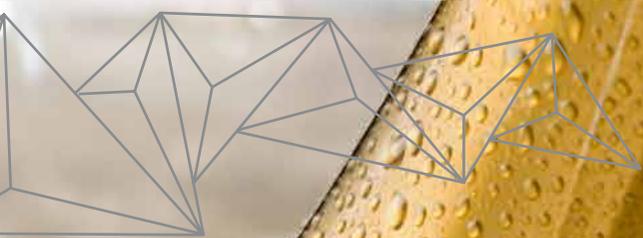


THIS MENU IS AVAILABLE IN ENGLISH ONLY

CHAMPAGNE BAR



CHAMPAGNE



Cristal Brut Millesimé Louis Roederer

£312

Reims-France

Grapes: Pinot Noir, Chardonnay

Louis Roederer champagne is one of the finest champagne in the world, a delicious nectar of remarkable elegance and complexity. The Louis Roederer winery, founded in 1776, was the official supplier to the Russian imperial court for many years. The famous Cristal owes its name to the innovative and unusual flatbottomed crystal bottle.

Louis Roederer Brut Premier

£91

Reims-France

Grapes: Chardonnay, Pinot Noir, Pinot Meunier

Brut Premier is both elegant and rich, youthful and mature with a very particular structure, on the border between wine for an aperitif and wine to accompany you throughout the meal.

Dom Pérignon Moët & Chandon

£231

Épernay-France

Grapes: Chardonnay, Pinot Noir

Dom Pérignon champagne is a tribute to the visionary genius of Benedictine monk Dom Pierre Pérignon (1638-1715) who made important contributions to wine production and quality in the Champagne region.

Moët & Chandon Brut Rosé Impérial

£87

Épernay-France

Grapes: Pinot Noir, Pinot Meunier, Chardonnay

Perfect harmony of lines and aromas. Rosé Impérial is famed for its charm, elegance, unique personality and its delicate pink color with copper hues that recalls the shades of autumn sunsets.

Moët & Chandon Brut Impérial

£76

Épernay-France

Grapes: Pinot Noir, Pinot Meunier, Chardonnay

The most popular and best-recognized Champagne in the world. The scent of this Champagne reveals a great aromatic complexity that is confirmed later in the mouth with a unique flavor. At the same time generous and lightweight... Essential for any occasion!

Moët & Chandon Ice Rosé Impérial

£91

Épernay-France

Grapes: Pinot Noir, Pinot Meunier, Chardonnay

Moët Ice Imperial is an example of elegance, glamor and innovative nature of the Maison. A luxurious white lacquered bottle with a pink tie, pink and gold label and silver design, perfectly combined with the most sophisticated summer style.

Moët & Chandon Ice Impérial

£86

Épernay-France

Grapes: Pinot Noir, Pinot Meunier, Chardonnay

Moët Ice Impérial, the first and only champagne especially created to be enjoyed over ice. A new champagne experience combining fun, fresh and free sensations while remaining true to the Moët & Chandon style.

Veuve Clicquot La Grande Dame

£200

Reims-France

Grapes: Pinot Noir, Chardonnay

This exclusive blend of eight of historical Estate's Grands Crus was created in 1972 to celebrate the bicentenary of the Maison, La Grande Dame is a tribute to Madame Clicquot also known as "La Grande Dame de la Champagne".

Veuve Clicquot Rosé

£96

Reims-France

Grapes: Pinot Noir, Pinot Meunier, Chardonnay

This Champagne is known to be one of the best loved sparkling roses. Elegant and fruity, this wine frees the senses, charms the eye and ravishes the palate. Proudly bearing the imperial red signature of Madame Clicquot, it promises moments of sheer pleasure.

Veuve Clicquot Ponsardin Brut

£79

Épernay-France

Grapes: Pinot Noir, Pinot Meunier, Chardonnay

Clicquot Estate, founded in 1777, owes its worldwide fame to an exceptional lady, Madame Clicquot, who took over the family estate after her husband's death and, with her strength of character and strong aptitude for business, transformed it into a great Champagne house.

Veuve Clicquot Rich Rosé

£90

Reims-France

Grapes: Pinot Noir, Pinot Meunier, Chardonnay

Veuve Clicquot brand continues to embody the values held dear by Madame Clicquot: modernity and audacity blended together with an emphasis on quality and expertise that are second to none.

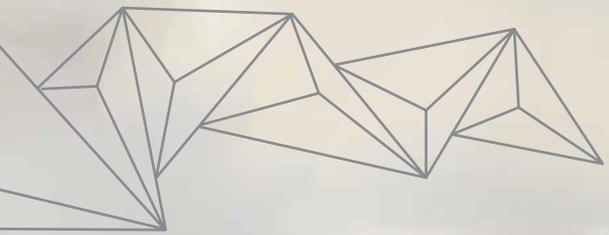
Veuve Clicquot Rich Brut

£85

Reims-France

Grapes: Pinot Noir, Pinot Meunier, Chardonnay

In the history of Champagne, wines that were blended for greater sweetness were customarily described as "rich". That is exactly what Veuve Clicquot has achieved here: producing a fresh and fruity, high dosage champagne with incredible versatility.



CHAMPAGNE



Krug Grande Cuvée Brut

£287

Reims-France

Grapes: Chardonnay, Pinot Noir

The Grande Cuvée Brut is the archetype of the Krug philosophy, and contains all savoir faire of a great maison. Over 120 base wines are combined to create a cuvée of exceptional finesse, which rests on the lees for six years. In total, it takes over twenty years to produce this superb Cuvée.

Perrier-Jouët Brut Belle Epoque

£225

Épernay-France

Grapes: Chardonnay, Pinot Noir, Pinot Meunier

True to its artistic heritage, Perrier-Jouët produces its champagnes as unique works of art. They are assembled in a single creative burst which combines harmony, finesse and elegance, hallmarks of Perrier-Jouët.

Ruinart Rosé

£119

Reims-France

Grapes: Chardonnay, Pinot Noir

The Maison Ruinart has been creating its Champagnes in the spirit of innovation, purity and timeless elegance. Ruinart Rosé is the result of 250 years of research and perfectionism, the indulgent expression of the "Ruinart Taste".

Ruinart Brut

£119

Reims-France

Grape: Chardonnay

Since its foundation in 1729, Ruinart has taken pride in the excellence of its cuvées. The unique shape of its bottle is a tribute to the historic ones used in the eighteenth century.

Laurent Perrier Cuvée Rosé

£119

Reims-France

Grape: Pinot Noir

La Cuvée Rosé was created in 1968 from the boldness and know-how of the Maison. Perfected at each stage of its making, Cuvée Rosé is acknowledged for its consistency and its high quality. It is characterized by its ripe red fruit aromas, a high intensity and great freshness.

Laurent Perrier Brut

£70

Reims-France

Grapes: Chardonnay, Pinot Noir, Pinot Meunier

The Maison of Laurent-Perrier was founded in 1812. Purity, freshness, lightness and elegance are the essential characteristics expressed in this champagne.

Taittinger Brut Cuvée Prestige

£86

Reims-France

Grapes: Chardonnay, Pinot Noir, Pinot Meunier

Since 1931, step by step, Champagne Taittinger has grown and taken its place among the great Champagne Houses, imposing with audacity an innovative style particularly influenced by personality of chardonnay grapes.

Lanson Brut Black Label

£66

Reims-France

Grapes: Pinot Noir, Chardonnay, Pinot Meunier

Champagne Lanson is one of the oldest existing Champagne Houses, making some of the world's finest champagnes since 1760. The Maison Lanson has been the official supplier to the British court since 1900; later Lanson also became the only Champagne of the principality of Monaco.

Pommery Brut Royal

£66

Reims-France

Grapes: Pinot Noir, Pinot Meunier, Chardonnay

Champagne Pommery was the first Maison to commercialize a brut champagne in 1874. Madame Pommery created the first successfully marketed Brut Champagne at a time when most champagnes were excessively sweetened by sugar.

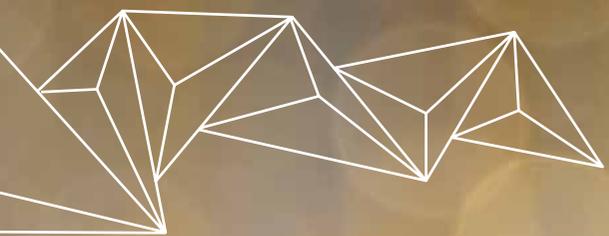
Mumm Cordon Rouge

£66

Reims-France

Grapes: Pinot Noir, Chardonnay, Pinot Meunier

In 1875, as a tribute to some of their most prestigious clients, Mumm decorated a few of their bottles with a crossed red silk ribbon (a reference to the Legion of Honour) and sealed them with an oval label... And the success of Cordon Rouge was established.



SPARKLING WINES



Ferrari Perlé Brut Millesimato Trento DOC “F.lli Lunelli” £66
Trentino Alto Adige-Italia
Grape: Chardonnay

With its natural elegance, Ferrari is among the most glittering manifestations of that art of living which is so very Italian, an icon of style that wins you over from the very first sip.

Prosecco Valdobbiadene Superiore di Cartizze DOCG “Marsuret” £50
Veneto-Italia
Grape: Glera (Prosecco)

Prosecco is a grape variety that, thanks to its stylish versatility, has created a real style of drinking and is very popular in all markets. Its most noble expression is produced in Cartizze, the charming location in the Prosecco DOC area.

Prosecco Valdobbiadene Superiore DOCG Brut “Bisol” £46
Veneto-Italia
Grape: Glera (Prosecco)

Bisol is synonymous with quality and certainly one of the most successful historic cellars in the world of Prosecco, offering a wide range of products, all with high standards.

Prosecco Valdobbiadene Superiore DOCG Brut “Aneri” £40
Veneto-Italia
Grape: Glera (Prosecco)

Aneri’s philosophy is to produce only premium quality wines in limited quantities respecting the tradition of the land, the vines and the good living.

Prosecco Ice “Canti” £35
Veneto-Italia
Grape: Prosecco

Canti prosecco has created the latest fad in Italian fizz with its “Ice” variant - the first big brand Prosecco designed for drinking over ice.

Berlucchi ’61 Nature £69
Lombardia-Italia
Grapes: Chardonnay, Pinot Noir

Berlucchi ’61 Nature is the protagonist of a bold decision: to produce a “nature” Franciacorta free of dosing syrup that embodies the purest expression of the territory... The audacity that was recognized with “Three Grapes” the highest award of the Italian Sommelier Association.

Berlucchi '61 Saten

£59

Lombardia-Italia
Grape: Chardonnay

No other Italian sparkling wine can be soft and velvety like Satén. With a more delicate flavor than the classic brut, this Franciacorta stands out for its inimitable and persuasive character.

Franciacorta Rosé DOCG "Marchese Antinori"

£63

Lombardia-Italia
Grape: Pinot Nero

Born on the estate Montenisa from the union of Antinori family experience and the vocation of Franciacorta's terroir, this noble sparkling Rosé stands out for its balance, smoothness and inimitable finesse.

Franciacorta Blanc de Blancs DOCG "Marchesi Antinori"

£60

Lombardia-Italia
Grapes: Chardonnay, Pinot Bianco

Tradition, passion and intuition are the qualities that led Antinori family to establish itself as one of the leading Italian wine producers. Every vintage, every terroir, every idea the family puts in place is a new beginning, a new quest to raise the quality margins.

Franciacorta Cuvée Prestige "Ca' del Bosco"

£65

Lombardia-Italia
Grapes: Chardonnay, Pinot Nero, Pinot Bianco

Ca' del Bosco is one of Italy's most modern and advanced wineries of today. Ca' del Bosco has a unique principle which governs and defines every aspect of production: excellence. Cuvée Prestige Ca' del Bosco of Franciacorta does not need any presentation: it's considered to be the reference point for Italian sparkling wines.

Alta Langa Contessa Rosa Rosé "Fontanafredda"

£48

Piemonte-Italia
Grape: Pinot Nero

Contessa Rosa represents the true spirit of Fontanafredda. It is named after Countess Rosa Mirafiori, the morganatic wife of King Victor Emmanuel II and mother of Emmanuel Guerrieri of Mirafiori who founded the winery in 1878.

Alta Langa Extra Brut "Fontanafredda"

£45

Piemonte-Italia
Grapes: Pinot Nero, Chardonnay

Extra Brut Metodo Classico Alta Langa is one of jewels of Fontanafredda. Perfect as an aperitif, but above all, having an indisputable personality, is a great match for sophisticated dishes.

Domaine Chandon Brut Rosé

£60

Mendoza-Argentina

Grapes: Chardonnay, Pinot Noir

Chandon Brut Rosé is a great drink to consume before a meal to stimulate the appetite and it has just the right amount of intensity to make a nice food sparkler. Whenever you are ready to drink it, it is ready to be consumed ...

Domaine Chandon Brut Classic

£53

Mendoza-Argentina

Grapes: Chardonnay, Pinot Noir

Domaine Chandon was the first French-owned sparkling wine producer in Argentina. Chandon brut is distinguished for its flavours of citrus, pear, raspberry and vanilla. Basically dry, but with a sweet ripe dosage that makes it round and creamy.

Crémant d'Alsace AOC Brut "Domaine Gruss & Fils"

£46

Alsace-France

Grapes: Pinot Blanc, Auxerrois, Riesling

In France, outside the Champagne region, sparkling wines produced by the classic method are called "Crémant". This Crémant is versatile and ideal to be consumed during casual aperitifs.

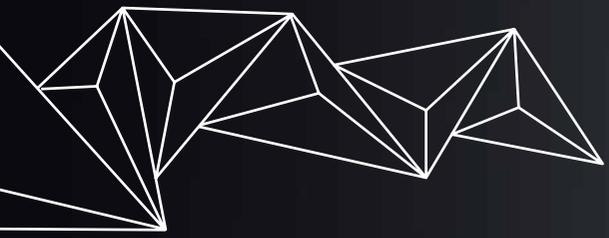
Cava Reserva Familia "Juvé y Camps"

£49

Penedés-España

Grapes: Macabeo, Parellada, Xarel·lo

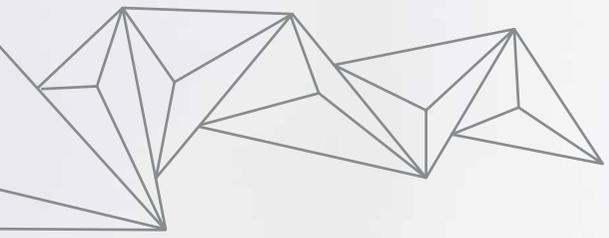
This Cava of great personality owes its character to a harmonious blend of the classic, indigenous grape varieties. It is the winery's emblematic Brut Nature which they have proudly named "Reserva de la Familia".



BY THE GLASS SELECTION



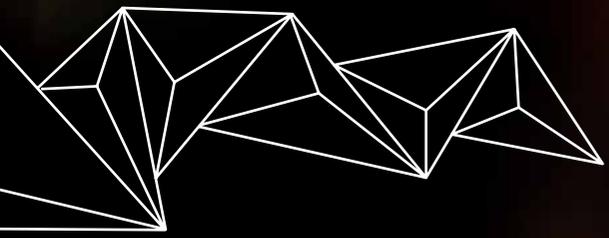
<p>Moët & Chandon Rosé Impérial Épernay-France Grapes: Pinot Noir, Pinot Meunier, Chardonnay</p>	£23
<p>Moët & Chandon Brut Impérial Épernay-France Grapes: Pinot Noir, Pinot Meunier, Chardonnay</p>	£20
<p>Veuve Clicquot Rich Rosé Reims-France Grapes: Pinot Noir, Pinot Meunier, Chardonnay</p>	£23
<p>Veuve Clicquot Rich Brut Reims-France Grapes: Pinot Noir, Pinot Meunier, Chardonnay</p>	£21
<p>Laurent Perrier Brut Reims-France Grapes: Chardonnay, Pinot Noir, Pinot Meunier</p>	£17.5
<p>Lanson Brut Black Label Reims-France Grapes: Pinot Noir, Chardonnay, Pinot Meunier</p>	£16
<p>Franciacorta Blanc de Blancs DOCG “Marchesi Antinori” Lombardia-Italia Grapes: Chardonnay, Pinot Bianco</p>	£15
<p>Domaine Chandon Brut Rosé Mendoza-Argentina Grapes: Chardonnay, Pinot Noir</p>	£15
<p>Cava Reserva Familia “Juvé y Camps” Penedés-Spain Grapes: Xarel.lo, Macabeo, Parellada, Chardonnay</p>	£12
<p>Crémant d’Alsace AOC Brut “Domaine Gruss & Fils” Alsace-France Grapes: Pinot Blanc, Auxerrois, Riesling</p>	£12
<p>Prosecco Valdobbiadene Superiore DOCG Brut “Aneri” Veneto-Italia Grape: Prosecco</p>	£10
<p>Prosecco Ice “Canti” Veneto-Italia Grape: Prosecco</p>	£9



CHAMPAGNE COCKTAILS



La Vie en Rose	£22
Bulgarian roses and wild hibiscus syrup, rosé champagne	
St-Germain French 77	£19
St-Germain elderflower liqueur, fresh lime juice, champagne	
French 75	£19
Bombay Sapphire gin, fresh lime juice, sugar syrup, champagne	
Blooming Champagne	£19
Wild hibiscus syrup, champagne, hibiscus bloom	
Golden Pride	£19
Belvedere vodka, honey syrup, fresh lemon juice, Angostura orange bitters, champagne	
Violette Royale	£19
Crème de violette, Grey Goose vodka, fresh lime juice, champagne, a drop of butterfly pea flower extract	
Chambord Royale	£16
Chambord black raspberry liqueur, champagne	
French Kiss	£16
Crème de Cassis de Dijon, champagne, Frangelico	



SPARKLING COCKTAILS



Aperol Spritz £10
Aperol, prosecco, club soda

Apple Martini Spritz £10
Martini Bianco vermouth, green apple syrup, slice of ginger, slice of green apple, prosecco

Spritz Hugo £10
Elderflower syrup, prosecco, club soda

Martini Royale £10
Martini Bianco vermouth, prosecco, lime

Rosato Mio £10
Ramazzotti Aperitivo Rosato, prosecco, basil leaves, club soda

Elderflower Spritz £10
St-Germain elderflower liqueur, Beefeater gin, cucumber slices, prosecco

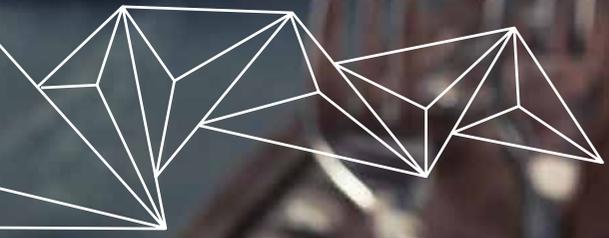
MSC Bellini £10
Peach schnapps, peach purée, orange juice, prosecco

Mimosa Blossom £10
Absolut Mango vodka, Galliano, orange juice, prosecco

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.
Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
All prices are inclusive of VAT.



CHAMPAGNE
MENU



MENU



CAVIAR*

ROYAL	30 g	£46
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ALL SERVED WITH:

Traditional Blinis; Chives, Shallots, Egg, Capers, Sour Cream

OYSTERS MARKET*

LIVE OYSTERS

A Platter of Fresh Market Oysters	1 dozen	£32
	½ dozen	£18
	¼ dozen	£10

ALL SERVED WITH:

Mignonette, Spicy Thai, St Marie & Aioli Sauces, Lemon Wedges

CHILLED PLATTERS

KING CRAB	King Crab Legs	£54
COQUILLAGES	Black Mussels or/and Manila Clams	£23
CÔTE D'AZUR	Black Mussels, Manila Clams, Sea Scallops	£43
FRUITS DE MER*	Tiger Prawns, Langoustines, Maine Lobster, King Crab, Black Mussels, Manila Clams, Sea Scallops, Market Oysters	£76

ALL SERVED WITH:

Mignonette, Spicy Thai, St Marie & Aioli Sauces, Lemon Wedges

& MORE

YELLOWFIN*	Tuna Tartare, Avocado, Spring Onions, Sesame	£20
SILVER SALMON*	Pickled Fried Silver Salmon, Salmon Roe, Vegetables	£17
HERRING TRIO*	Pickled Herrings: Natural, Tomato, Curry, with Potatoes, Egg, Sour Cream, Chives	£17
SASHIMI'S*	Big Eye Tuna, Yellowtail, King Salmon, Raw Sweet Shrimp; With: Soy, Wasabi, Pickled Ginger	£20
SHRIMP COCKTAIL*	Poached Tiger Prawns, Cocktail Sauce	£17
GRAVLAX*	Dill-Cured Salmon, Red Onion, Capers	£17

ALL SERVED WITH:

Rye Garlic Crostini, Lemon Wedges

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

All prices are inclusive of VAT.

* Consuming raw or undercooked fish, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

