COCKTAIL MENU

All at 10.5

100
Amaretto, Lemon Juice, Egg White, Fig

YBA (Young Brit Artists)
Tanqueray, Crème de Pêche, Lemon Juice, Kefir & Lavender Syrup, Peach Purée

White Dove
Bulldog Gin, Crème de Pêche, Lemon Juice, Sugar Syrup, Rose Water, Egg White

La Rita
Pisco, Apple Juice, Lime Juice, Xilli, Agave, Coriander Leaf

Walk on the Wildside
Cosme Mezcal, Chartreuse, Orange Juice, Lime Juice, Sugar Syrup

Deal Closer
Ketel One, Lemon Juice, Rosemary Syrup, Strawberries, Balsamic Vinegar

Soho Le Chic
Lillet Blanc, fortified wine, mixed nuts syrup, lemon juice

V.A.T. at 20% is included. A discretionary 12.5% service charge will be added to your bill. Please note that all our spirits are served in 50ml measure 75ml for our product based on wine, and 125ml for wine and Champagne by the glass.

COCKTAIL MENU

All at 10.5

Por Avion
Zacapa 23 Blood Orange Liq, Lime Juice, Sage Syrup, Topped Up With Prosecco

The Jimmy
Rittenhouse Rye, Cocchi di Torino, Pedro Ximinez Sherry, Orange Bitters, Mist Absinthe

New Age Julep
Four Roses, Absinthe, Cherry Bitters, Ginger Syrup

Almost Spritz
Pisco, Lillet, Aperol, Grapefruit Juice, Sugar Syrup, Lemon Juice

Red Light Revue
Ketel One, Caramel Liq, Martini Bianco

Jalisco Farmer
El Jimador, Xante, Lemon Juice, Apple Juice, Pear Puree, Cardamom Syrup

Halfway, Two People 30
Plantation 3 Star, Aperol, Antica Formula

V.A.T. at 20% is included. A discretionary 12.5% service charge will be added to your bill. Please note that all our spirits are served in 50ml measure 75ml for our product based on wine, and 125ml for wine and Champagne by the glass.

WHITE WINE

	175 ml	Bottle
2015 Cuvée Jean-Paul, Pays des Côtes de Gascogne France	5.5	19
2014 Pinot Grigio, Los Otros, Valle Maule Chile	6	22.5
2014 Chardonnay, Les Mougeottes, Languedoc France	7	27
2014 Fiano, Mandrarossa, Sicily Italy		28.5
2014 Verdicchio di Matelica, Colle Stefano, Marche Italy	8.5	31
2014 Godello, Alma de Blanco, Pazo das Tapias Spain	9	33
2013 Riesling Dry, Chateau Ste Michelle, Washington USA	9.5	35
2014 Cotes du Rhone, Les Trois Bises, D&D Sommelier France	10	39
2014 Albarino, San Campio, Terras Gauda, Galicia Spain		41.5

ROSÉ WINE

	175 ml	Bottle
2015 Cuvée Jean-Paul, Pays des Côtes de Gascogne France	5.5	19
2014 Somonto Rosado Palido, Pirineros, Pyrenees France		27
2012 Minuit Rose, Cotes de Provence France	9	37
2014 Bandol, Domaine La Suffrene, Provence France		44.5
2012 Minuit Rose, Cotes de Provence, France, Magnum 1.5L		77

V.A.T. at 20% is included. A discretionary 12.5% service charge will be added to your bill. Please note that all our spirits are served in 50ml measure 75ml for our product based on wine, and 125ml for wine and Champagne by the glass.

RED WINE

	175 ml	Bottle
2014 Tempranillo, Vina Mues, Albergada Spain	5.5	19
2014 Pinot Noir, El Viejo del Valle, Casablanca Valley Chile	6	24
2014 Shiraz/Mataro, Sixty Clicks, Victoria Australia	6.5	26
2013 Merlot, M.A.N., Jan Fiskaal, Western Cape S. Africa	7	27
2013 Bobal, Pasión, Sierra Norte, Utiel Requena Spain	7.5	31
2009 Monastrell Reserva, Mas Delmera, Jumilla Spain		33
2014 Malbec, Humberto Canale, Patagonia Argentina	8.5	34.5
2014 Cotes du Rhone, Les Gamins, D&D Sommelier France	10	39
2014 Cinsault, Seriously Cool, Stellenbosch S. Africa		40.5
2010 Shiraz, The Love Grass, d'Arenberg Australia		43
2012 Barbera, Rossore, Cantina Luli, Piedmont Italy		47

V.A.T. at 20% is included. A discretionary 12.5% service charge will be added to your bill. Please note that all our spirits are served in 50ml measure 75ml for our product based on wine, and 125ml for wine and Champagne by the glass.

CLUB BAR

ROBATA

Marinated Basque beef *6*
Crispy pork belly *4*
Garlic chicken *4*
Japanese style glazed eel *7*
Baby octopus, confit lemon, chives *5*
Padron peppers, sea salt *4*
Grilled shiitake *3.5*

FRIED

Squid, chilli & lime *8*
Marinated scampi, beer batter, yuzu mayo *8.5*
Crispy oysters, cucumber & sweet corn relish *8*
Crisp foie gras, pickled plums *9*

SEAFOOD

Langoustine, crab, prawns, salmon carpaccio, tuna tartare *38*
Lobster, langoustine, crab, yellowtail carpaccio, tuna tartare, scallop ceviche *48*

LIGHT BITES

Artichoke, green olive & almond salsa *8*
Smoked Almonds *4*
Edamame beans *4*

V.A.T. at 20% is included. A discretionary 12.5% service charge will be added to your bill. Please note that all our spirits are served in 50ml measure 75ml for our product based on wine, and 125ml for wine and Champagne by the glass.

Baked Queen Scallops, chorizo breadcrumbs *12*
Pata Negra..... *14*

BEERS

Peroni *5.5*
London Meantime..... *4.5*

CIDER

Rekorderlig Dry Apple..... *5*

SOFT DRINKS

Coke..... *3*
Diet Coke *3*
Fever Tree; *3*
Lemonade, Bitter Lemon, Soda Water, Tonic Water, Slim line Tonic, Mediterranean Tonic, Ginger Ale, Ginger Beer
Red Bull *3*

JUICES

Fresh juices; orange, pineapple, apple *3.5*
Juices; Cranberry, Grapefruit, Tomato *3*

V.A.T. at 20% is included. A discretionary 12.5% service charge will be added to your bill. Please note that all our spirits are served in 50ml measure 75ml for our product based on wine, and 125ml for wine and Champagne by the glass.