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<b>COCKTAILS</b>	04-09
<b>BEER / SOFT DRINKS</b>	10
<b>VODKA</b>	11
<b>GIN</b>	12
<b>RUM</b>	13-14
<b>PISCO / CACHACA</b>	13
<b>TEQUILA / MEZCAL / SOTOL</b>	15
<b>BOURBON / TENNESSEE / RYE</b>	16
<b>WHISKY</b>	17-19
<b>COGNAC / ARMAGNAC</b>	20
<b>SPARKLING / CHAMPAGNE</b>	21
<b>WHITE WINE</b>	22
<b>RED WINE</b>	23
<b>TEA &amp; COFFEE</b>	24
<b>CANAPÉS &amp; BAR SNACKS</b>	25-26

# DRINK

**All spirits are served as a 50ml measure**  
Please note that a discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT at 20%  
**Should you require any allergy information on any of our drinks or food, please ask a member of staff.**



# COCKTAILS

Our signature cocktails have been designed to take you on a journey from light to dark.

Lighter, more refreshing drinks to enjoy early evening with your meal through to darker, more complex flavours for the later hours.

## LIGHT

APERITIF: DAYTIME TO EARLY EVENING  
ALL £10

### Cherry Blossom : SWEET & SOUR

Nikka Blended Japanese Whisky / Yuzu Sake Liqueur  
Sour Cherry / Bee Pollen / Lemon Juice

.....

### Kalamansi Gimlet : FRESH & SAVOURY

Langley's Gin / Regal Rogue Lively White Vermouth  
Kalamansi Olive Cordial

.....

### Dark Treat : FRUITY & SWEET

Belvedere infused marshmallow / Cointreau  
Q1 black tea liquor / lemon juice / orange bitters

.....

### Nashi No Hana : TART & FRUITY

Bacardi Carta Blanca Rum / Asian Pear  
Pomegranate & Thyme Syrup / Soda

.....

### Tea Ceremony : EARTHY & DRY

Jasmine Tea-infused Sake / Cremorne Sloe Gin  
Lotus Root Syrup / Lemon Juice / Plum Bitters

## MEDIUM

DINNER: EARLY TO LATE EVENING  
ALL £10

### Rosemary Wukong : RICH & FRAGRANT

Monkey Shoulder / Umeshu / Kings Ginger  
lemon juice / rosemary beer reduction

.....

### Tiger Balm : HERBAL & SPICY

Ocho Blanco Tequila / Green Chartreuse  
Lime Juice / Wasabi Syrup / Nori Tincture

.....

### BK Highball : FRUITY & REFRESHING

Tanqueray Gin / Escubac French Spiced Liqueur  
Lime Juice / Beetroot & Kaffir Syrup / Fever Tree Tonic

.....

### Kitsune : BITTER & RICH

Electric Daisy palate cleanser followed by  
Plantation Original Dark Rum / Banana-infused Campari  
Pineapple-infused Cocchi Torino Sweet Vermouth

.....

### Matcha 3 : HERBAL & FRUITY

Sweet Basil-infused Vodka / Plum Sake & Lime Juice  
with Dry Curaçao / Lemongrass Pearls  
Matcha Green Tea Foam, Micro-herbs



# COCKTAILS

**DARK**  
DIGESTIF: LATE NIGHT  
ALL £10

**1666** : SMOKEY & RICH

Gentleman Jack Bourbon / Creme de Mure  
Fernet Branca / maraschino syrup

.....

**Mountain Mist** : SPICED & SMOOTH

Clove-infused Hennessy Cognac / Amaro Montenegro  
Benedictine with Chilli / Ginger & Orange Bitters  
Pine-scented Fog

.....

**Japanese Hard Shake** : SWEET & DARK

Johnnie Walker Black Label Scotch  
Araku Rum Coffee Liqueur / Espresso  
Vanilla & Anise Rice Milk

.....

**Gymer Cross** : FRAGRANT & MALTY

Linie Aquavite / Noilly Prat / Luxardo Maraschino  
sugar syrup / salty Assam tea

.....

**Eighty Days** : SMOKEY & SAVOURY

Quiquiriqui Mezcal / Amaro Averna  
desert wine / cherry herring

**PROHIBITION COCKTAILS**  
ALL £10

**Brandy Crusta**

Curvosier VSOP / Cointreau / lemon juice  
Angostura Bitters / sugar rim

.....

**Mint Julep**

Buffalo Trace / sugar / mint / Angostura Bitters

.....

**Martinez**

Bombay Sapphire / Cocchi Torino  
Maraschino liquor / Angostura Bitters

.....

**Vieux Carré**

Buffalo Trace / Martel VSOP / Cocchi Torino  
Dom Benedictine / orange & peychaud's bitters

.....

**Hemingway Daiquiri**

Bacardi Carla Blanca / maraschino liquor  
lime juice / grapefruit juice

.....

**Sazerac**

Sazerac Rye / sugar / peychaud's bitter and dash absinthe



# COCKTAILS

## CLASSIC COCKTAILS ALL £10

### French '75 : FRESH & FIZZY

Hennessy VS / Lemon Juice / Sugar / Champagne

.....

### Negroni : DRY & BITTER

Tanqueray Gin / Campari / Cocchi Torino Vermouth

.....

### Daiquiri : SHARP & REFRESHING

Bacardi Carta Blanca / Lime Juice / Sugar

.....

### Martini : DRY & STRONG

Jinzu Gin or Belvedere Vodka  
Noilly Prat Dry Vermouth / Dash of Orange Bitters

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### Manhattan : STRONG & SMOOTH

Bulleit Rye Whiskey / Cocchi Torino Vermouth  
Angostura bitters / Orange Bitters

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### Old-Fashioned : VELVETY & SWEET

Buffalo Trace Bourbon / Sugar  
Angostura & Orange Bitters / Orange Twist

.....

### Gimlet : DRY & SOUR

Bombay Sapphire Gin / Lime Cordial / Lime Juice

If you have another  
drink in mind,  
just let us know



## NON-ALCOHOLIC COCKTAILS ALL £4

### Nashi Collins : SHARP & FRUITY

Asian Pear / Pomegranate & Thyme Syrup / Soda Water

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### Spiced Lychee Bellini : DRY & AROMATIC

Spiced Lychee Purée / Non-alcoholic Sparkling Wine

.....

### Thai Ball : CITRUS & SPICY

Chilli & Lemongrass / Apple Juice / Lemon Juice / Soda

.....

### BK Tini : SWEET & EARTHY

Beetroot & Kaffir Lime Leaf / Pineapple Juice / Lime Juice

.....

### Sakura Colada : SWEET & FRUITY

Pineapple Juice / Lime Juice / Coconut Cream  
Sour Cherry / Bee Pollen



# BEER & SOFT

## BEER

<b>Asahi</b> / 5%	4.5
<b>Modelo</b> / 4.5%	5
<b>Kirin Ichiban</b> / 5%	5.5
<b>St. Peter's Gluten-Free Ale</b> / 4.2%	7
<b>Hitachino Nest Japanese Amber Ale</b> / 6%	7.5

## SOFT

<b>Belu Still &amp; Sparkling water</b>	4
<b>Coke / Diet Coke</b>	3
<b>Fever Tree</b>	3
Tonic / Light Tonic / Soda / Lemonade / Bitter Lemon Ginger Ale / Ginger Beer	

# SPIRITS

## VODKA

<b>Ketel One</b> / 40%	7.5
<b>Ketel One Citroen</b> / 40%	8
<b>Ciroc</b> / 40%	8.5
<b>Belvedere</b> / 40%	9
<b>Chase Smoked</b> / 40%	9.5
<b>Grey Goose</b> / 40%	10
<b>Grey Goose La Poire</b> / 40%	10
<b>Beluga</b> / 40%	10.5
<b>Crystal Head</b> / 40%	12
<b>Gem Diva Swarovski Blue</b> / 40%	20
Triple-distilled gem-filtered with crystals	



# SP IR IT S

## GIN

<b>Tanqueray Export Strength</b> / 43.1%	7.5
<b>Bombay Sapphire</b> / 40%	7.5
<b>Cremorne Sloe</b> / 26%	8
<b>Bols Genever</b> / 42%	8
<b>Ford's London Dry</b> / 45%	8.5
<b>Cotswolds</b> / 46%	8.5
<b>Hendrick's</b> / 41.4%	8.5
<b>Langley's</b>	8.5
<b>Martin Miller's Westbourne Strength</b> / 45.2%	9
<b>Tanqueray No.10</b> / 47.3%	9
<b>Star of Bombay</b> / 47.5%	9
<b>Gin Mare</b> / 42.7%	9.5
<b>Jinzu</b> / 41.3%	10
<b>Monkey 47</b> / 47%	11
<b>Oxley</b> / 47%	14

# SP IR IT S

## RUM

<b>Plantation Original Dark</b> / 40%	7.5
<b>Bacardi Carta Blanca</b> / 37.5%	7.5
<b>Kraken Black Spiced</b> / 40%	7.5
<b>Flor de Cana 7yr Grand Reserve</b> / 40%	7.5
<b>Diplomatico Reserva</b> / 40%	8.0
<b>Barbancourt 5-star 8yr</b> / 43%	8.5
<b>Wray &amp; Nephew Overproof</b> / 63%	9
<b>Plantation Barbados</b> / 42%	10
<b>Ron Zacapa Solera 23</b> / 40%	11
<b>Clarke's Court #37 Blend</b> / 40%	12

## PISCO / CACHACA

<b>Capucana Cachaca</b> / 42%	7.5
<b>Yaguara Cachaca</b> / 41.5%	8
<b>ABA Pisco</b> / 40%	7.5



# SP IR IT S

## RUM

**Diplomatico Single Vintage 2001** / 43% 17

Aged 12 years in bourbon and single malt whisky casks before being finished in sherry wood

.....

**Flor de Cana 25yr Centenario** / 40% 19

The pinnacle of Nicaraguan rum with family roots dating back to 1890

.....

**New Grove Solera 25yr Very Old** / 40% 25

Aged for 25 years in a solera system – rich and spicy

.....

**El Dorado Port Mourant 1999** / 61.4% 45

Rum made at Port Mourant in the last operational double wooden pot still in the world

.....

**Diplomatico Ambassador** / 47% 50

Matured in ex-bourbon barrels before finishing off in Pedro Ximénez casks

.....

**Black Tot Royal Navy** 90

Blended from the last stocks of the official naval rum, held in storage since Black Tot Day in 1970

# SP IR IT S

## TEQUILA / MEZCAL / SOTOL

**Ocho Blanco** / 40% 7.5

**El Jimador Reposado** / 38% 7.5

**Hacienda de Chihuahua Sotol Reposado** / 38% 8

**Herradura Reposado** / 40% 9

**Quiquiriqui Mezcal** / 45% 9.5

**Herradura Anejo** / 40% 12

.....

**Ocho Anejo** / 40% 15

Single estate made by the famed Camarena family

.....

**Jose Cuervo Reserva de la Familia Platino** / 40% 22

Aged tequila taken from the private stocks of the Cuervo family

.....

**Del Maguey Pechuga Mezcal** / 49% 30

Double-distilled legendary mescal roasted over hot rocks, buried for three days and then fermented for a month



# SP IR IT S

## BOURBON / TENNESSEE / RYE

<b>Buffalo Trace</b> / 40%	7.5
<b>Woodford Reserve</b> / 43.2%	8.25
<b>Jack Daniel's Gentleman Jack</b> / 40%	8.5
<b>Bulleit Rye</b> / 45%	8.5
<b>Rittenhouse Rye</b> / 40%	9.5
<b>Eagle Rare 10yr</b> / 45%	10
<b>Sazerac Rye</b> / 45%	12
<b>Blanton's Gold</b> / 51.5%	15
<b>Jefferson's Ocean</b> / 45%	18

A special bourbon with eight years' regular maturation and then ten months ageing at sea

# SP IR IT S

## WHISKY

### JAPAN

<b>Nikka Blended</b> / 40%	8.75
<b>Yamazaki 12yr</b> / 43%	17
<b>Nikka Taketsuru 21yr</b> / 43%	27
<b>Yamazaki 25yr</b> / 43%	400

Aged in the finest sherry casks for the entire maturation period to produce a fragrant, sherried, fruity masterpiece

### SCOTLAND

<b>Johnnie Walker Black Label</b> / 40%	7.5
<b>Monkey Shoulder</b> / 40%	8.5
<b>Macallan Gold</b> / 40%	9.5
<b>Talisker 10yr</b> / 45.8%	10
<b>Oban 14yr</b> / 43%	10.5
<b>Glenmorangie Quinta Ruban 12yr</b> / 46%	13
<b>Benromach 15yr</b> / 43%	14
<b>Glenfiddich 15yr</b> / 40%	14.5
<b>Balvenie 14yr Caribbean Cask</b> / 43%	15
<b>Compass Box Peat Monster</b> / 46%	15
<b>Lagavulin 16yr</b> / 43%	15
<b>Speyside 1995 18yr Sherry Cask</b> / 52.3%	16
<b>Arran 2000 Private Cask #1106</b> / 55.5%	18
<b>Balvenie 17yr DoubleWood</b> / 43%	20





# SP IR IT S

## WHISKY

### SCOTLAND CONT.

**Macallan 1970 18yr** / 43% 24

**Balvenie 21yr** / 40% 26

**Macallan 18yr Sherry Oak** / 43% 30

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**Talisker 25yr** / 45.8% 40

A beautiful orchestration of Talisker with hints of smoke, pepper and fruit cake

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**Dailuaine 1973 30yr** / 60.92% 50

Specially selected from Scotland's finest single-malt stocks of rare or silent distilleries

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**Bowmore 1989 Port Cask** / 50.8% 53

Aged 23 years in port casks, providing sea salt and Parma violets nuances

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**Glen Grant 1966** / 40% 70

Extremely rare dram from the famous Gordon & Macphail

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**Balvenie 30yr** / 47.3% 105

Gold medal winner which is slow-aged in oak to provide a soft, mellow rich whisky

# SP IR IT S

## WHISKY (3 OF 3)

### SCOTLAND CONT.

**Brora 1982 21yr** / 43% 130

Much sought-after as it was distilled one year before distillery closure

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**Port Askaig 45yr** / 40.8% 170

A very, very rare example of Islay whiskies. A combination of five sherry butts, which were married together for the final year. Exceptionally complex

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**Springbank 1968 40yr Sherry Cask** / 54% 230

Bottled for the Chieftain's range from a single Oloroso sherry butt. Phenomenal whisky

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**Macallan 1970** / 43% 550

Only a handful of bottles left in the world. A phenomenal taste experience



# SP IR IT S

## COGNAC / ARMAGNAC

<b>Hennessy VS</b> / 40%	7.5
<b>Baron de Sigognac 10yr</b> / 40%	9
<b>Martell VSOP Medaillon</b> / 40%	12
<b>Tesseron XO Lot #76</b> / 40%	24
<b>Rémy Martin XO Excellence</b> / 40%	30

**AE Dor No. 8 45yr** / 47% 65

A very old Cognac from AE Dor's Vielle reserve range made from eaux de vie sourced from the Grande Champagne region

**Croizet Grande Réserve 1928** / 40% 140

The most famous Cognac house has offered us one bottle from their very rare selection

# SP AR KL IN G

## SPARKLING

	GLASS (175ML)	BOTTLE (750ML)
<b>Prosecco Ca' Del Doge Spumante</b> Vinicola Tombacco, Italy	6	25
<b>Gocce di Luna Organic</b> Anna Spinato, Italy (NV)	6.5	30
<b>Prosecco Superiore Giavi,</b> Conegliano - Valdobbiadene DOCG, Italy (NV)	8	45
<b>Brut Blanc de Blancs A.O.C.</b> Crémant d'Alsace, Cave de Pfaffenheim, France (NV)	9	45

## SPARKLING ROSÉ

	GLASS (175ML)	BOTTLE (750ML)
<b>Rosé Zinfandel Stallions Leap,</b> California-USA (NV)	4.75	19
<b>Pinot Noir Rosé Villa Wolf,</b> Pfalz-Germany 2015	6.5	30

## CHAMPAGNE

	GLASS (175ML)	BOTTLE (750ML)
<b>Canard Duchene Cuvee</b> Leonie, France (NV)	10	50
<b>Thiénot Brut, Reims</b> (NV)	14	69
<b>Thiénot Brut Rosé, Reims</b> (V)	20	100

See our wine list for a larger selection



# CH AM PA GN E



# WH IT E WI NE

## WHITE WINE

	GLASS (175ML)	BOTTLE (750ML)
<b>Chenin Blanc Long Beach Robertson, South Africa</b> (2016)	4.75	19
<b>Chardonnay Reserva, Santa Alicia, Maipo Valley, Chile</b> (2016)	5.5	21
<b>Soave Classico Carcera Roncolato, Verone, Italy</b> (2013)	6.5	25
<b>Colombard-Sauvignon Domaine Horgelus Côtes de Gascogne, France</b> (2015)	8	31
<b>Côtes de Gascogne Domaine Horgelus Colombard Sauvignon, France</b> (2015/16)	8	31
<b>Pinot Blanc Domaine de la Morandière Loire Valley, France</b> (2014)	8.5	35

See our wine list for a larger selection

# RE D WI NE

## RED WINE

	GLASS (175ML)	BOTTLE (750ML)
<b>Cabernet Sauvignon Ochagavia, Chile</b> (2015)	4.75	19
<b>Malbec Reserva, Santa Alicia, Maipo Valley, Chile</b> (2015)	5.5	22
<b>Cotes du Rhone Petit Tracteur, Compagnie Rhodanienne, Languedoc Roussillon, France</b> (2015)	6	24
<b>Pinot Noir Villa Wolf, Pfalz, Germany</b> (2014)	8	31
<b>Carménère Reserva, Casas del Bosque, Chile</b> (2014)	8.5	35
<b>Merlot Domaine de Moulines, Vin de Pays de l'Hérault</b> (2013)	9	36

See our wine list for a larger selection



# TEA & COFFEE

## TEA & COFFEE

Assam Breakfast	3.5
Earl Grey	3.5
Whole Peppermint Leaf	3.5
Whole Chamomile Flowers	3.5
Lemongrass & Ginger	3.5

### SPECIALIST TEAS

Jasmine Silver Needle	4
Jade Sword	3.5
Yellow Gold	4
Flowering Lily & Jasmine	4.5
Red Dragon	5.5

### COFFEE

Hand-roasted coffee from our artisan coffee roaster, Union

Espresso / Macchiato	3
Double Espresso	3.5
Cappuccino / Caffè Latte / Flat white	4
Mocha	4.5

# CANAPÉS

## FOOD

Served on bamboo skewers and perfect for two people sharing

### Meat canapés 14.5

Indonesian lamb satay  
Tahini and hoisin glazed confit duck leg  
Crispy Duke of Berkshire pork belly  
Smoked kangaroo fillet Wellington  
'Weeping tiger' fillet steak

### Fish canapés 12.5

Kalamansi cured braised octopus  
Tiger prawns and coconut ceviche  
Sake and fennel cured swordfish steak  
Crispy squid and sesame salt  
Soy glazed hot smoked salmon

### Vegetarian canapés 10

Inari tofu and urid dhal tempura  
Pickled lotus root  
Vegetable spring roll  
Edamame hummus and homemade roti  
Grilled Padron peppers



# SNACKS

## FOOD

- Pork crackling** 4.25  
with sweet rice vinegar and chilli  
(available all night)
- Salmon & nori crackling** 4.5  
with sweet chilli jam  
(available all night)
- Vegetable spring roll shots** 6.75  
with chilli-miso, apple-ginger and  
hoisin-plum dipping sauces
- Prawn cookies** 8.25  
with plum and cucumber dipping sauce
- Crispy squid** 6.75  
with sesame salt,  
sweet yuzu and paprika mayo
- Edamame hummus** 7.25  
with pickled lotus root and beets,  
guindilla chilli and roti
- Sweet potato & taro chips** 4.5  
with miso, parmesan and rosemary salt
- Cheese selection from Jura** 8.5  
18-months Comté, Bleu de Gex and Morbier  
served with homemade rosemary & pink peppercorn  
oat cakes, Croatian fig chutney, walnuts and celery ribs,  
nashi pear and green grapes

