

## 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%

*The*  
**NEW YORK BAR**

AT THE NEW YORK BAR

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

# 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 | (ve) - Vegan | (veoa) - 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.

Find us on Instagram

#EnglishGrill | #RubensHotel | #CurryRoom | #NewYorkBar | #LeopardRoom

/RUBENSHOTEL

@RUBENSHOTEL

#RUBENSHOTEL



## 24 HOUR MENU PIZZAS & PASTA

**Wild Mushroom Pizza (v)** 19  
*Rocket, White Cheese & Truffle Sauce*

**Spicy Pepperoni & Nduja Pizza** 19  
*Jalapeño, Chilli Honey*

**Slow Cooked Beef Ragú Pasta** 19  
*Rigatoni Pasta, Smoked Pancetta, Parmesan*

## GRILLED CHEESE SOURDOUGH TOASTIES SERVED WITH HOUSE FRIES

**Honey Roast Smoked Ham** 17  
*Dijon Mustard Mayonnaise*

**Plum Tomato (v) (veoa)** 17  
*Green Basil Pesto*

## DESSERTS


**Mrs Tollman's Baked Vanilla Cheesecake**  12  
*Seasonal Coulis*

**Cinnamon Dusted Doughnuts** 12  
*Calvados Custard, Blackberry Coulis*

**Sticky Toffee Pudding** 12  
*Vanilla Ice Cream, Toffee Sauce*

**Vegan Chocolate Brownie (ve)** 12  
*Vanilla Ice Cream, Chocolate Sauce*

**Chocolate Chip and Pecan Skillet Cookie** 12  
*Salted Caramel, Bourbon Vanilla Ice Cream*

**Ice Cream or Sorbet (Choice of Three)** 12  
*Ice Cream: Honeycomb , Matcha, Salted Caramel, Chocolate, Rum & Raisin, Frangelico*  
*Sorbet (ve): Raspberry, Mango, Lemon, Champagne Strawberry, Mojito*

**British Cheese Board** 19  
*Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop Stilton, Homemade Chutney, Fermented Celery, Grapes, Oat Crumble, Crackers*

## MAINS

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

<b>Chicken Noodle Soup</b>	<b>16</b>
<i>Mini Chicken Pot Pie</i>	
<i>Add Selection of Finger Sandwiches</i>	<b>10</b>
<b>Caesar Salad</b>	<b>19</b>
<i>Baby Gem Lettuce, Anchovies, Croutons, Parmesan</i>	
<i>Add Chicken</i>	<b>8</b>
<i>Add Jumbo Prawn</i>	<b>9 each</b>
<b>Burrata Salad (veoa)</b>	<b>20</b>
<i>Marinated Tomatoes, Candied Red Chilli, Red Onion, Basil Pesto</i>	
<b>Beer Battered Fish and Chips</b>	<b>32</b>
<i>Mushy Peas, Curry Sauce, Chunky Tartare</i>	
<b>Slow Cooked Beef Ragú</b>	<b>19</b>
<i>Rigatoni Pasta, Smoked Pancetta, Parmesan</i>	
<b>Double Cheese &amp; Bacon Smash Burger</b>	<b>25</b>
<i>Dill Pickles, Red Onion Jam, Smoked Barbecue Mayonnaise, Rubens Burger Sauce &amp; Fries</i>	

## SANDWICHES ALL SERVED WITH HOUSE FRIES

<b>Steak Baguette</b>	<b>29</b>
<i>Fillet Steak, Caramelised Onions, Blue Cheese</i>	
<b>Rubens Club Sandwich</b>	<b>26</b>
<i>Free Range Chicken, Treacle Streaky Bacon, Egg, Avocado, Tomato, Lettuce, Mayonnaise</i>	
<b>Hot Smoked Salmon Bagel</b>	<b>26</b>
<i>Spring Onion, Dill &amp; Chive Soft Cream Cheese, Lemon</i>	

## 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, Maraschino Liqueur, Violette, Citrus, Cucumber, White & Red Grapes, Foam, 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 gutted the medieval City of London inside the old Roman city wall.

*Mezcal Amores Verde, Ancho Reyes Verde, St-Germain, Whey, Citrus, Agave, London Essence Blood Orange & Elderflower Tonic, Coriander & Chilli*

### 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.

*Maker's Mark Bourbon, Pedro Ximénez, Demerara, Angostura Bitters, 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.

*Tanqueray Gin, Rubens Blend Vermouth, Pink Green Tea, Banana, Matcha*

## RUBENS SIGNATURE COCKTAILS

### The Hat Shop 18

The rumour is that just before 1700, the hotel previously housed a hat shop which was very popular with the fashionable elite of the day.

*Aperol, RinQuinQuin à la Pêche, Lacto Peach Syrup, Peach Oolong Tea, London Essence Peach & Jasmine Soda, Grapefruit, Thyme*

### Overground / Underground 18

Charles Tyson Yerkes (1837-1905) was the man responsible for founding the Underground Electric Railways of London, which was one of the forerunner companies of today's Underground.

*El Dorado 8 Rum, Sipello, Apricot Brandy, Citrus, Blueberry, Almond, Strawberry & White Pepper*

### Meridian Martini 18

The Meridian Line in Greenwich represents the Prime Meridian of the world, Longitude Zero (0° 0' 0"). Many people claim that "everything starts here".

This is our version of the classic Martini.

*Konik's Tail Vodka, Rubens Dry Vermouth Blend, Oyster Shell, White Chocolate & Mint*

### Honey Be Mine 24

*Don Julio Reposado, Italicus Bergamot, Fresh Orange, Egg White, Citrus, Honey from Ruben's Rooftop Hive*

## NON-ALCOHOLIC COCKTAILS

### Birds of Paradise 14

*Seedlip 94, Citrus, Agave, London Essence Grapefruit Soda*

### Tropical Sunrise 14

*Orange Juice, Citrus, London Essence Roasted Pineapple Soda, Grenadine*

### Wayfarer 14

*Sipsmith Freeglider, Citrus, Roses Lime Cordial, Tonic Water*

### Nogroni 14

*Lyre's Orange, Sipsmith Freeglider, Grapefruit*

## SMALL PLATES

Available 12 noon to 11.00pm Sunday-Thursday

Available 12 noon to 11.30pm Friday and Saturday

### Salt and Vinegar Cod Bites 14

*Pea Ketchup*

### Grilled Jumbo Prawns 22

*Peri Peri & Lime Yoghurt*

### Cheese and Bacon Sliders 16

*Rubens Burger Sauce*

### Buttermilk Chicken Tenders 15

*Hot Sauce, Blue Cheese, Pickled Celery*

### Nduja & Manchego Sausage Roll 14

*Smoked Tomato Ketchup*

### Cauliflower Cheese Croquettes (v) 14

*Salsa Verde*

### Sourdough Pretzels (v) (veoa) 10

*Honey Mustard Crème Fraîche*

### Tindle Chicken Bao Buns (ve) 14

*Pickled Carrots, Cucumber, Coriander*

## CREAM TEAS

Available 12 noon to 6pm daily

### COCKTAIL CREAM TEA 37

**Selection of Scones** *Plain, Fruit and Cheese scone. Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream*

**With The Seventh Duchess of Bedford Cocktail**  
**Choice of Hot Beverage** *Tea or Coffee*  
*With Speciality Hot Chocolate or Matcha Green Tea* 39

### CREAM TEA 25

**Selection of Scones** *Plain, Fruit and Cheese scone. Served with Homemade Seasonal Preserve, Lemon Curd & Clotted Cream*

**With Choice of Hot Beverage** *Tea or Coffee*  
*With Speciality Hot Chocolate or Matcha Green Tea* 27

### CAKES AND BUBBLES FOR TWO 37

**Glass of Prosecco each**  
**Choose two desserts below to share**

**Mrs Tollman's Baked Vanilla Cheesecake**  
*Seasonal Coulis*

**Cinnamon Dusted Doughnuts**  
*Calvados Custard, Blackberry Coulis*

**Sticky Toffee Pudding**  
*Vanilla Ice Cream, Toffee Sauce*

**Vegan Chocolate Brownie (ve)**  
*Vanilla Ice Cream, Chocolate Sauce*

**Chocolate Chip and Pecan Skillet Cookie**  
*Salted Caramel, 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*

### The Marilyn Monroe Cocktail 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*

### Kir Royale 21

This is a variation of the Classic Kir cocktail, substituting the white wine with Champagne.

*Crème de Cassis, Lanson Le Black Réserve*

## THE CLASSICS

<b>Old Fashioned</b>	<b>18</b>
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. <i>Maker's Mark Bourbon, Angostura Bitters, Brown Sugar</i>	
<b>Bobby Burns</b>	<b>18</b>
The Bobby Burns is an old cocktail recipe which appeared around the 1900s. <i>Maker's Mark Bourbon, Rubens Blend Vermouth, Bénédictine</i>	
<b>Piña Colada</b>	<b>18</b>
It hails from San Juan, Puerto Rico where it was created by bartender Ramón "Monchito" Marrero at the Caribe Hilton in 1954. <i>Bounty Premium Rum, Fresh Pineapple, Coconut, Cream, Sugar</i>	
<b>Margarita</b>	<b>18</b>
Created around 1938 by Carlos "Danny" Herrera at his restaurant. <i>Casa Amigos Tequila, Citrus, Cointreau</i>	
Don Julio Tequila Option	<b>21</b>
<b>Million Dollar</b>	<b>18</b>
The Million Dollar cocktail was created in 1910 in by Ngiam Tong Boon at the Long Bar Raffles in Singapore. <i>Tanqueray Gin, Rubens Blend Vermouth, Egg White, Grenadine Syrup, Pineapple Juice</i>	
<b>New York Sour</b>	<b>18</b>
According to Difford's Guide, the New York Sour cocktail history dates back to the 1880s and was first made in Chicago, not New York. <i>Maker's Mark Bourbon, Egg, Sugar, Citrus, Red Wine</i>	
<b>Corpse Reviver No.2</b>	<b>18</b>
This version of Corpse Reviver No.2 was invented by Harry Craddock and published in many famous cocktail books. <i>Tanqueray Gin, Lillet Blanc, Cointreau, Fresh Lemon Juice, Absinthe</i>	

## HOT DRINKS

Served with our pastry team's famous shortbread biscuit

### PMD's Tea Selection

<b>Black</b>	
Planters' English Breakfast	<b>7</b>
Planters' Earl Grey	<b>7</b>
The Rubens Blend	<b>7</b>
Lapsang Souchong	<b>7</b>
<b>Infusions</b>	
Peppermint Leaves	<b>7</b>
Lemongrass and Ginger	<b>7</b>
Rooibos	<b>7</b>
<b>Green</b>	
Jasmine Green Tea	<b>7</b>
Traditional Matcha Green Tea	<b>10</b>

### Coffee by Illy

Espresso	<b>5</b>
Double Espresso	<b>7</b>
Decaffeinated Coffee	<b>7</b>
Americano	<b>7</b>
Cappuccino	<b>7</b>
Caffè Latte	<b>7</b>
Caffè Mocha	<b>7</b>
Macchiato	<b>7</b>
Matcha Latte	<b>9</b>

### Hot Chocolate

<b>Rubens Signature Hot Chocolate</b>	<b>9</b>
Served with Rubens Homemade Cream and Maraschino Cherries	

## BOTTLED BEERS

### Lagers

#### ABV

Noam	5.2%	340ml	10
Peroni	5.1%	330ml	9
Meantime London Lager	4.5%	330ml	9
Daura Damm (Gluten Free)	5.4%	330ml	9
Lucky Saint	0.5%	330ml	7
Moretti	0%	330ml	7
Heineken	0%	330ml	7

### Ales

Meantime London Pale Ale	4.3%	330ml	9
--------------------------	------	-------	---

### Cider

Aspall	5%	330ml	9
Savanna	6%	330ml	8

### 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
--	----

## 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
---	---

## 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*

### Dickens 18

Inspired by Charles Dickens' Oliver Twist.

*Chilled Absolut vodka or Tanqueray gin, stirred with two splashes of Vermouth and poured in a martini glass, served with no garnish*

### Bradford 18

Published in 1900 in the United States in Harry Johnson's cocktail book as "Bradford a la Martini".

*Tanqueray Gin with a dash of dry Vermouth and orange bitters, shaken and served in a martini glass, garnished with an olive*

## CHAMPAGNE & SPARKLING WINE

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

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

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

<b>Non-Alcoholic</b>		<b>750ml</b>
Wild Idol Brut	0%	<b>95</b>
Wild Idol Rosé	0%	<b>95</b>

<b>Prosecco</b>		<b>750ml</b>
Zarlino Prosecco Asolo DOCG	11%	<b>55</b>

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

## RUM

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

## TEQUILA

		<b>50ml</b>
Casa Amigos Blanco	40%	<b>13</b>
Jose Cuervo Gold	38%	<b>13</b>
Herradura Blanco	40%	<b>13</b>
Don Julio Blanco	38%	<b>14</b>
Patrón Silver	40%	<b>15</b>
Casa Amigos Reposado	40%	<b>18</b>
Don Julio Añejo	38%	<b>18</b>
Don Julio Reposado	38%	<b>20</b>
Don Julio 1942	38%	<b>50</b>
Clase Azul Tequila Reposado	40%	<b>60</b>

## MEZCAL

		<b>50ml</b>
Amaras Verde	40%	<b>13</b>



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 Grande	43%	15
Janneau XO	40%	28

ABSINTH		
La Fée	68%	12

BOUCHARD FINLAYSON WHITE WINES				
	ABV	175ml	250ml	750ml
<b>Blanc de Mer</b> Walker Bay, South Africa, 2024	13%	13	17	47
<b>Sauvignon Blanc</b> Walker Bay, South Africa, 2024	13%	16	19	55
<b>Sans Barrique Chardonnay</b> Walker Bay, South Africa, 2023	13.5%	16	19	55
<b>Crocodile's Lair Chardonnay</b> Walker Bay, South Africa, 2023	13.5%	18	24	66
<b>Missionvale Chardonnay</b> Bouchard Finlayson, South Africa 2023	13.5%	22	26	80

BOUCHARD FINLAYSON RED WINES				
	ABV	175ml	250ml	750ml
<b>Hannibal</b> Walker Bay, South Africa, 2020	13.5%	25	33	95
<b>Galpin Peak Pinot Noir</b> Walker Bay, South Africa, 2022	14%	27	35	100
<b>Galpin Peak Pinot Noir Tête de Cuvée</b> Walker Bay, South Africa, 2006	14.5%			320

RECENT AWARDS	
<b>2023 WALKER BAY SAUVIGNON BLANC</b>	
91 Points - The International Wine & Spirit Competition, 2023	
<b>2023 SANS BARRIQUE CHARDONNAY</b>	
88 Points - Decanter World Wine Awards, 2024	
<b>2021 HANNIBAL</b>	
84 Points - International Wine Challenge, 2024	
<b>2022 GALPIN PEAK PINOT NOIR</b>	
92 Points - International Wine Challenge, 2024	

## WHITE WINES

	ABV	175ml	250ml	750ml
<b>Baron de Baussac Viognier</b>	13%	<b>12</b>	<b>18</b>	<b>44</b>
Pays d'Oc, France, 2023				
<b>Nals Margried Stella Alpina Pinot Grigio</b>	14%	<b>15</b>	<b>22</b>	<b>58</b>
Trentino Alto Adige, Italy, 2023				
<b>Pazos de Lusco Albariño</b>	14.5%	<b>19</b>	<b>28</b>	<b>75</b>
Rías Baixas, Galicia, Spain, 2023				
<b>Domaine Passy Le Clou Chablis</b>	13%	<b>20</b>	<b>29</b>	<b>77</b>
Burgundy, France, 2021				

## RED WINES

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

## ROSÉ WINES

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

## GIN

FRAGRANT  
*Fruity/Floral/Sweet*

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

## NON-ALCOHOLIC

Seedlip Spice 94	<b>11</b>
Sipsmith Freegliders	<b>11</b>
Lyre's Orange	<b>11</b>
Lyre's Amaretti	<b>11</b>

## THE GIN EXPERIENCE

A Gin Master Class 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 Dry	43%	13
Eden Mill Hop	46%	14
Witchmark	40%	14
Drushanbo	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
Tio 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 Liquor	25%	13
Baileys	17%	13
Amaretto Disaronno	28%	13
Patrón XO Cafe	35%	13
Isolabella Sambuca	40%	13

## WHISKIES

### SCOTTISH SINGLE MALTS

		ABV	50ml
<b>Highlands</b>			
Glenmorangie	10 Years	40%	13
Oban	14 Years	43%	16
Glenturret	10 Years	48%	17
<b>Speyside</b>			
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
<b>Islay</b>			
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
<b>Isle of Skye</b>			
Talisker	10 Years	46%	16
<b>Orkney</b>			
Highland Park	12 Years	40%	15
Highland Park	18 Years	43%	35
<b>Lowland Region</b>			
Glenkinchie	12 Years	43%	15

### ENGLISH SINGLE MALTS

<b>Cotswolds</b>			
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

Maker's Mark	45%	13
Woodford Reserve	43.2%	15
Buffalo Trace	40%	16
Eagle Rare 10	45%	16

### TENNESSEE WHISKEY

Uncle Nearest 1856	50%	25
--------------------	-----	----

### RYE WHISKEY

Rittenhouse	50%	14
Sazerac	45%	15

### IRISH BLENDED WHISKEY

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

### JAPANESE WHISKIES

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