



FOOD & BEVERAGE
MENU

WELCOME TO THE FOOD & BEVERAGE MENU

We kindly request that you are respectful of other guests when using your mobile device. Our Boardroom is available should you wish to make phone calls or use any video communications. 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 be advised that wine vintages may vary due to availability and seasonal factors.

Corkage charges are applied in accordance with house bottle rates for Wine, Champagne, Sparkling Wine, Spirits, and Beer or Soft Drinks.

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 Wi-Fi 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
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Valrhona 70% Chocolate, Whipped Cream, Mini Marshmallows

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, Salted Caramel, Almond, Coconut, Sugar-free Vanilla

BREAKFAST 41

SERVED DAILY:

Monday - Saturday 6:30am - 11:00am Sunday & Bank Holidays 6:30am - 13:00pm

LUNCH & DINNER AT 41

SERVED DAILY:

Monday - Thursday & Sunday 11:00am - 23:00pm Friday & Saturday 11:00am - 23:30pm

If you require any information on the allergen content of our food, please ask a member of our team who 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

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

OAT PORRIDGE

Made 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-Style, Dairy-Free

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

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

Flaxseeds, Toasted Sunflower Seeds, Walnuts, Hazelnuts

BAKERY BASKET

A Selection of Croissants & 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 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 (V)

Fried, Scrambled or Poached, on Toasted Sourdough

EGGS BENEDICT | EGGS ROYALE | EGGS FLORENTINE

Toasted English Muffin, Poached Eggs with Hollandaise Sauce

OMELETTE

Your choice of:

Mature Cheddar & Black Treacle Glazed Ham

Mushroom, Spinach & Parmesan (V)

Egg White & Mixed Herbs (V)

Smoked Salmon & Chive

AMERICAN PANCAKES (V)

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

PISTACHIO FRENCH TOAST (V)

Espresso Cream, Caramelised 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 Peppercorn & Cider Salami, Lincolnshire Cheddar, served with Apple & Raisin Chutney,
Toasted Sourdough

THE FULL VEGETARIAN ENGLISH BREAKFAST

45

INCLUSIVE OF CONTINENTAL BREAKFAST

Free-Range Eggs cooked your way

with

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

VEGAN SELECTION

45

INCLUSIVE OF CONTINENTAL BREAKFAST

41 BUBBLE & SQUEAK POTATO HASH (VE)

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

THE FULL WHEAT-FREE ENGLISH BREAKFAST

45

INCLUSIVE OF CONTINENTAL BREAKFAST

Free-Range Eggs cooked your way

with

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

SOUPS & SALADS

CHICKEN NOODLE SOUP 🍲	16
<i>Mini Chicken Pot Pie</i>	
<i>Add Selection of Finger Sandwiches</i>	11
SOUP OF THE DAY	17
<i>Warmed Slices of Potato & Thyme Sourdough</i>	
<i>Add Selection of Finger Sandwiches</i>	11
CAESAR SALAD (VGO)	22
<i>Baby Gem Lettuce, Anchovies, Croutons, Parmesan</i>	
<i>Add Grilled Chicken</i>	9
<i>Add Treacle Streaky Bacon</i>	4
<i>Add Garlic Butter Prawns</i>	11
<i>Add Smoked Salmon</i>	9
FIG, ROCKET & BURRATA SALAD (V) (VGO)	27
<i>Bark Pumpkin, Pomegranate, Toasted Walnuts & Pumpkin Seeds ,</i>	
<i>Add Parma Ham</i>	6
RCH SIGNATURE CHOPPED SALAD 🍲	25
<i>Free-Range Chicken Breast, Crispy Smoked Bacon, Gem Lettuce, Plum Tomato, Beetroot, Cheddar Cheese, Boiled Egg, Avocado with McCarthy Dressing</i>	

SANDWICHES

Served with Koffman French Fries

41 CLUB SANDWHICH	27
<i>Free-Ranged Chicken Breast, Treacle Streaky Bacon, Boiled Egg, Avocado, Tomato, Lettuce, Mayonnaise</i>	
FILLET STEAK SANDWHICH	33
<i>Watercress, Caramelised Onions, Horseradish Sauce on Potato & Thyme Sourdough</i>	
HONEY ROAST HAM & SMOKED RED LEICESTER CHEESE TOASTIE	18
<i>Dijon Mustard Mayonnaise on Sourdough Bread</i>	
GRILLED CHEESE & TOMATO TOASTIE (V) (VGO)	18
<i>Barber's Cheddar Cheese, Plum Tomato on Sourdough Bread</i>	

PIZZAS & PASTA

WILD MUSHROOM PIZZA (V)	20
<i>Rocket, White Cheese & Truffle Sauce</i>	
SPICY PEPPERONI & NDUJA PIZZA	20
<i>Jalapeños, Hot Honey</i>	
SLOW COOKED BEEF RAGÚ	25
<i>Rigatoni Pasta, Smoked Pancetta, Parmesan</i>	

MAINS

DOUBLE CHEESE SMASH BURGER	30
<i>Dill Pickles, Red Onion Jam, RCH Signature Burger Sauce, Koffman French Fries</i>	
<i>Add Treacle Streaky Bacon</i>	4
BUTTERMILK FRIED CHICKEN BURGER	27
<i>American Cheese, Chilli Oil & Yuzu Mayonnaise, Koffman French Fries</i>	
HIMALAYAN SALT-AGED RIB-EYE STEAK 14OZ	67
<i>Pan-fried Mushrooms, Cherry Tomatoes, Koffman Chunky Chips</i>	
<i>With Peppercorn or Béarnaise Sauce</i>	
BEER BATTERED FISH & CHIPS	40
<i>Mushy Peas, Curry Sauce, Malt Vinegar, Pickled Onion & Gerkin Skewer,</i>	
<i>Chunky Tartare Sauce</i>	
ROASTED BROWN BUTTER COD	41
<i>Lyonnaise Potatoes, Cucumber & Caper Dressing</i>	
BUTTER CHICKEN CURRY	36
<i>North Indian Style, Simmered in Butter, Chilli & Coriander Cream</i>	
<i>Served with Basmati Rice, Garlic & Coriander Naan, Poppadum's & Lime Pickle,</i>	
<i>Mango Chutney & Raita</i>	
SALT BAKED CELERIAC (V) (VGO)	29
<i>Pan Fried Ceps, Pine Nuts, Savoy Cabbage & Truffle Pesto</i>	

DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍰	13
<i>Strawberry Coulis</i>	
STICKY TOFFEE PUDDING	13
<i>Banana Split Ice Cream, Toffee Sauce</i>	
CINNAMON DUSTED DOUGHNUTS	13
<i>Calvados Custard, Blackberry Coulis & Fresh Blackberries</i>	
APPLE & BLACKBERRY CRUMBLE (VG)	13
<i>Chocolate Ice Cream, Vanilla Custard</i>	
CHOCOLATE CHIP & PECAN SKILLET COOKIE	13
<i>Bourbon Vanilla Ice Cream, Salted Caramel Sauce</i>	
BRITISH CHEESE BOARD	20
<i>Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop Stilton,</i>	
<i>Homemade Chutney, Celery, Quince, Grapes, Oat Crumble, Crackers</i>	

SMALL PLATES

SPICY TUNA TACOS	21
<i>Wakame & Sesame Salad, Avocado, Coriander Cress, Sriracha Mayonnaise</i>	
WAGYU BEEF MEATBALLS	17
<i>Vodka & Tomato Sauce, 30-Month Aged Parmesan</i>	
SALT & VINEGAR COD BITES	15
<i>Pea Ketchup</i>	
41 CHEESEBURGER SLIDERS	17
<i>Dill Pickles, Red Onion Jam, RCH Signature Sauce</i>	
BUTTERMILK FRIED CHICKEN TENDERS	17
<i>Pickled Celery, Hot Sauce, Blue Cheese Dip</i>	
PAN CON TOMATE (VGO)	16
<i>Focaccia, Cantabrian Anchovies, Olive Oil</i>	
MARKET CRUDITÉS (V) (VGO)	15
<i>Green Goddess Hummus</i>	
HASH BROWNS	15
<i>Sour Cream, Exmoor Caviar</i>	

KOFFMAN FRIES

Served with Béarnaise Sauce

FRENCH FRIES	7
SWEET POTATO FRIES	8
TRUFFLE & PARMESAN FRIES	9

24 Hour Menu

PIZZAS & PASTA

WILD MUSHROOM PIZZA (V) <i>Rocket, White Cheese & Truffle Sauce</i>	20
SPICY PEPPERONI & NDUJA PIZZA <i>Jalapeños, Hot Honey</i>	20
SLOW COOKED BEEF RAGÚ <i>Rigatoni Pasta, Smoked Pancetta, Parmesan</i>	25

GRILLED CHEESE

Served with Koffman French Fries

HONEY ROAST HAM & SMOKED RED LEICESTER CHEESE TOASTIE <i>Dijon Mustard Mayonnaise on Sourdough Bread</i>	18
GRILLED CHEESE & TOMATO TOASTIE (V) (VGO) <i>Barber's Cheddar Cheese, Plum Tomato on Sourdough Bread</i>	18

DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷 <i>Strawberry Coulis</i>	13
STICKY TOFFEE PUDDING <i>Banana Split Ice Cream, Toffee Sauce</i>	13
CINNAMON DUSTED DOUGHNUTS <i>Calvados Custard, Blackberry Coulis & Fresh Blackberries</i>	13
APPLE & BLACKBERRY CRUMBLE (VG) <i>Chocolate Ice Cream, Vanilla Custard</i>	13
CHOCOLATE CHIP & PECAN SKILLET COOKIE <i>Bourbon Vanilla Ice Cream, Salted Caramel Sauce</i>	13

WHITE WINES

DRY	175ML	BTL
ORMARINE L'ETANG DE SOL PICPOUL DE PINET, FRANCE	13	48
<i>Expect aromas of acacia and hawthorn with flavours of nectarine and citrus.</i>		
NALS MARGRIED STELLA ALPINA PINOT GRIGIO, ITALY	14	54
<i>From one of the region's better producers, balances a rich, pure palate of peach, melon and pear fruit with the crispest of finishes</i>		
PAZOS DE LUSCO ALBARIÑO, SPAIN	19	75
<i>The grapes are grown in terrifyingly steep amphitheatres overlooking the waves you can taste the salt in the air in your glass. Peachy. Citrusy.</i>		
DOMAINE PASSY 'LE CLOU' PETIT CHABLIS	20	77
<i>Lemon and grapefruit, and a textbook lick of minerality</i>		
DOMAINE DES PATUREAUX POUILLY-FUMÉ, FRANCE		81
<i>Fresh. Rich. Crisp. Discover vibrant flavours of citrus, pear, and stone fruits, with hints of minerality and smokiness on the long finish</i>		
SANCERRE DOMAINE REVERDY DUCROUX, FRANCE		98
<i>Bold silvery-yellow, intense bouquet of citrus and yellow fruits</i>		
MEDIUM BODIED	175ML	BTL
HENRI EHRHART PINOT GRIS ÉLÉMENT TERRE, ALSACE	20	76
<i>Ripe stone fruits like peach, apricot, and pear, along with subtle notes of honey, almond, and sometimes smoky or earthy undertones</i>		
FORGE CELLARS, RIESLING, NEW YORK	21	80
<i>Citrus fruits like lime and lemon, with floral notes such as white flowers and hints of wet stone or minerality.</i>		
ROSÉ WINE	175ML	BTL
HENRI EHRHART ROSÉ	17	66
<i>Fresh red fruits such as strawberry and raspberry, with subtle floral notes like rose petals and sometimes a hint of citrus or peach</i>		
DOMAINE JEAN-MAX ROGER SANCERRE ROSÉ	21	78
<i>Elegant notes of wild strawberry, redcurrants, and citrus, with a hint of herbaceous undertones and minerality</i>		
CHÂTEAU MINUTY PRESTIGE	24	88
<i>A bouquet of red fruits like strawberry, raspberry, and redcurrant, with floral notes of rose petals and a subtle touch of citrus zest and peach</i>		
CHÂTEAU D'ESCLANS WHISPERING ANGEL		95
<i>Aromas of fine floral and fruity character of lavender, raspberry and cherry</i>		

RED WINES

LIGHT BODIED	175ML	BTL
DOMAINE VILLA DES ROSES MORGON, BEAUJOLAIS, FRANCE	13	60
<i>Rich and fruity bouquet with dominant aromas of ripe cherry, raspberry, and blackberries, accompanied by floral notes like violet and subtle earthy undertones</i>		
MEDIUM BODIED	175ML	BTL
LUA NOVA LISBOA RED, PORTUGAL	12	45
<i>With rich aromas of blackberries and plum, it unfolds on the palate with smooth tannins and a touch of spice</i>		
BERONIA RIOJA CRIANZA, SPAIN	17	66
<i>Classic Rioja offers ripe red fruits like cherries and plums, elevated by a hint of vanilla and clove from careful oak aging</i>		
LES PALAIS CROZES-HERMITAGE, RHÔNE, FRANCE	22	80
<i>A refined expression of Northern Rhône's Syrah, reveals dark fruits, black pepper, and earthy notes on the nose.</i>		
SÉGLA MARGAUX, BORDEAUX, FRANCE	36	144
<i>A Merlot and Cabernet Sauvignon blend, it offers layers of blackcurrant, cedar, spice and a touch of tobacco.</i>		
FULL BODIED	175ML	BTL
ZUCCARDI MALBEC	17	68
<i>Showcases vibrant flavours of blackberry, dark cherry, and a touch of spice.</i>		
CHÂTEAUNEUF DU PAPE RÉSERVE DES DENTELLES, RHÔNE, FRANCE	24	88
<i>Complex wine with aromas of sweet, spice, and black fruits, red cherries, and hint of pepper.</i>		
CHIUSE VIDALBA ETNA ROSSO, TORRE MORA, SICILY, ITALY		154
<i>Aromas of red cherry, raspberry, and plum, along with hints of cedar, vanilla, and earthy undertones.</i>		
TIGNANELLO ANTINORI 2021		660
<i>It boasts rich layers of dark cherry, plum, tobacco, and leather, with velvety tannins and a long, refined finish</i>		

BOUCHARD FINLAYSON WHITE WINES

DRY

	175ML	BTL
SANS BARRIQUE CHARDONNAY 2023	19	68
WALKER BAY SAUVIGNON BLANC 2024	19	68

MEDIUM BODIED

	175ML	BTL
CROCODILE'S LAIR CHARDONNAY 2023	21	75

BOUCHARD FINLAYSON RED WINES

FULL BODIED

	175ML	BTL
HANNIBAL RED BLEND 2021	29	105
GALPIN PEAK PINOT NOIR 2022	31	110
GALPIN PEAK PINOT NOIR TÊTE DE CUVÉE 2012		300

Please be advised that wine vintages may vary due to availability and seasonal factors.

CHAMPAGNE AND SPARKLING WINE

NON VINTAGE 125ML 750ML

ÉMILE LECLÈRE BRUT NV	12%	20	105
LANSON LE BLACK RÉSERVE NV	12%	22	130
JOSEPH PERRIER CUVÉE ROYALE BRUT, BRUT NV	12%		150
MOËT & CHANDON IMPÉRIAL BRUT NV	12%		150
LOUIS ROEDERER, BRUT PREMIER NV	12%		170
BOLLINGER, SPECIAL CUVÉE BRUT NV	12%		180
DEUTZ BRUT NV	12%		199
RUINART BLANC DE BLANCS	12.5%		210
VEUVE CLICQUOT, YELLOW LABEL NV	12%		240

ROSÉ 125ML 750ML

ÉMILE LECLÈRE BRUT ROSÉ NV	12%	22	110
LANSON, ROSÉ LABEL NV	12.5%	25	150
RUINART ROSÉ NV	12%		250
GOSSET, GRAND ROSÉ NV	12%		280

VINTAGE BRUT & ROSÉ 750ML

LOUIS ROEDERER, BRUT ROSÉ, 2014	12%		290
LOUIS ROEDERER, CRISTAL, BRUT, 2015	12.5%		950

HALF BOTTLES 375ML

MOËT & CHANDON IMPÉRIAL BRUT NV	12%		80
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ENGLISH SPARKLING WINE 750ML

NYETIMBER CLASSIC CUVÉE	12%		120
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PROSECCO 125ML 750ML

ZARLINO PROSECCO ASOLO	11.5%	14	70
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SABRAGE

The art of Sabrage can be performed by one of our sabreurs on purchasing any bottle of champagne an additional £41

BEERS, CIDERS & 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 LAGERS & STOUT

		330ML
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 Italian 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>Lyre's Italian Orange, Pineapple Juice, Lyre's Dark Cane Spirit, Sugar Syrup</i>	

NON-ALCOHOLIC SPARKLING WINE & WINES

	125ML	BTL
WILD IDOL, WHITE	24	120
WILD IDOL, ROSÉ	24	120
WEDNESDAY'S DOMAINE SANQUINE, RED		40
WEDNESDAY'S DOMAINE PIQUANT, WHITE		40

NON-ALCOHOLIC SPIRITS

	50ML
LYRE'S ITALIAN ORANGE	15
SEEDLIP GIN	15

FRESH BLENDS & HEALTHY SIPS

	330ML
SUNRISE SMOOTHIE	10
<i>Strawberry, Apple, Banana, Olive Oil</i>	
RECHARGE JUICE	10
<i>Apple, Strawberry, Ginger, Olive Oil</i>	
PINEAPPLE QUEEN JUICE	10
<i>Pineapple, Lemon, Cucumber, Olive Oil</i>	

SOFT DRINKS

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

COCKTAILS

THE BEEKEEPER	20
<i>Ashford Castle Drumshanbo Gunpowder Irish Gin, Lime Juice, Honey Syrup, Tonic Water</i>	
NEGRONI	20
<i>Ashford Castle Drumshanbo Gunpowder Irish Gin, Antica Formula, Campari</i>	
ELDERFLOWER COLLINS	20
<i>Tanqueray Gin, Fresh Lemon Juice, Sugar Syrup, St-Germain Elderflower Liqueur, Soda</i>	
FRENCH 75	25
<i>Tanqueray Ten, Fresh Lemon Juice, Émile Leclère 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	25
<i>Absolut Vanilla Vodka, Passion Fruit Juice, Vanilla Syrup, Fresh Lime Juice</i>	
<i>Émile Leclère 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>Woodford Reserve Bourbon, Angostura bitters, Demerara Sugar</i>	
<i>Add Applewood Smoke for a Bold, Aromatic Twist</i>	5
CROWN STAG	25
<i>Maker's Mark, Green Chartreuse, Martini Rosso, La Fee Absinthe, Angostura Bitters</i>	
WHISKEY SOUR	21
<i>Maker's Mark, Fresh Lemon Juice, Sugar Syrup, Ms. Better's Bitters</i>	
AMARETTO SOUR	20
<i>Disaronno Originale, Sugar Cube, Fresh Lemon Juice, Ms. Better's Bitters, Angostura Bitters</i>	
LIMONCELLO SPRITZ	20
<i>Limuncello, Zarlino 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.

His favourite recipe was 50ml 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 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 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 on the rim of the martini glass.

THE MONTGOMERY MARTINI

24

No. 3 London Dry, Martini Extra Dry

Field Marshall Bernard Law Montgomery, the 1st Viscount of Alamein was a British veteran of both World Wars. He liked the gin in his martini to outnumber the Vermouth in roughly the same ratio as he liked to outnumber his opponents in battle .

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.

THE VESPER MARTINI

24

Bombay Sapphire Gin, Ketel One Vodka, Lillet Blanc

A timeless classic born of espionage and elegance, this martini was made famous by James Bond himself. Crafted with 45ml of London dry gin, 15ml of vodka, and 7.5ml of Lillet Blanc, a delicate stand-in for the original Kina Lillet this cocktail is shaken over ice and served in a chilled glass.

Finished with a twist of lemon peel, it's a drink of bold precision and seductive clarity.

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
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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

		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