

# Steak & Lobster

## Small Plates

Smoked beef flat tacos with lime and crème fraîche	7
Crispy steak rolls with spiced bourbon maple glaze	8
Surf and turf croquettes with jalapeño mayo	8
Warm veggie mince lettuce cups v	6

## Cocktails

<b>Peach Bellini</b> White peach purée and prosecco	9.5
<b>Lychee Martini</b> Tanqueray gin, Kwai Feh lychee liqueur, elderflower, violette, lemon and cranberry	9.5
<b>The Passionate</b> Bombay Sapphire gin, Aperol, pink grapefruit juice, lemon and passionfruit syrup	9.5
<b>Strawberry &amp; Rhubarb Fizz</b> Skyy vodka, rhubarb and rosehip cordial, strawberries, lemon and prosecco	9.5
<b>Our Rum Punch</b> Havana 3 year rum, Gosling's rum, Velvet Falernum, pineapple juice, lime and Angostura bitters	9.5
<b>Watermelon Mule</b> Skyy vodka, watermelon juice, lime and ginger beer	9.5
<b>Pineapple &amp; Mandarin Martini</b> Skyy vodka, mandarin, pineapple purée, grapefruit sherbet and lemon	9.5
<b>Cacao Old Fashioned</b> Bulleit Rye whiskey, Mozart Black, Amaro di Angostura, chocolate bitters and orange oils	10.5

## Non-Alcoholic

<b>The Cooler</b> Pineapple, lemon and grapefruit sherbet, mint, ginger ale	7
<b>Raspberry &amp; Lychee Sling</b> Lychee juice, mint, raspberries, lemon and soda water	7

## Sparkling Wine By The Glass

Prosecco Extra Dry, Fantinel NV	150ml	9
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## Champagne By The Glass

<b>Brut</b> Moët & Chandon Brut Impérial NV	14
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## Wines By The Glass

<i>also available in 125ml measures</i>	175ml	<i>Carafe</i>
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<b>White</b>		
Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2017	7	19
Tenuta Rapitalà (Grillo) Sicily, Italy 2016/17	7.5	21
Corte Vigna (Pinot Grigio) Provincia di Pavia, Italy 2017/18	8.5	23
Dashwood (Sauvignon Blanc) Marlborough, New Zealand 2018	9	27
Gavi di Gavi 'Toledana', Domini Villa Lanata (Cortese) Piemonte, Italy 2017	10	30
<b>Red</b>		
Veramonte Reserva (Carménère) Colchagua Valley, Chile 2017/18	7	19
Tenuta Rapitalà, Campo Reale (Nero d'Avola) Sicily, Italy 2017/18	7.5	21
Rare Vineyards (Pinot Noir) France 2017	8.5	23
Don Jacobo, Vendimia Seleccionada Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2018	9	27
Portillo (Malbec) Uco Valley, Mendoza, Argentina 2019	10	30
<b>Rosé</b>		
Veramonte Reserva Rosé (Syrah) Casablanca Valley, Chile 2018	7	19
Belvino Rosé (Pinot Grigio) Veneto, Italy 2018	8	22
<b>Dessert Wine</b>		<i>125ml</i>
Château Grand-Jaugu 37.5cl (Sémillon, Sauvignon Blanc, Muscadelle) Sauternes, Bordeaux, France 2016		8

## Beer & Cider

	<i>Bottle</i>
Peroni	5
Heineken	5
Meantime Pale Ale	5
Magners Irish Cider	5

## Soft

<b>Bottled water</b>	4.95
Acqua Panna still water	
S.Pellegrino sparkling water	
<b>Juices</b>	3.25
Fresh orange	
Fresh apple	
Fresh grapefruit	
Cranberry	
Tomato	
<b>Sparkling</b>	3.25
Lemonade	
Tonic water	
Slimline tonic	
Coke	
Diet Coke	

## Sparkling Wine

Prosecco Extra Dry, Fantinel NV	<i>Bottle</i>	40
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## Champagne

<b>Brut</b>	
Moët & Chandon Brut Impérial NV	68
Bollinger Special Cuvée Brut NV	80
Veuve Clicquot Brut NV	85
<b>Rosé</b>	
Moët & Chandon Rosé Impérial NV	88

## Wines

<b>White</b>		<i>Bottle</i>
Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2017		26
Tenuta Rapitalà (Grillo) Sicily, Italy 2016/17		28
Corte Vigna (Pinot Grigio) Provincia di Pavia, Italy 2017/18		32
Recoleta, Bodega Lorca (Pedro Ximenez) Mendoza, Argentina 2018		34
Dashwood (Sauvignon Blanc) Marlborough, New Zealand 2018		38
Gavi di Gavi 'Toledana', Domini Villa Lanata (Cortese) Piemonte, Italy 2017		42
La Marimorena (Albariño) Rías Baixas, Spain 2017/18		44
Sancerre, La Gravelière 48 Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2017		50
Chablis, Bouchard Ainé & Fils (Chardonnay) Burgundy, France 2017		50
<b>Red</b>		
Veramonte Reserva (Carménère) Colchagua Valley, Chile 2017/18		26
Tenuta Rapitalà, Campo Reale (Nero d'Avola) Sicily, Italy 2017/18		28
Rare Vineyards (Pinot Noir) France 2017		32
Côtes du Rhône 'Gentilhomme', Ogier (Grenache, Syrah) Rhône, France 2017		34
Borgo Tesis, Fantinel (Cabernet Sauvignon) Friuli, Italy 2016		36
Don Jacobo, Vendimia Seleccionada Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2018		38
Fleurie, Pascal Clément (Gamay) Burgundy, France 2017		44
Salentein Barrel Selection (Malbec) Mendoza, Argentina 2017		46
The Federalist Honest Red Blend (Merlot, Zinfandel, Cabernet Sauvignon) North Coast, California 2015		50
Châteauneuf-du-Pape, Bois de Pied Redal, Ogier (Grenache, Syrah, Carignan) Rhône, France 2016		70
<b>Rosé</b>		
Veramonte Reserva Rosé (Syrah) Casablanca Valley, Chile 2018		26
Belvino Rosé (Pinot Grigio) Veneto, Italy 2018		28
<b>Dessert Wine</b>		
Château Grand-Jaugu 37.5cl (Sémillon, Sauvignon Blanc, Muscadelle) Sauternes, Bordeaux, France 2016		24

## Spirit Selection

<i>also available in 25ml measures</i>	<i>50ml</i>
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<b>Vodka</b>	
Skyy	7.5
Ketel One	8
Ciroc	9
Belvedere	9.5
Grey Goose	10
<b>Gin</b>	
Bombay Sapphire	7.5
Tanqueray	8
Hendrick's	9.5
Sipsmith	9
<b>Rum</b>	
Bacardi Carta Blanca	7.5
Havana 3 year	7.5
Appleton Estate	8
Havana 7 year	9
<b>Scotch</b>	
Single Malt	
Glenmorangie 10 year	9
Glenlivet Founder's Reserve	9.5
Macallan Gold	10
Talisker 10 year	10
Laphroaig 10 year	11
Oban 14 year	11
Lagavulin 16 year	12
<b>Blended</b>	
Chivas Regal 12 year	7.5
Johnnie Walker Black Label	8
Johnnie Walker Gold Label	11
<b>Irish</b>	
Jameson	7.5
<b>American</b>	
Wild Turkey	7.5
Jack Daniel's	8
Maker's Mark	8.5
Woodford Reserve	9
<b>Tequila</b>	
Jose Cuervo Tradicional	7.5
<b>Cognac</b>	
Hennessy VS	8
Courvoisier VSOP	10
Rémy Martin VSOP	10
<b>Liqueurs / Digestifs</b>	
Disaronno Amaretto	6
Baileys	6
Tia Maria	6
Sambuca	6

## Loose Leaf Tea Selection

English Breakfast	4.25
Jasmine	4.25
Earl Grey	4.25
Fresh mint and lemon	4.25
Green Sencha	4.25
Rosehip and Hibiscus	4.25

## Coffee Selection

Filter coffee	4.25
Latte	4.25
Decaffeinated	4.25
Macchiato	4.25
Espresso	4.25
Mocha	4.25
Cappuccino	4.25
Double espresso	4.8
Rococo chocolate	6
(award-winning organic drinking chocolate with a creamy finish)	

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.