

ALCOHOL BY VOLUME

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

Wines by the glass are also available in measures of 125ml upon request.
All vintages were correct at the time of printing, but are subject to change depending on availability.

Champagne	12.0% – 13.0%
White & Red Wine	12.0% – 13.0%
Beers	4.3% – 5.5%
Vermouth	14.7% – 18.0%
Campari	25.0%
Sherry & Port	15.5% – 20.0%
Gin	37.5% – 57%
Vodka	37.5% – 50.0%
Rum	37.5% – 50.5%
Whiskies	40.0% – 70.0%
Brandy	40.0% – 46.5%

AT THE NEW YORK BAR

(v) - Vegetarian | (ve) - Vegan | (vgo) - Vegan option available | (gfo) - Gluten-free option available

WELCOME TO THE NEW YORK BAR

We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or video calls in public areas.

If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes. All requests are treated with extra care, nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free.

(v) - Vegetarian | (vg) - Vegan | (vgo) - Vegan option available
(gfo) Gluten-free option available

To login to our complimentary WiFi service, connect to 'Rubens' WiFi, enter your email address and click to accept the terms and conditions.

Hot and cold dishes are served from 12 noon with last orders at
11:00pm Monday-Thursday and 11:30pm Friday-Saturday


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

Prices are inclusive of VAT at the current standard rate.
A discretionary 15% service charge will be added to your final bill.

PIZZAS & PASTA

WILD MUSHROOM PIZZA (V)	19
Rocket, white cheese & truffle sauce	
SPICY PEPPERONI & NDUJA PIZZA	19
Jalapeños, hot honey	
SLOW COOKED BEEF RAGÚ	19
Rigatoni pasta, smoked pancetta, Parmesan	

DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 	12
Seasonal coulis	
AFFOGATO	8
Vanilla ice cream, espresso shot	
PISTACHIO MATCHA AFFOGATO	10
Matcha ice cream, pistachio, espresso shot	
AFFOGATO ESPRESSO MARTINI	10
Vanilla ice cream, Ketel One Vodka, Son of a Gun Coffee Liqueur, espresso shot, orange bitters	
CHOCOLATE BROWNIE (VG)	12
Vanilla ice cream, chocolate sauce	
CINNAMON DUSTED DOUGHNUTS	12
Calvados custard	
STICKY TOFFEE PUDDING	12
Banana split ice cream, toffee sauce	
CHOCOLATE CHIP AND PECAN SKILLET COOKIE	12
Salted caramel sauce, bourbon vanilla ice cream	
ICE CREAM OR SORBET (Choice of three)	12
Ice Cream: Honeycomb  , matcha, salted caramel, chocolate, rum & raisin, Frangelico	
Sorbet (vg): Raspberry, mango, lemon, Champagne strawberry, Mojito	
BRITISH CHEESE BOARD	19
Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop Stilton, homemade chutney, celery, grapes, oat crumble, crackers	

MAINS

Available 12 noon to 11.00pm Sunday-Thursday
Available 12 noon to 11.30pm Friday and Saturday

CHICKEN NOODLE SOUP 🍲	15
Mini chicken pot pie	
Add selection of finger sandwiches	10
SOUP OF THE DAY	15
Add selection of finger sandwiches	10
CAESAR SALAD (VGO)	19
Baby gem lettuce, anchovies, croutons, Parmesan	
Add grilled chicken	8
Add treacle streaky bacon	3
Add garlic butter prawns	10
Add smoked salmon	8
SPICY MISO POKE SALMON BOWL (VGO)	28
Fermented cucumber, cashew nuts, pickled ginger, spring onion, mango, goma dressing	
BEER BATTERED FISH AND CHIPS	32
Mushy peas, curry sauce, chunky tartare sauce	
Add beer flight (your choice of two beers)	14

SANDWICHES & BURGERS

SERVED WITH FRIES

RUBENS CLUB SANDWICH	26
Free-range chicken, streaky bacon, egg, avocado, tomato, lettuce mayonnaise	
DOUBLE CHEESE SMASH BURGER	25
Dill pickles, red onion jam, RCH signature burger sauce	
Add treacle streaky bacon	3
BUTTERMILK FRIED CHICKEN BURGER	25
Whiskey honey & gochujang glaze, kimchi slaw, chilli cucumber pickles	
HONEY ROAST HAM & SMOKED RED LEICESTER CHEESE TOASTIE	17
Dijon mustard mayonnaise on sourdough bread	
GRILLED CHEESE TOASTIE (V) (VGO)	17
Barber's Cheddar cheese, plum tomato on sourdough bread	

RUBENS SIGNATURE COCKTAILS

A collection of signature cocktails based on British history, traditions and the hotel. From the beauty of the King's mute swans, to the dark days of the Industrial Revolution, the inventing of the first underground, to paying homage to the Palace's guards, they will take you by surprise and tantalise your taste buds. Join us on this unique journey.

THE SWAN **18**

The King has a prerogative over all unclaimed mute swans in England and Wales. The Swan symbolises grace and beauty and is associated with love, music and poetry.

Tanqueray Gin, St-Germain, basil foam, cucumber, citrus,
Lanson Le Black Réserve

1666 GREAT FIRE OF LONDON **18**

The Great Fire of London was an inferno that swept through the central parts of London in September 1666. The fire engulfed the medieval City of London inside the old Roman city wall.

Mezcal Amores Verde, Ancho Reyes Chile Liqueur, St-Germain, citrus, agave, vanilla, grapefruit

INDUSTRIAL REVOLUTION **18**

The British Industrial Revolution started in the 1760s. Unregulated coal burning darkened skies in Britain's industrial cities and it was plain for all to see with smoke and ash being a regular daily sight.

Buffalo Trace Bourbon, Sazerac Rye, Pedro Ximénez, smoke

THE CHANGING GUARD **18**

The King's Guard and King's Life Guard are the names given to infantry and cavalry soldiers charged with guarding the official royal residences in the United Kingdom. Despite perceptions, the Guards are fully operational soldiers.

ABA Pisco, Yellow Chartreuse, citrus, vanilla, pineapple, basil,
Lanson Le Black Réserve

THE SEVENTH DUCHESS OF BEDFORD **18**

Around 1840, Anna the 7th Duchess of Bedford is said to have complained of "having that sinking feeling" during the late afternoon. The solution was a pot of tea and a light snack, taken privately in her boudoir. This is how the British Afternoon Tea Tradition began.

Grey Goose Orange Vodka, Cointreau, Rubens lemon curd, Earl Grey tea, citrus

RUBENS SIGNATURE COCKTAILS

NEW YORK BAR CHERRY SOUR 18

The New York Sour emerged from a rich tradition of sour cocktails, already popular in America and likely introduced by the British Navy to balance spirit, citrus, and sugar.

Buffalo Trace Bourbon, Cherry Heering Liqueur, egg white, aromatic bitters, hibiscus, citrus, Beronia Rioja float

THOMAS MURLEY PENICILLIN 18

The Rubens was home to Thomas Murley & Sons Pharmacy from 1841 to 1880, later replaced by a distinguished law stationers shop.

Johnny Walker Black Whisky, Drambuie, ginger, honey, Lagavulin float, citrus

MADAME EXCALIER 18

Madame Excalier, a royal dressmaker, was famed for weaving diamonds into bridal veils for her wealthiest clientele.

Aperol, Rinquinquin Peach Liqueur, citrus, Oolong tea, prosecco

ELIZABETH DOWE 18

One onsite shop belonged to Elizabeth Dowe, an artificial flower maker. Artificial flower-making was a Victorian 'home' industry in which hundreds of girls and women were engaged.

Renaissance Gin, Italicus Rosolio di Bergamotto, fresh orange & basil, egg white, Rubens honey, citrus

VICTORIAN MILK PUNCH 18

Clarified milk punch rose to popularity in the 19th century, served at elegant gatherings and featured in Jerry Thomas' famed cocktail books.

Ukiyo Blossom Gin, Maraschino Cherry Liqueur, jasmine green milk tea, orange blossom water spritz

THE LIVING WALL 18

Our 21-metre wall features over 10,000 herbaceous plants, including buttercups, crocuses, lavender, and geraniums.

Herbarium aperitif, Italicus Rosolio di Bergamotto, mandarin juice, prosecco, soda

NON-ALCOHOLIC COCKTAILS

NOJITO 14

Strawberry, coconut, lime, mint, soda

SANSGRONI 14

Lyre's Orange, Sipsmith Freeglider, grapefruit

VELVET ESPRESSO 14

Seedlip Spice 94, Lyre's Coffee Originale, vanilla, espresso

SMALL PLATES

Available 12 noon to 11.00pm Sunday-Thursday

Available 12 noon to 11.30pm Friday and Saturday

SPICY TUNA TACOS 18

Wakame & sesame salad, sriracha mayonnaise

CRAB CRUMPET RAREBIT 18

Cucumber & chilli dill pickles

SALT AND VINEGAR COD BITES 14

Pea ketchup

NEW YORK BAR CHEESEBURGER SLIDERS 16

Dill pickles, red onion jam, RCH signature burger sauce

BUTTERMILK FRIED CHICKEN SLIDERS 16

American cheese, chilli oil & yuzu mayonnaise

SMOKED RED LEICESTER & NDUJA CHEESE BAKE 14

Charred onion & thyme sourdough

PAN CON TOMATE (VGO) 15

Burrata, anchovies, olive oil

HASH BROWNS 14

Exmoor caviar

MARKET CRUDITÉS (V) (VGO) 14

Whipped basil Ricotta

KOFFMAN FRIES

ALL SERVED WITH OUR BÉARNAISE SAUCE

FRENCH FRIES 6

SWEET POTATO FRIES 7

TRUFFLE & PARMESAN FRIES 8

CREAM TEAS

Available 12 noon to 6pm daily

CREAM TEA 25

Selection of scones plain and fruit scones. Served with homemade seasonal preserve, lemon curd & clotted cream, and your choice of tea or coffee

CREAM TEA WITH THE SEVENTH DUCHESS OF BEDFORD COCKTAIL 37

With speciality hot chocolate or matcha green tea 39

CAKES AND FIZZ 18

GLASS OF PROSECCO

Choose from one of the desserts below

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷
Seasonal coulis

CINNAMON DUSTED DOUGHNUTS
Calvados custard

STICKY TOFFEE PUDDING
Banana split ice cream, toffee sauce

CHOCOLATE BROWNIE (VG)
Vanilla ice cream, chocolate sauce

CHOCOLATE CHIP AND PECAN SKILLET COOKIE
Salted caramel sauce, bourbon vanilla ice cream

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL 21

This cocktail appears as early as 1862 in "Professor" Jerry Thomas' *Bon Vivant's Companion*, which omits the brandy and was modified in 1889.

Maxime Trijol Cognac, Angostura Bitters, sugar, Lanson Le Black Réserve

FRENCH 75 21

The drink dates to World War I and an early form was created in 1915 at the New York Bar in Paris — later Harry's New York Bar — by barman Harry MacElhone. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.

Tanqueray Gin, citrus, sugar, Lanson Le Black Réserve

Tanqueray 10 option 23

CHICAGO COCKTAIL 21

The Chicago cocktail is a brandy-based mixed drink probably named for the city of Chicago, it was documented in numerous cocktail manuals dating back to the 19th century.

Maxime Trijol Cognac, Cointreau, Angostura Bitters, Lanson Le Black Réserve

MARILYN MONROE 21

This cocktail recipe was named after the famous actress who used to drink Champagne with Calvados.

Calvados Dupont, Grenadine, Lanson Le Black Réserve

CHAMBORD ROYALE 21

This classic Champagne cocktail recipe is a new variation of the classic Kir Royale.

Chambord, Lanson Le Black Réserve

LOW CALORIE COCKTAILS

NO SUGAR PLEASE 16

Casamigos Tequila, mango and green cardamom, citrus, soda

LEMONGRASS GIMLET 16

Renaïs Gin, lemongrass, citrus, honey drop

THE CLASSICS

OLD FASHIONED

18

The Old Fashioned cocktail was rumoured to be invented by a mixologist at the Pendennis Club in Louisville, Kentucky, in honour of Colonel James E. Pepper, who then introduced it to the Waldorf-Astoria Hotel Bar in New York City.

Maker's Mark Bourbon, Angostura Bitters, brown sugar

BOBBY BURNS

18

The Bobby Burns is an old cocktail recipe which appeared around the 1900s.

Maker's Mark Bourbon, Rubens blend vermouth, Bénédictine

PIÑA COLADA

18

It hails from San Juan, Puerto Rico where it was created by bartender Ramón "Monchito" Marrero at the Caribe Hilton in 1954.

Bounty Premium Rum, fresh pineapple, coconut, cream, sugar

MARGARITA

18

Created around 1938 by Carlos "Danny" Herrera at his restaurant.

Casamigos Tequila, citrus, Cointreau

Don Julio Tequila option

21

MILLION DOLLAR

18

The Million Dollar cocktail was created in 1910 by Ngiam Tong Boon at the Long Bar Raffles in Singapore.

Tanqueray Gin, Rubens blend vermouth, egg white, Grenadine, pineapple juice

CORPSE REVIVER NO.2

18

This version of Corpse Reviver No.2 was invented by Harry Craddock and published in many famous cocktail books.

Tanqueray Gin, Lillet Blanc, Cointreau, citrus, Absinthe

HOT DRINKS

Served with our pastry team's famous shortbread biscuit

PMD'S TEA SELECTION

BLACK

Planters' English Breakfast

7

Planters' Earl Grey

7

The Rubens Blend

7

Lapsang Souchong

7

INFUSIONS

Peppermint leaves

7

Lemongrass and ginger

7

Rooibos

7

GREEN

Jasmine green tea

7

Traditional matcha green tea

10

COFFEE BY ILLY

Espresso

5

Double espresso

7

Decaffeinated coffee

7

Americano

7

Cappuccino

7

Caffè Latte

7

Caffè Mocha

7

Macchiato

7

Matcha Latte

9

HOT CHOCOLATE

RUBENS SIGNATURE HOT CHOCOLATE

9

Served with Rubens hand whipped cream and maraschino cherries

BOTTLED BEERS

LAGERS

ABV

Noam	5.2%	330ml	10
Harbour Singlefin	4%	330ml	9
Balfour Jake's Reserve	5%	330ml	9
Peroni	5.1%	330ml	9
Meantime London Lager	4.5%	330ml	9
Moretti	0%	330ml	7
Heineken	0%	330ml	7

ALES AND IPA

Meantime London Pale Ale	4.3%	330ml	9
Harbour Arctic Sky IPA	4.3%	330ml	9
Balfour Jake's Reserve IPA	4.3%	330ml	9

CIDER

Aspall	5%	330ml	9
Balfour Jake's Estate	5.4%	330ml	9

DRAUGHT BEER

Cobra	4.5%	5/9
Malabar Blond IPA	4.7%	5/9

BEER FLIGHT WITH SHARING PLATTER

Please ask your waiter for details (for two)	79
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SOFT DRINKS

Lemonade	340ml	5
Fever-Tree Soda	330ml	5
Fever-Tree Ginger Ale	330ml	5
Fever-Tree Ginger Beer	330ml	5
Fever-Tree Tonic & Naturally Light	330ml	5
Coca Cola / Diet Coke / Coke Zero	330ml	5
Kingsdown Mineral Water; Still or Sparkling	330ml	6/8

JUICES

Orange, cranberry, pineapple, grapefruit, tomato or apple	5
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THE VINTAGE MARTINIS

FRANKLIN 18

Created around 1930 by Franklin Roosevelt, who enjoyed his martini with two olives.

Tanqueray Gin, Dry vermouth, orange bitters

THE VESPER 18

Created in 1953, this drink is famous for being ordered by James Bond in both the book and the movie Casino Royale.

Tanqueray Gin, Ketel One Vodka and Lillet Blanc, shaken and "not stirred" served in a martini glass

Tanqueray 10 option 20

GIBSON 18

Created around 1940 for the author Charles Dana Gibson at the Players Club in New York. It's a martini with a special twist.

Gin and Dry vermouth stirred and served with a small onion

SILVIU'S IMMERSIVE COCKTAILS

Join our expert mixologist and Bar Manager Silviu, as you master your very own recipes. During the experience, you'll enjoy a glass of champagne before making two cocktails of your choice - an experience made complete with four of our small plates.

Time: Daily at 1pm, 3pm and 5pm

Price: £135 per person or £270 for two people

Please ask your server for more information

CHAMPAGNE & SPARKLING WINE

Brut Non Vintage	ABV	750ml
Lanson Le Black Réserve	12.5%	125
Lanson White Label	12.5%	150
Lanson Le Green	12.2%	170
Veuve Clicquot NV	12.5%	240

Brut Vintage		750ml
Champagne Deutz Brut	12%	199
Lanson Noble 2004	12.5%	350
Lanson Noble, Blanc de Blancs, 2004	12.5%	370
Ruinart Second Skin, Blanc de Blancs	12.5%	425
Dom Pérignon 2012	12.5%	675
Louis Roederer Cristal 2009	12%	800

Rosé Non Vintage		750ml
Lanson Rosé	12.5%	150
Lanson Extra Age Rosé	12.5%	170
Laurent-Perrier 'Cuvée Rosé'	12%	400

Non-Alcoholic		750ml
Wild Idol Brut	0%	95
Wild Idol Rosé	0%	95

Prosecco		750ml
Zarlino Prosecco Asolo DOCG	11%	55

By The Glass		125ml
Zarlino Prosecco Asolo DOCG	11%	13
Wild Idol Brut	0%	17
Wild Idol Rosé	0%	17
Lanson Le Black Réserve	12.5%	22
Lanson Rosé	12.5%	25
Lanson White Label	12.5%	25
Lanson Le Green	12.5%	26

RUM

	ABV	50ml
White		
Bounty Premium	40%	13
Chairman's Reserve	40%	13
Gold		
Havana Club Añejo Especial	40%	14
Dark		
Goslings Black Seal Black Rum	40%	14
Diplomático Reserva Exclusiva	40%	16
El Dorado 12 Years	40%	18
Flor de Caña 12 Years	40%	18
Ron Zacapa Centenario 23 Years	40%	25
Ron Zacapa XO	40%	40
Spiced		
Chairman's Spiced	40%	13
Pink Pigeon Vanilla Spiced	40%	14

TEQUILA

		50ml
Casamigos Blanco	40%	13
Jose Cuervo Gold	38%	13
Herradura Blanco	40%	13
Don Julio Blanco	38%	14
Patrón Silver	40%	15
Casamigos Reposado	40%	18
Don Julio Añejo	38%	18
Don Julio Reposado	38%	20
Don Julio 1942	38%	50
Clase Azul Tequila Reposado	40%	60

MEZCAL

		50ml
Verde Amarás	40%	13

VODKA

	ABV			50ml
Ketel One	40%	Wheat	Holland	14
Copper Rivet	40%	Wheat	England	14
Eve Vodka	40%	Apples	England	14
Haku	40%	Rice	Japan	14
Tito's	40%	Corn	USA	14
Chopin	40%	Potato	Poland	14
Belvedere	40%	Rye	Poland	14
Grey Goose	40%	Wheat	France	14
Witchmark	40%	Barley	England	15
Grey Goose L'Orange	40%	Wheat	France	14
Black Cow	40%	Milk	British	15
Mamont Siberian	40%	Wheat	Russia	15
Broken Clock	40%	Wheat	England	15
Ukiyo	40%	Rice	Japan	15
Cîroc	40%	Grapes	France	20

COGNAC

	ABV	50ml
Maxime Trijol	40%	13
Courvoisier VS	40%	14
Château du Breuil	40%	14
Martell VSOP	40%	15
Courvoisier VSOP	40%	15
Rémy Martin VSOP	40%	15
Hennessy Fine de Cognac	40%	15
Rémy Martin 1738	40%	18
Hennessy XO	40%	40
Rémy Martin XO	40%	40
Hennessy Paradis	40%	180

ARMAGNAC

Calvados Dupont	42%	13
Darroze Les Grands Assemblages	43%	15
Janneau XO	40%	28

ABSINTH

La Fée	68%	12
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WHITE WINES

	ABV	175ml	250ml	750ml
Baron de Baussac Viognier Pays d'Oc, France, 2023	13%	12	18	44
Blanc de Mer Walker Bay, South Africa, 2024	13%	13	17	47
Sauvignon Blanc Walker Bay, South Africa, 2024	13%	16	19	55
Crocodile's Lair Chardonnay South Africa, 2023	13.5%	18	24	66
Nals Margried Stella Alpina Pinot Grigio Trentino Alto Adige, Italy, 2023	14%	15	22	58
Pazos de Lusco Albariño Rías Baixas, Galicia, Spain, 2023	14.5%	19	28	75
Domaine Passy Le Clou Chablis Burgundy, France, 2021	13%	20	29	77

RED WINES

	ABV	175ml	250ml	750ml
Oltre Piano Primitivo Puglia IGT Puglia, Italy, 2022	13%	12	17	41
Pavillon des Trois Arches Merlot Pays d'Oc, France, 2022	14%	13	17	43
Beronia Rioja Crianza, CZA Edición Limitada Rioja, Spain, 2019	15%	17	25	66
Ritual Organic Pinot Noir Casablanca Valley, Chile, 2019	14%	21	30	82
Wirra Wirra MVCG Cabernet Sauvignon McLaren Vale, Australia, 2021	14%	22	32	86
Hannibal Walker Bay, South Africa, 2020	13.5%	25	33	95

ROSÉ WINES

	ABV	175ml	250ml	750ml
Pinot Grigio Rosé Le Colline di San Giorgio Veneto, Italy, 2022	12.5%	11	16	40
Henri Ehrhart Rosé Alsace, France, 2023	12.5%	18	26	70
Château Minuty Provence, France, 2023	13%	19	28	75

GIN

FRAGRANT

Fruity/floral/sweet

	ABV	50ml
Ukiyo Yuzu	40%	14
Warner's Rhubarb	40%	15
Tanqueray Flor de Sevilla	41.3%	15
Hendrick's	44%	15
Nikka Coffey Gin	47%	16

NON-ALCOHOLIC

Seedlip Spice 94	11
Sipsmith Freegliders	11
Lyre's Orange	11
Lyre's Amaretti	11

THE GIN EXPERIENCE

A Gin Masterclass Journey with Snacks (per person)	100
Please ask your waiter for details	

Discover the art of gin in regal surroundings, just opposite the Royal Mews. Savour three exquisite gins, perfectly paired with tonic and garnishes, as our expert mixologist guides you through England's favourite spirit. Complete your experience with a delicious British-style sharing platter.

GIN

DRY AND CITRUS

Crisp/zesty/juniper heavy

	ABV	50ml
Tanqueray	43.1%	13
Hawthorn's	41%	13
King of Soho	42%	14
Martin Miller's	40%	14
Cotswolds Dry Gin	46%	14
Engine Gin	40%	14
Bols Genever	42%	14
Sipsmith	41.6%	15
Tanqueray 10	47.3%	15
Bobby's Schiedam Dry	42%	18
Few Spirits American	40%	18
No. 3 London Dry	46%	20

DOWN TO EARTH

Woody/herbaceous/rooty/aromatic

		50ml
Dà Mhile Botanical	42%	13
Boatyard Double	46%	14
Anno Kent Dry	43%	13
Eden Mill Hop	46%	14
Witchmark	40%	14
Drumshanbo	43%	14
Citadelle	44%	14
Twisted Nose Winchester Dry	40%	14
Plymouth Navy Strength	57%	14
Sacred	40%	14
Aviation	42%	15
Del Professore Gin Monsieur	43.7%	15
Gin Mare	42.7%	15
Monkey 47	47%	20

SPICE & FIERY

Warm/medicinal/smooth/powerful

		50ml
St. George Terroir	45%	15

APERITIFS & VERMOUTH

	ABV	50ml
Dolin Vermouth	15%	11
Martini Rosso	15%	12
Martini Extra Dry	15%	12
Dubonnet	14.8%	12
Pernod	40%	12
Lillet Blanc	17%	12
Lillet Rosé	17%	12
Lillet Rouge	17%	12
Fernet Branca	39%	12
Carpano Antica	16.5%	12
Campari	25%	12
Kamm & Sons	33%	12
Aperol	11%	12
Pimm's No. 1	25%	12
Beesou Honey Aperitif	11%	12
Amaro Santoni	16%	12
Botivo	0%	11

PORT & FORTIFIED WINE

		100ml
Fonseca Bin 27 Ruby Port	20%	11
Ramos Pinto Adriano Reserva White Port	19.50%	11
Tío Pepe Sherry	15%	13
Taylor's Late Bottled Vintage 2011	20%	14
Taylor's Ten Year Old Tawny Port	20%	16

LIQUEURS & DIGESTIFS

	ABV	50ml
Amarula	17%	13
Cointreau	40%	13
Bénédictine Dom	40%	13
Drambuie	40%	13
Grand Marnier	40%	13
Son of a Gun Coffee Liqueur	25%	13
Baileys	17%	13
Amaretto Disaronno	28%	13
Patrón XO Cafe	35%	13
Isolabella Sambuca	40%	13

WHISKIES

SCOTTISH SINGLE MALTS

		ABV	50ml
Highlands			
Glenmorangie	10 Years	40%	13
Oban	14 Years	43%	16
Glenturret	10 Years	48%	17
Speyside			
Glenfiddich	12 Years	40%	14
Glenlivet	12 Years	40%	14
Macallan Double Cask	12 Years	40%	16
Balvenie Double Wood	12 Years	40%	16
Singleton of Dufftown	12 Years	40%	16
Mortlach	12 Years	43%	16
Dalwhinnie	15 Years	43%	16
Islay			
Bowmore	12 Years	40%	13
Ardbeg	10 Years	46%	15
Laphroaig	10 Years	40%	16
Caol Ila	12 Years	43%	16
Lagavulin	16 Years	43%	16
Isle of Skye			
Talisker	10 Years	46%	16
Orkney			
Highland Park	12 Years	40%	15
Highland Park	18 Years	43%	35
Lowland Region			
Glenkinchie	12 Years	43%	15

ENGLISH SINGLE MALTS

Cotswolds			
Cotswolds Signature		46%	15

WHISKIES

SCOTTISH BLENDED WHISKY

	ABV	50ml
Johnnie Walker Black Label	40%	13
Johnnie Walker Red Label	40%	13
Johnnie Walker Gold Label	40%	30
Johnnie Walker Blue Label	40%	45

AMERICAN BOURBON

Woodford Reserve	43.2%	15
Buffalo Trace	40%	16
Eagle Rare 10	45%	16

TENNESSEE WHISKEY

Uncle Nearest 1856	50%	25
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RYE WHISKY

Rittenhouse	50%	14
Sazerac	45%	15

IRISH BLENDED WHISKY

Jameson	40%	13
Jameson Black Barrel	40%	13
Bushmills Black Bush	40%	13
Boann Madeira Single Pot Still	47%	18

JAPANESE WHISKY

Nikka From The Barrel	51%	13
Nikka Coffey Grain	45%	15
Hibiki	43%	25