



## Sparkling Wines *by the GLASS*

Crémant de Loire Brut NV . . . . .	12.00
Pommery Brut Royal NV . . . . .	16.75
Bründlmayer Brut NV, Kamptal, Austria . . .	17.25
Bründlmayer Rosé Brut NV, Kamptal, Austria .	17.50

## Champagne Cocktails

*all at 16.75*

Herbologist *celery & seedlip garden cordial, bitters*

Champagne Martini *champagne cordial, vodka, orange bitters*

Hibiscus Royal *hibiscus & autumn berries cordial*

Black Velvet *guinness*

## Sherry

Manzanilla Paporusa Lustau 10.00	Los Arcos Amontillado .	10.75
Puerto Fino Lustau . . . 10.00	Pedro Ximénez San Emilio	12.00

## Pastis

Ricard . . . . . 10.00	Pernod . . . . .	10.00
Absinthe . . . . .	10.00	

## Aperitifs

Chambéry . . . . . 9.25	Punt e Mes . . . . .	9.25
Cinzano Bianco . . . . . 9.25	Noilly Prat . . . . .	10.00
Lillet . . . . . 9.25	Antica Formula . . . . .	10.00

*Please inform your server if you have any food allergies or special dietary needs*  
*Prices include VAT ~ A discretionary 15% service charge will be added to your bill*  
*All gratuities are managed independently ~ No intrusive or flash photography*



## COCKTAILS

### Classics & Variations

<b>Fig Old Fashioned</b> . . . . .	10.00
<i>bulleit bourbon, figs, cacao bitters</i>	
<b>Earl Drop</b> . . . . .	10.00
<i>tanqueray gin, elderflower, earl grey</i>	
<b>Mandarin Martinez</b> . . . . .	10.00
<i>plymouth gin, sweet vermouth, mandarin liqueur, orange bitters</i>	
<b>French Martini</b> . . . . .	12.25
<i>ketel one vodka, chambord, pineapple juice</i>	
<b>Negroni Rosato</b> . . . . .	12.25
<i>tanqueray 10 gin, antica formula, lillet blanc, orange bitters</i>	
<b>Sidecar</b> . . . . .	12.25
<i>martell cognac, triple sec, lemon juice, sugar</i>	
<b>Pisco Sour</b> . . . . .	12.25
<i>pisco, lemon juice, sugar, egg white</i>	
<b>Manhattan</b> . . . . .	12.25
<i>woodford rye whiskey, martini rubino, angostura bitters</i>	
<b>Hanky Panky</b> . . . . .	12.25
<i>tanqueray 10 gin, vermouth, fernet branca</i>	
<b>Japanese Sour</b> . . . . .	12.25
<i>hatozaki pure malt japanese whisky, lemon juice, sugar, egg white</i>	
<b>Mezcal Paloma</b> . . . . .	12.75
<i>casamigos mezcal, grapefruit soda, elderflower, lime</i>	
<b>Fig Eggnog</b> . . . . .	12.75
<i>maxime trijol cognac, fig liqueur, egg yolk, cream, nutmeg</i>	
<b>Hemingway Daiquiri</b> . . . . .	12.75
<i>bacardi carta blanca, grapefruit &amp; lime juices, maraschino liqueur</i>	
<b>Brooklyn</b> . . . . .	12.75
<i>bulleit rye whiskey, dry vermouth, maraschino liqueur, amer picon</i>	



## COCKTAILS

### — Delaunay Favourites —

Made in Tokaji . . . . .	13.25
<i>cîroc vodka, fig &amp; tokaji wine cordial, peychaud's bitters</i>	
Ultraviolet . . . . .	13.25
<i>sipsmith gin, butterfly pea flower &amp; black tea cordial, egg white, lemon juice</i>	
German Marmalade . . . . .	13.25
<i>monkey 47 gin, campari, lillet blanc, orange marmalade</i>	
Hungarian Daisy. . . . .	13.25
<i>paprika infused mezcal, chartreuse, lemon juice, agave nectar</i>	
Café Vienna . . . . .	14.00
<i>coffee infused havana club rum, asbach brandy, aperol, crème de cacao</i>	
Smoky Sour . . . . .	14.00
<i>laphroaig scotch whisky, mezcal, lemon juice, agave</i>	

### — Light Alcohol —

Rosé Spritz. . . . .	.8.75
<i>belsazar rosé vermouth, grapefruit soda, bitters</i>	
Sunset . . . . .	.8.75
<i>sipsmith sloe gin, rhubarb, soda, lime juice</i>	
Pimm's Cocktail . . . . .	.8.75
<i>pimm's, lemonade, mint</i>	
French Highball . . . . .	.8.75
<i>lillet blanc, suze, sassy poiré cidre</i>	

### — Non-Alcoholic —

Red Fizz Cooler . . . . .	.6.75
<i>hibiscus tea, red berry cordial, lime, soda</i>	
Koko . . . . .	.6.75
<i>seedlip spice, coconut syrup, ginger ale, lime juice</i>	
Virgin Colada . . . . .	.6.75
<i>pineapple juice, coconut syrup, lime juice</i>	



## BAR FOOD

*Smoked Almonds 3.25 ~ Marinated Olives 3.25 ~ French Fries 5.50*

### MENU RAPIDE 14.75

Tartes Flambées *with a mixed leaf salad*

Glass of Wine or Beer

Tea or Coffee

### Tartes Flambées

Paris Mushrooms & Thyme 10.50

Classic Smoked Bacon & Shallots 10.75

### Sandwiches

New York Hot Dog 9.75

Croque Monsieur 11.75 ~ Croque Madame 14.00

Portobello Mushroom & Raclette on Rye 12.75

Chicken Schnitzel, Lettuce & Tomato 17.50

Native Blue Lobster Roll 26.25

### Plâts et Salades

Carlingford Oysters - 3.95 *ea.*

Steak Tartare *with* Toast 14.25

'Severn & Wye' Smoked Salmon *small:*12.00 *large:*18.00

Goujons of Haddock *with* Tartare Sauce 12.75

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Roast Pumpkin, Fennel & Kale Salad, Super Seed Dressing 10.75

Roast Beetroot & Goats' Cheese Salad 11.75

Chopped Chicken Salad 14.00

***Our full À La Carte Menu is available on request***

*Prices include VAT ~ A discretionary 15% service charge will be added to your bill*

*All gratuities are managed independently ~ No intrusive or flash photography*



## WINES

### White & Rosé Wine

	Glass <i>175ml</i>	Carafe <i>500ml</i>
Trebbiano-Garganega 2020, Ponte Pietra, Italy . . . . .	8.50	19.25
Côtes de Gascogne 2020, Ménard, France. . . . .	9.00	20.00
Pharos Rioja Blanco 2020, Rioja, Spain. . . . .	9.50	22.00
Muscadet de Sèvre et Maine 'Sur Lie' 2020, France . . . . .	10.25	24.00
Tokaji Dry Furmint 2016, Hungary . . . . .	10.75	26.50
Tricolis 2018, Archabbey, Hungary. . . . .	12.50	30.00
Rosé de Triennes 2020, Méditerranée, France . . . . .	13.00	31.00
Gobelsburger Grüner Veltliner 2020, Austria . . . . .	14.00	33.25
Gavi di Gavi 'Lugarara' 2020, La Giustiniana, Italy . . . . .	15.50	38.00
Chablis 2019, Domaine G&N Fèvre . . . . .	16.00	38.75
Sancerre Rosé 2020, Domaine Sautereau, France . . . . .	16.50	41.00

### Red Wine

	Glass <i>175ml</i>	Carafe <i>500ml</i>
Moulin de Gassac 2020, Hérault, France . . . . .	8.50	19.25
López de Haro Tempranillo 2020, Rioja, Spain . . . . .	9.75	23.00
Cabernet Sauvignon 2019, Ardèche, Rhone France . . . . .	10.00	24.00
Merlot 2018, San Simone, Friuli, Italy . . . . .	10.75	26.50
Saumur-Champigny 2017, Langlois-Chateau. . . . .	11.75	27.25
Valpolicella Classico Superiore 2019, Tommasi, Veneto, Italy . . . . .	12.25	29.50
Château Mayne-Graves 2018, Bordeaux, France. . . . .	14.00	34.50
Zweigelt 2018, Burgenland, Austria . . . . .	14.50	35.00
Brouilly, Château de Pierreux 2020, Beaujolais . . . . .	14.75	35.75
Pinot Noir 2019, Pittnauer, Burgenland . . . . .	15.50	38.00
Syrah 'Jumurdzsák' 2014, Korona, Hungary . . . . .	16.50	40.50
Rioja Reserva 2016, Marques de Murrieta . . . . .	17.25	43.00

*A smaller glass size is available on request*



## DRINKS

### Beer ~ Cider

Stiegl Goldbräu *draught 1/2 pint* 4.75 ~ Stiegl Weisse 330ml 5.00  
 Stiegl Columbus Pale Ale 5.00 ~ Guinness 440ml 5.00  
 Stiegl Gluten Free 330ml 5.00 ~ Steigl *non-alcoholic* 330ml 5.00  
 Sassy Cidre 330ml 5.00 ~ Sassy Cidre *non-alcoholic* 330ml 5.00

### Gin

Tanqueray . . . . .	11.25	Star of Bombay. . . . .	14.00
Bombay Sapphire. . . . .	13.00	Barentsz. . . . .	14.50
Plymouth . . . . .	13.00	No.3 London Dry Gin . . . . .	15.00
Tanqueray 10 . . . . .	14.00	Fishers . . . . .	15.00
Hendricks . . . . .	14.50	Monkey 47 . . . . .	15.00
Sipsmith. . . . .	14.50	Theodore . . . . .	15.00

### Vodka

Ketel One . . . . .	11.25	Ketel One Botanicals . . . . .	12.25
Absolut Elyx. . . . .	12.25	Sipsmith. . . . .	14.25
Zubrowka . . . . .	12.25	Grey Goose . . . . .	14.50

### Tequila

El Jimador Blanco 11.25 ~ Cuervo 1800 Reposado 12.25  
 Ocho Añejo 13.25 ~ Casamigos Añejo 15.50

### Bourbon ~ Rye

Jack Daniel's . . . . .	11.25	Woodford Reserve . . . . .	11.75
Bulleit Bourbon . . . . .	11.25	Maker's Mark . . . . .	12.00
Bulleit Rye . . . . .	11.75	Jack Daniel's Single Barrel . . . . .	13.25

### Whisky

*single malt*

The Singleton . . . . .	12.25	Talisker 10yr . . . . .	14.25
Glenmorangie 10yr . . . . .	12.25	Caol Ila 12yr . . . . .	14.75
Knockando 12yr . . . . .	12.25	Lagavulin 16yr . . . . .	15.75
Cardhu 12yr. . . . .	13.25	The Balvenie 14yr . . . . .	15.75
Glenlivet 12yr . . . . .	13.75	Glenlivet 18yr. . . . .	21.50
Macallan Gold . . . . .	14.25	Glenfarclas Cask 1992 . . . . .	31.50

*All spirits served in 50ml measures - Smaller measures available on request*



## DRINKS

### Whisky

*blended & grain*

Jameson Black Barrel . . . . .	11.25	Chivas Regal . . . . .	13.25
Johnny Walker Black . . . . .	11.25	Chivas 18yr . . . . .	16.25
Dewar's 12yr . . . . .	13.25	Johnny Walker Blue . . . . .	29.50

### Rum

Cachaça Sagatiba . . . . .	11.00	Stroh 80 . . . . .	12.00
Havana Club 3yr . . . . .	11.25	Ron Zacapa 23yr . . . . .	15.00
Havana Club 7yr . . . . .	11.75	J. Bally Rhum Ambre . . . . .	16.00

### Port

Fonseca Unfiltered LBV 2014 9.75

Fonseca 10yr Tawny Port 11.50 ~ Fonseca 1985 17.50

### French Brandy

Martel VSOP <i>Cognac</i> . . . . .	12.00	Baron de Sigognac 20yr <i>Bas Armagnac</i> . . . . .	17.00
Camut 6yr <i>Calvados</i> . . . . .	12.25	Hennessy XO <i>Cognac</i> . . . . .	22.00
Clos Martin VSOP 8yr <i>Armagnac</i> . . . . .	12.25	Lemorton Domfrontais 20yr <i>Calvados</i> . . . . .	22.00
Maxine Trijol VSOP <i>Cognac</i>	13.00	Hennessy Paradis <i>Cognac</i>	46.50
Dupont 1988 <i>Calvados</i> . . . . .	16.00		

### Eaux de Vie

Framboise . . . . .	12.25	Poire William . . . . .	12.25
Marc de Bourgogne . . . . .	12.25	Kirsch d'Alsace . . . . .	12.25
Mirabelle . . . . .	12.25	Grappa di Nosiola Pilzer	13.50

### Liqueurs

Tia Maria . . . . .	9.00	Unicum . . . . .	9.00
Sambuca . . . . .	9.00	Fernet Branca . . . . .	9.00
Cointreau . . . . .	9.25	Benedictine . . . . .	10.50
Strega . . . . .	9.25	Grand Marnier . . . . .	10.50
Suze . . . . .	9.25	Chartreuse . . . . .	10.50

*Port is served in 100ml measures*