

POLO

Discover the discrete luxury of the Polo Bar, located within London's most exclusive fashion and boutique district of Mayfair.

The soft, elegant interiors lend an air of mystery to this charming shrine to educated drinking.

Charmed by legendary bar staff, and a list to surprise and enchant the world's most discerning travellers, The Polo Bar is a secret gem in cosmopolitan London.

The following list is an extraordinary selection of food, wines, cocktails and Champagnes. We constantly strive to deliver the very best ingredients available.

POLO

Our food menu is available between 11.00am and 10.30pm, Monday to Saturday. An evening menu is available from 10.30 p.m.

All prices are inclusive of Value Added Tax

A discretionary 12.5% service charge will be added to your account

The Polo Bar is a non-smoking establishment

For reservations, please contact
0208 382 5006

FOOD MENU	1 to 4
COCKTAILS	5 to 8
CHAMPAGNE & WINE	
By the glass	11 to 12
By the bottle Champagne	9 to 10
By the bottle Wine	13 to 16
SPIRITS	17 to 21
BOTTLED BEER,	
MINERALS AND TEA/COFFEE	22

All spirits are available upon request at 25ml and multiples thereof

*All spirits are available upon request at 25ml and multiples thereof
Wines are also available at 125ml upon request*

Dry wines are served at 175ml as standard, but also available at 125ml upon request.

CANAPÉS AND SHARING PLATES

TASTE OF THE SEA

Sevruga Caviar

Dark grey in colour full and delicate, fine grained and distinctive taste of the sea.

Served with a traditional garnish

£315 50g

Beluga Caviar

The rarest of the sturgeon. Legendary taste, with a subtle hint of walnut with a soft and creamy texture.

Served with a traditional garnish

£420 50g

Salt Cod Croquettes

With smoked paprika mayonnaise

£ 13.00

Panko Crusted Prawns

Nine prawns coated in panko breadcrumbs served with a sweet chilli sauce

£ 18.00

Smoked Salmon Blinis

Served with crème fraîche and caviar

£ 18.50

Sushi and Sashimi Selection

A selection of salmon, yellowtail, sea bream, king prawn and tuna nigiri,

Six pieces of salmon and avocado roll and a selection of salmon, sea bream and tuna sashimi

£35.00

Seafood Selection

Poached Scottish lobster with lobster mayonnaise, dressed Cornish crab with cucumber, crayfish cocktail

£43.00

BOTTLED BEER 330ml

Peroni Italy 5.1% £7.00

Pilsner Urquell Czech Rep 4.4% £7.00

Peroni Gran Riserva Italy 6.6% £7.50

SOFT DRINKS & JUICES

Coca-Cola 200ml £4.00

Diet Coca-Cola 200ml £4.00

Selection of mixers £4.00

Lurisia still and sparkling water 330ml £4.50

Lurisia still and sparkling water 750ml £6.00

Selection of fruit juices £4.50

TEA SELECTION

Black Tea

English Breakfast £5.00

Earl Grey Supreme £5.00

Darjeeling 2nd Flush £5.50

White Tea

Silver Needle £8.50

Green Tea

Organic Mao Jian £5.00

Scented Tea

Moroccan Mint £5.00

Jasmine Pearls £6.50

Herbal Infusions

Whole Chamomile Flowers £5.00

Peppermint Leaf £5.00

Hibiscus £5.00

Whole Rose Buds £5.00

Coffee selection by Musetti

Espresso, ristretto, macchiato £4.50

Latte, cappuccino £5.00

Americano, double espresso £5.00

COGNAC

	50ml
<i>Hennessy VS</i>	£9.00
<i>Hennessy Fine de Cognac</i>	£12.00
<i>Hine Fine de Champagne</i>	£12.00
<i>Hennessy XO</i>	£26.00
<i>Hennessy Paradis</i>	£63.00
<i>Louis XIII</i>	£175.00
<i>Richard Hennessy</i>	£220.00
<i>Hennessy Ellipse</i>	£600.00
<i>Martel Cordon Bleu</i>	£23.00
<i>Martel XO</i>	£27.00
<i>Hine Antique</i>	£24.00
<i>Léopold Giourmel</i>	£24.00
<i>Rémy Martin XO</i>	£28.00
<i>Croizet XO</i>	£26.00
<i>Croizet Extra</i>	£45.00

ARMAGNAC

	50ml
<i>Janneau VSOP</i>	£10.00
<i>Janneau XO</i>	£16.00
<i>Lebaudy 1900</i>	£100.00

CALVADOS

	50ml
<i>Château de Breuil VSOP</i>	£10.00
<i>Château de Breuil Reserve</i>	£12.00
<i>Le Morton Vintage 1957</i>	£45.00

GRAPPA

	50ml
<i>Grappa di Barolo, Bastaiolo</i>	£11.00

PORT

	75ml
<i>Taylor's LBV 2004</i>	£10.00
<i>Ramos Pinto 10 years</i>	£11.00
<i>Graham's 20 yr</i>	£12.00

SHERRY

<i>Tio Pepe Dry Sherry</i>	£10.00
<i>Pedro Ximenes Sweet Sherry</i>	£10.00



CANAPÉS AND SHARING PLATES

Vegetable Spring Rolls

With a soya and chilli sauce

£12.50

£12.50

Duck Spring Rolls

With a plum dipping sauce

£13.50

Foie Gras

*Homemade terrine of foie gras with brioche
and a selection of condiments*

£ 23.00

Greek Mezze

*Selection of lamb kofta, Greek salad with feta cheese,
Kalamata olives, hummus and pita bread*

£25.50



Artichoke

Cream of Jerusalem artichokes with basil pesto

£11.50

Lobster bisque

Creamy lobster soup with tomato, Brandy and tarragon

£13.50

ANDWICHES

Provençal

Goat's cheese, roasted red peppers, wild rocket, caramelised onions and black olive tapenade on ciabatta bread

£14.50

Classic Club

With grilled breast of chicken, bacon, egg, tomato, lettuce and mayonnaise

£16.50

Bookmaker

Fillet steak sandwich with salsa Verde on focaccia bread served with Béarnaise sauce

£17.00

The Polo Burger

Homemade beef burger served with French fries, tomato and rocket salad

£16.50

ALAD

Tricolore

Buffalo mozzarella with sliced vine tomatoes, basil and a pine nut dressing

£14.50

Niçoise

Bonito tuna with green beans, vine tomato, Nicoise olives, potato, lettuce, shallots, anchovy, and a balsamic dressing

£16.50

The Polo Caesar Salad with Grilled Chicken

With little gem lettuce, anchovy, croutons, crispy bacon, Parmesan and classic dressing

£17.50

IRISH WHISKEY

50ml

<i>Jameson</i>	£8.00
<i>Jameson's 12yr</i>	£9.00
<i>Black Bush</i>	£9.00
<i>Middleton Very Rare</i>	£28.00

SINGLE MALT WHISKY

50ml

<i>The Macallan 10yr</i>	<i>Spey Side</i>	£11.00
<i>The Macallan 18yr</i>	<i>Spey Side</i>	£21.00
<i>The Macallan 25yr</i>	<i>Spey Side</i>	£50.00
<i>The Macallan 30yr</i>	<i>Spey Side</i>	£100.00

<i>Auchentoshan Three wood</i>	<i>Lowlands</i>	£13.50
<i>Balvenie 12yr</i>	<i>Spey Side</i>	£12.00
<i>Balvenie 21yr</i>	<i>Spey Side</i>	£19.00

<i>Knockando 12yr</i>	<i>Spey Side</i>	£9.00
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<i>Cragganmore 12yr</i>	<i>Spey Side</i>	£10.00
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<i>Dalwhinnie 15yr</i>	<i>Spey Side</i>	£12.00
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<i>Glenfiddich 12yr</i>	<i>Spey Side</i>	£10.00
<i>Glenfiddich 18yr</i>	<i>Spey Side</i>	£13.00
<i>Glenfiddich 21yr</i>	<i>Spey Side</i>	£19.00
<i>Glenfiddich 30yr</i>	<i>Spey Side</i>	£35.00

<i>The Glenlivet 12yr</i>	<i>Spey Side</i>	£9.00
<i>The Glenlivet 18yr</i>	<i>Spey Side</i>	£18.00

<i>Talisker 10yr</i>	<i>Skye</i>	£11.00
<i>Talisker 18yr</i>	<i>Skye</i>	£19.00

<i>Laphroaig 10yr</i>	<i>Islay</i>	£10.00
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<i>Lagavulin 16yr</i>	<i>Islay</i>	£12.00
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<i>Ardbeg Uigeadail</i>	<i>Islay</i>	£13.50
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<i>Glenmorangie 10yr</i>	<i>Highland</i>	£10.00
<i>Glenmorangie Nectar D'or</i>	<i>Highland</i>	£15.00
<i>Glenmorangie Signet</i>	<i>Highland</i>	£28.00

<i>Highland Park 25yr</i>	<i>Highland</i>	£33.00
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<i>Oban 14yr</i>	<i>Highland</i>	£11.00
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<i>Dalmore 12yr</i>	<i>Highland</i>	£10.00
<i>Dalmore 15yr</i>	<i>Highland</i>	£15.00
<i>Dalmore King Alexander III</i>	<i>Highland</i>	£32.00

BOURBON & RYE WHISKEY

50ml

<i>Buffalo Trace</i>	£9.00
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<i>Sazerac rye</i>	£9.00
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<i>Makers Mark</i>	£9.00
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<i>Woodford Reserve</i>	£10.00
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<i>Crown Royal</i>	£11.00
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<i>Knob Creek</i>	£12.00
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<i>Noah's Mill</i>	£13.00
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<i>Jack Daniels Single Barrel</i>	£13.50
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<i>Pappy Van Winkle 13yo</i>	£15.00
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<i>Rip Van Winkle 12yo</i>	£14.00
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<i>Pappy Van Winkle Reserve 15yo</i>	£16.00
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<i>Blanton's Gold</i>	£20.00
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BLENDED WHISKY

50ml

<i>Johnnie Walker Black Label</i>	£9.00
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<i>Johnnie Walker Green Label</i>	£14.00
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<i>Johnnie Walker Gold Label</i>	£16.00
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<i>Johnnie Walker Blue Label</i>	£38.00
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<i>Johnnie Walker Blue Label King George V</i>	£45.00
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<i>Chivas Regal 12yr</i>	£9.00
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<i>Chivas Regal 18yr</i>	£15.00
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<i>Chivas Regal 21yr</i>	£24.00
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<i>Chivas Regal 25yr</i>	£42.00
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<i>Dewars 18yr</i>	£21.00
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JAPANESE WHISKY

50ml

<i>Suntory Hibiki 17yr</i>	£19.00
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SAVOURIES

Octopus Carpaccio

*Thinly sliced octopus with chilli,
parsley and garlic aioli*

£12.00

Pumpkin Risotto

*Carnaroli risotto cooked with roasted pumpkin,
Parmesan and crispy sage*

£15.00

Pappardelle

*Homemade ribbon pasta with wild boar ragout,
red wine, herbs and Parmesan*

£18.50

Fish and Chips

*Line caught fillet of cod in a crisp batter with hand cut chips,
served with tartare sauce*

£19.50

Navarin of lamb

*Slow cooked fillet of lamb with grilled Provençal vegetables,
aromatic couscous and lamb jus*

£17.50

DESSERTS

Vanilla Cheesecake

With mixed seasonal berry compote

£8.50

Chocolate Fondant

Served with honeycomb ice cream

£8.50

Passion Fruit and Banana Sorbet

Served with fresh lychee and coconut foam

£8.50

POLO SIGNATURE COCKTAILS

£18.00

Mayfair Gold

*Fresh lychee shaken with Tanqueray gin and elderflower,
splashed with Moët & Chandon Brut Rosé NV. Sensual*

Choco Latino

*Mount Gay XO rum balanced with fresh lime, sugar and a
touch of Averna liquor, served in a chilled martini glass with
a chocolate rim....guilty pleasure*

Tommies Margarita Deluxe

*One of the best classics with a luxurious twist...Don Julio
reposado tequila shaken with fresh lime and agave syrup
topped up with Moët & Chandon Brut NV*



CHAMPAGNE COCKTAILS

£15.00

All Champagne cocktails are made with

Moët & Chandon, Brut Impérial NV

Pomme Royale

*Tanqueray gin with freshly squeezed pomegranate and
elderflower. Stirred to perfection*

Metropolitan Bellini

*Grand Marnier with fresh lime, red berries, a touch of Ketel
One vodka topped with bubbles. You stir itenjoy it!*

Chestnut Fizz

*Havana 7yrs old rum shaken with Cherry liqueur, Crème de
Chaitagne liqueur and lime.
Bubbles and chestnut. Christmas in a flute...*

Classic Champagne Cocktail

*Hennessy VS Cognac, angostura soaked brown sugar and
Champagne finished with Grand Marnier.*

Black Pearl

*Xante pear liquor muddled with fresh blackberries and
homemade vanilla sugar*

TEQUILA

	50ml
<i>Cuervo Tradicional</i>	£9.00
<i>Patron Café XO</i>	£12.50
<i>Patron Blanco</i>	£12.00
<i>Patron Reposado</i>	£13.50
<i>Patron Anejo</i>	£15.00
<i>Don Julio Blanco</i>	£12.00
<i>Don Julio Reposado</i>	£13.00
<i>Don Julio Anejo</i>	£14.00
<i>Partida Reposado</i>	£17.00
<i>Partida Anejo</i>	£18.00
<i>José Cuervo Reserva Familia Platino</i>	£22.00
<i>José Cuervo Reserva Familia</i>	£25.00

RUM

	50ml
<i>Pampero, Anejo Especial</i>	£9.00
<i>Santa Teresa, Gran Reserva</i>	£9.00
<i>Santa Teresa 1796</i>	£13.00
<i>Havana Club Anejo Blanco</i>	£9.00
<i>Havana Club Anejo 7yo</i>	£9.00
<i>Havana Club Cuban Barrel Proof</i>	£13.00
<i>Havana Club 15yo</i>	£30.00
<i>Exclusive Havana Maximo Extra Anejo</i>	£195.00
<i>Appleton Estate VX</i>	£9.00
<i>Appleton Estate 21 year old</i>	£30.00
<i>Bacardi 8yr</i>	£9.00
<i>Gosling's Black Seal</i>	£9.00
<i>Gosling's Family Reserve</i>	£13.00
<i>Myers'</i>	£9.00
<i>Wray & Nephew</i>	£9.00
<i>Pyrat XO</i>	£13.00
<i>Mount Gay XO</i>	£13.00
<i>Diplomatico Reserva</i>	£13.00
<i>Element 8 White</i>	£12.00
<i>Element 8 Gold</i>	£13.00
<i>Element 8 Spiced</i>	£13.00
<i>Zacapa 23</i>	£18.00

VODKA

		50ml
<i>Ketel one</i>	<i>Holland</i>	£9.00
<i>Belvedere</i>	<i>Poland</i>	£10.00
<i>Absolut Level</i>	<i>Sweden</i>	£10.00
<i>Snow Queen</i>	<i>Kazakhstan</i>	£11.00
<i>Marquis</i>	<i>Poland</i>	£11.00
<i>Snow Leopard</i>	<i>Poland</i>	£11.00
<i>Grey goose</i>	<i>France</i>	£11.00
<i>Sipsmith</i>	<i>UK</i>	£11.00
<i>Konik's Tail</i>	<i>Poland</i>	£11.00
<i>Chase</i>	<i>UK</i>	£12.00
<i>Belvedere intense</i>	<i>Poland</i>	£12.00
<i>Ivan the Terrible</i>	<i>Russia</i>	£12.00
<i>Wyborowa Exquisite</i>	<i>Poland</i>	£13.00
<i>Stolichnaya Elite</i>	<i>Russia</i>	£16.50
<i>Ultimat</i>	<i>Poland</i>	£22.00
<i>Jewel of Russia</i>	<i>Russia</i>	£22.50
<i>Kauffman</i>	<i>Russia</i>	£23.00

GIN

<i>Tanqueray</i>	£9.00
<i>Martin Miller's</i>	£9.00
<i>Bombay Sapphire</i>	£9.00
<i>Bloom gin</i>	£9.00
<i>Hendricks</i>	£10.00
<i>Beefeater 24</i>	£10.00
<i>Martin Miller's Westbourne</i>	£10.00
<i>Tanqueray 10</i>	£11.00
<i>No.3 London Dry</i>	£11.00
<i>Sipsmith</i>	£11.00
<i>Junipero</i>	£13.00

Saffron

Saffron gin shaken with honey, lime, Benedictine and Kaffir lime leaves. Beautifully unusual

Wild Lavender

Snow Leopard vodka shaken with lavender syrup, fresh lime and a touch of cranberry. Elegant

Apricot

Martin Millers gin infused with dried apricots and balanced with fresh lemon and peach liqueur. Pure sensuality!

Pomegranate

Bombay Sapphire gin, shaken with elderflower and freshly squeezed pomegranate juice. A proper balance of flavour

Golden Temptation

Konik's tail vodka with Xante pear liquor, fresh ginger and lime for the fine touch

Raisin

Pampero rum infused with raisins, fresh passion fruit, a touch of lime and a drop of sugar

Winter Red Apple

Crown Royal whisky stirred with cloves, orange and a touch of apple liqueur Winter in a martini glass

The Mexican Rose

*Jose Cuervo Reposado tequila gently shaken with fresh lychees, rose liqueur, and limoncello.
A cocktail that poses exquisite balance*

The Secret Earl

Tanqueray gin shaken with limoncello liqueur, fresh lemon and our very own earl grey tea syrup

Polo Sour

Our very own variation of the classic and famous Whiskey sour...Buffalo Trace bourbon with a touch of lavender and a layer of spicy red wine...try it over the classic!

Cuban Storm

*Havana Club 7 year old rum shaken with fresh ginger, lime and with sugar, topped up with ginger ale.
A long refreshing and zingy flavour*

Smokey Old Fashioned

*If you like Scotch, try this variation over the classic.
Laphroaig 10 yrs Whiskey stirred with bitters and a touch of honey served short over ice....only for the brave*

The Polo Breeze

Ketel One vodka shaken with fresh lychees, cranberry juice and a touch of freshly squeezed lime juice....elegant and refreshing...

Brazilian Kiss

*Leblon cachaca shaken with freshly muddled blueberries, vanilla syrup, a touch of lime and topped up with Moet NV
Finesse and happiness in a drink ...*

Zesty Grapefruit Collins

*Belvedere Grapefruit vodka shaken with freshly muddled ginger and a touch of fresh grapefruit served long with soda.
The perfect long aperitif or lighter alternative*

G & Tea

Beefeater 24 gin shaken with Galliano l'Autentico, guava juice and vanilla, finished with peppermint tea soda.... indulgent and refreshing

RED WINE by the bottle (750ml)

Euphonium, Henschke £80.00

Eden valley, Keyneton Estate, Australia 2006

Numanthia £88.00

Toro, Spain 2007

Gevrey Chambertin, Joseph Faively £90.00

Burgundy, France 2002

Petit Syrah, York Creek, Ridge £95.00

Spring Mountain, Napa Valley, United States 1998

Syrah, 'Le Sol', Craggy Range £95.00

Hawkes Bay, New Zealand 2005

Brunello di Montalcino, Barbi £99.00

Montalcino, Italy 2006

Castillo Ygay, Marqués de Murrietta £130.00

Rioja Alta, Spain 2004

Château Litanies £150.00

St Emilion Grand Cru, Bordeaux, France 1995

Château La Lagune £168.00

Bordeaux, France, 2000

Clos Vougeot Grand Cru, D. de Montille £235.00

Burgundy, France 2006

Clos St Denis Grand Cru, J. Drouhin £330.00

Burgundy, France 1995

Vieux Château Certan £360.00

Pomerol, Bordeaux, France 1998

Insignia Joseph Phelps £600.00

Napa Valley, United states 1997

Hill of Grace, Henschke £640.00

Barossa Valley, South Australia 2001

RED WINE by the bottle (750ml)

Pinot Noir, Little Yering £34.00

Victoria, Australia 2009

Nero d'Avola, Plumbago, Planeta £35.00

Sicily, Italy 2010

Donna Fugata, Sherazade £39.00

Sicily, Italy 2010

Zinfandel, Edmeades £45.00

California, USA 2008

Merlot, Circumstance, Waterkloof Est. £46.00

Stellenbosch, South Africa 2009

Clos de los Siete, Mendoza £48.00

Malbec, Argentina 2008

Torbreck, Cuvee Juvenile £50.00

Barossa, Australia, 2010

Rioja Reserva, Vina Izadi £52.00

Rioja, Spain 2007

Château de Sarpe £56.00

St. Emilion, France 2007

Chianti Classico, Isole e Olena £57.00

Tuscany, Italy, 2009

Mercurey 1^{er} Cru , Clos de Myglans £60.00

Burgundy, France 2009

Châteauneuf du Pape, Cigale £66.00

Rhone, France 2009

Psi, Peter Sisseck £70.00

Ribera del Duero, Spain, 2009

Pinot Noir, Clos Jordanne £75.00

Niagara Péninsulaire, Canada 2007

CLASSICS

£13.50

We have selected a few classics, which belong to every cocktail list

The Mai Tai

Want a Rum classic? Loaded with Appleton Estate VX rum, Wray & Nephew rum, orange Curacao liquor, fresh lime and orgeat syrup.

Served on the rocks, we believe this is the best recipe

Hemingway Daiquiri

Havana Blanco rum, with fresh lemon, sugar, Maraschino liqueur and grapefruit juice

Aviation

From 1916 one of the best ever. Tanqueray gin, Maraschino, fresh lemon and touch of violet liquor....timeless

Martinez

Old Tom gin, Punt e Mes, Maraschino liquor and a touch of Angostura bitter

An ancestor to the Martini and son to the Manhattan

Mint Julep

Maker's Mark bourbon stirred with fresh mint, sugar and bitters served in a rocks glass with crushed ice.

Promoted at the Kentucky derby in 1938. A real classic

Sidcar

Hennessy VS Cognac shaken with Cointreau and fresh lemon.

Served straight up with a sugar coated rim. Back to basics



NON ALCOHOLIC COCKTAILS £ 9.00

Polo Tropicana

Fresh kiwi muddled with ginger cordial, vanilla sugar, passion fruit juice, pineapple juice and fresh lime juice.

Strawberry Field

Fresh strawberries shaken with cranberry and apple juice

Mela Verde

A combination of mint and apple balanced to perfection

CHAMPAGNE by the bottle (750ml)

Moët & Chandon

<i>Moët & Chandon, Brut Impérial NV</i>	£57.00
<i>Moët & Chandon, Brut Impérial Rosé</i>	£85.00
<i>Moët & Chandon, Brut 2002</i>	£90.00
<i>Dom Pérignon 2003</i>	£230.00
<i>Dom Pérignon, Cœnothèque 1996</i>	£550.00
<i>Dom Pérignon, Cœnothèque 1990</i>	£650.00
<i>Dom Pérignon, Rosé 2000</i>	£600.00
<i>Dom Perignon,</i>	
<i>White Gold Jeroboam (3 litres) 1995</i>	£11,000.00
<i>Rose Gold Methuselah (6 litres) 1996</i>	£35,000.00

Laurent Perrier

<i>Laurent Perrier, Brut Rosé NV</i>	£90.00
<i>Laurent Perrier, Ultra Brut NV</i>	£95.00
<i>Laurent Perrier, Grand Siècle NV</i>	£280.00

Armand de Brignac

<i>Armand de Brignac - Ace of Spades Gold NV</i>	£500.00
<i>Armand de Brignac - Ace of Spades Rosé NV</i>	£800.00

Billecart-Salmon

<i>Billecart-Salmon, Brut Rosé</i>	£110.00
<i>Cuvée 'Elisabeth'</i>	
<i>Billecart-Salmon, Rosé 1999</i>	£290.00

Bollinger

<i>Bollinger, Spéciale Cuvée, Brut NV</i>	£85.00
<i>Bollinger, Brut Rosé NV</i>	£120.00
<i>Bollinger, Grand Année 2000</i>	£180.00

Dampierre

<i>Dampierre, 'Cuvée Ambassadeurs' NV</i>	£75.00
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Devaux

<i>Devaux, 'Cuvée D', Brut NV</i>	£85.00
<i>Devaux, Cuvée 'D', Brut Rosé NV</i>	£88.00
<i>Devaux, 'Cuvée D', Ultra Brut NV</i>	£90.00

WHITE WINE by the bottle (750ml)

Clos Du Val D'Eleon, M. Kreydenweiss £66.00
Alsace, France 2007

Soave, La Rocca, Leonildo Pieropan £68.00
Veneto, Italy 2008

Barrel Sauvignon Blanc, Amayna £72.00
Leyda Valley, Chile 2007

Chardonnay, Cullen £75.00
Margaret River, Australia, 2005

Châteauneuf du Pape Blanc, £80.00
Ch DeVaudieu, South Rhône, France 2009

Riesling, Pechstein, Reichsrat Von Buhl £86.00
Pfalz, Germany, 2007

Chassagne Montrachet, B. Moreau £92.00
Burgundy, France, 2010

Vintage Tunina Jermann £110.00
Friuli, Italy 2010

Condrieu, Paul Jaboulet Aîné £120.00
Rhône Valley, France 2009

**Pouilly Fumé, Baron d'L,
Château Nozet** £120.00
Central Vine yards, Loire Valley, France 2006

Château Blanc de Lynch-Bages £125.00
Bordeaux, France, 2007

**Puligny-Montrachet, 1^{er} Cru
Ettienne Sauzet** £170.00
Les Refertse, France 2007

**Puligny-Montrachet, 1^{er} Cru
Domaine Leflaive** £300.00
Les Folatieres Bourgogne, France 2006

WHITE WINE by the bottle (750ml)

Chardonnay, La Chamiza Professional £34.00
Mendoza, Argentina 2008

Amalaya, White £36.00
Salta, Argentina, 2011

Torrantes Réserve, Terrazas £38.00
Mendoza, Argentina 2010

Viognier Clay Station £42.00
Lodi, California, USA 2010

Albariño, Eidos de Padrinan, £43.00
Galicja, Spain 2010

Sancerre, Pascal Jolivet £44.00
Loire Valley, France 2011

Gavi di Gavi, La Giustiniana, £46.00
Piedmont, Italy 2010

Pinot Grigio, Ramato, Albino Armani £48.00
Adige, Italy 2010

Sauvignon Blanc, Cloudy Bay £52.00
Marlborough, New Zealand 2012

Chardonnay, Clos Jordanne £55.00
Niagara Peninsula, Canada 2007

Pouilly Fumé 'Villa Paulus', Blondelet £58.00
Loire, France 2010

Gewürztraminer, Gran Cru Kessler £59.00
Alsace, France 2005

Chablis, Daniel Etienne Defaix £60.00
Burgundy, France 2007

Bourgogne Blanc, Thomas Morey £62.00
Burgundy, France 2010

CHAMPAGNE *by the bottle (750ml)*

Krug

<i>Krug Grand Cuvee, Brut NV (Half Bottle)</i>	£120.00
<i>Krug, Brut Rosé NV, (Half Bottle)</i>	£210.00
<i>Krug Grande Cuvée, Brut NV</i>	£250.00
<i>Krug, Brut Rosé NV</i>	£400.00
<i>Krug, Brut 1998</i>	£430.00
<i>Krug, Brut 1990</i>	£580.00

Louis Roederer

<i>Louis Roederer, Brut NV</i>	£70.00
<i>Louis Roederer, Cristal, Brut 2004</i>	£310.00
<i>Louis Roederer, Cristal, Rosé 2004</i>	£950.00

Pol Roger

<i>Pol Roger, Brut 2000</i>	£120.00
<i>Pol Roger, Cuvée Sir Winston Churchill 1998</i>	£250.00

Taittinger

<i>Taittinger, Brut NV</i>	£75.00
<i>Taittinger Comte De Champagne, Blanc De Blanc 1998</i>	£238.00

Ruinart

<i>R de Ruinart, Brut NV</i>	£65.00
<i>Ruinart, Brut Rosé NV</i>	£90.00
<i>Ruinart, Blanc De Blanc, Brut NV</i>	£96.00

Veuve Clicquot

<i>Veuve Clicquot, Yellow Label, Brut NV</i>	£75.00
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Meunier & Cie

<i>Meunier & Cie, Brut NV</i>	£89.00
<i>Meunier & Cie, Brut Rose NV</i>	£110.00

CHAMPAGNE *by the glass* 150ml

<i>Moët & Chandon, Brut Impérial NV</i>	£12.75
<i>Louis Roederer, Brut NV</i>	£15.50
<i>Meunier & Cie, Brut NV</i>	£18.00
<i>Moët & Chandon, Brut Rose' NV</i>	£18.00
<i>Laurent Perrier, Brut Rose' NV</i>	£18.75
<i>Ruinart, Blanc de Blanc, Brut NV</i>	£20.00
<i>Dom Perignon 2003</i>	£55.00

WHITE WINE *by the glass* 175ml

Amalaya, White £9.50

Salta, Argentina, 2011

Intensely floral, aromatic, excellent purity

Viognier Clay Station £10.50

Lodi, California, USA 2010

Full-bodied, tropical fruit, creamy

Sancerre, Pascal Jolivet £11.00

Loire Valley, France 2011

White fruits, light-medium body

Pinot Grigio, Ramato, Albino Armani £12.00

Alto Adige, Italy 2010

Copper colour, crisp, soft citrus fruits

Sauvignon Blanc, Cloudy Bay £13.00

Marlborough, New Zealand 2012

Tropical fruits and crisp acidity – a classic

Chablis, Daniel Etienne Defaix £15.00

Burgundy, France 2007

Medium bodied with citrus and honey aromas

Chassagne Montrachet, £23.00

Domaine Bernard Moreau

Burgundy, France, 2010

Full-bodied, complex, impressive elegance

RED WINE *by the glass* 175ml

Nero d'Avola, Plumbago, Planeta **£10.00**

Sicily, Italy 2010

Plum aromas and black berry with scents of cocoa

Merlot, Circumstance, Waterkloof Est. **£11.50**

Stellenbosch, South Africa 2009

Ripe black fruits, sweet spice

Clos de los Siete, Mendoza **£12.00**

Malbec, Argentina 2008

Plum aromas, raspberry and scents of mocha

Rioja Reserva, Vina Izadi **£13.00**

Rioja, Spain 2007

Rich and velvety, macerated black fruits

Château de Sarpe **£14.00**

St Emilion, Bordeaux, France 2007

Delightful structure and balance

Mercurey 1^{er}Cru , Clos de Myglands **£15.50**

Burgundy, France 2009

Ripe red fruits with silky tannins

Euphonium, Henschke **£19.00**

Eden valley, Keyneton Estate, Australia 2006

Lifted aromas of spicy sweet plum,
blackberry and cassis

ROSÉ WINE *Glass Bottle*

Sancerre Rosé, Pascal Jolivet **£11.00 £45.00**

Loire Valley, France 2010

Medium dry, raspberry and strawberry