menu

PETER STREET KITCHEN

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MOËT & CHANDON

The Art of Exceptional Celebrations
A festive collaboration in Japanese dining
and champagne excellence.

- COCKTAILS -

The Gingerbread Royale £16
A festive take on a timeless classic, with Belvedere vodka, Cointreau and Moët & Chandon Rosé, finished with delicate gingerbread foam.

Torrone No. 7 £15
A rich and velvety winter indulgence, blending Eminente 7-year-old rum with Moët & Chandon Brut-infused torrone, egg nog and warming winter spices.

The Panettone Reserve £18
A sophisticated twist on the classic Old Fashioned, combining Sir Davis rye whisky, panettone and Moët & Chandon syrup, semi-dry Marsala, panettone essence and bitters.

MAGNUMS OF CHAMPAGNE - POSSESS AN UNMISTAKABLE - AIR OF GRANDEUR

The greater volume allows the wine to mature at a more graceful pace, often yielding a silkier texture, finer mousse, and a more harmoniously layered expression on the palate. Yet beyond these technical virtues lies their true allure.

A magnum transforms an ordinary gathering into a ceremonious affair. Abundance and indulgence, and as the effervescent stream fills each glass, it feels less like a simple pour and more like a lavish gesture an unmistakable declaration that the moment at hand is worthy of celebration in its most sumptuous form.

Moët & Chandon Brut Impérial NV and Rosé Impérial NV are served exclusively by magnum.

Three 50ml serves

The Discovery Champagne Flight £28
A journey through the Moët style — from the signature Brut Impérial, through Rosé, finishing with the vintage expression.

Moët & Chandon Brut Impérial NV,
Rosé Impérial NV, Grand Vintage Brut 2016

Allergen & Dietary

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.

MOËT & CHANDON

MOËT & CHANDON - CHAMPAGNE COLLECTION -

Glass | Bottle | Magnum

Brut Impérial NV £18 | £95 | £190
Fresh and vibrant, with bright citrus and white fruit aromas. Elegant and generous, with a refined balance and crisp finish.

Rosé Impérial NV £20 | £105 | £200
Lively and expressive, with ripe red berries and subtle floral notes. Fresh and seductive on the palate, with a delicate fruity finish.

Grand Vintage 2016 £25 | £132 | -
A refined vintage Champagne with notes of ripe fruit, citrus and toasted brioche. Precise and elegant, with depth, freshness and a long, mineral finish.

Grand Vintage Rosé 2016 £28 | £148 | -
Elegant and complex, revealing layers of red berries, citrus and delicate spice. Silky and beautifully structured, with freshness and a lingering finish.

Nectar Impérial Rosé NV £24 | £128 | -
Rich and expressive, with vibrant red fruit and exotic floral aromas. Luscious and generous, balanced by a refreshing, fruity finish.

- RIKYU LOUNGE BAR -

Lemon Butter and Shichimi Edamame £8.50
Tender edamame, lemon butter, shichimi sea salt

Truffle Ponzu Lotus Crisps £8
Crispy lotus root, truffle ponzu mayonnaise

Gyoza Taco Moriawase £24
A selection of six Japanese-inspired crispy tacos, featuring:
-Yellowfin tuna with shiso dressing
- Seared beef with truffle and chilli dressing
- Corn and courgette with spicy yuzu salsa

- THE CRISP COLLECTION -

Peruvian Spiced Chicken Wings £11
Crisp chicken wings, Peruvian spices

Crispy Filo King Prawns £17
Filo-wrapped king prawns, anticucho mayonnaise

Rock Shrimp Tempura £18.50
Crispy rock shrimp, ama ponzu

Paprika-Dusted Calamari £16
Green chilli, lime, cayenne chilli mayonnaise

Crispy Chestnut Mushrooms £16
Golden chestnut mushrooms, black pepper, fresh ginger

- WAGYU -

Gyoza Tacos £34
Crisp gyoza shells, seared beef, truffle chilli dressing