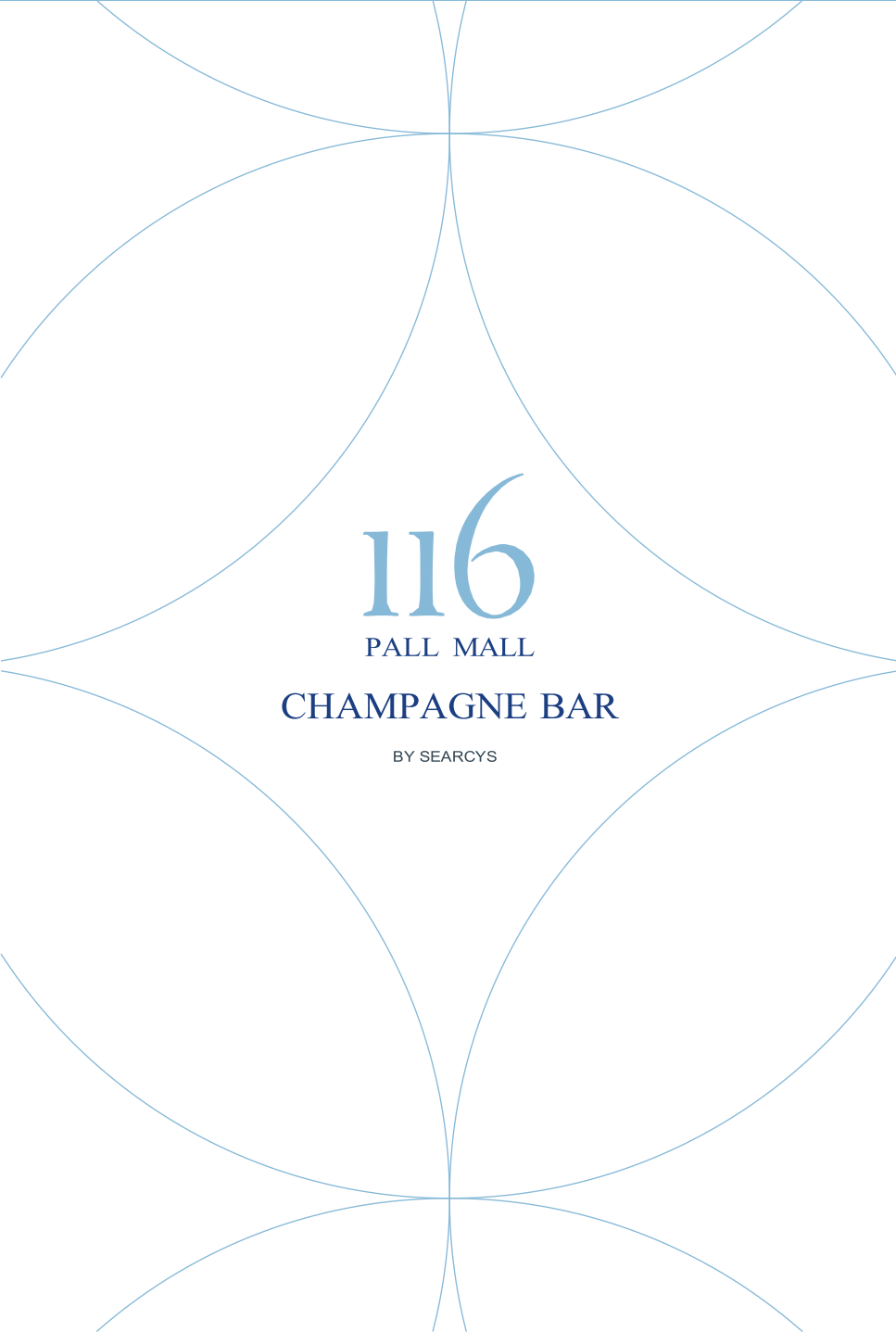




116

PALL MALL

CHAMPAGNE BAR

BY SEARCYS

Welcome to our Champagne Bar

Behind the stunning façade of our Grade-I listed building, find this hidden gem, which has been reinvented by Searcys into a Champagne bar, offering an array of all things fizz, alongside creative cocktails, a carefully selected wine list and sustainably sourced British food menu.

Once the wine cellars of the Prince of Wales and the United Service Club, this space is now one of the most stunning Champagne bars in London. Enter through the original iron gate cellar doors to the converted cellar with vaulted ceilings, exposed brickwork, plush velvet seating, and a long wood topped bar, alongside a private dining and champagne tasting room.

The drinks menu nods to Searcys' heritage, offering a selection of various types of Champagne, as well as, our own private label range, from the renowned Maison Burtin, in Épernay.

CHAMPAGNE

	Glass 125ml	Bottle
Searcys Selected Cuvée, Brut, NV	14.00	75.00
Searcys Selected Cuvée, Rosé, Brut, NV	14.50	80.00
Searcys Selected Cuvée, Brut, NV - Magnum		149.00

TASTING TRIO

Why not indulge in our very own tasting experience? Enjoy a trio of Searcys Selected Cuvées, perfectly paired with Avruga Caviar, crème fraîche with mixed crackers.

25.00 per person/18.00 per person without food



SPARKLING WINE

ENGLISH SPARKLING WINE

Using the same key grape varieties (Chardonnay, Pinot Noir and Meunier) and following the same Traditional Method, English Sparkling Wine has gained reputation across the world over recent years. Originating mainly in the areas of Sussex, Kent and Surrey, their limestone chalk soils are perfect combined with this cool climate grape varieties, retaining high acidity and low sugar levels, making it a perfect combination for sparkling wine production. We have selected below some of our favourites.

	Glass 125ml	Bottle
Searcys English Sparkling by Greyfriars, Classic Cuvée, Kent, England	13.00	56.00
Louis Pommery, Brut, NV, Hampshire, England		60.00
Balfour, Brut, Rosé, NV, Kent, England	16.00	75.00
Gusbourne, Blanc de Blancs, 2018, Kent, England		80.00

WORLD SPARKLING WINE

Bottle

Ca'del Console, Venetto, Italy	40.00
Gratien & Meyer Cuvée Flame, Crémant de Loire Blanc, France	42.00

ALCOHOL FREE SPARKLING WINE

Bottle

Wild Idol, White (188kcal)	45.00
Wild Idol, Rosé (188kcal)	45.00

Please note that whilst every effort is made to ensure the wine list is current, some vintages may vary. All prices are inclusive of VAT at the current rates. A 12.5% discretionary service charge will be added to the bill. Our wine is served in 175ml glasses, 125ml is available on request. Spirits are served in measures of 50ml, 25ml is available upon request. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens.

CHAMPAGNE GRANDES MARQUES

BRUT

Classic “dry” Champagne

	Glass 125ml	Half bottle	Bottle
Veuve Clicquot, Yellow Label, Brut, NV	16.50	55.00	108.00
Laurent Perrier, Brut, NV			95.00
Bollinger Special Cuvée, Brut, NV			130.00
Krug, Grande Cuvée, Brut, NV			355.00

ROSÉ

Fresh, crisp, red fruit flavours

Veuve Clicquot, Rosé, Brut, NV			115.00
Laurent-Perrier, Cuvée Rosé, Brut, NV			140.00
Ruinart, Rosé, Brut, NV			160.00

BLANC DE BLANCS

100% Chardonnay

Perrier-Jouët Blanc de Blanc	20.00		135.00
Laurent-Perrier, Blanc de Blancs, NV			165.00
Ruinart, Blanc de Blancs, NV		85.00	170.00

DEMI-SEC

Pairs perfectly with dessert

Laurent-Perrier Harmony, Demi-Sec, NV			98.00
Veuve Clicquot, Demi-Sec, NV			110.00

CHAMPAGNE GRANDES MARQUES

VINTAGE

Glass
125ml

Half
bottle

Bottle

Grapes from one year only

Pol Roger, Vintage, 2016 120.00

Veuve Clicquot, Vintage, Brut, 2015 140.00

SPECIAL CUVÉE

A precise blend of several harvest and above
all of reserve wines

Veuve Clicquot, La Grande Dame, Brut, 2012 300.00

Laurent-Perrier, Grand Siècle No26 320.00

Dom Pérignon, Brut, 2013 350.00

Louis Roederer, Cristal, Brut, 2014 550.00

MAGNUM

1.5l

Known to taste better than the regular size

Veuve Clicquot, Yellow Label, Brut, NV 210.00

Pol Roger, Brut, NV 220.00

Veuve Clicquot, Rosé, Brut, NV 240.00

Laurent-Perrier, Cuvée Rosé, Brut, NV 350.00

R de Ruinart, Brut, NV 350.00

WINE

	Glass 175ml	Bottle
WHITE		
Flor de Lisboa Branco, Lisbon, Portugal, 2022	7.50	29.00
Vinho Verde, Anjos de Portugal, Quinta da Lixa, Portugal, 2023	9.50	34.50
Kleine Zalze Cellar, Chenin Blanc, Coastal Region, SA, 2023		36.00
Gavi Ca'bianca, Piemonte, Italy, 2022	10.00	40.00
James Bryant Hill Chardonnay, Scheid Vineyards, USA, 2019		44.50
Corralillo Riesling, Matetic, Casablanca, Chile, 2021		46.00
Pinot Blanc Les Iris, Mure (Organic), Alsace, France, 2020		55.00
Soellner Wogenrain, Organic Grüner Veltliner, Wagram, Austria, 2022	10.50	58.00
Sancerre, Les Chailloux, Domaine Fouassier, France, 2021		67.00
Chablis 1er Cru Vau Ligneau, Hamelin, Burgundy, France, 2022		72.50
ROSÉ		
Côtes de Provence, Mas Fleurey, Cuvée, Provence, France, 2022	9.50	45.00
Whispering Angel, Rosé, Chateau d'Esclans, Provence, France, 2022		65.00

WINE

RED	Glass 175ml	Bottle
Tremito Nero d'Avola, Sicilia, DOC, Italy, 2022	7.50	29.00
Darling Hills, Shiraz, Groote Post, South Africa, 2016		30.00
Malbec, Portillo, Uco Valley, Mendoza, Argentina, 2023		34.00
Pinotage, Simonsig, Stellenbosch, South Africa, 2021	9.50	45.00
Alice Vieira de Sousa Red Reserve, Douro, Portugal, 2021	12.00	42.00
Beaujolais Villages, Vignes de 1951, Beaujolais, France, 2021		46.00
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy, 2022		50.00
Savigny-lès-Beaune Pierre Ponnelle, France, 2016	13.50	54.00
Chateau Cissac, Haut-Médoc, Bordeaux, France, 2018		66.00
Xavier Monnot Maranges, 1er Cru, Clos de la Fussière, Burgundy, France, 2020		82.00

DESSERT WINE	Glass 75ml	Bottle
La Fleur d'Or, Sauternes, Bourdeaux, France, 2021	10.00	50.00
Tokaji Szamorodni, Zsirai Winery, Hungary, 2019	12.00	55.00

PORT	Glass 75ml	Bottle
Dow's Late Bottled Vintage Port, Portugal, 2017	6.00	50.00

COCKTAILS

SIGNATURE

116 Bee's Knees	13.00
Aberfeldy 12-year-old whisky, 116 honey, orange bitters	
Twist on The Mall	15.00
Grey Goose original, Antica Formula, Grand Marnier, Luxardo Maraschino, rose and cherry liqueur, lemon juice	
Grapefruit Glitz	14.00
Tequilla, grapefruit juice, agave syrup, lemon juice, blood orange syrup	
Cuban Smoke	14.00
Mezcal, hibiscus tea, cinnamon syrup, lemon juice	
Botanical Twist	15.00
Monkey 47, Pimm's, St. Germain, apple juice, lemon juice, Angostura, Foamee	
Courvoisier Spritz	13.00
Courvoisier, Cointreau, lemon juice, Gomme Syrup, Angostura, soda	

SPARKLING

Kir Royale	14.00
Crème de Cassis, Champagne	
Welsh 75	14.00
Gin, lemon juice, Champagne	
Hugo Spritz	13.00
St Germain, elderflower, mint, Prosecco, soda water,	
Classic Champagne Cocktail	13.00
Cognac, Angostura bitters, brown sugar, Champagne	

COCKTAILS

CLASSICS

Espresso Martini	14.00
Vodka, coffee liqueur, espresso,	
Cosmopolitan	13.50
Vodka, orange liqueur, cranberry juice	
Negroni	14.00
Campari, London Dry Gin, Antica Formula	
Margarita	14.00
Tequila, orange liqueur, lime	
Pisco Sour	14.00
Pisco, Foamee, lime juice, sugar syrup, Angostura bitters	

MOCKTAILS

Herbal Field	12.00
Pentire Adrift, sugar, Foamee, elderflower and cucumber tonic	
Pink Spritz	12.00
Wild Idol Rosé, damson and cherry soda, Sicilian lemon tonic	

SPIRITS

VODKA

50ml

Sapling Climate Positive Vodka 40%	8.00
Absolut 40%	7.50
Belvedere 40%	11.00
Grey Goose, Original 40%	12.00
Grey Goose, La Poire 40%	12.00

GIN

Searcys London Gin 40%	10.00
Sapling Climate Positive Gin 40%	8.00
Bombay Bramble 37.5%	9.00
Tanqueray London Dry Gin 41.3%	9.50
Hendricks 41%	10.00
Gin Mare 42.7%	11.50
Monkey 47 Schwarzwald Dry Gin 47%	12.00
Tanqueray 10 47.3%	12.00

RUM

Searcys Rum 40%	10.00
Bacardi Carta Blanca 37.5%	8.00
Koko Kanu Coconut	8.00
Bacardi Anejo Cuatro 40%	9.00
Angostura 1919 40%	10.00
El Dorado Demarara 12y 40%	12.00
Santa Teresa 1796 40%	12.00
Bacardi Gran Reserva Diez 40%	12.00

TEQUILA & MEZCAL

Patron Silver 40%	12.00
Patron Anejo 40%	13.00
Quiquiriqui Mezcal Matatlan Joven 45%	10.00

SPIRITS

WHISKY

50ml

Dewar's 12 Year Old 40%	9.00
Glenmorangie The Original 40%	10.00
Ardbeg 10 Year Old Malt 46%	11.00
Glenfiddich 15 Year Old 40%	12.50
Craigellachie 13 Year Old Scotch Whisky 46%	13.00
Nikka From the Barrel 41.4%	16.00
Lagavulin 16 Year Old Single Malt Scotch Whisky 43%	18.00
Johnnie Walker Blue Label Blended Scotch Whisky 40%	40.00

BOURBON

Buffalo Trace 40%	9.00
Jack Daniel's 40%	9.00
Woodford Reserve 43.2%	10.00
Bulleit Rye Whiskey 45%	12.00

COGNAC, ARMAGNAC & CALVADOS

XR Henry de Querville Calvados 40%	8.00
Corvoisier VS 40%	10.50
Janneau VSOP Armagnac 40%	13.00
Hennessy VSOP 40%	30.00

SHERRY

75ml

Gonzalez Byass Tio Pepe, Fino Sherry	7.00
Regency Medium Dry Sherry	5.50
Regency Cream Sherry	5.50

SPIRITS

LIQUEURS

50ml

Campari	8.00
Aperol	8.00
Martini Extra Dry	8.00
Martini Rosso	8.00
Antica Formula	8.00
Frangelico	8.00
Luxardo Limoncello	8.00
Luxardo Sambuca dei Cesari	8.00
Luxardo Maraschino	8.00
Kahlua	8.00
Baileys Irish Cream	8.00
Tia Maria	8.00
Disaronno	8.00
Pernod	8.00
Chartreuse	8.00
Chambord	8.00
Drambuie	8.00
Cointreau	8.00
Grand Marnier	8.00
Pimm's No. 1 Cup	8.00
Tosolini Grappa di Merlot	8.00

NON-ALCOHOLIC SPIRITS

50ml

Pentire Seaward	8.50
Clean Co G (Gin alternative)	9.00
Clean Co T (Tequila alternative)	9.00

BEER & CIDER

DRAUGHT

	Half pint	Pint
Stella Artois Unfiltered Lager 5%	5.00	6.00
Camden Town Pale Ale 4.2%	5.00	6.00

BOTTLE

	Bottle
Toast Craft Lager 5%	5.75
Toast Pale Ale 5%	5.75
Toast IPA 5%	5.75
Peroni Nastro Azzurro (Gluten Free) 5.1%	5.75
Aspall Draught Suffolk Cyder 5.5%	5.75
Spitfire Ale 4.50%	7.55
Guinness Stout 7.5%	5.75

LOW ALCOHOL

	Bottle
Peroni Libera 0.00%	5.00
Big Drop Pine Trail Pale Ale 0.5%	5.00

SOFT DRINKS

FEVER TREE RANGE	275ml
Sparkling Raspberry Lemonade (50kcal)	3.80
Sparkling Cloudy British Apple & Garden Mint (50kcal)	3.80
Sparkling Sicilian Lemonade (50kcal)	3.80

	330ml
Coca Cola (139 kcal)	3.60
Diet Coke (1 kcal)	3.60

FEVER TREE TONICS AND MIXERS

Ask our team for suggested pairings

Tonic Water (60kcal)

Light Tonic (30kcal)

Mediterranean Tonic (68kcal)

Ginger Beer (72kcal)

Premium Lemonade (70kcal)

Ginger Ale (58kcal)

Elderflower Tonic (72kcal)

Soda Water (1kcal)

3.50

200ml

WATER	330ml	750ml
Harrogate Spring Water Still	2.50	4.20
Harrogate Spring Water Sparkling	2.50	4.20

Average adults require approximately 2,000 Kcal a day. We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please inform us of any allergen or dietary requirements. Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. (v) Vegetarian | (ve) Vegan

AVAILABLE FROM 4pm-7:30pm

NIBBLES

Chilli rice crackers (ve) (237kcal)	4.50
Fennel taralli (v) (375kcal)	5.00
Garlic and parsley flat bread (91kcal)	5.00
Ezme, halloumi and olive oil flat bread (v) (275kcal)	5.50
Espelette luxury nut mix (ve) (120kcal)	5.50
Vinci olives (ve) (127kcal)	5.50
Smoked almonds (ve) (735kcal)	5.75
Southern spiced chilli chips (ve) (479kcal)	5.75
Chips (ve) (479kcal)	5.75
Pickled Spanish anchovies (68kcal)	6.50
Padron peppers, olive oil, Dorset Sea salt (ve) (30kcal)	8.50

PLATES

Serrano ham and Manchego croquettes	12.50
Smoked pimentón aioli (463kcal)	
Keralan fried chicken	14.00
Curry leaf mayonnaise (722kcal)	
Searcys smoked salmon	15.00
Pickled cucumber, whipped horseradish, seeded rye (285kcal)	
North Atlantic prawns (6, shelled)	15.00
Dill and lemon mayonnaise (280kcal)	

TO SHARE

Mezze plate (ve)	15.00
Babaganoush, red pepper houmous, ezme, falafels (768kcal)	
British Charcuterie	24.00
British artisan cured meats, cornichons, borettane onions, toasted sourdough (863kcal)	
British cheese selection (v)	28.00
Artisan British cheeses, seasonal chutney, seeded crackers (1369kcal)	

SWEET TREATS

Macarons (4) (201kcal)	8.50
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