



Sparkling Wines *by the GLASS*

Crémant de Loire Brut NV9.50
Pommery Brut Royal NV	15.50
Bründlmayer Brut NV	15.50
Ayala Rosé Majeur NV	17.00

Champagne Cocktails

all at 15.95

Bergamot Royale *italicus bergamot liqueur*

Champagne Martini *champagne cordial, vodka, orange bitters*

Carol Channing *raspberry liqueur*

Black Velvet *guinness*

Sherry

Manzanilla Papirosa Lustau . 9.00	Los Arcos Amontillado . . 9.75
Puerto Fino Lustau . . . 9.00	Pedro Ximénez San Emilio 10.75

Pastis

Ricard 9.75	Pernod 9.75
Absinthe 9.75	

Aperitifs

Chambéry 9.00	Noilly Prat 9.75
Cinzano Bianco 9.00	Punt e Mes 9.00
Lillet 9.00	Antica Formula 9.75

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

Reposado Old Fashioned	9.75
<i>casamigos reposado tequila, agave nectar, bing cherries, nectarine</i>	
Earl Drop	9.75
<i>tanqueray gin, elderflower, earl grey</i>	
Cuban Martinez	9.75
<i>havana club 7yr, sweet vermouth, noilly prat, angostura bitters</i>	
French Martini	11.75
<i>ketel one vodka, chambord, pineapple juice</i>	
Negroni Rosato	11.75
<i>tanqueray 10 gin, antica formula, lillet blanc, orange bitters</i>	
Sidecar	11.75
<i>martell cognac, triple sec, lemon juice, sugar</i>	
Pisco Sour	11.75
<i>pisco, lemon juice, sugar, egg white</i>	
Manhattan	11.75
<i>woodford rye whiskey, martini rubino, angostura bitters</i>	
Paper Plane	11.75
<i>bulleit bourbon, amaro, lemon juice, aperol</i>	
Japanese Sour	11.75
<i>hatozaki pure malt japanese whisky, lemon, sugar, egg white</i>	

Forgotten Classics

Paloma	11.75
<i>el jimador blanco tequila, grapefruit & lime juices, soda water</i>	
White Lady	11.75
<i>plymouth gin, triple sec, lemon juice, egg white</i>	
Bijou	11.75
<i>sipsmith gin, green chartreuse, belsazar sweet vermouth, orange bitters</i>	
Hemingway Daiquiri	11.75
<i>bacardi carta blanca, grapefruit & lime juices, maraschino liqueur</i>	
Brooklyn	11.75
<i>bulleit rye whiskey, dry vermouth, maraschino liqueur, amer picon</i>	



COCKTAILS

— Delaunay Favourites —

Made in Provence	12.50
<i>cîroc vodka, peach & rosé wine cordial, peychaud bitters</i>	
Marillen.	12.50
<i>plymouth gin, noilly prat, crème d'abricot, plum bitters</i>	
German Marmalade	12.50
<i>monkey 47 gin, campari, lillet blanc, orange marmalade</i>	
Hungarian Daisy.	12.50
<i>paprika infused mezcal, chartreuse, lemon juice, agave nectar</i>	
Café Vienna	12.50
<i>coffee infused havana club rum, asbach brandy, aperol, crème de cacao</i>	
Burgaleta	12.50
<i>ron zacapa aged rum, heering cherry liqueur, ramos pinto port</i>	

— Light Alcohol —

Lillet Orchard Spritz8.50
<i>lillet blanc, sassy poire cidre, verjus</i>	
Sherry & Tonic8.50
<i>amontillado sherry, tonic water, lemon wedge</i>	
Pimm's Cocktail8.50
<i>pimm's, lemonade, mint</i>	
Slow Fizz8.50
<i>sipsmith sloe gin, lemon juice, soda water, sugar</i>	

— Non-Alcoholic —

Lemon Grove6.00
<i>seedlip garden, pressed lemon, rosemary, sugar</i>	
Koko6.00
<i>seedlip spice, coconut syrup, ginger ale, lime juice</i>	
Mittlepolitan6.00
<i>everleaf bittersweet, cranberry & lime juices, sugar</i>	
Virgin Colada6.00
<i>pineapple juice, coconut syrup, lime juice</i>	



BAR FOOD

Smoked Almonds 3.00 ~ Marinated Olives 3.00 ~ French Fries 4.95

MENU RAPIDE 10.50

Tartes Flambées *with a mixed leaf salad*
Glass of Wine or Beer
Tea or Coffee

Tartes Flambées

Goat's Cheese & Sun-Dried Tomatoes 10.50

Classic Smoked Bacon & Shallots 10.75

Sandwiches

New York Hot Dog 9.00

Croque Monsieur 11.50 ~ Croque Madame 13.25

Heritage Tomatoes, Gruyère & Rocket on Rye 11.50

Chicken Schnitzel, Lettuce & Tomato 15.75

Native Blue Lobster Roll 23.75

Plâts et Salades

Carlingford Oysters - 3.50 *ea.*

Steak Tartare *with* Toast 12.75

'Severn & Wye' Smoked Salmon 14.50

Goujons of Haddock *with* Tartare Sauce 12.75

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Avocado & Quinoa Superfoods Salad 10.75

Roast Beetroot & Goats Cheese Salad 11.75

Chopped Chicken Salad 12.50

Our full À La Carte Menu is available on request

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WINES

White & Rosé Wine

	Glass <i>175ml</i>	Carafe <i>500ml</i>
Trebbiano-Garganega 2019, Ponte Pietra, Italy . . .	7.50	17.75
Côtes de Gascogne 2019, Ménard, France.	8.00	18.50
Pharos Rioja Blanco 2020, Rioja, Spain.	8.50	21.25
Muscadet de Sèvre et Maine 'Sur Lie' 2020, France .	9.75	23.25
Tokaji Dry Furmint 2016, Hungary	10.00	25.50
Tricolis 2018, Archabbey, Hungary.	12.00	28.75
Rosé de Triennes 2020, Méditerranée, France . . .	12.50	29.75
Gobelsburger Grüner Veltliner 2018, Austria . . .	13.25	32.00
Gavi di Gavi 'Lugarara' 2019, La Giustiniana, Italy .	14.75	36.50
Chablis 2019, Domaine G&N Fèvre	15.25	38.00
Sancerre Rosé 2018, Domaine Sautereau, France . .	15.75	39.00

Red Wine

	Glass <i>175ml</i>	Carafe <i>500ml</i>
Moulin de Gassac 2019, Hérault, France	7.50	17.75
López de Haro Tempranillo 2018, Rioja, Spain . . .	8.00	18.90
Cabernet Sauvignon 2019, Ardèche, Rhone France .	8.75	22.00
Merlot 2018, San Simone, Friuli, Italy	9.75	23.50
Saumur-Champigny 2017, Langlois-Chateau. . . .	10.75	26.25
Valpolicella Classico Superiore 2018, Tommasi, Veneto, Italy.	12.00	28.50
Château Mayne-Graves 2018, Bordeaux, France. .	13.50	33.25
Zweigelt 2018, Burgenland, Austria	14.00	33.75
Brouilly, Château de Pierreux 2019, Beaujolais . .	14.25	35.00
Pinot Noir 2018, Pittnauer, Burgenland	14.75	36.75
Syrah 'Jumurdzsák' 2014, Korona, Hungary	15.75	39.00
Rioja Reserva 2016, Marques de Murrieta	16.50	42.00

A smaller glass size is available on request



DRINKS

Beer ~ Cider

Stiegl Goldbräu *draught 1/2 pint* 4.50 ~ Stiegl Weisse *330ml* 4.75
 Stiegl Columbus Pale Ale 4.75 ~ Guinness *440ml* 4.75
 Stiegl Gluten Free *330ml* 4.75 ~ Steigl *non-alcoholic 330ml* 4.75
 Sassy Cidre *330ml* 4.75 ~ Sassy Cidre *non-alcoholic 330ml* 4.75

Gin

Tanqueray	10.75	Barentsz.	14.00
Bombay Sapphire.	12.50	Star of Bombay.	14.00
Plymouth	12.50	No.3 London Dry Gin	14.00
Tanqueray 10	13.50	Fishers	14.00
Hendricks	14.00	Monkey 47	14.00
Sipsmith.	14.00	Theodore	14.00

Vodka

Ketel One	10.75	Ketel One Botanicals	11.75
Absolut Elyx.	11.75	Sipsmith.	13.75
Zubrowka	11.75	Grey Goose.	14.00

Tequila

El Jimador Blanco 10.75 ~ Cuervo 1800 Reposado 11.75
 Ocho Añejo 12.75 ~ Casamigos Añejo 15.00

Bourbon ~ Rye

Jack Daniels	10.75	Woodford Reserve	11.25
Bulleit Bourbon	10.75	Makers Mark	11.50
Bulleit Rye	11.25	Jack Daniels Single Barrel	12.75

Whisky

single malt

The Singleton	11.75	Talisker <i>10yr</i>	13.75
Glenmorangie <i>10yr</i>	11.75	Caol Ila <i>12yr</i>	14.25
Knockando <i>12yr</i>	11.75	Lagavulin <i>16yr.</i>	15.25
Cardhu <i>12yr.</i>	12.75	The Balvenie <i>14yr.</i>	15.25
Glenlivet <i>12yr</i>	13.25	Glenfarclas Cask 1992	30.50
Macallan Gold	13.75		

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



DRINKS

Whisky

blended & grain

Jameson Black Barrel	10.75	Chivas Regal	12.75
Johnny Walker Black	11.00	Chivas 18yr	15.75
Dewar's 12yr	12.75	Johnny Walker Blue	28.50

Rum

Cachaça Sagatiba	10.50	Stroh 80	11.50
Havana Club 3yr	10.75	Ron Zacapa 23yr	14.50
Havana Club 7yr	11.25	J. Bally Rhum Ambre	15.50

Port

Fonseca Unfiltered LBV 2014 9.75

Fonseca 10yr Tawny Port 11.50 ~ Fonseca 1985 17.50

French Brandy

Martel VSOP <i>Cognac</i>	11.50	Baron de Sigognac 20yr <i>Bas Armagnac</i>	16.50
Camut 6yr <i>Calvados</i>	11.75	Hennessy XO <i>Cognac</i>	21.25
Clos Martin VSOP 8yr <i>Armagnac</i>	11.75	Lemorton Domfrontais 20yr <i>Calvados</i>	21.25
Hine Rare VSOP <i>Cognac</i>	12.50	Hennessy Paradis <i>Cognac</i>	45.00
Dupont 1988 <i>Calvados</i>	15.50		

Eaux de Vie

Framboise	11.75	Poire William	11.75
Marc de Bourgogne	11.75	Kirsch d'Alsace	11.75
Mirabelle	11.75	Grappa di Nosiola Pilzer	13.00

Liqueurs

Tia Maria	8.75	Unicum	8.75
Sambuca	8.75	Fernet Branca	8.75
Cointreau	8.75	Benedictine	10.25
Strega	8.75	Grand Marnier	10.25
Suze	8.75	Chartreuse	10.25

Port is served in 100ml measures