

TEAS

(ALL £3.75)
 English breakfast
 Earl Grey
 Green Tea
 Moroccan Mint
 Lemon & Ginger
 Fruit Punch
 Jasmine Green
 Fresh Mint Tea

FRESHLY BREWED COFFEES

Espresso/Macchiato 3.05
 Double Espresso/Double Macchiato 3.55
 Americano 3.55
 Cappuccino 3.55
 Flat White 3.55
 Latte 3.55



BLUEBIRD

C H E L S E A



ÆCORN®

APERITIFS
 Non-Alcoholic.



ÆCORN SPRITZ

FLORAL

SEEDLIP GARDEN 108

ÆCORN DRY

TONIC

LEMON

NOGRONI®

BITTER

SEEDLIP SPICE 94

ÆCORN AROMATIC

ÆCORN BITTER

ORANGE TWIST

ÆCORN ADONIS

CRISP

ÆCORN DRY

ÆCORN AROMATIC

ORANGE BITTERS

ORANGE TWIST

£9 each



SEEDLIP®
 DISTILLED NON-ALCOHOLIC SPRITZ

BAR SNACKS

Citrus Marinated olives	5
Truffle fries, parmesan, sea salt.....	8
Tempura avocado, aleppo pepper, soy chilli sauce	9
Halloumi fritter, spiced ketchup.....	7
Buttermilk fried chicken, lime, fermented chilli mayo.....	8
Beef cheek croquette, mustard mayo	8
Crisp fried nobashi prawns, jalapeño mayo	12

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SIGNATURE COCKTAILS

Created by our Bar Manager Francesco Macera and Bluebird bar team to showcase our creativity and offer something for everybody's taste. If you would like a recommendation, please ask one of the team.

KINGS ROAD COCKTAIL | 15

Cointreau, rose syrup, lemon juice, Champagne

#BLUEBIRD | 15

Absolut ACAI, cherry Bitter, sugar syrup, cold earl grey tea water, Chambord, Akashi-Tai "plum sake", lime juice, blue food color

MAID IN CHELSEA | 14

Don Julio blanco tequila, Lanique rose liqueur, rose syrup, lime juice, Cucumber, Mint

RHUB AWAKENING | 13

Tanqueray 10, rhubarb liqueur, Aperol, lemon juice, rhubarb bitters, pink peppercorns, Foam

GRAPEFRUIT GEISHA | 13

Ciroc vodka, Belvedere grapefruit vodka, Yuzu liqueur, lemon juice, grapefruit bitters, soda water

LAST THYME WE MET | 13

Hendricks, Thyme infused yellow Chartreuse, raspberry, Honey, lemonade

FIRELISE | 14

Marshmallows infused with Cambridge Gin, peach liqueur, lime juice, Italicus, absinthe, orange juice.

KUMQUAT'S AND RAINDROPS | 14

Montelobos Mezcal, Campari, Kumquat liqueur, Lemon juice, Yuzu liqueur, Honey.

LIAR LIAR CINNAMON FIRE | 15

Don Julio "Anejo" Tequila, homemade Falernum liqueur, lime juice, cinnamon syrup, pineapple juice, Apricot Brandy.

PASSION BRULEE' | 14

Hennessy Cognac, passionfruit puree, lemon juice, vanilla syrup, egg white, Star anise infused with Frangelico liqueur, chocolate bitter.

WAKE UP NEGRONI | 14

Cacao infused with Tanqueray, Amaro di Angostura, coffee beans infused with Campari.

SINGLE MALT WHISKY

			50ml
Glenfiddich 12YO	Speyside	40% abv	11
Glenmorangie 10YO	Highland	40% abv	12.25
Balvenie Double wood 12YO	Speyside	40% abv	13
Macallan Gold	Highland	40% abv	13
Caol Ila 12YO	Islay	43% abv	13
Laphroaig 10YO	Islay	40% abv	13
Jura Origin 10YO	Islay	40% abv	13
Talisker 10YO	Skye	45.8%abv	13
Cragganmore 12YO	Speyside	40% abv	13.5
Dalwhinnie 15YO	Highland	40% abv	14
Dalmore 12YO	Highland	43% abv	15
Bruichladdich Classic Laddie	Islay	40% abv	15
Glenmorangie Lasanta 12YO	Highland	46% abv	15.5
Oban 14YO	Highland	43% abv	17
Dalmore 15YO	Highland	40% abv	18
Jura Diurachs' Own 16YO	Islay	40% abv	18
Lagavulin 16YO	Islay	43% abv	18.5
Glenmorangie Nectar d'Or 12YO	Highland	40% abv	18.5
Dalmore Port Wood	Speyside	46% abv	19
Macallan 12YO Fine Oak	Highland	40% abv	19
Glenfiddich Ancient Reserve 18YO	Speyside	43% abv	22
Bowmore 18YO	Islay	43% abv	28
Shackleton Journey	Speyside	47% abv	30
Dalmore Cigar Malt	Speyside	44% abv	30
Jura 18YO	Islay	42% abv	30
Glenmorangie Signet	Highland	46% abv	45
Dalmore King Alexander	Speyside	40% abv	57
Bowmore 25YO	Islay	43% abv	69

BLENDED WHISKY

			50ml
Johnnie Walker Black Label		40% abv	9
Chivas regal 12yr old		40% abv	9
Monkey Shoulder		40% abv	10
Chivas Regal 18yr old		40% abv	15
Johnnie Walker Blue Label		40% abv	52

AMERICAN WHISKY

			50ml
Jack Daniels Tennessee Honey	Tennessee	35% abv	8.5
Bulleit Straight Bourbon	Kentucky	40% abv	9
Jack Daniels no7	Tennessee	40% abv	9
Makers' Mark Bourbon	Kentucky	45% abv	10
Woodford Reserve Bourbon	Kentucky	45% abv	10.5
Jim Beam Double Oak Bourbon	Kentucky	40% abv	11
Eagle Rare Bourbon	Kentucky	63% abv	12
Gentleman Jack	Tennessee	45% abv	12
Rittenhouse Rye 100 Proof	Pennsylvania	50% abv	12
Bulleit Rye	Kentucky	45% abv	13
Sazerac Rye 6YO	Kentucky	40% abv	16
Jack Daniels Single Barrel	Tennessee	45% abv	16
Balcones Brimestone Bourbon	Texas	53% abv	17.5
Whistlepig 10yr Rye	Canada	40% abv	20

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RUM

			50ml
Sailor Jerry	Caribbean	40% abv	8.5
Havana Club Especial	Cuba	40% abv	8.5
Appleton Signature Blend	Jamaica	40% abv	8.5
Koko Kanu	Jamaica	37% abv	8.5
Lambs Navy	Caribbean	40% abv	8.5
Lambs Navy Spice	Caribbean	30% abv	8.5
Havana 7YO	Cuba	40% abv	9
Wray & Nephew	Jamaica	63% abv	12
Trois Rivières	Martinique	50% abv	12
Plantation Pineapple Rum	Caribbean	40% abv	14
Havana Selección De Maestros	Cuba	40% abv	14
Diplomatico Reserva Exclusiva	Venezuela	40% abv	14.5
Appleton Estate 12YO Extra	Jamaica	43% abv	16
Ron Zacapa Centenario 23YO	Guatemala	40% abv	17
Ron Zacapa Centenario XO	Guatemala	40% abv	33

BRANDY

			50ml
Hennessy VS	Cognac	40% abv	9.5
Baron de Sigognac 10YO	Armagnac	40% abv	10.5
Dupont V.S.O.P	Calvados	42% abv	12
Reserve Lecompte 12 yr	Calvados	40% abv	15
Delamain Pale & Dry XO	Cognac	40% abv	19.95
Ragnaud-Sabourin No.35	Cognac	40% abv	29.95
Remy Martin XO	Cognac	40% abv	31.5
Hennessy XO	Cognac	40% abv	32.75
Hennessy Paradis	Cognac	40% abv	130
Hennessy Imperial	Cognac	40% abv	600

EAU DE VIE

			50ml
Framboise Mielo	France	40% abv	9.5
Poire William Mielo	France	40% abv	9.5
Kirsch Mielo	France	40% abv	11

GRAPPA

			50ml
Moscato Tosolini	Italy	40% abv	11.5

IRISH WHISKY

			50ml
Jameson's	Dublin	40% abv	8
Slane	Dublin	40% abv	8.5

JAPANESE WHISKY

			50ml
Nikka All Malt	Yoichi	40% abv	11
The Yamazaki Distiller's Edition	Shimamoto	43% abv	17
Hibiki Suntory Harmony	Shimamoto	43% abv	21
The Yamazaki Single Malt 12YO	Shimamoto	43% abv	25.5

NO %

ROSALINA | 7

Passion fruit juice, raspberries, redcurrant, rose syrup, soda

APPLE & ELDERFLOWER SPRITZER | 7.5

Apple juice, cucumber, elderflower cordial, soda

VIRGIN SWIZZLE | 7

Orange juice, pineapple juice, orgeat, lime, peychauds bitters

PASSIONFRUIT BOOCH | 7

Seedlip Grove 42, passionfruit purée, tonic syrup, Real kombucha *Dry Dragon*

SEEDLIP & TONIC | 7

Seedlip non-alcoholic distilled spirit, Fever Tree tonic water, lime

REAL KOMBUCHA DRY DRAGON | 6.5

Dragonwell green tea – complex and nutty flavours

LOW %

ALMOST DRY MARTINI – 1.8% ABV | 7.5

Seedlip Grove 42, Dolin dry vermouth, supasawa, rose

JAPANESE PLUM SOUR – 0.6% ABV | 7.5

Seedlip Spice 94, Akashi-Tai plum sake, supasawa, vanilla

SOFTS

Coca Cola/ Diet Coke	330ml	4
FEVER-Tree Lemonade/ Light Tonic/Indian Tonic/Ginger	220ml	3.5
Beer/ Ginger Ale/ Soda Water		
Fresh Orange Juice	250ml	5
Fruit juice- Apple/ Pineapple/ Tomato/ Passionfruit/ Lychee	250ml	4

BEERS

Peroni	Italy	5.1% abv	5.5
Peroni Gluten Free	Italy	5.1% abv	5.5
Pilsner Urquell Pilsen	Czech Republic	4.4% abv	5.5
Portobello Brewery Pale Ale	England	4.4% abv	6
Schiehallion Craft Lager	Scotland	4.2% abv	6.5
Peroni Libera Alcohol free	Italy	0.00%abv	5.5

CIDER

Urban Orchard Apple Cider	England	4.5% abv	7
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BUBBLES BY THE GLASS

SPARKLING WINE

N.V Chandon Brut, Mendoza, Argentina	125ml	9.75
N.V Nyetimber Classic Cuvée, Sussex, England		12.5
N.V.Nyetimber Rose, Sussex, England		14.95
NV Nyetimber Blanc de Blanc, Sussex England		16

CHAMPAGNE

N.V Moët & Chandon Brut Impérial	125ml	14.95
N.V Laurent Perrier "La Cuvée"		16.5

ROSÉ CHAMPAGNE

N.V Moët & Chandon Rosé	125ml	17.5
N.V Laurent Perrier Rosé		20.5

WINE BY THE GLASS

WHITE WINE

2017 Cuvée Jean-Paul, Côtes de Gascogne, France	175ml	7
2018 Pinot Grigio Principato, Provincia di Pavia, Italy		7.5
2017 Greco Bianco Ciro, Calabria, Italy		10
2018 Sauvignon Blanc, Iona, Elgin, South Africa		11.5
2018 Gavi di Gavi, La Battistana, Piemonte, Italy		12
2018 Chardonnay, 875m Finca Carbonera, Rioja Spain		12.5
2018 Sauvignon Blanc, Cloudy Bay, Marlborough New Zealand		18

RED WINE

2017 Cuvée Jean-Paul, Pays de Vaucluse, France	175ml	7
2017 Tempranillo Monte Llano, Rioja, Spain		9
2014 Cabernet Sauvignon Reserva Ancestral, Itata Valley, Chile		10
2018 Malbec Pasaris, Mendoza, Argentina		11
2018 Pinot Noir Rabbit Island, Nelson, New Zealand		12
2016 Genache Yalumba, Barossa Valley, Australia		13
2017 Shiraz The Sack, Magpie Estate, Barossa Valley, Australia		14

ROSE WINE

2018 Pinot Grigio Rosé Calusari, Romania	175ml	7.5
2018 Minuty Rosé by Ruby Taylor, Côte de Provence, France		13
2018 Calafuria Negroamora Rosato, Puglia, Italy		15



(table service only)

WHITE WINE

2017 Chablis 1'er Cru Montmains, Jean Marc Brocard, France	175ml	21.5
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RED WINE

2014 Château Gros Caillou, St Emilion Grand Cru, Bordeaux, France*	20
2014 Barolo, Dardi le Rose, Poderi Colla, Piemonte, Italy*	27

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GIN

Tanqueray Export Strength	Scotland	43.1%abv	50ml	8.5
Whitley Neill	England	42% abv		8.5
Jensen Old Tom	England	43% abv		9
Martin Miller's	Iceland	45.2%abv		9
Edgerton Pink Gin	England	43% abv		9
Hendrick's	Scotland	41.4%abv		10
Cambridge	England	42% abv		13
Blackwoods Vintage 2012	Scotland	60% abv		11
Sipsmith London Dry	England	41.6%abv		11.25
Citadelle aged Gin	France	44% abv		11.25
Warner Edwards Rhubarb Gin	England	40% abv		12
Puerto de Indias Pink Strawberry Gin	Spain	38% abv		12
Warner Edwards Lemon Balm	England	43% abv		12.5
Gin Mare	Spain	42.7%abv		13
Le Tribute	Spain	43% abv		13
Suntory Roku	Japan	43% abv		13
Audemus Pink Peppercorn	France	44% abv		13.5
Sharish Blue Magic	Portugal	40% abv		13.5
Death's Door	USA	47% abv		14
Tanqueray No. TEN	England	47.3%abv		14.5
Williams Chase GB	England	40% abv		14.5
Monkey 47	Germany	47% abv		15
Oxley	England	47% abv		15

VODKA

Ketel One	Holland	40% abv	50ml	8.5
Absolut Vanilla	Sweden	40% abv		8.5
Zubrówka	Poland	40% abv		8.5
Sauvelle	France	40% abv		10
Sipsmith Barley	England	40% abv		10
Absolut Elyx	Sweden	40% abv		11
Belvedere	Poland	40% abv		11.5
Koniks Tail	Poland	40% abv		12
Tito's	USA	40% abv		13
Cîroc	France	40% abv		14
Beluga Noble	Russia	40% abv		15
Stolichnaya Elit	Russia	40% abv		15
Belvedere Single Estate Rye	Poland	40% abv		16

TEQUILA

Olmecca Altos Plata Tequila	38% abv	50ml	8.5
Mejor Pink Tequila	40% abv		11
Patrón XO Café Tequila	35% abv		11
Avion Plata Tequilla	40% abv		13
Patrón Reposado Tequila	40% abv		14
Montelobos Joven Mezcal	43.2%abv		14.5
Patrón silver Tequila	40% abv		16
Don Julio Reposado Tequila	38% abv		16
Don Julio Blanco Tequila	38% abv		16.5
Don Julio Añejo Tequila	38% abv		18.75
Patrón Añejo Tequila	40% abv		19.5
Don Julio 1942 Tequila	40% abv		32

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AFTER DINNER

DESSERT WINE

	100ml
2013 Monbazillac Domaine des Granges Neuves, France	7.5
N.V Muscat de Rivesaltes, Domaine Lerys, France	8.5
2015 Coteaux du Layon Domaine Ogereau, Loire, France	9
2008 Sauternes, Castelnau de Suduiraut, Bordeaux, France	14
2013 Tokaji Royal blue label 5 puttonyos, Hungary	21

SPARKLING DESSERT WINES

	125ml
N.V Moët & Chandon Ice, Champagne, France	18.5
N.V Moët & Chandon Ice Rose, Champagne, France	23.5

FORTIFIED WINE

	100ml
2012 Graham's L.B.V. Port	9
N.V Graham's "Six Grapes" Reserve Port	9
10yr Warres' "Otima" Tawny Port	11
N.V Graham's Blend No5 White Port	12
N.V Blandy's 10yr Old Malmsey, Madeira	12

*sweet wine and Fortified can be served by the bottle. Please enquire with your waiter.

LIQUEURS

			50ml
Amaretto di Saronno	Italy	28% abv	8
Baileys	Ireland	17% abv	8
Limoncello	Italy	25%abv	8
Cointreau	France	40% abv	8
Drambuie	Scotland	40% abv	8
Kahlua	Mexico	20% abv	8
Frangelico	Italy	20% abv	8
Chambord	France	16.5%abv	8
Tia Maria	Caribbean	20% abv	8
Chartreuse	France	55% abv	10
30&40 Aperitif de Normandie	France	23% abv	10.5
Patron XO Cafe	Mexico	35% abv	11

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SPARKLING WINE

N.V.Chandon Brut, Mendoza, Argentina	49
N.V Nyetimber Classic Cuvée, Sussex, England	69
N.V Nyetimber Rosé, Sussex, England	89
N.V Nyetimber Blanc de Blanc, Sussex, England	98
2013 Nyetimber Tillington Single Vineyard, Sussex, England	160
N.V. Nyetimber 1086 Prestige Cuvee, Sussex, England	245
N.V. Nyetimber 1086 Prestige Cuvee Rose, Sussex, England	260

N.V CHAMPAGNE

N.V Moët & Chandon Brut	74
N.V LaurentPerrier "La Cuvée"	91
N.V Pol Roger Réserve	98
N.V Veuve Cliquot Brut	102
N.V Ruinart Blanc de Blanc	144
N.V LaurentPerrier Grand Siècle	290
N.V Krug Grande Cuvée	295

ROSÉ CHAMPAGNE

N.V Moët & Chandon Rosé	110
N.V LaurentPerrier Rosé	125
N.V Ruinart Rosé	150

VINTAGE CHAMPAGNE

2012 Moët & Chandon	150
2008 Moët & Chandon Rose	170
2008 Dom Pérignon	279
200 Louis Roederer Cristal	320
2005 Dom Pérignon Rosé	595

SWEET SPARKLING

N.V. Nyetimber Demi Sec, West Sussex, England	85
N.V. Moët & Chandon Ice, Champagne, France	105
N.V. Moët & Chandon Ice Rose, Champagne, France	135

MAGNUMS

N.V Nyetimber Classic Cuvée, Sussex, England	170
NV Moët & Chandon Brut	190
NV LaurentPerrier Rosé	290
NV Ruinart Blanc de Blancs	340

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WHITE WINE

2017 Cuvée Jean-Paul, Côtes de Gascogne, France	27
2017 Cattarratto Ca'Di Ponti, Sicily, Italy	27
2017 Pinot Grigio Principato, Provincia di Pavia, Italy	29.5
2018 Chardonnay Star Crossed, Victoria, Australia	29.5
2018 Verdejo Diez Siglos, Rueda, Spain	32
2018 Vinho Verde Azevedo, Portugal	36
2018 Viognier Monte Rocher, South of France	36
2018 Sauvignon Blanc Satyr, Sileni, Marlborough, New Zealand	39
2017 Greco Bianco Ciro, Calabria, Italy	40
2018 Sauvignon Blanc Iona, Elgin, South Africa	46
2018 Riesling Volratz, Rheingau, Germany	48
2013 Circle of Life, Stellenbosch, South Africa	48
2018 Gavi di Gavi, La Battistana, Piemonte, Italy	49
2018 Gruner Veltliner, Trapl, Niederösterreich, Austria	50
2017 Chablis Domaine de la Motte, Burgundy, France	52
2018 Chardonnay, 875m Finca Carbonera, Rioja Spain	53
2018 Roero Arneis Serra Lupini, Angelo Negro, Piemonte, Italy	60
2018 Albarino, O Rosal, Terras Gauda, Rias Baixas, Spain	63
2018 Muller Thurgau, Zero-GMT Orange Wine, Wagram, Austria	64
2017 Sancerre, Francois Millet, Loire, France	68
2014 Bourgogne Blanc, Vallet Frères, Burgundy, France	69
2016 Soave Classico Cavarino, Pieropan, Veneto, Italy	70
2014 Gewurztraminer Hugel Estate, Alsace, France	71
2018 Sauvignon Blanc Cloudy Bay, Marlborough, New Zealand	72
2017 Rhone Blend, Love White Broc Cellars, Madera, USA	77
2017 Riesling Quails Gate, Okanagan Valley, Canada	84
2017 Chablis 1'er Cru Montmains, Jean Marc Brocard, France	92
2017 Pouilly-Fume de Ladoucette, Loire Valley, France	95
2016 Chardonnay Isole & Olena Tuscany, Italy	120
2016 Puligny-Montrachet 1er Cru Berthelemot, Burgundy	165

WHITE WINE MAGNUMS

2015 Chassagne Montrachet, Jean Marc Pillot, Burgundy	250
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ROSÉ WINE

2018 Pinot Grigio Rosé Calusari, Romania	29.5
2018 Minuty Rosé by Ruby Taylor, Côtes de Provence, France	54
2018 Calafuria Negroamora Rosato, Puglia, Italy	60
2018 Whispering Angel Rosé, Côtes de Provence, France	65

ROSÉ WINE MAGNUMS

2018 M de Minuty Rosé, Côtes de Provence, France	109
2018 Whispering Angel Rosé, Côtes de Provence, France	140

— Are vegan friendly wines.

RED WINE

2017 Cuvée Jean-Paul, Pay's de Vauscluse, France	27
2018 Merlot Mourvedre Les Oliviers, Pays D'Oc, France	29.5
2017 Tempranillo Monte Llano, Rioja, Spain	36
2017 Bordeaux Blend Kaiken, Mendoza, Argentina	38
2017 Beaujolais-Villages, Domaine de Colette, France	40
2014 Cabernet Sauvignon Reserva Ancestral, Itata Valley, Chile	42
2018 Malbec Pasarisa, Mendoza, Argentina	44
2017 Pinotage, Stellenrust, Western Cape, South Africa	45
2016 Château des Gravieres, Graves, Bordeaux, France	48
2016 Quinta Do Ataide, Duoro Valley, Portugal	49
2018 Pinot Noir Rabbit Island, Nelson, New Zealand	50
2017 Bourgogne Rouge, Vallet Frères, Burgundy, France	52
2016 Genache Yalumba, Barossa Valley, Australia	54
2016 Zweigelt Peter Schweiger, Kamptal, Austria	59
2017 Shiraz The Sack, Magpie Estate, Barossa Valley, Australia	60
2016 Pinot Noir, La Crema, Monterey, USA	62
2017 Cabernet Franc, Altura Norton, Mendoza, Argentina	64
2016 Bergerac, Tour Des Gendres, South West France	65
2017 Nero D'Avola Lamuri, Tasca, Sicily, Italy	67
2017 Rully La Martelle Domiane Roux, Burgundy, France	73
2014 Graciano Voché, Rioja, Spain	79
2002 Chateau Peyraban, Haut Medoc, Bordeaux, France	80
2011 Merlot Atalon Pauline's Cuvee, Napa Valley, USA	80
2015 Saint-Joseph E Guigal, Rhône, France	82
2014 Château Gros Caillou, St Emilion Grand Cru, Bordeaux	82
2016 Sangiovese Blend, Lambda, Fattoria Kappa, Tuscany, Italy	85
2014 Château Lalande St Julien, Bordeaux, France	92
2014 Chateau Moncets Lalande De Pomerol, Bordeaux, France	95
2015 Pinot Noir Cloudy Bay Marlborough, New Zealand	100
2013 Cabernet Sauvignon, Mitolo, McLaren Vale, Australia	110
2002 Château Musar, Ghazir, Lebanon	115
2014 Barolo, Dardi le Rose, Poderi Colla, Piemonte, Italy	118
2012 Brunello di Montalcino, Poggio Celsi, Tuscany, Italy	125
2010 Pastourelle de Clerc Milon, Pauillac, Bordeaux	130
2014 Chryseia, Prats & Symington, Duoro Valley, Portugal	155
2003 Château Gloria, St Julien, Bordeaux, France	158
2013 Gevrey-Chambertin Ostrea, Domaine Trapet, Burgundy	185
1999 Stature, Kendal Jackson, Napa Valley, USA	190

RED WINE MAGNUMS

2015 Nuit Saint George, Daniel Rion, Burgundy	260
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