

The Rubens

AT THE PALACE

THE CAVALRY 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.



BLACK MARGARITA 22

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

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

RED BUBBLES 20



Inspired by the deep crimson glow of The Cavalry 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

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

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

STONEBAKED PIZZAS & PASTA

MARGHERITA PIZZA (V) 22

SPICY PEPPERONI & JALAPEÑO PIZZA 25

WILD MUSHROOM, ROCKET, TRUFFLE & PARMESAN PIZZA (V) 25

CHICKEN, BACON, SWEETCORN, BARBECUE SAUCE PIZZA 25

Add burrata to your pizza 9

SLOW COOKED BEEF RAGÚ 26

Rigatoni pasta, smoked pancetta, Parmesan

DESSERTS

MRS TOLLMAN'S 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:

Matcha, salted caramel, chocolate, rum & raisin, tiramisú, apple & Calvados

Sorbet (VG):

Raspberry, mango, lemon, blackcurrant & gin

HONEYCOMB ICE CREAM 🍷 10

Honeycomb pieces

BRITISH CHEESE BOARD 19

Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop Stilton, homemade chutney, celery, grapes, oat crumbles, crackers



A favourite of our Founder, Beatrice Tollman, whose treasured recipes and stories are celebrated in 'A Life in Food'.

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

MAINS

CHICKEN SOUP 🍲

Noodles, mini chicken pot pie on the side

Add selection of finger sandwiches

CARAMELISED CAULIFLOWER SOUP (V) (VGO)

Candied hazelnuts

Add selection of finger sandwiches

CAESAR SALAD (VGO)

Baby Gem lettuce, anchovies, croutons, Parmesan

Add grilled chicken

Add treacle streaky bacon

Add garlic butter prawns

Add smoked salmon

TOMATO & FETA SALAD (V) (VGO) 🍅

Kalamata olives, basil sourdough bread

BEER BATTERED FISH AND CHIPS

Mushy peas, curry sauce, chunky tartare sauce

Add beer flight (your choice of two beers)

SANDWICHES & BURGERS

Served with fries

RUBENS CLUB SANDWICH

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

PULLED BEEF BRISKET SANDWICH

Watercress, caramelised onions, horseradish mayonnaise, gravy

DOUBLE CHEESE BURGER

Dill pickles, red onion jam, RCH signature burger sauce

Add treacle streaky bacon

HONEY ROAST HAM & SMOKED RED LEICESTER CHEESE TOASTIE

Dijon mustard mayonnaise on sourdough bread

GRILLED CHEESE TOASTIE (V, VGO)

Barber's Cheddar cheese, plum tomato on sourdough bread

OUR BARTENDER'S FAVOURITES

EMOTIONS IN A GLASS

We have curated this cocktail list to connect us with the emotions that shape our lives and the memories that stay with us. This collection invites you to explore a journey of feeling through flavour. Whether you seek the warmth of nostalgia, the thrill of desire or the exhilaration of joy, each drink is crafted to capture an emotion and transform it into an unforgettable experience.



FEAR

The moment before the leap. Deep, complex, and intriguingly unpredictable, this cocktail balances tension and intrigue, rewarding those brave enough to venture beyond the familiar

Mezcal Amarás Verde, Grand Marnier, plum reduction, lime juice



NOSTALGIA

Nostalgia captures the beauty of reflection. Delicate yet evocative, it recalls laughter shared, places loved, and moments that remain forever close to the heart

Greek yoghurt, Ketel One Vodka, Calvados, Tio Pepe, apple cordial, clear apple juice



JOY

Joy is the sparkle of a perfect moment. Vibrant and effortlessly uplifting, it evokes celebration, connection, and the simple pleasure of living in the present

Tanqueray Gin, blue pea flower & Dubonnet cordial, bergamot tarragon Soda, pine tincture



DESIRE

Seductive and alluring, this cocktail is crafted to tempt the senses. Rich, elegant, and lingering on the palate, it embodies the anticipation of something unforgettable just beyond reach

Chairman's Dark Rum, banana Juice, Wray & Nephew, Cynar, Ruby Port, dark cocoa liqueur



OBSESSION

Obsession is a relentless pursuit of perfection. Rich, bold, and utterly compelling, it commands your attention from the first sip and refuses to let go

Rémy Martin VSOP, pear shrub, pear liqueur, lemon Juice

🍷 A favourite of our Founder, Beatrice Tollman, whose treasured recipes and stories are celebrated in 'A Life in Food'.

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 **EUPHORIA** 21
An exhilarating expression of pure bliss. Vibrant, sparkling, and beautifully uplifting, this cocktail captures the rush of that special moment when everything feels possible and everything seems brighter
Saffron Honey Ketel One Vodka, Cointreau, oleo saccharum, yuzu water, lime juice

 **SERENITY** 21
Serenity is the quiet beauty of stillness. Elegant and harmonious, this cocktail unfolds gently on the palate, creating a tranquil escape from the pace of everyday life.
Cachaça, Pandan liqueur, guava juice, coconut cream

 **ANTICIPATION** 21
Anticipation is the spark before the moment arrives. Elegant and intriguing, each layer unfolds gradually, creating a journey of expectation, excitement, and discovery
Chairman's Reserve Gold, Amaro Nonino, lime juice, fig and black cardamom jam

 **PASSION** 21
Passion is the flame that drives us. Rich, expressive, and deeply captivating, this cocktail is a celebration of intensity, emotion, and the pursuit of life's most unforgettable experiences
Casamigos Reposado, Swedish Punsch, lime juice, maple syrup, apricot liqueur foam

THE VINTAGE MARTINIS

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 cocktail onion

SMALL PLATES TO SHARE

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

GOCHUJANG SALMON BITES 17
Kimchi mayonnaise

BURRATA (V) 15
Crispy chilli oil, dukkah, potato & thyme sourdough

LONG CHIP (V, VGO) 14
St Tropez sauce

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

SESAME FRIED CHICKEN 🍗 18
Barbecue sauce

SIGNATURE SPRING ROLLS 🥟 15
Mango chutney

KOFFMAN FRIES

FRENCH FRIES 7
Sweet chilli mayonnaise

SWEET POTATO FRIES 8
Sweet chilli mayonnaise

TRUFFLE & PARMESAN FRIES 9
Truffle mayonnaise

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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 coronation cauliflower, curried mayonnaise & toasted almonds (VG)

30

Choose cream tea with speciality hot chocolate or matcha green tea

3

CREAM TEA WITH THE SEVENTH DUCHESS OF BEDFORD COCKTAIL

Or choose a glass of Wild Idol 0% sparkling wine

42

CAKES AND FIZZ

Glass of prosecco

25

Choose from one of the desserts below

MRS TOLLMAN'S 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

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

A NEGRONI CRAFTED TABLESIDE

26

Choose from either a spicy, smoky or blended Negroni which uses a combination of 3 different vermouths and a splash of port. This will be created and poured for you tableside and described by our in-house mixologist.

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

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

For any of the above experiences, please ask your server for more information.



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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	5.4%	330ML	10
PERONI	4.7%	330ML	9
MEANTIME LONDON LAGER	4.5%	330ML	9
LUCKY SAINT	0.5%	330ML	7
HEINEKEN	0%	330ML	7

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

CIDER	ABV		
BALFOUR CIDER	5%	330ML	9

BEER FLIGHT WITH SHARING PLATTER	
Perfect for sharing, enjoy a tasting experience for two people by choosing 4 beers and 4 small plates from our selection. Mix and match your favourites to create the perfect pairing and explore a variety of flavours together.	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
THOMSON & SCOTT, WHITE ROUGE South Africa	0.5%			35

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
THOMSON & SCOTT, NOUGHTY ROUGE South Africa	0.5%			35

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
ARBEG 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