

ronnie  
scott's



## DRINKS MENU

FONDÉ  EN 1743

MOËT & CHANDON

CHAMPAGNE



# WINE

## — WHITE WINE —

Glass (175ml)    Carafe (375ml)    Bottle (750ml)

### LIGHT, CRISP & FRESH

<b>Percheron Chenin Blanc Viognier</b> <i>South Africa, 2016</i>	<b>6.50</b>	<b>13.00</b>	<b>25.00</b>
<b>El Tesoro Verdejo, Castilla Leon</b> <i>Spain, 2015</i>	<b>7.00</b>	<b>14.00</b>	<b>26.00</b>
<b>Principato Pinot Grigio, Trentino</b> <i>Italy, 2015</i>	<b>8.50</b>	<b>17.00</b>	<b>32.50</b>
<b>Picpoul de Pinet L'Ormarine 'Duc de Morny'</b> <i>France, 2015</i>			<b>27.00</b>
<b>Bischöfliche Riesling Dry</b> <i>Mosel, 2015</i>	<b>8.00</b>	<b>16.00</b>	<b>30.00</b>
<b>Domaine Michel Girard Sancerre</b> <i>France, 2015</i>			<b>45.00</b>
<b>Domaine de la Motte Chablis Vieilles Vignes</b> <i>France, 2013</i>			<b>48.00</b>

### AROMATIC & FRUITY

<b>Moko Black Sauvignon Blanc, Marlborough</b> <i>New Zealand, 2015/16</i>	<b>9.50</b>	<b>19.00</b>	<b>37.00</b>
<b>Sauvignon Blanc, Domaine du Pré Baron</b> <i>Touraine, Loire Valley France, 2015</i>	<b>9.00</b>	<b>18.00</b>	<b>35.00</b>
<b>Réserve Personelle, Mâcon-Charnay</b> <i>France, 2015</i>	<b>9.00</b>	<b>18.00</b>	<b>35.00</b>
<b>Orballo Albariño, Bodegas la Val</b> <i>Spain, 2015</i>			<b>39.00</b>
<b>Domaine de Maltaverne Pouilly Fumé</b> <i>'L'Ammonite' France, 2015</i>			<b>45.00</b>

### FULLER BODIED, OAKED

<b>Bellefontaine Chardonnay</b> <i>France, 2015</i>	<b>8.00</b>	<b>16.00</b>	<b>30.00</b>
<b>Gavi di Gavi 'Nuovo Quadro',</b> <b>Il Cascinone</b> <i>Italy, 2015</i>	<b>8.75</b>	<b>17.50</b>	<b>34.00</b>
<b>Nielson by Byron Chardonnay, California</b> <i>USA, 2015</i>			<b>68.00</b>
<b>Vallet Frères, Meursault</b> <i>France, 2013</i>			<b>80.00</b>
<b>Pierre Bourée, Chassagne Montrachet</b> <i>France, 2011</i>			<b>95.00</b>
<b>Vallet Frères, Corton Charlemagne</b> <b>Grand Cru</b> <i>France, 2011</i>			<b>160.00</b>

## — ROSÉ WINE —

<b>Ancora Pinot Grigio Rosé</b> <i>Italy, 2015</i>	<b>6.25</b>	<b>12.50</b>	<b>24.00</b>
<b>Rosé d'Anjou, Pierre Chainier, Loire Valley,</b> <i>France, 2015</i>			<b>26.50</b>
<b>Domaine de la Vieille Tour Rosé,</b> <b>Côtes de Provence</b> <i>France, 2015</i>			<b>32.50</b>

We sell our still wine by the glass in 175ml measures. If you would like a small 125ml measure please ask. All wine and vintages are subject to availability and may vary. An alternative may be offered. Please note that all wines contain Sulphites. A discretionary 12.5% service charge will be added to your bill.

# WINE

## — RED WINE —

Glass (175ml)    Carafe (375ml)    Bottle (750ml)

### SOFT & EASY DRINKING

<b>Cabernet Merlot, Marktree</b> <i>Australia, 2014</i>	<b>6.50</b>	<b>13.00</b>	<b>25.00</b>
<b>Barbera d’Asti, ‘Crocera’</b> <i>Italy, 2014</i>	<b>8.00</b>	<b>16.00</b>	<b>30.00</b>
<b>Fleurie, La Reine de l’Arenite, La Madone, Beaujolais</b> <i>France, 2015</i>	<b>9.00</b>	<b>18.00</b>	<b>35.00</b>
<b>Alasia Langhe Nebbiolo</b> <i>Italy, 2014</i>	<b>8.50</b>	<b>17.00</b>	<b>32.00</b>
<b>‘Les Coteaux’, Cotes du Rhone Villages, Domaine Boutinot</b> <i>France, 2013</i>			<b>35.00</b>
<b>Pinot Noir, Le Vieux Quartier Bourgogne, Jean du Barre</b> <i>France, 2014</i>			<b>39.00</b>

### MEDIUM BODIED, SPICY

<b>Feria et Fêtes Grenache Noir, Pays des Côtes Catalanes</b> , 2014	<b>6.75</b>	<b>13.50</b>	<b>26.00</b>
<b>Shiraz, False Bay, Western Cape</b> <i>South Africa, 2013</i>	<b>7.50</b>	<b>15.00</b>	<b>29.00</b>
<b>Château La Tuilerie des Combes, Lussac St. Emilion</b> <i>France, 2012</i>	<b>9.75</b>	<b>19.50</b>	<b>38.00</b>
<b>Ribera del Duero Pinna Fidelis Crianza</b> <i>Spain 2012</i>	<b>11.00</b>	<b>22.00</b>	<b>42.00</b>
<b>Crozes Hermitage Cave de Tain</b> <i>France, 2015</i>			<b>45.00</b>
<b>Vallet Frères, Gevrey Chambertin Premier Cru ‘Clos St Jacques’</b> <i>France, 2007</i>			<b>160.00</b>

### FULLER BODIED, OAKED

<b>Vega del Rayo Rioja Reserva</b> <i>Spain, 2010</i>	<b>8.25</b>	<b>16.50</b>	<b>32.00</b>
<b>Malbec, Bodegas Nieto Senetiner, Mendoza</b> <i>Argentina, 2014</i>	<b>9.00</b>	<b>18.00</b>	<b>34.00</b>
<b>Clarendelle, Bordeaux</b> <i>France, 2010</i>	<b>10.00</b>	<b>20.00</b>	<b>38.00</b>
<b>Le Riche ‘Richesse’ Cabernet Sauvignon Merlot, Stellenbosch</b> <i>South Africa, 2013</i>			<b>39.00</b>
<b>Perelada ‘5 Finques’ Emporda</b> <i>Spain, 2012</i>	<b>11.00</b>	<b>22.00</b>	<b>42.00</b>
<b>Amarone della Valpolicella ‘La Colombaia’</b> <i>Italy, 2013</i>			<b>50.00</b>
<b>Priorat ‘V Di Vila’ Cims di Porrera, Catalonia</b> <i>Spain, 2008</i>			<b>50.00</b>
<b>Pomerol, Clos 56, Domaine Bouyer, Bordeaux</b> <i>France, 2012</i>			<b>98.00</b>
<b>‘Stags Leap’ Cabernet Sauvignon, Clos du Val, Napa</b> <i>USA, 2010</i>			<b>125.00</b>

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# CHAMPAGNE

## — CHAMPAGNE —

	Glass (125ml)	Bottle (750ml)
Moët & Chandon Brut Imperial NV	12.50	70.00
Laurent-Perrier Brut NV		75.00
Taittinger Brut reserve NV		75.00
Veuve Clicquot Yellow Label Brut NV	14.50	80.00
Ruinart Blanc de Blanc Brut NV		100.00
Krug Grande Cuvée Brut NV		180.00

## — ROSÉ CHAMPAGNE —

Moët & Chandon Brut Imperial NV Rosé	13.00	74.00
Taittinger Prestige Rosé NV		75.00
Veuve Clicquot Brut NV Rosé	16.00	85.00
Laurent-Perrier Cuvée Rosé NV		110.00
Moët & Chandon Vintage Rosé 2006		125.00
Dom Pérignon Rosé 2004		400.00

## — VINTAGE CHAMPAGNE —

Taittinger 'Comtes de Champagne' Blanc de Blancs 2005		160.00
Bollinger Grande Année 2005		180.00
Dom Pérignon 2006		230.00
Krug 2003		285.00
Dom Pérignon 1975		1,300.00

## — PROSECCO & SPARKLING WINE —

Prosecco Di Valdobbiadene, Domenico de Bertiol, <i>Italy</i>		39.00
Henners Brut 2010 English Sparkling Wine		45.00

## — DESSERT WINE —

Palazzina' Moscato Passito <i>Italy, 2013</i>	Glass (100ml) 7.00	Bottle (375ml) 20.00
Bordeaux, Classique Sauternes <i>France, 2014</i>		Bottle (500ml) 28.50

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# COCKTAILS

## — HOUSE COCKTAILS —

**These drinks are created by the people who make them for you; our bartenders.**

### **Phyllis Island 11.50**

*We highly recommend this unique and delicious blend of Chivas Regal 12 year old whiskey infused with cinnamon, mixed with smoky Laphroig whiskey, ginger and honey. Sophisticated and perfect for a late night.*

### **Bourbon Berry Sour 11.25**

*Fresh blackberries and raspberries are smashed with Woodford Reserve and Havana Club 3 años, then shaken over crushed ice with apple and lemon to create this mojito inspired delicious drink.*

### **Beebop Breezer 10.50**

*A delicious and refreshing blend of Belvedere vodka, with fresh cucumber, cranberry and mint finished with a hint of gingerbread syrup.*

### **Gin at 6 10.75**

*This Ronnie's Bar original celebrates the English heritage wonderfully. Bombay Sapphire is infused with world famous Earl Grey Tea. With the addition of orange bitters, honey, lemon and Cointreau, you've got something amazing.*

### **Passion Lilly 10.75**

*Like all good sour cocktails, the Passionfruit is both equally sweet and pleasantly tart. We decided to create a delicious gin cocktail with Bombay Sapphire, Lillet Blanc, lemon, sugar and passionfruit shaken to perfection.*

### **The Smoking Vespa 10.75**

*If you are a regular here at Ronnie's you may have witnessed the occasional line of Vespas outside Bar Italia revving their engines. This is what inspired this cocktail; our take on the London classic Vesper Martini. Bombay Sapphire with a beautiful hint of Laphroig smoke after-taste, this drink is for the Soho-night-lifer.*

### **Number 47 11.00**

*This elegant cocktail is a blend of Woodford Reserve bourbon with Drambuie and Frangelico. Shaken with orange bitters for a citrus lift.*

### **Tropical Jamaican Martini 11.25**

*We have combined Wray and Nephew rum with Licor 43, freshly squeezed lemon juice, passion fruit sugar syrup, apple juice and a pinch of cinnamon to make this tropical drink.*

### **The Rumbingbird 11.25**

*The humming bird loves the hibiscus flower. It feeds upon its luscious, refreshing flavour and aroma. This cocktail combines hibiscus, lime, mint and Manzana verde with Havana Club 7 años rum for the perfect balance of taste and kick.*

### **The Champagne Socialist 13.00**

*In 2015 The Champagne Socialist was conceived in Ronnie Scott's Jazz Club. This fruity and bubbly delight has raspberries, Belvedere Vodka, Chambord, and is topped with Moët & Chandon Brut Imperial.*

**All profits from the sale of this cocktail go to the Ronnie Scott's Charitable Foundation. For information about this Foundation go to:-**  
**[www.ronniescotts.co.uk/foundation](http://www.ronniescotts.co.uk/foundation)**

# COCKTAILS

## CLASSICS

**Classics are drinks that have stood the test of time, and at Ronnie's we have put together some examples of classic drinks that, whilst perhaps sounding familiar, we feel are often overlooked or poorly made. The following are our versions; they are as tasty as they are simple.**

### **Mint Julep 10.25**

*Woodford Reserve makes this bourbon classic. Simply adding sugar and a healthy portion of mint over ice makes it a drink easy to enjoy. Refreshingly smooth yet strong.*

### **The Old Fashioned 11.00**

*Possibly the first drink in history to be referred to as a cocktail. This drink's age as indicated in its name is evident in the maturity of its ingredients: a blend of bitters and brown sugar with your choice of Glenlivet Founders Reserve Whisky, Wild Turkey Rye or Woodford Reserve Bourbon.*

### **Side Car 11.00**

*There is some controversy over whether this classic cocktail originates from France in the 1920's or New Orleans in the 19th Century. Our recipe is not controversial however, Hennessy Fine de cognac is shaken with Cointreau and lemon juice for this stunning and elegant bartender's favourite.*

### **Singapore Sling 11.25**

*This historic gin cocktail pre-dates the 1920's and originates from the Raffles Hotel in Singapore. Nearly a century later at Ronnie Scott's you'll be tasting this legendary cocktail with Bombay Sapphire, Fresh lime, pineapple juice, Cherry Marier, Cointreau, Benedictine, a dash of angostura bitters and finally, grenadine floated on top.*

### **Martini 10.50**

*Originally made with gin but also popular with vodka. We recommend Bombay Sapphire and Belvedere vodka but you can choose any from our extensive list. Served with olives or a lemon twist.*

### **Bramble 11.25**

*A creation of the great Dick Bradsell. Born in the mid 1980's, it remains a popular English cocktail using Bombay Sapphire, Chambord, sugar syrup and lemon juice with a float of Crème de Mure.*

### **Whisky Sour 10.50**

*Ronnie Scott's version of an all time favourite. Chivas Regal 12yr old whisky mixed with fresh lemon juice and a touch of sugar syrup.*

### **Daiquiri 10.25**

*Our Daiquiris are made using Havana Club 3 años, combined with fresh lime juice and sugar to create a rich, refreshing flavour.*

### **Mojito 11.25**

*Everybody knows it, everybody loves it. Made with Havana Club 3 años, this is our version of the Cuban classic.*

### **Tom Collins 10.25**

*If you have not heard of this famous cocktail it is definitely worth a try. Here we use Bombay Sapphire, freshly squeezed lemon juice and sugar syrup, topped with soda.*

### **French 75 13.00**

*An elegant classic champagne cocktail made with Bombay Sapphire Gin, lemon and sugar and topped with Moët & Chandon*

# COCKTAILS

## CLASSICS

### **Cosmopolitan 11.25**

*Since the birth of the Cosmopolitan in the 1970's, it holds its own amongst more contemporary cocktails to remain a siren of sophistication. Our version is made with Belvedere Citrus and Cointreau, cranberry juice and freshly squeezed lime.*

### **Margarita 11.75**

*Mexico's most famous drink is made here using Olmeca Altos Plata tequila, Fresh lime and Cointreau either on the rocks or straight up with salt. If you are in a fruitier mood you might fancy a sweet version with Peach, Strawberry, Raspberries, or Passion fruit. If you are feeling experimental we highly recommend our "Ronnie's Blackberry Margarita".*

### **Mai Tai 10.75**

*You cannot go wrong with this Trader Vic invention when the name itself means 'Out of this world!' A delicious mix of Havana Club 3 años, Wray & Nephew, pineapple, lime juice and apricot brandy.*

### **Caipirinha 10.25**

*Think of the beautiful, vibrant, sun-soaked, pulsating Brazil, then taste their national cocktail, the Caipirinha. A common carnival cocktail which we make using Cachaca Sagatiba Pura, a true Brazillian spirit.*

### **Ronnie's Brandy Alexander 12.25**

*This is a well-known classic with a slight difference; we use Hennessy Fine de Cognac, with the addition of cinnamon, Frangelico and Araku coffee liqueur shaken with fresh cream.*

### **Manhattan 11.25**

*This historic cocktail is named after the club, "The Manhattan", in NYC and originated in the early 1870's. Here we stir Woodford Reserve Bourbon, Martini Riserva Speciale Rubino, Noilly Prat Vermouth and angostura bitters slowly before pouring into a martini glass, served sweet, dry or perfect.*

## APERITIFS

**In this day and age we tend to call anything in a cocktail glass a 'cocktail', but originally the cocktail served a very specific function, whether as an early morning 'pick-me-up' or under the pretence of having wondrous medicinal properties. One function was as an appetizer; "a cocktail must whet appetite, not dull it... it should stimulate the mind as well as the appetite." The following drinks serve this purpose wonderfully.**

### **Cucumber Cooler 11.00**

*A light, sweet and refreshing drink made from Hendricks gin, Licor 43 and cool crushed cucumber with lemon juice and sugar.*

### **Aperol Spritz 12.50**

*Ronnie Scott's take on the Italian Classic Cocktail. Instead of Prosecco we use Moët & Chandon Brut Imperial with the famous appetivo liquor. With a freshly cut orange on top it is a perfectly refreshing pre-dinner drink.*

### **Negroni 10.50**

*The Negroni is possibly the most famous aperitif cocktail in the world. With all of the brilliant Italian Jazz Musicians playing throughout the history of the club we would be silly to not give you this drink as an option. Enjoy this classic with Bombay Sapphire, Martini Riserva Speciale Rubino and Campari.*

*Some cocktails contain cream or free range egg white. Please ask your server for details.*

# COCKTAILS

## DIGESTIFS

**It is late, but it is not time to go home. We are known for our Espresso Martinis. They are so popular we decided to give you some choice when it is time to recharge a little....**

### **Espresso Martini 11.00**

*Our espresso martini is even better than dessert, drinking 'till the small hours it keeps you alert and energised with the caffeine kick from a fresh espresso shaken over ice with Belvedere, Araku fine coffee liqueur and sugar syrup.*

### **Rum Refuel Martini 11.00**

*As the classic but for lovers of rum, shaken with Havana Club 3 años.*

### **Caffe Mandorla 11.00**

*Amaretto Lazzaroni is shaken with fresh espresso and Araku, and then topped with a double cream float for a luxurious finish.*

### **Hazlenut Mochatini 11.00**

*Belvedere, Frangelico and Araku shaken with fresh espresso and chocolate make this a decadent and rich delight.*

### **Morning Martini 11.00**

*The flavours of coffee and orange unite in this decadent mix of Grand Marnier, Belvedere vodka and fresh espresso finished with orange bitters.*

## NON-ALCOHOLIC DRINKS

**At 5.00**

### **Pete King Nojito**

*Chopped, changed, juiced and charged. Mint fresh-pressed lime and cloudy apple juice. A soft classic. A refreshing thirst quencher.*

### **Cuban Mistress**

*This extremely popular drink originates from Santiago. Passionfruit, pineapple, lemon, and orange flavours for anyone and everyone to enjoy.*

### **Ronnie's Remedy**

*If there was only 1 word to describe this drink it would be "cleansing". With fresh ginger, lemon, honey, mint and apple juice the Ronnie's Remedy will make you feel brand new.*

### **Lady Day Lemonade**

*This non-alcoholic refreshment is tasty, smooth, and can be enjoyed any time of year. Kiwi, Pineapple and Passionfruit topped with Fentiman's cloudy Lemonade, Lady Day is a refreshing thirst quencher.*

**We are pleased to offer Fentimans botanically brewed soft drinks and mixers, made using all natural ingredients**

*Bitter lemonade, Rose lemonade, Ginger ale and Ginger beer,  
Tonic water, Light Tonic, and Herbal Tonic water **3.25***

*Hildon Sparkling/Still mineral water 750ml **4.00***

*Hildon Sparkling/Still mineral water 330ml **2.00***

Some cocktails contain cream or free range egg white. Please ask your server for details.



# WHISKY

## WHISKY

### BLENDED SCOTCH WHISKY

<b>Chivas Regal 12yr 40%</b>	<b>7.75</b>
<b>Cutty Sark 40%</b>	<b>7.75</b>
<b>Monkey Shoulder Triple Malt Speyside 40%</b>	<b>7.75</b>
<b>Johnnie Walker Black Label 12yr 40%</b>	<b>8.00</b>
<b>Johnnie Walker Gold Label Reserve 40%</b>	<b>11.00</b>
<b>Chivas Regal 18yr 40%</b>	<b>12.50</b>
<b>Johnnie Walker Platinum Label 40%</b>	<b>16.50</b>
<b>Johnnie Walker Blue Label 40%</b>	<b>30.00</b>
<b>Chivas Regal 25yr 40%</b>	<b>40.00</b>

### SINGLE MALT SCOTCH WHISKY

<b>Glenmorangie 10yr 40% Highland</b>	<b>8.00</b>
<b>Glenfiddich 12yr 40% Speyside</b>	<b>8.00</b>
<b>Glenlivet Founders Reserve 40% Speyside</b>	<b>8.50</b>
<b>Aberfeldy 12yr 40% Highland</b>	<b>8.50</b>
<b>The Singleton 12yr 40% Speyside</b>	<b>8.80</b>
<b>Highland Park 12yr 40% Highland</b>	<b>8.90</b>
<b>Balvanie 12yr double wood 40% Speyside</b>	<b>9.20</b>
<b>Bowmore 12yr 40% Islay</b>	<b>9.20</b>
<b>Auchentoshan 12yr 40% Lowland</b>	<b>9.30</b>
<b>Laphroaig 10yr 40% Islay</b>	<b>9.40</b>
<b>Talisker 10yr 45.8% Skye</b>	<b>9.50</b>
<b>Cragganmore 12yr 40% Speyside</b>	<b>9.70</b>
<b>Ardbeg 10yr 40% Islay</b>	<b>10.00</b>
<b>Dalwhinnie 15yr 43% Highland</b>	<b>10.00</b>
<b>Oban 14yr 43% Speyside</b>	<b>10.50</b>
<b>Auchentoshan 3 Wood 43% Lowland</b>	<b>11.00</b>
<b>Dalmore 15yr 40% Highland</b>	<b>12.00</b>
<b>Jura 16yr 41% Jura</b>	<b>12.50</b>
<b>Lagavulin 16yr 40% Islay</b>	<b>13.00</b>
<b>Bowmore 15yr 40% Islay</b>	<b>13.50</b>
<b>Aberlour 18yr 43% Speyside</b>	<b>17.00</b>
<b>Glenmorangie 18yr 43% Highland</b>	<b>17.00</b>
<b>Dalmore 18yr 43% Highland</b>	<b>17.00</b>
<b>Dalmore King Alexander III 40% Highland</b>	<b>29.00</b>
<b>Bowmore 25yr 40% Islay</b>	<b>50.00</b>

# WHISKY & SPIRITS

## WHISKY

### IMPORTED WHISKY

<b>Woodford Reserve</b> 43.2% Kentucky	7.75
<b>Jameson</b> 40% Irish	7.75
<b>Jack Daniel's No. 7</b> 40% Tennessee	7.75
<b>Bulleit Bourbon</b> 45% Kentucky	7.75
<b>Buffalo Trace</b> 40% Kentucky	7.75
<b>Bushmills Black Bush</b> 40% Irish	7.75
<b>Wild Turkey</b> 50.5% Kentucky	8.00
<b>Wild Turkey Straight Rye</b> 40.5% Kentucky	8.50
<b>Bulleit Rye</b> 45% Kentucky	8.70
<b>Sazerac Straight Rye</b> 45% Kentucky	9.80
<b>Nikka From the Barrel</b> 51.4% Japan	10.50
<b>Eagle Rare 10yr old</b> 45% Kentucky	10.90
<b>Woodford Distillers Reserve Rye</b> 45.2% Kentucky	11.50
<b>Jack Daniel's Single Barrel</b> 45% Tennessee	12.50
<b>Nikka Coffey Grain</b> 45% Japan	12.50
<b>Jack Daniel's Single Barrel Rye</b> 47% Tennessee	13.00
<b>Woodford Reserve Double Oaked</b> 43.2% Kentucky	13.00
<b>Nikka Pure Malt Black Label</b> 43% Japan	13.50
<b>Suntory Hakashu Distillers</b> 40% Japan	15.00
<b>The Yamazaki Distillers Reserve</b> 43% Japan	16.00
<b>Sazerac 18yr Old</b> 45% Kentucky	18.00
<b>Stagg JR 8yr</b> 67.2% Kentucky	19.50
<b>Eagle Rare 17yr Old</b> 45% Kentucky	25.00
<b>George T. Stagg</b> 69.1% Kentucky	27.50

## COGNAC

<b>Hennessy Fine de Cognac</b>	8.25
<b>Remy Martin VSOP</b>	9.00
<b>Martell XO</b>	23.00
<b>Courvoisier XO</b>	24.00
<b>Hine Antique XO 1er Cru, Grand Champagne</b>	24.50
<b>Hennessy XO</b>	29.50
<b>Hennessy Paradis</b>	50.00
<b>Hennessy Paradis Imperial</b>	150.00

## ARMAGNAC & CALVADOS

<b>Pisco</b>	7.00
<b>Calvados VSOP Chauffe Coeur</b>	8.30
<b>Baron de Sigognac VSOP</b>	9.00
<b>Janneau XO</b>	18.00

## SHERRY & PORT

<b>Sanchez Romate Reserve Fino Sherry</b>	6.75
<b>Grahams 10yr Tawny Port</b>	7.00

# SPIRITS

## VODKA

<b>Belvedere</b> 40% Poland	7.75	<b>Adnams Longshore</b> 48% England	9.50
<b>Belvedere Citrus</b> 40% Poland	8.00	<b>Sipsmith Barley</b> 40% London	9.50
<b>Belvedere Pink Grapefruit</b> 40% Poland	8.00	<b>Koniks Tail</b> 40% Poland	9.70
<b>Reyka Small Batch</b> 40% Iceland	8.00	<b>Wyborowa Exquisite</b> 40% Poland	9.90
<b>Chase Potato Vodka</b> 40% England	8.50	<b>Belvedere Unfiltered</b> 40% Poland	10.50

## GIN

<b>Bombay Sapphire</b> 40% England	7.75	<b>Martin Miller's Westbourne Strength</b> 45.2% England/Iceland	10.00
<b>Portobello Road No. 171</b> 42% London	7.80	<b>Tanqueray 10</b> 47.3% England	10.00
<b>Martin Miller's Dry</b> 40% England/Iceland	7.80	<b>Star of Bombay</b> 47.5% England	10.00
<b>Dingle Small Batch</b> 42.5% Ireland	8.50	<b>Hendrick's</b> 41.4% England	10.50
<b>Sipsmith</b> 41.6% London	8.75	<b>Dodd's Small Batch</b> 49.9% London	10.50
<b>King of Soho</b> 42% London	9.00	<b>Square Mile Distillery</b> 47% London	10.50
<b>Half Hitch Camden Lock</b> 40% London	9.75		

## RUM

<b>Havana Club 3 años</b> 40% Cuba	7.40	<b>Gold of Mauritius</b> 40% Mauritius	9.00
<b>Captain Morgan Dark</b> 40% Jamaica	7.40	<b>Appleton 12yr Rare Blend</b> 43% Jamaica	9.50
<b>Gosling's Black Seal</b> 40% Bermuda	7.50	<b>Mount Gay XO</b> 43% Barbados	9.90
<b>Ron Abuelo 7yr</b> 40% Panama	7.80	<b>Havana Seleccion de Maestros</b> 45% Cuba	11.50
<b>Appleton Reserve Blend</b> 40% Jamaica	8.00	<b>Ron Zacappa 23yr</b> 40% Guatemala	16.50
<b>Havana Club 7 años</b> 40% Cuba	8.50	<b>Havana 15 años</b> 40% Cuba	27.00
<b>Ron Abuelo 12yr</b> 40% Panama	8.70	<b>Appleton 21yr</b> 40% Jamaica	30.00

## TEQUILA AND MEZCAL

<b>Olmecca Altos Plata 38%</b>	7.50	<b>Tapatio Añejo 38%</b>	12.00
<b>La Penca Mezcal 40%</b>	9.00	<b>Patron Reposado 40%</b>	12.50
<b>Patron XO Café 35%</b>	9.00	<b>Patron Añejo 40%</b>	13.50
<b>Tapatio Reposado 38%</b>	9.80	<b>Cuervo Reserva de la Familia 38%</b>	17.00
<b>Patron Silver 40%</b>	11.00		

We serve our spirits in 50ml measures. If you would like a small 25ml measure please ask your server.

## — BEERS AND CIDER —

<b>Peroni</b> <i>5.1% Italy</i>	<b>4.95</b>	<b>Anchor Steam Beer</b> <i>4.8% USA</i>	<b>5.30</b>
<b>Asahi Super Dry Black</b> <i>5% Japan</i>	<b>5.25</b>	<b>Aspall Dry Cyder</b> <i>5.5% England</i>	<b>5.10</b>
<b>Cusquena</b> <i>5% Peru</i>	<b>4.95</b>	<b>Portobello London Pilsner</b> <i>4.6% London. Portobello Pilsner is an unashamedly traditional lager in the Pilsner style - which takes time. Long cold fermentation and maturation with specially selected yeast is essential to achieve its fully rounded flavour</i>	<b>4.95</b>
<b>N1 Hammerton Pale Ale</b> <i>4.1% London. A session pale ale with a variety of fruity and aromatic hops from around the globe. The malt and hop combination creates a flavourful thirst-quenching beer.</i>	<b>5.40</b>	<b>Brixton Atlantic APA</b> <i>5.4% London. Inspired by the legendary American Pale Ales, Citra, Simcoe and Galaxy hops deliver bursts of tropical fruit and a refreshing finish.</i>	<b>5.50</b>
<b>Five Points Pale Ale</b> <i>4.4% London. A fresh, zesty, aromatic pale ale brewed with malted barley, a little wheat and Amarillo, Centennial and Citra hops from the west coast of the USA.</i>	<b>5.40</b>	<b>Howling Hops Ruby Red</b> <i>5.2% London. A full bodied red ale, packed with lots of stone fruit and hedgerow berry flavours, with a caramel malt base.</i>	<b>5.50</b>
<b>Wendelinus Blonde</b> <i>6.5% France. Rich Abbey Beer from Alsace, showing toffee and malty notes.</i>	<b>5.50</b>	<b>Brick Lane Lager</b> <i>5.0% London. This is a delicious classic lager with a modern twist from Redchurch brewery in Bethnal Green. Fresh, balanced and rounded.</i>	<b>5.50</b>
<b>Paradise Pale Ale</b> <i>3.7% London. Light American style pale ale by Redchurch, brewed to a session strength, but retaining body and depth and an intense hop character from the columbus, chinook and mosaic hops.</i>	<b>5.50</b>		

## — LIQUEURS —

<b>Amaretto Lazzaroni</b>	<b>6.75</b>	<b>Chambord</b>	<b>7.00</b>
<b>Antica White Sambuca</b>	<b>7.00</b>	<b>Antica Black Sambuca</b>	<b>7.50</b>
<b>Araku</b>	<b>6.75</b>	<b>Cointreau</b>	<b>7.25</b>
<b>Baileys</b>	<b>6.75</b>	<b>Koko Kanu</b>	<b>7.25</b>
<b>Frangelico</b>	<b>6.75</b>	<b>Kwai Feh Lychee</b>	<b>7.25</b>
<b>Krupnik Honey</b>	<b>6.75</b>	<b>Southern Comfort</b>	<b>7.25</b>
<b>Licor 43</b>	<b>6.75</b>	<b>Benedictine</b>	<b>7.75</b>
<b>Limoncello</b>	<b>6.75</b>	<b>Grand Marnier</b>	<b>7.75</b>
<b>Midori Melon</b>	<b>6.75</b>	<b>Drambuie</b>	<b>7.95</b>
<b>St. Germain</b>	<b>6.75</b>	<b>Sipsmith Sloe Gin</b>	<b>8.25</b>

## — APERITIFS AND BITTERS —

<b>Aperol</b>	<b>7.00</b>	<b>Jagermeister</b>	<b>7.50</b>
<b>Campari</b>	<b>7.00</b>	<b>Ricard</b>	<b>7.50</b>
<b>Pimm's No 1</b>	<b>7.00</b>	<b>Chartreuse Green</b>	<b>10.00</b>
<b>Fernet Branca</b>	<b>7.50</b>	<b>Pernod Absinthe</b>	<b>10.50</b>