

## Cocktails

### Apéritif & Sparkling

Lillet Spritz 12.50

*lillet blanc, apricot liqueur, verjus, cremant de loire,  
white grape & apricot soda*

Rhubarb Mule 14.00

*bulleit bourbon, rhubarb liqueur,  
rhubarb & strawberry cordial, lemon, ginger beer*

Le Vesper Blanc 15.00

*tanqueray no. ten gin, ketel one vodka, lillet blanc,  
orange blossom & absinthe mist*

Pistache Royale 16.50

*pistachio syrup, green chartreuse, pommery brut champagne*



### Revisited Classics

Hibiscus Margarita 15.00

*casamigos blanco tequila, hibiscus, lime juice, agave*

French Gimlet 14.00

*no.3 gin, elderflower liqueur, lime juice*

Le Marais 15.00

*tanqueray gin, kumquat liqueur, raspberry syrup,  
lemon, fancy foamer*

Panache 14.00

*tanqueray gin, byrrh, campari*



### After Dinner

Marron Glacé Old Fashioned 16.00

*havana club selección de maestros, amaro montenegro,  
fernet branca, marron glacé syrup*

After Eight 15.00

*hennessy vs cognac, baileys, crème de cacao brown,  
crème de menthe verte*

Tatin Martini 15.00

*ketel one vodka, manzana verde, caramel, cream,  
coffee & vanilla foam, nutmeg*

## Spiritueux

*Verre - 50ml*

### Vodka

Ketel One 12.50 - Absolut Elyx 14.50  
Black Cow 14.50 - Grey Goose 16.00 - Belvedere 16.00

### Gin

Tanqueray 12.50 - Plymouth 15.50 - Sipsmith 15.75  
Hendrick's 15.75 - Tanqueray 10 17.00 - Monkey 47 19.00

### Tequila/Mezcal

Batanga Blanco 12.50 - Batanga Reposado 12.50  
Herradura Blanco 15.00 - Creyente Mezcal 16.75  
Casamigos Blanco 17.00 - Casamigos Mezcal 17.75  
Casamigos Añejo 22.00

### Rum

Havana 3yr 12.50 - Havana 7yr 13.50  
Ron Zacapa Centenario 23 16.50

### Whisky / Whiskey

Jameson Black Barrel 12.50 - Bulleit Bourbon 12.50  
Johnnie Walker Black 12.50  
Bulleit Rye 13.50 - Woodford Reserve Bourbon 15.00  
Cardhu 12yr 16.00 - Caol Ila 12yr 16.00  
Nikka from the Barrel 19.00 - Oban 14yr 19.50  
Jack Daniel's Single Barrel 22.00 - Johnnie Walker Blue 45.00

## Boisson Fraiches

|                          |      |
|--------------------------|------|
| Soft Drinks              | 5.25 |
| Citron Pressé            | 4.95 |
| Orangina / Jus de Fruits | 5.50 |
| Kingsdown Mineral Water  | 4.95 |

## Sans Alcool

Eleanor Spritz 10.00  
*everleaf marine, rose syrup, fever-tree elderflower tonic*

Dry Bramble 10.00  
*tanqueray 0%, blackberry shrub, lemon juice*

Printemps Martini 10.00  
*tanqueray 0%, everleaf marine, elderflower cordial*

Nolita 10.00  
*cape agave abstinence, hibiscus, lime, agave*

## Apéritifs

|                             |       |
|-----------------------------|-------|
| Pernod, Ricard, Suze        | 12.00 |
| Lillet Blanc / Rose / Rouge | 12.00 |
| Dubonnet / Byrrh            | 12.00 |
| Aperitif de Normandie       | 12.00 |
| Pineau des Charentes        | 12.00 |
| Kir                         | 10.50 |
| Kir Royal                   | 16.50 |

## Bières et Cidre

|                | Pressions | Half Pint | Pint |
|----------------|-----------|-----------|------|
| Meteor Lager   |           | 5.50      | 8.50 |
| Meteor Blanche |           | 5.50      | 8.50 |
| Bière du Jour  |           | 5.50      | 8.50 |

| Bouteilles de Bieres et Cidres          | 330ml |
|-----------------------------------------|-------|
| Meteor Pilsner                          | 6.95  |
| Sierra Nevada Pale Ale (355ml)          | 6.95  |
| Showerings Triple Vintage Cider (375ml) | 6.95  |
| Lucky Saint Lager (0.5%)                | 6.00  |
| Meteor IPA (0.0%)                       | 6.00  |

*A cover charge of £1.00 will be applied in the Brasserie*

*All wines contain sulphites and some may contain allergens. Please inform your server if you suffer from any allergies. A discretionary 15% Service Charge will be added to your bill.*

*All gratuities are managed independently - No flash, or intrusive photography.*

*All spirits served 50ml, with 25ml available upon request*