



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.

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		

Hot Drinks

Served with Cookies

We Serve PMD Signature Loose Leaf Tea & Illy Coffee

TEA

PLANTERS'	8
English Breakfast	8
Afternoon Blend	8
Earl Grey	8
Green	8
HERBAL	8
Camomile	8
Lemongrass & Ginger	8
Fresh Ginger	8
Peppermint	8
Rooibos	8
SEASONAL	8
Radiant Rose	8
Cinnamon Chai	8
SINGLE ESTATE	8
Darjeeling	8
Assam	8

HOT CHOCOLATE

41 SIGNATURE HOT CHOCOLATE	10
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

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

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

COGNAC & ARMAGNAC

REMY MARTIN VSOP	40%	16	50ML
JANNEAU VSOP ARMAGNAC	40%	16	
JANNEAU XO ARMAGNAC	40%	28	
REMY MARTIN XO	40%	40	
RICHARD HENNESSY	40%	390	

REMY MARTIN LOUIS XIII	40%	450	50ML
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PORT & FORTIFIED WINES

HARVEY'S BRISTOL CREAM	17.5%	11	100ML
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

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

50ML

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	

APERITIFS

	50ML
MARTINI ROSSO	15%
MARTINI BIANCO	15%
MARTINI EXTRA DRY	15%
LILLET BLANC	17%
PIMM'S NO. 1	25%
FERNET BRANCA	39%
DUBONNET	14.8%
CAMPARI BITTER	25%
PERNOD	45%
APEROL	11%
ANTICA FORMULA CARPANO	16.5%

LIQUEURS & DIGESTIFS

	50ML
BAILEY'S IRISH CREAM	17%
FRANGELICO	20%
KAHLÚA	20%
COINTREAU	40%
LIMONCELLO	27%
MOZART CHOCOLATE LIQUEUR	17%
DRAMBUIE	40%
GRAND MARNIER	40%
DISARONNO ORIGINALE	28%
BENEDICTINE	40%
CHAMBORD	16.5%
ITALICUIS	20%

ABSINTHE

	50ML
LA FEE	68%

SINGLE MALT WHISKY

LIGHT AND MINERAL

GLENMORANGIE 10YO, HIGHLANDS
SPRINGBANK 10YO, CAMPBELTOWN
GLENMORANGIE 18YO, HIGHLANDS

50ML

40% 15
46% 15
43% 27

MEDIUM BODIED

GLENFARCLAS 10YO, SPEYSIDE
GLENFIDDICH 15YO, SPEYSIDE
OBAN 14YO, HIGHLANDS

40% 15
40% 17
43% 20

RICH AND SHERRIED

BENROMACH 15YO, SPEYSIDE
MACALLAN 12YO, SPEYSIDE
GLENDRONNACH 12YO, HIGHLANDS
DALMORE CIGAR MALT RESERVE, HIGHLANDS

43% 14
40% 19
43% 19
44% 26

SMOKEY AND PEATY

LAPHROAIG 10YO, ISLAY
CAOL ILA 12YO, ISLAY
ARDBEG 10YO, ISLAY
LAGAVULIN 16YO, ISLAY

43% 16
43% 16
46% 17
43% 21
40% 45

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

BLENDED INTERNATIONAL WHISKIES

SOUPS & SALADS

CHICKEN NOODLE SOUP 	16
Mini Chicken Pot Pie	11
Add Selection of Finger Sandwiches	
FRENCH ONION SOUP (V)	16
Gruyere cheese crouton	11
Add Selection of Finger Sandwiches	
CAESAR SALAD (VGO)	22
Baby Gem Lettuce, Anchovies, Croutons, Parmesan	9
Add Grilled Chicken	4
Add Treacle Streaky Bacon	11
Add Garlic Butter Prawns	9
Add Smoked Salmon	9
SUPERFOOD WINTER SALAD (V) (VGO)	27
Kale, Butternut Squash, Apple, Colston Bassett Blue Cheese, Walnuts, Radicchio	9
Add Grilled Chicken	9
RCH SIGNATURE CHOPPED SALAD 	25
Free-Range Chicken Breast, Crispy Smoked Bacon, Gem Lettuce, Plum Tomato, Beetroot, Cheddar Cheese, Boiled Egg, Avocado with McCarthy Dressing	

SANDWICHES

Served with Koffman French Fries

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

STONEBAKED PIZZAS & PASTA

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

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

41 FAMOUS MARTINI LIST

THE ERNEST HEMINGWAY GIN MARTINI

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.

24

THE CHURCHILL MARTINI

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.

24

THE CLARK GABLE MARTINI

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.

24

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.

MAINS

DOUBLE CHEESE SMASH BURGER

Dill Pickles, Red Onion Jam, RCH Signature Burger Sauce, Koffman French Fries
Add Treacle Streaky Bacon

30

HIMALAYAN SALT-AGED RIB-EYE STEAK 14OZ

Pan-fried Mushrooms, Cherry Tomatoes, Koffman Chunky Chips
With Peppercorn or Béarnaise Sauce

67

BEER BATTERED FISH & CHIPS

Mushy Peas, Curry Sauce, Malt Vinegar, Pickled Onion & Gerkin Skewer,
Chunky Tartare Sauce

40

ROASTED BROWN BUTTER COD

Lyonaise Potatoes, Cucumber & Caper Dressing

41

BUTTER CHICKEN CURRY

North Indian Style, Simmered in Butter, Chilli & Coriander Cream
Served with Basmati Rice, Garlic & Coriander Naan, Poppadum's & Lime Pickle,
Mango Chutney & Raita

36

SPICY BEEF VINDALOO

Slow cooked Beef, White Wine Vinegar, Onions, Tomato, Served with Basmati Rice,
Butter Naan, Poppadum's & Lime Pickle, Mango Chutney & Raita

36

DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE

Strawberry Coulis

13

PISTACHIO MATCHA AFFOGATO

Matcha Ice Cream, Pistachio, Espresso shot

10

STICKY TOFFEE PUDDING

Banana Split Ice Cream, Toffee Sauce

13

CINNAMON DUSTED DOUGHNUTS

Calvados Custard

13

APPLE & PEAR CRUMBLE (VG)

Tonka Bean Custard

13

CHOCOLATE CHIP & PECAN SKILLET COOKIE

Bourbon Vanilla Ice Cream, Salted Caramel Sauce

13

BRITISH CHEESE BOARD

Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop Stilton,
Homemade Chutney, Celery, Quince, Grapes, Oat Crumble, Crackers

20

COCKTAILS

SMALL PLATES

GOCHUJANG SALMON BITES	
Kimchi Mayonnaise	
41 CHEESEBURGER SLIDERS	
Dill Pickles, Red Onion Jam, RCH Signature Sauce	
WILD MUSHROOM BRUSCHETTA (V) (VGO)	
Whipped Feta & Wiltshire Truffle	
MARKET CRUDITÉS (V) (VGO)	
Jalapeño Hummus	
ONION BHAJI (V) (VGO)	
Mango Chutney, Coriander Greek Yoghurt	
BUTTERMILK FRIED CHICKEN TENDERS	
Pickled Celery, Hot Sauce, Blue Cheese Dip	

KOFFMAN FRIES

Served with Béarnaise Sauce

FRENCH FRIES	7
SWEET POTATO FRIES	8

THE BEEKEEPER

Ashford Castle Drumshanbo Gunpowder Irish Gin, Lime Juice, Honey Syrup, Tonic Water

NEGRONI

Ashford Castle Drumshanbo Gunpowder Irish Gin, Antica Formula, Campari

ELDERFLOWER COLLINS

Tanqueray Gin, Fresh Lemon Juice, Sugar Syrup, St-Germain Elderflower Liqueur, Soda

FRENCH 75

Tanqueray Ten, Fresh Lemon Juice, Émile Leclère Brut NV Champagne

DAIQUIRI

Havana Club 3yrs, Fresh Lime Juice, Sugar Syrup

THE BEE'S KNEES

Four Square Spiced Rum, Lemon Juice, Honey Syrup, Fresh Orange Juice

ESPRESSO MARTINI

Absolut Vodka, Kahlúa Coffee Liqueur, Espresso

COSMOPOLITAN

Absolut Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice

PORNSTAR MARTINI

Absolut Vanilla Vodka, Passion Fruit Juice, Vanilla Syrup, Fresh Lime Juice

Émile Leclère Brut NV Champagne

MOSCOW MULE

Absolut Vodka, Angostura Bitters, Fresh Lime Juice, Ginger Beer

LYNCHBURG LEMONADE

Jack Daniel's Old No.7, Fresh Lemon Juice, Cointreau, Lemonade

OLD FASHIONED

Woodford Reserve Bourbon, Angostura bitters, Demerara Sugar

Add Applewood Smoke for a Bold, Aromatic Twist

CROWN STAG

Maker's Mark, Green Chartreuse, Martini Rosso, La Fee Absinthe, Angostura Bitters

WHISKEY SOUR

Maker's Mark, Fresh Lemon Juice, Sugar Syrup, Ms. Betters Bitters

AMARETTO SOUR

Disaronno Originale, Sugar Cube, Fresh Lemon Juice, Ms. Better's Bitters, Angostura Bitters

LIMONCELLO SPRITZ

Limoncello, Zarlino Prosecco, Soda

PALOMA

Jose Cuervo Gold, Grapefruit Juice, Fresh Lime, Honey, Soda

20

20

20

25

20

20

20

20

25

20

20

20

5

25

21

20

20

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

LYRE'S ITALIAN ORANGE	15
SEEDLIP GIN	15

FRESH BLENDS & HEALTHY SIPS

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

SOFT DRINKS

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

24 Hour Menu

STONEBAKED PIZZAS & PASTA

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

GRILLED CHEESE

Served with Koffman French Fries

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

DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE	13
Strawberry Coulis	
PISTACHIO MATCHA AFFOGATO	10
Matcha Ice Cream, Pistachio, Espresso shot	
STICKY TOFFEE PUDDING	13
Banana Split Ice Cream, Toffee Sauce	
CINNAMON DUSTED DOUGHNUTS	13
Calvados Custard	
APPLE & PEAR CRUMBLE (VG)	13
Tonka Bean Custard	
CHOCOLATE CHIP & PECAN SKILLET COOKIE	13
Bourbon Vanilla Ice Cream, Salted Caramel Sauce	

WHITE WINES

DRY

BERONIA RIOJA BLANCO, SPAIN

A crisp, dry white crafted from Viura, offering delicate citrus and stone-fruit aromas with a silky, refreshing finish—an elegant expression of modern Rioja.

WACHAU DURNSTEIN GRUNER VELTLINER, AUSTRIA

A refined, dry Austrian white showing vibrant citrus, white pepper and delicate herbal notes. Crisp, elegant and beautifully mineral, reflecting the purity of the Wachau's terraced vineyards.

JACKSON ESTATE THE SETTLER SAUVIGNON BLANC, NEW ZEALAND

A refined, dry Sauvignon Blanc showcasing lifted citrus and tropical aromas with subtle mineral notes. Beautifully balanced with crisp acidity and a long elegant finish.

VERGELEGEN 'MILL RACE' SAUVIGNON BLANC 2022/2023, SOUTH AFRICA

A brilliantly crisp, dry Sauvignon Blanc offering vibrant citrus, tropical fruit and delicate herbal notes. Elegant and refreshing with a clean, refined finish.

SANCERRE DOMAINE REVERDY DUCROUX, FRANCE

Bold silvery-yellow, intense bouquet of citrus and yellow fruits.

MEDIUM BODIED

ROSEBLOOD BLANC, FRANCE

A dry elegant white from Provence, offering bright citrus, white peach and subtle tropical fruit aromas. Crisp and refreshing with a silky texture and a long, refined finish—perfectly balancing freshness and delicate fruit character.

PAZOS DE LUSCO ALBARIÑO, SPAIN

The grapes are grown in terrifyingly steep amphitheatres overlooking the waves you can taste the salt in the air in your glass. Peachy, citrusy.

ROSÉ WINE

ROSEBLOOD PROVENCE ROSE, FRANCE

A refined, dry rose from Provence with delicate aromas of wild berries, citrus and white flowers. Crisp and elegant on the palate, it reveals vibrant red fruit and mineral-driven finish.

DOMAINE JEAN-MAX ROGER SANCERRE ROSÉ, FRANCE

Elegant notes of wild strawberry, redcurrants, and citrus, with a hint of herbaceous undertones and minerality.

CHÂTEAU D'ESCLANS WHISPERING ANGEL, FRANCE

Aromas of fine floral and fruity character of lavender, raspberry and cherry.

175ML
16

BTL
60

MEANTIME LAGER, ENGLAND

5.3%

330ML
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

BEERS, CIDERS & ALES

20

76

NON-ALCOHOLIC LAGERS & STOUT

65

HEINEKEN, HOLLAND

0.0%

330ML
9

LUCKY SAINT, GERMANY

0.5%

9

98

GUINNESS 0.0%, IRELAND

0.0%

440ML
10

LOW-CALORIE COCKTAILS

175ML
22

BTL
82

ORANGE CRUSH (164 CALORIES)

Ketel One, Cointreau, Orange Juice, Soda

20

HUGO SPRITZ (171 CALORIES)

St-Germain, Prosecco, Soda

20

75

175ML
22

BTL
84

NON-ALCOHOLIC COCKTAILS

ORANGE & TONIC

Lyre's Italian Orange, Tonic

14

CLASSIC NOJITO

Mint, Lime Juice, Soda

14

STRAWBERRY NOJITO

Strawberry Syrup, Lemonade

14

PINK LEMONADE

Grapefruit Juice, Lemon Juice, Elderflower Syrup, Soda

14

ELDERFLOWER REFRESHER

Cranberry Juice, Lemonade, Elderflower Syrup, Lemon Juice

14

JUNGLE BIRD

Lyre's Italian Orange, Pineapple Juice, Lyre's Dark Cane Spirit, Sugar Syrup

14

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			
ENGLISH SPARKLING WINE			750ML			
NYETIMBER CLASSIC CUVÉE	12%		120			
PROSECCO		125ML	750ML			
ZARLINO PROSECCO ASOLO	11.5%	14	70			

SABRAGE

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

RED WINES

LIGHT BODIED	LES PALAIS CROZES-HERMITAGE, RHÔNE, FRANCE	175ML	BTL
	A refined expression of Northern Rhône's Syrah, reveals dark fruits, black pepper, and earthy notes on the nose.	22	80
MEDIUM BODIED	BERONIA RIOJA CRIANZA, SPAIN	175ML	BTL
	Classic Rioja offers ripe red fruits like cherries and plums, elevated by a hint of vanilla and clove from careful oak aging.	18	66
WIRRA WIRRA MCLAREN VALE CABERNET SAUVIGNON, AUSTRALIA	22	86	
	A dry, full-bodied red from McLaren Vale, Australia, showcasing ripe cassis, blackberry and black cherry aromas with subtle hints of eucalyptus and green pepper. Smooth, structured tannins and mineral-driven finish make it elegant.		
VERGELEGEN 'MILL RACE' CABERNET SAUVIGNON -MERLOT, SOUTH AFRICA	65		
	A refined, dry Stellenbosch blend offering elegant notes of blackcurrant, dark berries and cedar. Smooth tannins and a balanced lingering finish create a polished.		
SÉGLA MARGAUX, BORDEAUX, FRANCE	38	154	
	A Merlot and Cabernet Sauvignon blend, it offers layers of blackcurrant, cedar, spice and a touch of tobacco and violets.		
FULL BODIED	BERONIA 198 BARRICAS RESERVA, SPAIN	175ML	BTL
	A dry, elegant Rioja red with vibrant red cherry and subtle plum aromas, complemented by hints of cacao and spice. Smooth and velvety on the palate with refined tannins and long, polish finish.	27	102
CHÂTEAUNEUF DU PAPE RÉSERVE DES DENTELLES, RHÔNE, FRANCE	24	88	
	Complex wine with aromas of sweet, spice, and black fruits, red cherries and hint of pepper.		
CHIUSE VIDALBA ETNA ROSSO, TORRE MORA, SICILY, ITALY	164		
	Aromas of red cherry, raspberry, and plum, along with hints of cedar, vanilla, and earthy undertones.		
TIGNANELLO ANTINORI 2021, ITALY	660		
	It boasts rich layers of dark cherry, plum, tobacco, and leather, with velvety tannins and a long, refined finish.		

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