

The
Rubens
AT THE PALACE

THE NEW YORK BAR

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% - 13%
White & Red Wine 12% - 13%
Beers 4.3% - 5.5%
Vermouth 14.7% - 18%
Campari 25%
Sherry & Port 15.5% - 20%
Gin 37.5% - 57%
Vodka 37.5% - 50%
Rum 37.5% - 50.5%
Whiskies 40% - 70%
Brandy 40% - 46.5%

WELCOME TO THE NEW YORK BAR

Welcome to the New York Bar, where warm gold and red tones invite you to settle in and stay awhile. Our menu is inspired by London's rich history, from the pageantry of the Changing of the Guard to the drama of the Great Fire. This is a place where atmosphere, flavour, and legacy meet, where there's always a story to share and something delicious to discover.

Hot and cold dishes are served from 12pm with
last orders at 11pm Monday - Thursday and 11:30pm Friday - Saturday

If you have any special dietary restrictions or allergies, please advise a member of the service team.
A full list of allergens within each of our dishes can be obtained from your waiter.
Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.

STONEBAKED PIZZAS & PASTA

WILD MUSHROOM PIZZA (V)	19
Rocket, white cheese & truffle sauce	
SPICY PEPPERONI & NDUJA PIZZA	19
Jalapeños, hot honey	
SLOW COOKED BEEF RAGÚ	19
Rigatoni pasta, smoked pancetta, Parmesan	

DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE	12
Seasonal coulis	
AFFOGATO	8
Vanilla ice cream, espresso shot	
PISTACHIO MATCHA AFFOGATO	10
Matcha ice cream, pistachio, espresso shot	
ESPRESSO MARTINI AFFOGATO	19
Vanilla ice cream, Ketel One Vodka, Son of a Gun Coffee Liqueur, espresso shot, orange bitters	
APPLE & PEAR CRUMBLE (VG)	12
Tonka bean custard	
CINNAMON DUSTED DOUGHNUTS	12
Calvados custard	
STICKY TOFFEE PUDDING	12
Banana split ice cream, toffee sauce	
CHOCOLATE CHIP AND PECAN SKILLET COOKIE	12
Salted caramel sauce, bourbon vanilla ice cream	
ICE CREAM OR SORBET (CHOICE OF THREE)	12
Ice Cream: Honeycomb, matcha, salted caramel, chocolate, rum & raisin, tiramisú	
Sorbet (VG): Raspberry, mango, lemon, blackcurrant & gin, rhubarb & vodka	
BRITISH CHEESE BOARD	19
Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop Stilton, homemade chutney, celery, grapes, oat crumbles, crackers	



A favourite signature dish of Mrs T, our Founder and President.

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available | (GFO) Gluten-free option available

MAINS

CHICKEN NOODLE SOUP

Mini chicken pot pie
Add selection of finger sandwiches

15

FRENCH ONION SOUP (V)

Gruyère cheese crouton
Add selection of finger sandwiches

10

CAESAR SALAD (VGO)

Baby Gem lettuce, anchovies, croutons, Parmesan

Add grilled chicken

15

Add treacle streaky bacon

10

Add garlic butter prawns

8

Add smoked salmon

3

SUPERFOOD WINTER SALAD (VGO)

Kale, butternut squash, apple, Colston Bassett blue cheese, walnuts, radicchio

26

Add grilled chicken

8

BUTTER CHICKEN CURRY

North Indian style, simmered in butter, chilli & coriander cream. Served with basmati rice, poppadoms & a butter naan bread.

32

SPICY BEEF VINDALOO

Slow cooked beef, white wine vinegar, onions, tomato. Served with basmati rice, poppadoms & a butter naan bread.

34

BEER BATTERED FISH AND CHIPS

Mushy peas, curry sauce, chunky tartare sauce
Add beer flight (your choice of two beers)

32

14

KOFFMAN FRIES

All served with our béarnaise sauce

6

FRENCH FRIES

7

SWEET POTATO FRIES

RUBENS SIGNATURE COCKTAILS

A curated collection of signature cocktails inspired by British history, tradition, and the spirit of our hotel. From the elegance of the King's mute swans to the grit of the Industrial Revolution, from the invention of the world's first underground railway to a tribute to the Palace guards, each creation is crafted to spark curiosity and intrigue.

THE SWAN

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, St-Germain, cucumber, citrus, Lanson Le Black Réserve

19

1666 GREAT FIRE OF LONDON

The Great Fire of London was an inferno that swept through the central parts of London in September 1666. The fire engulfed the medieval City of London inside the old Roman city wall.

Mezcal Amores Verde, Ancho Reyes Chile Liqueur, citrus, agave, grapefruit

20

INDUSTRIAL REVOLUTION

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.

Buffalo Trace Bourbon, Rittenhouse Rye, Pedro Ximénez, smoke

20

THE CHANGING GUARD

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, pineapple, basil, Lanson Le Black Réserve

19

THE SEVENTH DUCHESS OF BEDFORD

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.

Grey Goose Orange Vodka, Cointreau, Rubens lemon curd, Earl Grey tea, citrus

20



A favourite signature dish of Mrs T, our Founder and President.

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available | (GFO) Gluten-free option available

RUBENS SIGNATURE COCKTAILS

NEW YORK BAR CHERRY SOUR

The New York Sour emerged from a rich tradition of sour cocktails, already popular in America and likely introduced by the British Navy to balance spirit, citrus, and sugar.

Buffalo Trace Bourbon, Cherry Heering Liqueur, citrus

19

THOMAS MURLEY PENICILLIN

The Rubens was home to Thomas Murley & Sons Pharmacy from 1841 to 1880, later replaced by a distinguished law stationers shop.

Johnny Walker Black Whisky, Drambuie, ginger, honey, Lagavulin float, citrus

20

MADAME EXCALIER

Madame Excalier, a royal dressmaker, was famed for weaving diamonds into bridal veils for her wealthiest clientele.

Aperol, Rinquinquin Peach Liqueur, citrus, prosecco

19

ELIZABETH DOWE

19

One onsite shop belonged to Elizabeth Dowe, an artificial flower maker. Artificial flower-making was a Victorian 'home' industry in which hundreds of girls and women were engaged.

Tanqueray Gin, Italicus Rosolio di Bergamotto, fresh orange & basil, egg white, Rubens honey, citrus

BLACK MARGARITA

20

The black hue channels the elegance of royal evening wear, the shadowed allure of palace intrigue, and the layered depth of London's storied past.

Fat wash tequila, blackberry, agave, lime, black activated charcoal rim salt

THE LIVING WALL

19

Our 21-metre wall features over 10,000 herbaceous plants, including buttercups, crocuses, lavender, and geraniums.

Herbarium aperitif, Italicus Rosolio di Bergamotto, mandarin juice, prosecco, soda

NON-ALCOHOLIC COCKTAILS

FIG FIZZ

Fig, Seedlip Spice, cranberry, mint, citrus, ginger ale

14

RASPBERRY ELDERFLOWER

Raspberry, Seedlip Garden, elderflower syrup, citrus, soda

14

VELVET ESPRESSO

Seedlip Spice 94, Lyre's Coffee Originale, vanilla, espresso

14

SMALL PLATES TO SHARE

Available 12pm to 11pm Sunday - Thursday
and 12pm to 11.30pm Friday - Saturday

GOCHUJANG SALMON BITES

17

Kimchi mayonnaise

MARKET CRUDITÉS (V, VGO)

14

Jalapeño hummus

WILD MUSHROOM BRUSCHETTA (V, VGO)

16

Whipped feta & Wiltshire truffle

ONION BHAJI (V, VGO)

14

Mango chutney

NEW YORK BAR CHEESEBURGER SLIDERS

16

Dill pickles, red onion jam, RCH signature burger sauce

BUTTERMILK FRIED CHICKEN TENDERS

16

Pickled celery, hot sauce, blue cheese dip

BOBOTIE SPRING ROLLS

14

Mrs Ball's chutney

SANDWICHES & BURGERS

Served with fries

RUBENS CLUB SANDWICH

26

Free-range chicken, streaky bacon, egg, avocado, tomato, lettuce mayonnaise

FILLET STEAK SANDWICH

32

Watercress, caramelised onions, horseradish mayonnaise

DOUBLE CHEESE BURGER

25

Dill pickles, red onion jam, RCH signature burger sauce

3

Add treacle streaky bacon

HONEY ROAST HAM & SMOKED RED LEICESTER CHEESE TOASTIE

17

Dijon mustard mayonnaise on sourdough bread

GRILLED CHEESE TOASTIE (V, VGO)

17

Barber's Cheddar cheese, plum tomato on sourdough bread



A favourite signature dish of Mrs T, our Founder and President.

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available | (GFO) Gluten-free option available

CREAM TEAS

Available 12pm to 6pm daily

CREAM TEA

Selection of plain scones and fruit scones. Served with homemade seasonal preserve, lemon curd & clotted cream, and your choice of tea or coffee
With a smoked salmon & chive cream cheese finger sandwich
Or plant-based chicken, grain mustard mayonnaise & toasted almonds finger sandwich (VG)

30

CREAM TEA WITH THE SEVENTH DUCHESS OF BEDFORD COCKTAIL

With speciality hot chocolate or matcha green tea

37

39

CAKES AND FIZZ

Glass of prosecco

Choose from one of the desserts below

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE

Seasonal coulis

CINNAMON DUSTED DOUGHNUTS

Calvados custard

STICKY TOFFEE PUDDING

Banana split ice cream, toffee sauce

APPLE & PEAR CRUMBLE (VG)

Tonka bean custard

CHOCOLATE CHIP AND PECAN SKILLET COOKIE

Salted caramel sauce, bourbon vanilla ice cream

18

21

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL

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

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

21

RED BUBBLES

Inspired by the deep crimson glow of the New York Bar and the effervescent energy of a busy evening, this cocktail blends Tanqueray No. Ten gin and Cointreau with vibrant blood orange and lemon, crowned with Lanson Le Black Réserve Champagne for a sparkling finish.

Tanqueray 10 Gin, Cointreau, blood orange, lemon, sugar, Lanson Le Black Réserve

20

CHAMBORD ROYALE

This classic Champagne cocktail recipe is a new variation of the classic Kir Royale.
Chambord, Lanson Le Black Réserve

21

LOW CALORIE COCKTAILS

NO SUGAR PLEASE

Casamigos Tequila, pineapple juice, agave, citrus, soda

19

LEMONGRASS GIMLET

Tanqueray Gin, lemongrass, citrus, honey drop

19



A favourite signature dish of Mrs T, our Founder and President.

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available | (GFO) Gluten-free option available

THE CLASSICS

OLD FASHIONED

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.
Buffalo Trace, Angostura Bitters, brown sugar

20

BOBBY BURNS

The Bobby Burns is an old cocktail recipe which appeared around the 1900s.
Maker's Mark Bourbon, vermouth blend, Bénédictine

19

PIÑA COLADA

It hails from San Juan, Puerto Rico where it was created by bartender Ramón "Monchito" Marrero at the Caribe Hilton in 1954.
Bounty Premium Rum, fresh pineapple, coconut, cream, sugar

18

MARGARITA

Created around 1938 by Carlos "Danny" Herrera at his restaurant.
Casamigos Tequila, citrus, Cointreau
Don Julio Tequila option

19

MILLION DOLLAR

The Million Dollar cocktail was created in 1910 by Ngiam Tong Boon at the Long Bar Raffles in Singapore.
Tanqueray Gin, vermouth blend, egg white, Grenadine, pineapple juice

19

CORPSE REVIVER NO.2

This version of Corpse Reviver No.2 was invented by Harry Craddock and published in many famous cocktail books.
Tanqueray Gin, Lillet Blanc, Cointreau, citrus, Absinthe

19

HOT DRINKS

Served with our pastry team's famous biscuit

PMD'S TEA SELECTION

BLACK

PLANTERS' ENGLISH BREAKFAST
PLANTERS' EARL GREY
THE RUBENS BLEND
LAPSANG SOUCHONG

7
7
7
7

INFUSIONS

PEPPERMINT LEAVES
LEMONGRASS AND GINGER
ROOIBOS

7
7
7

GREEN

JASMINE GREEN TEA
TRADITIONAL MATCHA GREEN TEA

7
10

COFFEE BY ILLY

ESPRESSO
DOUBLE ESPRESSO
DECAFFEINATED COFFEE
AMERICANO
CAPPUCCINO
CAFFÈ LATTE
CAFFÈ MOCHA
MACCHIATO
MATCHA LATTE

5
7
7
7
7
7
7
7
7
9

HOT CHOCOLATE

RUBENS SIGNATURE HOT CHOCOLATE
Served with Rubens hand whipped cream and maraschino cherries

9

BOTTLED BEERS

LAGERS

	ABV		
NOAM	5.2%	330ML	10
PERONI	5.1%	330ML	9
HARBOUR SINGLEFIN	4%	330ML	9
MEANTIME LONDON LAGER	4.5%	330ML	9
MORETTI	0%	330ML	7
HEINEKEN	0%	330ML	7

ALES AND IPA

	ABV		
MEANTIME LONDON PALE ALE	4.3%	330ML	9

CIDER

	ABV		
ASPALL	5%	330ML	9

DRAUGHT BEER

	ABV		
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	7
KINGSDOWN MINERAL WATER	330ML/750ML	6/8
Still or Sparkling		

JUICES

ORANGE, CRANBERRY, PINEAPPLE, GRAPEFRUIT, TOMATO OR APPLE	5
--	---

THE VINTAGE MARTINIS

FRANKLIN	19
Created around 1930 by Franklin Roosevelt, who enjoyed his martini with two olives.	
Tanqueray Gin, dry vermouth, orange bitters	
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.	
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	

IMMERSIVE COCKTAIL EXPERIENCE

Join one of our many expert mixologists, as you master your very own recipes. During the experience, you'll enjoy a glass of Champagne before making two cocktails of your choice - an experience made complete with four of our small plates.

Time: Daily at 1pm, 3pm and 5pm

Price: £135 per person or £270 for two people

Please ask your server for more information

CHAMPAGNE & SPARKLING WINE

BRUT NON VINTAGE

	ABV	750ML
LANSON LE BLACK RÉSERVE	12.5%	125
LANSON WHITE LABEL	12.5%	150
VEUVE CLICQUOT NV	12.5%	240

BRUT VINTAGE

	ABV	750ML
CHAMPAGNE DEUTZ BRUT	12%	199
LANSON NOBLE 2004	12.5%	350
LANSON NOBLE, BLANC DE BLANCS, 2004	12.5%	370
DOM PÉRIGNON 2012	12.5%	675
LOUIS ROEDERER CRISTAL 2009	12%	800

ROSÉ NON VINTAGE

	ABV	750ML
LANSON ROSÉ	12.5%	150
LANSON EXTRA AGE ROSÉ	12.5%	170
LAURENT-PERRIER 'CUVÉE ROSÉ'	12%	400

NON-ALCOHOLIC

	ABV	750ML
WILD IDOL BRUT	0%	95
WILD IDOL ROSÉ	0%	95

PROSECCO

	ABV	750ML
ZARLINO PROSECCO ASOLO DOCG	11%	55

BY THE GLASS

	ABV	125ML
ZARLINO PROSECCO ASOLO DOCG	11%	13
WILD IDOL BRUT	0%	17
WILD IDOL ROSÉ	0%	17
LANSON LE BLACK RÉSERVE	12.5%	22
LANSON ROSÉ	12.5%	25

RUM

WHITE

	ABV	50ML
BOUNTY PREMIUM	40%	13
CHAIRMAN'S RESERVE	40%	14

GOLD

	ABV	14
HAVANA CLUB AÑEJO ESPECIAL	40%	14

DARK

	ABV	14
GOSLINGS BLACK SEAL BLACK RUM	40%	14
DIPLOMÁTICO RESERVA EXCLUSIVA	40%	18
EL DORADO 12 YEARS	40%	18
FLOR DE CAÑA 12 YEARS	40%	18
RON ZACAPA CENTENARIO 23 YEARS	40%	25

SPICED

	ABV	16
CHAIRMAN'S SPICED	40%	16

TEQUILA

	ABV	25ML/50ML
CASAMIGOS BLANCO	40%	19
JOSE CUERVO GOLD	38%	13
HERRADURA BLANCO	40%	18
DON JULIO BLANCO	38%	22
PATRÓN SILVER	40%	18
CASAMIGOS REPOSADO	40%	25
DON JULIO AÑEJO	38%	25
DON JULIO REPOSADO	38%	24
DON JULIO 1942	38%	30/60
CLASE AZUL TEQUILA REPOSADO	40%	31/62

MEZCAL

	ABV	50ML
VERDE AMARÁS	40%	18

VODKA

	ABV	50ML
KETEL ONE (Wheat, Holland)	40%	14
COPPER RIVET (Wheat, England)	40%	14
EVE VODKA (Apples, England)	40%	15
HAKU (Rice, Japan)	40%	15
TITO'S (Corn, USA)	40%	14
BELVEDERE (Rye, Poland)	40%	15
GREY GOOSE (Wheat, France)	40%	15
WITCHMARK (Barley, England)	40%	15
DIMAS (Rye, Wheat, Barley, Ukraine)	40%	15
GREY GOOSE L'ORANGE (Wheat, France)	40%	16
BLACK COW (Milk, British)	40%	15
BROKEN CLOCK (Wheat, England)	40%	15
UKIYO (Rice, Japan)	40%	17
CÎROC (Grapes, France)	40%	17

WHITE WINES

	ABV	175ML	250ML	750ML
BARON DE BAUSSAC VIOGNIER Pays d'Oc, France, 2023	13%	12	18	44
BERONIA RIOJA BLANCO Rioja, Spain, 2022	13%	16	21	57
JACKSON ESTATE SAUVIGNON BLANC Marlborough, New Zealand, 2020	13%	20	29	77
NALS MARGRIED STELLA ALPINA PINOT GRIGIO Trentino Alto Adige, Italy, 2023	14%	15	22	58
ROSEBLOOD BLANC Provence, France, 2023	14.5%	21	31	82
DOMAINE PASSY LE CLOU CHABLIS Burgundy, France, 2021	13%	20	29	77

COGNAC

	ABV	25ML/50ML
MAXIME TRIJOL	40%	17
COURVOISIER VS	40%	15
CHÂTEAU DU BREUIL	40%	14
MARTELL VSOP	40%	19
COURVOISIER VSOP	40%	17
RÉMY MARTIN VSOP	40%	17
HENNESSY FINE DE COGNAC	40%	17
RÉMY MARTIN 1738	40%	22
HENNESSY XO	40%	28/55
RÉMY MARTIN XO	40%	20/40
HENNESSY PARADIS	40%	205/410

ARMAGNAC

	ABV	50ML
CALVADOS DUPONT	42%	17
DARROZE LES GRANDS ASSEMBLAGES	43%	25
JANNEAU XO	40%	28

ABSINTH

	ABV	50ML
LA FÉE	68%	19

RED WINES

	ABV	175ML	250ML	750ML
OLTRE PIANO PRIMITIVO PUGLIA IGT Puglia, Italy, 2022	13%	12	17	41
PAVILLON DES TROIS ARCHES MERLOT Pays d'Oc, France, 2022	14%	13	17	43
BERONIA RIOJA CRIANZA, CZA EDICIÓN LIMITADA Rioja, Spain, 2019	15%	17	25	66
RITUAL ORGANIC PINOT NOIR Casablanca Valley, Chile, 2019	14%	21	30	82
WIRRA WIRRA MVCG CABERNET SAUVIGNON McLaren Vale, Australia, 2021	14%	22	32	86

ROSÉ WINES

	ABV	175ML	250ML	750ML
HENRI EHRHART ROSÉ Alsace, France, 2023	12.5%	18	26	70
ROSEBLOOD ROSÉ Provence, France, 2024	12.5%	22	32	84

GIN

FRAGRANT	ABV	50ML
Fruity/floral/sweet		
UKIYO YUZU	40%	15
WARNER'S RHUBARB	40%	15
TANQUERAY FLOR DE SEVILLA	41.3%	15
HENDRICK'S	44%	15
NIKKA COFFEY GIN	47%	18
NON-ALCOHOLIC		
SEEDLIP SPICE 94	0%	12
SIPSMITH FREEGLIDER	0%	12
LYRE'S ORANGE	0%	12
LYRE'S AMARETTI	0%	12

THE GIN EXPERIENCE

A GIN MASTERCLASS JOURNEY WITH SNACKS
Please ask your waiter for details 100
(Per person)

Discover the art of gin in regal surroundings.
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

TANQUERAY

KING OF SOHO

MARTIN MILLER'S

COTSWOLDS DRY GIN

ENGINE GIN

BOLS GENEVER

SIPSMITH

TANQUERAY 10

NO. 3 LONDON DRY

DOWN TO EARTH

Woody/herbaceous/rooty/aromatic

BOATYARD DOUBLE

WITCHMARK

DRUMSHANBO

CITADELLE

PLYMOUTH NAVY STRENGTH

SACRED

AVIATION

GIN MARE

MONKEY 47

SPICE & FIERY

Warm/medicinal/smooth/powerful

ST. GEORGE TERROIR

ABV 50ML

43.1% 13

42% 14

40% 14

46% 14

40% 14

42% 14

41.6% 15

47.3% 15

46% 20

ABV 50ML

46% 14

40% 14

43% 14

44% 14

57% 15

40% 14

42% 16

42.7% 16

47% 16

APERITIFS & VERMOUTH

DOLIN VERMOUTH DRY

DOLIN VERMOUTH RED

DUBONNET

PERNOD

LILLET BLANC

LILLET ROSÉ

LILLET ROUGE

FERNET BRANCA

CARPANO ANTICA

CAMPARI

APEROL

PIMM'S NO. 1

AMARO SANTONI

BOTIVO

PORT & FORTIFIED WINE

FONSECA BIN 27 RUBY PORT

TÍO PEPE SHERRY

TAYLOR'S LATE BOTTLED VINTAGE 2011

TAYLOR'S TEN YEAR OLD TAWNY PORT

ABV 50ML

15% 11

15% 13

14.8% 12

40% 12

17% 12

17% 12

17% 12

17% 12

39% 13

16.5% 13

25% 12

11% 12

25% 12

16% 12

0% 11

ABV 100ML

20% 11

15% 13

20% 14

20% 22

LIQUEURS & DIGESTIFS

AMARULA

COINTREAU

BÉNÉDICTINE

DRAMBUIE

GRAND MARNIER

SON OF A GUN COFFEE LIQUEUR

BAILEYS

AMARETTO DISARONNO

ISOLABELLA SAMBUCA

ABV 50ML

17% 13

40% 13

40% 13

40% 13

40% 13

25% 13

17% 13

28% 13

40% 13

WHISKIES

SCOTTISH SINGLE MALTS

ABV 50ML

HIGHLANDS

GLENMORANGIE 12 YEARS

40% 14

OBAN 14 YEARS

43% 28

SPEYSIDE

GLENFIDDICH 12 YEARS

40% 14

GLENLIVET 12 YEARS

40% 19

MACALLAN DOUBLE CASK 12 YEARS

40% 28

BALVENIE DOUBLEWOOD 12 YEARS

40% 19

ISLAY

BOWMORE 12 YEARS

40% 14

ARDBEG 10 YEARS

46% 15

LAPHROAIG 10 YEARS

40% 16

LAGAVULIN 16 YEARS

43% 28

ORKNEY

HIGHLAND PARK 12 YEARS

40% 16

HIGHLAND PARK 18 YEARS

43% 50

LOWLAND REGION

AUCHENTOSHAN 12 YEARS

40% 14

WHISKIES

SCOTTISH BLENDED WHISKY

ABV 25ML/50ML

JOHNNIE WALKER BLACK LABEL

40% 13

JOHNNIE WALKER GOLD LABEL

40% 30

JOHNNIE WALKER BLUE LABEL

40% 30/60

AMERICAN BOURBON

ABV 50ML

WOODFORD RESERVE

43.2% 15

BUFFALO TRACE

40% 16

EAGLE RARE 10

45% 17

MAKER'S MARK

45% 14

TENNESSEE WHISKEY

ABV 50ML

UNCLE NEAREST 1856

50% 25

RYE WHISKEY

ABV 50ML

RITTENHOUSE

50% 14

SAZERAC

45% 18

IRISH BLENDED WHISKEY

ABV 50ML

JAMESON

40% 13

JAMESON BLACK BARREL

40% 17

BUSHMILLS BLACK BUSH

40% 13

BOANN MADEIRA SINGLE POT STILL

47% 25

JAPANESE WHISKIES AND SAKE

ABV 50ML

NIKKA FROM THE BARREL

51% 17

NIKKA COFFEY GRAIN

45% 18

HIBIKI

43% 35

AKASHI-TAI HONJOZO SAKE

15% 25