



CONTEMPORARY TWIST COCKTAILS

White Coconut Negroni

13.5

Tanqueray 10 gin, Martini ambrato, Luxardo bitter blanco, percolated through coconut oil

Madison's G&T

14.5

Copperhead gin, Italicus rosolio di bergamotto, pink grapefruit moisturizer, Fever tree citrus tonic

Clarified Margarita

14

Don Julio blanco tequila, Cointreau, clarified lime

St Paul's Sunset

14

Belvedere vodka, Ratafia black cherry & red wine liqueur, pineapple tepache, vanilla, lemon, egg white

Roasted Pina Colada

13.5

Zacapa 23y rum, Wray & Nephew, coco lopez, rice water, smoked pineapple

Timeless Strawberry Mojito

13

Mount Gay black barrel rum, supasawa, colourless strawberry syrup, mint tincture, soda

Citrus Mule

14.5

Cîroc vodka, kalamansi juice, citrus oleo saccharum, Fever tree ginger ale, Moët & Chandon

Vin Brule (Italian mulled wine)

8

Straight from the second century, original Italian mulled wine simply with mulling spices, orange and apple juice

NON-ALCOHOLIC COCKTAILS

Smokey Mule **10.5**

Seedlip, Grove 42, Smoked Ginger Ale

Spiced Colada **10.5**

Seedlip Spice, coco lopez, pineapple juice

S&T **10.5**

Seedlip Garden, Citrus Tonic

Nogroni **6**

Seedlip Spice 94, AEcorn Aromatic, AEcorn Bitter

AEcorn Spritz **6**

AEcorn Dry, Seedlip Garden, Tonic Water

AEcorn Adonis **6**

AEcorn Dry, AEcorn Aromatic, Orange Bitter

WINES

175ml Bottle

WHITE

<i>Catarratto Ca' di Ponti, Sicilia, Italy 2017</i>	7.5	27
<i>Chardonnay, Star Crossed, Victoria, Australia 2018</i>	7.5	29
<i>Sauvignon Blanc, Satyr, Marlborough, New Zealand 2018</i>	8.5	32
<i>Gavi, 'La Battistina', Piemonte, Italy 2017</i>	8.5	35
<i>Chateau L'Ermitage Costieres de Nimes Blanc, France 2017</i>	10	42

ROSÉ

<i>Cape Heights Cinsault Rosé, South Africa, 2017</i>	8	27
<i>Clarete, Bodegas Ontañón, Rioja, Spain 2017</i>	9	35
<i>M de Minuty Rosé, Provence, France 2018</i>	14	60

RED

<i>Merlot, Mourvèdre, Languedoc, France 2018</i>	7.5	30
<i>Meridione, Nero d'Avola, Sicilia, Italy 2017</i>	7.5	28
<i>Pinot noir, El Viejo del Valle, Valle Central, Chile 2017</i>	8	29
<i>Malbec, Turno de Noche, Mendoza 2017</i>	9.5	34

SPARKLING WINE**125ml****Bottle***Chandon Brut NV*

11.5

65

CHAMPAGNE*Moët Chandon Brut NV*

15

69

Moët Chandon Ice

17

99

Nyetimber Classic Cuvée

11.5

75

Laurent Perrier Brut

95

Veuve Clicquot Yellow Label Brut

95

Moët Chandon Grand Vintage 2009

120

Ruinart Blanc de Blanc

150

Dom Perignon Vintage

250

Louis Roederer Cristal

380

CHAMPAGNE ROSÉ*Moët Chandon Rosé*

16

95

Moët Chandon Ice Rosé

19

110

Veuve Clicquot Rosé

110

Laurent Perrier Rosé

130

Moët Chandon Grand Vintage Rosé 2009

160

Ruinart Rosé

180

MAGNUM*Moët Chandon Brut Magnum 1.5L*

175

Moët Chandon Ice Magnum 1.5L

185

Veuve Clicquot Brut Magnum 1.5L

195

Laurent Perrier Rosé Magnum 1.5L

270

Dom Perignon Magnum 1.5L

550

Moët Chandon Brut Jeroboam 3L

450

Veuve Clicquot Brut Jeroboam 3L

475

Moët Chandon Ice Jeroboam 3L

550

Moët Chandon Brut Salmanazar 9L

1300

Please ask your waiter if you require any information regarding allergies or intolerances.
All prices are inclusive of current rate of VAT. A discretionary rate of 12.5% will be added to the bill.

SPIRITS

Vodka

50ml

Ketel One , Netherland 40%	10.5
Belvedere , Poland 40% (<i>Belvedere Espresso Martini £13.5</i>)	11
Żubrówka , Poland 40%	11
Cîroc , France 40%	12
Sipsmith vodka , England 40%	12
Death's Door , USA 40%	13
Sauvella , France 41%	13
Babicka , Czech 40%	13
Beluga Noble , Russia 40%	13
Crystal Head Classic , Canada 40%	13
Belvedere Rye "Bartezek" , Poland 40%	14
Crystal Head "Aurora" , Canada 40%	25

Gin

50ml

Tanqueray , England 43.1%	10.5
Martin Millers , England 40%	11
VII Hills , Italy 43%	11
Hendrick's , Scotland 41.4%	11.5
Sipsmith , England 41.6%	12
Death's Door , USA 47%	13
Gin Mare , Spain 42.7%	12.5
Tanqueray N°10 , England 47.3%	13
Citadelle Gin , 44%	14
Beefeater 24 London Dry Gin , England 45%	14
Monkey 47 , Germany 47%	15

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Tequila	50ml
Olmecca Blanco, Mexico 38%	12
Olmecca Gold, Mexico 38%	11
Patron XO Café, Mexico 35%	12
Don Julio Blanco, Mexico 38%	14
Don Julio Reposado, Mexico 38%	14
Patron Silver, Mexico 40%	15
Patron Reposado, Mexico 40%	18
Patron Anejo, Mexico 40%	20
Don Julio 1942, Mexico 38%	32

Whisky/ Single Malts	50ml
Glenmorangie 10yrs, Single malt 40%	15
Talisker 10yrs, Single Malt 45.8%	12
Glenfiddich 12yrs, Single Malt 40%	13
Laphroaig 10yrs, Single Malt 40%	14
Oban 14yrs, Single Malt 43%	14
Glenmorangie La Santa, Single malt 43%	15
Glenmorangie Nectar D'or Single malt 46%	16
Jura Prophecy, Single Malt 46%	16
Jura 16yrs Diurachs' Own, Single Malt 40%	16
Macallan 12yrs, Single Malt 45%	16
Auchentoshan 3 woods, Single Malt 43%	17
Lagavulin 16yrs, Single Malt 43%	17
Macallan 12yrs Sherry Cask, Single Malt 43%	18
Dalmore 15yrs, Single malt 40%	18
Glenmorangie 18yrs, Single malt 43%	25
Dalmore Cigar Malt, Single Malt 44%	27
Dalmore King Alexander III, Single Malt 40%	33
Dalmore 25yrs, Single Malt 42%	100

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Whisky /Blends	50ml
<i>Johnnie Walker Black Label Blended 40%</i>	10
<i>Chivas 12yrs Blended 40%</i>	11
<i>Mackinlay's Shackleton Blended Malt 47.3%</i>	25
<i>Johnnie Walker Blue Label Blended 40%</i>	33
Kentucky Bourbon	50ml
<i>Maker's Mark 45%</i>	10
<i>Bulleit 45%</i>	10
<i>Buffalo Trace 40%</i>	12
<i>Woodford Reserve 43.2%</i>	12
<i>Four Roses Small Batch 45%</i>	14
<i>Four Roses Single Barrel 50%</i>	14
<i>Knob Creek 50%</i>	14
<i>Evan Williams Single Barrel 43.5%</i>	14
<i>W. L Weller 45%</i>	14
<i>Elijah Craig 47%</i>	14
<i>Eagle rare 45%</i>	15
<i>Blanton's Single Barrel 46.5%</i>	17
Rye whisky	50ml
<i>Bulleit rye 45%</i>	12
<i>Rittenhouse bottle-in-bond 50%</i>	17
<i>Whistlepig 10yrs Straight Rye 50%</i>	25
Tennessee	
<i>Jack Daniel's, Tennessee 40%</i>	11
<i>Jack Daniel's Gentleman's Jack, Tennessee 40%</i>	13
<i>Jack Daniel's Single Barrel, Tennessee 50%</i>	15
Irish Whiskey	50ml
<i>Jameson 40%</i>	9
<i>Bushmill's Blackbush 40%</i>	12

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Japanese Whiskeys

50ml

<i>Yamazaki Distiller's Reserve Single Malt 43%</i>	16
<i>Nikka Coffee Grain 45%</i>	17
<i>Nikka from the Barrel Blended 51.4%</i>	18
<i>Hibiki Japanese Harmony Blended 43%</i>	20

Rum

50ml

<i>Havana 3yrs Especial, Cuba 40%</i>	10
<i>Sailor Jerry, Caribbean 40%</i>	10.5
<i>Havana 5yrs Especial, Cuba 40%</i>	12
<i>Havana 7yrs, Cuba 40%</i>	12
<i>Diplomatico Reserva Exclusiva, Venezuela 40%</i>	12
<i>Chairman's Reserve, St. Lucia 40%</i>	11.5
<i>Gosling's Black Seal, Bermuda 40%</i>	13
<i>Mount Gay Eclipse, Barbados 40%</i>	14
<i>Appleton Signature Blend, Jamaica 40%</i>	15
<i>Mount Gay Black Barrel, Barbados 40%</i>	16
<i>Chairman's Spiced, St. Lucia 40%</i>	16
<i>Havana Maestro, Cuba 40%</i>	17
<i>Mount Gay XO, Barbados 43%</i>	18
<i>Ron Zacapa 23yrs Solera, Guatemala 40%</i>	18

Cognac

50ml

<i>Hennessy VS 40% perfect served with FT Ginger Ale</i>	11.5
<i>Courvoisier VSOP 40%</i>	11.5
<i>Hennessy Fine</i>	12.5
<i>Remy Martin VSOP 40%</i>	14
<i>Delamain Pale & Dry XO 40%</i>	18
<i>Hennessy XO 40% Available on ice</i>	36
<i>Hennessy Paradise 40%</i>	130
<i>Remy Martin Louis XIII</i>	380

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BOTTLE SERVICE

Vodka

Belvedere, Poland 40%	215
Beluga Noble, Russia 40%	215
Cîroc, France 40%	220
Belvedere 1.75L, Poland 40%	460
Sauvella 1.75L, France 41%	460
Belvedere 3L, Poland 40%	900
Belvedere 6L, Poland 40%	1850

Gin

Tanqueray, England 43.1%	195
Hendrick's, Scotland 41.4%	205
Sipsmith, England 41.6%	205

Whisky/Blends/Single malt/Bourbon

Johnnie Walker Black Label Blended 40%	195
Jack Daniel's Tennessee 40%	240
Glenmorangie 10yrs Single malt 40%	225
Glenfiddich 12yrs Single Malt 40%	230

Tequila

Don Julio Blanco, Mexico 38%	205
Patron Silver, Mexico 40%	225

Rum

Havana 3yrs Especial, Cuba 40%	195
Havana 7yrs, Cuba 40%	205
Diplomatico Reserva Exclusiva, Venezuela 40%	230
Ron Zacapa 23yrs Solera, Guatemala 40%	275
Cognac	
Courvoisier VSOP 40%	195
Hennessy VS 40%	205
Remy Martin VSOP 40%	210
Hennessy XO 40%	500

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BEERS

Draught

Schooner Peroni, Italy 5.1%	6.25
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Bottled

Schiehallion, Craft Lager, Scotland 4.5%	6
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Pilsner Urquell, Czech 4.4%	5.75
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Peroni Nastro Azzuro, Italy 5.1%	5.75
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Peroni Gluten free, Italy 5.1%	6.25
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Asahi Super Dry, Japan 5.2%	5.75
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Meantime Pale Ale, England 4.3%	6.25
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Cider

Urban Orchard Apple Cider, England 4.5%	5.75
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Low alcohol

Peroni Libera, Italy 0.0%	5.5
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SOFT DRINKS & MIXERS

Fever tree	3.7
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Coca cola	3.7
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Orange, Apple, Cranberry, Pineapple juice	3.5
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Decantae still water	5
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Decantae sparkling water	5
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Red bull	5
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SNACKS

<i>Baguettini bread, cep butter</i>	2
<i>Root vegetable & kale crisps</i>	3
<i>Mixed olives, Nocellara del Belice & Gaeta</i>	5
<i>Harissa nuts, cashews, almonds, peanuts</i>	5
<i>Fries</i>	5
<i>Truffle fries</i>	6
<i>Smoked tomato hummus, seeded crackers</i>	6
<i>Spicy buttermilk chicken, mango, lime & coriander dip</i>	8
<i>Taleggio & walnut arancini, black garlic mayonnaise</i>	8
<i>Sautéed mini chorizo sausage, honey & toasted mixed seeds</i>	9
<i>Sautéed tiger prawns with yuzu & mirin glaze, cucumber, sesame salad</i>	11
<i>Avocado mayonnaise with white crab meat & Sriracha</i>	12
<i>Italian charcuterie board, celeriac remoulade & fennel seed bread</i>	15

JOSPER SNACKS (available until 11pm)

<i>Pork belly ribs, tamarind glaze, kimchi</i>	14
<i>Grilled halloumi, smoked aubergine puree, flat bread</i>	16
<i>“Currywurst” bacon Frankfurter, curried ketchup, crisp onions</i>	16
<i>Hot dog, caramelised onions, French’s mustard</i>	16
<i>Hamburger, pickled red onions, smoked mayonnaise, comté & crisp bacon</i>	16
<i>Madison triple duck burger, patty, confit & liver, kohlrabi coleslaw, plum sauce</i>	18

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness

TEA & COFFEE

English breakfast	3
Earl Grey	3
Green Tea	3
Peppermint	3
Camomile	3
Fresh Mint (Loose Leaf)	3
Espresso	2.5
Macchiato	2.5
Latte	3
Flat white	3
Cappuccino	3
Americano	2.5
Hot Chocolate	3.5

Available with pasteurised milk, almond milk or soya milk

CIGARS

Montecristo Petit Edmundo	22
Romeo Y Julieta Short Churchill	24
Hoyo de Monterrey Epicures NO 2	25
Cohiba Siglo II	27
Cohiba Siglo V	45

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