



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'	
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
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

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

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

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

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%	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
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SINGLE MALT WHISKY

LIGHT AND MINERAL

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
	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

SOUPS & SALADS

CHICKEN NOODLE SOUP 🍲	16
<i>Mini Chicken Pot Pie</i>	
<i>Add Selection of Finger Sandwiches</i>	11
FRENCH ONION SOUP (V)	16
<i>Gruyere cheese crouton</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
SUPERFOOD WINTER SALAD (V) (VGO)	27
<i>Kale, Butternut Squash, Apple, Colston Basset Blue Cheese, Walnuts, Radicchio</i>	
<i>Add Grilled Chicken</i>	9
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 Mayonnaise 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>	

STONEBAKED 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>	

BLENDED 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

41 FAMOUS MARTINI LIST

THE ERNEST HEMINGWAY GIN MARTINI <i>Gordon's Gin, Noilly Prat</i> <i>Ernest Hemingway usually drank from a frozen martini glass.</i> <i>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.</i>	24
THE CHURCHILL MARTINI <i>Tanqueray Gin</i> <i>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.</i>	24
THE CLARK GABLE MARTINI <i>Sipsmith Gin, Martini Extra Dry</i> <i>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.</i>	24
THE MONTGOMERY MARTINI <i>No. 3 London Dry, Martini Extra Dry</i> <i>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 .</i>	24
THE KANGAROO MARTINI <i>Absolut Vodka, Martini Extra Dry, Orange Bitters</i> <i>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.</i>	24
THE VESPER MARTINI <i>Bombay Sapphire Gin, Ketel One Vodka, Lillet Blanc</i> <i>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.</i>	24

MAINS

DOUBLE CHEESE SMASH BURGER <i>Dill Pickles, Red Onion Jam, RCH Signature Burger Sauce, Koffman French Fries</i> <i>Add Treacle Streaky Bacon</i>	30 4
HIMALAYAN SALT-AGED RIB-EYE STEAK 14OZ <i>Pan-fried Mushrooms, Cherry Tomatoes, Koffman Chunky Chips</i> <i>With Peppercorn or Béarnaise Sauce</i>	67
BEER BATTERED FISH & CHIPS <i>Mushy Peas, Curry Sauce, Malt Vinegar, Pickled Onion & Gerkin Skewer,</i> <i>Chunky Tartare Sauce</i>	40
ROASTED BROWN BUTTER COD <i>Lyonnais Potatoes, Cucumber & Caper Dressing</i>	41
BUTTER CHICKEN CURRY <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>	36
SPICY BEEF VINDALOO <i>Slow cooked Beef, White Wine Vinegar, Onions, Tomato, Served with Basmati Rise,</i> <i>Butter Naan, Poppadum`s & Lime Pickle, Mango Chutney & Raita</i>	36

DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷 <i>Strawberry Coulis</i>	13
PISTACHIO MATCHA AFFOGATO <i>Matcha Ice Cream, Pistachio, Espresso shot</i>	10
STICKY TOFFEE PUDDING <i>Banana Split Ice Cream, Toffee Sauce</i>	13
CINNAMON DUSTED DOUGHNUTS <i>Calvados Custard</i>	13
APPLE & PEAR CRUMBLE (VG) <i>Tonka Bean Custard</i>	13
CHOCOLATE CHIP & PECAN SKILLET COOKIE <i>Bourbon Vanilla Ice Cream, Salted Caramel Sauce</i>	13
BRITISH CHEESE BOARD <i>Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop Stilton,</i> <i>Homemade Chutney, Celery, Quince, Grapes, Oat Crumble, Crackers</i>	20

SMALL PLATES

GOCHUJANG SALMON BITES <i>Kimchi Mayonnaise</i>	19
41 CHEESEBURGER SLIDERS <i>Dill Pickles, Red Onion Jam, RCH Signature Sauce</i>	17
WILD MUSHROOM BRUSCHETTA (V) (VGO) <i>Whipped Feta & Wiltshire Truffle</i>	17
MARKET CRUDITÉS (V) (VGO) <i>Jalapeño Hummus</i>	15
ONION BHAJI (V) (VGO) <i>Mango Chutney, Coriander Greek Yoghurt</i>	15
BUTTERMILK FRIED CHICKEN TENDERS <i>Pickled Celery, Hot Sauce, Blue Cheese Dip</i>	17

KOFFMAN FRIES

Served with Béarnaise Sauce

FRENCH FRIES	7
SWEET POTATO FRIES	8

COCKTAILS

THE BEEKEEPER <i>Ashford Castle Drumshanbo Gunpowder Irish Gin, Lime Juice, Honey Syrup, Tonic Water</i>	20
NEGRONI <i>Ashford Castle Drumshanbo Gunpowder Irish Gin, Antica Formula, Campari</i>	20
ELDERFLOWER COLLINS <i>Tanqueray Gin, Fresh Lemon Juice, Sugar Syrup, St-Germain Elderflower Liqueur, Soda</i>	20
FRENCH 75 <i>Tanqueray Ten, Fresh Lemon Juice, Émile Leclère Brut NV Champagne</i>	25
DAIQUIRI <i>Havana Club 3yrs, Fresh Lime Juice, Sugar Syrup</i>	20
THE BEE'S KNEES <i>Four Square Spiced Rum, Lemon Juice, Honey Syrup, Fresh Orange Juice</i>	20
ESPRESSO MARTINI <i>Absolut Vodka, Kahlúa Coffee Liqueur, Espresso</i>	20
COSMOPOLITAN <i>Absolut Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice</i>	20
PORNSTAR MARTINI <i>Absolut Vanilla Vodka, Passion Fruit Juice, Vanilla Syrup, Fresh Lime Juice Émile Leclère Brut NV Champagne</i>	25
MOSCOW MULE <i>Absolut Vodka, Angostura Bitters, Fresh Lime Juice, Ginger Beer</i>	20
LYNCHBURG LEMONADE <i>Jack Daniel's Old No.7, Fresh Lemon Juice, Cointreau, Lemonade</i>	20
OLD FASHIONED <i>Woodford Reserve Bourbon, Angostura bitters, Demerara Sugar Add Applewood Smoke for a Bold, Aromatic Twist</i>	5
CROWN STAG <i>Maker's Mark, Green Chartreuse, Martini Rosso, La Fee Absinthe, Angostura Bitters</i>	25
WHISKEY SOUR <i>Maker's Mark, Fresh Lemon Juice, Sugar Syrup, Ms. Better's Bitters</i>	21
AMARETTO SOUR <i>Disaronno Originale, Sugar Cube, Fresh Lemon Juice, Ms. Better's Bitters, Angostura Bitters</i>	20
LIMONCELLO SPRITZ <i>Limoncello, Zarlino Prosecco, Soda</i>	20
PALOMA <i>Jose Cuervo Gold, Grapefruit Juice, Fresh Lime, Honey, Soda</i>	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

	50ML
LYRE’S ITALIAN ORANGE	15
SEEDLIP GIN	15

FRESH BLENDS & HEALTHY SIPS

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

SOFT DRINKS

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

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			BEERS, CIDERS & ALES		
DRY	175ML	BTL			330ML
BERONIA RIOJA BLANCO, SPAIN	16	60	MEANTIME LAGER, ENGLAND	5.3%	10
<i>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.</i>			MEANTIME PALE ALE, ENGLAND	4.5%	10
			PERONI, ITALY	5.1%	10
WACHAU DURNSTEIN GRUNER VELTLINER, AUSTRIA	18	68	FREEDOM ORGANIC HELLES, ENGLAND	4.8%	10
<i>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.</i>			ASPALL, ENGLAND	5.5%	13
			LONDON PRIDE, ENGLAND	4.7%	13
JACKSON ESTATE THE SETTLER SAUVIGNON BLANC, NEW ZEALAND	20	76	NON-ALCOHOLIC LAGERS & STOUT		
<i>A refined, dry Sauvignon Blanc showcasing lifted citrus and tropical aromas with subtle mineral notes. Beautifully balance with crisp acidity and a long elegant finish.</i>					330ML
VERGELEGEN 'MILL RACE' SAUVIGNON BLANC 2022/2023, SOUTH AFRICA		65	HEINEKEN, HOLLAND	0.0%	9
<i>A brilliantly crisp, dry Sauvignon Blanc offering vibrant citrus, tropical fruit and delicate herbal notes. Elegant and refreshing with a clean, refined finish.</i>			LUCKY SAINT, GERMANY	0.5%	9
SANCERRE DOMAINE REVERDY DUCROUX, FRANCE		98			440ML
<i>Bold silvery-yellow, intense bouquet of citrus and yellow fruits.</i>			GUINNESS 0.0%, IRELAND	0.0%	10
MEDIUM BODIED	175ML	BTL	LOW-CALORIE COCKTAILS		
ROSEBLOOD BLANC, FRANCE	22	82	ORANGE CRUSH (164 CALORIES)		20
<i>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.</i>			<i>Ketel One, Cointreau, Orange Juice, Soda</i>		
			HUGO SPRITZ (171 CALORIES)		20
PAZOS DE LUSCO ALBARIÑO, SPAIN		75	<i>St-Germain, Prosecco, Soda</i>		
<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>			NON-ALCOHOLIC COCKTAILS		
ROSÉ WINE	175ML	BTL	ORANGE & TONIC		14
ROSEBLOOD PROVENCE ROSE, FRANCE	22	84	<i>Lyre's Italian Orange, Tonic</i>		
<i>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 .</i>			CLASSIC NOJITO		14
DOMAINE JEAN-MAX ROGER SANCERRE ROSÉ, FRANCE	25	84	<i>Mint, Lime Juice, Soda</i>		
<i>Elegant notes of wild strawberry, redcurrants, and citrus, with a hint of herbaceous undertones and minerality.</i>			STRAWBERRY NOJITO		14
			<i>Strawberry Syrup, Lemonade</i>		
CHÂTEAU D'ESCLANS WHISPERING ANGEL, FRANCE		95	PINK LEMONADE		14
<i>Aromas of fine floral and fruity character of lavender, raspberry and cherry.</i>			<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>		

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		175ML	BTL
LES PALAIS CROZES-HERMITAGE, RHÔNE, FRANCE		22	80
A refined expression of Northern Rhône's Syrah, reveals dark fruits, black pepper, and earthy notes on the nose.			
MEDIUM BODIED		175ML	BTL
BERONIA RIOJA CRIANZA, SPAIN		18	66
Classic Rioja offers ripe red fruits like cherries and plums, elevated by a hint of vanilla and clove from careful oak aging.			
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		175ML	BTL
BERONIA 198 BARRICAS RESERVA, SPAIN		27	102
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.			
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.