



FOOD & BEVERAGE MENU

WELCOME TO THE FOOD & BEVERAGE MENU

Welcome to an enticing haven, where we invite you to relax and take in the warm and friendly atmosphere whilst savouring a drink, snack or light meal.

Choose from our delicious selection of sandwiches, meals and fine desserts or enjoy our highly acclaimed Afternoon Tea.

Alternatively unwind with a cool refreshing drink, speciality coffee or celebrate any occasion with a selection from our wine and spirits menu.

We kindly request that you are respectful of other guests when using your mobile device and not to make phone calls or use any video communications in the public areas. Kindly note that the smoking of E-cigarettes is not permitted in any of our indoor public areas.

To log on to our complimentary WiFi service, connect to the 'Hotel 41' network.

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

Wines by the glass are poured as a 175ml measure.

Please note, from time to time vintages may vary.

Corkage is charged at £25.00 per bottle of wine, £50.00 per bottle of Champagne, sparkling wine or sprit and at £5.00 per bottle of beer or soft drink.

A tray charge is applied to In-Room Dining food orders at £7.50 per order.

Prices are inclusive of VAT at the current standard rate.

A discretionary 15% service charge will be added to your final bill.



@HOTEL41



41 HOTEL



@41HOTEL

HOT DRINKS

SERVED WITH COOKIES

WE SERVE PMD SIGNATURE LOOSE LEAF TEA & ILLY COFFEE

TEA

PLANTERS

English Breakfast	8.00
Afternoon Blend	8.00
Earl Grey	8.00
Green	8.00

HERBAL

Camomile	8.00
Lemongrass & Ginger	8.00
Fresh Ginger	8.00
Peppermint	8.00
Rooibos	8.00

SEASONAL

Radiant Rose	8.00
Cinnamon Chai	8.00

SINGLE ESTATE

Darjeeling	8.00
Assam	8.00

HOT CHOCOLATE

41 SIGNATURE HOT CHOCOLATE	10.00
Whipped Cream, Chocolate Flake, Sprinkles	

COFFEE

Espresso	7.00
Double Espresso	8.00
Americano	8.00
Cappuccino	8.00
Caffè Latte	8.00
Caffè Mocha	8.00
Macchiato	8.00
Hot Chocolate	8.00
Iced Latte	8.00
Iced Mocha	8.00
Matcha Latte	10.00

Add your favourite syrup to your Illy Coffee

Vanilla, Hazelnut, Caramel, Almond

BREAKFAST AT 41

Served Daily:

Monday - Saturday 6:30 - 11:00

And

Sunday & Bank Holidays 6:30 - 13:00

LUNCH & DINNER AT 41

Served Daily:

Monday - Thursday & Sunday 11:00 - 23:00

And

Friday & Saturday 11:00 - 23:30

If you require any information on the allergen content of our food, please ask a member of staff and they will be happy to assist you. All requests are treated with extra care, nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free.

We only use free range eggs and are committed to using sustainable fisheries for our fish supplies.

(v) Denotes Vegetarian

(ve) Denotes Vegan



Denotes a favourite signature dish of Mrs Tollman, our Founder and President.

Our breakfast team will be delighted to freshly prepare and serve your Continental Breakfast Selection.

Juices

Freshly Squeezed: Orange, Pink Grapefruit

Pressed: Apple, Tomato, Pineapple, Cranberry, Beetroot

Cereals

Cornflakes, Bran Flakes, Goji Berry Muesli, Cherry & Blueberry Granola,

Strawberry & Banana Crunch, Cranberry Papaya Crisp

with Your Choice of Milk: Whole, Semi-Skimmed, Skimmed, Soya, Coconut, Almond, Oat

Oat Porridge

with Your Choice of Milk: Whole, Semi-Skimmed, Skimmed, Soya,

Coconut, Almond, Oat or Water

Served with Brown Sugar, Cream & Whisky or

with Your Choice of Fruit Compote: Strawberry, Raspberry, Mango

Coconut Kombucha Overnight Oats

Served with Maple Syrup

Fresh Fruit

Served with Orange & Mint Syrup

Yoghurts

Natural, Greek, Dairy-Free

with Your Choice of Fruit Compote: Strawberry, Raspberry, Mango

Selection of Toppings: Goji Berries, Chia Seeds, Pumpkin Seeds, Coconut Shavings, Flax Seeds,

Toasted Sunflower Seeds, Walnuts, Hazelnuts

Bakery Basket

A Selection of Sourdough Breads and Fresh Pastries

with Tiptree Fruit Preserves

Illy Filter Coffee

Americano, Cappuccino, Caffè Latte, Caffè Mocha, Espresso, Hot Chocolate, Macchiato

PMD Speciality Tea

English Breakfast, Chamomile, Darjeeling, Earl Grey, Green, Peppermint, Rooibos

Kindly note your breakfast includes one dish from our à la carte menu, should you wish to order an additional dish, a supplement of £22.50 per dish will be charged.

THE FULL ENGLISH BREAKFAST **45.00**

INCLUSIVE OF CONTINENTAL BREAKFAST

Free-Range Clarence Court Burford Brown Hen's Eggs cooked your way
with

Olde English Sausage, Smoked Maple Cured Bacon, Stornoway Black Pudding,
Hash Brown, Portobello Mushroom, Grilled Plum Tomato, Baked Beans

BREAKFAST CLASSICS **45.00**

INCLUSIVE OF CONTINENTAL BREAKFAST

THE BREAKFAST BAP

Smoked Streaky Bacon, Olde English Sausage & Fried Egg
Served with Hash Brown

EGGS BENEDICT | EGGS ROYALE | EGGS FLORENTINE

Toasted English Muffin, Hollandaise Sauce

OMELETTE

Your choice of:

Mature Cheddar & Black Treacle Glazed Ham

Mushroom, Spinach & Parmesan (v)

Mixed Herbs, Smoked Salmon, Chive & Caviar

SCOTTISH SMOKED SALMON & CRUSHED AVOCADO

Poached Eggs, Toasted Sourdough, Hollandaise Sauce

CHARCUTERIE

Black Treacle Glazed Ham, Aberdeen Angus Bresaola, Dorset Chorizo,

Lincolnshire Cheddar, served with Apple & Raisin Chutney

BUTTERMILK PANCAKES OR WAFFLES (v)

Seasonal Berries, Maple Syrup

VEGETARIAN FULL ENGLISH BREAKFAST **45.00**

INCLUSIVE OF CONTINENTAL BREAKFAST

Free-Range Clarence Court Burford Brown Hen's Eggs cooked your way
with

Vegetarian Sausage, Smoked Maple Plant-Based Bacon, Hash Brown, Spinach,
Portobello Mushroom, Grilled Plum Tomato, Baked Beans

VEGAN SELECTION

INCLUSIVE OF CONTINENTAL BREAKFAST

CHARCOALED SOURDOUGH BREAKFAST BAP (ve) **45.00**

Vegan Sausage, Smoked Maple Plant-Based Bacon, Crushed Avocado,
Vegan Cheese, Smoked Chilli Jam

Served with Hash Brown

41 BAKED BEANS ON TOAST (ve) **45.00**

Sundried Tomatoes, Avocado, Vegan Cheese

WHEAT-FREE FULL ENGLISH BREAKFAST **45.00**

INCLUSIVE OF CONTINENTAL BREAKFAST

Free-Range Clarence Court Burford Brown Hen's Eggs cooked your way
with

Gluten-free Sausages, Suffolk Back Bacon, Hash Brown, Grilled Plum Tomato and
Baked Beans

SOUPS & SALADS

Chicken Noodle Soup 🍄 <i>Mini Chicken Pot Pie</i>	15.50
Isle of Wight Tomato & Burrata Salad (v) (Vegan Option Available) <i>Candied Red Chilli, Red Onion, Basil Pesto, Toasted Sourdough</i>	26.50
Caesar Salad <i>Romaine Lettuce, Anchovies, Parmesan, Croutons, Caesar Salad Dressing</i>	21.75
<i>Add Chicken</i>	9.00
<i>Add Jumbo Prawns</i>	11.00

SANDWICHES

SERVED WITH HOUSE FRIES

Roast Chicken Club <i>Smoked Bacon Jam, Boiled Egg, Avocado, Tomato, Chipotle, Lettuce, Mayonnaise on Toasted White Bloomer</i>	26.75
Cheese Toastie (ve) <i>Roasted Pumpkin Hummus, Grilled Onions, Red Chilli on Toasted Sourdough</i>	24.75
41 Grilled Fillet Steak Sandwich <i>Dijon Mustard, Caramelised Onions, Local Bermondsey Hard Cheese on Toasted Sourdough</i>	45.75

PIZZAS

Wild Mushroom (v) <i>Rocket, White Cheese & Truffle Sauce</i>	25.50
Hickory Smoked Pulled Chicken <i>Peppers, Sweetcorn, Red Onion</i>	24.50
Spicy Pepperoni <i>Green Chilli, Jalapeños, Wild Honey</i>	24.50

MAINS

41 Cheese & Bacon Burger <i>Served in a Brioche Bun with Cheddar Cheese, Truffle Mayonnaise, Lettuce, Beef Tomato, Red Onion Jam, Dill Pickles, House Fries</i>	29.50
Wild Mushroom Pappardelle (v) (Vegan Option Available) <i>Spinach, Parmesan, Pistachio Cream Sauce</i>	27.75
<i>Add Chicken</i>	9.00
Himalayan Salt 14oz Dry Aged Rib-Eye Steak <i>Vine Cherry Tomatoes, Barbecue Mushrooms, Chunky Chips, Peppercorn or Béarnaise Sauce</i>	66.50
Beer Battered Fish & Chips <i>Mushy Peas, Curry Sauce, Chunky Tartare</i>	39.75
Pan-fried Fillet of Sea Bass <i>Mashed Potatoes, Wilted Spinach with Champagne Caviar Sauce</i>	45.50

DESSERTS

Mrs Tollman's Baked Vanilla Cheesecake 🍄 <i>Strawberry Coulis</i>	12.50
Sticky Toffee Pudding <i>Vanilla Ice Cream, Toffee Sauce</i>	12.50
Cinnamon Dusted Doughnuts <i>Calvados Custard, Blackberry Coulis</i>	12.50
Vegan Chocolate Brownie (ve) <i>Chocolate Ice Cream, Chocolate Sauce</i>	11.50
British Cheese Board <i>Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop Stilton, Homemade Chutney, Fermented Celery, Grapes, Oat Crumble, Crackers</i>	19.50

SMALL PLATES

Salt and Vinegar Squid <i>Tartar Sauce</i>	12.50
Grilled Jumbo Prawns <i>Peri-Peri & Lime Yogurt</i>	20.50
Wagyu Sliders <i>Local Bermondsey Hard Cheese</i>	18.50
41 Chips <i>Smoked Bacon and Cheese Sauce</i>	10.00
Buttermilk Chicken Tenders <i>Hot Sauce, Blue Cheese, Pickled Celery</i>	14.50
Toad in the Hole <i>Honey Mustard Cumberland Sausages, Red Onion Gravy</i>	12.50
Short Rib Croquettes <i>Chipotle Dressing</i>	16.50
41 Seasonal Hummus (ve) <i>Garlic & Herb Pitta Chips</i>	10.00
Tindle Chicken Bao Bun (ve) <i>Pickled Carrots, Cucumber, Barbecue Mayonnaise</i>	15.50

24 HOUR MENU

PIZZAS

Wild Mushroom (v) <i>Rocket, White Cheese & Truffle Sauce</i>	25.50
Hickory Smoked Pulled Chicken <i>Peppers, Sweetcorn, Red Onion</i>	24.50
Spicy Pepperoni <i>Green Chilli, Jalapeños, Wild Honey</i>	24.50

SANDWICHES

SERVED WITH HOUSE FRIES

Roast Chicken Club <i>Smoked Bacon Jam, Boiled Egg, Avocado, Tomato, Chipotle, Lettuce, Mayonnaise on Toasted White Bloomer</i>	26.75
Cheese Toastie (ve) <i>Pumpkin, Roasted Onion, Chilli on Toasted Sourdough</i>	24.75

DESSERTS

Mrs Tollman's Baked Vanilla Cheesecake  <i>Strawberry Coulis</i>	12.50
Vegan Chocolate Brownie (ve) <i>Chocolate Ice Cream, Chocolate Sauce</i>	11.50

CHILDREN'S MENU

BESPOKE FOR YOUNGER GUESTS UNDER THE AGE OF 12

LITTLE PLATES

Gardener's Pot (v) <i>Selection of Vegetable Crudités with Hummus and Guacamole Dip</i>	9.50
Sweet Potato Fries <i>with Mayonnaise and Tomato Ketchup Dip</i>	9.50
Fish Goujons <i>with Herb Mayonnaise Dip</i>	10.50
Scrambled Egg with Toast	10.50

BIGGER PLATES

SERVED WITH YOUR CHOICE OF HOUSE FRIES, CREAMY MASH, MUSHY PEAS, CREAMED SPINACH, SEASONAL VEGETABLES OR A CRISP MIXED SALAD

Grilled Toasted Sandwiches on Sourdough Bread <i>Cheese & Tomato (ve)</i> <i>Cheese & Ham</i>	15.50
Mrs Tollman's Sesame Fried Chicken 	15.50
Classic Beef Burger <i>Served in a Brioche Bun with Caramelised Onion, Tomato, Lettuce and Burger Sauce</i>	19.75
Beyond Meat Burger (ve) <i>Served in a Bun with Caramelised Onion, Tomato, Lettuce and Burger Sauce</i>	19.75
Spaghetti, Penne or Fusilli <i>(Gluten-Free Pasta Available)</i> <i>Bolognese Sauce</i> <i>Primavera (v)</i> <i>Tomato and Basil (ve)</i>	19.75

DESSERTS

Seasonal Sliced Fruit Platter (ve)	10.75
Avocado Brownie (ve & gf) <i>with Seasonal Sorbet</i>	10.75
Chocolate Mousse	10.75

WHITE WINES

DRY

	175ML	BTL
TRENTINO PINOT GRIGIO, L'ARISTOCRATICO 2020, ITALY	14.00	49.00
Light and refreshing, formed primarily from Pinot Grigio/Pinot Gris grapes		

MADELEINE ANGEVINE 2021, ENGLAND	15.00	53.50
Ripe orchard fruit and flinty aromas on the nose and continue to show on the palate.		

ALBARINO BERNON BODEGAS AQUITANIA, 2020, SPAIN	19.00	66.50
Fruity and fresh flavours, from the variety: it is balanced, persistent and with a lively acidity		

DOMAINE DES MALANDES CHABLIS 2020, FRANCE	19.00	66.50
Typically exquisite expression of Chablis with purity of fruit, lemon, green apple, grapefruit and white peach, with an engaging liveliness and a refreshing flinty finish		

DOMAINE VACHERON SANCERRE 2020, FRANCE		84.00
The nose has lovely citrus - grapefruit and lime zest with minerality and vegetal notes. The palate is dry and fresh with lots of ripe citrus fruit with a touch of nectarine		

MEDIUM BODIED

	175ML	BTL
PIESPORTER MICHELSBERG 2020, GERMANY	14.00	49.00
Delicate floral aromas and generous fruit give this medium style wine a fresh and harmonious character		

PRINCES ABBES DOMAINES SCHLUMBERGER, PINOT GRIS 2017/2018, FRANCE		66.50
The nose is open and pleasant, with a deep intensity. Racy, dominance of candied overripe flavours, yellow fruits, quince, Mirabelle plum and honey		

ROSÉ WINES

	175ML	BTL
ROSÉ DE SOPHIE CÔTES DE PROVENCE 2021, FRANCE	17.00	59.50
A beautiful raspberry-pink colour. Elegant, fresh & delicate with flavours of peach, apricot & hints of white blossom.		

PASCAL JOVLIE T SANCERRE ROSÉ 2021, FRANCE	20.00	70.00
Pale salmon pink in colour with a subtly nose of fresh berries. On the palate the wine is delicate and elegant with layers of herb, strawberry and a clean, crisp finish		

DOMAINES OTT CLOS MIREILLE 2020/2021, FRANCE		94.50
Very pale, delicate pink colour; fragrant, subtle; crisp with lovely white fruit and strawberry flavours		

RED WINES

LIGHT BODIED

	175ML	BTL
CUVÉE PRESIDENTE MARGUERITE, CAVE DE FLEURIE 2020, FRANCE	15.00	52.50
This wine boasts a deep garnet blue flecked with purple and a powerful complex nose of red fruit subtler spices such as vanilla		

MEDIUM BODIED

	175ML	BTL
RAMOS PINTO DUAS QUINTAS TINTO 2019, PORTUGAL	15.00	52.50
An intense and mature bouquet with floral aromas of plum and black cherry		

MARQUES DE MURRIETA RIOJA RESERVA 2016, SPAIN	20.00	70.00
Flavours of ripe plum, red cherry and berries blend with spicy notes of liquorice and sweet balsamic. The wine is silky and well balanced with rounded tannins and refreshing acidity. The long, mineral finish has notes of sweet spice and ripe plum fruit		

SCHRODER & SCHYLER MARGAUX PRIVATE RESERVE 2019, FRANCE		73.50
Deep and bright colour. With a fruity bouquet of silky red fruits and hints of black fruits and spice, this wine is both velvety and pleasant		

GIGONDAS, DOMAINE CECILE CHASSAGNE 2017/2019, FRANCE		77.00
Vivid ruby-red. Perfumed aromas of ripe red berries, hints of peppery spices. Finishes long, featuring smooth tannins and suave, floral-dominated persistence		

FULL BODIED

	175ML	BTL
UVAS DOL SOL MALBEC RESERVE 2020/2021, ARGENTINA	16.00	56.00
Full bodied, with aromas and flavours of dark fruits, plum, spice and vanilla		

GIMBLETT GRAVELS MERLOT 2018/2019, NEW ZEALAND	19.00	66.50
Dark plummy notes are to be found on the nose alongside woody herbs such as thyme, mingling with savoury, gamey aromas. There is a slight pepper spice character with lifted floral and dark berry notes.		

CHATEAU DE PEZ St.-ESTEPHE 2016/2017, FRANCE		120.00
This is ripe, rich yet mellow on the nose and the front palate that is supple and flavourful. Then the St.-Estèphe tannins come through on the finish. Very well made		

TENUTA SAN GUIDO, SASSICAIA 2010, ITALY		600.00
The 2010 Sassicaia is just beginning to show the first signs of aromatic development. Sweet tobacco, mint, pine, dried cherries and liquorice open up in the glass		



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

White Wine Tasting Notes

Blanc de Mer 2019

Wave upon wave of refreshing pineapple and apricot fruit purity, packed with floral perfume. Silken richness and elegance combine to entice the senses. A lemony persistence, with saline highlights, makes for an appealing finish. Great now, but will develop additional complexity.

Sauvignon Blanc 2021

Now finished under screwcap to capture fresh vibrancy and minimize bottle variation, the wine shows tangy apple, fig and pineapple fruit flavours. An approachable nature and silky texture, with wet stone elements adding to overall complexity.

Mouth-watering and integrated finish. Serve chilled and enjoy as the wine unfolds in your glass.

Suitable for Vegans

Sauvignon Blanc Reserve 2018

Graceful and pure wine, styled by Semillon complexity. Initial flavour is salty and extends to a tangy peach, honeysuckle and lemon peel intensity towards a refreshing fig-filled finish

Sans Barrique (unoaked) Chardonnay 2018

Freshly styled with its hallmark lemony texture hinting at cool summer nights. Brilliant pear, quince and orange blossom focuses around a lively core of moderate intensity.

Crocodile's Lair/Kaaimansgat Chardonnay 2017

This pleasing palate adventure offers hints of litchi, white peach, kiwi fruit, strawberry smoothie and golden tangerine combining to generate a memorable taste experience.

Gold Medal (95 pts) - International Wine Challenge, 2020.

Suitable for Vegans

Crocodile's Lair/Kaaimansgat Chardonnay 2019

Stunning initial aromas of spice intertwined effortlessly with citrus blossom and zest. Perfectly balanced textural richness is delivered with integrated oak support. The palate is refreshed by a persistent oyster-shell coated finish. A Dynamic wine for any occasion.

Suitable for Vegans

Missionvale Chardonnay 2018

Invitingly rich, with textbook mineral intensity slicing through bright peach and fresh grapefruit flavours. Exhibits ginger and nutmeg spiced notes. Balanced beams of oak and fruit complexities are focussed by a refreshing lemon rind finish. Lingers effortlessly.

Gold Medal (97 pts) - IWSC, 2020

Gold Medal - IWC, 2020

93 pts - Tim Atkin (MW), South Africa Special Report, 2020

93 pts - James Suckling, 2020

90 pts - Global Chardonnay Masters 2020

Suitable for Vegans



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

Red Wine Tasting Notes

Hannibal 2019

Supple dried cherry, blackberry and savoury meat burst underpinned by a tobacco and green olive core. An appealing mid-palate grip is counter-balanced by refreshing acidity hinting that patience will be greatly rewarded.

94 pts - Tim Atkin (MW), South Africa Special Report, 2020; 93 pts - James Suckling, 2020

Galpin Peak Pinot Noir 2019

Another classic example of a typical Bouchard Finlayson Galpin Peak offering. Firm and resonating with anticipation, its flavour profile is slowly unfolding where a little patience will offer a generous palate of fruits of the forest flavours and development of complex cherry and dark berry tones.

Tête de Cuveé Pinot Noir 2017

Silky layers of ripe blueberry and vivid plum that shows touches of spice and espresso. Restrained initially, but gains depth over the length of the palate and lingers effortlessly on a refined finish. Polished tannin integrates well, but the wine demands patience to reveal its full potential.

94 pts - Tim Atkin (MW), South Africa Special Report, 2019.

Suitable for Vegans

Tête de Cuveé Pinot Noir 2019

Brilliantly pure. Fresh cranberry and juicy plum aromas weave through savoury exotic spices. Powered by sleek and well-defined tannins, the wine glides elegantly across the length of the palate. A finely textured core of earthen salinity leads to a lasting finish. *93 pts - James Suckling, 2020; Five Stars - Platter's Guide, 2021.*

Suitable for Vegans

In the hidden Hemel-en-Aarde Valley at the Southern tip of Africa lies Bouchard Finlayson, a winery that combines the best of the old ways and classic winemaking techniques, with the creativity and innovation of the new world. A family-owned boutique vineyard where Heaven meets Earth, inspired by genuine passion. Founded by the pioneer of Pinot Noir, who was the first winemaker in the Valley. Shaped by a global family, nurtured by a dedicated team that handcrafts wines to perfection, constantly in pursuit of excellence, an estate synonymous with world-class premium international wines.

BOUCHARD FINLAYSON WHITE WINES

DRY

	175ML	BTL
BLANC DE MER 2019	15.00	52.50
SANS BARRIQUE CHARDONNAY 2019	16.00	56.00
WALKER BAY SAUVIGNON BLANC 2021	16.00	56.00
SAUVIGNON BLANC RESERVE 2018	17.00	59.50

MEDIUM BODIED

	175ML	BTL
CROCODILE'S LAIR CHARDONNAY 2019	17.00	59.50

FULL BODIED

	175ML	BTL
MISSIONVALE CHARDONNAY GOLD 2018	20.00	70.00

BOUCHARD FINLAYSON RED WINES

FULL BODIED

	175ML	BTL
HANNIBAL RED BLEND 2019	22.00	77.00
GALPIN PEAK PINOT NOIR 2019	24.00	84.00
GALPIN PEAK PINOT NOIR TÊTE DE CUVÉE 2017		290.00

CHAMPAGNE AND SPARKLING WINE

NON VINTAGE

		125ML	750ML
Émile Leclère Brut NV	12%	20.00	102.00
Lanson Le Black Reserve	12%	22.00	130.00
Joseph Perrier Cuvée Royale Brut, Brut NV	12%		140.00
Moët & Chandon Impérial Brut NV	12%		150.00
Veuve Clicquot, Yellow Label NV	12%		150.00
Louis Roederer, Brut Premier NV	12%		150.00
Bollinger, Special Cuvée Brut NV	12%		160.00
Ruinart Blanc De Blanc	12.5%		190.00

ROSÉ

		125ML	750ML
Émile Leclère Brut Rosé NV	12%	22.00	110.00
Lanson, Rosé Label NV	12.5%	25.00	150.00
Joseph Perrier Cuvée Royale Brut, NV	12%		160.00
Ruinart Rosé NV	12%		200.00
Gosset, Grand Rosé NV	12%		220.00

VINTAGE ROSÉ

			750ML
Louis Roederer, Brut Rosé 2013	12%		190.00

HALF BOTTLES

			375ML
Moët & Chandon Impérial Brut NV	12%		80.00

ENGLISH SPARKLING WINE

			750ML
Nyetimber Classic Cuvée	12%		120.00

PROSECCO

		125ML	750ML
Botter Prosecco Superiore	11.5%	14.00	70.00

SABRAGE

THE ART OF SABRAGE CAN BE PERFORMED BY ONE OF OUR SABREURS ON PURCHASING ANY CHAMPAGNE OR SPARKLING WINE FOR AN ADDITIONAL £41.00

BOTTLE BEERS, CIDERS AND ALES

		330ML
Meantime Lager, England	5.3%	10.00
Meantime Pale Ale, England	4.5%	10.00
Peroni, Italy	5.1%	10.00
Freedom Organic Helles, England	4.8%	10.00
Aspall, England	5.5%	13.00
London Pride, England	4.7%	13.00

LOW-CALORIE COCKTAILS

ORANGE CRUSH (164 CALORIES)		20.00
Ketel One, Cointreau, Orange Juice, Soda		
HUGO SPRITZ (171 CALORIES)		20.00
St. Germain, Prosecco, Soda		

NON-ALCOHOLIC BEERS AND ALES

		330ML
Days Pale Ale, Scotland	0.0%	9.00
Heineken, Holland	0.0%	9.00
Lucky Saint, Germany	0.5%	9.00
		440ML
Guinness 0.0%, Ireland	0.0%	10.00

NON-ALCOHOLIC COCKTAILS

ORANGE & TONIC		14.00
Lyres Italian Orange, Tonic		
CLASSIC NOJITO		14.00
Mint, Lime Juice, Soda		
STRAWBERRY NOJITO		14.00
Strawberry Syrup, Lemonade		
PINK LEMONADE		14.00
Grapefruit Juice, Lemon Juice, Elderflower Syrup, Soda		
ELDERFLOWER REFRESHER		14.00
Cranberry Juice, Lemonade, Elderflower Syrup, Lemon Juice		
JUNGLE BIRD		14.00
Lyres Italian Orange, Pineapple Juice, Lyres Dark Cane Spirit, Sugar Syrup		

NON-ALCOHOLIC CHAMPAGNE AND SPARKLING WINE

		125ML	750ML
Wild Idol		24.00	120.00
So Jennie		24.00	120.00

NON-ALCOHOLIC SPIRITS

		50ML
Lyres Italian Orange		15.00
Seedlip Gin		15.00

FRESH SMOOTHIES

		330ML
DETOX SMOOTHIE		10.00
Orange, Green Apple, Pineapple, Banana, Ginger, Spinach, Coriander, Lime		
RECHARGE SMOOTHIE		8.00
Banana, Spinach, Kale, Carrot, Ginger, Coriander, Lime		
REFUEL SMOOTHIE		8.00
Banana, Almond Milk, Passion Fruit		

SOFT DRINKS

		330ML	750ML
WATER		6.00	8.00
Belu Still & Sparkling Mineral Water			
			330ML
COCA COLA / DIET COKE / COKE ZERO			7.00
			200ML
FEVERTREE			6.00
Tonic, Light Tonic, Mediterranean Tonic, Lemonade, Soda, Ginger Ale, Ginger Beer			
			7.00
CHILLED JUICE			
Cranberry, Pineapple, Tomato, Apple, Beetroot			
			7.00
FRESHLY SQUEEZED JUICE			
Orange & Grapefruit			

COCKTAILS

AMARETTO SOUR	20.00
Disaranno Originale, Sugar Cube, Fresh Lemon Juice, Ms. Betters Bitters, Angostura Bitters	
THE BEE'S KNEES	20.00
Four Square Spiced Rum, Lemon Juice, Honey Syrup, Fresh Orange Juice	
THE BEE KEEPER	20.00
Ashford Castle Drumshanbo Gunpowder Irish Gin, Lime Juice, Honey Syrup, Tonic Water	
COSMOPOLITAN	20.00
Absolut Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice	
CROWN STAG	20.00
Makers Mark, Green Chartreuse, Martini Rosso, La Fee Absinthe, Angostura Bitters	
DAIQUIRI	20.00
Havana Club 3yrs, Fresh Lime Juice, Sugar Syrup	
ELDERFLOWER COLLINS	20.00
Tanqueray Gin, Fresh Lemon Juice, Sugar Syrup, St Germain Elderflower Liqueur, Soda	
ESPRESSO MARTINI	20.00
Absolut Vodka, Kahlúa Coffee Liqueur, Espresso	
FRENCH 75	22.00
Tanqueray, Fresh Lemon Juice, Emile Leclere Brut NV Champagne	
LIMONCELLO SPRITZ	20.00
Limoncello, Botter Prosecco, Soda	
LYNCHBURG LEMONADE	20.00
Jack Daniel's Old No.7, Fresh Lemon Juice, Cointreau, Lemonade	
MOSCOW MULE	20.00
Absolut Vodka, Angostura Bitters, Fresh Lime Juice, Ginger Beer	
NEGRONI	20.00
Tanqueray Gin, Antica Formula, Campari	
OLD FASHIONED	20.00
Makers Mark Bourbon, Angostura bitters, Sugar Syrup	
PALOMA	20.00
Jose Cuervo Gold, Grapefruit Juice, Fresh Lime, Honey, Soda	
PORNSTAR MARTINI	22.00
Absolut Vanilla Vodka, Passion Fruit Juice, Vanilla Syrup, Fresh Lime Juice	
Emile Leclere Brut NV Champagne	
WHISKEY SOUR	21.00
Makers Mark, Fresh Lemon Juice, Sugar Syrup, Ms. Betters Bitters	

41 FAMOUS MARTINI LIST

The Ernest Hemingway Gin Martini	24.00
Gordon's Gin, Noilly Prat	
Ernest Hemingway usually drank from a frozen martini glass and two onions.	
His favourite recipe was 50 ml of gin, stirring for one minute and then adding a spoon of dry vermouth in the frozen glass, garnished with the two onions.	
The Churchill's Martini	24.00
Tanqueray Gin	
Winston Churchill's Martini is a bit different to a classic one, his preference when drinking a gin martini was to stir the gin to perfect dilution and place an open bottle of vermouth next to the martini to aromatise it. Winston Churchill's perfect recipe is 75ml of gin with a long stirring to dilution and no garnish.	
The Clark Gable's Martini	24.00
Sipsmith Gin, Martini Extra Dry	
Clark Gable's Martini, appeared in one of his films in 1958, Teacher's Pet and his habit of drinking his martini was to have 60ml of very dry gin and run the wet vermouth cork in the rim of the martini glass.	
The Montgomery Martini	24.00
No. 3 London Dry, Martini Extra Dry	
Field Marshall Bernard Law Montgomery, the 1 st Viscount of Alamein was a British veteran of both World Wars. His favourite method of making the Montgomery Martini was to try and outnumber enemy forces in any engagement with a ratio of 15 soldiers to 1 (150ml of gin and 10ml of dry vermouth) and garnish it with a lemon twist or olives.	
The Kangaroo Martini	24.00
Absolut Vodka, Martini Extra Dry, Orange Bitters	
The Kangaroo Martini first appeared in 1948 in David Ambury's book 'The fine art of mixing drinks' which was the original name of the Vodka Martini. The Kangaroo Martini is made with vodka, extra dry vermouth and dashes of orange bitters, stirred and garnished with a lemon twist or olives.	

BLENDING INTERNATIONAL WHISKIES

AMERICAN WHISKEY AND BOURBON

		50ML
Makers Mark	45%	14.00
Jack Daniel's Old No.7	40%	14.00
Woodford Reserve	43.2%	15.00
Woodford Reserve Rye	43.2%	15.00
Jack Daniel's Single Barrel	45%	15.00
Uncle Nearest 1856	50%	20.00

CANADIAN

Canadian Club	40%	14.00
XR Crown Royal	40%	15.00

IRISH

Teeling Small Batch Blend	46%	14.00
Jameson's Black Barrel	40%	15.00

JAPANESE

Hibiki	43%	15.00
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SCOTTISH

Famous Grouse	40%	13.00
Compass Box Great King Street, Artists Blend	43%	15.00
Compass Box Signature Range, Asyla	40%	15.00
Johnnie Walker Black Label	40%	16.00
Johnnie Walker Blue Label	40%	45.00

SINGLE MALT WHISKY

		50ML
LIGHT AND MINERAL		
Glenmorangie 10YO, Highlands	40%	15.00
Springbank 10YO, Campbeltown	46%	15.00
Glenmorangie 18YO, Highlands	43%	27.00

MEDIUM BODIED		
Glenfarclas 10YO, Speyside	40%	15.00
Glenfiddich 15YO, Speyside	40%	17.00
Oban 14YO, Highlands	43%	20.00

RICH AND SHERRIED		
Benromach 15YO, Speyside	43%	14.00
Macallan 12YO, Speyside	40%	19.00
Glendronach 12YO, Highlands	43%	19.00
Dalmore Cigar Malt Reserve, Highlands	44%	26.00

SMOKEY AND PEATY		
Laphroaig 10YO, Islay	43%	16.00
Caol Ila 12YO, Islay	43%	16.00
Ardbeg 10YO, Islay	46%	17.00
Lagavulin 16YO, Islay	43%	21.00

APERITIFS

		50ML
Martini Rosso	15%	13.00
Martini Bianco	15%	13.00
Martini Extra Dry	15%	13.00
Lillet Blanc	17%	13.00
Pimm's No. 1	25%	13.00
Fernet Branca	39%	13.00
Dubonnet	14.8%	13.00
Campari Bitter	25%	13.00
Pernod	45%	13.00
Aperol	11%	13.00
Antica Formula Carpano	16.5%	13.00

LIQUEURS & DIGESTIFS

		50ML
Bailey's Irish Cream	17%	13.00
Frangelico	20%	13.00
Kahlúa	20%	13.00
Cointreau	40%	13.00
Limoncello	27%	13.00
Mozart Chocolate Liqueur	17%	13.00
Drambuie	40%	13.00
Grand Marnier	40%	13.00
Disaronno Originale	28%	13.00
Benedictine	40%	13.00
Chambord	16.5%	13.00
Italicuis	20%	13.00

ABSINTHE

		50ML
La Fee	68%	14.00

COGNAC & ARMAGNAC

		50ML
Remy Martin VSOP	40%	16.00
Janneau VSOP Armagnac	40%	16.00
Janneau XO Armagnac	40%	28.00
Remy Martin XO	40%	40.00
Richard Hennessy	40%	390.00
Remy Martin Louis XIII	40%	25ML 220.00

PORT & FORTIFIED WINES

		100ML
Harvey's Bristol Cream	17.5%	11.00
Tio Pepe	15%	12.00
Adriano White Reserva Port	20%	13.00
Ramos Pinto Reserve Ruby Collector	20%	13.00
Taylor's Late Bottled Vintage 2013	20%	15.00
Ramos Pinto Tawny 10years	20%	18.00

DESSERT WINES

		100ML	375ML
Muscat de Beaumes de Venise NV, France	11.00		44.00
Chateau Lafaurie-Peyraguey, France			88.00

GIN

	ABV	50ML
Tanqueray	43.1%	14.00
Bombay Sapphire	40%	15.00
Martin Millers	40%	15.00
City of London, Old Tom	41.3%	15.00
Jinzu	41.3%	15.00
Elephant Gin	45%	15.00
Hendrick's	41.4%	15.00
Portobello Road Gin	43.1%	15.00
Tanqueray 10	47.3%	15.00
Sipsmith London Dry	41.6%	15.00
Aviation	42%	15.00
Tanqueray Sevilla	41.3%	15.00
Drumshanbo Gunpowder Irish Gin	43%	16.00
Sacred Pink Grapefruit	43.8%	15.00
Death's Door	47%	15.00
Bloom	40%	15.00
Gin Mare	42.5%	15.00
No. 3 London Dry	46%	18.00
Monkey 47	47%	18.00

VODKA

		50ML
Absolut	40%	14.00
Tito's	40%	15.00
Ketel One	40%	15.00
Belvedere	40%	15.00
Black Cow	40%	15.00
Grey Goose	40%	16.00
Ciroc	40%	20.00

TEQUILA

		50ML
Jose Cuervo Gold	38%	14.00
Jose Cuervo Traditional	38%	15.00
Tapatio Excelencia Gran Reserva	40%	34.00
Casa Dragones Blanco	40%	45.00

RUM

		50ML
Malibu	21%	13.00
Havana Club 3Years	40%	14.00
Foursquare Spiced Rum	37.5%	14.00
Havana Club Especial 8Years	40%	15.00
Diplomatico Reserve Exclusiva	40%	17.00

