



### Classic Cocktails

Negroni	£17.00
<i>Old Tom Gin, Antica formula, Campari</i>	
Mojito	£16.00
<i>Bacardi White Rum, Mint, Fresh Lime Juice, Soda,</i>	
Old Fashioned	£18.00
<i>Elijah Craig Small Batch Bourbon, Brown Sugar, Orange Bitter</i>	
Side Car	£20.00
<i>Rémy Martin 1738 Cognac, Grand Marnier, Lime Juice</i>	
Bloody Mary	£18.00
<i>Sapling Vodka, Tomato Juice, Worcestershire Sauce, Black Pepper</i>	
White Lady	£16.00
<i>Old Tom Gin, Grand Marnier, Egg White, Lime Juice</i>	
Irish coffee	£16.00
<i>Jameson Black Barrel Whiskey, Whipped Double Cream</i>	
Cosmopolitan	£17.00
<i>Citrus Grey Goose Vodka, Cointreau, Fresh Lime Juice, Cranberry Juice</i>	
Whiskey Sour	£18.00
<i>Coachbuilt Whiskey, Fresh Lemon juice, Demerara Sugar</i>	
Gin Martini	£18.00
<i>Old Tom Gin, Extra Dry Martini</i>	
Espresso Martini	£16.00
<i>Sapling Vodka, Kahlúa, Espresso</i>	



### Mocktails

Virgin Mojito <i>Mint, Soda, Lime</i>	£11.00
0 Gin Fizz <i>Seedlip Grove 42, Soda Water, Sour Mix, Egg White</i>	£13.00

### Champagne

		Glass 125ml
NV	Philippe Glavier, Grace d'Alphael, Grand Cru, Brut Nature, Cramant	£22.50
NV	Billecard-Salmon Rosé, Brut, Aÿ	£27.00
2014	Blanc des Millenaires, Charles Heidsieck, Brut	£45.00
NV	Laurent-Perrier, Grand Siècle No26, Grande Cuvée Brut, Tours sur Marne	£60.00
2013	Dom Perignon, Brut, Epernay	£65.00

### Sparkling Wine

		Glass 125ml
NV	Nyetimber Classic Cuvée, Sussex, England	£15.00



<b>White Wine</b>		<b>Glass</b>
		<b>125ml</b>
2022	Collioure, Domaine Madeloc, Tremadoc, Languedoc-Roussillon, France	£11.00
2022	Riesling Feinherb, Gelback, Yellow Seal, Schloss Johannisberg, Rheingau, Germany	£12.50
2021	Soave Classico, Calvarino, Pieropan, Veneto, Italy	£13.00
2022	Pouilly Fumé 'Villa Paulus' Domaine Masson Blondelet, Loire, France	£13.00
2022	Assyrtiko, Gavalas, Natural Ferment, Santorini, Greece	£17.50
2020	Mercurey 1 <sup>er</sup> Cru en Sazenay, Domaine de Suremain Côte Chalonnaise, Burgundy, France	£21.00
2022	Grüner Veltliner Hochrain, Veyder-Malberg, Wachau, Austria	£29.50
2021	Fiano, Bocca di Lupo, Tormaresca, Puglia, Italy	£33.00
2022	Meursault, Les Buissons Certaut, Domaine Bernard Millot, Burgundy, France	£43.00

*For bottles, please ask for the wine list.*



<b>Rosé Wine</b>		<b>Glass</b>
		125ml
2022	Bandol, La Bastide Blanche, Provence, France	£12.00
2021	Salento Rosato, Tormaresca Furia di Calafuria, Puglia, Italy	£20.00

<b>Red Wine</b>		<b>Glass</b>
		125ml
2019	Saumur Champigny, Les Clos Lyzières, Dominique Joseph, Loire Valley, France	£14.00
2016	Malbec, Clos des Fous, Tocaio, Maule Valley, Chile	£16.00
2016	Zinfandel, Peterson Winery, Bradford Mountain Estate Vineyard, Dry Creek, California, USA	£16.50
2022	Pinot Noir, Sanford, Sta Rita Hills, California, USA	£20.50
2020	Gevrey Chambertin, Cuvee Vieilles Vignes, Anne et Sebastien Bidault, Burgundy, France	£41.00
2019	Barolo Bussia, Prunotto, Piedmont, Italy	£42.00

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### **One night in Hong Kong £50**

Crispy wonton 'prawn cocktail', Cantonese wonton noodle soup, 'Soy chicken' with ginger oil and Oscietra caviar wrap and a cocktail of your choice.

### **Bar Snacks**

Andalucía Gordal Olives	£5.00
Chilled 'smacked' cucumber with trout roe, chilli, garlic vinegar	£8.00
'Soy chicken' with ginger oil and Oscietra caviar wrap	£16.00
Steamed Dim sum basket	£20.00
Crispy wonton 'prawn cocktail'	£15.00
Cantonese wonton noodle soup	£15.00
Cantonese honey roasted pork, wind-dried sausage and grated foie-gras	£28.00
Sweet and sour ribs with toasted sesame, grape and pork floss	£24.00
'Memories of Peking duck' with seared foie gras and plum sauce	£32.00
Scalded oysters with 'fish fragrant' aubergine sauce	£9.00
Green tea Affogato	£9.00

### **FOOD ALLERGIES AND INTOLERANCES**

Please speak to our staff about any dietary requirements that you may have. We can cater for food intolerances however due to the nature of some of our dried and fermented ingredients, we are unable to cater for allergies.