

The
NEW YORK BAR

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. Kindly note that the smoking of e-cigarettes is not permitted in any of our 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.

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

Spirits are poured in measures of 50ml and are also available in measures of 25ml upon request.

 **Denotes a favourite signature dish of Mrs T, our Founder and President.**

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.

ALCOHOL BY VOLUME

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%

Prices are inclusive of VAT at the current standard rate.

A discretionary 12.5% service charge will be added to your final bill.

Find us on Instagram

#EnglishGrill | #RubensHotel | #CurryRoom | #NewYorkBar | #LeopardBar



24 HOUR MENU

All Served with Vegetable Crisps

Grilled Toasted Sandwiches 14.50

Served on Sourdough Bread

Cheese & Ham

Vegan Cheese & Tomato (ve)

London Burrata Wood Fire Flat Bread 20.75

Isle of Wight Tomatoes, Red Onion Jam, Basil Pesto

Bangers & Mash 28.25

Mustard Mash, Onion Gravy

Vegan Club (ve) 20.75

Garlic Mushroom Kiev, Plant-Based Bacon, Cheese, Mayonnaise, Plum Tomato,

Rocket, Smoked Chilli Jam

Served on Sourdough Bread

DESSERTS

Baked Vanilla Cheesecake  10.50

Strawberry Compote

Sticky Toffee Pudding 10.50

Vanilla Ice Cream

Ice Cream or Sorbet 12.25

Choice of Three

Ice Cream: Honeycomb, 

Vanilla, Chocolate, Strawberry, Espresso Martini, Fig Maple & Bourbon,

Frangelico & Chocolate

Sorbet (ve): Limoncello, Cherry Brandy, Orange Blossom Gin & Vermouth, Raspberry,

Mango, Lemon

Selection of British Cheese 15.50

Grapes, Celery, Chutney, Quince, Biscuits

SHARING STANDS

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

1 Plate	4 Plates	8 Plates	16 Plates
10.25	39.75	78.75	158.75

Lobster Roll Bloody Mary Ketchup	2 Pieces
Soft Shell Crab Asian Dressing	2 Pieces
Cheeseburger Spring Rolls Sweet Chilli Burger Sauce	4 Pieces
Rubens Sausage Roll Famous Ketchup	4 Pieces
Peking Duck Steamed Buns Hoisin Sauce	2 Pieces
Ham & Cheese Croquettes Honey Mustard Sauce	3 Pieces
Sesame Fried Chicken  Sweet Chilli Mayonnaise	3 Pieces
Roasted Corn Fritters (ve) Chimichurri Sauce	4 Pieces
Barbecue Jackfruit Bao Bun (ve) Pineapple & Chilli Relish	2 Pieces

NEW YORK BAR FRIES

Koffmann Fries	8.00
Cheesy Fries	9.00
Cheese, Bacon, Onion Fries Béarnaise Sauce	10.50

COCKTAILS

RUBENS SIGNATURE COCKTAILS

A collection of signature cocktails based on British history, traditions and the hotel; from the beauty of the Queen's mute swans to the dark days of the Industrial Revolution; from inventing the first underground to paying homage to the Palace's guards, it will take you by surprise and tantalize your taste buds. Join us on this unique journey.

The Queen's Swan 19

The Queen has a prerogative over all unclaimed mute swans in England and Wales. The Queen's Swan Keeper also dispatches swans all over the world, sent as gifts in the Queen's name. The swan symbolises grace and beauty and is associated with love, music, and poetry. In Roman mythology swans were sacred to Venus, the goddess of love. *Tanqueray Gin, Dubonnet, Banana Syrup, Tonka Beans, Lemon Juice. Served with Lanson Champagne Shot*

The Royal Duchess of Bedford 19

Around 1840 Anna the 7th Duchess of Bedford is said to have complained of "having that sinking feeling" during the late afternoon. The solution for the Duchess was a pot of tea and a light snack, taken privately in her boudoir. This is how the British afternoon tea tradition began.

Absolut Vodka, Orange Liqueur, Concentrated Rubens Tea, Lemon Juice, Orange Marmalade

Meridian 0 19

The meridian line in Greenwich represents the Prime Meridian of the world, Longitude Zero (0° 0' 0"). Many people acclaim that "everything starts here". This is our version of the Martinez, the precursor of the Martini.

Herradura Blanco, Bouchard Finlayson home-made Vermouth, Cherry Herring, Mint Bitters accompanied by a Passion Fruit & Mosel Riesling Palate Cleanser.

Underground 19

American Charles Tyson Yerkes (1837 - 1905) was the man responsible for the construction of the Northern, Piccadilly, and Bakerloo lines. He founded the Underground Electric Railways of London, which was one of the forerunner companies of today's Underground.

Maker's Mark Bourbon, Benedictine, Peychaud's Bitters, Rooibos Tea Syrup

Industrial Revolution 19

The British Industrial Revolution started in 1760s. Unregulated coal burning darkened the skies in Britain's industrial cities and it was plain for all to see with smoke and ash being a regular daily sight.

Remy Martin 1738 Cognac, Ardbeg Whiskey, Angostura Bitters


RUBENS SIGNATURE COCKTAILS

- Wimbledon** 19
 The most well-known tennis magic in the world with the first tournament on the 9th July 1877. The tradition of sitting on green grass at the Wimbledon Tennis Tournament and sipping Champagne whilst eating strawberries and cream will continue for many years to come.
Tanqueray 10, Champagne, Matcha Green Tea, Lemon Juice, Angostura Bitters. Served with a Strawberry Basket and Cream
- Gin Lane** 19
 The Spirit Duties Act 1735 (commonly known as the Gin Act of 1736) was an Act of Parliament of Great Britain establishing a retail tax on gin and annual licenses for gin sellers. Designed to curb gin consumption, the law was widely disobeyed and repealed in 1743. Artist William Hogarth represented this in a unique way through his 1751 Gin Lane print with the original copper plates still in the Met Museum in New York.
Tanqueray Gin, Aperol, Lemon Juice, Plum Bitters
- 1666 Great Fire of London** 19
 The Great Fire of London was an inferno that swept through the central parts of London from Sunday 2nd September to Thursday 6th September 1666. The fire gutted the medieval City of London inside the old Roman city wall.
Havana 3-Year Rum, Coconut Syrup, Apple Juice, Tabasco, Beetroot, Vermouth
- The Guard** 19
 The Queen's Guard and Queen's Life Guard are the names given to contingents of infantry and cavalry soldiers charged with guarding the official royal residences in the United Kingdom. Despite perceptions, the Guards are not purely ceremonial and are fully operational soldiers.
Four Pillars Gin, Limoncello, Apple, Lemon
- Rubens Bloody Mary** 19
 This is our variation of the classic Bloody Mary, The Queen's Mother was known for being a fan of spicy tomato juice and Dubbonet. Back in the 1920s. Fernand Petiot, an American bartender at Harry's New York Bar in Paris mixed up equal parts of tomato juice and vodka. He had no idea that after he agreed with a suggestion to call the drink "Bloody Mary" his concoction would become world famous.
Absolut Vodka, Dubbonet, Ancho Reyes Liquor, Tomato Juice, Horseradish, Worcestershire Sauce, Tabasco, Lemon Juice
- Starlight** (£1.00 donated to Starlight Children's Foundation) 19
 Starlight use the power of play to make the experience of illness and treatment better for children and their families.
Johnnie Walker Black Whiskey, Cointreau, Butterfly Tea Pea, Citrus, Orange Juice

CHILDREN'S MENU

BESPOKE FOR YOUNGER GUESTS UNDER THE AGE OF 12

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

- Crudités** 8.50
 Hummus
- Grilled Toasted Sandwiches on Sourdough Bread** 14.50
Served with French Fries & Mixed Salad
 Vegan Cheese & Tomato (ve)
 Cheese & Ham
- Sesame Chicken** 18.75 
 Sweet Chilli Mayonnaise
- Fish & Chips** 18.75
 Mushy Peas, Tartare Sauce
- Spaghetti** 18.75
With choice of:
 Bolognese Sauce
 Cheese & Ham Sauce
 Tomato & Basil (ve)
- Beef Burger** 19.75
 Lettuce, Ketchup, Mayonnaise, French Fries
with Cheese
with Bacon
- Grilled Chicken Breast** 19.75
 Mashed Potato, Wild Mushroom Sauce

DESSERTS

- Fruit Salad** 9.75
- Knickerbocker Glory** 9.75
 Strawberry & Vanilla Ice Cream, Popping Candy Cream, Wafer
- Selection of Ice Cream & Sorbet** 9.75
Choice of three:
 Vanilla, Chocolate, Strawberry, Raspberry (ve), Mango (ve), Lemon (ve)

MAINS

Available 12 noon to 11.00pm Sunday—Thursday

Available 12 noon to 11.30pm Friday and Saturday

The New York Bar Cheeseburger	27.75
Choose between Smoked Applewood, Blue or Cheddar Cheese <i>Served on a Toasted Brioche Bun with Koffmann Fries</i>	
<i>Add Fried Egg</i>	30.70
<i>Add Barbecue Short Rib</i>	30.70
<i>Add Streaky Bacon</i>	29.75
Barbecued Jackfruit Vegan Cheeseburger (ve)	23.75
Sweet Potato Coleslaw, Pineapple Relish, Plant Based Bacon, Chipotle Mayonnaise, Koffmann Fries. <i>Served on a Charcoal Bap</i>	
Fish & Chips Experience	38.75
Chunky Chips, Mushy Peas, Tartare Sauce, Curry Sauce, Malted Beer Vinegar, Chip Shop Pickled Onions, Pickled Eggs, Dill Pickles	
Grilled Rib-Eye Steak 14oz	62.50
Tomato & Flat Mushroom, Koffmann Chunky Chips, Béarnaise Sauce	
Bangers and Mash	28.25
Mustard Mash, Onion Gravy	
Mac and Cheese 🌿	28.25
Macaroni, Cheddar, Parmesan, Plum Tomatoes	
Pasta Primavera (v) 🌿	25.00
Linguine, Spring Vegetables, Parmesan, Cream, Basil	

DESSERTS

Baked Vanilla Cheesecake 🌿	10.50
Seasonal Compote	
Homemade Ice Cream & Sorbet (Choice of three)	12.25
<i>Ice Cream:</i> Honeycomb, 🌿 Vanilla, Chocolate, Strawberry, Espresso Martini, Fig Maple & Bourbon, Frangelico & Chocolate <i>Sorbet (ve):</i> Limoncello, Cherry Brandy, Orange Blossom Gin & Vermouth, Raspberry, Mango, Lemon	
Sticky Toffee Pudding	10.50
Vanilla Ice Cream	
Warm Chocolate Brownie Cake (gf, ve)	10.50
Hot Chocolate Sauce, Peanut Ice Cream	
Selection of British Cheese	15.50
Grapes, Celery, Chutney, Quince, Biscuits	

RUBENS SIGNATURE COCKTAILS

The Hat Shop 19

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. Just like them you can expect an elegant, refined and unique experience which will happily take you back to this nostalgic era.

Havana 7-Year Rum, Fonseca Bin27 Port, Vanilla Sugar, Chocolate Porter, Egg White

Hot & Bespoke Cocktail 25

Made at your table with your preferred ingredients

THE CLASSICS

Mojito 19

The birthplace of the mojito, although its exact origin is the subject of debate. Numerous accounts date back to 1586 when a variation was used as a medicinal drink. In 1920 this cocktail became very popular in Cuba.

Havana 3-Year Rum, Fresh Lime, Mint, Sugar (flavoured Mojito also available)

Negroni 19

The Negroni Cocktail was created in Florence (Italy) around 1928 where the bartender Fosco Scarselli modified the classic americano cocktail by adding gin instead of soda.

Tanqueray Gin, Campari, Sweet Vermouth

Espresso Martini 19

Created in the early eighties by London bartender Dick Bradsel at the Soho Brasserie when a famous model asked him to create a drink that would “wake me up”.

Absolut Blue Vodka, Kahlua, Espresso

Long Island Iced Tea 19

Robert "Rosebud" Butt claims to have invented the Long Island iced tea as an entry in a contest to create a new mixed drink with triple sec in 1972 while he worked at the Oak Beach Inn on Long Island, New York

The 5 Classic White Spirits, Lemon, Coke, Sugar

Cosmopolitan 19

Neal Murray was the bartender who created the cosmopolitan in 1975 at the Cork & Cleaver steak house in Minneapolis.

Absolut Citron Vodka, Cointreau, Lime, Cranberry Juice

La Paloma 19

The historical origin of the Paloma, the most popular tequila-based cocktail in Mexico. Some believe that it is named after La Paloma (“The Dove”), the popular folk song composed in the early 1860s. It was created by the legendary Don Javier Delgado Corona, who was the owner and the bartender of La Capilla, in Tequila, Mexico.


Herradura Tequila, Freshly Squeezed Pink Grapefruit Juice, Lime, Agave Nectar, Soda Water

THE CLASSICS

Old Fashioned	19
The old fashioned class cocktail was possibly invented by a Mixologist at that club 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, Angostura Bitters, Brown Sugar</i>	
Pina Colada	19
It hails from San Juan, Puerto Rico where it was created by bartender Ramón “Monchito” Harrero at the Caribe Hilton in 1954. <i>Havana 3-Year Rum, Fresh Pineapple, Coconut, Cream, Sugar</i>	
Margarita	19
Created around 1938 by Carlos "Danny" Herrera at his restaurant. <i>Tequila Silver, Lime Juice, Cointreau</i>	
Deep Sea	19
Gin, Orange Bitter, Dry Vermouth, Absinthe	
The Franknenjack	19
This classic recipe originally invented in 1920 by Frank and Jack the two owners of the well-known New York Speakeasy bar. <i>Gin, Dry Vermouth, Apricot Brandy, Cointreau</i>	
Million Dollar	19
The million dollar cocktail was created in 1910 in by Ngiam Tong Boon at the long bar Raffles in Singapore. <i>Gin, Sweet Vermouth, Egg White, Grenadine Syrup, Pineapple Juice</i>	
White Rose	19
This cocktail recipe first mentioned by Hugo Ensslin who published his Mixed drinks book in 1916. <i>Gin, Maraschino, Egg White, Fresh Orange, Lemon Juice</i>	
Sandmartin	19
Created in 1930 by a bartender named Jimmy at the Late Giro's London. <i>Gin, Sweet Vermouth, Yellow Chartreuse</i>	
Bobby Burns	19
The Bobby Burns is an old cocktail recipe which appeared around 1900s. <i>Blended Scotch, Sweet Vermouth, Benedictine</i>	
Bombay Cocktail N.2	19
This cocktail was created in 1930s and has appeared in many cocktail books. <i>Cognac, Sweet & Dry Vermouth, Triple Sec, Absinthe</i>	

SOUP & SALADS

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

Chicken Noodle Soup 	15.50
Mini Chicken Pot Pie	
Chicken Cobb Salad	25.75
Parma Ham, Avocado, Plum Tomatoes, Boiled Egg, Blue Cheese	
Caesar Salad	21.75
Parmesan, Croutons, Anchovies	
<i>Add Chicken</i>	23.75
<i>Add King Prawns</i>	23.75
<i>Add Smoked Salmon</i>	23.75

SANDWICHES

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

Sandwiches Served with Koffmann Fries

Buttermilk Chicken Schnitzel Club	25.75
Free-Range Chicken, Crispy Bacon, Egg, Plum Tomato, Lettuce, Mayonnaise	
“Famous Wagyu Steak Sandwich”	130
Grade A5 Japanese Wagyu Sirloin Steak Katsu Style <i>Truffle Parmesan Fries, Tonkatsu Sauce & Exmoor Caviar</i>	
The New York Bar Truffle Cheese Toastie	29.75
Red Onion Chutney	
Lobster Roll	30.75
Chilled Scottish Lobster, Spring Onion, Bloody Mary Ketchup	
London Burrata Wood Fire Flat Bread	20.75
Isle of Wight Tomatoes, Red Onion Jam, Basil Pesto	
Vegan Club (ve)	20.75
Garlic Mushroom Kiev, Plant-Based Bacon, Cheese, Mayonnaise, Plum Tomato, Rocket, Smoked Chilli Jam <i>Served on Sourdough Bread</i>	

HOT DRINKS

Served with our pastry team's famous biscuit of the day

PMD's Tea Selection

Black

Planter's English Breakfast	8
Planter's Earl Grey	8
Darjeeling	8

Infusions

Peppermint Leaves	8
Camomile	8
Rooibos	8
The Rubens Blend	8

Green

Planter's Green Tea	8
Matcha Green Tea	11

Coffee by Ily

Espresso	6
Double Espresso	8
Decaffeinated Coffee	8
Americano	8
Cappuccino	8
Caffè Latte	8
Caffè Mocha	8
Macchiato	8

Hot Chocolate

Rubens Signature Hot Chocolate	10
Served with Rubens Homemade Chocolate Truffle	

THE CLASSICS

Corpse Reviver N.2. 19

This version of Corpse Reviver N.2. was invented by Harry Craddock and published in many famous cocktail books.

Gin, Lillet Blanc, Cointreau, Fresh Lemon Juice, Absinth

Cooperstown 19

Originated from the Waldorf Bar around the turn of the 20th century. Named in honour of Craig Wadsworth a diplomat who lived in Cooperstown, New York.

Gin, Sweet & Dry Vermouth

THE VINTAGE MARTINIS

Franklin 19

Created around 1930 by Franklin Roosevelt, who enjoyed his martini with two olives.

Vodka or gin, stirred with two dashes of Vermouth and poured in a martini glass, served with two olives

Dickens 19

Inspired by Charles Dickens' Oliver Twist.

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

Bradford 19

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

Gin with a dash of dry Vermouth and orange bitter, shaken and served in a martini glass, garnished with an olive.

The Vesper 19

Created in 1953, this drink is famous for being ordered by James Bond in both the book and the movie Casino Royale.

Gin, vodka and Lillet Blanc, shaken and "not stirred" served in a martini glass.

Gibson 19

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.

CHAMPAGNE COCKTAILS

Classic Champagne Cocktail 22

This cocktail appears as early as "Professor" Jerry Thomas' *Bon Vivant's Companion* (1862), which omits the brandy and modified in 1889.

Cognac, Angostura Bitter, Sugar, Lanson Champagne

Seelbach Cocktail 22

The cocktail is named after the Seelbach Hotel in Louisville, Kentucky, which was mentioned briefly in F. Scott Fitzgerald's novel *The Great Gatsby*.

Bourbon, Angostura, Peychaud Bitter, Cointreau, Champagne

Chicago Cocktail 22

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.

Cognac, Cointreau, Angostura Bitter, Lanson Champagne

French 75 22

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 Mac-Elhone.

The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.

Gin, fresh Lemon Juice, Sugar, Lanson Champagne

The Marilyn Monroe Cocktail 22

This cocktail recipe was named after the famous Actress who used to drink Champagne with Calvados.

Calvados, Grenadine, Champagne

Chambord Royale 22

This classic Champagne cocktail recipe is a new variation of the Classic Kir Royal.

Chambord, Lanson Champagne

Kir Royale 22

This classic Champagne cocktail recipe is a variation of the Classic Kir cocktail by substitute the white wine with Champagne.

Crème de Cassis, Lanson Champagne

Mure Royale 22

This classic Champagne cocktail recipe is a classic variation of the Kir Royal by substituting the crème de cassis with crème de mure.

Crème de Mure, Lanson Champagne

SOFT DRINKS

Lemonade	200ml	5
Fever Tree Soda	200ml	5
Fever Tree Ginger Ale	200ml	5
Fever Tree Ginger Beer	200ml	5
Fever Tree Tonic & Naturally Light	200ml	5
Fever Tree Elderflower	200ml	5
Fever Tree Mediterranean	200ml	5
Coca Cola/Diet Coke/Coke Zero	330ml	7
Belu Mineral Water; Still or Sparkling	330ml/750ml	6/8

JUICES

Orange	7
Cranberry	7
Pineapple	7
Tomato	7
Grapefruit	7
Apple	7

BOTTLED BEERS

Lagers

ABV

Peroni	5.1%	330ml	9
Corona	4.5%	330ml	9
Meantime London Lager	4.5%	330ml	9
Meantime Chocolate Porter	6.5%	330ml	9
Daura Damm (Gluten Free)	5.4%	330ml	9
Heineken (Alcohol Free)		330ml	9

Ales

Meantime Yakima Red	4.1%	330ml	9
Meantime London Pale Ale	4.3%	330ml	9

Cider

Aspall Cider	5%	330ml	9
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Beer Flight with Sharing Platter

Please ask your waiter for details (for two) **79.00**

PREMIUM TERMANA TEQUILA COCKTAILS

Royal Margarita 25

Tequila Termana, Fresh Lime, Cointreau, Rose Syrup, Champagne

Termana Tequila 25

Benedictine, Lime Juice, Champagne

MACHA TEA COCKTAILS

Macha Rubens 22

Pisco, Fresh Lime Juice, Lillet Blanc, Raspberry Syrup, Macha Tea

Macha Palace 22

Cognac VS, Benedictine, Crème de Violette, Fresh Lemon, Macha Tea, Champagne

NON-ALCOHOLIC COCKTAILS

The Rubens Special 15

Fresh Lime Juice, Cranberry Juice, Ginger Beer, Edible Flower

The Blossom 15

Pineapple Juice, fresh Orange Juice, Tonic Water, Grenadine Syrup

The Palace 15

Apple Juice, Lime Juice, fresh Raspberries, Lemonade

The Victoria 13

Grapefruit Juice, Lemon Juice, fresh Raspberries, Apple Juice

CHAMPAGNE & SPARKLING WINE

Brut Non Vintage	ABV	750ml
Lanson Le Black Reserve	12.5%	118
Moët & Chandon	12%	150
Lanson White Label	12.5%	120
Lanson Le Green	12.2%	140
Lanson Extra Age Brut	12.5%	155
Brut Vintage		750ml
Bollinger Grand Anne 2007	12%	210
Dom Pérignon 2012	12.5%	675
Louis Roederer Cristal 2009	12%	800
Rosé Non Vintage		750ml
Lanson Rosé	12.5%	150
Lanson Extra Age Rosé	12.5%	170
Louis Roederer Rosé	12%	170
Non-Alcoholic		
So Jennie	0%	66
Wild Idol	0%	66
Prosecco		750ml
Bolla Prosecco Superiore	11.5%	48
By The Glass		125ml
Bolla Prosecco Superiore	11.5%	13
So Jennie	0%	17
Wild Idol	0%	17
Lanson Le Black Reserve	12.5%	20
Lanson Rosé	12.5%	25
Lanson White Label	12.5%	22
Lanson Le Green	12.5%	24

APERITIFS & VERMOUTH

	ABV	50ml
Martini Bianco	15%	12
Martini Rosso	15%	12
Martini Extra Dry	15%	12
Dubonnet	14.8%	12
Pernod	40%	12
Lillet Blanc	17%	12
Fernet Branca	39%	12
Carpano Antica	16.5%	12
Carpano Punt E Mes Formula	16%	12
Campari	25%	12
Kamms & Sons	33%	12
Aperol	11%	12
Pimm's No. 1	25%	12

PORT & FORTIFIED WINE

		100ml
Fonseca Ruby Port "Bin 27"	20%	11
Adriano White Port Ramos Pinto	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
Kahlúa	20%	13
Frangelico	20%	13
Southern Comfort	35%	13
Tia Maria	20%	13
Baileys	17%	13
Amaretto Disaronno	28%	13
Patron XO Café	35%	13
Sambuca	38%	13

COGNAC

	ABV	10ml	25ml	50ml
Martell VS	40%			13
Courvoisier VS	40%			14
Hennessy VS	40%			14
Chateau du Breuil	40%			14
Martell VSOP	40%			15
Courvoisier VSOP	40%			15
Rémy Martin VSOP	40%			15
Hennessy Fine de Cognac	40%			15
Remy Martin 1738	40%			18
Hennessy XO	40%	12	20	40
Rémy Martin XO	40%	12	20	40
Hennessy Paradis	40%	45	95	180

ARMAGNAC

Janneau VSOP	40%			15
Janneau XO	40%			28

ABSINTH

La Fee	68%			12
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BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

In the hidden Hemel-en-Aarde Valley at the Southern tip of Africa lies Bouchard Finlayson, a winery that combines the best of the old ways and classic winemaking techniques, with the creativity and innovation of the new world. A family-owned boutique vineyard where Heaven meets Earth, inspired by genuine passion. Founded by the pioneer of Pinot Noir, who was the first winemaker in the Valley.

Shaped by a global family, nurtured by a dedicated team that handcrafts wines to perfection, constantly in pursuit of excellence, an estate synonymous with world-class premium international wines.

Allergens: all wines contains sulphites

TASTING NOTES OF OUR WHITE WINES

Blanc de Mer 2018

A fountain of flowery aromas alerts first impression success! The taste is characterised by hints of quince, apricot and almonds with a comforting creamy middle and a bold seamless surround. Fresh and vibrant, with a convincing strength and quality finish.

90 pts - Gilbert & Gaillard International Challenge, 2019

Blanc de Mer 2019

Wave upon wave of refreshing pineapple and apricot fruit purity, packed with floral perfume. Silken richness and elegance combine to entice the senses. A lemony persistence, with saline highlights, makes for an appealing finish. Great now, but will develop additional complexity.

Sauvignon Blanc 2018

The nose is fragrant and the palate portrays rich tropical fruit tones of granadilla, guava and litchi. The wine is crisp, creamy, and lingering with an eventual harmonious palate finish.

90 pts - Tim Atkin (MW), South Africa Special Report, 2019

Sauvignon Blanc 2019

Detailed layers of fig, grapefruit, passionfruit and a touch of lemon curd, delivered by a juicy, unassertive acidity and complimented by a noteworthy Hemel-en-Aarde salinity.

Sauvignon Blanc 2020

Now finished under screwcap to capture fresh vibrancy and minimize bottle variation, the wine shows tangy apple, fig and pineapple fruit flavours. An approachable nature and silky texture, with wet stone elements adding to overall complexity. Mouth-watering and integrated finish. Serve chilled and enjoy as the wine unfolds in your glass.

Suitable for Vegans

Sauvignon Blanc Reserve 2017

An undercurrent of spice and flint notes add complexity to the fruit bowl of flavours, including fig, lemon zest and passion fruit, all integrating on a long finish. Developing Semillon offers an extra definition.

90 pts - Tim Atkin MW, South Africa Special Report, 2018

Sauvignon Blanc Reserve 2018

Graceful and pure wine, styled by Semillon complexity. Initial flavour is salty and extends to a tangy peach, honeysuckle and lemon peel intensity towards a refreshing fig-filled finish

Sans Barrique (unoaked) Chardonnay 2018

Freshly styled with its hallmark lemony texture — hinting at cool summer nights. Brilliant pear, quince and orange blossom focuses around a lively core of moderate intensity.



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

TASTING NOTES OF OUR WHITE WINES

Crocodile's Lair/Kaaimansgat Chardonnay 2017

This pleasing palate adventure offers hints of litchi, white peach, kiwi fruit, strawberry smoothie and golden tangerine combining to generate a memorable taste experience.

Gold Medal (95 pts) – International Wine Challenge, 2020. Suitable for Vegans

Crocodile's Lair/Kaaimansgat Chardonnay 2018

Sleek and refined, a most enjoyable spicy lemon drop aroma complexity announces white peach, nectarine and pear flavour delight. A refreshing salinity graces a lasting finish.

93 pts - Tim Atkin (MW), South Africa Special Report, 2020 ; 93 pts - James Suckling, 2020 ; 92 pts - IWSC, 2020 ; Silver Medal - Decanter Wine Awards, 2020. Suitable for Vegans

Crocodile's Lair/Kaaimansgat Chardonnay 2019

Stunning initial aromas of spice intertwined effortlessly with citrus blossom and zest. Perfectly balanced textural richness is delivered with integrated oak support. The palate is refreshed by a persistent oyster-shell coated finish. A Dynamic wine for any occasion.

Suitable for Vegans

Crocodile's Lair/ Kaaimansgat Chardonnay Limited Edition 2014

The combination of new French Oak coupled with the bright fruit of the unwooded portion presents voluptuous bright flavours of butterscotch, melon and peach. Patience allowing maturation will reward with a classic styled Chardonnay of notable elegance and great complexity.

94 pts - Greg Sherwood (MW), A Fine Wine Safari, 2017

Missionvale Chardonnay 2017

Displaying flavours of pineapple and white pear, with the slightest hint of toasted hazelnut. A distinctively refreshing, savoury accent within its broad, yet harmonious, palate. The polished and creamy texture floats easily into a lengthy, expressive finish.

Gold Medal (96 pts) – Michelangelo International Wine Challenge, 2022. Suitable for Vegans

Missionvale Chardonnay 2021

Invitingly rich, with textbook mineral intensity slicing through bright peach and fresh grapefruit flavours. Exhibits ginger and nutmeg spiced notes. Balanced beams of oak and fruit complexities are focussed by a refreshing lemon rind finish. Lingers effortlessly.

*Gold Medal (96 pts) – Michelangelo International Wine Challenge, 2022
93 pts - Tim Atkin (MW), South Africa Special Report, 2022*

Suitable for Vegans

RUM

		ABV	50ml
Gold			
Havana	3 Years	40%	13
Havana Añejo Especial		40%	14
Dark			
Gosling		40%	14
Havana	7 Years	40%	16
El Dorado	8 Years	40%	16
Diplomatico Reserva Exclusiva		40%	16
El Dorado	12 Years	40%	18
Ron Zacapa Centenario	23 Years	40%	25

Spiced

Pink Pigeon Vanilla Spiced	40%	14
The Kraken Black	40%	14

Coconut

Malibu	21%	13
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TEQUILA

		50ml
Herradura Blanco	40%	13
Jose Cuervo Silver	38%	13
Jose Cuervo Gold	38%	14
Don Julio Blanco	38%	14
Patron Silver	40%	15
Don Julio Añejo	38%	18
Don Julio Reposado	38%	20
Casa Dragones Blanco	40%	45

MEZCAL

Monte Alban Mezcal	40%	17
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VODKA

	ABV			50ml
Absolut Blue	40%	Wheat	Sweden	13
Tito's	40%	Corn	USA	14
Chopin	40%	Potato	Poland	14
Belvedere	40%	Rye	Poland	14
Chase Marmalade	40%	Potato	British	14
Grey Goose	40%	Wheat	France	14
Grey Goose L'Orange	40%	Wheat	France	14
Ketel One	40%	Wheat	Holland	15
Black Cow	40%	Milk	British	15
Mamont Siberian	40%	Wheat	Russia	15
Ciroc	40%	Grapes	France	20

TASTING NOTES OF OUR RED WINES

Hannibal 2017

A classic Hannibal vintage, sporting cherry and plum compote aromas, a saline edge and clean leather adding depth of flavour. The entry is subtle, offering rounded yet notable tannins, building towards the finish and interspersed with bright freshness.

93 pts - Tim Atkin (MW), South Africa Special Report, 2019. Suitable for Vegans

Hannibal 2018

Supple dried cherry, blackberry and savoury meat burst underpinned by a tobacco and green olive core. An appealing mid-palate grip is counter-balanced by refreshing acidity – hinting that patience will be greatly rewarded.

94 pts - Tim Atkin (MW), South Africa Special Report, 2020; 93 pts - James Suckling, 2020

Galpin Peak Pinot Noir 2018

Intriguing perfumed dark cherry and wild berry, with espresso infused cinnamon spice adding to the appeal. Deftly balanced, it portrays elegance, but the tannins form neatly on a lengthy finish. Pinot noir always expresses itself best with good food.

94 pts - International Wine Challenge, 2020

Galpin Peak Pinot Noir 2019

Another classic example of a typical Bouchard Finlayson Galpin Peak offering. Firm and resonating with anticipation, its flavour profile is slowly unfolding where a little patience will offer a generous palate of fruits of the forest flavours and development of complex cherry and dark berry tones. *93 pts - Tim Atkin MW, 2022, Master of Wine*

Galpin Peak Pinot Noir 2020

Another classic example of a typical Bouchard Finlayson Galpin Peak offering. Firm and resonating with anticipation, its flavour profile is slowly unfolding where a little patience will offer a generous palate of fruits of the forest flavours and development of complex cherry and dark berry tones. *Double Gold, Michelangelo International Wine & Spirits Awards, 2022; 93 pts - Tim Atkin MW, 2022, Master of Wine*

Tête de Cuvée Pinot Noir 2017

Silky layers of ripe blueberry and vivid plum that shows touches of spice and espresso. Restrained initially, but gains depth over the length of the palate and lingers effortlessly on a refined finish. Polished tannin integrates well, but the wine demands patience to reveal its full potential.

94 pts - Tim Atkin (MW), South Africa Special Report, 2019. Suitable for Vegans

Tête de Cuvée Pinot Noir 220

Brilliantly pure. Fresh cranberry and juicy plum aromas weave through savoury exotic spices. Powered by sleek and well-defined tannins, the wine glides elegantly across the length of the palate. A finely textured core of earthen salinity leads to a lasting finish.

93 pts - Tim Atkin MW, 2022, Master of Wine. Suitable for Vegans

BOUCHARD FINLAYSON WHITE WINES

	ABV	175ml	250ml	750ml
Blanc de Mer Walker Bay, South Africa, 2017	13%	12	14	42
Sauvignon Blanc Walker Bay, South Africa, 2018	13%	14	16	49
Sans Barrique Chardonnay Walker Bay, South Africa, 2017	13.5%	14	16	49
Sauvignon Blanc Reserve Walker Bay, South Africa, 2017	13%	15	18	54
Crocodile's Lair Chardonnay Walker Bay, South Africa, 2017	13.5%	17	19	59
Missionvale Chardonnay Bouchard Finlayson, South Africa 2017	13.5%	20	24	72
Crocodile's Lair Chardonnay Limited Edition Walker Bay, South Africa, 2014	12.5%	22	26	80

BOUCHARD FINLAYSON RED WINES

	ABV	175ml	250ml	750ml
Hannibal Walker Bay, South Africa, 2017	13.5%	21	26	79
Galpin Peak Pinot Noir Walker Bay, South Africa, 2018	14%	24	30	91
Galpin Peak Pinot Noir Tête de Cuvée Walker Bay, South Africa, 2014	14.5%			230

GIN

FRAGRANT

Fruity/Floral/Sweet

	ABV	50ml
Whitley Neill	43%	14
Darnley's View	40%	14
Gin Lane Old Tom	40%	14
Brockmans	40%	15
City London Authentic	41.3%	15
City of London Old Tom	43.3%	15
Jinzu	41.3%	15
Warner's Rhubarb	40%	15
Tanqueray Flor De Sevilla	41.3%	15
Hayman's Old Tom	40%	15
Pinkster	37.5%	15
Hendrick's	44%	15
Gin Del Professore Madame	42.9%	15
Bloom London	40%	17

NON-ALCOHOLIC

Seedlip Gin alcohol free	11
Sipsmith gin alcohol free	11

THE GIN EXPERIENCE

A Gin Master Class Journey with Snacks (per person) Please ask your waiter for details	100
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GIN

DRY AND CITRUS

Crisp/ Zesty/ Juniper heavy

	ABV	50ml
Tanqueray	43.1%	13
Hawthorns	41%	13
King of Soho	42%	14
No. 1 Original Blue	47%	14
Martin Miller's	40%	14
Bols Genever	42%	14
Sipsmith	41.6%	15
Tanqueray 10	47.3%	15
Portobello Road No 171	42%	15
Death's Door	47%	16
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
Anno Dry	43%	13
Eden Mill Hop	46%	14
Twisted Nose Winchester Dry	40%	14
Plymouth Navy Strength	57%	14
Sacred	40%	14
Aviation	42%	15
Gin del Professore Monsieur	43.7%	15
Gin Mare	42.7%	15
Monkey 47	47%	20

SPICE & FIERY

Warm/ Medicinal/ Smooth/ Powerful

		50ml
Four Pillars Rare Dry	41.8%	15
St. George Terroir	45%	15
Elephant	45%	15
15% of Profit is donated to SA Elephant Foundations		
Indian Summer	46%	16
Infused with Saffron, World's Most Expensive Spice		

WHITE WINES

	ABV	175ml	250ml	750ml
La Campagne Viognier Vin de Pays D'Oc, France, 2019	12.5%	13	15	39
New Riesling Marlborough, NZ, 2018	12%	10	12	50
L'Aristocratico Pinot Grigio, Doc Trentino, Italy, 2018	12.5%	12	15	60
Gloire de Chablis, J. Moreau & Fils AOC Chablis, France, 2018	12.5%	16	22	80

RED WINES

	ABV	175ml	250ml	750ml
Vinuva Organic Nero D'Avola, Italy, 2018	13%	10	13	50
Son Excellence Merlot Vin de Pays D'Oc, France, 2018	13.5%	10	13	50
Don Jacobo Rioja Organic, Spain, 2018	12.5%	12	15	60
Zuccardi Serie A Malbec Mendoza, Argentina, 2016	13.5%	13	17	65
The Federalist Cabernet Sauvignon Lodi, USA, 2016	14.9%	15	20	75

ROSÉ WINES

	ABV	175ml	250ml	750ml
Wicked Lady Zinfandel Chateau du Seuil Organic, 2018	10.5%	14	19	55
Sophie Cote Bordeau, France, 2018	10.5%	14	19	55

WHISKIES

SCOTTISH SINGLE MALTS

		ABV	50ml
Campbeltown			
Springbank	10 Years	46%	13
Highlands			
Glenmorangie	10 Years	40%	13
Oban	14 Years	43%	16
Speyside			
Glenfiddich	12 Years	40%	14
Glenlivet	12 Years	40%	14
MacCallan Double Cask	12 Years	40%	16
Balvenie Double Wood	12 Years	40%	16
Islay			
Bowmore	12 Years	40%	13
Ardbeg	10 Years	46%	15
Laphroaig	10 Years	40%	16
Lagavulin	16 Years	43%	16
Lowlands			
Auchentoshan	12 Years	40%	14
Orkney			
Highland Park	12 Years	40%	15
Highland Park	18 Years	43%	35

WHISKIES

SCOTTISH BLENDED WHISKY

	ABV	50ml
Johnnie Walker Red Label	40%	13
Johnnie Walker Black Label	40%	15
Johnnie Walker Blue Label	40%	45

AMERICAN BOURBON

Maker's Mark	45%	13
American Eagle 4 Years	40%	15
Woodford Reserve	43.2%	15

TENNESSEE WHISKEY

Jack Daniel's Single Barrel	45%	14
Uncle Nearest 1856	50%	25
<i>(Served with Salted Caramel Chocolate Truffle)</i>		

RYE WHISKEY

Rittenhouse	50%	14
Sazerac	45%	15

CANADIAN WHISKEY

Crown Royal	40%	15
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IRISH BLENDED WHISKEY

Jameson	40%	13
Bushmills Black Bush	40%	13
Bushmills	40%	13