

WELCOME TO
THE MEMBERS' CLUB

DRINKS & WINE

OLYMPIC
STUDIOS

SUGGESTED SERVES

EL RAYO PLATA TEQUILA "THE MODERN TEQUILA TO PAIR WITH TONIC"

Served with Franklin & Sons Indian tonic and an orange garnish in a rock glass

MALFY CON LIMONE "SOURCED FROM THE COASTLINE"

Served with Franklin & Sons Mallorcan tonic and a lemon garnish in a balloon glass

FOUR PILLARS BLOODY SHIRAZ "THE RARE DRY GIN"

Served with Franklin & Sons Indian tonic and an orange garnish in a balloon glass

SAPLING GIN "THE CLIMATE POSITIVE SPIRIT"

Served with Franklin & Sons Indian tonic and a rosemary garnish in a highball glass

SPIRIT OF HVEN "THE OUTSTANDING LUXURY GIN"

Served with Franklin & Sons Indian tonic and a lemon garnish in a rock glass

HAYMAN'S SLOE GIN "THE TRUE ENGLISH SLOE"

Served with Franklin & Sons Mallorcan tonic and a lemon garnish in a highball glass

MOCKTAILS

ORANGE SPRITZER	7.5	CALEÑO BLACKBERRY DAIQUIRI	8.5
<i>Monin Orange Spritz bitter, orange slice, Franklin & Sons soda water</i>		<i>Caleño Dark & Spicy, fresh lime juice, fresh blackberries</i>	
MOCK MARGARITA ON THE ROCKS	7.5	VIRGIN APPLE MOJITO	8.5
<i>Franklin & Sons ginger ale, lime juice, lemon juice, agave syrup</i>		<i>Apple juice, lime juice, mint, sparkling water</i>	
NO-GIN & TONIC	8.5	MAHALA SPICED	8.5
<i>Ceder's Classic, Franklin & Sons Rosemary tonic with rosemary and lemon garnish</i>		<i>Mahala botanical, cinnamon syrup, orange juice</i>	
NOT SO COSMO	7.5	FERAGAIA PENICILIN	8.5
<i>Cranberry juice, lemon juice, orange bitter</i>		<i>Feragaia alcohol free, ginger & honey syrup, lemon juice</i>	
SMOKY & SPICY MULE	8.5	NO-GRONI	8.5
<i>Mahala Amber, Franklin & Sons ginger ale, lime juice</i>		<i>Mahala botanical, Lucano Amaro Zero</i>	

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COCKTAILS

SHORT & PUNCHY ————— 12

MAPLE FASHIONED

Sassy Fine Calvados, maple syrup

BANANA CAIPIROSKA

Absolut blue vodka, banana liqueur, lime juice, fresh banana

CHERRY & PLUM SOUR

Havana 3y, Cherry Heering, lemon juice, egg white, plum bitters

CHILLI MARGARITA

Olmeca blanco, Cointreau, lime juice, chilli flakes, half chilli salt rim

STRAIGHT & ELEGANT ————— 12

FIG SAZERAC (*Rakan's special*)

Martell VS, Rittenhouse rye, Briottet crème de figue, Absinthe, Peychaud bitters

APPLE 'N' PEAR

Sassy Calvados, Absolut blue vodka, Poire Williams liqueur, apple juice

BLACKBERRY MARTINI

Absolut blue vodka, Briottet crème de mûre, cranberry juice, blackberry

LAST WORD

Beefeater, Green Chartreuse, Marashino liqueur, lime juice

LONG & REFRESHING ————— 12

MOSCOW MULE

Absolut vodka, lime juice, F&S ginger beer

THREE SHADE OF GRAPES (*Zabdi's special*)

El Gobernador Pisco, Sauvignon blanc, lemon juice, grapes

CRANBERRY & GINGER FIZZ

Havana Cuban spiced, cranberry juice, ginger syrup, lemon juice, sparkling water

APPLE & ELDERFLOWER COLLINS

Hayman's old Tom, Elderflower and Manzana verde liqueur, lime juice, sparkling water

SIGNATURE CLUB COLLECTION | 15

AGED NEGRONI

Monkey 47, Antica Formula, Campari, chargrilled oak, aged for one month minimum

GUATEMALAN OLD FASHIONED

Zacapa Solera 23, Angostura orange bitters, orange peel

FRENCH MARTINI

Sapling Vodka, Chambord, pineapple juice

CHAMPAGNE CUP

Martell VS Cognac, Grand Marnier, Champagne, Maraschino cherry

Classic cocktails are also available on request

SOFT DRINKS & JUICES

FIZZY DRINKS _____	btl	SYRUP/CORDIAL _____	all 4.5
FRANKLIN & SONS TONICS:	4	+ served with soda water or lemonade	
LIGHT, INDIAN, ROSEMARY, MALLORCAN, ELDERFLOWER		GINGER	
FRANKLIN & SONS SODA WATER	4	VANILLA	
FRANKLIN & SONS LEMONADE	4	ELDERFLOWER	
FRANKLIN & SONS GINGER BEER	4	GREEN MINT	
FRANKLIN & SONS GINGER ALE	4	CINNAMON	
FRANKLIN & SONS PINK GRAPEFRUIT SODA	4	GRENADINE	
FRANKLIN & SONS PINAPPLE & ALMOND	4	PEACH	
COKE / DIET COKE / COKE ZERO	4	POPCORN	
		PASSION FRUIT	
		BANANA	
NON-ALCOHOLIC SPIRITS _____	25ml		
CEDER'S CLASSIC	4	ELDERFLOWER CORDIAL	
CALEÑO DARK & SPICY	4	LIME CORDIAL	
MAHALA BOTANICAL	4		
FERAGAIA	4		
MAHALA AMBER	4		
LUCANO AMARO ZERO	4		
SELECTION OF JUICES _____	all 3		
CLOUDY APPLE			
ORANGE			
CRANBERRY			
TOMATO			
GRAPEFRUIT			
PINEAPPLE			

BEERS & CIDER

ON DRAUGHT _____	pint
<i>(half pint available)</i>	
FOREST ROAD POSH LAGER (4.1%) <i>ENG</i>	6.5
SESH FUN TIMES IPA (4.3%) <i>ENG</i>	7
BOTTLED _____	btl
PERONI GLUTEN FREE (5.1%) <i>ITA</i>	6
MODELO ESPECIAL PILSNER (4.5%) <i>MEX</i>	6
NOAM UNFILTERED LAGER (5.2%) <i>GER</i>	6
NON-ALCOHOLIC BOTTLED _____	btl
BIG DROP REEF POINT LAGER <i>ENG</i>	5
BIG DROP PINE TRAIL PALE ALE <i>ENG</i>	5
CIDER _____	btl
SASSY CIDRE BRUT "L'INIMITABLE"	6
VERMOUTH/APERITIFS _____	25ml
MARTINI ROSSO	4.5
RICARD	4.5
	4.5
APEROL	4.5
CAMPARI	4.5
FERNET BRANCA	4.5
LILLET BLANC / ROSE	4.5
NOILLY PRAT ORIGINAL DRY	4.5
SIPELLO	5
ANTICA FORMULA	5.5

LIQUEURS

LIQUEURS _____	25ml
	4.5
BÉNÉDICTINE	4.5
CHAMBORD	4.5
COINTREAU	4.5
CHERRY HEERING	4.5
LUXARDO MARASCHINO	4.5
PIMM'S N°1	4.5
ST GERMAIN	4.5
NIXTA	4.5
ANCHO REYES CHILLI PEPPER	5
ITALICUS	5
PERNOD ABSINTHE	5
GREEN OR YELLOW CHARTREUSE	5.5

BRIOTTET LIQUEURS _____

*We have a lovely selection of flavoured crèmes
and liqueurs by Briottet*

Double measures of 50ml are available on request

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SPIRITS

VODKA _____	25ml	RUM _____	25ml
ABSOLUT	4.5	HAVANA CLUB 3	4.5
STOLICHANAYA	4.5	SAILOR JERRY	4.5
ABSOLUT CITRON	4.5	HAVANA CLUB 7	5
ABSOLUT VANILLA	4.5	GOSLING'S BLACK SEAL	5
FAIR QUINOA	5.5	MYER'S JAMAICAN	5
SIPSMITH	5.5	HAVANA CUBAN SPICED	5
SAPLING VODKA	6	MERSER & CO DOUBLE BARREL	5.5
KONIK'S TAIL	6	KOKO KANU	5.5
SUNTORY HAKU	6	DON PAPA	5.5
DI DARINGLY DISTINGUISHES POTATO	6	PLANTATION PINEAPPLE	5.5
GREY GOOSE	7	THE TIDAL RUM	5.5
		ANGOSTURA 1919	5.5
		DIPLOMÁTICO MANTUANO	5.5
		HECHICERA FINE AGED RUM	6
		ZACAPA SOLERA 23	7.5
		ZACAPA XO	12
TEQUILA _____	25ml		
OLMECA BLANCO	4.5		
OLMECA REPOSADO	4.5		
OCHO BLANCO	5		
EL RAYO PLATA	5.5		
DON JULIO AÑEJO	6		
CLASE AZUL PLATA	15		
CLASE AZUL REPOSADO	20		
		CACHACA _____	25ml
		CACHACA SAGATIBA	4.5
MEZCAL _____	25ml	PISCO _____	25ml
BANHEZ JOVEN	5	EL GOBERNADOR	4.5
DEL MAGUEY VIDA	6		
THE LOST EXPLORER ESPADIN	7		
ILEGAL REPOSADO	7.5		

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WHISKY & BRANDY

BLEND S _____ 25ml

CHIVAS REGAL 12	5
JOHNNIE WALKER BLACK	5.5
MONKEY SHOULDER	5.5
THE ONE LAKES DISTILLERY	5.5
CHIVAS REGAL 18	6.5

SINGLE MALT _____ 25ml

GLENLIVET FOUNDERS RESERVE	5
TALISKER 10	5.5
BOWMORE 12	5.5
MACALLAN 12	8.5
GLENLIVET 18	9.5

IRISH _____ 25ml

JAMESON	4.5
REDBREAST 12	6.5
JAMESON BLACK BARREL	7

JAPANESE _____ 25ml

NIKKA FROM THE BARREL	5.5
HIBIKI HARMONY	7.5

BOURBON _____ 25ml

MAKER'S MARK	4.5
WOODFORD RESERVE	5.5
	5.5
	8

RYE _____ 25ml

RITTENHOUSE 100 PROOF	5.5
	5.5
	6.5

COGNAC _____ 25ml

MARTELL VS	5
FRAPIN CIGAR BLEND COGNAC	15

ARMAGNAC _____ 25ml

BARON DE SIGOGNAC, VSOP	5
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CALVADOS _____ 25ml

BERNEROY, VSOP	5
SASSY FINE	5

Double measures of 50ml are available on request

GIN & TONICS

OUR SUGGESTION FOR A PERFECT SERVE	MIXER	GARNISH	GLASS	25ml
BEEFEATER	<i>Indian Tonic</i>	<i>Lemon</i>	<i>Highball</i>	4.5
BEEFEATER PINK STRAWBERRY	<i>Indian Tonic</i>	<i>Lime</i>	<i>Balloon</i>	4.5
BEEFEATER BLOOD ORANGE	<i>Indian Tonic</i>	<i>Orange</i>	<i>Balloon</i>	4.5
HAYMAN'S PEACH & ROSE CUP	<i>Lemonade</i>	<i>Mint</i>	<i>Balloon</i>	5
HAYMAN'S OLD TOM	<i>Indian Tonic</i>	<i>Lemon</i>	<i>Highball</i>	5
PLYMOUTH	<i>Mallorcan Tonic</i>	<i>Grapefruit</i>	<i>Balloon</i>	5
HAYMAN'S SLOE GIN	<i>Mallorcan Tonic</i>	<i>Lemon</i>	<i>Highball</i>	5
BEEFEATER 24	<i>Indian Tonic</i>	<i>Grapefruit</i>	<i>Highball</i>	5.5
MALFY CON LIMONE	<i>Mallorcan Tonic</i>	<i>Lemon</i>	<i>Balloon</i>	5.5
ROKU	<i>Indian Tonic</i>	<i>Ginger</i>	<i>Highball</i>	5.5
MALFY ROSA	<i>Mallorcan Tonic</i>	<i>Grapefruit</i>	<i>Highball</i>	5.5
MASONS PINK GRAPEFRUIT/CUCUMBER	<i>Indian Tonic</i>	<i>Cucumber</i>	<i>Highball</i>	6
58 & CO - APPLE & HIBISCUS	<i>Elderflower Tonic</i>	<i>Apple</i>	<i>Balloon</i>	6
SAPLING GIN	<i>Indian Tonic</i>	<i>Rosemary</i>	<i>Highball</i>	6
MASONS PINK PEAR/PINK PEPPERCORN	<i>Indian Tonic</i>	<i>Apple</i>	<i>Highball</i>	6
AVIATION	<i>Indian Tonic</i>	<i>Lemon</i>	<i>Highball</i>	6
SIPSMITH LONDON DRY	<i>Indian Tonic</i>	<i>Lime</i>	<i>Highball</i>	6
HOXTON GIN	<i>Ginger Ale</i>	<i>Ginger</i>	<i>Highball</i>	6
HENDRICK'S	<i>Elderflower Tonic</i>	<i>Cucumber</i>	<i>Highball</i>	6
GIN MARE	<i>Rosemary Tonic</i>	<i>Rosemary</i>	<i>Balloon</i>	6.5
TANQUERAY 10	<i>Mallorcan Tonic</i>	<i>Grapefruit</i>	<i>Balloon</i>	6.5
GIN D'AZUR	<i>Mallorcan Tonic</i>	<i>Lemon</i>	<i>Balloon</i>	6.5
FOUR PILLARS - BLOODY SHIRAZ	<i>Indian Tonic</i>	<i>Orange</i>	<i>Balloon</i>	6.5
MONKEY 47	<i>Mallorcan Tonic</i>	<i>Grapefruit</i>	<i>Rock</i>	6.5
SPIRIT OF HVEN	<i>Indian Tonic</i>	<i>Lemon</i>	<i>Rock</i>	6.5

SERVED WITH A FRANKLIN & SONS MIXER AND A SEASONAL GARNISH

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SPARKLING WINES

CHAMPAGNE	125ml	btl
PIPER-HEIDSIECK BRUT <i>FRA</i>	14	75
PERRIER JOUËT GRAND BRUT <i>FRA</i>		90
BOLLINGER SPÉCIAL CUVÉE BRUT <i>FRA</i>		95
GOSSET GRAND BLANC DE BLANCS <i>FRA (CHRIS' PICK)</i>		100
PERRIER JOUËT BLASON ROSÉ <i>FRA</i>		130
RARE CHAMPAGNE, BRUT '08 <i>FRA</i>		220
PERRIER JOUËT BELLE ÉPOQUE, BRUT '13 <i>FRA</i>		260

SPARKLING	125ml	btl
BELLA MODELA, PROSECCO SPUMANTE, BRUT, NV <i>ITA</i>	9	35
CA' DI ALTE, PROSECCO ROSÉ, NV <i>ITA</i>	10.5	42
DOMAINE JEAN PERRIER & FILS, CRÉMANT DE SAVOIE <i>FRA</i>		50
RATHFINNY ESTATE CLASSIC CUVÉE BRUT, SUSSEX '17 <i>ENG</i>		58
ROEBUCK ESTATES, CLASSIC CUVÉE, SUSSEX '17 <i>ENG</i>		62
RATHFINNY ESTATE BLANC DE NOIRS, SUSSEX '16 <i>ENG</i>		67

ROSÉ

PALE & REFRESHING	175ml	250ml	50cl	btl
MON ROC CARIGNAN/CINSAULT '21 <i>FRA</i>	8	9.5	19	27
CHÂTEAU STE ROSELINE, PERLE DE ROSELINE, CÔTES DE PROVENCE '22 <i>FRA</i>	11.5	14	28	40
CHÂTEAU DE L'ESCARILLE, AOP CÔTEAUX VAROIS PROVENCE '21 <i>FRA</i>				45
CHÂTEAU DES DEMOISELLES ROSÉ, CÔTES DE PROVENCE '22 <i>FRA</i>	14	18.5	37	54
CHÂTEAU STE ROSELINE, LAMPE DE MÉDUSE, CDP CRU CLASSÉ '21 <i>FRA</i>	14.5	19	38	55
CHÂTEAU STE ROSELINE, LAMPE DE MÉDUSE MAGNUM, CDP CRU CLASSÉ '21 <i>FRA</i>				100

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125ml are available on request*

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WHITE WINE CELLAR

CRISP & VIBRANT	175ml	250ml	50cl	btl
MON ROC, UGNI BLANC / COLOMBARD, PAYS D'OC '22 <i>FRA</i>	8	9.5	19	27
LIEVLAND LIEVLANDER CHENIN BLANC '22 <i>ZAF</i>				28
BIANCO, FABRIZIO VELLA, UNFILTERED, SICILY '22 <i>ITA</i>				30
DOMAINE DE FOLIETTE, MUSCADET CUVÉE ORIGINE '22 <i>FRA</i>	9.5	12	23	34
PICPOUL DE PINET ST CLAIR, LUVIGNAC '22 <i>FRA</i>				36
PECORINO, FEUDO ANTICO, BIOLOGICO, ABRUZZO '22 <i>ITA</i>	10.5	13	26	37
DOMAINE DU HAUT PERRON, TOURRAINE SAUVIGNON '22 <i>FRA</i>	11	13.5	26.5	38
VERDICCHIO DI MATELICA, BISCI '22 <i>ITA</i>				40
CHÂTEAU MONCONTOUR, VOUVRAY SEC '21 <i>FRA</i>				42
MAD WINE, DRY FURMINT, TOKAJI '19 <i>HUN (CHRIS' PICK)</i>				45

OPULENT & DISTINCTIVE	175ml	250ml	50cl	btl
I6 STOPS CHARDONNAY, SOUTH AUSTRALIA '21 <i>AUS</i>	9.5	11.5	22.5	32
DOMAINE GUILLAUME GONET, CÔTES-DU-RHÔNE BLANC '22 <i>FRA</i>				38
FINCA MANZANOS, RIOJA BLANCO, VIÑA VIEJAS '21 <i>SPN</i>	12	15.5	30.5	44
VIÑA COBOS, FELINO CHARDONNAY, MENDOZA '21 <i>ARG</i>				48
CARTLIDGE AND BROWNE CHARDONNAY, CALIFORNIA '21 <i>USA</i>				49
TENUTA J. HOFSTÄTTER, PINOT BIANCO '21 <i>ITA (SOFIA'S PICK)</i>	13.5	17.5	34.5	50
DOMAINE DE FUSSIACUS, MÂCON-FUISSÉ, BURGUNDY '22 <i>FRA</i>				52
MOMENTO GRENACHE GRIS, WESTERN CAPE '20 <i>ZAF</i>				55
CHANZY, HAUTES CÔTES DE BEAUNE, BURGUNDY '19 <i>FRA</i>				60

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FLORAL & AROMATIC	175ml	250ml	50cl	btl
VIGNETI ZABÙ, GRILLO, SICILY '21 <i>ITA</i>				30
AMALAYA, CALCHAQUÍ VALLEY TORRONTÉS/RIESLING '21 <i>ARG</i>				31
ZERO-G, GÜNER VELTLINER, WAGRAM '22 <i>AUT</i>				33
CASTEL FIRMIAN PINOT GRIGIO, MEZZACORONA '22 <i>ITA</i>	10	12.5	24.5	35
EL CAMARÓN ALBARIÑO, RIAS BAIXAS '22 <i>ESP</i>				39
OUTER LIMITS BY MONTES, ZAPALLAR SAUVIGNON BLANC '22 <i>NZL</i>				41
IL FORTE, GAVI DOCG, PIEDMONT '22 <i>ITA</i>	11.5	14.5	29	42
FRAMINGHAM, PINOT GRIS, MARLBOROUGH '21 <i>NZL (SAM'S PICK)</i>				43
MORA & MEMO, TINO, VERMENTINO DI SARDEGNA '21 <i>ITA</i>				44
MAHI, SAUVIGNON BLANC, MARLBOROUGH '22 <i>NZL</i>				46

CELLAR ESSENTIALS	175ml	250ml	50cl	btl
KLOOF STREET, CHENIN BLANC OLD VINES '21 <i>ZAF</i>	12	15.5	30.5	44
CAVE DE HUNAWIHR, RIESLING GRAND CRU `ROSACKER` '21 <i>FRA</i>				45
LUCIEN CROCHET, SANCERRE, LA CROIX DU ROY '22 <i>FRA</i>				60
DOMAINE VAU LIGNEAU, CHABLIS IER CRU '22 <i>FRA</i>	17	22.5	45	66
CHÂTEAU LAMOTHE-BOUSCAUT, PESSAC-LÉOGNAN BLANC '20 <i>FRA</i>				70
JEAN-CLAUDE BOISSET, SANTENAY IER CRU `PASSETEMPS` '18 <i>FRA</i>	22	30		88
JOURNEYMAN, RUSSIAN RIVER CHARDONNAY '20 <i>USA</i>				95
DOMAINE DE BONSERINE, CONDRIEU, RHÔNE '20 <i>FRA</i>	24.5	33.5		98
LOUIS LATOUR, CHASSAGNE MONTRACHET IER CRU '20 <i>FRA</i>	27.5	37.5		110

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RED WINE CELLAR

LIGHT & FRUITY	175ml	250ml	50cl	btl
MON ROC CARIGNAN / MERLOT, PAYS D'OC '22 <i>FRA</i>	8	9.5	19	27
LA TRANSICION GARNACHA, AGRARIA VITICULTORES '21 <i>SPN</i>				33
VIGNETI DEL SALENTO, `I MURI` PRIMITIVO '21 <i>ITA</i>	10	12.5	24.5	35
WILLUNGA 100, GRENACHE, MCLAREN VALE '21 <i>AUS</i>				40
DUBŒUF FLEURIE, LA MADONE '22 <i>FRA</i>				47
DOMAINE FICHET, BOURGOGNE PINOT NOIR, BURGUNDY '22 <i>FRA</i>	14.5	19	38	55
TENUTA OLIM BAUDA, NEBBIOLO D'ALBA, SAN PIETRO '19 <i>ITA</i>				56
G.D. VAJRA, `COSTE E FOSSATI` DOLCETTO D'ALBA '21 <i>ITA</i>				58
DOMAINE DROUHIN, DUNDEE HILLS PINOT NOIR, OREGON '18 <i>USA</i>				69
CHANZY, MERCUREY, BURGUNDY '20 <i>FRA</i>				70

STRUCTURED & SPICY	175ml	250ml	50cl	btl
DUCALE, SALICE SALENTINO RISERVA, PUGLIA '19 <i>ITA</i>				30
VIA NOSTRUM, AOP CORBIÈRES '19 <i>FRA</i>				32
ARMADOR CARMENERE, ODFJELL, CENTRAL VALLEY '21 <i>CHL</i>				38
FERRATON, CÔTES-DU-RHÔNE SAMORËNS '21 <i>FRA</i>	10.5	13.5	26.5	38
PULENTA MALBEC, LA FLOR, MENDOZA '20 <i>ARG</i>	11	13.5	27	39
FOG MOUNTAIN, CABERNET SAUVIGNON '21 <i>USA</i>				44
CHÂTEAU MAHON-LAVILLE, BORDEAUX SUPÉRIEUR '19 <i>FRA</i>	12	15.5	31	45
GUILLAUME GONNET, LIRAC, LE VIRTUOSE, RHÔNE '19 <i>FRA (CHRIS' PICK)</i>				46
HEIRLOOM VINEYARDS, BAROSSA SHIRAZ '18 <i>AUS</i>				49
FAMILLE PERRIN 'LES CRUS', VACQUEYRAS `LES CHRISTINS` '19 <i>FRA</i>				55
DOM. ALBERT BELLE, CROZES-HERMITAGE, LES PIERRELLES, RHÔNE '21 <i>FRA</i>				60

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JUICY & RICH	175ml	250ml	50cl	btl
TORRE DEL FALASCO, VALPOLICELLA '21 <i>ITA</i>	8	9.5	19	27
ANGELO, MONTEPULCIANO D'ABRUZZO '21 <i>ITA</i>	8.5	10.5	21	30
CHÂTEAU RIVIÈRE, MINERVOIS RÉSERVE '18 <i>FRA</i>				33
MANDRAROSSA, COSTADUNE` NERO D'AVOLA, SICILY '21 <i>ITA</i>				34
FINCA MANZANOS CRIANZA, RIOJA '19 <i>SPN</i>	10.5	13	26	37
SABAZIO ROSSO DI MONTEPULCIANO, LA BRACCESCA '21 <i>ITA</i>				39
FINCA RESALSO, DO RIBERA DEL DUERO '21 <i>SPN</i>				40
CHÂTEAU DES DEMOISELLES, CÔTES DE PROVENCE '17 <i>FRA</i>				41
RAATS, CABERNET FRANC, STELLENBOSH '20 <i>ZAF (WENDY'S PICK)</i>				42
WOODLANDS, WILYABRUP, MARGARET RIVER CAB SAV/MERLOT '18 <i>AUS</i>				49
ANTINORI, PEPPOLI CHIANTI CLASSICO, TUSCANY '21 <i>ITA</i>	13.5	17.5	34.5	50
CHÂTEAU MARZY, POMEROL '19 <i>FRA</i>				69

CELLAR ESSENTIALS	175ml	250ml	50cl	btl
ATA RANGI, CRIMSON, MARTINBOROUGH PINOT NOIR '19 <i>NZL</i>	15.5	20.5	41	60
SEGHESSIO, SONOMA COUNTY ZINFANDEL, CALIFORNIA '20 <i>USA</i>				63
CHÂTEAU CISSAC, CRU BOURGEOIS, HAUT-MÉDOC '18 <i>FRA</i>				60
CHÂTEAU PUY BLANQUET, ST EMILION GRAND CRU '14 <i>FRA</i>				65
SAN POLINO, ROSSO DI MONTALCINO, TUSCANY DOC '19 <i>ITA</i>				70
DOMAINE DES BOSQUETS, GIGONDAS RÉSERVE '19 <i>FRA</i>				75
DOMAINE TOLLOT BEAU, SAVIGNY LES BEAUNES '19 <i>FRA</i>				80
LES FIEFS DE LAGRANGE, SAINT-JULIEN '16 <i>FRA</i>	22.5	30.5		89
RIDGE LYTTON SPRINGS, CRY CREEK VALLEY CALIFORNIA '20 <i>USA</i>	24	32.5		95
ANTINORI, BRUNELLO DI MONTALCINO, PIAN DELLE VIGNE '18 <i>ITA</i>	24.5	33.5		99
CHÂTEAUNEUF-DU-PAPE OMNIA, R&M SAOUMA '13 <i>FRA</i>				110
CHÂTEAU BATAILLEY, PAUILLAC GRAND CRU '15 <i>FRA</i>				115

*Please note vintages may vary at short notice
125ml are available on request*

A discretionary service charge of 12.5% will be added to your bill. VAT is charged according to government guidelines

ADVENTUROUS

DISCOVER SOMETHING NEW AND UNUSUAL - LIMITED

WHITE

btl

MAD WINE, DRY FURMINT, TOKAJI '19 HUN (CHRIS' PICK) 45

FULL BODY - MINERAL - FRESH

TASTE: *tree fruits, earthy, citrus* GRAPES: *Furmint*

PAIRING: *pork, pasta, salads, poultry*

CAVE DE HUNAWIHR, RIESLING GRAND CRU `ROSACKER` '21 FRA 45

BOLD - DRY - SOFT

TASTE: *tree fruits, earthy, citrus* GRAPES: *Viogner*

PAIRING: *pork, rich fish, spicy food, vegetarian, cured meat*

MOMENTO, GRENACHE GRIS, WESTERN CAPE '20 ZAF 55

BOLD - DRY - BALANCED

TASTE: *tree fruits, earthy, citrus* GRAPES: *Grenache Gris*

PAIRING: *pork, rich fish, spicy food, vegetarian, cured meat*

RED

DOMAINE DES BOUSQUETS, GIGONDAS RESERVE '19 FRA 75

BOLD - MEDIUM TANNINS - DRY - MEDIUM ACIDITY

TASTE: *earthy, oaky, black fruits* GRAPES: *Grenache*

PAIRING: *beef, lamb, game*

ARMADOR CARMENERE, ODFJELL, CENTRAL VALLEY '21 CHL 38

BOLD - DRY - SOFT

TASTE: *spices, oaky, black fruits* GRAPES: *Carmenere*

PAIRING: *beef, pasta, lamb, poultry*

G.D. VAJRA, `COSTE E FOSSATI` DOLCETTO D'ALBA '21 ITA 58

LIGHT - DRY - SOFT

TASTE: *spices, black fruits, red fruits* GRAPES: *Dolcetto*

PAIRING: *beef, pasta, lamb, game*

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THE VAULT

FINE WINES - SERVED BY THE GLASS - USING THE CORAVIN METHOD

WHITE

125ml 175ml btl

DOMAINE DE BONSERINE, CONDRIEU, RHÔNE '20 *FRA*

18 24.5 98

BOLD - DRY - SOFT

TASTE: *tree fruits, earthy, citrus* **GRAPES:** *Viognier*

PAIRING: *pork, rich fish, mature and hard cheeses, poultry, cured meat*

LOUIS LATOUR, CHASSAGNE MONTRACHET IER CRU '20 *FRA*

20.5 27.5 110

FULL BODY - DRY - BALANCED

TASTE: *oaky, earthy, tree fruits* **GRAPES:** *Chardonnay*

PAIRING: *pasta, rich fish, shellfish, soft and mild cheeses, cured meat*

JEAN-CLAUDE BOISSET, SANTENAY IER CRU 'PASSETEMPS' '18 *FRA*

16.5 22 88

MEDIUM BODY - DRY - BALANCED

TASTE: *oaky, minerals, citrus* **GRAPES:** *Chardonnay*

PAIRING: *pasta, rich fish, shellfish, soft and mild cheeses, cured meat*

RED

ANTINORI, BRUNELLO DI MONTALCINO, PIAN DELLE VIGNE '18 *ITA*

18.5 24.5 99

MEDIUM BODY - LIGHT TANNINS - DRY - MEDIUM ACIDITY

TASTE: *oaky, red fruits, earthy* **GRAPES:** *Sangiovese*

PAIRING: *beef, lamb, game, poultry*

RIDGE LYTTON SPRINGS, CRY CREEK VALLEY CALIFORNIA '20 *USA*

18 24 95

BOLD - BALANCED TANNINS AND ACIDITY

TASTE: *oaky, black and red fruits* **GRAPES:** *Zinfandel, Petite Sirah, Carignane, Mataro*

PAIRING: *beef, lamb, poultry*

LES FIEFS DE LAGRANGE, ST JULIEN '16 *FRA*

17 22.5 89

BOLD - HIGH TANNINS - DRY - HIGH ACIDITY

TASTE: *earthy, oaky, black fruits* **GRAPES:** *Cabernet Sauvignon, Merlot, Petit Verdot*

PAIRING: *beef, lamb, game, poultry*

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SWEET DRINKS

DESSERT WINES	100ml	375ml	50cl	bt
DOMAINE DES BAUMARD, CÔTEAUX DU LAYON, LOIRE '21 <i>FRA</i>	8	30		
CHÂTEAU LA FLEUR D'OR, SAUTERNES '17 <i>FRA</i>	9	35		

PORT	100ml
FERREIRA LATE BOTTLED VINTAGE '16 <i>PRT</i>	8
DONA ANTONIA, TWENTY YEAR OLD, TAWNY PORT <i>PRT</i>	12.5

SHERRY	100ml
BODEGAS HIDALGO, LA GITANA MANZANILLA <i>SPN</i>	5
BODEGAS HIDALGO, TRIANA, PEDRO XIMÉNEZ <i>SPN</i>	9

AFTER DINNER COCKTAILS	11	SWEET LIQUEURS	25ml
ESPRESSO MARTINI		BAILEYS	4.5
<i>Absolut vodka, Kablua coffee liqueur, coffee</i>		FRANGELICO	4.5
BRANDY ALEXANDER		DISARONNO AMARETTO	4.5
<i>Martell VS, Crème de cacao, cream, nutmeg</i>		DRAMBUIE	4.5
IRISH COFFEE		KAHLÛA	4.5
<i>Jameson, coffee, double cream, sugar syrup</i>		LUXARDO LIMONCELLO	4.5
GRASSHOPPER		LUXARDO SAMBUCA	4.5
<i>Crème de menthe, Crème de cacao and double cream</i>		GRAND MARNIER	5
LIMONCELLO TART		CAZCABEL COCONUT	5
<i>Limoncello, lemon juice, egg white, biscuit</i>		CAZCABEL COFFEE	5

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