



DRINKS MENU

PLACERE PLACET

“An efficient bartender’s first aim should be to please his customers, paying particular attention to meet the individual wishes of those whose tastes and desires he has already watched and defined; and, with those whose peculiarities he hasn’t had the opportunity to learn, he should politely inquire how this guest wishes a beverage to be served, and use his best judgment in endeavoring to fulfil those desires to satisfaction. In this way he will not fail to acquire popularity and success.” –JERRY THOMAS

Please note that a discretionary service charge of 15% will be added to your bill.
All prices are inclusive of VA

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FROM START TO FINISH

It is here that we begin the imbibers' journey from start to finish, offering some of our carefully envisioned and sourced products and creations, in an order most suited to the journey through all things drinkable.

Our vision is simple – to make your own personal journey with us the best it can be and unique to you, our guest.

It is our pleasure to please...

APERITIF

Evolved from the Medieval Latin word "aperitivus", based on the Latin word "aperire", to open. The following drinks, generally lower in alcoholic strength, stimulate your palate and senses in anticipation of the wonderful things to follow.

PALLIATIVE CONCOCTIONS

A selection of low alcohol by volume beverages for those in favour of some, but not a complete, measure of temperance...

PORTUGUESE SUNSET £18

Port LBV, Red Vermouth, Cranberry, Plum Bitters, Tonic Water

SAMBUCHA £18

Italicus, Sambuca, Lemon and Kombucha

TEATIME £18

Matusalem Sherry, Lapsang Souchong, Lemon, Soda, Islay Whisky spray

CHAMPAGNE – BY THE GLASS

		125ml	Bottle
NV	Billecart-Salmon, Brut Reserve	28	145
NV	Deutz, Classic, Brut	29	165
NV	Ruinart, Blanc de Blancs	40	255
2012	Billecart-Salmon, <i>Cuvée Nicolas François</i>	60	350
NV	Krug Grande Cuvée, <i>171ème Edition</i>	75	450
2011	Krug	95	600
2005	Billecart-Salmon, Blanc de Noir, <i>Le Clos Saint-Hilaire</i>	150	850
2004	Dom Perignon, Plénitude P2	165	950
2013	Salon, Blanc de Blancs, <i>Cuvée 'S'</i>	210	1290
NV	Billecart-Salmon, Rosé	35	185
2012	Billecart-Salmon, Rosé, <i>Cuvée Elisabeth Salmon</i>	60	350
2008	Dom Pérignon, Rosé	130	750

WHITE WINE – BY THE GLASS

		175ml	Bottle
2023	Sancerre, Alain Gueneau Loire Valley, France	24	90
2022	Chablis, Nathalie & Gilles Fèvre Burgundy, France	28	105
2022	Riesling, Roche Granitique, Domaine Zind-Humbrecht Alsace, France	30	120
2020	Chassagne Montrachet, Domaine V.Girardin Burgundy, France	45	195

		125ml	Bottle
2020	Riesling Scharzhofberger, Kabinett, Egon Müller Mosel, Germany	 60	350
2020	Sauvignon Blanc, Eisele Vineyards Napa Valley, California, USA	 60	350
2020	Hermitage, Domaine de Chapoutier, De l'Orée Rhône Valley, France	 85	485
2019	Montrachet Grand Cru, Domaine Thenard Burgundy, France	 185	1300

ROSE WINE – BY THE GLASS

		175ml	Bottle
2024	Rumor Rose, Cuvée Premium Côtes de Provence, France	26	95

RED WINE – BY THE GLASS

		175ml	Bottle
2020	Minervois Estibals, Domaine de L'Ostal, Languedoc-Roussillon, France	24	90
2023	Chianti Superiore, Poggiotondo, Tuscany, Italy	25	95
2018	Pauillac du Château de Lynch Bages Bordeaux, France	35	130
2018	Barolo, Boroli Piedmont, Italy	36	150
2018	Gevrey-Chambertin, David Duband Burgundy, France	45	195

			125ml	Bottle
2006	Hermitage, Domaine de la Chapelle Rhône Valley, France		85	550
2008	Château Lynch-Bages Pauillac, Bordeaux, France		95	565
2019	Sassicaia, Tenuta San Guido Tuscany, Italy		125	700
2008	Château Palmer Margaux, Bordeaux, France		150	950
2005	Harlan Estate Napa Valley, California, USA		350	2100
2014	Petrus Pomerol, Bordeaux, France		950	6100
2008	Échezeaux Grand Cru, Domaine de la Romanée- Côte de Nuits, Burgundy, France		1250	8500

SWEET WINE – BY THE GLASS 100ML

2017	Tokaji Szamorodni, Istvan Szepsy Hungary	32
2003	Château De Fargues Sauternes, France	48
2013	Château d'Yquem, by Magnum Sauternes, France 	165

FORTIFIED WINE- BY THE GLASS 100ML

	Sherry Matusalem, VORS, Gonzalez Byass	25
	Sherry Pedro Ximenez Noe, Gonzalez Byass	25
2018	Quinta do Noval, LBV Port	18
2009	Quinta do Noval, Tawny Port	38

CHAMPAGNE – BY THE BOTTLE

BILLECART-SALMON

NV	Brut, Brut Reserve	145
NV	Brut, Blanc de Blancs	210
2012	Brut, <i>Cuvée Nicolas François</i>	350
2009	Brut, <i>Cuvée Louis Salmon</i> , Blanc de Blancs	350
2005	Brut, <i>Le Clos Saint Hilaire</i> , Blanc de Noirs	850
NV	Brut, Rosé	185
2012	Brut, Rosé, <i>Cuvée Elisabeth Salmon</i>	350

BOLLINGER

NV	Brut, <i>Special Cuvée</i>	145
2014	Brut, <i>La Grande Année</i>	295
2008	Extra-Brut, <i>R.D. Récemment Dégorgé</i>	900
NV	Brut, Rosé	165
2014	Brut, Rosé, <i>La Grande Année</i>	305

DOM PERIGNON

2015	Brut	425
2004	Brut, Plénitude P2	950
1996	Brut, CEnothèque, 1996	2500
2008	Brut, Rosé	750
1995	Brut, Rosé, Plénitude 2	2800

HENRIOT

NV	Brut, Souverain	125
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KRUG

NV	Brut, Grande Cuvée, 171 nd Edition	450
1995	Brut, <i>Collection</i>	2500
2002	Brut, <i>Clos d'Ambonnay</i> , Blanc de Noirs	5000

LAURENT-PERRIER

NV	Brut, <i>Grand Siècle Iteration #26</i>	240
2004	Brut, Rosé, <i>Cuvée Alexandra</i>	420

LOUIS ROEDERER

NV	Brut, <i>Collection 246</i>	160
2016	Brut, <i>Cristal</i>	550
2017	Brut, Rosé	250

JACQUESSON

NV	Extra-Brut, <i>Cuvée 747</i>	195
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POL ROGER

NV	Brut, Réserve	160
NV	Extra-Brut, <i>Pure</i>	170
2016	Brut, Vintage	225
2015	Brut, Blanc de Blancs	270
2015	Brut, <i>Cuvée Sir Winston Churchill</i>	550
2018	Brut, Rosé	295
2015	Brut, Rosé	310

RUINART

NV	Brut, R de Ruinart	185
NV	Brut, Blanc de Blancs	255
NV	Brut, Rosé	250
2007	Brut, Rosé, <i>Dom Ruinart</i>	550

SALON

2013	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	1290
2012	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	1850

CHAMPAGNE – MAGNUMS

NV	Delamotte, Blanc de Blancs	320
2014	Delamotte, Blanc de Blancs	450
NV	Palmer & CO, Blanc de Blancs	350
NV	Jacquesson, Extra-Brut, Cuvée 746	450
NV	Billecart-Salmon, Blanc de Blancs	410
NV	Billecart-Salmon, Cuvée Sous-Bois	500
1999	Henriot, Brut, Cuvée Des Enchanteleurs	950
1993	Dom Ruinart, Blanc de Blancs	1900
2016	Pol Roger Brut, Vintage	500
2008	Pol Roger Brut, Winston Churchill	2100
NV	Krug, Brut, Grande Cuvée 168ème Edition	1050
2003	Krug, Brut	2250
2002	Krug, Clos du Mesnil, Blanc de Blancs	8000
1985	Krug, Brut, Collection	9000
NV	Billecart-Salmon, Brut, Rosé	400
2004	Laurent-Perrier, Brut, Rosé, Alexandra	950
NV	Krug Brut, Rosé, 20 th Edition	1950
1986	Dom Ruinart, Brut, Rosé	1950

WHITE WINE – BY THE BOTTLE

2020	Chardonnay, Macon-Verzé ,Leflaive Burgundy, France	150
2022	Viognier, Le Pied De Samson, Georges Vernay Rhône Valley, France	160
2019	Mercurey, Champs Martin Blanc, B. Lorenzon Burgundy, France	180
2022	Meursault, Domaine Antoine Jobard Burgundy, France	220
2020	Riesling, Scharzhofberger, Kabinett, E. Müller Mosel, Germany	350
2019	Ornellaia Bianco, Tenuta dell'Ornellaia Tuscany, Italy	450
2016	Le Petit Cheval, Château Cheval Blanc Bordeaux, France	600
2009	Puligny-Montrachet, Domaine Leflaive Burgundy, France	950
2019	Montrachet Grand Cru, Domaine Thenard Burgundy, France	1350
2018	Bienvenue-Bâtard Montrachet Grand Cru, Ramonet Burgundy, France	3750
2013	Montrachet, Domaine de la Romanée-Conti Burgundy, France	21500

RED WINE – BY THE BOTTLE

2018	Barolo, Boroli Piedmont, Italy	150
2018	Brunello di Montalcino, Argiano Tuscany, Italy	160
2018	Pauillac du Château de Lynch Bages Bordeaux, France	130
2019	Gevrey-Chambertin, Maison Dujac Burgundy, France	290
2015	Barolo, Cerequio, Boroli Piedmont, Italy	300
1999	Maurizio Zanella, Cà del Bosco Lombardy, Italy	400
2003	Clos du Marquis, du Château Léoville Las Cases St. Julien, Bordeaux, France	500
2018	Grand-Échézeaux, Domaine Baron Thénard Burgundy, France	700
2013	Hermitage, Domaine J.L. Chave Rhône Valley	750
2008	Château Palmer Margaux, Bordeaux, France	950
2001	Château Léoville-Las Cases Saint-Julien, Bordeaux, France	1300
2006	Masseto, Tuscany, Italy	3350
2010	Château Lafite-Rothschild Pauillac, Bordeaux, France	3050
2014	Petrus Pomerol, Bordeaux	5500
2011	Echézeaux, Domaine de la Romanée-Conti Burgundy, France	8250

BEER COLLECTION

"For a quart of Ale is a dish for a king." William Shakespeare

HOFMEISTER 'HELLES' LAGER (330ML) £10.50

Slow brew certified; this Bavarian delight conforms to the Reinheitsgebot Purity laws and use only Hallertau Hops, water, and local malted barley.

DUBH SPECIAL RESERVE 18 (330ML) £12

This special stout has been rested in oak casks, that used to mature Highland Park 18yo Single Malt whisky. Rich with an underscore of truffle oil, heathery peat, and a long finish of cocoa.

CURIOUS IPA (330ML) £10.50

A triple hopped Session IPA of curiously crafted balance, finesse, and distinctive drinkability. This refreshing and zesty Session IPA with three complementary hops: English Golding, Chinook and Cascade takes this IPA to another flavor level

**BELUGA
EPICURE**
by
LALIQUE

SERIES II

The limited-edition vodka, BELUGA EPICURE Series II by LALIQUE, is the result of a close collaboration between Beluga Vodka and legendary French crystal maker Lalique.

BELUGA EPICURE Series II embodies Beluga's dedication to a serene and blissful life – the art of savoring the fleeting beauty of each moment. The essence of water, the essential element in both crystal and vodka, inspired the ambitiously crafted crystal decanter in the shape of a water drop and adorned with two Bacchantes figures. With only 888 pieces produced, the limited-edition BELUGA EPICURE Series II by LALIQUE is a stunning "object d'art" dedicated to true connoisseurs and passionate collectors.

The recipe for Beluga Epicure Series II vodka has been preserved for generations in the archives of Beluga Vodka's Master Distillers. Crafted from alpha-grade wheat spirit and pure artesian water, it undergoes a meticulous 100-day resting period, allowing its refined character to develop. This process enhances its exceptional smoothness and full-bodied taste, embodying the artistry and heritage of fine vodka-making.



BELUGA EPICURE MARTINI

Paired with Hash Brown Caviar Imperial Oscietra, Bottarga, Gold Leaf
£1000

BELUGA EPICURE 50ml

£700

BELUGA GOLD MARTINI

Paired with Hash Brown Caviar Imperial Oscietra, Bottarga, Gold Leaf
£75

WHISKY COCKTAIL CONNOISSEURS

In an ever-changing world, we should never forget where we come from. Our Whisky Cocktail artistry is an alchemy developed through our own dedicated Whisky Sommeliers, fusing together the approaches of innovation, research and heritage. Designed for the finest and most discerning Whisky sippers.

SMOKE AND BERRY



£30

In a windswept village on the Scottish coast, a weathered distiller once stumbled upon a wild strawberry patch kissed by sea spray. Curious, he dropped a berry into his nightly dram of peaty whisky. The sweetness tangled with the smoke—unexpected, like a kiss in a storm.

That night, the “Smoke & Berry” was born bold, smoky, and just sweet enough to remember.

Element of Islay Cask Edit, Strawberry Liquor, Lemon Juice, Red Juice

APRICOT LANTERN



£36

Inspired by the beloved Japanese Highball, this refreshing take pays homage to the sunny days by The Silence, the fountain designed by Tadao Ando in front of the hotel, we have elevated the classic with a vibrant apricot brandy, a hint of citrus to match the fruitiness of the grain whisky.

Nikka Coffey grain, Apricot Brandy, Lemon Juice, Slimline Tonic Water

THE BARREL AND BEE



£30

The Balance of nature relies on Bees and their work.

As the keystone of the bumblebee is the Queen, this cocktail comes as a tribute to those guardians of life! This exquisite alchemy is defined by the marriage of English sourced Honey and Aberfeldy 12 Highland Single malt.

Aberfeldy Whisky 12 Year, Honey, Cherry Brandy, Violet Liquor, Champagne

SON OF A STAG



£33

Taking inspiration from the majestic Royal Stags that can be found with luck in the deep wilderness of Scotland, Whisky is at the heart of the Coburg Bar; here, we've tried to capture the essence of Scotland's wild Flora and Fauna in this rich and velvety long drink.

Dalmore Portwood Single Malt, Yellow Chartreuse, Fino Sherry, Soda Water

LIMITED EDITION COCKTAIL

VOLCANO

£41

This masterpiece takes inspiration from our own Coburg Bar' Fireplace; for centuries this has been a true symbol of home for many of our guests and bartenders. A twist of a classic Manhattan with woody and spicy notes. The rich dark fruit aromas delight your senses. This creation celebrates The Macallan and the bond between heritage, tradition and innovation.

The Macallan Double Cask 15 Years Old.
Pedro Ximénez Sherry. Banana Liqueur. jalapeño. mandarin aroma

COCKTAILS OF THE MOMENT

THE PHILOSOPHER



£33

It does not exaggerate, but it reflects the city of red walls “Marrakesh”.

Inviting you to pause and feel the festive glow that lives inside the Coburg bar, regardless of the world outside. On the palate, the Philosopher drifts like a gentle revelation, unfolding with the warmth of mother’s apple - gingerbread baking for honoured guest.

A reminder that wisdom often tastes like memory. Velvety elixir where Moroccan Gin carries the momentum of ancient bazaars, apple and cinnamon. A Mandarin mist rises as a final touch with dry beetroot powder.

Palmarée Premier Cru Gin, Apple juice, Lemon, Cinnamon Syrup, Beetroot powder, mandarin Spray

Velvety, Sweet, Sour and Spicy

BARTENDER'S SIGNATURE PAGE

BY CANDLELIGHT



£35

The cocktail refers to a concert series featuring the music of Frédéric Chopin performed in an intimate, candlelight setting. These concerts aim to recreate the salon-style performances popular during Chopin's time, emphasizing a more personal and expressive experience for the audience. The atmosphere is often described as elegant and romantic, with the soft glow of candlelight enhancing the beauty of the melody and the cocktail.

Chopin Potato Vodka, Cherry Brandy, Drambuie, Lemon Juice, Cherry Bitters, Billecart Salmon Rose Champagne

EN TERRASE



£29

In summer, Carlos Place is a buzzing destination and a meeting point for many travelers from around the world. Let your imagination run free and you might find yourself spending a sun-kissed day by the Mediterranean Sea. Fresh and zesty, this champagne cocktail combines the finest citrus fruit from Murcia, Spain with delicately herbal aromas.

Bombay Gin 1er Cru, White Mint, Lemon, Honey, Geranium, Champagne

TEQUICILLIN



£28

Inspired by the classic whisky-based Penicillin Cocktail, a popular drink known for its warm, soothing qualities. Here is a variation with Tequila that maintains the cozy, spicy feel but adds the savoury and vibrant character of Tequila - perfect for cooler weather.

Enemigo Blanco Tequila, lemon, ginger, honey

CHERRY GROVE



£28

The Cherry Grove cocktail takes its inspiration from our hotel's vibrant foliage directly in front of the Connaught's main doors- majestic symbols of conviviality spanning the seasons of the year. The delightful alchemy references a satisfying palate of late summer: a cool, refreshing ice cream enjoyed in the warmth of the glowing sun. Imagine a celebration of the true joy season, with every sip a reason for celebration.

Calvados VSOP, Cherry liquor, Amaretto, lime, cranberry juice

SALTED WATERMELON VERANO



£28

Predominantly fresh citrus and seasonal watermelon juices with a touch of sweet rhubarb and sea salt. This refreshing twist on the classic Jalisco "La Paloma" welcomes the Great British Summer with a great big Mexican wave.

Patron Reposado Tequila, Lime, Watermelon, Liqueur de Rubarbe, English Natural Sea Salt, Grapefruit bitter

THE GRAND CLASSICS

- 1850-60 EL CAPITÁN**  **£25**
- A boozy and dry cocktail with a unique taste. Originated in Peru in the middle of the 18th century with the arrival of sweet vermouth. Beloved by the Peruvian army in the early 19th century, the El Capitan is a riff on a Manhattan, using Pisco and garnished with an olive. Served Up!
- Barsol Pisco, Antica Formula Sweet Vermouth, Angostura Bitters*
- 1876 GIN FIZZ**  **£25**
- First appeared in the Bartender's Guide cocktail book by Jerry Thomas in the mid-late 19th century. Fizz is a category of cocktail that involves blending a spirit with lemon, sugar, and soda, to be served without ice (otherwise it will lose the fizz!). This is an example of where simplicity is the ultimate sophistication.
- Berry Bros N3 gin, Lemon juice, Simple syrup, Soda water*
- 1900 HANKY PANKY**  **£25**
- Classic cocktail created by Ada Coleman, one of the only three women to have held the position of head bartender at The American Bar at the Savoy. Ada invented this cocktail for Famous actor Charles Hawtrey. When Hawtrey first sipped the drink, he exclaimed, "By jove! That is The real hanky panky!" Equal parts gin and vermouth with the herbal notes of Fernet.
- Bombay Sapphire Gin, Antica Formula Sweet Vermouth, Punt e Mes, Fernet Branca*
- 1934 MILLONAIRES N2**  **£25**
- First appearing in the book "Cocktail Bill" Boothby's World Drinks and How to Mix Them, which contained 4 Millionaire recipes. The Millionaire Number 2 is a Jamaican Rum based cocktail that blends the sweetness of apricot and sloe gin with the bright citrus of flavors of lime, creating a cocktail that dances across the palate. Served in a highball over crushed ice.
- Appleton Estate 12yo, Sipsmith Sloe Gin, Apricot Brandy, Lime juice, Grenadine*

1937

DE LA LOUISIANE



£25

Another cocktail born in the New Orleans French quarter, dating back to the early 20th century and served in the historical French restaurant De La Louisiane. A balanced cocktail layered with herbal notes of absinthe and Benedictine. This is a lighter version of its cousin the Vieux Carre'.

Michter's Single Barrel Straight Rye, Antica Formula Sweet Vermouth, Benedictine, Absinthe, Peychaud's bitters

1938

VIEUX CARRE'



£25

Named after the French quarter in New Orleans, meaning 'old square' in French. This classic cocktail was created in 1938 at what is now the Carousel bar at the Monteleone Hotel by their head bartender. A spirit forward drink, the Vieux Carre' blends rye whiskey, cognac, sweet vermouth and Benedictine, with a touch of herbal complexity and depth. Whilst traditionally served over ice, we prefer it served up, believing it shows the drink at its best.

Lot 40 Rye, H by Hine Cognac, Antica Formula Sweet Vermouth, Benedictine, Bitters

1944

MAI TAI



£25

In 1934, Victor Jules Bergeron, A.K.A. Trader Vic, opened his restaurant in Oakland, California. He served Polynesian food alongside Chinese, French and American dishes, but was best known for his cocktails. He served this concoction to two friends from Tahiti who said "mai tai-roa aé" which means "out of this world, the best". The name stuck, and the Mai Tai continues to transport us today.

Doorly's 3yo, Appleton Estate 12yo, Trois Rivieres, Smith and Cross, Curacao, Lime juice, Orgeat syrup

1980

RUSSIAN SPRING PUNCH



£29

Fabricated from the volcanic mind of Dick Bradsell in the 1980's for the housewarming of Peter Kent and Hamish Bowles. As Bradsell remembers the party: "It was lethal, that thing. We had people falling down the stairs and dancing around in wild abandon."

Grey Goose Vodka, Cassis and Framboise Liqueur, Lemon, Champagne Billecart-Salmon Brut Reserve

1990

THE AÑEJO HIGHBALL



£25

A cocktail that gained popularity in the early '90s at the Rainbow Room in New York. This rum-based cocktail offers a rich, spicy sweet flavor profile with fruity notes from the orange curaçao. Ginger beer ties all the ingredients together, adding a refreshing fizz and an extra kick of spice.

Appleton Estate 12yo Rum, Curaçao, Lime juice, Angostura bitters, Ginger beer

2000's

DOLCE AMARO



£25

We can't find a trace for the creation of this cocktail, we assume it came during the amaro cocktail period in the 2000's an elegant cocktail that immediately captures the eye with its striking red hue, perfect as an after-dinner indulgence. Dry on the palate, it features delicate notes of amaretto that softens the bold bitterness of Campari and complexity of dry vermouth, resulting in a balanced and refined drinking experience.

Campari, Noilly Prat dry Vermouth, Amaretto di Salizia

2000's

GOLD RUSH



£25

The Gold rush is a simple yet bold modern classic cocktail. Known for its balance of rich bourbon, bright citrus, and smooth honey. Think of it as a whiskey sour's smoother, richer cousin. The honey softens the bite of the bourbon and lemon, giving it a mellow sweetness with a bright, refreshing finish, served in an old-fashioned glass over a hand carved block of ice.

Buffalo Trace Bourbon, Lemon juice, Honey water

2003

CHARTREUSE SWIZZLE



£25

A tropical surprise with bold character. This cocktail blends vibrant green Chartreuse with the sweetness of pineapple and the spiced complexity of falernum. Unexpected yet perfectly balanced, these distinct ingredients come together to create a bright, herbal, and exotic experience. You'll be surprised at how harmoniously these contrasting flavors work together.

Green Chartreuse, Pineapple juice, Falernum, Lime juice

2006

SIESTA



£25

The siesta is a modern tequila cocktail that's bright, bitter and refreshing, A unique twist that blends classic Mexican and Italian flavours. Created by NYC Bartender Katie Stipe, It's like a grapefruit kissed cousin of a Negroni. Perfect for an Aperitif. Crispy and citrus forward with a bitter backbone from Campari and a zesty punch from Lime and grapefruit.

Patron Reposado Tequila, Campari, Grapefruit juice, Lime juice, Sugar

2010

TÍA MÍA



£25

A tiki-style cocktail with a Mexican twist! Inspired by the iconic Mai Tai, the Tia Mia is served in a traditional Mexican cantarito, a clay cup whose name literally means "small pot". It's a boozy, moderately sweet cocktail with vibrant citrus flavours and a bold touch of smoky mezcal, delivering a unique fusion of tropical and earthy notes.

Los Siete Misterios Doba-Yej Mezcal, Appleton Estate 12yo, Lime juice, Orgeat, Grand Marnier

2010

GREY- HOUNDS TOOTH



£25

Have you ever heard of the Greyhound cocktail? It's a refreshing blend of grapefruit juice and vodka, traditionally served with a salted rim. The Greyhound's Tooth is a modern twist on this classic, combining grapefruit juice, vodka, herbal liqueur and bitters. This version adds a subtle herbal note, giving the drink a unique and sophisticated edge.

Beluga Noble Vodka, Grapefruit juice, Benedictine, Lemon juice, Bitters

2017

VELVET REVOLVER



£25

A creative cocktail reminiscent of the classic New York sour, This cocktail swaps the traditional whiskey base for an elegant cognac. It combines the richness and depth of red wine with the brightness of fresh lemon juice, balanced by a touch of strawberry jam. The result is a layered, indulgent, fruit forward cocktail with silky texture and bold character, perfect for sipping slowly.

H by Hine Cognac, Minervois Dom. De L'Ostal, Lemon juice, Strawberry Jam, Angostura Bitters

TIME FOR TEMPERANCE

RAW, ALIVE & NATURAL

KOMBUCHA

*Sparkling living tea packed with a multitude of vitamins, minerals, and organic acids for you to benefit from. Unpasteurised, Vegan.
Brewed in Glasgow*

Original **£14**
Fermented in custom made oak barrels to maximise all benefits.
Full of enzymes and probiotic goodness

NON-ALCOHOLIC COCKTAIL

ESSENCE OF THE TROPICS **£16**
Passionfruit, pineapple, cranberry, orange

GINGER REVIVAL **£16**
Ginger beer, lemon, apple and honey water

BRITISH COOLER **£16**
Strawberry, raspberry syrup, lemon, soda water

VIRGIN SPRITZ' **£16**
Crodino Aperitif, orange, lemon, elderflower

SOFT DRINKS
Tonic, Slim line Tonic, Soda, Lemonade **£7.5**
Coca Cola, Diet Coca Cola, Coke Zero, 200ml **£7.5**

JUICES **£13**
Cranberry, Apple, Pineapple, Tomato

FRESHLY SQUEEZED JUICE **£13**
Orange, Grapefruit

MINERAL WATER
Acqua Panna Still Water, Tuscany, Italy 750ml **£10.5**
Acqua Panna Still Water, Tuscany, Italy 500ml **£8**
San Pellegrino Sparkling Water, Lombardy, Italy 750ml **£10.5**
San Pellegrino Sparkling Water, Lombardy, Italy 500ml **£8**
Llanllŷr Source Artesian Water, Still Water, Wales, 750ml **£18**

SPIRITS

VODKA

Vodka is much more interesting than it might appear to the casual observer. Look deeper and you'll find a spirit with a rich and diverse history. Vodka can be distilled from a variety of raw materials, each of which have their own unique properties and greatly influence the finished product's final taste.

Beluga Gold Line 40% abv <i>Wheat, Montenegro</i>	£41
Beluga Epicure 40% abv <i>Wheat, Montenegro</i>	£700
Beluga Noble 40% abv <i>Wheat, Montenegro</i>	£16
Belvedere 40% abv <i>Rye, Poland</i>	£20
Chopin 40% abv <i>Potato, Poland</i>	£18
CLIX 40% abv <i>Mixed Grain, Frankfort (USA)</i>	£84
Grey Goose 40% abv <i>Wheat, France</i>	£18
Grey Goose Altius 40% abv <i>Wheat, France</i>	£36
Grey Goose Citron 40% abv <i>Wheat, France</i>	£16
Kavka 40% abv <i>Plum/Apple/Rye/Wheat, Poland</i>	£19
Konik's Tail 40% abv <i>Rye, Spelt & Wheat, Poland</i>	£18
Vestal 200g Kaszebe 40% abv <i>Potato, Poland</i>	£25

GIN

Behind its simple façade lies one of the world's best-loved spirits with a dark past and incredible story that spans hundreds of years. Gin has played a huge part in and shaped the development and history of more than one European country.

London Dry Gin

The term "London Dry" is essentially a quality designation. For a gin to be called London Dry Gin, the base spirit must be distilled to a completely neutral spirit of 96% ABV, must have all flavors added through distillation in presence of "natural plant materials," and can have nothing added after distillation - save water and a small quantity of sugar.

Bombay Sapphire 40% abv, <i>Shropshire</i>	£16
Bombay Premier Cru 47% abv, <i>Shropshire</i>	£22
<i>Booth's (Sherry Finish)</i> 47% abv, <i>London</i>	£21
The Botanist Distiller's Strength 50% abv, <i>Islay, Scotland</i>	£21
No.3 St. James, Berry Bros. & Rudd 46% abv, <i>Holland</i>	£19
Oxley 47% abv, <i>South London</i>	£23
Sipsmith 41.6% abv, <i>West London</i>	£17
The Aberturret 45%, <i>Scotland</i>	£24

Distilled & Compound Gin

For a gin to be categorized as compound or distilled, the base spirit must be distilled to a neutral spirit of 96% ABV, as with London dry. The major difference is that the botanical elements and flavours are added not through re-distillation with raw ingredients, but added either from distilled 'essences' or blended with botanical flavourings. Distilled Gin also is any other gin that does not conform to the 'London Dry' pre-requisites.

Gin Mare Capri 42.7% abv, <i>Catalonia Coast</i>	£23
Monkey 47 47% abv, <i>The Black Forest (GER)</i>	£21
Tanqueray Ten 47.3 abv, <i>Scotland</i>	£19
Palmarae 44% abv, <i>Morocco</i>	£27
Procera 44% abv, <i>Kenya</i>	£29

Blended Gin

Oyster Gin 42.5% abv, <i>Montenegro, Adriatic Coastline</i>	£21
Ki No Bi 45.7%abv, <i>Japan</i>	£23

Flavoured Gin

Sipsmith Sloe Gin 29% abv, <i>West London</i>	£16
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TEQUILA & MEZCAL

Created from the core of the agave plant, indigenous to Central America. Many different styles have been established over the years. Whereas Tequila is made from 100% oven-roasted Blue Agave, Mezcal can be distilled from a large variety of Agave plants that have been slowly cooked and smoked in pits or stone ovens.

BLANCO

Patron Silver 40% abv, Jalisco	£18
Enemigo Blanco 38%, Jalisco	£18
Patron El Cielo 40% abv, Jalisco, Aged in Oak Barrels	£60

REPOSADO

Don Fulano Reposado 40% abv Jalisco Aged in French Limousin Oak	£24
Patron Reposado 40% abv, Jalisco, Aged in Oak Barrels	£23
Patron El Alto Reposado 40% abv, Jalisco, Aged in French and American oaks	£80

ANEJO. CRISTALINO – “Añejo Claro”

Enemigo 89 40% abv, Tequila Town, Aged in American Oak	£27
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ANEJO

Patron Anejo 40% abv, Jalisco, Aged in French, Hungarian, American Oak	£26
Don Julio 1942 38% abv, Jalisco, Aged in oak barrels for over 2 years	£95
Clase Azul 40% abv, Jalisco, Kosher, Aged in American Oak	£209

EXTRA ANEJO

Don Fulano Imperial, 40% abv, Jalisco, Aged in Limousin Oak	£49
Enemigo 00, 40%, Tequila Town, Aged in American Oak	£46
Tapatio Excelencia, Jalisco, Aged in Oak Cask	£54

MEZCAL

Los Siete Misterios Doba-Yej 44% abv, Oaxaca	£19
Los Siete Misterios Coyote 47% abv, Oaxaca	£47
Ramo de Rosas Mezcal Artesanal 47% abv, Oaxaca	£37

RUM

As one of the world's most diverse beverages, Rum comes in various forms and styles. Historically originating from the Caribbean, Rum can either be distilled from sugar cane juice or molasses. Nowadays three distinct styles have established themselves: The British, the French and the Spanish.

White Rum

Doorly's 3yo, *Barbados* £16

French Style – FRESH, HERBACEOUS

Neisson 2007 58.1% abv, *Martinique* £80

Spanish Style – BALANCED, SPICY

Bacardi Facundo Exquisito 40% abv, *Puerto Rico* £33

Dictador 1972 45yo Glenfarclas Finish 45% abv, *Colombia* £186

Diplomático Reserva Exclusiva 40% abv, *Venezuela* £19

Havana Club 15yr Gran Reserva 40% abv, *Cuba* £37

British Style - HEAVY, LONG-AGED

Appleton Extra 12yo 43% abv, *Jamaica* £17

Appleton Estate 21yo Nassau Valley 43% abv, *Jamaica* £46

Black Tot Last Consignment Royal Naval 54.3% abv, *Caribbean* £186

Doorly's XO 40% abv, *Barbados* £22

Mount Gay Extra Old 43% abv, *Barbados* £18

DIGESTIFS

A digestif normally has a higher alcohol content than its pre-dinner counterpart, the aperitif. It is traditionally served straight, at room temperature or very slightly chilled, and sipped slowly. It is a drink designed to aid digestion after a generous meal.

CALVADOS **50ml**

Dupont Calvados VSOP 42% Pays D'Auge *£24*

Christian Drouin Hors d'Age 42%, Pays d'Auge *£26*

EAUX DE VIE, GRAPPA & OTHER DIGESTIF **50ml**

G.Miclo Framboise Sauvage Coeur de Chauffe *£27*

G.Miclo Poire William Coeur de Chauffe *£27*

Grand Marnier Marnier Louis Alexandre, Bigaradia Orange Liquor *£20*

Bepi Tosolini Grappa di Chardonnay *£12*

Tosolini Grappa Tocai en Susino Barrique 1996 *£26*

Fernet Branca *£11*

Amaro Averna *£11*

Five Farms Irish Cream Liquor *£11*

COGNAC

For the past three centuries, Cognac has been almost universally recognised as the finest of all spirits distilled from grapes. It has many incomparable qualities: fruitiness, subtlety of bouquet, intensity, warmth, and the complexity of the many thousands of styles and flavours.

Château de Beaulon XO, 40%, <i>Fins bois</i>	£34
Grosperin Heritage N35+41, 45.8%, <i>Grande Champagne</i>	£250
H by Hine, 40%, <i>Grande & Petite Champagne</i>	£18
Hine 1914, 40%, <i>Grande Champagne</i>	£1760
L'Époque Baroque XO, 40%, <i>Grande Champagne</i>	£90
Le Voyage de Delamain, 42%, <i>Grande Champagne</i>	£725
Sazerac de Forge, 47%, <i>Blended Cognac</i>	£48

COLLECTABLE HERITAGE BOTTLE 68.2 cl

Hine 1964, 40% *Grande Champagne*

Landed in 1965 – Bottled in 1980 £5000

Specially Selected and Labelled for the Connaught

ARMAGNAC

Armagnac is a distinctive style of French brandy (grape distillate) produced in the heart of Gascony (southwest part of France). It is the oldest French eau-de-vie dating back to the year 1310 and can be produced from a total of ten different grape varieties as opposed to the three that define Cognac production. The Darroze family has devoted itself to its 2 driving passions for three generations: Cuisine, and Armagnac. Over almost 40 years, the Darroze collection has grown and today their cellars hold over 250 different Armagnacs from 30 estates, spanning more than 50 vintages. Darroze Armagnacs are considered by spirit lovers everywhere as some of the finest available.

The full Armagnac menu is available upon request.	50ml
Darroze 1941	£305
Darroze 1962	£120
Darroze 1985	£44
Darroze, The Cigar Merchants	£47

LOUIS XIII DE RÉMY MARTIN COLLECTION

Created in 1874, LOUIS XIII cognac is known to the world as the embodiment of refinement. Generations of Cellar master's strive to achieve the centuries-old expertise found in each individually numbered, handcrafted décanter – a blend of the most precious eaux-de-vie (French for 'water of life') sourced from Grande Champagne, the first cru of the Cognac region. Mature Inside traditional oak casks called tierçons, the harmonious communion of flavours and aromas is intoxicatingly intense. LOUIS XIII cognac has established itself as a symbol of French art de vivre and sophistication and continues to impress Cognac lovers around the world.

LOUIS XIII **50ml**
£350

A truly stunning Cognac, blended from around 1,200 different eaux-de-vie aged from 40 to more than 100 years old coming from the Grande Champagne appellation, the most prestigious region in Cognac.

Fig, prune, pastry dough, honey and maple scents. Offers long and intensely woody flavours, balanced by apricot and vanilla. Finishes elegantly with warmth, texture, oak spice, and succulent fruit.

LOUIS XIII BLACK PEARL **£2,200**

This is a single 100-year tiercon, released by the Hériard Dubreuil's family Private Reserve. *Aromas of vanilla, cream, spiced flowers, and fruit precede a palate that blends flavours of passion fruit, ginger, nutmeg, and sandalwood.*

LOUIS XIII RARE CASK 42.1 **£6000**

For the third time in history, in an unexpected departure from the ordinary passage of time, Cellar Master Baptiste Loiseau uncovers the third milestone in the RARE CASK legacy: RARE CASK 42.1. with a unique taste profile featuring an intense floral aroma followed by rich flavors of dried fruits, spices, and exotic notes on the palate, finishing with hints of chocolate and tobacco. This expression is distinguished by its single-tierçon source.

TEA AND INFUSION SELECTION

(IN BIODEGRADABLE TEA BAGS)

The Connaught Signature Blend	10
<p>Grown in perfect conditions on the ancient Cornish Tregothnan estate and considered the world's first true British tea. This smooth, rich Assam style is made from fulsomely oxidized leaves exclusively picked from the slopes above the River Fal, Cornwall, UK.</p>	
English Breakfast	9
<p>Expertly blended from selected gardens in Assam, India.</p>	
Earl Grey	9
<p>Rich and smooth base, Sri Lanka.</p>	
Darjeeling Second Flush	9
<p>Energizing, rounded expression of Darjeeling, India.</p>	
Chamomile Flower	9
<p>Freshly picked and slowly dried from the Drava valleys, Croatia.</p>	
Peppermint Whole Leaf	9
<p>Invigorating, dried peppermint leaves from Bavaria, Germany.</p>	
Green Jade Sword Organic	9
<p>Reviving, sweet spring flavor. Grown in the misty mountains of Hunan Province, China.</p>	
Matcha Latte	10
<p>Exceptional character, floral notes and deep, produced in Kirishima Japan.</p>	
The Connaught Hot Chocolate	12