
D R I N K S

BEER

Noam Lager (330ml)	10.5
Lucky Saint (330ml, 0.5% ABV)	10.5

JUICES *250ml*

Fresh Orange	14
Fresh Grapefruit	14
Pineapple	10.5
Cranberry	10.5
Green Apple	10.5
Tomato	10.5

MIXERS *250ml*

Organic Fever Tree Soda Water	7.5
Organic Fever Tree Tonic Water	7.5
Organic Fever Tree Ginger Ale	7.5
Organic Fever Tree Ginger Beer	7.5
Organic Fever Tree Lemonade	7.5
Coca-Cola	7.5
Diet Coca-Cola	7.5

MINERAL WATER

Acqua Panna Still Water, 750ml	10.5
Acqua Panna Still Water, 500ml	8
San Pellegrino Sparkling Water, 750ml	10.5
San Pellegrino Sparkling Water, 500ml	8
Llanllyr Source, Welsh Artesian Water, Still Water, 750ml	18

GLASSWARE

Red Room Murano Tumbler	100
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Spirit and liquor prices are calculated on 50 ml measurement Please note from time-to-time vintage may vary. All prices are inclusive of VAT at a current rate of 20%. All prices are in Pounds Sterling. Please note that discretionary service charge of 15% will be added to your final bill.

RED
ROOM

DRINKS

S P I R I T S

TEQUILA & MEZCAL

50 ml

Tapatio Blanco	17
Patron Reposado	23
Montelobos Mezcal Joven	22
Derrumbes Michoacan Mezcal	23
Casamigos Reposado	23
Montelobos Mezcal Ensamble	28
Espolon Cristalino Añejo	28
Tapatio Excelencia Extra Añejo	53
Clase Azul Reposado	85
Don Julio 1942 Añejo	95
Maestro Dobel Extra Añejo 1973	150
Clase Azul Añejo	209
Gran Patron Burdeos	250

R U M

Doorly's 3yo	16
Mount Gay XO	18
Appleton Estate 12 years	18
Santa Teresa 1796	19
Zacapa 23 years	21
Doorly's XO	22
Foursquare Touchstone	45
Appleton Estate 21 years Nassau Valley Cask	48

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FOOD & DESSERTS

S P I R I T S

COGNAC

50 ml

Courvoisier VSOP	18
Remy Martin XO	36
Hennessy XO	39
Vallein-Tercinier Tres Vieux Single cask Lot 72	67
Remy Martin Carte Blanche	97
Remy Martin Louis XIII	350
Courvoisier Mizunara Cask	518

ARMAGNAC

Darroze 1983	49
Darroze 1943	290

VODKA

Ketel One	16
Konik's tail	18
Cîroc	17
Grey Goose	18
Stolichnaya Elite	19
Haku	19
Reyka	20
Belvedere	20
X Muse	32

GIN

Tanqueray	16
Hendrick's	19
No.3	19
Tanqueray No.10	19
The Botanist	19
Monkey 47	21
Silent Pool Rare Citrus	21
Connaught Bar Gin	24
Sipsmith V.J.O.P.	30
N.71	71
Silent Pool Black Juniper	95

W H I S K Y

BLENDED WHISKY *50 ml*

Johnny Walker Gold Label	29
Johnny Walker Blue Label	52
The Connaught 42yo Blended Whisky	95

IRISH WHISKEY

Green Spot Chateau Leoville Barton	27
Redbreast 18yo	49

AMERICAN WHISKEY

Wild Turkey 101	19
Wild Turkey Rye	20
Makers Mark 46	20
Eagle Rare 10yo	21
Michter's Rye	25
Blanton's Original	38
George T. Stagg	66

JAPANESE WHISKY

Hakushu Distiller's Edition	40
Hakushu 18yo	185
Yamazaki 18yo	198
Hakushu 25yo	565

S E L E C T I O N O F B R I T I S H & E U R O P E A N C H E E S E

THREE TYPES	22
FOUR TYPES	29
SIX TYPES	37
Served with Crystal Bread, Tomato Chutney, Chocolate Crumble, Fried Almonds	

HARD CHEESES

Comte d'Estive
24 months, French 176 Kcal

Montgomery Cheddar
18 months, English 183 Kcal

Parmigiano-Reggiano
12 months, Italian 161 Kcal

Smoked Idiazabal
4 months, Spanish 181 Kcal

SOFT CHEESES

Brillat-Savarin
4 weeks, French 173 Kcal

Camembert de Normandie
3 weeks, French 111 Kcal

Dorstone
Goat's cheese, English 112 Kcal

BLUE CHEESES

Cambozola
2 months, Germany 122 Kcal

Colston Bassett Stilton
3 months, English 146 Kcal

M E A T B O A R D S

Served with Crystal Bread, Pickled Cornichons & Petit Onions, Fried Almonds

IBERICO DE BELLOTA HAM 32
Hand-carved, Spanish acorn fed cured ham 220 Kcal.

CECINA DE LEON 18
Spanish Cured Beef 251 Kcal

IBERICO DE BELLOTA LOMO 30
Spanish Acorn Fed Cured Pork Loin 250 Kcal

PARMA HAM 18
Italian Cured Pork Leg 190 Kcal

SALAME FINOCCHIONA 18
Tuscany, Italian Pork Salami 288 Kcal.

S H A R I N G B O A R D S

Idiazabal Cheese, Camembert de Normandie, Parma Ham
Cecina & Salame Finocchiona 700 Kcal 48

Comte, Brillat-Savarin, Cambozola, Lomo Iberico, Cecina &
Salame Finocchiona 686 Kcal 55

Iberico De Bellota, Cecina De Leon, Lomo Iberico,
& Salame Finocchiona 494 Kcal 65

S I N G L E M A L T W H I S K Y

HIGHLANDS 50 ml

Highland Park 12yo 22
Highland Park 18yo 44
Dalmore Luminary N1 88
Dalmore Luminary N2 105
Fettercairn 30yo 110
John Crabbie 30yo 259
Dalmore Quintessence 270

S P E Y S I D E

Glenfiddich 21yo Caribbean Rum Finish 55
Glenfiddich 23yo Grand Cru 61
Macallan 18yo Sherry Oak 97
Macallan Rare Cask 2024 110
Glenfiddich 31yo Grand Château 275
Macallan 40yo Red Collection 3002

I S L A Y

Ardbeg Uigeadail 31
Laphroaig Cairdeas White Port and Madeira Cask Fèis Ile 60

E N G L A N D

The Lakes Distillery Galaxia 75

MOCKTAILS

ORPIMENT CORNER 18
Everleaf Forest, Three Spirit Night Cap, Pineapple Cordial, Vanilla & Lavender Jaggery Syrup, Lemon Juice, Mandarino Verde Aroma.
Non-alcoholic

Orpiment Corner captures light at the edge of The Frame, a radiant anchor that draws the eye before it moves inward. Bright and structured, it defines the boundary where composition begins.

CELADON CORNER 18
Sipsmith Freegliders Infused Sea Grape & Oyster Leaf, Sea Grape & Oyster Leaf Shrub, Everleaf Marine, Kefir Grapefruit & Edelflower Soda, Foglie Di Limone Aroma. Non-alcoholic

Celadon Corner softens the structure of The Frame; a calm, glazed surface where form meets stillness. It acts as a quiet point of balance, guiding the composition with subtle clarity.

KINTSUGI CORNER 18
The Pathfinder, Strawberry & Rhubarb Cordial, Muchinga, Sobucha and Lapsang Tea. Infused Oak Chips, Lemon Juice. Alcohol-free

Kintsugi Corner holds The Frame together, a place where contrasts meet and become whole. It speaks of connection and continuity, turning structure into something quietly meaningful.

MAJOLICA CORNER 18
Sipsmith Freegliders, Blood Orange Cordial, Sangria Syrup, Wild Idol, Soda Water. Alcohol-free

Majolica Corner brings expression to The Frame; vivid, layered, and full of character. It marks a point where structure gives way to narrative, inviting the eye to linger before moving on.

CAVIAR

IMPERIAL BAERI, 30G 115

IMPERIAL OSCIETRA GOLD, 30G 170

IMPERIAL BELUGA, 30G 360

All served with Organic Eggs, Crème Fraiche, Chives and Blinis 525 Kcal

SNACKS

GILLARDEAU OYSTERS 26
Mignonette Sauce, Lemon, 3 Pieces 98 Kcal

CRISPY POTATO ROCKS (V) 21
Parmesan Cream, Chives Emulsion, Lemon Zest 280 Kcal

YELLOWFIN TUNA TATAKI 28
Soya Glaze, Spiced Pineapple Dressing, Avocado Puree 167 Kcal

CRISPY SALMON SUSHI 25
Chipotle Emulsion, Soy Glaze 320 Kcal

HASH BROWN & CAVIAR 32
Imperial Oscietra, Lemon Cream, Bottarga 384 Kcal

VITELLO TONNATO 26
Vitello Tonnatto, Caper & Tuna Sauce, Taggiasca Olives, Aged Parmesan 376 Kcal

CAULIFLOWER TEMPURA (V) 21
Honey & Chilli Glaze, Black Sesame Yoghurt Dip, Lime Zest 334 Kcal

P I Z Z A

Available until 10.30pm

BLACK TRUFFLE PIZZA 42
Fontina Cheese(v) 808 Kcal

TOMATO AND MOZZARELLA PIZZA 28
Basil, Chilli Flakes (v) 773 Kcal

S A N D W I C H E S

SAKURA WAGYU BEEF SANDWICH 88
Pickled Mooli, Chipotle, Brioche 1,155 Kcal

CONNAUGHT CHEESEBURGER 41
Smoked Idiazabal Cheese, Sesame Seeds Bun
Special Tomato Relish 1,063 Kcal

SCOTTISH LOBSTER ROLL 45
Lobster Bisque Emulsion, Dill Cream 842 Kcal

CLASSIC CLUB SANDWICH 37
Chicken, Turkey Bacon, Eggs, Tomatoes, Lettuce,
Turkey Bacon Mayonnaise, Pain de Mie 957 Kcal

D E S S E R T

Available until 11.00pm

MILLE-FEUILLE 25
Vanilla Caramel & Vanilla Ice Cream 659 Kcal

WARM CHOCOLATE CAKE 23
Vanilla Ice Cream, Chocolate Crumble 663 Kcal

RHUBARB CHEESECAKE 22
Madagascan vanilla cheesecake, Baked rhubarb, Tonka bean 369 Kcal

T H E F R A M E

'Framing the Vine' is a sensory journey inspired by our iconic sculptural divider: a la byrith of organic forms that cradles fragments of beauty. Each cocktail is conceived as a masterpiece held within a niche, where wine serves as the primary pigment.

FILIGREE 25
Doorly's XO Infused With Sesame Oil, Plantation Pineapple Rum, Pineapple Cordial, Briottet d'Ananas, Valdespino Palo Cortado, Angostura Bitters, Ginger Ale, Aria Di Mare Aroma.
Filigree is a study in intricacy. Light and textured, it reveals itself gradually, an artwork best appreciated up close within The Frame.

VERMILION 25
Montelobos Joven, Tamarillo Sherbet, Savoia Orange, Ancho Reyes Verde, Passion Fruit Puree, Foglie Di Arancio Aroma.
Vermilion burns softly within The Frame. Bold yet controlled, a deliberate stroke of colour. Its richness and gentle warmth create a composition that lingers on both eye and palate.

VIRIDIA 25
Highland Park 12 Years Old Coconut Milk Punch, Cocchi Americano, Calamansi & Pandan Sherbet, La Matcha Liquor, Lemongrass Aroma.
Viridia is a still moment within The Frame; soft, muted, and luminous. Its velvety texture and deep green crown evoke a living artwork, paused before the first sip.

TERRACOTTA 25
Silent Pool Rare Citrus, Ylang Ylang Cordial, Port LBV, Raspberry Eau de Vie, Grapefruit Soda, Rosa Damascena Aroma.
Terracotta rests within The Frame, grounded and elemental, shaped by warmth and quiet depth. Its earthy tones and gentle form evoke something timeless and tactile.

URUSHI 25
Courvoisier VSOP, La Okinawa, Akashi Plum Sake, Cherry Eau De Vie, Franciacorta Cuvée Prestige, Cedro Aroma.
Urushi settles within The Frame with quiet intensity; smooth, layered, and refined. Its depth and sheen evoke a surface perfected over time.

ALABASTER 25
Reyka infused with Sencha, Lemongrass, Green Apple & White Pepper, Rhubarb & Strawberry Cordial, Valdespino Fino Sherry Inocente, Lime Juice, Lime Aroma.
Alabaster glows within The Frame; smooth, diffused, and quietly radiant. Its gentle opacity and refined texture evoke a sculpted form, balancing light and substance.



CHAMPAGNE

 SPARKLING & CHAMPAGNE

		<i>Glass Bottle</i>	
		<i>125ml</i>	
NV	Billecart-Salmon, Brut Le Réserve	28	145
NV	Billecart-Salmon, Brut Le Sous-Bois	35	210
NV	Ruinart, Blanc de Blancs	40	255
2012	Billecart-Salmon, Cuvée Nicolas François	60	350
2013	Billecart-Salmon, Blanc de Blancs, Cuvée Louis Salmon	60	350
	<i>Served with Yellowfin tuna tartare Tartelette and Oscietra Caviar</i>		
NV	Krug, Grande Cuvée 170 ^{ème} Édition	75	450
2011	Krug, Vintage	95	600
2006	Billecart-Salmon, Blanc de Noir, Le Clos Saint-Hilaire	150	850
2004	Dom Pérignon Plénitude 2	165	950
2013	Salon, Blanc de Blancs, Cuvée S, Le Mesnil	210	1290
NV	Billecart-Salmon, Brut Le Rosé	35	185
2012	Billecart-Salmon, Elisabeth-Salmon, Rosé	60	350
2008	Dom Pérignon, Rosé	130	750
BY THE BOTTLE			
2014	Bollinger, La Grande Année		295
2017	Dom Pérignon, Brut		425
2008	Pol Roger, Sir Winston Churchill		900
2013	Salon, Blanc de Blancs, Cuvée S, Le Mesnil		1290
1996	Dom Pérignon, Brut, Oenothèque		2500

 COCKTAILS LA GRANDE CUVÉE

These are our celebrated art pieces, created by our bartenders throughout the years. Taking inspiration from the art and the wine that resides in the Red Room

WHITE 32
 Connaught Bar Gin, Sancerre, Clarified Pink Grapefruit Juice, Basil and Sichuan Pepper Syrup.

RED 32
 Courvoisier XO, Pisco, Pinot Noir Infused with Eucalyptus and White Peaches, Valdespino Pedro Ximenez, Verjus, Peach and Jasmine Soda.

ROSÉ 32
 Wild Turkey Rare Breed, Berries Oil, Palais Constance, Cocchi Americano Rosa, Campari Cask Tales Tequila Finish, Muyu Jasmine.

PERLAGE ROSÉ 32
 Espolon Cristalino Infused with Figs and Champagne Vinegar Shrub, Valdespino Amontillado, Lime Juice, Wild Idol.





BODEGON 32
 X Muse Vodka Infused with Acai, Courvoisier VSOP, Montelobos Mezcal Ensemble, Clarified Pink Grapefruit Juice, Aloe Vera.

 COCKTAILS LA CUVÉE PRESTIGE

SEVENTYONE GIN MARTINI 71
 Matured in 3 different oak casks for 71 nights adding an exquisitely refined and generous woody bouquet. At the end, the remarkable touch of the “queen of the night”, infusing it with silky sweetness of vanillin bouquet. Order a Seventy-One gin martini and enjoy 10g of Caviar with our compliments.

MOON GARDEN 100
 Inspired by the Garden of Illusion and the Limited-Edition Dalmore Luminary N2, which reveals a harmony of flavours. The Dalmore Luminary N2, Valdespino Amontillado, Plum Bitters, Shitake Mushroom and Gaultheria Syrup.

FORTIFIED & SWEET WINES

			<i>Glass Bottle 100ml</i>	
2017	Tokaji Szamorodni, Istvan Szepsy, Hungary, <i>500ml</i>	 CORAVIN	32	140
2009	Quinta do Noval, Colheita Portugal, <i>by Magnum</i>	 CORAVIN	38	370
2011	Château Suduiraut, Sauternes, France	 CORAVIN	48	290
2011	Château d'Yquem Sauternes, France, <i>by Magnum</i>	 CORAVIN	165	2200

NON-ALCOHOLIC WINE

			<i>Glass 125ml</i>
NV	Wild Idol Sparkling Muller-Thurgau		18
2021	Bolle, Chardonnay, Réserve		24
NV	Château Sigalas-Rabaud x Moderato, Sauternes		24

WINE
BY THE
GLASS

W H I T E W I N E

			<i>Glass Bottle 175ml</i>	
2024	Sancerre, La Guiberte, Domaine Alain Gueneau Loire Valley, France		24	90
2021	Bourgogne, Terroir Noble, Vincent Girardin Burgundy, France		25	95
2022	Chablis, Domaine Nathalie & Gilles Fèvre Burgundy, France		28	120
2020	Chassagne-Montrachet, Vincent Girardin Burgundy, France		45	195
			125ml	
2022	Puligny-Montrachet, Francois Carillon Burgundy, France		50	250
2020	Riesling, Scharzhofberger, Kabinett, Egon Müller Saar, Mosel Valley, Germany		60	350
2020	Sauvignon Blanc, Eisele Vineyards Napa Valley, California, USA		65	350
2020	Ermitage de L'orée, Michel Chapoutier Rhône Valley, France		85	485
2020	Montrachet Grand Cru, Domaine Thenard Burgundy, France		185	1300

R O S É W I N E

			<i>Glass Bottle 175ml</i>	
2024	Palais Constance Côtes de Provence, France		28	125

R E D W I N E

			<i>Glass Bottle 175ml</i>	
2022	Bourgogne, Domaine Frédéric Magnien Burgundy, France		25	100
2018	Pauillac de Lynch Bages Pauillac, Bordeaux, France		35	130
2019	Brunello di Montalcino, Argiano Tuscany, Italy		38	160
2018	Gevrey-Chambertin, David Duband Côte de Nuits, Burgundy, France		45	195
			125ml	
2015	Barolo, Cerequio, Boroli Barolo, Piedmont, Italy		50	300
2019	The Mascot Napa Valley, California, USA		60	350
2008	Château Lynch-Bages, Pauillac, Bordeaux, France		95	565
2019	Grand Echezeaux, Domaine Baron Thénard, Côte de Nuits, Burgundy, France		95	690
2019	Sassicaia, Tenuta San Guido Bolgheri, Tuscany, Italy		125	700
2012	Château Palmer Margaux, Bordeaux, France		150	950
2005	Harlan Estate Napa Valley, California, USA		350	2100
2014	Petrus Pomerol, Bordeaux, France		950	6500
2011	Echezeaux Grand Cru Domaine de la Romanée-Conti, Burgundy		1250	8250