delicacy, formed from a rare and exquisite founding, taking natural and sustainable heritage; and has grown to become a world brand leader representing only the finest caviar.

Served with:

Crisp Potato Rosti with Sour Cream & Chive or  
Blinis with Crème Fraiche

30G EXMOOR OSCIETRA	145
50G EXMOOR OSCIETRA	220
50G CAVIAR HOUSE OSCIETRA	295

## COLD PLATES

HOMEMADE ROSEMARY & OLIVE FOCACCIA (VG) Single Estate Bouchard Finlayson Olive Oil	6
SELECTION OF VEGETABLE CRUDITÉS OR HOMEMADE MINI FLATBREAD (VG) Served with your choice of dip: Roasted Aubergine (VG) Smokey Red Pepper (VG) Hummus (VG) Additional dips (each)	12 6
YELLOWFIN TUNA TARTARE Lime & Wasabi Ponzu, Coriander, Radish, Squid Ink Tapioca Crisp	28
ORGANIC LITTLE GEM SALAD (VGO) Caesar Dressing, Anchovy & Parmesan Crumb (VGO: Olive Oil and Balsamic Dressing, Crispy Shallot, Capers, Chickpeas)	14
ROASTED PEAR, ENDIVE, WALNUT AND STILTON SALAD (V)	14

Food menu available from 12pm - 10pm

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

## HOT PLATES

TOASTED WESTCOMBE CHEDDAR CHEESE SANDWICH (V) Confit Tomatoes	21
WAGYU & BRISKET BEEF SMASH BURGER Emmental, Burger Sauce	23
FRIED SESAME CHICKEN Served with Sesame & Coriander Mayonnaise	16
PADRON PEPPERS (VG) Maldon Sea Salt and Smoked Chilli Flakes	9
GRILLED CHARRED CAULIFLOWER (V) (VGO) Crispy Chickpeas and Pomegranate Seeds, Tahini and Honey dip	16
HOUSE FRIES OR SWEET POTATO FRIES (V) (VGO) Served with Chilli Mayonnaise	9

## OUR CHEF'S FAVOURITES

Utilising British and seasonal ingredients cooked over English charcoal, these small plates are ideal for sharing.

HARISSA SPICED MONKFISH Pomegranate & Mint Yoghurt	22
DRY AGED FILLET STEAK Beef Fat Chimichurri	28
TIGER PRAWNS Fermented Green Chilli Butter	24

Food menu available from 12pm - 10pm

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

## COFFEE SELECTION

Our coffee is made using Illy Coffee Dark Roast blend and served with our Chef's home-made biscuits & chocolate shards.

ADD VANILLA SYRUP + £0.50P

AMERICANO 9

Single shot of espresso with hot water giving it a similar strength to, but different flavour from, traditionally brewed coffee.

SINGLE/DOUBLE ESPRESSO 6/9

A shot of concentrated coffee, made by forcing very hot water at a high pressure through finely-ground coffee beans.

CAPPUCCINO 9

A coffee that is made up of a shot of espresso and an even distribution of foamed milk and steamed milk.

LATTE 9

A coffee that is made up of a shot of espresso, steamed milk and a final thin layer of frothed milk on top.

MATCHA LATTE 9

Originating from Japan, Matcha is finely blended leaves from green tea plants. This powder is whisked in to steamed milk.

FLAT WHITE 9

A coffee with a blend of smooth foamed milk poured over a shot of espresso with a final thin layer of steamed milk.

MACCHIATO 9

A coffee that is made up of a shot of espresso and steamed milk only.

MOCHA 9

A coffee with a shot of espresso, chocolate and topped with steamed milk and a thin layer of steamed milk.

ICED COFFEE 9

A version of your favourite coffee with ice.

HOT CHOCOLATE 9

GLASS OF MILK 3

Hot or cold

## TEA & INFUSIONS

Choose from a selection of traditional and speciality teas served with milk or lemon and our Chef's homemade biscuits & chocolate shards.

ENGLISH BREAKFAST	9
DECAF ENGLISH BREAKFAST	9
JASMINE GREEN	9
APPLE AND CINNAMON	9
PEPPERMINT/FRESH MINT	9
DARJEELING	9
LEMONGRASS AND GINGER	9
ROOIBOS	9
ICED TEA	9



In accordance with the Weights & Measures Act 1995, the measure for the sale of Gin, Vodka, Rum and Whisky on these premises is 50ml or multiples thereof. Wines are sold by the glass measured at 175ml unless otherwise specified. 25ml spirit measures are available upon request.

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.