

REFORM

SOCIAL & GRILL

MARYLEBONE, LONDON



BAR SNACKS

Served from 12:00 until 23:00

In-house marinated olives (v) 4.50

Charcuterie board 6.50

Spinach & cheese puff pastry rolls (v) 4.50

Hummus with grilled pitta bread (v) 4.50

Chicken tikka with mint chutney 7.50

Chilli garlic king prawns 7.50

Honey & mustard sausage roll 5.50

Fish fingers with mushy peas & tartar sauce 7.50

Caesar salad with chicken or prawns 8.50 / 9.50

Cheese platter 7.50

MANDEVILLE CLUB SANDWICH

8.50

A triple stack of grilled chicken breast, smoked bacon, tomato and fried egg served on a lightly toasted white or brown bread

CLASSIC SANDWICHES

Served on white or brown bread

7.00 each

Mini bagels with smoked salmon & cream cheese

Cucumber & cream cheese

Coronation chicken

Egg & watercress

Tuna & sweetcorn

BLT - bacon, lettuce & tomato

*Should you have any allergies, please inform your server. All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.*

CLASSIC COCKTAILS & VARIATIONS

All at 12.00

NEGRONI

*Gin, Campari, Sweet Vermouth
Twist : Mezcal - Sloe Gin*

MARTINEZ

*Gin, Sweet Vermouth,
Maraschino/ Cointreau Liqueur, Bitters*

MARGARITA

*Jose Cuervo Tequila, Cointreau, Lime
Twist : Smoky With Mezcal & Laphroaig*

HEMINGWAY DAIQUIRI

*Rum Pampero Blanco, Maraschino Liqueur,
Grapefruit & Lime*

MAI TAI

*White & Dark Rum, Orange Curaçao,
Orgeat Syrup, Lime*

PENICILLIN

*Scotch Blended Whisky, Lagavulin 16,
Honey, Ginger & Lime*

OLD FASHIONED

*Bourbon or Rye Whisky, Angostura Bitters, Sugar
Twist : With Dark Rum & Orange Bitters*

SAZERAC

Cognac or Rye Whisky, Peychaud Bitters, Sugar

SIGNATURE COCKTAILS

All at 12.50

RED SOUR

Gin, St Germain, Bernardini, Passoa, Egg White, Lemon

GIMLET BLAZER

Gin, Green Chartreuse, Lime, Rosemary

BOTANICAL GARDEN

*Gin, Rose Liqueur, Violette Liqueur, Lavender, Rosemary,
Grapes, Strawberry, Lemon*

ELDERFLOWER COLLINS

Earl Grey Gin Infused, St Germain, Lemon, Elderflower Tonic

HIBISCUS MARTINI

*Gin, Green Tea & Hibiscus Liqueur, Rhubarb Bitters,
Aromatic Coconut Water, Elderflower Cordial, Lemon*

CITRUSBERRY SMASH

*Vodka, Raspberry Liqueur, Raspberry Marmalade,
Fresh Raspberry, Grapefruit, Lemon, Lemonade*

ENGLISH CUP

*Dark Rum, Mozar Dark Chocolate,
Peppermint Tea, Walnut Bitters*

VINTAGE GOSLINGS

*Gosling's Dark Rum, Red Port, Pear & Cognac Liqueur,
Vanilla Syrup, Lime, Angostura Bitters*

ROYAL FLUSH

Bourbon, Peach Liqueur, Chambord, Pineapple

SWEET BARREL

*Jack Daniel's, Pineapple, Honey, Angostura Bitters,
Egg White, Lemon*

GRUMPY OLD JACK

*Jack Daniels, Sweet Vermouth, Apple Juice, Honey Syrup,
Angostura Bitters, Rosemary*

SMOKY BOMBARDINO

*Martell VS, Dark Rum, Laphroaig, Egg Yolk,
Hot Milk Foam, Cinnamon*

PISCO REFORM

*Pisco, Violette Liqueur, Maraschino Liqueur,
Rhubarb Bitters, Egg White, Lemon*

S.A. SENSATION

Pisco, Aperol, Passoa, Orange, Lime, Vanilla Syrup

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FEATURED COCKTAILS

BELVEDERE RED MARTINI

*Belvedere Red Vodka, Sweet Vermouth,
Maraschino Liqueur, Peychaud bitters*

12.50

BELVEDERE RED GIBSON

Belvedere Red Vodka, Dolin Rouge

12.50

HENNESSY XO ON A ROCK

*Hennessy XO over 1 large ice cube
(with optional splash of water if required)*

65.00

LASANTA OLD FASHIONED

Glenmorangie Lasanta

14.00

THE AUTOGRAPH

Hennessy VS, Fresh Lemon Juice, Fresh Lime Juice

12.50

SPARKLING COCKTAILS

All at 13.50

FRENCH MADNESS

Cointreau, Cognac, Lemon, Champagne

RUSSIAN TOUCH

Vodka, Coquelicot Liqueur, Plum Bitters, Lemon, Champagne

ITALIAN SPRITZ

St Germain, Sweet Vermouth, Prosecco

BUBBLY ISPAHAN

Rose Liqueur, Raspberry, Lychee Liqueur, Champagne

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SPIRITS



GINS

	<i>50ml</i>
Beefeater	8.50
Bombay Sapphire	9.50
Sipsmith	9.50
Hendricks	10.00
Martin Miller's	10.00
Tanqueray No 10	10.50
Gin Mare	10.50
Monkey 47	11.00

VODKAS

Russian Standard	8.00
Ketel one	8.50
Ciroc	9.00
Belvedere Vodka	9.50
Grey Goose	9.50
Kauffman	14.00

BLENDED WHISKIES

Jameson	8.50
Johnny Walker Black Label	8.50
Monkey Shoulder	8.50
Johnny Walker Gold Label	14.00
Johnny Walker Blue Label	37.00

MALT WHISKIES

Glenfiddich 12 YO	9.00
Laphroaig 10 YO	9.00
Balvenie 12 YO	9.50
Dalmore 12 YO	9.50
The Macallan Gold	9.50
Oban 14 YO	11.00
Lagavulin 16 YO	11.50
Glenfiddich 21 YO	50.00
Glenmorangie 25 YO	66.00

AMERICAN WHISKEY

	<i>50ml</i>
Jack Daniel's	7.50
Maker's Mark	8.50
Buffalo Trace	8.50
Woodford Reserve	9.00
Bullet Rye	9.50
Sazerac Straight Rye	11.50

RUMS

Pampero Blanco	7.50
Havana Club 7 YO	8.00
Sailor Jerry	8.00
El Dorado 12 YO	9.00
Appleton 12 YO	9.00
Diplomatico	10.50
El Dorado 15 YO	12.00
Zacapa 23	12.50
Zacapa Centenario XO	18.00

TEQUILA

Jose Cuervo	8.00
Don Julio Blanco	10.00
Patron Silver	10.00
Centenario Plata	12.00
Patron Reposado	12.00
Patron Anejo	13.00
Don Julio Anejo	13.00
Centenario Anejo	14.00

COGNAC

Courvoisier Vs	8.00
Courvoisier Vsop	10.00
Remy Martin Vsop	10.00
Hennessy VS	11.00
Hennessy X0	60.00

25ml measure available upon request

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WINE BY THE GLASS

CHAMPAGNE

- | | 125ml | Bottle |
|--|-------|--------|
| 1. 🍷 Moët & Chandon Brut Impérial | 12.50 | 70.00 |
| <i>A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.</i> | | |
| <small>SILVER (NV) INTERNATIONAL WINE CHALLENGE 2014</small> | | |
| 2. 🍷 Moët & Chandon Rosé Impérial | 14.00 | 85.00 |
| <i>Salmon-pink in colour, this has a wonderful fresh, floral style with summer strawberry flavours.</i> | | |
| <small>SILVER (NV) DECANTER WORLD WINE AWARDS 2014</small> | | |
| 3. 🍷 Veuve Clicquot Yellow Label Brut | 13.50 | 80.00 |
| <i>Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.</i> | | |
| <small>BRONZE (NV) INTERNATIONAL WINE CHALLENGE 2011</small> | | |

SPARKLING WINE

- | | | |
|---|-------|-------|
| 4. 🍷 Galanti Prosecco Extra Dry, Italy | 7.50 | 37.00 |
| <i>Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear with a hint of peach.</i> | | |
| <small>BRONZE (NV) INTERNATIONAL WINE & SPIRIT COMPETITION 2014</small> | | |
| 5. 🍷 Chapel Down Brut, England | 11.50 | 60.00 |
| <i>Lively refreshing mousse, good depth, crisp fruit with ripe red apples, peach and light tropical fruit aromas.</i> | | |

WHITE WINE

- | | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| 6. 🍷 Parini Pinot Grigio delle Venezie, Italy | 6.50 | 8.50 | 25.00 |
| <i>Distinctive nose of wild flowers, with touches of honey and banana: soft, fresh and lively with notes of ripe pear.</i> | | | |
| 7. 🍷 Waipara Hills Sauvignon Blanc Marlborough, New Zealand | 7.00 | 9.00 | 27.00 |
| <i>Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes.</i> | | | |
| <small>BRONZE (2013) SOMMELIER WINE AWARDS 2014</small> | | | |
| 8. 🍷 Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, South Africa | 8.00 | 10.00 | 29.00 |
| <i>Ripe and silky-smooth, from South Africa's most popular white grape variety with rich guava fruit and honeyed character.</i> | | | |
| <small>BRONZE (2013) INTERNATIONAL WINE CHALLENGE 2014</small> | | | |
| 9. 🍷 El Velero Verdejo Blanco, Valdepeñas, Spain | 5.50 | 7.50 | 20.00 |
| <i>Green apple and citrus fruit on the palate with floral notes on the finish.</i> | | | |
| 10. 🍷 Picpoul de Pinet, Les Girelles Jean-Luc Colombo, France | 9.00 | 11.75 | 35.00 |
| <i>A rich, mouth-filling wine with notes of fresh flowers, melon and ripe summer stone fruit.</i> | | | |
| <small>BRONZE (2013) INTERNATIONAL WINE CHALLENGE 2014</small> | | | |

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WINE BY THE GLASS

ROSÉ WINE

- | | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| 11. 🌹 Parini Pinot Grigio Rosé,
Venezie, Italy
<i>Soft, coppery-pink rosé: delicate and fruity bouquet:
soft and fresh on the palate.</i> | 6.50 | 8.50 | 25.00 |
| 12. 🌹 Callia Lunaris Shiraz Rosé,
San Juan, Argentina
<i>Deliciously fruity rosé with hedgerow fruit flavours
and a touch of pepper spice.</i> | 6.75 | 8.75 | 26.00 |

RED WINE

- | | | | |
|---|------|-------|-------|
| 13. 🍷 El Velero Tempranillo Tinto,
Valdepeñas, Spain
<i>Cherry-red Tempranillo that shows strawberry
and fruits of the forest.</i> | 5.50 | 7.50 | 20.00 |
| 14. 🍷 Short Mile Bay Merlot,
South-Eastern Australia
<i>Soft, light-bodied Merlot with a fruity profile.</i> | 6.00 | 8.00 | 24.00 |
| 15. 🍷 Viña Real Rioja Crianza, Spain
<i>Rich aromas of fruit cake and spice, smooth and supple
in the mouth with perfectly integrated oak, a rounded
silky texture and smooth tannins.</i> | 8.00 | 10.00 | 29.00 |
| 16. 🍷 Callia Malbec, San Juan, Argentina
<i>Plenty of ripe, soft berry fruit flavours with the usual
pinch of spice associated with Malbec as well as cinnamon
and vanilla oak-spice notes.</i> | 6.50 | 8.50 | 25.00 |
| 17. 🍷 Son Excellence Syrah
Pays d'Oc, France
<i>Silky, red berry and spice scented wine.</i> | 7.00 | 9.00 | 27.00 |
| 18. 🍷 Kleine Zalze Vineyard Selection
Cabernet Sauvignon
Stellenbosch, South Africa
<i>Grapes harvested from 30-year-old vines ensure this
depth of blackcurrant richness coupled with a soft vanilla
barrique character.</i> | 8.40 | 12.00 | 36.00 |

Wine Expression

- 🍷 Dry, refreshing, delicate, light white
- 🌿 Zesty, herbaceous or aromatic white
- 🍷 Juicy, fruit-driven, ripe white
- 🍷 Elegant, intricate, mineral-laced white
- 🍷 Juicy, medium-bodied, fruit-led red
- 🍷 Spicy, peppery, warming red
- 🍷 Oaked, intense, concentrated red
- 🌹 Dry, elegant rosé
- 🍷 Rich, fruity rosé
- 🍷 Champagne and sparkling wine

125ml measure available upon request

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DRAUGHT BEER

	1/2 pint	Pint
Hop House 13 5.0%	3.00	5.50

BOTTLED BEER

	330ml
Meantime Pilsner 4.4%	5.50
Meantime London Pale Ale 4.3%	5.50
Peroni Nastro Azzuro 5.1%	5.50
BrewDog Punk IPA 5.6%	5.50

CIDER

	500ml
Old Mout Cider Summer Berries 4.0%	6.95
Old Mout Cider Passion Fruit and Apple 4.0%	6.95
Old Mout Cider Kiwi and Lime 4.0%	6.95

SOFT DRINKS AND MINERAL WATER

	Per Bottle
Juices (sizes and range as stocked)	3.50
Sodas (sizes and range as stocked)	3.50

	330ml	750ml
Harrogate Spring mineral water (still or sparkling)	3.50	4.75

HOT BEVERAGES

COFFEES

Espresso	3.25
Double Espresso	3.75
Macchiato	3.25
Americano	3.50
Cappuccino	4.00
Latte	4.00
Mocha	4.00

TEAS

English Breakfast, Earl Grey, Peppermint, Chamomile & Green Tea	3.75
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Speciality Loose Leaf Teas	4.50
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FOOD ALLERGIES & INTOLERANCES

*Should you have concerns about a food allergy or intolerance
please speak to our staff before you order your food or drink*