OUR STORY

Born out of the golden age of rail in 1873 as The Midland Grand, when London was the biggest and wealthiest city in the world and its railway stations temples to industrial might. The architectural feat of Victorian Gothic splendour is still celebrated and revered today as the St Pancras Renaissance Hotel.

Known as the ‘Cathedral of Railways’ St Pancras is intrinsically linked to a time of romance and exploration. From Canada to Calcutta goods came by boat and by rail to fulfil the growing needs of this great metropolis.

Thanks to William Gladstone’s Single Bottle Act of 1861, for the first time ordinary people could buy wine by the bottle. We owe much to this great era, where most of the drinks we enjoy today were born through innovation and experimentation.

Just as the shape and architecture of our cities was shaped by Victorian tastes, so were our drinks.

— Henry Jeffreys —
author, Empire of Booze
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CHAMPAGNE

“LES ANNÉES FOLLES”
Originally Champagne’s biggest market was the Tsarist court in Russia who enjoyed a sweeter style. By mid 19th Century, the British had become Champagne’s biggest customers and they asked for a drier style – Brut Champagne was the result, which has since become the standard.

In the spirit of celebration, a selection of our favourite Champagnes.

BRUT

Veuve Clicquot Yellow Label Brut

Taittinger Brut Réserve

Bollinger Special Cuvée Brut

R de Ruinart Brut

Ruinart Blanc de Blancs

ROSÉ

Veuve Clicquot Brut Rosé

Ruinart Rosé

Besserat de Bellefon Cuvée des Moines Brut Rosé

Laurent-Perrier Cuvée Rosé Brut

Allergens advice:
please enquire with a member of our team if you require information about allergens in any of our menu items.
A discretionary service charge of 12.5% will be added to your bill.
Champagne served in 125ml measures.
CHAMPAGNE

VINTAGE

Veuve Clicquot Vintage Réserve Brut 2004 120
Louis Roederer Brut Vintage 2007/8 140

SWEETER STYLE

Taittinger Nocturne Sec 95
Veuve Clicquot White Label Demi Sec 88

PRESTIGE

Krug Grande Cuvée Brut  
  glass 35 / magnum 500 / half btl 100 / 200
Piper-Heidsieck Rare Brut 2002 240
Krug Brut Rosé 300
Taittinger Comtes de Champagne Blanc de Blancs Brut 2005 190
Veuve Clicquot La Grande Dame 180
Dom Pérignon Brut 2004 210

A discretionary service charge of 12.5% will be added to your bill.
Champagne served in 125ml measures.
ENGLISH FIZZ

HOME GROWN ENGLISH SPARKLING

Chapel Down Brut Three Graces, England 2008
The Three Graces name honours the three greatest sparkling wine grapes, Chardonnay, Pinot Noir and Pinot Meunier. A subtle array of flavours from lemon sherbet and strawberry to brioche and fresh bread characters; the palate has delicacy and depth.

Chapel Down Brut Blanc de Blancs, England 2007
Chapel Down’s wines are recognised as some of the best in the world. This 100% Chardonnay produced in the “Garden of England” has aromas of lemon, apple pie and brioche with toasty flavours of baked apple with a zesty delicate mousse.

Chapel Down Brut Rosé, England
A whispering pale rosé. Dry and refreshing, packed with English summer fruit character. A cheering delicious strawberries and cream treat!

A discretionary service charge of 12.5% will be added to your bill.
Champagne served in 125ml measures.
COCKTAILS

PUNCHES

Punch, derived from the Hindi ‘paanch’ meaning five, relates to the original ingredients of spirit, water, citrus, sugar and spice. The punch bowl was a centrepiece of many a celebratory Victorian era dinner. We have selected five of our favourite punches for you to enjoy.

Champagne Punch

per mug 11.5 / per bowl (serves 12) 130

Somerset Cider Brandy, Maraschino liqueur, Orange Curacao, homemade orange and lemon sherbet, topped off with a bottle of Veuve Clicquot Champagne.

Billy Dawson’s

per mug 9 / per bowl (serves 12) 100

In an earthenware bowl muddle the peel of lemons with demerara sugar, then add boiling water and stir to dissolve the sugar. To this, mix lemon juice, Jamaican Rum, Golden Rum, Cognac, Batavia Arrack and good porter. Stir this and then add boiling water. Can be served hot or cold, with the addition of nutmeg.

Seven Acres Punch

per mug 9 / per bowl (serves 12) 100

Created by the Booking Office Bartenders. Kamm & Sons and Fernet Branca are warmed with honey and lemon, then chilled with ice and cucumber.

Charles Dickens’ Memorial

per mug 9 / per bowl (serves 12) 100

Pineapple infused rum, Hennessy Fine de Cognac and demerara sugar. Mix the sugar and alcohol, then heat until the sugar dissolves, extinguish the flame, then add the juice of lemons and boiling water. Pour the liquid into a jar and cover, allow to cool, then uncover, taste and serve.

Gin Punch à la Garrick

per mug 9 / per bowl (serves 12) 100

Rub the ambrosial essence of lemon into sugar, which dissolve in juice of same; add Sipsmith’s Gin, Maraschino and top with soda.

A discretionary service charge of 12.5% will be added to your bill.
COCKTAILS

FIRST CLASS CARRIAGE
A selection of Champagne and aperitif style drinks.

Ring of Roses
Belvedere Vodka, lavender, rose & violet foam with Veuve Clicquot 14.5
St Pancras Lemonade
Belvedere Vodka, house lemon sherbet, freshly squeezed lemon juice and soda 13
Champagne Cobbler
Orange & lemon sherbet, Veuve Clicquot and seasonal berries 14.5
Champagne Eggnog
Maraschino, crème de cacao, cream, whole egg and Veuve Clicquot 14
Cosmopolitan Daisy
Bombay Sapphire, Dry Curaçao, freshly squeezed lemon juice and raspberry syrup 12

BARTENDERS’ CHOICE
What we would drink on our night off.

First Draft
Gosling’s Black Seal Rum, Dubbonet, sugar, whole egg and anise. 12
St Stephen’s Cocktail
Spiced butter washed Patron Reposado and hot chocolate 12
Tech Noir
Coffee infused New Zealand Pinot Noir, Hennessy Fine De Cognac, Sugar and Chocolate Bitters 12
Five O’Clock Tea
Earl Grey infused Sipsmith gin, freshly squeezed lemon juice, lemon curd and sugar 12
Vaccine No.9
White port, Aperol, pomegranate syrup, orange bitters and mint 12

A discretionary service charge of 12.5% will be added to your bill.
COCKTAILS

TWO PART RETURN
Our take on classic and vintage cocktails.

Chatterbox
Kamm & Sons, Maraschino, Chartreuse Verte, freshly squeezed lemon juice and absinthe mist

Sling Long and Prosper
Bombay Sapphire gin, Bold London spirit, freshly squeezed lemon juice, soda, sugar and bitters

Eton Fizz
Sipsmith sloe gin, strawberries, freshly squeezed lemon juice, sugar and cream topped with soda

Preservation Martini
Belvedere Unfiltered, Dry Vermouth, Manzanilla Sherry and bitters

French Lieutenant’s Woman
Peach Infused Viognier, Lillet Blanc and tonic water

SLEEPER CARRIAGE
After dinner drinks and night caps.

Whiskey Cocktail for Bottling
Jack Daniel’s Single Barrel, sugar, bitters and citrus zest

1862 Manhattan
Woodford Reserve, Martini Rosso, Dry Curacao, Maraschino and bitters

The Lost Ticket
Glenmorangie Lasanta, house made pineapple & pink pepper shrub and Peychaud’s Bitters

Remember the Train
Hennessy Fine De Cognac, Byrrh, freshly squeezed lemon juice, sugar, orange bitters and Absinthe mist

Jersey Girl
Bacardi Carta Blanca, Lairds Applejack, Chartreuse Jaune, freshly squeezed lemon juice and sugar

A discretionary service charge of 12.5% will be added to your bill.
WHITE

NEW WORLD DISCOVERY
Colonial and contemporaries from the northern and southern hemisphere.

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 2015

Cloudy Bay is one of the most prestigious Sauvignon Blanc’s in the world and it certainly lives up to its reputation. This wonderfully expressive wine is bursting with gooseberry and elderflower characters.

Carafe 39
175ml 15

Oakridge Lusatia Park Chardonnay, Yarra Valley, Australia 2013

Oakridge is Australia’s brightest star, recently winning winery of the year. This multi award winning Chardonnay from Yarra Valley is a delicious treat.

Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, South Africa 2014

Ripe and silky-smooth, from South Africa’s most popular white grape variety with rich guava fruit and honeyed character.

Dashwood Sauvignon Blanc, Marlborough, New Zealand 2014

Possibly one of the best expressions of New Zealand Sauvignon Blanc with zesty citrus notes. Beautifully elegant.

Carafe 28
175ml 9.5

Flor de Campo Chardonnay, Santa Barbara County, USA 2012

Santa Barbara redefines Chardonnay with Sanford’s “Flor de Campo” (wildflower) Burgundian style. Finesse and subtlety reign!

Carafe 33
175ml 12

Leasingham Bin 7 Riesling, Clare Valley, Australia 2013

A crisp, dry Riesling from one of Australia’s most highly regarded producers of wines. This beautiful young Riesling is quivering fresh and vibrant.

Paracombe Pinot Gris, Adelaide Hills, Australia 2014

Top notch classic Pinot Gris from vines that were planted after being ravaged by the Ash Wednesday bushfires. The family create individual wines that truly qualify as ‘little gems’.

Carafe 34
175ml 12.5

A discretionary service charge of 12.5% will be added to your bill.
Wine served in 175ml measures, 125ml available on request. Carafe is 500ml.
NEW CLASSICS

Pioneering European treasures that highlight the influence of terroir, sea and mountains.

Chapel Down Bacchus White, Tenterden, Kent, England 2013

The Bacchus grape is behind this gold medal winner at the Sommelier wine awards. Complex with lemon, grapefruit and a hint of the meadows. Totally seductive!

Neno de Viña Somoza Godello, Valdeorras, Spain 2014

Stunning pure wine which highlights the delights of the fashionable Godello grape. Aromas of pineapple with white peach combine to provide the perfect quaffing wine.

Herencia Altés Garnatxa Blanca, Terra Alta, Spain 2015

Seriously good Grenache Blanc from biodynamic farmed old vines. Its delightful melon and tropical citrus aromas are accented by ginger and citrus peel notes.

Côtes du Rhône, Les Abeilles Blanc, Jean-Luc Colombo, France 2012

Les Abeilles or ‘The Bees’ is a project to support the dwindling bee population, this is a lovely Rhône blend that is a delight to drink and support.

Élevé Marsanne-Viognier, Pays d’Oc, France 2014

The Marsanne - Viognier partnership works to thrilling effect in this soft peachy and revitalising house wine.

Bocelli Vermentino, Toscana, Italy 2013

Must-try wine from our favourite opera tenor Andrea Bocelli. Aromatic with refreshing citrus notes that highlights the joys of Italy’s most compelling white grape variety, Vermentino.

Pinot Blanc Alsace, Portrait Range, Domaine Zinck, France 2013

An elegant organic Pinot Blanc from Alsace that is a perfect gastronomic partner; notes of candied citrus and floral notes make this mineral packed wine a real charmer.

Chapel Down Flint Dry White, England 2013

Delicious white from award-winning Kent winery Chapel Down is packed with fruity flavours and is the perfect aperitif tipple.
OLD WORLD WONDERS

Hedonistic and decadent, these wines highlight the pinnacle of heritage, tradition and winemaking.

Châteauneuf-du-Pape Blanc, Clos de l’Oratoire des Papes, Ogier, Rhône, France 2013
50
One of the world’s greatest white wines is also one of its least known; this is a real wine lover’s wine generously filling the glass with its sunshine-like brightness. Grace and power dominate.

Sancerre Blanc, Domaine Vacheron, Loire, France 2014
55
The Vacherons are a long-standing winemaking family and one of the few still to hold cellars in the actual town of Sancerre. The wines are the ultimate expression of Sauvignon Blanc: a vibrant, steely 100% organic/biodynamic wine.

Puligny-Montrachet, Louis Jadot, Burgundy, France 2013
87
Possibly the world’s most extraordinary Chardonnay. A wine of great finesse, distinguished and elegant. This style of Burgundy has an angular beauty unmatched.

Chablis 1er Cru Mont de Milieu, J. Moreau et Fils, Burgundy, France 2013
58
From one of the best vineyards in Chablis, this premier Cru is very dry with all the steely, apple characters of Chardonnay grown here. Intense and sublime and presented in a charming antique bottle.

Hermitage Blanc, Chante-Alouette, M.Chapoutier, Rhône, France 2012
120
The finest expression of the Marsanne grape, this wine comes from 3 separate parcels on Hermitage Hill and reveals plenty of buttery notes, citrus, tangerine oil and honeysuckle. This is a beautifully full-bodied, layered Montrachet-styled wine.

Château Lamothe-Bouscaut Blanc, Pessac-Léognan, France 2013
55
The Semillon and Sauvignon Blanc partnership works to thrilling gastronomic effect in this gorgeous wine from Pessac-Léognan. Smoky, pear, melon and blossom combine with lemon curd. One of the best serious whites that France has to offer.

A discretionary service charge of 12.5% will be added to your bill.
Wine served in 175ml measures, 125ml available on request. Carafe is 500ml.
# ROSÉ

## ROSÉ REVIVAL

*Journey through delicate pink, floral & fruity to serious rosé.*

<table>
<thead>
<tr>
<th>Wine</th>
<th>Country</th>
<th>Year</th>
<th>Style</th>
<th>Aroma</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mirabeau Rosé, Côtes de Provence, France</td>
<td>France</td>
<td>2014</td>
<td>Rosé</td>
<td>Mirabeau rosé has a most exquisite rose pink colour and aromas of the classic “fruits rouges” of wild strawberries, raspberry and redcurrant. Definitive Provence rosé.</td>
<td>35</td>
</tr>
<tr>
<td>Mirabeau Pure, Côtes de Provence, France</td>
<td>France</td>
<td>2014</td>
<td>Rosé</td>
<td>Very elegant, fresh with subtle summer fruits and grapefruit notes make this prestige Rosé the ultimate in summer drinking.</td>
<td>72</td>
</tr>
<tr>
<td>Gran Feudo Rosado, Navarra, Spain</td>
<td>Spain</td>
<td>2014</td>
<td>Rosado</td>
<td>Juicy summer strawberry and cherry fruits make this refreshing Spanish Rosado from the Garnacha grape a classic.</td>
<td>29</td>
</tr>
<tr>
<td>Sancerre Rosé, Le Rabault, Joseph Mellot</td>
<td>Loire</td>
<td>2014</td>
<td>Rosé</td>
<td>A rare and distinctive rosé made exclusively from Pinot Noir, delicate strawberry and soft fruit aroma combine with a bone dry finish. Very sophisticated.</td>
<td>45</td>
</tr>
</tbody>
</table>

A discretionary service charge of 12.5% will be added to your bill. Wine served in 175ml measures, 125ml available on request. Carafe is 500ml.
NEW WORLD DISCOVERY

Colonial and contemporaries from the northern and southern hemisphere.

Ceres Composition Pinot Noir, Central Otago, New Zealand 2012
Artisan winery Ceres is named after the Roman goddess of agriculture. This Pinot Noir is New Zealand’s ultimate expression of the grape and would rival many top Burgundies.

Leasingham Bin 61 Shiraz, Clare Valley, Australia 2012
Clare Valley is synonymous for producing excellent Shiraz. Voluptuous sweet and plummy fruit combine to make this a pleasure to drink.

Vidal Reserve Series Syrah, Gimblett Gravels, New Zealand 2012
Rhône style Syrah from one of the oldest boutique wineries in Hawke’s Bay. Poise, grace, balance and seductive spicy red bramble fruits. Seductive.

The Federalist Zinfandel, Dry Creek Valley, USA 2011
Seductive, sumptuous and utterly delicious Zinfandel from Dry Creek Valley where, in the traditions of The American War of Independence, the Americans and French combine to supply the oak and style of winemaking.

Kleine Zalze Pinotage, Stellenbosch, South Africa 2014
Pinotage is South Africa’s most famous red and this is a very modern style which is deeply fruity with hints of prunes and wild blueberry.

Salentein Barrel Selection Malbec, Valle de Uco, Mendoza, Argentina 2014
A beautifully intense style of Malbec by Argentina’s greatest iconic winemaker José Galante.

Sanford Pinot Noir, Santa Rita Hills, USA 2011
Sanford are founders and pioneers of the Santa Rita Hills region which is world renowned for it’s Pinot Noirs. Finesse and subtlety reign.

A discretionary service charge of 12.5% will be added to your bill.
Wine served in 175ml measures, 125ml available on request. Carafe is 500ml.
NEW CLASSICS

Pioneering European treasures that highlight the influence of terroir, sea and mountains.

T de Thénac Rouge, Bergerac, France 2011

Originally built by Benedictine monks in the 12th century, the new owner has spared no expense in making the wine taste like a young Pomerol. Gamey, ripe and hedonistic.

Herencia Altés Garnatxa Negra, Terra Alta, Spain 2014

A real gem offering unrivalled value. This 100% Grenache from biodynamic vines planted nearly 100 years ago is a deep ruby, purple colour. Divine!

Élevé Pinot Noir, Vin de France, France 2014

Subtle Pinot bursting with cherry and blueberry flavours. A great value introduction to the grape and exceedingly moreish to drink.

Son Excellence Cabernet Sauvignon, Pays d’Oc, France 2014

Abundantly fruity, silky, spicy red offering unrivalled value for a French Cabernet.

Soellner Oibelos Blauer Zweigelt, Wagram, Austria 2011

This biodynamic discovery red is from Austria’s Blauer Zweigelt grape, producing light, elegant and slightly spicy notes that make this wine utterly enchanting.

Don Jacobo Rioja Crianza Tinto, Bodegas Corral, Spain 2010

Classic Rioja style, full to bursting red berries with generous spiced vanilla cream: exceedingly moreish and easy to drink.

Passori Rosso, Veneto, Italy 2014

Partially cut vines allow semi-raisining of Corvina grapes in the warm Autumn air, creates flavours of dried cherry, raisin and prune. A mini Amarone!

Fortant de France Terroir Littoral Merlot, Pays d’Oc, France 2014

This sunny Merlot is packed full of charming red berry fruit which makes for excellent quaffing.

A discretionary service charge of 12.5% will be added to your bill.

Wine served in 175ml measures, 125ml available on request. Carafe is 500ml.
OLD WORLD WONDERS

Hedonistic and decadent, these wines highlight the pinnacle of heritage, tradition and winemaking.

Châteauneuf-du-Pape, Clos de L’Oratoire des Papes, Ogier, Rhône, France 2011

Legendary wine made from mainly organic Grenache grapes. Bright ruby-red, intense floral pastille and raspberry aromas show good clarity and a hint of spice cake. Ogier is a leading light in the Rhône, producing iconic Châteauneuf du Pape.

Château des Bardes, Saint-Émilion Grand Cru, France 2012

Château des Bardes is the second wine of Château Bousis. The style of this Saint Emilion wine is meant to be drunk young. Predominantly made from Merlot this is full of damson and blackberry fruit with a creamy oak finish.

Château du Seuil, Graves Rouge, France 2010

Concentrated yet accessible, refreshing and lively with lingering flavours of plummy fruit. One of the Graves region best reds and our favourite lunch companion on a chilly day.

Contino Rioja Reserva, Rioja, Spain 2008

Pioneering winery Contino was the first to establish the same concept of the ‘Bordeaux Chateau’ in Spain, creating single estate Rioja that is truly seductive, sumptuous and utterly captivating. Regarded as one of Spain’s finest modern wines.

Côte de Beaune-Villages, Les Abbesses, Bouchard Aîné & Fils, France 2013

An irresistible Pinot Noir with a true sense of place. This Burgundy exudes supreme poise and intense cherry plum notes. Effortless elegance with a silky sensuous texture.

Château Haut-Bages Libéral, 5ème Cru Classé Pauillac, France 2008

From one of the lesser known Pauillac estates producing exemplary Clarets. This is quintessential Pauillac and, given its location alongside Latour and Pichon Lalande, it is surprisingly good value.

A discretionary service charge of 12.5% will be added to your bill.
Wine served in 175ml measures, 125ml available on request. Carafe is 500ml.
# DESSERT WINE

## HEAVENLY LUSCIOUS DESSERT WINES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Willi Opitz Pinot Noir Beerenauslese, Burgenland, Austria</td>
<td>37.5cl</td>
<td>54</td>
</tr>
<tr>
<td>Hauntingly sweet with redcurrent, honeyed apricot, caramelised peach and a toffee apple finish. This is a stunning dessert wine that makes the perfect companion to chocolate.</td>
<td>glass</td>
<td>18.5</td>
</tr>
<tr>
<td>Cyprès de Climens, Barsac, Grand Vin de Sauternes, France 2010</td>
<td>37.5cl</td>
<td>40</td>
</tr>
<tr>
<td>One of the rare single varietals of the region made from Semillon. Aromas of white blossom, apricot and pineapple combine to make this opulent wine enthralling.</td>
<td>glass</td>
<td>15</td>
</tr>
<tr>
<td>Chivite Coleccion 125 Vendimia Tardia, Navarra, Spain 2009</td>
<td>37.5cl</td>
<td>45</td>
</tr>
<tr>
<td>Spain’s finest sweet wine, this Muscat provides a luscious honeyed treat, oozing temptation.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Vintages may vary according to availability
A discretionary service charge of 12.5% will be added to your bill.
Wine served in 175ml measures, 125ml available on request. Carafe is 500ml.
A discretionary service charge of 12.5% will be added to your bill.

PORT

A PLEASURABLE APERITIF OR AFTER DINNER TIPPLE

In the Victorian era Port went from dry to sweet and was drunk by all ages and classes. It was even mentioned in a classic music hall song:

‘Come, come, drink some Port-wine with me/down at the Old Bull and Bush’

Sandeman White Apitiv Port
Produced from white grapes in the Port region, lightly crisp with a pleasant sweet touch. 70ml 5

Sandeman 10 Year Old Tawny Port
A vibrant premium aged wine with great combination of ripe cherries and aged intensity. 70ml 6.5
Fruit and maturity are harmoniously balanced in a versatile wine.

Dow’s Quinta do Bomfim, Vintage Port 2001
Excellent aromas of blackberry fruits, combined with a hint of violet character. Packed with juicy fruit flavours, peppery tannins, and a long, slightly dry finish.

Sandeman Vintage Port 2003
Excellent pure vintage Port, ready to enjoy now. Sweet honey, spice, apricots and vanilla merge perfectly for a long smooth finish.

A discretionary service charge of 12.5% will be added to your bill.
SHERRY

A PLEASURABLE APERITIF OR AFTER DINNER TIPPLE

Sherry in contrast was a Middle class tipple; every respectable household kept a decanter of sherry for special visitors. This rather straight laced treatment of Sherry meant that the quality and diversity that sherry can offer was not realised until years later.

Tio Pepe Fino, Gonzalez Byass, Spain
Bone-dry but packed with tangy flavour of preserved lemons, fresh bread and green olives.
Enjoy well chilled with snacks.

La Gitana Manzanilla, Hildalgo, Spain
Top quality Fino Sherry, matured on the coast near Jerez. The wine is clean, fresh and dry with a delicious salty tang and refreshing finish. Enjoy it well-chilled.

Faraon Oloroso, Hildalgo, Spain
Full flavoured dry Oloroso with excellent nutty aromas with a delicious tangy orange and lemon taste.

Triana Pedro Ximénez, Hildalgo, Spain
Sweet, smooth and persistent with a bouquet of raisins and dried figs: delicious with dessert, or pour over ice cream with fruit salad or dried fruits.

Gonzalez Byass Del Duque, 30-year-old Amontillado, Spain
Bright amber hues, offering a bouquet of dried fruits with a touch of cinnamon and peach.

A discretionary service charge of 12.5% will be added to your bill.
## CRAFT BEER & CIDER

### BOTTLED

<table>
<thead>
<tr>
<th>Brewery/Region/Style</th>
<th>Beer Type</th>
<th>ABV</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Curious Brew, England</td>
<td>Lager 4.7%</td>
<td>5.5</td>
<td></td>
</tr>
<tr>
<td>Harviestoun Schiehallion, Scotland</td>
<td>Lager 4.8%</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Vedett, Belgium</td>
<td>Lager 5.2%</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Camden Hells, England</td>
<td>Lager 4.8%</td>
<td>5.5</td>
<td></td>
</tr>
<tr>
<td>Meantime London Pale Ale, England</td>
<td>Pale Ale 4.3%</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>St Pancras Beer, England</td>
<td>Golden 4.6%</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Bellerose, France</td>
<td>Golden 6.5%</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Big Ben, England</td>
<td>Brown 5.8%</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Curious Porter, England</td>
<td>Porter 5%</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Old Rascal, England</td>
<td>Cider 4.5%</td>
<td>7</td>
<td></td>
</tr>
</tbody>
</table>

### DRAUGHT

<table>
<thead>
<tr>
<th>Brewery/Region/Style</th>
<th>Beer Type</th>
<th>ABV</th>
<th>Half</th>
<th>Pint</th>
</tr>
</thead>
<tbody>
<tr>
<td>Curious Brew Lager, England</td>
<td>Lager 4.7%</td>
<td>3.5</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Curious Brew IPA, England</td>
<td>IPA 5.6%</td>
<td>3.5</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Harviestoun Bitter &amp; Twisted, Scotland</td>
<td>Ale 4.2%</td>
<td>3.75</td>
<td>6.5</td>
<td></td>
</tr>
<tr>
<td>Harviestoun Old Engine Oil, Scotland</td>
<td>Black Ale 6%</td>
<td>3.75</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td>Aspall Suffolk Cyder, England</td>
<td>Cider 5.5%</td>
<td>3.5</td>
<td>6</td>
<td></td>
</tr>
</tbody>
</table>

A discretionary service charge of 12.5% will be added to your bill.
**SOFT DRINKS**

- Coca-Cola 4
- Diet Coke 4
- Pepsi 4
- Diet Pepsi 4
- Fever-Tree Tonic Water 4
- Fever-Tree Ginger Beer 4
- Fever-Tree Lemonade 4

**WATER**

- Still/Sparkling 330ml 3.5
- Still/Sparkling 750ml 5

**FRESH JUICES**

- Orange, Apple or Grapefruit 5

**CHILLED JUICES**

- Cranberry or Pineapple 4.5

**SMOOTHIE OF THE DAY**

5.5

A discretionary service charge of 12.5% will be added to your bill.
The Victorians made gins that you’d want to drink, rather than to make you forget. They created the modern taste of a dry spirit flavoured with juniper, orange peel, cardamom, liquorice, coriander etc. These ‘botanicals’ came from all over the world to London where they were steeped in alcohol and then sent back out to fortify homesick empire-builders. At the end of the 19th century someone had the bright idea of mixing it with an anti-malarial tonic containing quinine thus creating the G&T.

<table>
<thead>
<tr>
<th>Gin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sipsmith London Dry</td>
<td>9</td>
</tr>
<tr>
<td>Bombay Sapphire</td>
<td>8.5</td>
</tr>
<tr>
<td>Tanqueray</td>
<td>8.5</td>
</tr>
<tr>
<td>Hendrick’s</td>
<td>10</td>
</tr>
<tr>
<td>Hayman’s Old Tom</td>
<td>9.5</td>
</tr>
<tr>
<td>Plymouth Dry</td>
<td>10</td>
</tr>
<tr>
<td>Brokers</td>
<td>10</td>
</tr>
<tr>
<td>209</td>
<td>10.5</td>
</tr>
<tr>
<td>Caorrunn</td>
<td>9.5</td>
</tr>
<tr>
<td>Tanqueray No.10</td>
<td>11</td>
</tr>
<tr>
<td>Star of Bombay</td>
<td>11</td>
</tr>
<tr>
<td>Martin Millers</td>
<td>9</td>
</tr>
<tr>
<td>Beefeater 24</td>
<td>10</td>
</tr>
</tbody>
</table>

A discretionary service charge of 12.5% will be added to your bill. Spirits served in 50ml measures. 25ml available on request.
Vodka, or something very much like vodka, has been produced all over Eastern Europe since the Middles Ages but it was in the Victorian era that it became a consistent quality product. The growth of the Russian Empire first under the Tsars and then under the Soviets spread it all over Eastern Europe and Central Asia. It is now the world’s most popular spirit.

<table>
<thead>
<tr>
<th>Vodka</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Finlandia</td>
<td>8</td>
</tr>
<tr>
<td>Belvedere</td>
<td>10</td>
</tr>
<tr>
<td>Belvedere Unfiltered</td>
<td>12</td>
</tr>
<tr>
<td>Belvedere Citrus</td>
<td>12</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>12.5</td>
</tr>
<tr>
<td>Chase Marmalade</td>
<td>11</td>
</tr>
<tr>
<td>Sipsmith</td>
<td>9</td>
</tr>
<tr>
<td>Sipsmith Damson</td>
<td>11</td>
</tr>
<tr>
<td>Tito’s</td>
<td>10</td>
</tr>
</tbody>
</table>

A discretionary service charge of 12.5% will be added to your bill. Spirits served in 50ml measures. 25ml available on request.
The Victorian era saw the birth of blended whisky. Previously whisky had been considered too idiosyncratic for English palates but now grocers in London, Glasgow, Aberdeen and Edinburgh blended together different whiskies to create smooth and consistent products for their customers. The big brands of today were born.

WHISKY BLENDED

<table>
<thead>
<tr>
<th>Whisky</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Johnnie Walker Black Label</td>
<td>9</td>
</tr>
<tr>
<td>Johnnie Walker Gold Reserve</td>
<td>14</td>
</tr>
<tr>
<td>Johnnie Walker Blue Label</td>
<td>40</td>
</tr>
<tr>
<td>Chivas Regal 12</td>
<td>10</td>
</tr>
<tr>
<td>Monkey Shoulder</td>
<td>10</td>
</tr>
<tr>
<td>Dewars 12</td>
<td>8</td>
</tr>
</tbody>
</table>

A discretionary service charge of 12.5% will be added to your bill. Spirits served in 50ml measures. 25ml available on request.
# WHISKY

## SCOTCH

<table>
<thead>
<tr>
<th>Whisky</th>
<th>50ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glenmorangie</td>
<td>10</td>
</tr>
<tr>
<td>Ardbeg Uigedial</td>
<td>20</td>
</tr>
<tr>
<td>Glenlivit 12</td>
<td>10</td>
</tr>
<tr>
<td>Talisker Storm</td>
<td>12</td>
</tr>
<tr>
<td>Laphroaig 10</td>
<td>12</td>
</tr>
<tr>
<td>Glenmorangie Quinta Ruban</td>
<td>14</td>
</tr>
<tr>
<td>Glenmorangie Lasanta</td>
<td>14</td>
</tr>
<tr>
<td>Oban 14</td>
<td>15</td>
</tr>
<tr>
<td>Glenfiddich 15</td>
<td>14</td>
</tr>
<tr>
<td>Glenfiddich 21</td>
<td>25</td>
</tr>
<tr>
<td>Lagavulin 16</td>
<td>15.5</td>
</tr>
<tr>
<td>Highland Park 18</td>
<td>24</td>
</tr>
<tr>
<td>Macallan Gold</td>
<td>12</td>
</tr>
<tr>
<td>Cragganmore 12</td>
<td>11</td>
</tr>
<tr>
<td>Old Pulteney 12</td>
<td>11</td>
</tr>
</tbody>
</table>

A discretionary service charge of 12.5% will be added to your bill.
## WHISKY AMERICAS

<table>
<thead>
<tr>
<th>Whisky</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jack Daniels</td>
<td>8</td>
</tr>
<tr>
<td>Jack Daniels Single Barrel</td>
<td>14</td>
</tr>
<tr>
<td>Wild Turkey 101</td>
<td>8.5</td>
</tr>
<tr>
<td>Buffalo Trace</td>
<td>9</td>
</tr>
<tr>
<td>Woodford Reserve</td>
<td>10</td>
</tr>
<tr>
<td>Makers Mark</td>
<td>10</td>
</tr>
<tr>
<td>Bulleit Rye</td>
<td>12</td>
</tr>
<tr>
<td>Rittenhouse Rye</td>
<td>9</td>
</tr>
</tbody>
</table>

## WHISKEY REST OF THE WORLD

<table>
<thead>
<tr>
<th>Whisky</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Penderyn 12</td>
<td>10</td>
</tr>
<tr>
<td>Hibiki 17</td>
<td>20</td>
</tr>
<tr>
<td>Yamazaki 12</td>
<td>15</td>
</tr>
<tr>
<td>Hakushu distillers reserve</td>
<td>12</td>
</tr>
<tr>
<td>Tullamore Dew</td>
<td>10</td>
</tr>
</tbody>
</table>

A discretionary service charge of 12.5% will be added to your bill. Spirits served in 50ml measures. 25ml available on request.
COGNAC, ARMAGNAC & CALVADOS

“Claret is the liquor for boys; port for men; but he who aspires to be a hero must drink brandy” said Samuel Johnson

Like Claret and Port, Cognac owes its popularity and modern form to British and Irish entrepreneurs.

<table>
<thead>
<tr>
<th>50ml</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Hennessy Fine de Cognac</td>
<td>12</td>
</tr>
<tr>
<td>Hennessy XO</td>
<td>30</td>
</tr>
<tr>
<td>Hennessy 250</td>
<td>40</td>
</tr>
<tr>
<td>Rémy Martin Coeur De Cognac</td>
<td>15</td>
</tr>
<tr>
<td>Rémy Martin XO</td>
<td>30</td>
</tr>
<tr>
<td>Hennessy Paradis</td>
<td>80</td>
</tr>
<tr>
<td>Hennessy Paradis Imperial</td>
<td>250</td>
</tr>
<tr>
<td>Janneau XO</td>
<td>20</td>
</tr>
</tbody>
</table>

A discretionary service charge of 12.5% will be added to your bill. Spirits served in 50ml measures. 25ml available on request.
Rum is perhaps the ultimate Empire drink. Created as a by-product of refining sugar and given to sailors in the Royal Navy, it was originally rough stuff. It was then aged and refined by distillers in Barbados and Jamaica into a smooth rich drink that can be enjoyed neat.

<table>
<thead>
<tr>
<th>50ml</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacardi Carta Blanca</td>
<td>8</td>
</tr>
<tr>
<td>Bacardi 8</td>
<td>9.5</td>
</tr>
<tr>
<td>Chairman’s Spiced Rum</td>
<td>9.5</td>
</tr>
<tr>
<td>Appleton Estate VX</td>
<td>10</td>
</tr>
<tr>
<td>Diplomatico Reserva Exclusiva</td>
<td>12</td>
</tr>
<tr>
<td>Zacapa Solera 23</td>
<td>15</td>
</tr>
<tr>
<td>Sagatiba Pura Cachaça</td>
<td>9</td>
</tr>
<tr>
<td>Wray and Nephew Overproof</td>
<td>10</td>
</tr>
<tr>
<td>Goslings Black Seal</td>
<td>10</td>
</tr>
<tr>
<td>Goslings 151</td>
<td>12</td>
</tr>
</tbody>
</table>

A discretionary service charge of 12.5% will be added to your bill.
Spirits served in 50ml measures. 25ml available on request.
## SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>St Pancras Chips &amp; Dip</td>
<td>1</td>
</tr>
<tr>
<td>Mini St Pancras Beer Battered Fish &amp; Chips</td>
<td>8</td>
</tr>
<tr>
<td><em>Tartare sauce</em></td>
<td></td>
</tr>
<tr>
<td>Salt &amp; Pepper Squid</td>
<td>7</td>
</tr>
<tr>
<td><em>Garlic mayonnaise</em></td>
<td></td>
</tr>
<tr>
<td>Truffle Chips [V]</td>
<td>7</td>
</tr>
<tr>
<td><em>Aged Parmesan</em></td>
<td></td>
</tr>
<tr>
<td>Flat Bread [V]</td>
<td>8</td>
</tr>
<tr>
<td><em>Roast beetroot, ricotta, baby spinach, shaved parmesan &amp; rocket</em></td>
<td></td>
</tr>
<tr>
<td>Venison Scotch Egg</td>
<td>6</td>
</tr>
<tr>
<td><em>Grain mustard and pickles</em></td>
<td></td>
</tr>
<tr>
<td>Braised Partridge Crackers</td>
<td>8</td>
</tr>
<tr>
<td><em>Orange &amp; redcurrant gel</em></td>
<td></td>
</tr>
<tr>
<td>Duck Liver Pâté</td>
<td>8</td>
</tr>
<tr>
<td><em>Orange, herbs and cracker</em></td>
<td></td>
</tr>
</tbody>
</table>

### TO SHARE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mediterranean Traveller [V]</td>
<td>20</td>
</tr>
<tr>
<td><em>Feta filled peppers, chickpea hummus, pitted olives, manchego &amp; roast peppers, baked artichoke and spinach dip, pitta bread</em></td>
<td></td>
</tr>
<tr>
<td>Trio of Baby Burgers</td>
<td>21</td>
</tr>
<tr>
<td><em>Chicken, chilli, coriander</em></td>
<td></td>
</tr>
<tr>
<td><em>Wagyu beef, West Country Ogleshield cheddar, dry cured streaky bacon, smoked bacon relish, pulled pork, smoked tomato chilli relish</em></td>
<td></td>
</tr>
<tr>
<td>British Artisan Cheese Board</td>
<td>22</td>
</tr>
<tr>
<td><em>Selection of British cheeses, fruit chutney, walnuts, grapes and crackers</em></td>
<td></td>
</tr>
</tbody>
</table>

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