

The Rubens

AT THE PALACE

THE NEW YORK BAR

ALCOHOL BY VOLUME

Spirits are poured in measures of 50ml and are also available in measures of 25ml upon request.

Wines by the glass are also available in measures of 125ml upon request.

All vintages were correct at the time of printing, but are subject to change depending on availability.

Champagne 12% - 13%
White & Red Wine 12% - 13%
Beers 4.3% - 5.5%
Vermouth 14.7% - 18%
Campari 25%
Sherry & Port 15.5% - 20%
Gin 37.5% - 57%
Vodka 37.5% - 50%
Rum 37.5% - 50.5%
Whiskies 40% - 70%
Brandy 40% - 46.5%

WELCOME TO THE NEW YORK BAR

Welcome to the New York Bar, where warm gold and red tones invite you to settle in and stay awhile. Our menu is inspired by London's rich history, from the pageantry of the Changing of the Guard to the drama of the Great Fire. This is a place where atmosphere, flavour, and legacy meet, where there's always a story to share and something delicious to discover.

Hot and cold dishes are served from 12pm with
last orders at 11pm Monday - Thursday and 11:30pm Friday - Saturday

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.

STONEBAKED PIZZAS & PASTA

WILD MUSHROOM PIZZA (V) Rocket, white cheese & truffle sauce	19
SPICY PEPPERONI & NDUJA PIZZA Jalapeños, hot honey	19
SLOW COOKED BEEF RAGÚ Rigatoni pasta, smoked pancetta, Parmesan	19

DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷 Seasonal coulis	12
AFFOGATO Vanilla ice cream, espresso shot	8
PISTACHIO MATCHA AFFOGATO Matcha ice cream, pistachio, espresso shot	10
ESPRESSO MARTINI AFFOGATO Vanilla ice cream, Ketel One Vodka, Son of a Gun Coffee Liqueur, espresso shot, orange bitters	19
APPLE & PEAR CRUMBLE (VG) Tonka bean custard	12
CINNAMON DUSTED DOUGHNUTS Calvados custard	12
STICKY TOFFEE PUDDING Banana split ice cream, toffee sauce	12
CHOCOLATE CHIP AND PECAN SKILLET COOKIE Salted caramel sauce, bourbon vanilla ice cream	12
ICE CREAM OR SORBET (CHOICE OF THREE) Ice Cream: Honeycomb 🍷, matcha, salted caramel, chocolate, rum & raisin, tiramisú Sorbet (VG): Raspberry, mango, lemon, blackcurrant & gin, rhubarb & vodka	12
BRITISH CHEESE BOARD Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop Stilton, homemade chutney, celery, grapes, oat crumbles, crackers	19

🍷 A favourite signature dish of Mrs T, our Founder and President.
(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available | (GFO) Gluten-free option available

MAINS

CHICKEN NOODLE SOUP 🍲	15
Mini chicken pot pie	10
Add selection of finger sandwiches	
FRENCH ONION SOUP (V)	15
Gruyère cheese crouton	
Add selection of finger sandwiches	10
CAESAR SALAD (VGO)	19
Baby Gem lettuce, anchovies, croutons, Parmesan	
Add grilled chicken	8
Add treacle streaky bacon	3
Add garlic butter prawns	10
Add smoked salmon	8
SUPERFOOD WINTER SALAD (VGO)	26
Kale, butternut squash, apple, Colston Basset blue cheese, walnuts, radicchio	
Add grilled chicken	8
BUTTER CHICKEN CURRY	32
North Indian style, simmered in butter, chilli & coriander cream. Served with basmati rice, poppadoms & a butter naan bread.	
SPICY BEEF VINDALOO	34
Slow cooked beef, white wine vinegar, onions, tomato. Served with basmati rice, poppadoms & a butter naan bread.	
BEER BATTERED FISH AND CHIPS	32
Mushy peas, curry sauce, chunky tartare sauce	
Add beer flight (your choice of two beers)	14
KOFFMAN FRIES	
All served with our béarnaise sauce	
FRENCH FRIES	6
SWEET POTATO FRIES	7

RUBENS SIGNATURE COCKTAILS

A curated collection of signature cocktails inspired by British history, tradition, and the spirit of our hotel. From the elegance of the King's mute swans to the grit of the Industrial Revolution, from the invention of the world's first underground railway to a tribute to the Palace guards, each creation is crafted to spark curiosity and intrigue.

THE SWAN 19
The King has a prerogative over all unclaimed mute swans in England and Wales. The Swan symbolises grace and beauty and is associated with love, music and poetry.

Tanqueray Gin, St-Germain, cucumber, citrus, Lanson Le Black Réserve

1666 GREAT FIRE OF LONDON 20
The Great Fire of London was an inferno that swept through the central parts of London in September 1666. The fire engulfed the medieval City of London inside the old Roman city wall.

Mezcal Amores Verde, Ancho Reyes Chile Liqueur, citrus, agave, grapefruit

INDUSTRIAL REVOLUTION 20
The British Industrial Revolution started in the 1760s. Unregulated coal burning darkened skies in Britain's industrial cities and it was plain for all to see with smoke and ash being a regular daily sight.

Buffalo Trace Bourbon, Rittenhouse Rye, Pedro Ximénez, smoke

THE CHANGING GUARD 19
The King's Guard and King's Life Guard are the names given to infantry and cavalry soldiers charged with guarding the official royal residences in the United Kingdom. Despite perceptions, the Guards are fully operational soldiers.

ABA Pisco, Yellow Chartreuse, citrus, pineapple, basil, Lanson Le Black Réserve

THE SEVENTH DUCHESS OF BEDFORD 20
Around 1840, Anna the 7th Duchess of Bedford is said to have complained of "having that sinking feeling" during the late afternoon. The solution was a pot of tea and a light snack, taken privately in her boudoir. This is how the British Afternoon Tea Tradition began.

Grey Goose Orange Vodka, Cointreau, Rubens lemon curd, Earl Grey tea, citrus



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RUBENS SIGNATURE COCKTAILS

NEW YORK BAR CHERRY SOUR	19
The New York Sour emerged from a rich tradition of sour cocktails, already popular in America and likely introduced by the British Navy to balance spirit, citrus, and sugar. Buffalo Trace Bourbon, Cherry Heering Liqueur, citrus	
THOMAS MURLEY PENICILLIN	20
The Rubens was home to Thomas Murley & Sons Pharmacy from 1841 to 1880, later replaced by a distinguished law stationers shop. Johnny Walker Black Whisky, Drambuie, ginger, honey, Lagavulin float, citrus	
MADAME EXCALIER	19
Madame Excalier, a royal dressmaker, was famed for weaving diamonds into bridal veils for her wealthiest clientele. Aperol, Rinquinquin Peach Liqueur, citrus, prosecco	
ELIZABETH DOWE	19
One onsite shop belonged to Elizabeth Dowe, an artificial flower maker. Artificial flower-making was a Victorian 'home' industry in which hundreds of girls and women were engaged. Tanqueray Gin, Italicus Rosolio di Bergamotto, fresh orange & basil, egg white, Rubens honey, citrus	
BLACK MARGARITA	20
The black hue channels the elegance of royal evening wear, the shadowed allure of palace intrigue, and the layered depth of London's storied past. Fat wash tequila, blackberry, agave, lime, black activated charcoal rim salt	
THE LIVING WALL	19
Our 21-metre wall features over 10,000 herbaceous plants, including buttercups, crocuses, lavender, and geraniums. Herbarium aperitif, Italicus Rosolio di Bergamotto, mandarin juice, prosecco, soda	
NON-ALCOHOLIC COCKTAILS	
FIG FIZZ	14
Fig, Seedlip Spice, cranberry, mint, citrus, ginger ale	
RASPBERRY ELDERFLOWER	14
Raspberry, Seedlip Garden, elderflower syrup, citrus, soda	
VELVET ESPRESSO	14
Seedlip Spice 94, Lyre's Coffee Originale, vanilla, espresso	

SMALL PLATES TO SHARE

Available 12pm to 11pm Sunday - Thursday
and 12pm to 11.30pm Friday - Saturday

GOCHUJANG SALMON BITES	17
Kimchi mayonnaise	
MARKET CRUDITÉS (V, VGO)	14
Jalapeño hummus	
WILD MUSHROOM BRUSCHETTA (V, VGO)	16
Whipped feta & Wiltshire truffle	
ONION BHAJI (V, VGO)	14
Mango chutney	
NEW YORK BAR CHEESEBURGER SLIDERS	16
Dill pickles, red onion jam, RCH signature burger sauce	
BUTTERMILK FRIED CHICKEN TENDERS	16
Pickled celery, hot sauce, blue cheese dip	
BOBOTIE SPRING ROLLS	14
Mrs Ball's chutney	

SANDWICHES & BURGERS

Served with fries

RUBENS CLUB SANDWICH	26
Free-range chicken, streaky bacon, egg, avocado, tomato, lettuce mayonnaise	
FILLET STEAK SANDWICH	32
Watercress, caramelised onions, horseradish mayonnaise	
DOUBLE CHEESE BURGER	25
Dill pickles, red onion jam, RCH signature burger sauce Add treacle streaky bacon	
HONEY ROAST HAM & SMOKED RED LEICESTER CHEESE TOASTIE	17
Dijon mustard mayonnaise on sourdough bread	
GRILLED CHEESE TOASTIE (V, VGO)	17
Barber's Cheddar cheese, plum tomato on sourdough bread	



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CREAM TEAS

Available 12pm to 6pm daily

CREAM TEA

Selection of plain scones and fruit scones. Served with homemade seasonal preserve, lemon curd & clotted cream, and your choice of tea or coffee

With a smoked salmon & chive cream cheese finger sandwich

Or plant-based chicken, grain mustard mayonnaise & toasted almonds finger sandwich (VG)

30

CREAM TEA WITH THE SEVENTH DUCHESS OF BEDFORD COCKTAIL

With speciality hot chocolate or matcha green tea

37

39

CAKES AND FIZZ

Glass of prosecco

18

Choose from one of the desserts below

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍰

Seasonal coulis

CINNAMON DUSTED DOUGHNUTS

Calvados custard

STICKY TOFFEE PUDDING

Banana split ice cream, toffee sauce

APPLE & PEAR CRUMBLE (VG)

Tonka bean custard

CHOCOLATE CHIP AND PECAN SKILLET COOKIE

Salted caramel sauce, bourbon vanilla ice cream

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL

21

This cocktail appears as early as 1862 in "Professor" Jerry Thomas' Bon Vivant's Companion, which omits the brandy and was modified in 1889.

Maxime Trijol Cognac, Angostura Bitters, sugar, Lanson Le Black Réserve

FRENCH 75

21

The drink dates to World War I and an early form was created in 1915 at the New York Bar in Paris - later Harry's New York Bar - by barman Harry MacElhone. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.

Tanqueray Gin, citrus, sugar, Lanson Le Black Réserve

RED BUBBLES

20

Inspired by the deep crimson glow of the New York Bar and the effervescent energy of a busy evening, this cocktail blends Tanqueray No. Ten gin and Cointreau with vibrant blood orange and lemon, crowned with Lanson Le Black Réserve Champagne for a sparkling finish.

Tanqueray 10 Gin, Cointreau, blood orange, lemon, sugar, Lanson Le Black Réserve

CHAMBORD ROYALE

21

This classic Champagne cocktail recipe is a new variation of the classic Kir Royale.

Chambord, Lanson Le Black Réserve

LOW CALORIE COCKTAILS

NO SUGAR PLEASE

19

Casamigos Tequila, pineapple juice, agave, citrus, soda

LEMONGRASS GIMLET

19

Tanqueray Gin, lemongrass, citrus, honey drop



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THE CLASSICS

OLD FASHIONED 20

The Old Fashioned cocktail was rumoured to be invented by a mixologist at the Pendennis Club in Louisville, Kentucky, in honour of Colonel James E. Pepper, who then introduced it to the Waldorf-Astoria Hotel Bar in New York City.

Buffalo Trace, Angostura Bitters, brown sugar

BOBBY BURNS 19

The Bobby Burns is an old cocktail recipe which appeared around the 1900s.

Maker's Mark Bourbon, vermouth blend, Bénédictine

PIÑA COLADA 18

It hails from San Juan, Puerto Rico where it was created by bartender Ramón "Monchito" Marrero at the Caribe Hilton in 1954.

Bounty Premium Rum, fresh pineapple, coconut, cream, sugar

MARGARITA 19

Created around 1938 by Carlos "Danny" Herrera at his restaurant.

Casamigos Tequila, citrus, Cointreau

Don Julio Tequila option 21

MILLION DOLLAR 19

The Million Dollar cocktail was created in 1910 by Ngiam Tong Boon at the Long Bar Raffles in Singapore.

Tanqueray Gin, vermouth blend, egg white, Grenadine, pineapple juice

CORPSE REVIVER NO.2 19

This version of Corpse Reviver No.2 was invented by Harry Craddock and published in many famous cocktail books.

Tanqueray Gin, Lillet Blanc, Cointreau, citrus, Absinthe

HOT DRINKS

Served with our pastry team's famous biscuit

PMD'S TEA SELECTION

BLACK

PLANTERS' ENGLISH BREAKFAST 7

PLANTERS' EARL GREY 7

THE RUBENS BLEND 7

LAPSANG SOUCHONG 7

INFUSIONS

PEPPERMINT LEAVES 7

LEMONGRASS AND GINGER 7

ROOIBOS 7

GREEN

JASMINE GREEN TEA 7

TRADITIONAL MATCHA GREEN TEA 10

COFFEE BY ILLY

ESPRESSO 5

DOUBLE ESPRESSO 7

DECAFFEINATED COFFEE 7

AMERICANO 7

CAPPUCCINO 7

CAFFÈ LATTE 7

CAFFÈ MOCHA 7

MACCHIATO 7

MATCHA LATTE 9

HOT CHOCOLATE

RUBENS SIGNATURE HOT CHOCOLATE 9

Served with Rubens hand whipped cream and maraschino cherries

BOTTLED BEERS

LAGERS	ABV		
NOAM	5.2%	330ML	10
PERONI	5.1%	330ML	9
HARBOUR SINGLEFIN	4%	330ML	9
MEANTIME LONDON LAGER	4.5%	330ML	9
MORETTI	0%	330ML	7
HEINEKEN	0%	330ML	7

ALES AND IPA	ABV		
MEANTIME LONDON PALE ALE	4.3%	330ML	9

CIDER	ABV		
ASPALL	5%	330ML	9

DRAUGHT BEER	ABV		
COBRA	4.5%		5/9
MALABAR BLOND IPA	4.7%		5/9

BEER FLIGHT WITH SHARING PLATTER

PLEASE ASK YOUR WAITER FOR DETAILS (FOR TWO)	79
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SOFT DRINKS

LEMONADE	340ML	5
FEVER-TREE SODA	330ML	5
FEVER-TREE GINGER ALE	330ML	5
FEVER-TREE GINGER BEER	330ML	5
FEVER-TREE TONIC & NATURALLY LIGHT	330ML	5
COCA COLA / DIET COKE / COKE ZERO	330ML	7
KINGSDOWN MINERAL WATER	330ML/750ML	6/8
Still or Sparkling		

JUICES

ORANGE, CRANBERRY, PINEAPPLE, GRAPEFRUIT, TOMATO OR APPLE	5
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THE VINTAGE MARTINIS

FRANKLIN	19
Created around 1930 by Franklin Roosevelt, who enjoyed his martini with two olives.	
Tanqueray Gin, dry vermouth, orange bitters	

THE VESPER	19
Created in 1953, this drink is famous for being ordered by James Bond in both the book and the movie Casino Royale.	
Tanqueray Gin, Ketel One Vodka and Lillet Blanc, shaken and “not stirred” served in a martini glass	
Tanqueray 10 option	20

GIBSON	18
Created around 1940 for the author Charles Dana Gibson at the Players Club in New York. It's a martini with a special twist.	
Gin and dry vermouth stirred and served with a small onion	

IMMERSIVE COCKTAIL EXPERIENCE

Join one of our many expert mixologists, as you master your very own recipes. During the experience, you'll enjoy a glass of Champagne before making two cocktails of your choice - an experience made complete with four of our small plates.

Time: Daily at 1pm, 3pm and 5pm
Price: £135 per person or £270 for two people

Please ask your server for more information

CHAMPAGNE & SPARKLING WINE

BRUT NON VINTAGE	ABV	750ML
LANSON LE BLACK RÉSERVE	12.5%	125
LANSON WHITE LABEL	12.5%	150
VEUVE CLICQUOT NV	12.5%	240

BRUT VINTAGE	ABV	750ML
CHAMPAGNE DEUTZ BRUT	12%	199
LANSON NOBLE 2004	12.5%	350
LANSON NOBLE, BLANC DE BLANCS, 2004	12.5%	370
DOM PÉRIGNON 2012	12.5%	675
LOUIS ROEDERER CRISTAL 2009	12%	800

ROSÉ NON VINTAGE	ABV	750ML
LANSON ROSÉ	12.5%	150
LANSON EXTRA AGE ROSÉ	12.5%	170
LAURENT-PERRIER 'CUVÉE ROSÉ'	12%	400

NON-ALCOHOLIC	ABV	750ML
WILD IDOL BRUT	0%	95
WILD IDOL ROSÉ	0%	95

PROSECCO	ABV	750ML
ZARLINO PROSECCO ASOLO DOCG	11%	55

BY THE GLASS	ABV	125ML
ZARLINO PROSECCO ASOLO DOCG	11%	13
WILD IDOL BRUT	0%	17
WILD IDOL ROSÉ	0%	17
LANSON LE BLACK RÉSERVE	12.5%	22
LANSON ROSÉ	12.5%	25

RUM

WHITE	ABV	50ML
BOUNTY PREMIUM	40%	13
CHAIRMAN'S RESERVE	40%	14

GOLD		
HAVANA CLUB AÑEJO ESPECIAL	40%	14

DARK		
GOSLINGS BLACK SEAL BLACK RUM	40%	14
DIPLOMÁTICO RESERVA EXCLUSIVA	40%	18
EL DORADO 12 YEARS	40%	18
FLOR DE CAÑA 12 YEARS	40%	18
RON ZACAPA CENTENARIO 23 YEARS	40%	25

SPICED		
CHAIRMAN'S SPICED	40%	16

TEQUILA	ABV	25ML/50ML
CASAMIGOS BLANCO	40%	19
JOSE CUERVO GOLD	38%	13
HERRADURA BLANCO	40%	18
DON JULIO BLANCO	38%	22
PATRÓN SILVER	40%	18
CASAMIGOS REPOSADO	40%	25
DON JULIO AÑEJO	38%	25
DON JULIO REPOSADO	38%	24
DON JULIO 1942	38%	30/60
CLASE AZUL TEQUILA REPOSADO	40%	31/62

MEZCAL	ABV	50ML
VERDE AMARÁS	40%	18

VODKA

	ABV	50ML
KETEL ONE (Wheat, Holland)	40%	14
COPPER RIVET (Wheat, England)	40%	14
EVE VODKA (Apples, England)	40%	15
HAKU (Rice, Japan)	40%	15
TITO'S (Corn, USA)	40%	14
BELVEDERE (Rye, Poland)	40%	15
GREY GOOSE (Wheat, France)	40%	15
WITCHMARK (Barley, England)	40%	15
DIMAS (Rye, Wheat, Barley, Ukraine)	40%	15
GREY GOOSE L'ORANGE (Wheat, France)	40%	16
BLACK COW (Milk, British)	40%	15
BROKEN CLOCK (Wheat, England)	40%	15
UKIYO (Rice, Japan)	40%	17
CÎROC (Grapes, France)	40%	17

COGNAC

	ABV	25ML/50ML
MAXIME TRIJOL	40%	17
COURVOISIER VS	40%	15
CHÂTEAU DU BREUIL	40%	14
MARTELL VSOP	40%	19
COURVOISIER VSOP	40%	17
RÉMY MARTIN VSOP	40%	17
HENNESSY FINE DE COGNAC	40%	17
RÉMY MARTIN 1738	40%	22
HENNESSY XO	40%	28/55
RÉMY MARTIN XO	40%	20/40
HENNESSY PARADIS	40%	205/410

ARMAGNAC

	ABV	50ML
CALVADOS DUPONT	42%	17
DARROZE LES GRANDS ASSEMBLAGES	43%	25
JANNEAU XO	40%	28

ABSINTH

	ABV	50ML
LA FÉE	68%	19

WHITE WINES

	ABV	175ML	250ML	750ML
BARON DE BAUSSAC VIOGNIER Pays d'Oc, France, 2023	13%	12	18	44
BERONIA RIOJA BLANCO Rioja, Spain, 2022	13%	16	21	57
JACKSON ESTATE SAUVIGNON BLANC Marlborough, New Zealand, 2020	13%	20	29	77
NALS MARGRIED STELLA ALPINA PINOT GRIGIO Trentino Alto Adige, Italy, 2023	14%	15	22	58
ROSEBLOOD BLANC Provence, France, 2023	14.5%	21	31	82
DOMAINE PASSY LE CLOU CHABLIS Burgundy, France, 2021	13%	20	29	77

RED WINES

	ABV	175ML	250ML	750ML
OLTRE PIANO PRIMITIVO PUGLIA IGT Puglia, Italy, 2022	13%	12	17	41
PAVILLON DES TROIS ARCHES MERLOT Pays d'Oc, France, 2022	14%	13	17	43
BERONIA RIOJA CRIANZA, CZA EDICIÓN LIMITADA Rioja, Spain, 2019	15%	17	25	66
RITUAL ORGANIC PINOT NOIR Casablanca Valley, Chile, 2019	14%	21	30	82
WIRRA WIRRA MVCG CABERNET SAUVIGNON McLaren Vale, Australia, 2021	14%	22	32	86

ROSÉ WINES

	ABV	175ML	250ML	750ML
HENRI EHRHART ROSÉ Alsace, France, 2023	12.5%	18	26	70
ROSEBLOOD ROSÉ Provence, France, 2024	12.5%	22	32	84

GIN

	ABV	50ML
FRAGRANT Fruity/floral/sweet		
UKIYO YUZU	40%	15
WARNER'S RHUBARB	40%	15
TANQUERAY FLOR DE SEVILLA	41.3%	15
HENDRICK'S	44%	15
NIKKA COFFEY GIN	47%	18

NON-ALCOHOLIC

SEEDLIP SPICE 94	0%	12
SIPSMITH FREEGLIDER	0%	12
LYRE'S ORANGE	0%	12
LYRE'S AMARETTI	0%	12

THE GIN EXPERIENCE

A GIN MASTERCLASS JOURNEY WITH SNACKS	100
Please ask your waiter for details	(Per person)

Discover the art of gin in regal surroundings.
Savour three exquisite gins, perfectly paired with tonic and garnishes, as our expert mixologist guides you through England's favourite spirit.
Complete your experience with a delicious British-style sharing platter.

GIN

DRY AND CITRUS

Crisp/zesty/juniper heavy

	ABV	50ML
TANQUERAY	43.1%	13
KING OF SOHO	42%	14
MARTIN MILLER'S	40%	14
COTSWOLDS DRY GIN	46%	14
ENGINE GIN	40%	14
BOLS GENEVER	42%	14
SIPSMITH	41.6%	15
TANQUERAY 10	47.3%	15
NO. 3 LONDON DRY	46%	20

DOWN TO EARTH

Woody/herbaceous/rooty/aromatic

	ABV	50ML
BOATYARD DOUBLE	46%	14
WITCHMARK	40%	14
DRUMSHANBO	43%	14
CITADELLE	44%	14
PLYMOUTH NAVY STRENGTH	57%	15
SACRED	40%	14
AVIATION	42%	16
GIN MARE	42.7%	16
MONKEY 47	47%	16

SPICE & FIERY

Warm/medicinal/smooth/powerful

	ABV	50ML
ST. GEORGE TERROIR	45%	15

APERITIFS & VERMOUTH

	ABV	50ML
DOLIN VERMOUTH DRY	15%	11
DOLIN VERMOUTH RED	15%	13
DUBONNET	14.8%	12
PERNOD	40%	12
LILLET BLANC	17%	12
LILLET ROSÉ	17%	12
LILLET ROUGE	17%	12
FERNET BRANCA	39%	13
CARPANO ANTICA	16.5%	13
CAMPARI	25%	12
APEROL	11%	12
PIMM'S NO. 1	25%	12
AMARO SANTONI	16%	12
BOTIVO	0%	11

PORT & FORTIFIED WINE

	ABV	100ML
FONSECA BIN 27 RUBY PORT	20%	11
TÍO PEPE SHERRY	15%	13
TAYLOR'S LATE BOTTLED VINTAGE 2011	20%	14
TAYLOR'S TEN YEAR OLD TAWNY PORT	20%	22

LIQUEURS & DIGESTIFS

	ABV	50ML
AMARULA	17%	13
COINTREAU	40%	13
BÉNÉDICTINE	40%	13
DRAMBUIE	40%	13
GRAND MARNIER	40%	13
SON OF A GUN COFFEE LIQUEUR	25%	13
BAILEYS	17%	13
AMARETTO DISARONNO	28%	13
ISOLABELLA SAMBUCA	40%	13

WHISKIES

SCOTTISH SINGLE MALTS

ABV 50ML

HIGHLANDS

GLENMORANGIE 12 YEARS	40%	14
OBAN 14 YEARS	43%	28

SPEYSIDE

GLENFIDDICH 12 YEARS	40%	14
GLENLIVET 12 YEARS	40%	19
MACALLAN DOUBLE CASK 12 YEARS	40%	28
BALVENIE DOUBLEWOOD 12 YEARS	40%	19

ISLAY

BOWMORE 12 YEARS	40%	14
ARDBEG 10 YEARS	46%	15
LAPHROAIG 10 YEARS	40%	16
LAGAVULIN 16 YEARS	43%	28

ORKNEY

HIGHLAND PARK 12 YEARS	40%	16
HIGHLAND PARK 18 YEARS	43%	50

LOWLAND REGION

AUCHENTOSHAN 12 YEARS	40%	14
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WHISKIES

SCOTTISH BLENDED WHISKY

ABV 25ML/50ML

JOHNNIE WALKER BLACK LABEL	40%	13
JOHNNIE WALKER GOLD LABEL	40%	30
JOHNNIE WALKER BLUE LABEL	40%	30/60

AMERICAN BOURBON

ABV 50ML

WOODFORD RESERVE	43.2%	15
BUFFALO TRACE	40%	16
EAGLE RARE 10	45%	17
MAKER'S MARK	45%	14

TENNESSEE WHISKEY

ABV 50ML

UNCLE NEAREST 1856	50%	25
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RYE WHISKEY

ABV 50ML

RITTENHOUSE	50%	14
SAZERAC	45%	18

IRISH BLENDED WHISKEY

ABV 50ML

JAMESON	40%	13
JAMESON BLACK BARREL	40%	17
BUSHMILLS BLACK BUSH	40%	13
BOANN MADEIRA SINGLE POT STILL	47%	25

JAPANESE WHISKIES AND SAKE

ABV 50ML

NIKKA FROM THE BARREL	51%	17
NIKKA COFFEY GRAIN	45%	18
HIBIKI	43%	35
AKASHI-TAI HONJOZO SAKE	15%	25