

SIP IN
SECRET





Cocktail Classics



ESPRESSO MARTINI 11.50

Ketel One Vodka, Kahlua, freshly brewed coffee,
vanilla syrup

FRENCH MARTINI 11.50

Ketel One Vodka, Chambord, pineapple juice, grenadine

OLD FASHIONED 11.00

Woodford Reserve, brown sugar, Angostura bitters

AMARETTO SOUR 11.00

Amaretto, sour mix, Angostura aromatic bitters

FRENCH 75 10.50


Bombay Sapphire, Crémant, lemon juice, sugar syrup

COSMOPOLITAN 11.50

Ketel One Vodka, Cointreau, cranberry juice

LYCHEE MARTINI 11.50

Ketel One Vodka, Martini Dry, lychee puree



Exclusive Sips



all 12.00

ACE OF SPADES

Makers Mark, Frangelico, Angostura Orange Bitters, dark chocolate

ACE OF HEARTS

Havana Dark Rum, Aperol, cranberry juice, lemon, rosemary, elderflower, Angostura Bitters

CARD SHARP

Glemorangie, Disaronno, cherry syrup, Angostura Orange Bitters

THE LUCKY DAME

Belvedere, Tanqueray Gin, St Germain, lychee puree, sugar syrup, lemon

WHISPER & TWIST

Ketel One Vodka, Cointreau, sugar syrup

Sparkling Secrets

all 12.50

PRESSE FOR BUBBLES


Crémant, elderflower syrup, white peach puree, lemon

ROYALE FLUSH

Crémant, Chambord, cherry syrup, raspberry puree

THE 1494

Crémant, Limoncello, Martini Bianco



WINES & SPARKLING

CHAMPAGNE

	125ml	BTL
J Laurens Graiménous, Crémant de Limoux	9.00	40.00
Moët & Chandon Champagne	19.95	95.00
Moët & Chandon Rosé Champagne		125.00
Veuve Clicquot Yellow Label Champagne		110.00
Veuve Clicquot Rosé Champagne		125.00
Ruinart Blanc de Blanc Champagne		175.00
Dom Pérignon Cuveé		350.00
Krug Grande Cuveé, Grande Champagne		375.00
Armand de Brignac Brut, Gold Champagne		450.00

RED

	175ml	250ml	BTL
Principato Pinot Noir - Italy	7.50	10.20	29.00
Benjamin Malbec - Argentina	7.20	9.80	27.95
Goleta Merlot - Chile	6.40	8.80	24.95
La Ruchette Dorée Rouge, AOP Côtes du Rhône Villages - France			32.00
Solar Viejo Rioja Crianza - Spain			35.00
Gabbiano Chianti - Italy			37.00
Boneshaker Zinfandel - USA			42.00
Trescoy Chateaufeuf du Pape - France			70.00

**125ml sizes are available upon request*

WHITE

	175ml	250ml	BTL
Honu Sauvignon Blanc - New Zealand	9.00	12.30	34.95
Principato Pinot Grigio - France	6.90	9.50	26.95
Last Strand Chardonnay - Australia	6.70	9.10	25.95
Hubart Brochard Sancerre - France			54.00
Vionta Alberiño - Spain			47.00
Domaine Chanson Chablis - France			70.00
Cloudy Bay Sauvignon Blanc - New Zealand			72.00
La Lancelotta Gavi - Italy			33.00

ROSÉ

	175ml	250ml	BTL
Winston Hill Zinfandel Rosé - USA	6.40	8.80	24.95
Principato Pinot Grigio Blush - Italy	6.70	9.10	25.95
The Pale by Sacha Lichine Provence Rosé - France			39.95
Whispering Angel - France			52.00

**125ml sizes are available upon request*

BOTTLED

BEER & CIDER

Monte Carlo - Monaco	5.65
Aspall - Suffolk, England	6.50
Lucky Saint 0.0% - Bavaria, Germany	5.45
Noam - Munich, Germany	8.10
Asahi - Osaka, Japan	5.55
Hawkstone - Cotswolds, England	6.50

SOFT DRINKS

London Essence Tonics	3.00
<i>ask your server for range of flavours</i>	
Ginger Beer	3.00
Ginger Ale	3.00
Soda	3.00
Lemonade	3.00
Coca cola	3.00
Coca Cola Zero	2.80
Bottlegreen Apple Presse	3.75
Bottlegreen Elderflower Presse	3.75
Bottlegreen Raspberry Lemonade	3.75

SPIRITS

VODKA

25ml

Ketel One Vodka

4.30

Ketel One Citron

4.50

Sip in style

Grey Goose

5.50

Haku

4.70

Belvedere

4.80

Reyka

4.55

GIN

Tanqueray

4.60

Hendrick's

5.00

Sip in style

Tanqueray No. 10

5.50

Salcombe

5.75

Salcombe Rose

5.75

Hendrick's Grand Cabaraet

5.60

Hendrick's Flora Adora

5.60

Monkey 47

6.30

RUM

Havana Club 7

5.00

Havana Club

5.00

Barcardi White

4.70

Sip in style

Diplimático Reserva

6.50

Diplimático Planas

6.50

Diplimático Mantuano

6.50

Diplimático 2077

17.50

Bumbu Original

6.25

Angostura 1919

5.75

WHISKEY

25ml

Johnnie Walker Black Label

4.50

Monkey Shoulder Blended Malt

5.25

Makers Mark Bourbon

5.40

Sip in style

Johnnie Walker Blue Label

19.00

Lagavulin 16yr Single Malt

5.90

Macallan Double Cask 12yr

8.50

Gentleman Jack Bourbon

5.75

BRANDY

25ml

Hennesey VS

6.20

Sip in style

Hennesey XO

17.50

Hennesey Paradis

49.50

TEQUILA

25ml

Casomigos Blanco

5.50

Sip in style

Casomigos Reposado

6.50

Don Julio

6.90

Signature Serves



TANQUERAY NO. 10

*Served with London Essence Soda,
garnished with fresh lime*

SALCOMBE

*Served with London Essence Orange & Elderflower Tonic,
garnished with Orange Peel*

SALCOMBE ROSE

*Served with London Essence Indian Tonic,
garnished with fresh Strawberry*

HENDRICK'S GRAND CABARET


*Served with London Essence Grapefruit Tonic,
garnished with fresh Raspberry*

HENDRICK'S FLORA ADORA

*Served with London Essence Riveira Tonic,
garnished with fresh cucumber & mint*

MONKEY 47

Neat, garnished with Rosemary



LIQUEURS

	25ml
Aperol	4.50
Archers Peach	4.30
Chambord	4.50
Cointreau	4.40
Disaronno	4.70
Frangelico	4.30
Grand Marnier	4.50
Kahlua	4.30
Malibu	4.30
Drambuie	4.90
Pernod	4.50
Tia Maria	4.30
Southern Comfort	4.50
Campari	4.30
St Germain	4.70
Limoncello	4.60
Midori	4.30
Martini Rosso	4.30
Martini Extra Dry	4.30
	50ml
Croft Triple Crown	5.00
Harveys Bristol Cream	5.00
Bailey's	4.80
Pimms No 1	4.50

Tapas



Marinated olives 217 kcal M 5.95 **V,VE,GF**

Foccacia, olive oil & balsamic dressing 459 kcal SO,G,N,SE 5.95 **V**

Bang bang cauliflower 397 kcal G,S 6.95 **V,VE**

Devilled whitebait 453 G,E,F 6.95

Tempura Bloody-Mary oysters 106 kcal G,MO,C,F

5.50 for one or three for 14.50

Firecracker prawns 741 kcal G,E,M,CR,MU,SO 7.25

Squid Taco, mango salsa 258 kcal G,E,MO,S 7.25

Spicy honey-glazed chicken wings 880 kcal 6.95 **GF**

Scotch egg, piccalilli 711 kcal G,E,M,MU,SO 6.50

Pork crackling 1186 kcal 5.00 **GF**

Chorizo & baby potatoes 346 kcal 5.95 **GF**

Truffle arancini 777kcal G,E,M,SO 6.25 **V**

Crispy seasoned seaweed 181 kcal G,SE 5.00 **V,VE**

Butter sweet popcorn 41 kcal M 4.00 **GF,V**

* V - Vegetarian on request | VE - Vegan on request | GF - Gluten Free on request

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya





