

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.
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%

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.

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 20

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 Réserve Extra Brut

1666 GREAT FIRE OF LONDON 20

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

INDUSTRIAL REVOLUTION 20

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

THE SEVENTH DUCHESS OF BEDFORD 20

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

RED BUBBLES 20

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 Réserve Extra Brut Champagne for a sparkling finish.

Tanqueray 10 Gin, Cointreau, blood orange, lemon, sugar, Lanson Réserve Extra Brut

STONEBAKED PIZZAS & PASTA

WILD MUSHROOM PIZZA (V) 20

Rocket, white cheese & truffle sauce

SPICY PEPPERONI & NDUJA PIZZA 20

Jalapeños, hot honey

SLOW COOKED BEEF RAGÚ 20

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 21

Vanilla ice cream, Ketel One Vodka, Son of a Gun Coffee Liqueur, espresso shot, orange bitters

SEASONAL CRUMBLE (VG) 12

Tonka bean custard

CINNAMON SUGAR DUSTED DOUGHNUTS 12

Fresh berries, 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.

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

MAINS

CHICKEN NOODLE SOUP 🍲	15
Mini chicken pot pie	10
Add selection of finger sandwiches	
ROASTED TOMATO SOUP (V) (VGO)	15
Garlic and basil croutons	10
Add selection of finger sandwiches	
CAESAR SALAD (VGO)	19
Baby Gem lettuce, anchovies, croutons, Parmesan	8
Add grilled chicken	3
Add treacle streaky bacon	10
Add garlic butter prawns	8
Add smoked salmon	
TOMATO & BURRATA SALAD (V) (VGO)	24
Pickled shallots, basil pesto, sourdough bread	
BEER BATTERED FISH AND CHIPS	35
Mushy peas, curry sauce, chunky tartare sauce	14
Add beer flight (your choice of two beers)	
SANDWICHES & BURGERS	
Served with fries	
RUBENS CLUB SANDWICH	28
Free-range chicken, streaky bacon, egg, avocado, tomato, lettuce mayonnaise	
FILLET STEAK SANDWICH	32
Watercress, caramelised onions, horseradish mayonnaise	
DOUBLE CHEESE BURGER	27
Dill pickles, red onion jam, RCH signature burger sauce	3
Add treacle streaky bacon	
HONEY ROAST HAM & SMOKED RED LEICESTER CHEESE TOASTIE	20
Dijon mustard mayonnaise on sourdough bread	
GRILLED CHEESE TOASTIE (V, VGO)	20
Barber's Cheddar cheese, plum tomato on sourdough bread	



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RUBENS SIGNATURE COCKTAILS

NEW YORK BAR CHERRY SOUR	20
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	
THOMAS MURLEY PENICILLIN	20
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	
MADAME EXCALIER	20
Madame Excalier, a royal dressmaker, was famed for weaving diamonds into bridal veils for her wealthiest clientele.	
Aperol, Rinquinquin Peach Liqueur, citrus, prosecco	
ELIZABETH DOWE	20
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	21
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 NEGRONI TROLLEY EXPERIENCE

A TAILORED NEGRONI TABLESIDE WITH SNACKS

A fully personalised cocktail performance, created tableside just for you. Your bespoke Negroni trolley is wheeled to your table, where our mixologist creates each cocktail, adapting flavours, aromatics, and balance to suit your preferences. Enjoy a glass of champagne on arrival, two Negronis prepared tableside with different aromatics and bitters, and two small plates.

Time: Daily at 3pm and 5pm

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

Please ask your server for more information

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL 21

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 Réserve Extra Brut

FRENCH 75 21

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 Réserve Extra Brut

CHAMBORD ROYALE 21

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

Chambord, Lanson Réserve Extra Brut

THE VINTAGE MARTINIS

FRANKLIN 20

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

Tanqueray Gin, dry vermouth, orange bitters

THE VESPER 20

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 21

GIBSON 20

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

NON-ALCOHOLIC COCKTAILS

FIG FIZZ 15

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

RASPBERRY ELDERFLOWER 15

Raspberry, Seedlip Garden, elderflower syrup, citrus, soda

VELVET ESPRESSO 15

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

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

CHEESEBURGER SLIDERS 16

Dill pickles, red onion jam, RCH signature burger sauce

NEW YORK BAR BUTTERMILK FRIED CHICKEN 18

St Tropez sauce

BOBOTIE SPRING ROLLS 14

Mrs Ball's chutney

KOFFMAN FRIES

FRENCH FRIES 6

Béarnaise sauce

SWEET POTATO FRIES 7

Béarnaise sauce

TRUFFLE & PARMESAN FRIES 8

Truffle mayonnaise



A favourite signature dish of Mrs T, our Founder.

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

CREAM TEAS

Available 12pm to 6pm daily

CREAM TEA 30

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 coronation cauliflower, curried mayonnaise & toasted almonds (VG)

Choose cream tea with speciality hot chocolate or matcha green tea 3

CREAM TEA WITH THE SEVENTH DUCHESS OF BEDFORD COCKTAIL 42

Or choose a glass of Wild Idol 0% sparkling wine

CAKES AND FIZZ 25

Glass of prosecco

Choose from one of the desserts below

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍰

Seasonal coulis

CINNAMON SUGAR DUSTED DOUGHNUTS

Fresh berries, Calvados custard

STICKY TOFFEE PUDDING

Banana split ice cream, toffee sauce

SEASONAL FRUIT CRUMBLE (VG)

Tonka bean custard

CHOCOLATE CHIP AND PECAN SKILLET COOKIE

Salted caramel sauce, bourbon vanilla ice cream

THE CLASSICS

OLD FASHIONED 20

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

BOBBY BURNS 20

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

PIÑA COLADA 19

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

MARGARITA 20

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

MILLION DOLLAR 20

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

CORPSE REVIVER NO.2 19

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

STANLEY TOLLMAN'S WHISKEY SOUR 🍹 20

Created in honour of Stanley Tollman, whose lifelong passion for hospitality, cocktails, and delicious food inspired this drink. He believed in the simple pleasures of sharing a drink, a meal, and good conversation.
Buffalo Trace, lemon juice, sugar, bergamot foam

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 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 RÉSERVE EXTRA BRUT	12.5%	125
LANSON WHITE LABEL	12.5%	150
VEUVE CLICQUOT NV	12.5%	250

BRUT VINTAGE

	ABV	750ML
CHAMPAGNE DEUTZ BRUT	12%	206
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%	59

BY THE GLASS

	ABV	125ML
ZARLINO PROSECCO ASOLO DOCG	11%	15
WILD IDOL BRUT	0%	17
WILD IDOL ROSÉ	0%	17
LANSON LE RÉSERVE EXTRA BRUT	12.5%	22
LANSON ROSÉ	12.5%	25

HOT DRINKS

Served with our homemade biscuit

PMD'S TEA SELECTION

BLACK

PLANTERS' ENGLISH BREAKFAST	7
PLANTERS' EARL GREY	7
THE RUBENS BLEND	7
LAPSANG SOUCHONG	7

INFUSIONS

PEPPERMINT LEAVES	7
LEMONGRASS AND GINGER	7
ROOIBOS	7

GREEN

JASMINE GREEN TEA	7
TRADITIONAL MATCHA GREEN TEA	10

COFFEE BY ILLY

ESPRESSO	5
DOUBLE ESPRESSO	7
DECAFFEINATED COFFEE	7
AMERICANO	7
CAPPUCCINO	7
CAFFÈ LATTE	7
CAFFÈ MOCHA	7
MACCHIATO	7
MATCHA LATTE	9

HOT CHOCOLATE

RUBENS SIGNATURE HOT CHOCOLATE	9
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Served with Rubens hand whipped cream and maraschino cherries

BOTTLED BEERS

LAGERS	ABV		
NOAM	5.2%	330ML	10
PERONI	5.1%	330ML	9
MEANTIME LONDON LAGER	4.5%	330ML	9
MORETTI	0%	330ML	7
LUCKY SAINT	0.5%	330ML	7

ALES AND IPA	ABV		
MEANTIME LONDON PALE ALE	4.3%	330ML	9

CIDER	ABV		
BALFOUR	5%	330ML	9

BEER FLIGHT WITH SHARING PLATTER		
PLEASE ASK YOUR WAITER FOR DETAILS (FOR TWO)		79

SOFT DRINKS		
LEMONADE	330ML	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

WHITE WINES

	ABV	175ML	250ML	750ML
BARON DE BAUSSAC VIOGNIER Pays d'Oc, France, 2023	13%	13	19	49
BERONIA RIOJA BLANCO Rioja, Spain, 2022	13%	16	21	57
JACKSON ESTATE SAUVIGNON BLANC Marlborough, New Zealand, 2020	13%	20	29	79
PAZOS DE LUSCO, ALBARIÑO Rías Baixas, Galicia, Spain, 2024	13%	21	28	82
DOMAINE PASSY LE CLOU CHABLIS Burgundy, France, 2021	13%	21	29	83

RED WINES

	ABV	175ML	250ML	750ML
OLTRE PIANO PRIMITIVO PUGLIA IGT Puglia, Italy, 2022	13%	13	18	45
PAVILLON DES TROIS ARCHES MERLOT Pays d'Oc, France, 2022	14%	16	19	49
BERONIA RIOJA CRIANZA, CZA EDICIÓN LIMITADA Rioja, Spain, 2019	15%	19	25	72
PASARISA 'LAND OF THE GLACIERS', PINOT NOIR Mendoza, Argentina, 2024	14%	18	24	67
WIRRA WIRRA MVCG CABERNET SAUVIGNON McLaren Vale, Australia, 2021	14%	23	34	92

ROSÉ WINES

	ABV	175ML	250ML	750ML
HENRI EHRHART ROSÉ Alsace, France, 2023	12.5%	19	28	74
M DE MINUTY ROSÉ Provence, France, 2024	12.5%	22	32	79

APERITIFS & VERMOUTH

	ABV	50ML
DOLIN VERMOUTH DRY	15%	12
DOLIN VERMOUTH RED	15%	13
DUBONNET	14.8%	12
PERNOD	40%	13
LILLET BLANC	17%	13
LILLET ROSÉ	17%	13
FERNET BRANCA	39%	13
CARPANO ANTICA	16.5%	21
CAMPARI	25%	13
APEROL	11%	13
PIMM'S NO. 1	25%	13

PORT & FORTIFIED WINE

	ABV	100ML
FONSECA BIN 27 RUBY PORT	20%	13
TÍO PEPE SHERRY	15%	13
TAYLOR'S LATE BOTTLED VINTAGE 2011	20%	21
TAYLOR'S TEN YEAR OLD TAWNY PORT	20%	22

LIQUEURS & DIGESTIFS

	ABV	50ML
AMARULA	17%	13
COINTREAU	40%	13
BÉNÉDICTINE	40%	13
DRAMBUIE	40%	13
GRAND MARNIER	40%	13
KAHLÚA	20%	14
BAILEYS	17%	13
AMARETTO DISARONNO	28%	13

RUM

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

GOLD

HAVANA CLUB AÑEJO ESPECIAL	40%	16
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DARK

GOSLINGS BLACK SEAL BLACK RUM	40%	15
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

CHAIRMAN'S SPICED	40%	16
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TEQUILA

	ABV	25ML/50ML
CASAMIGOS BLANCO	40%	19
HERRADURA BLANCO	40%	18
DON JULIO BLANCO	38%	22
PATRÓN SILVER	40%	18
PATRÓN AÑEJO	40%	24
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%	31/61

MEZCAL

	ABV	50ML
VERDE AMARÁS	40%	20

VODKA	ABV	50ML
KETEL ONE (Wheat, Holland)	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%	17
WITCHMARK (Barley, England)	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

COGNAC	ABV	25ML/50ML
COURVOISIER VS	40%	15
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
JANNEAU XO	40%	28

ABSINTH	ABV	50ML
LA FÉE	68%	19

GIN

DRY AND CITRUS	ABV	50ML
Crisp/zesty/juniper heavy		
TANQUERAY	43.1%	14
MARTIN MILLER'S	40%	15
SIPSMITH	41.6%	15
TANQUERAY 10	47.3%	17
NO. 3 LONDON DRY	46%	20

DOWN TO EARTH	ABV	50ML
Woody/herbaceous/rooty/aromatic		
PLYMOUTH NAVY STRENGTH	57%	18
AVIATION	42%	16
GIN MARE	42.7%	16
MONKEY 47	47%	19

FRAGRANT	ABV	50ML
Fruity/floral/sweet		
UKIYO YUZU	40%	15
WARNER'S RHUBARB	40%	15
TANQUERAY FLOR DE SEVILLA	41.3%	16
HENDRICK'S	44%	16
RUBENS CRAFTED PINK GIN	43%	18

NON-ALCOHOLIC		
SEEDLIP SPICE 94	0%	13
SEEDLIP GARDEN	0%	13
LYRE'S ORANGE	0%	13
LYRE'S AMARETTI	0%	13

THE GIN EXPERIENCE

A GIN MASTERCLASS WITH SNACKS

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.

Time: Daily at 3pm and 5pm

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

Please ask your server for more information

WHISKIES

SCOTTISH BLENDED WHISKY

	ABV	25ML/50ML
JOHNNIE WALKER BLACK LABEL	40%	16
JOHNNIE WALKER GOLD LABEL	40%	30
JOHNNIE WALKER BLUE LABEL	40%	30/60

AMERICAN BOURBON

	ABV	50ML
WOODFORD RESERVE	43.2%	17
BUFFALO TRACE	40%	15
EAGLE RARE 10	45%	18
MAKER'S MARK	45%	15

TENNESSEE WHISKEY

	ABV	50ML
UNCLE NEAREST 1856	50%	25

RYE WHISKEY

	ABV	50ML
RITTENHOUSE	50%	16
SAZERAC	45%	18

IRISH BLENDED WHISKEY

	ABV	50ML
JAMESON	40%	15
JAMESON BLACK BARREL	40%	17
BUSHMILLS BLACK BUSH	40%	16

JAPANESE WHISKIES AND SAKE

	ABV	50ML
NIKKA FROM THE BARREL	51%	17
NIKKA PURE MALT WHITE	43%	45
HIBIKI	43%	26

WHISKIES

SCOTTISH SINGLE MALTS

	ABV	50ML
HIGHLANDS		
GLENMORANGIE 12 YEARS	40%	15
OBAN 14 YEARS	43%	28

SPEYSIDE

GLENFIDDICH 12 YEARS	40%	15
GLENLIVET 12 YEARS	40%	19
MACALLAN DOUBLE CASK 12 YEARS	40%	28
BALVENIE DOUBLEWOOD 12 YEARS	40%	19

ISLAY

BOWMORE 12 YEARS	40%	14
BOWMORE 18 YEARS	40%	35
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

THE WHISKY EXPERIENCE

A WHISKY MASTERCLASS WITH SNACKS

Led by our resident whisky expert, this tasting explores a carefully selected range of premium whiskies – from smooth and fruity single malts to deeper, peated expressions. Savour three exquisite whiskys, a guided tasting and aroma exploration. Complete your experience with 2 delicious small plates.

Time: Daily at 3pm and 5pm

Price: £110 per person or £220 for two people

Please ask your server for more information