



FOOD & BEVERAGE  
MENU

## WELCOME TO THE FOOD & BEVERAGE 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.

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 per bottle of wine, £50 per bottle of Champagne, sparkling wine or sprit and at £5 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.

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

## Hot Drinks

SERVED WITH COOKIES

WE SERVE PMD SIGNATURE LOOSE LEAF TEA & ILLY COFFEE

### TEA

#### PLANTERS

English Breakfast	8
Afternoon Blend	8
Earl Grey	8
Green	8

#### HERBAL

Camomile	8
Lemongrass & Ginger	8
Fresh Ginger	8
Peppermint	8
Rooibos	8

#### SEASONAL

Radiant Rose	8
Cinnamon Chai	8

#### SINGLE ESTATE

Darjeeling	8
Assam	8

### HOT CHOCOLATE

41 SIGNATURE HOT CHOCOLATE	10
<i>Whipped Cream, Chocolate Flake, Sprinkles</i>	

### COFFEE

Espresso	7
Double Espresso	8
Americano	8
Cappuccino	8
Caffè Latte	8
Caffè Mocha	8
Macchiato	8
Hot Chocolate	8
Iced Latte	8
Iced Mocha	8
Matcha Latte	10

Add your favourite syrup to your Illy Coffee  
Vanilla, Hazelnut, Caramel, Almond

## BREAKFAST 41

*SERVED DAILY:*

*Monday - Saturday 6:30am - 11am Sunday & Bank Holidays 6:30am - 1pm*

## LUNCH & DINNER AT 41

*SERVED DAILY:*

*Monday - Thursday & Sunday 11am - 11pm Friday & Saturday 11am - 11:30pm*

*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.*



*A favourite signature dish of Mrs T, our Founder and President.*

*(V) Vegetarian | (VE) Vegan | (VGO) Vegan option available*

## Continental Breakfast

38

### 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, 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

INCLUSIVE OF CONTINENTAL BREAKFAST

*Free Range Clarence Court Burford Brown Hen's Eggs cooked your way  
with  
Cumberland Sausage, Smoked Maple Cured Bacon, Stornoway Black Pudding, Hash Brown,  
Flat Mushroom, Grilled Plum Tomato, Baked Beans*

### BREAKFAST CLASSICS 45

INCLUSIVE OF CONTINENTAL BREAKFAST

#### EGGS ON TOAST

*Fried, Scrambled or Poached, on Toasted Sourdough*

#### 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)  
Egg White & Mixed Herbs (v)  
Smoked Salmon & Chive*

#### TATTIE SCONE STACK

*Stornoway Black Pudding, Poached Egg, Bacon Jam, Hollandaise Sauce*

#### AMERICAN PANCAKES

*Treacle Streaky Bacon or Fresh Berries & Raspberry Coulis, Maple Syrup*

#### PISTACHIO FRENCH TOAST

*Espresso Cream, Caramelized Mixed Nuts, Cinnamon Sugar*

#### SMOKED SALMON

*Crushed Avocado, Poached Eggs, Toasted Sourdough, Hollandaise Sauce*

#### BRITISH CHARCUTERIE

*Fennel & White Pepper Salami, Wild Venison Pepperoni, Dorset Chorizo, Hartgrove Coppa, Pink Pepper-corn & Cider Salami, Lincolnshire Cheddar Served with Apple & Raisin Chutney, Toasted Sourdough*

## VEGETARIAN FULL ENGLISH BREAKFAST

45

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*

## VEGETARIAN AND VEGAN SELECTION

45

INCLUSIVE OF CONTINENTAL BREAKFAST

### SMASHED AVOCADO CROISSANT (V)

*Sweet Chilli Cream Cheese, Poached Egg, Sun-Dried Tomatoes & Rocket Salad,  
Parmesan*

### 41 BUBBLE & SQUEAK POTATO HASH (VE)

*Vegan Sausage, Kale, Roasted Carrots, Tofu Scrambled Eggs, Red Onion*

## WHEAT-FREE FULL ENGLISH BREAKFAST

45

INCLUSIVE OF CONTINENTAL BREAKFAST

*Free-Range Clarence Court Burford Brown Hen's Eggs cooked your way  
with  
Gluten-free Sausage, Suffolk Back Bacon, Hash Brown, Grilled Plum Tomato and Baked Beans*

## SOUPS & SALADS

<b>CHICKEN NOODLE SOUP</b> 🍲	16
<i>Mini Chicken Pot Pie</i>	
<i>Add Selection of Finger Sandwiches</i>	11
<b>CEASAR SALAD</b>	22
<i>Romaine Lettuce, Anchovies, Croutons, Parmesan</i>	
<i>Add Chicken</i>	9
<i>Add Jumbo Prawn</i>	11 each
<b>BURRATA SALAD (V) (VGO)</b>	20
<i>Marinated Tomatoes, Candied Red Chilli, Red Onion, Basil Pesto</i>	

## SANDWICHES Served with House Fries

<b>STEAK BAGUETTE</b>	29
<i>Fillet Steak, Caramelized Onions, Blue Cheese</i>	
<b>41 CLUB SANDWICH</b>	27
<i>Free Range Chicken, Treacle Streaky Bacon, Egg, Avocado, Tomato, Lettuce, Mayonnaise</i>	
<b>HOT SMOKED SALMON BAGEL</b>	27
<i>Spring Onion, Dill &amp; Chive Soft Cream Cheese, Lemon</i>	

## PIZZAS & PASTA

<b>WILD MUSHROOM (V)</b>	26
<i>Rocket, White Cheese &amp; Truffle Sauce</i>	
<b>SPICY PEPPERONI &amp; NDUJA</b>	25
<i>Jalapeño, Chilli Honey</i>	
<b>SLOW COOKED BEEF RAGU</b>	25
<i>Rigatoni Pasta, Smoked Pancetta, Parmesan</i>	



## MAINS

<b>DOUBLE CHEESE &amp; BACON SMASH BURGER</b> <i>Dill Pickles, Red Onion Jam, Smoked Barbecue Mayonnaise, Burger Sauce , Fries</i>	30
<b>HIMALAYAN SALT 14OZ DRY AGED RIB-EYE STEAK</b> <i>Vine Cherry Tomatoes, Barbecue Mushrooms, Chunky Chips, With Peppercorn or Béarnaise Sauce</i>	67
<b>BEER BATTERED FISH &amp; CHIPS</b> <i>Mushy Peas, Curry Sauce, Chunky Tartare sauce</i>	40
<b>PAN-FRIED FILLET OF SEA BASS</b> <i>Mashed Potatoes, Wilted Spinach with Champagne Caviar Sauce</i>	46

## DESSERTS

<b>MRS TOLLMAN'S BAKED VANILLA CHEESECAKE</b> 🍷 <i>Strawberry Coulis</i>	13
<b>STICKY TOFFEE PUDDING</b> <i>Vanilla Ice Cream, Toffee Sauce</i>	13
<b>CINNAMON DUSTED DOUGHNUTS</b> <i>Calvados Custard, Blackberry Coulis</i>	13
<b>VEGAN CHOCOLATE BROWNIE (VE)</b> <i>Chocolate Ice Cream, Chocolate Sauce</i>	12
<b>BRITISH CHEESE BOARD</b> <i>Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop Stilton, Homemade Chutney, Fermented Celery, Grapes, Oat Crumble, Crackers</i>	20

## SMALL PLATES

<b>SALT AND VINEGAR COD BITES</b> <i>Pea Ketchup</i>	<b>14</b>
<b>GRILLED JUMBO PRAWNS</b> <i>Peri Peri &amp; Lime Yogurt</i>	<b>22</b>
<b>CHEESE AND BACON SLIDERS</b> <i>Burger Sauce</i>	<b>16</b>
<b>BUTTERMILK CHICKEN TENDERS</b> <i>Hot Sauce, Blue Cheese, Pickled Celery</i>	<b>15</b>
<b>NDUJA &amp; MANCHEGO SAUSAGE ROLL</b> <i>Smoked Tomato Ketchup</i>	<b>14</b>
<b>CAULIFLOWER CHEESE CROQUETTES (V)</b> <i>Salsa Verde</i>	<b>14</b>
<b>SOURDOUGH PRETZELS (V) (VGO)</b> <i>Honey Mustard Crème Fraîche</i>	<b>10</b>
<b>TINDLE CHICKEN BAO BUN (VE)</b> <i>Pickled Carrots, Cucumber, Barbecue Mayonnaise</i>	<b>16</b>

## 24 Hour Menu

### PIZZAS & PASTA

<b>WILD MUSHROOM (V)</b> <i>Rocket, White Cheese &amp; Truffle Sauce</i>	26
<b>SPICY PEPPERONI &amp; NDUJA</b> <i>Jalapeño, Chilli Honey</i>	25
<b>SLOW COOKED BEEF RAGU</b> <i>Rigatoni Pasta, Smoked Pancetta, Parmesan</i>	25

### GRILLED CHEESE SOURDOUGH TOASTIES Served With house Fries

<b>HONEY ROAST SMOKED HAM</b> <i>Dijon Mustard Mayonnaise</i>	17
<b>PLUM TOMATO (VGO)</b> <i>Green Basil Pesto</i>	17

### DESSERTS

<b>MRS TOLLMAN'S BAKED VANILLA CHEESECAKE</b> 🍷 <i>Strawberry Coulis</i>	13
<b>VEGAN CHOCOLATE BROWNIE (VE)</b> <i>Chocolate Ice Cream, Chocolate Sauce</i>	12

## WHITE WINES

### DRY

	175ML	BTL
<b>TRENTINO PINOT GRIGIO, L'ARISTOCRATICO 2020, ITALY</b>	14	49
<i>Light and refreshing, formed primarily from Pinot Grigio/Pinot Gris grapes</i>		
<b>MADELEINE ANGEVINE 2021, ENGLAND</b>	15	54
<i>Ripe orchard fruit and flinty aromas on the nose and continue to show on the palate.</i>		
<b>ALBARINO BERNON BODEGAS AQUITANIA, 2020, SPAIN</b>	19	67
<i>Fruity and fresh flavours, from the variety: it is balanced, persistent and with a lively Acidity</i>		
<b>DOMAINE DES MALANDES CHABLIS 2020, FRANCE</b>	19	67
<i>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</i>		
<b>DOMAINE VACHERON SANCERRE 2020, FRANCE</b>		84
<i>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</i>		

### MEDIUM BODIED

	175ML	BTL
<b>PIESPORTER MICHELSBERG 2020, GERMANY</b>	14	49
<i>Delicate floral aromas and generous fruit give this medium style wine a fresh and harmonious character</i>		
<b>PRINCES ABBES DOMAINES SCHLUMBERGER, PINOT GRIS 2017/2018, FRANCE</b>		67
<i>The nose is open and pleasant, with a deep intensity. Racy, dominance of candied overripe flavours, yellow fruits, quince, Mirabelle plum and honey</i>		

## ROSÉ WINE

	175ML	BTL
<b>ROSÉ DE SOPHIE CÔTES DE PROVENCE 2021, FRANCE</b>	17	60
<i>A beautiful raspberry-pink colour. Elegant, fresh &amp; delicate with flavours of peach, apricot &amp; hints of white blossom.</i>		
<b>PASCAL JOVLIET SANCERRE ROSÉ 2021, FRANCE</b>	20	70
<i>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</i>		
<b>DOMAINES OTT CLOS MIREILLE 2020/2021, FRANCE</b>		95
<i>Very pale, delicate pink colour; fragrant, subtle; crisp with lovely white fruit and strawberry flavours</i>		

## RED WINES

### LIGHT BODIED

	175ML	BTL
CUVÉE PRESIDENTE MARGUERITE, CAVE DE FLEURIE 2020, FRANCE	15	53

*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	53

*An intense and mature bouquet with floral aromas of plum and black cherry*

MARQUES DE MURRIETA RIOJA RESERVA 2016, SPAIN	20	70
---	----	----

*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		74
---	--	----

*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
--	--	----

*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	56

*Full bodied, with aromas and flavours of dark fruits, plum, spice and vanilla*

GIMBLETT GRAVELS MERLOT 2018/2019, NEW ZEALAND	19	67
--	----	----

*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
--	--	-----

*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
--	--	-----

*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  
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  
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 wine-maker 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	53
SANS BARRIQUE CHARDONNAY 2019	16	56
WALKER BAY SAUVIGNON BLANC 2021	16	56
SAUVIGNON BLANC RESERVE 2018	17	60

### MEDIUM BODIED

	175ML	BTL
CROCODILE'S LAIR CHARDONNAY 2019	17	60

### FULL BODIED

	175ML	BTL
MISSIONVALE CHARDONNAY GOLD 2018	20	70

## BOUCHARD FINLAYSON RED WINES

### FULL BODIED

	175ML	BTL
HANNIBAL RED BLEND 2019	22	77
GALPIN PEAK PINOT NOIR 2019	24	84
GALPIN PEAK PINOT NOIR TÊTE DE CUVÉE 2017		290



## CHAMPAGNE AND SPARKLING WINE

NON VINTAGE		125ML	750ML
ÈMILE LECLÈRE BRUT NV	12%	20	102
LANSON LE BLACK RESERVE	12%	22	130
JOSEPH PERRIER CUVÉE ROYALE BRUT, BRUT NV	12%		140
MOËT & CHANDON IMPÉRIAL BRUT NV	12%		150
VEUVE CLICQUOT, YELLOW LABEL NV	12%		150
LOUIS ROEDERER, BRUT PREMIER NV	12%		150
BOLLINGER, SPECIAL CUVÉE BRUT NV	12%		160
RUINART BLANC DE BLANC	12.5%		190
ROSÉ		125ML	750ML
ÈMILE LECLÈRE BRUT ROSÉ NV	12%	22	110
LANSON, ROSÉ LABEL NV	12.5%	25	150
JOSEPH PERRIER CUVÉE ROYALE BRUT, NV	12%		160
RUINART ROSÉ NV	12%		200
GOSSET, GRAND ROSÉ NV	12%		220
VINTAGE ROSÉ			750ML
LOUIS ROEDERER, BRUT ROSÉ 2013	12%		190
HALF BOTTLES			375ML
MOËT & CHANDON IMPÉRIAL BRUT NV	12%		80
ENGLISH SPARKLING WINE			750ML
NYETIMBER CLASSIC CUVÉE	12%		120
PROSECCO		125ML	750ML
BOTTER PROSECCO SUPERIORE	11.5%	14	70

## SABRAGE

*The art of sabrage can be performed by one of our sabreurs on purchasing any champagne or*

*Sparkling wine for an additional £41*

## BOTTLE BEERS, CIDERS AND ALES

		330ML
MEANTIME LAGER, ENGLAND	5.3%	10
MEANTIME PALE ALE, ENGLAND	4.5%	10
PERONI, ITALY	5.1%	10
FREEDOM ORGANIC HELLES, ENGLAND	4.8%	10
ASPALL, ENGLAND	5.5%	13
LONDON PRIDE, ENGLAND	4.7%	13

## LOW-CALORIE COCKTAILS

ORANGE CRUSH (164 CALORIES)	20
<i>Ketel One, Cointreau, Orange Juice, Soda</i>	
HUGO SPRITZ (171 CALORIES)	20
<i>St. Germain, Prosecco, Soda</i>	

## NON-ALCOHOLIC BEERS AND ALES

		330ML
DAYS PALE ALE, SCOTLAND	0.0%	9
HEINEKEN, HOLLAND	0.0%	9
LUCKY SAINT, GERMANY	0.5%	9
		440ML
GUINNESS 0.0%, IRELAND	0.0%	10

## NON-ALCOHOLIC COCKTAILS

ORANGE & TONIC	14
<i>Lyre's Orange, Tonic</i>	
CLASSIC NOJITO	14
<i>Mint, Lime Juice, Soda</i>	
STRAWBERRY NOJITO	14
<i>Strawberry Syrup, Lemonade</i>	
PINK LEMONADE	14
<i>Grapefruit Juice, Lemon Juice, Elderflower Syrup, Soda</i>	
ELDERFLOWER REFRESHER	14
<i>Cranberry Juice, Lemonade, Elderflower Syrup, Lemon Juice</i>	
JUNGLE BIRD	14
<i>Lyres Italian Orange, Pineapple Juice, Lyres Dark Cane Spirit, Sugar Syrup</i>	

## NON-ALCOHOLIC CHAMPAGNE AND SPARKLING WINE

	125ML	BTL
WILD IDOL	24	120
SO JENNIE	24	120

## NON-ALCOHOLIC SPIRITS

	50ML
LYRES ITALIAN ORANGE	15
SEEDLIP GIN	15

## FRESH SMOOTHIES

	330ML
DETOX SMOOTHIE <i>Orange, Green Apple, Pineapple, Banana, Ginger, Spinach, Coriander, Lime</i>	10
RECHARGE SMOOTHIE <i>Banana, Spinach, Kale, Carrot, Ginger, Coriander, Lime</i>	8
REFUEL SMOOTHIE <i>Banana, Almond Milk, Passion Fruit</i>	8

## SOFT DRINKS

	330ML	750ML
KINGSDOWN WATER <i>Still &amp; Sparkling Mineral Water</i>	6	8
	330ML	
COCA COLA / DIET COKE / COKE ZERO	7	
	200ML	
FEVERTREE <i>Tonic, Light Tonic, Mediterranean Tonic, Lemonade, Soda, Ginger Ale, Ginger Beer</i>	6	
CHILLED JUICE <i>Cranberry, Pineapple, Tomato, Apple, Beetroot</i>	7	
FRESHLY SQUEEZED JUICE <i>Orange &amp; Grapefruit</i>	7	

## COCKTAILS

THE BEE KEEPER	20
<i>Ashford Castle Drumshanbo Gunpowder Irish Gin, Lime Juice, Honey Syrup, Tonic Water</i>	
NEGRONI	20
<i>Tanqueray Gin, Antica Formula, Campari</i>	
ELDERFLOWER COLLINS	20
<i>Tanqueray Gin, Fresh Lemon Juice, Sugar Syrup, St Germain Elderflower Liqueur, Soda</i>	
FRENCH 75	22
<i>Tanqueray, Fresh Lemon Juice, Emile Leclere Brut NV Champagne</i>	
DAIQUIRI	20
<i>Havana Club 3yrs, Fresh Lime Juice, Sugar Syrup</i>	
THE BEE'S KNEES	20
<i>Four Square Spiced Rum, Lemon Juice, Honey Syrup, Fresh Orange Juice</i>	
ESPRESSO MARTINI	20
<i>Absolut Vodka, Kahlúa Coffee Liqueur, Espresso</i>	
COSMOPOLITAN	20
<i>Absolut Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice</i>	
PORNSTAR MARTINI	22
<i>Absolut Vanilla Vodka, Passion Fruit Juice, Vanilla Syrup, Fresh Lime Juice</i>	
<i>Emile Leclere Brut NV Champagne</i>	
MOSCOW MULE	20
<i>Absolut Vodka, Angostura Bitters, Fresh Lime Juice, Ginger Beer</i>	
LYNCHBURG LEMONADE	20
<i>Jack Daniel's Old No.7, Fresh Lemon Juice, Cointreau, Lemonade</i>	
OLD FASHIONED	20
<i>Makers Mark Bourbon, Angostura bitters, Sugar Syrup</i>	
CROWN STAG	20
<i>Makers Mark, Green Chartreuse, Martini Rosso, La Fee Absinthe, Angostura Bitters</i>	
WHISKEY SOUR	21
<i>Makers Mark, Fresh Lemon Juice, Sugar Syrup, Ms. Betters Bitters</i>	
AMARETTO SOUR	20
<i>Disaranno Originale, Sugar Cube, Fresh Lemon Juice, Ms. Betters Bitters, Angostura Bitters</i>	
LIMONCELLO SPRITZ	20
<i>Limoncello, Botter Prosecco, Soda</i>	
PALOMA	20
<i>Jose Cuervo Gold, Grapefruit Juice, Fresh Lime, Honey, Soda</i>	

## 41 FAMOUS MARTINI LIST

### THE ERNEST HEMINGWAY GIN MARTINI

24

*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

*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

*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

*No. 3 London Dry, Martini Extra Dry*

*Field Marshall Bernard Law Montgomery, the 1<sup>st</sup> 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

*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
JACK DANIEL'S OLD NO.7	40%	14
WOODFORD RESERVE	43.2%	15
WOODFORD RESERVE RYE	43.2%	15
JACK DANIEL'S SINGLE BARREL	45%	15
UNCLE NEAREST 1856	50%	20
Canadian		
CANADIAN CLUB	40%	14
XR CROWN ROYAL	40%	15
Irish		
TEELING SMALL BATCH BLEND	46%	14
JAMESON'S BLACK BARREL	40%	15
Japanese		
HIBIKI	43%	15
Scottish		
FAMOUS GROUSE	40%	13
COMPASS BOX GREAT KING STREET, ARTISTS BLEND	43%	15
COMPASS BOX SIGNATURE RANGE, ASYLA	40%	15
JOHNNIE WALKER BLACK LABEL	40%	16
JOHNNIE WALKER BLUE LABEL	40%	45

## SINGLE MALT WHISKY

### LIGHT AND MINERAL

50ML

GLENMORANGIE 10YO, HIGHLANDS	40%	15
SPRINGBANK 10YO, CAMPBELTOWN	46%	15
GLENMORANGIE 18YO, HIGHLANDS	43%	27

### MEDIUM BODIED

GLENFARCLAS 10YO, SPEYSIDE	40%	15
GLENFIDDICH 15YO, SPEYSIDE	40%	17
OBAN 14YO, HIGHLANDS	43%	20

### RICH AND SHERRIED

BENROMACH 15YO, SPEYSIDE	43%	14
MACALLAN 12YO, SPEYSIDE	40%	19
GLENDRONNACH 12YO, HIGHLANDS	43%	19
DALMORE CIGAR MALT RESERVE, HIGHLANDS	44%	26

### SMOKEY AND PEATY

LAPHROAIG 10YO, ISLAY	43%	16
CAOL ILA 12YO, ISLAY	43%	16
ARDBEG 10YO, ISLAY	46%	17
LAGAVULIN 16YO, ISLAY	43%	21

## APERITIFS

50ML

MARTINI ROSSO	15%	13
MARTINI BIANCO	15%	13
MARTINI EXTRA DRY	15%	13
LILLET BLANC	17%	13
PIMM'S NO. 1	25%	13
FERNET BRANCA	39%	13
DUBONNET	14.8%	13
CAMPARI BITTER	25%	13
PERNOD	45%	13
APEROL	11%	13
ANTICA FORMULA CARPANO	16.5%	13

## LIQUEURS & DIGESTIFS

50ML

BAILEY'S IRISH CREAM	17%	13
FRANGELICO	20%	13
KAHLÚA	20%	13
COINTREAU	40%	13
LIMONCELLO	27%	13
MOZART CHOCOLATE LIQUEUR	17%	13
DRAMBUIE	40%	13
GRAND MARNIER	40%	13
DISARONNO ORIGINALE	28%	13
BENEDICTINE	40%	13
CHAMBORD	16.5%	13
ITALICUIS	20%	13

## ABSINTHE

50ML

LA FEE	68%	14
--------	-----	----



## COGNAC & ARMAGNAC

		50ML
REMY MARTIN VSOP	40%	16
JANNEAU VSOP ARMAGNAC	40%	16
JANNEAU XO ARMAGNAC	40%	28
REMY MARTIN XO	40%	40
RICHARD HENNESSEY	40%	390
		50ML
REMY MARTIN LOUIS XIII	40%	450

## PORT & FORTIFIED WINES

		100ML
HARVEY'S BRISTOL CREAM	17.5%	11
TIO PEPE	15%	12
ADRIANO WHITE RESERVA PORT	20%	13
RAMOS PINTO RESERVE RUBY COLLECTOR	20%	13
TAYLOR'S LATE BOTTLED VINTAGE 2013	20%	15
RAMOS PINTO TAWNY 10YEARS	20%	
18		

## DESSERT WINES

	100ML	375ML
MUSCAT DE BEAUMES DE VENISE NV, FRANCE	11	44
CHATEAU LAFAURIE-PEYRAGUEY, FRANCE		88

## GIN

	ABV	50ML
TANQUERAY	43.1%	14
BOMBAY SAPPHIRE	40%	15
MARTIN MILLERS	40%	15
CITY OF LONDON, OLD TOM	41.3%	15
JINZU	41.3%	15
ELEPHANT GIN	45%	15
HENDRICK'S	41.4%	15
PORTOBELLO ROAD GIN	43.1%	15
TANQUERAY 10	47.3%	15
SIPSMITH LONDON DRY	41.6%	15
AVIATION	42%	15
TANQUERAY SEVILLA	41.3%	15
DRUMSHANBO GUNPOWDER IRISH GIN	43%	16
SACRED PINK GRAPEFRUIT	43.8%	15
DEATH'S DOOR	47%	15
BLOOM	40%	15
GIN MARE	42.5%	15
NO. 3 LONDON DRY	46%	18
MONKEY 47	47%	18

## VODKA

		50ML
ABSOLUT	40%	14
TITO'S	40%	15
KETEL ONE	40%	15
BELVEDERE	40%	15
BLACK COW	40%	15
GREY GOOSE	40%	16
CIROC	40%	20

## TEQUILA

		50ML
JOSE CUERVO GOLD	38%	14
JOSE CUERVO TRADITIONAL	38%	15
TAPATIO EXCELENCIA GRAN RESERVA	40%	34
CASA DRAGONES BLANCO	40%	45

## RUM

		50ML
MALIBU	21%	13
HAVANA CLUB 3YEARS	40%	14
FOURSQUARE SPICED RUM	37.5%	14
HAVANA CLUB ESPECIAL 8YEARS	40%	15
DIPLOMATICO RESERVE EXCLUSIVA	40%	17