APERITIFS

£ 6.00 for 50ml

Martini Bianco	15%
Martini Extra Dry	15%
Cinzano Bianco	15%
Martini Rosso	15%
Fernet Branca	40%
Dubonnet Red	14%
Pernod	40%
Campari	20%
Pimms No 1	25%
Lillet	17%
Stones Ginger Wine	13.5%

PORT and FORTIFIED WINE

		100ml
Fonseca Bin 27 Ruby Port	19%	**£ 7.50**
Taylor's Late Bottled Vintage 2004	19%	**£ 8.50**
Taylor's Ten Year Old Tawny	19%	**£ 9.25**
Dows Vintage Port 1997	19%	**£ 13.25**
Tio Pepe	16%	**£ 6.00**
Harveys Bristol Cream	17%	**£ 6.00**
Harveys Amontillado	17%	**£ 6.00**

Spirits are also available in measures of 25ml on request.
Wines by the glass are also available in measures of 125ml on request.

CAVALRY BAR & PALACE LOUNGE

Welcome to the
Cavalry Bar and Palace Lounge
at The Rubens at the Palace Hotel.
Join Tania Collins and her team in the Cavalry
Bar, where in the evening
you will be entertained by our
Resident Pianist Jody Wade

The Rubens AT THE PALACE

The Rubens at the Palace, 39 Buckingham Palace Road, London, SW1W 0PS
T: +44 (0) 20 7834 6600 W: www.rubenshotel.com E: bookrb@rchmail.com

BRUNCH

Available weekdays 10.00am to 12.00noon

Granola and Yoghurt **£5.50**
Organic granola, layered with natural yoghurt, strawberries and blossom honey

Bacon Butty **£6.50**
Suffolk back bacon, fried egg, brioche bap

Griddled Waffles **£8.50**
Caramelised banana, coconut, maple syrup

French Toast
With Maple syrup **£7.50**
Add grilled Portobello mushroom, roasted cherry tomatoes and crispy bacon **£12.50**

Eggs Royale **£13.00**
Smoked salmon, poached egg, English muffin, hollandaise sauce

Breakfast Bruschetta **£9.50**
Toasted ciabatta, Parma ham, rocket, poached egg, hollandaise sauce

The Morning After the Night Before **£19.50**
Rubens full English breakfast with a Snow Queen vodka Bloody Mary

We only use free range eggs and are committed to using sustainable fisheries for our fish supplies

A discretionary 12.5% service charge will be added to your bill.

COGNAC, ARMAGNAC and CALVADOS

		50 ml
Hennessey VS	40%	**£8.00**
Rémy Martin VSOP	40%	**£9.75**
Hennessey Fine de Cognac	40%	**£9.75**
Janneau VSOP Armagnac	40%	**£9.75**
Janneau XO Armagnac	40%	**£13.00**
Hennessey XO	40%	**£22.50**
Rémy Martin XO	40%	**£22.50**
Richard Hennessy	40%	**£160.00**

LIQUEURS and DIGESTIFS

All at £ 8.00 for 50ml

Amaretto Di Saronno	28%
Baileys	17%
Cointreau	40%
Dom Benedictine	40%
Drambuie	40%
Grand Marnier	40%
Kahlua	26%
Mozart Chocolate Cream	17%
Malibu	26%
Tia Maria	26%
Frangelico	20%
Mandarin Napoleon	28%
Sambuca	40%
Southern Comfort	40%

A discretionary 12.5% service charge will be added to your bill.

SPIRITS

Whisky		**50ml**
Chivas Regal	40%	**£ 8.25**
Chivas Regal 18 years old	40%	**£ 12.50**
Johnnie Walker Red Label	40%	**£ 8.50**
Johnnie Walker Black Label	40%	**£ 10.25**
Johnnie Walker Blue Label	40%	**£ 24.00**
Laphroig 10 years old	40%	**£ 11.00**
McCallan 10 years old	40%	**£ 11.00**
Talisker 10 years old	40%	**£ 11.00**
McCallan 18 years old	40%	**£ 14.50**
Bourbon		
Jack Daniel's	40%	**£ 9.00**
Maker's Mark	40%	**£ 9.00**
Jack Daniel's Single Barrel	45%	**£ 11.50**
Irish Whiskey		
Bushmills	40%	**£ 8.50**
Jameson	40%	**£ 9.00**
Black Bush	40%	**£ 9.00**
Bushmills 10 years old	40%	**£ 9.50**

Malt Whisky - Please ask to see our extensive list of fine Malts

Gin		
Plymouth	40%	**£ 6.50**
Tanqueray	40%	**£ 7.25**
Bombay Sapphire	40%	**£ 8.00**
Tanqueray 10	47%	**£ 11.00**
Beefeater 24	45%	**£ 10.50**
Brockmans	40%	**£ 11.00**
Hendrick's	41%	**£ 11.00**
Beefeater	40%	**£ 7.00**
Moller's	40%	**£ 7.00**
Egerton Pink	47%	**£ 7.50**

A discretionary 12.5% service charge will be added to your bill.

TEA and COFFEE

Served with own recipe biscuits

English Breakfast	**£ 4.45**
Earl Grey	**£ 4.45**
Darjeeling	**£ 4.45**
Mint Tea	**£ 4.45**
Camomile Tea	**£ 4.45**
Assam Tea	**£ 4.45**
Espresso	**£ 4.00**
Double Espresso	**£ 4.75**
Decaffeinated Coffee	**£ 4.95**
Americano	**£ 4.95**
Cappuccino	**£ 4.95**
Café Latte	**£ 4.95**

We Proudly Brew
STARBUCKS COFFEE

Café Mocha Espresso and chocolate with steamed milk, topped with whipped cream and a garnish of chocolate	**£ 4.95**
Macchiato A single espresso, softened by the addition of a small amount of foamed milk	**£ 4.25**
Hot Chocolate Chocolate syrup with hot milk, topped with whipped cream	**£ 5.50**
Add a Flavour - vanilla, caramel, Irish cream, hazelnut, almond, raspberry and crème de menthe	**£ 0.50**

A discretionary 12.5% service charge will be added to your bill.

LIGHT DISHES

Served between 12.00 noon and 11.30pm

SOUPS

Served with crusty rolls

Chef's Homemade Soup of the Day	**£**	**6.50**
Bea Tollman's Chicken Noodle Soup	**£**	**6.50**

CLASSICS

Bea Tollman's Prawn and Lobster Cocktail Peeled prawns, Cornish lobster, Marie Rose sauce, baby gem, diced cucumber, lemon	**£**	**14.50**
Oak-smoked Scottish Salmon Plate Beetroot and cucumber sal, honey and mustard dressing	**£**	**16.00**
Rubens Club Sandwich Grilled free range chicken, mayonnaise, bacon, tomato, lettuce, French fries	**£**	**16.50**
Chicago Steakhouse Sandwich 6oz Sirloin steak with a toasted tomato ciabatta loaf, sautéed spinach with garlic, blue cheese dressing, hand cut chips	**£**	**18.50**
Steamed Colchester Mussels White wine, garlic, chervil, French fries, toasted tomato ciabatta	**£**	**16.00**

SANDWICH SELECTION

Served on white, brown or granary bread with crisps and dressed salad

Wiltshire Ham, Wholegrain Pommery Mustard	**£**	**9.00**
Coronation Chicken	**£**	**9.00**
Inverawe Scottish Smoked Salmon, Cucumber	**£**	**11.00**
Free Range Egg Mayonnaise, Alresford Watercress	**£**	**9.00**
Prawn, Celery, Dill Mayonnaise	**£**	**10.00**
Finger Sandwich Selection (5 per person) Egg and cress, chicken mayonnaise, smoked salmon, ham and mustard, cucumber and cream cheese	**£**	**12.00** **per person**
Mug Of Soup With Your Sandwich	**£**	**3.50**

A discretionary 12.5% service charge will be added to your bill

SPIRITS

Vodka		**50ml**
Wyborowa	40%	**£ 7.25**
Smirnoff Red	40%	**£ 7.25**
Stolichnaya	40%	**£ 7.25**
Absolut	40%	**£ 7.25**
Absolut Peppar	40%	**£ 7.25**
Absolut Kurant	40%	**£ 7.25**
Absolut Citron	40%	**£ 7.25**
Zubrowka	40%	**£ 8.25**
Russian Standard	40%	**£ 8.25**
Chopin	40%	**£ 8.25**
Ketel One	40%	**£ 8.25**
42° below	40%	**£ 8.25**
Sputnik	40%	**£ 8.25**
Finlandia	40%	**£ 8.25**
Smirnoff Penka	40%	**£ 8.25**
Ciroc	40%	**£ 8.25**
Belvedere	40%	**£ 8.25**
Snow Queen	40%	**£ 8.25**
Grey Goose	40%	**£ 9.25**
Grey Goose L'Orange	40%	**£ 9.25**
Wyborowa Exquisite	40%	**£ 11.00**

Tequila		**50ml**
Jose Cuervo Gold	38%	**£ 7.25**
Jose Cuervo Traditional	38%	**£ 7.25**
Jose Cuervo Reserva de la Familia	38%	**£ 12.75**

Rum		**50ml**
Havana Club Anejo Especial	40%	**£ 7.25**
Bacardi	37.5%	**£ 7.75**
Captain Morgan	40%	**£ 7.25**
Mount Gay	37.5%	**£ 8.00**
Havana Club 3 year old	40%	**£ 9.00**

A discretionary 12.5% service charge will be added to your bill.

BOTTLED BEERS AND CIDER

Peroni	5.2%	**£ 4.75**
Budweiser	5.0%	**£ 4.75**
Becks	5.0%	**£ 4.75**
Budvar	5.0%	**£ 4.75**
Corona	5.0%	**£ 4.75**
Kaliber (Low Alcohol)	0.5%	**£ 4.75**
Magners cider	4.5%	**£ 4.75**
Duvel	8.2%	**£ 5.50**
London Pride	4.7%	**£ 5.00**
Old Speckled Hen	5.2%	**£ 5.00**

DRAUGHT BEERS

		Half pint	**Pint**
Budweiser	4.3%	£ 2.60	**£ 5.00**
Becks Vier	4.0%	£ 2.80	**£ 5.00**
Bass Ale	3.6%	£ 2.60	**£ 5.00**
Guinness	4.0%	£ 2.80	**£ 5.00**

SOFT DRINKS

Freshly Squeezed Orange Juice		**£ 3.50**
Beetroot		**£ 3.50**
Carrot		**£ 3.50**
Cranberry		**£ 2.75**
Pineapple		**£ 2.75**
Tomato		**£ 2.75**
Grapefruit		**£ 2.75**
Apple		**£ 2.75**
Coca Cola	330ml	**£ 3.00**
Diet Coke	330ml	**£ 3.00**
Lemonade	200ml	**£ 2.75**
Belu Sparkling Mineral Water	750ml	**£ 4.00**
	330ml	**£ 2.50**
Belu Still Mineral Water	750ml	**£ 4.00**
	330ml	**£ 2.50**

A discretionary 12.5% service charge will be added to your bill.

SALADS

Served between 12.00 noon and 11.30pm
Executive Chef Daniel Collins has designed the following salads drawing inspiration from our Founder and President Mrs Bea Tollman

Sesame Fried Chicken **£ 12.00**
Waldorf salad of apple, celery, pecans, yoghurt dressing

Pan Fried Mackerel Fillet **£ 10.00**
Warm Asian noodles, chilli, ginger, peanut, fresh coriander, wasabi and lime vinaigrette

Roasted Pumpkin and Goat's Cheese Salad (v) **£ 9.00**
Fresh sage, chopped pecans, radicchio leaves, olive oil, and toasted walnut bread

Warm Confit Duck, Chorizo and Field Mushroom **£14.00**
Roasted sweet potato, chicory, baby leaves, paprika oil drizzle

Classic Caesar Salad **£ 9.50**
Cos lettuce leaves, Caesar dressing, toasted croutons and Parmesan shavings
Add chargrilled chicken and bacon for an additional **£ 6.00**

SIGNATURE DISH

Bea Tollman's Green Goddess Salad **£10.00**
Diced avocado, spring onion, anchovy fillets, iceberg lettuce, baby gem leaves, sour cream dressing

A discretionary 12.5% service charge will be added to your bill.

MAIN MEALS

Served between 12.00 noon and 11.30pm

BURGERS AND HOT DOGS

All beef burgers are made using 100% British beef
Served in a brioche bun with lettuce, heirloom tomato, mayonnaise, hand cut chips or French fries

Wagyu Burger **£ 17.00**
8oz patty, Camembert, red onion marmalade, rocket, dill gherkin

Grilled Chicken, Chilli and Lime Burger **£ 15.50**
Bea Tollman's chicken breast, sweet chilli mayonnaise

Sesame Crusted Lentil Burger **£ 12.50**
Beetroot and apple slaw, roasted Portobello mushroom, fresh salad

Rubens' Burger **£ 12.50**
8oz Aberdeen Angus beef patty

Extras
Crispy bacon, avocado, Portobello mushroom, jalapenos, fried egg, mature cheddar, Monterey Jack, Stilton **£ 1.50** ***per topping***
Guacamole, salsa, garlic aioli, sour cream, mango chutney, honey-mustard, chilli jam **£ 1.00** ***per topping***

New Yorker Hot Dog **£ 14.50**
Frankfurter, sauerkraut, paprika, grilled onions, American mustard

Chilli Beef Dog **£ 14.50**
South African Boerewors sausage, chilli jam, fresh coriander, sweetcorn relish

MAIN COURSES

Catch of the Day **£ 16.50**
Prime fillet of fish in light batter, hand cut chips, tartare sauce, mushy peas, sea salt

Scottish Sirloin Steak **£ 22.00**
10oz Scottish sirloin steak cooked to your preference, Portobello mushrooms, roasted cherry tomatoes, hand cut chips

Massaman Chicken Curry **£ 16.50**
Steamed rice, Thai crackers

Polenta Gnocchi (v) **£ 14.50**
Roasted butternut squash, chestnut mushroom and thyme cream sauce, shaved Pecorino cheese

A discretionary 12.5% service charge will be added to your bill

MARTINIS

£ 12.50 each

"You choose the spirit, you choose the flavour - Just tell us how you like yours!"

Classic Martini
By serving our classic martinis from a martini trolley, we are aiming to deliver an exceptional experience for our guests.
We recommend a choice of two vodkas and two gins, carefully selected by our Head Barman Chris Perido.
If you would like any deviation from the classic, just ask!

Grape Martini
Absolute vodka, Elderflower syrup, fresh grapes and Champagne

French Martini
Wyborowa vodka, Chambord and pineapple juice

Bikini Martini
Hendrick's gin, Peach schnapps and Blue Curaçao

Paradise Martini
Plymouth gin, apricot brandy and orange juice

Espresso Martini
Finlandia Vodka, Kahlua and finest Starbucks espresso

Miss Berry
Fresh seasonal berries muddled with Wyborowa vodka, sugar and lime juice

Watermelon Martini
Absolut vodka and fresh watermelon

A discretionary 12.5% service charge will be added to your bill.

CLASSICS
£ 11.00 each

Piňa Colada
Havana Club rum, coconut milk and pineapple juice

Jamaican Mule
Morgan Spice rum, fresh lime juice, Angostura bitters
and sugar, finished with ginger beer

Mojito
Havana Club rum, mint, sugar and topped with soda water
Also available with strawberry or raspberry

Negroni
Campari, Sweet Vermouth and Plymouth gin

Caipirinha
Fresh lime juice, sugar and Cachacà
Also available with strawberry or raspberry flavour

Mai Tai
A combination of white and gold rum, mixed with almond syrup,
grenadine, apricot brandy, pineapple juice and fresh lime juice

Frozen Daiquiri
White rum and sugar blended together with ice
Also available with strawberry, raspberry, or peach

Bloody Mary
Wyborowa vodka, lemon juice and tomato juice

Sidecar
Cointreau, Hennessy VS and fresh lemon juice

Long Island Ice Tea
Havana Club rum, Tequila Don Julio, Plymouth gin, Wyborowa
vodka, Cointreau, fresh lemon juice and cola

Whisky Sour
Bourbon, fresh lemon juice, sugar and Angostura bitters

Margarita
Tequila Don Julio, Cointreau, fresh lemon juice and sugar

Manhattan
Angostura bitters, Canadian Club whisky and Vermouth

A discretionary 12.5% service charge will be added to your bill.

SMALL BITES TO SHARE
Served between 12.00 noon and 11.30pm

Battered Cod Goujons **£ 5.50**
With tartar and Marie Rose sauce

Sesame Fried Chicken **£ 5.50**
Coriander dressing

Duck Spring Rolls **£ 5.50**
Hoi sin sauce

Scotch Egg **£ 5.50**
Mustard sauce

Dedham Boathouse Lamb Chipolata **£ 6.00**
Minted tzatziki dip

Dedham Vale Beef Sausage Wellington **£ 7.00**
Sour cream and chives

Breaded Haggis Balls **£ 5.50**
Horseradish and watercress dip

Tiger Prawn Skewers **£ 7.00**
Rosemary, garlic and pink peppercorn marinade,
lemon thyme aioli

Mushroom Fritters **£ 5.50**
Garlic mayonnaise

SIDES

Rocket Leaves and Cherry Tomatoes **£ 4.00**
Balsamic dressing

Wilted Spinach **£ 4.00**
Lemon oil and garlic

Hand Cut Chips **£ 4.00**
With truffle oil and Parmesan

French Fries **£ 4.00**
Garlic aioli

Choose any three for £15.00 or four for £19.50

A discretionary 12.5% service charge will be added to your bill

DESSERTS

Served between 12.00 noon and 11.30pm

Vanilla Panna Cotta **£ 6.50**
Warm fig and honey compote

Pear and Blackberry Crumble with Maple Oats **£ 6.50**
Cinnamon ice cream

Flourless Chocolate and Hazelnut Cake **£ 6.50**
Clotted cream

Selection of Ice Cream **£ 6.50**
Chocolate, strawberry, vanilla, peppermint, Malteser

Fresh Fruit Salad **£ 6.50**
Elderflower sorbet

English and Continental Cheese Plate **£ 7.00**
Quince jam, celery and grapes

A discretionary 12.5% service charge will be added to your bill.

CONTEMPORARY

£ 11.00 each

Snow Queen Godfather
Snow Queen Vodka, Amaretto Di Saronno, Grenadine and soda

French 75
Plymouth gin, sugar, fresh lemon juice and Champagne

Matador
Golden Tequila, triple sec and lemonade

Cosmopolitan
Wyborowa vodka, Cointreau, lime and cranberry juice

Vanilla Coin
Vanilla vodka, Cointreau and ginger ale

Big Mak
Jim Beam, Chambord liquor, fresh raspberries and lime juice

Bramble
Plymouth gin, Crème de Mûre and lemon juice

Raspberry Cosmopolitan
Absolut Citron, Framboise, cranberry juice and raspberries

Gin Lilly
Beefeater, Lillet Blanc, Crème de Cacao and lemon juice

Have we missed your favourite?

Our dedicated bartenders are anxious to weave their magic and create the perfect cocktail for you.

A discretionary 12.5% service charge will be added to your bill.

CHAMPAGNE

Bottle Brut

Guy Cadel Brut NV	12%	**£**	**57.50**
Joseph Perrier Cuvée Brut Royal	12%	**£**	**62.50**
Moët & Chandon, Brut Imperial NV	12%	**£**	**64.00**
Joseph Perrier Demi Sec	12%	**£**	**65.00**
Laurent Perrier	12%	**£**	**64.00**
Tattinger	12%	**£**	**68.00**
Veuve Clicquot, Yellow Label NV	12%	**£**	**70.00**
Louis Roderer	12%	**£**	**75.00**
Ruinart Blanc De Blanc	12%	**£**	**85.00**
Bollinger, Special Cuvée NV	12%	**£**	**120.00**
Dom Pérignon Vintage 2000	12.5%	**£**	**195.00**
Krug Grande Cuvée	12%	**£**	**250.00**
Louis Roederer Cristal	12%	**£**	**290.00**

Bottle Rosé

Guy Cadel Rosé NV	12%	**£**	**57.50**
Joseph Perrier Rosé NV	12%	**£**	**85.00**
Laurent Perrier Rosé	12%	**£**	**95.00**
Krug Rosé	12%	**£**	**490.00**

By the Glass (125ml)

Guy Cadel NV	12%	**£**	**11.50**
Joseph Perrier Brut NV	12%	**£**	**13.50**
Guy Cadel Rosé NV	12%	**£**	**11.50**

CHAMPAGNE COCKTAILS

£ 11.00 each

Classic Champagne Cocktail
Brown sugar, Angostura bitters, Hennessy VS and Champagne

Kir Royal
Crème de Cassis topped with Champagne

Bellini
Peach purée and Champagne

A discretionary 12.5% service charge will be added to your bill.

PRINCES and PRINCESSES' CORNER

For children under the age of 12

Chicken Soup with Noodles **£ 4.50**

Palace Beef Burger **£ 7.00**
100% Angus beef burger with iceberg lettuce and tomato on a toasted bun, served with chunky chips or side salad

Mini Fish and Chips **£ 7.00**
Catch of the day served with chunky chips and mushy peas

Macaroni Cheese **£ 6.50**
Pasta shapes in a creamy cheese sauce

Ham and Cheese Toasties **£ 6.00**
Served with your choice of chunky chips or side salad

Chicken Fingers **£ 6.50**
Slices of chicken fillet in sesame and breadcrumbs served with chunky chips

Chocolate Fudge Sundae **£ 3.95**
Warm chocolate fudge cake, ice cream, marshmallow and chocolate sauce

Chunky Fresh Fruit Platter **£ 3.95**
With fruit flavoured yoghurt

A discretionary 12.5% service charge will be added to your bill.

BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

THE BOUCHARD FINLAYSON WINE SELECTION FROM SOUTH AFRICA

Our proud association with this estate has allowed us to share with you some of the finest wine the Southern Hemisphere has to offer. Multi award winning wine maker Peter Finlayson brings you Burgundian-inspired Pinot Noirs and Chardonnays. These sought after wines promise a style of elegance and flavour that will certainly surprise and delight.

WHITE WINES

	175ml	250ml	Bottle
Walker Bay Sauvignon Blanc, Bouchard Finlayson **South Africa** *Dry, balanced and delicate tropical flavour with a hint of grass and gooseberries*	£ 7.50	£ 10.00	£ 29.00
Kaaimansgat Chardonnay, Bouchard Finlayson **South Africa** *Rich mineral and citrus fruits enhanced with French oak*	£ 8.50	£ 11.50	£ 33.00
Sans Barrique Chardonnay, Bouchard Finlayson **South Africa** *Typical French style, dry, unoaked with undertones of fresh pear and apple*	£ 7.50	£ 10.00	£ 29.00
Missonvale Chardonnay, Bouchard Finlayson **South Africa** *Rich full bodied oaked wine with aromatic apricot and vanilla flavour*	£ 9.75	£ 13.00	£ 38.00
Blanc de Mer, Bouchard Finlayson **South Africa** *An all occasion medium bodied blend*	£ 6.25	£ 8.00	£ 23.00
Gewürztraminer, Caves de Pfaffenheim, Alsace **France** *Dry with aromas of roses, passionfruit and floral notes*	£ 9.25	£ 12.50	£ 37.00
Pinot Grigio, Venezia Giulia 2010 **Italy** *Light-bodied, lean wine that is light in colour with spritzy flavours that are crisp and acidic*	£ 6.75	£ 8.75	£ 27.00
Chablis Patrick Muize Burgundy 2008 **France** *Deliciously dry, with steely, mineral notes and a long, lingering and very smart finish*	£ 9.75	£ 13.00	£ 38.00

A discretionary 12.5% service charge will be added to your bill.

RED WINES

	175ml	250ml	Bottle
Hannibal, Bouchard Finlayson **South Africa** *A blend of 5 grape varieties originating from France and Italy leaving a tannic, fresh red berry, smoky finish*	£ 11.00	£ 14.50	£ 42.00
Galpin Peak Pinot Noir, Bouchard Finlayson **South Africa** *A well made concentrated wine with violet tones from the southern hemisphere master of Pinot Noir*	£ 11.75	£ 16.00	£ 45.00
Merlot De Pourthie, Languedoć Roussillon **France** *Dark berry flavour with nuanced hints of cocoa, herb and earth, with a soft structure*	£ 6.25	£ 7.75	£ 23.00
Château Tabuteau, Lusaac, Bordeaux **France** *A very smooth Claret with rich blackberry and red fruit flavours with a hing of tar and black cherries*	£ 9.75	£ 12.50	£ 40.00
Montepulciano D'Abruzzo doc, Villa Moncaro **Italy** *Lively, characterful dry young wine with soft tannins*	£ 6.75	£ 9.00	£ 27.00
Castillo D Clavijo, Rioja **Spain** *Intense and velvety, aroma of ripe red berries with vanilla from the oak barrel*	£ 7.25	£ 9.75	£ 28.00

ROSE WINES

Sandhill Crane Rosé **USA** *An elegant savoury wine with mouthfuls of cranberry fruit*	£ 6.75	£ 9.00	£ 27.00
Château Bel Air, Perponcher, Bordeaux **France** *Juicy red fruits, cherries, plums and raspberries on the nose. Superb balance, finesse and elegance*	£ 8.75	£ 11.00	£ 35.00

A discretionary 12.5% service charge will be added to your bill.