



WINE LIST

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 ascertained; and, with those whose peculiarities he has had no opportunity of learning, he should politely inquire how they wish their beverages served, and use his best judgment in endeavoring to fulfil their desires to their entire 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 VAT*

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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 £17

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

SAMBUCHA £17

Italicus, Sambuca, Lemon and Kombucha

TEATIME £17

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

CHAMPAGNE – BY THE GLASS

		125ml	Bottle
NV	Billecart-Salmon, Brut Reserve	28	145
NV	Pol Roger, Reserve, Brut	29	160
NV	Ruinart, Blanc de Blancs	40	250
2012	Taittinger Comtes de Champagne, Blanc de Blancs	75	450
NV	Krug Grande Cuvée 169th Edition, by Magnum	85	950
2015	Louis Roederer, Cristal	95	550
2004	Dom Perignon, Plénitude P2	165	950
NV	Billecart Salmon, Rosé	35	185

WHITE WINE – BY THE GLASS



		175ml	Bottle
2021	Sancerre, Alain Gueneau Loire Valley, France	24	90
2022	Chablis Vieilles Vignes, Cyril Testut Burgundy, France	28	105
2021	Riesling, Trimbach Alsace, France	30	120
2020	Puligny Montrachet, Domaine V.Girardin Burgundy, France	40	195
		125ml	Bottle
2020	Riesling Scharzhofberger, Kabinett, Egon Müller Mosel, Germany	60	350
2020	Sauvignon Blanc, Eisele Vineyards Napa Valley, California, USA	 60	350
2019	Hermitage De L'Orée, M. Chapoutier Rhône Valley, France	 85	495
2019	Montrachet Grand Cru, Domaine Thenard Burgundy, France	 185	1300

ROSE WINE – BY THE GLASS

		175ml	Bottle
2020	Rumor Rose, Cuvée Premium Côtes de Provence, France	24	90
2021	Palais Constance Côtes de Provence, France		125

RED WINE – BY THE GLASS

		175ml	Bottle
2020	Minervois Estivals, Domaine de L'Ostal, Languedoc-Roussillon, France	24	90
2021	Chianti Classico, Castello di Albola, Tuscany, Italy	25	95
2018	Barolo, Boroli Piedmont, Italy	36	150
2014	Margaux du Château Brane-Cantenac Bordeaux, France	38	175
2020	Gevrey-Chambertin, David Duband Burgundy, France	40	195

		125ml	Bottle
2007	Château Nenin Pomerol, Bordeaux, France	 55	325
2008	Château Lynch-Bages Pauillac, Bordeaux, France	 95	565
2006	Sassicaia, Tenuta San Guido Tuscany, Italy	 230	1400
2005	Harlan Estate Napa Valley, California, USA	 350	2100
2006	Echézeaux Grand Cru Domaine de la Romanée-Conti	 1250	7500
2011	Petrus Pomerol, Bordeaux, France	 950	6000

SWEET WINE – BY THE GLASS 100ML

2016	Tokaji Szamorodni, Istvan Szepsy Hungary	32
2008	Chateau De Fargues Sauternes, France	48
2005	Chateau d'Yquem, by Magnum Sauternes, France	165



FORTIFIED WINE- BY THE GLASS 100ML

	Sherry Fino, Una Palma, Gonzalez Byass	12
	Sherry Fino, Tres Palmas, Gonzalez Byass	28
	Sherry Matusalem, VORS, Gonzalez Byass	25
	Sherry Pedro Ximenez Noe, Gonzalez Byass	25
1975	Sherry Palo Cortado, Gonzalez Byass	90
1982	Sherry Palo Cortado, Gonzalez Byass	85
2017	Quinta do Noval, LBV Port	18
2005	Quinta do Noval, Tawny Port	35

CHAMPAGNE – BY THE BOTTLE

BILLECART-SALMON

NV	Brut, Brut Reserve	145
NV	Brut, Blanc de Blancs	210
2008	Brut, <i>Cuvée Nicolas François</i>	350
2009	Brut, <i>Cuvée Louis Salmon</i> , Blanc de Blancs	395
2005	Brut, <i>Le Clos Saint Hilaire</i> , Blanc de Noirs	850
NV	Brut, Rosé	185
2009	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

2013	Brut	425
2004	Brut, Plénitude P2	950
2009	Brut, Rosé	950
1995	Brut, Rosé, Plénitude 2	2800

KRUG

NV	Brut, Grande Cuvée, 171 th Edition	450
2006	Brut, Vintage	850
1995	Brut, <i>Collection</i>	2500
2008	Brut, <i>Clos du Mesnil</i> , Blanc de Blancs	3000
2002	Brut, <i>Clos d'Ambonnay</i> , Blanc de Noirs	5000
NV	Brut, Rosé, 27 th Edition	750

LAURENT-PERRIER

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

LOUIS ROEDERER

NV	Brut, <i>Collection 244</i>	160
2015	Brut, <i>Cristal</i>	550
2016	Brut, Rosé	250
2009	Brut, Rosé, <i>Cristal</i>	1250

JACQUESSON

NV	Extra-Brut, <i>Cuvée 746</i>	195
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POL ROGER

NV	Brut, Reserve	160
NV	Extra-Brut, <i>Pure</i>	170
2016	Brut, Vintage	225
2015	Brut, Blanc de Blancs	270
2012	Brut, <i>Cuvée Sir Winston Churchill</i>	550
2015	Brut, Rosé	295

RUINART

NV	Brut, R de Ruinart	185
NV	Brut, Blanc de Blancs	250
2010	Brut, <i>Dom Ruinart</i> , Blanc de Blancs	550
NV	Brut, Rosé	250
2007	Brut, Rosé, <i>Dom Ruinart</i>	550

SALON

2012	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	1950
2007	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	2200

CHAMPAGNE – MAGNUMS

NV	Delamotte, Blanc de Blancs	320
2014	Delamotte, Blanc de Blancs	450
NV	Jacquesson, Extra-Brut, Cuvée 743	450
NV	Billecart-Salmon, Blanc de Blancs	410
NV	Billecart-Salmon, Cuvée Sous Bois	500
1999	Henriot, Brut, Cuvee Des Enchanteleurs	950
1988	Dom Ruinart, Blanc de Blancs	2750
2016	Pol Roger Brut, Vintage	500
2008	Pol Roger Brut, Winston Churchill	2100
NV	Krug, Brut, Grande Cuvée 169 th Edition	950
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

2022	Chablis Vieilles Vignes, Domaine Testut Burgundy, France	105
2018	Furmint, Istvan Szepsy, Tokaj, Hungary	140
2021	Chardonnay, Bastia, Conterno Fantino, Piedmont, Italy	140
2020	Condrieu La Petite Côte, Yves Cuilleron Rhône Valley, France	160
2020	Chassagne-Montrachet, Domaine V.Girardin Burgundy, France	185
2020	Châteauneuf-du-PapeLa Crau Domaine du Vieux Télégraphe	210
2018	Pouilly-Fuissé, Espirit Leflaive Burgundy, France	250
2016	Riesling, Cuvée Frederic Emile, Maison Trimbach Alsace, France	300
2020	Riesling, Scharzhofberger, Kabinett, Egon Müller Mosel, Germany	350
2018	Blanc de Palmer Bordeaux, France	450
2018	Ornellaia Bianco, Tenuta dell'Ornellaia Tuscany, Italy	450
2009	Puligny-Montrachet, Domaine Leflaive Burgundy, France	950
2018	Montrachet Grand Cru, Domaine Thenard Burgundy, France	1300
2009	Chevalier-Montrachet Grand Cru, Domaine Leflaive Burgundy, France	3750
2013	Montrachet, Domaine de la Romanée-Conti Burgundy, France	21500

RED WINE – BY THE BOTTLE

2018	Barolo, Boroli Piedmont, Italy	150
2014	Margaux du Château Brane-Cantenac Bordeaux, France	160
2017	Brunello di Montalcino, Argiano Tuscany, Italy	160
2018	Morey-Saint-Denis 1er Cru Les Ruchots Magnien Burgundy, France	275
2007	Chateau Nenin Pomerol, Bordeaux, France	325
2018	Vosne- Romanée, Aux Brûlées', Michel Gros, Burgundy, France	350
1999	Maurizio Zanella, Cà del Bosco Lombardy, Italy	400
2005	Clos du Marquis, du Château Léoville Las Cases St. Julien, Bordeaux, France	550
2013	Hermitage, Domaine J.L. Chave Rhône Valley	900
2006	Château Palmer Margaux, Bordeaux, France	900
2008	Unico, Vega Sicilia Ribera del Duero, Spain	1300
2008	Masseto, 2008 Tuscany, Italy	2600
2001	Château Latour Pauillac, Bordeaux, France	3500
2004	Petrus Pomerol, Bordeaux	6000
2006	Echézeaux, Domaine de la Romanée-Conti Burgundy, France	7500

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 uses only Hallertau Hops, water, and localmalted Barley.

DUBH SPECIAL RESERVE 18 (330ML) £12

This special stout has been rested in oak casks, that used to mature Highland Park 12yo 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 flavour level.

BARTENDER'S PAGE

Our main cocktail focus has always been on the forgotten classic cocktails, but it is here that we pass the shaker and spoon to our own dedicated bar team. The following selection has been devised by our talented team for your sipping pleasure. We select the finest spirits as bases and build the beverage around them.

EN TERRASE

£28

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 get the feeling of 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 and yeasty aromas. Bombay Gin 1er Cru, White Mint, Lemon, Honey, Geranium, Champagne

SWEDISH HARMONY

£28

The four seasons each bring their own unique charm. From cozy moments, crisp air, and possibly snow? While summer brings warmth and longer days... Here is a twist on the classic Spritz, regardless of the season. Crisp, zesty, and fresh with an uplifting welcome of juniper No.3 London Dry Gin, Pomello Aperitif (grapefruit and elderflower), Campari, 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, and we therefore tried to capture the essence of Scotland's Fauna and Flora in this rich and velvety long drink. Dalmore Portwood Single Malt, Pine, Fino Sherry, Soda Water

CHARRO #1.

£36

Named after the traditional Mexican costume that is seen as a national emblem and a way to express pride in Mexican heritage. Smooth and slightly floral with deep, woody aromas, this old-fashioned cocktail gracefully represents the fragrances you might experience around the Coburg's fireplace on long winter's evening. Patron Añejo Tequila, Aperitif Wine, Elderflower and Vetiver



THROUGH THE AGES OF BARTENDING

Our menu focuses on the classic cocktails that helped to define certain periods of bartending history and culture. We move through chronologically and attempt to shed a little light on each of their creators to gain a more complete understanding of what, why and where.

1700's **MARY ROCKET PUNCH** (*Clarified*) **£25**

Eighteenth-century England was rife with harsh liquors and devoid of refrigerators. Clarification solved both problems. In 1711, housewife Mary Rocket recorded the earliest-known clarified milk punch recipe. The result? A clear, silky-smooth, shelf-stable elixir that lasted for months. Our 2023 edition is built on that classic base but adds complexity through exotic fruits and spices.

H by Hine VSOP Cognac, Lemon, Sugar, Milk, Passionfruit, Turmeric

1850s **PISCO PUNCH** **£25**

This exquisite drink creation is usually credited to Professor. Jerry Burns of San Francisco's Bank Exchange. However, its origin could lie in the late 1800's, when the drink was served aboard steamships stopping in Peru, Mexico, and San Diego enroute to San Francisco. An aromatic and fruity Tiki-style drink that will transfer you to a time of discovery.

Pisco, Pineapple Syrup, Lime

1870s **LITTLE EGYPT** **£25**

This cocktail can be found in Harry Johnson's "Bartender's Manual" which belongs on every shelf of any serious bartender nowadays. The origin is shrouded in mystery however we like to believe that this drink takes its name from a female dancer nicknamed 'Little Egypt' who was performing in some diners in New York City during the 1870's. The perfect Tango partners!

Alfonso Oloroso Sherry by Gonzalez Byass, Red Vermouth, Absinthe

1880s **WHISKEY DAISY** **£25**

Another fine concoction recorded for the first time by Harry Johnson. Throughout the 20th century this cocktail transformed into many unusual variations, but it is this recipe that Johnson most proudly declared to be: "...very palatable and will taste good to most anybody". A riff on the classic whiskey sour replacing egg white for the spicier and more herbal Chartreuse liqueur.

Buffalo Trace Bourbon, Sugar, Lime, Yellow Chartreuse

- 1900s** **TRILBY NO.1** **£25**
- A trilby is a narrow-brimmed type of hat. Once a status symbol for the rich, it was frequently seen at horse races in Great Britain. The drink itself is equally elegant and luxurious. The combination of whisky and red vermouth is a proved winner, but it is the parfaitamour and the absinthe that add delicious floral notes to this unfortunately forgotten classic.
- Aberfeldy 12yo Scotch, Parfait Amour, Red vermouth, Orange Bitters*
-
- 1920s** **PEGU CLUB** **£25**
- Created in the 1920's at the Pegu Club, the famous expat gentlemen's club for the British colonial elite in Rangoon, Burma. This cocktail first officially appeared in Harry MacElhone's "Harry of Ciro's ABC of Mixing Drinks" in 1921 and seems to be based on the classic Gimlet. An excellent Martini-style drink that serves well on a hot and humid day.
- No.3 London Dry Gin, Curacao, Lime, Angostura and Orange Bitters*
-
- 1930s** **BROWN DERBY** **£25**
- The Brown Derby was created in the 1930s at the legendary Vendôme Cafe in Los Angeles and was named after the eponymous hat-shaped diner that was located nearby. The debate of the original ingredients for this drink is still ongoing to this day with many bartenders swapping whiskey for dark rum and maple syrup for honey. At the Coburg Bar however we base our Brown Derby on the recipe from George Buzza Jr.'s 1933 'Hollywood Cocktails'.
- Buffalo Trace Bourbon, Grapefruit, Honey*
-
- 1930s** **BANANA BLISS** **£25**
- The often overlooked 'Café Royal Cocktail Book' written by W.J. Tarling in 1937 is a true treasure trove for forgotten classics such as the Banana Bliss. Created by E. Angerosa before he left London, this simple and unlikely two ingredient drink took the nation by storm in the following years. A fantastic, fruity after-dinner sipper.
- H by Hine VSOP Cognac, Banana Liqueur*

- 1930s** **REMEMBER THE MAINE** **£25**
 From Charles H. Baker Jr.'s 'The Gentleman's companion' (1939) emerges this excellent twist on a Sazerac. Named after the slogan "Remember the Maine, to Hell with Spain" blaming Spain for the unexplained sinking of the U.S.S Maine of Cuba in 1898 that led to the Spanish- American War. Baker was so fond of his creation that he declared: "Treat this one with the respect it deserves, gentleman."
Rye Whiskey, Cherry Brandy, Red Vermouth, Absinthe
- 1940s** **ARMY AND NAVY** **£25**
 It is the general belief that this cocktail was created for the centuries-old football game between the US military and the Naval Academies. The drink was first publicly mentioned in David Embury's "The Fine Art of Mixing Drinks" in 1948 establishing a 'created before' date. The Army and Navy Club in Washington, D.C, where this cocktail has been invented is also the place where the famous Daiquiri has been introduced to the USA.
No.3 London Dry Gin-Berry Brother, Orgeat, Lemon
- 1950s** **BERNICE** **£25**
 Created by C.S. Berner, the Bernice cocktail first publicly appeared as the winning cocktail at a 1950 bartender's competition in 'The U.K.B.G Guide to Drinks" released in 1953. The UKBG (United Kingdom Bartenders Guild) founded in 1933 is one of the oldest institutions of its kind and has been instrumental (even nowadays) in publishing otherwise lost cocktail recipes such as the wonderfully aromatic and refreshing Bernice.
Koniks Tail Vodka, Galliano, Lime, Absinthe
- 1970s** **FOG CUTTER** **£25**
 Credited to Tiki-Master Victor Bergeron aka Trader Vic. In his revised "Bartender's Guide" from 1972 he remarks "Fog Cutter, hell. After two of these, you won't even see the stuff". A seriously potent and fruity concoction with lingering nutty notes.
Doorly's 3yo Rum, Bombay Gin, H by Hine Cognac, Pisco, Orgeat, Lemon, Oloroso

- 1980s** **RUSSIAN SPRING PUNCH** **£28**
Fabricated from the volcanic mind of Dick Bradsell, at one point during the 1980s, for the housewarming of Peter Kent and Hamish Bowles. As Dick himself remembered the party: "It was lethal, that thing. We had people falling down the stairs and dancing around in wild abandon".
Vodka, Cassis and Framboise Liquor, Lemon, Champagne
- 1990s** **CANTARITOS** **£25**
A traditional drink from Mexico, usually served in the many corner-bars of the city of Jalisco. This cocktail is a direct descendant of the famous Paloma Cocktail. Straight-forward and the ultimate thirst quencher served in a traditional Mexican earthenware cup.
Patron Silver Tequila, Fresh Orange Juice, Fresh Grapefruit Juice, Agave, Lime, Soda, Salt
- 2000s** **PENICILLIN** **£25**
The most popular creation of the neo-speakeasy culture, a universe of complexity in this Sam Ross' concoction from New York's Milk & Honey.
Dewars 8yo Scotch Finished in Mezcal Cask, Honey, Lemon and Ginger
- 2000s** **DIVISION BELL** **£25**
A modern classic, created in 2009 by Phil Ward of Mayahuel Bar in New York City. While he was making the final adjustments for opening the bar, one of the albums he was listening to was 'Division Bell' by Pink Floyd and the inspiration for this cocktail magically followed. The ideal drink for any wanna-be rock star!
Mezcal, Aperol, Maraschino, Lime

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 **£13**
Fermented in custom made oak barrels to maximise all benefits.
Full of enzymes and probiotic goodness

NON-ALCOHOLIC COCKTAIL

ESSENCE OF THE TROPICS **£15**
Passionfruit, pineapple, orange and cranberry

GINGER REVIVAL **£15**
Ginger beer, lemon, apple and honey water

BRITISH COOLER **£15**
Strawberry, raspberry syrup, lemon, soda water

VIRGIN SPRITZ' **£15**
Crodino bitter Aperitif, orange, lemon, elderflower

SOFT DRINKS
Tonic, Slim line Tonic, Soda, Lemonade **£6.5**
Coca Cola, Diet Coca Cola, Coke Zero, 200ml **£6.5**

JUICES **£10.5**
Cranberry, Apple, Pineapple, Tomato

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

MINERAL WATER
Acqua Panna Still Water, 750ml **£9.5**
Acqua Panna Still Water, 500ml **£7**
San Pellegrino Sparkling Water, 750ml **£9.5**
San Pellegrino Sparkling Water, 500ml **£7**

SPIRITS

VODKA

Vodka is much more interesting than it might appear to the casual observer. Look a little more deeply 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>	£36
Beluga Noble 40% abv <i>Wheat, Montenegro</i>	£21
Belvedere Lake Bartezek 40% abv <i>Rye, Poland</i>	£25
Boatyard 41% abv <i>Wheat, Ireland</i>	£17
Chopin 40% abv <i>Potato, Poland</i>	£16
CLIX 40% abv <i>Mixed Grain, Frankfort (USA)</i>	£84
Grey Goose 40% abv <i>Wheat, Cognac (FRA)</i>	£18
Grey Goose Citron 40% abv <i>Wheat, Cognac (FRA)</i>	£16
Kavka 40% abv <i>Plum/Apple/Rye/Wheat, Poland</i>	£19
Kavka Tokaj Cask 46% abv <i>Plum/Apple/Rye/Wheat, Poland</i>	£22
Ketel One 40% abv <i>Wheat, Schiedam (NETH)</i>	£15.5
Konik's Tail 40% abv <i>Rye, Spelt & Wheat, Poland</i>	£16
Stolichnaya Elit 40% abv <i>Wheat, Latvia</i>	£18
Vestal 2009 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 add all flavours 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>	£15.5
Bombay Premier Cru 47% abv, <i>Shropshire</i>	£21
Booth's (Sherry Finish) 47% abv, <i>London</i>	£21
The Botanist 46% abv, <i>Islay, Scotland</i>	£18
Boatyard Double Gin 46% abv, <i>Ireland</i>	£17
Hapusa 43% abv, <i>India</i>	£21
Isle of Harris Gin 45% abv, <i>Outer Hebrides, Scotland</i>	£21
No.3 St. James, Berry Bros. & Rudd 46% abv, <i>Holland</i>	£17
Oxley 47% abv, <i>South London</i>	£23
Sipsmith 41.6% abv, <i>West London</i>	£16
Warner's 44% abv, <i>Northhamptonshire</i>	£18

Distilled & Compound Gin

For a gin to be categorized as compound or distilled, the base spirit must be distilled to a completely 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>	£20
Tanqueray Ten 47.3 abv, <i>Scotland</i>	£18
Procera 44% abv, <i>Kenya</i>	£25

Blended Gin

Roku 43%abv, <i>Japan</i>	£19
Kinobi 45.7%abv, <i>Japan</i>	£23
Garden Swift 47%abv, <i>Costwolds</i>	£24
Le Gin de Drouin 42%abv, <i>France</i>	£19

Flavoured Gin

Boatyard Old Tom 46% abv, <i>Ireland</i>	£18
Sipsmith Sloe Gin 29% abv, <i>West London</i>	£15.5

TEQUILA & MEZCAL

Created from the core of the agave plant, indigenous to Central America. Many different styles have established itself over the years. Whereas Tequila is traditionally 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 sandy ground. The contrast of the final products is tremendous. It takes almost a lifetime to discover all the different nuances.

BLANCO

Patron Silver 40% abv, Jalisco	£17
Don Julio Blanco 40% abv, Jalisco	£18
Patron El Cielo 40% abv, Jalisco, Aged in Oak Barrels	£60
Gran Patron Platinum 40% abv, Jalisco, Triple distilled, Oak rested for 30 days	£75

REPOSADO

Don Fulano Reposado 40% abv Jalisco Aged in French Limousin Oak	£20
Patron Reposado 40% abv, Jalisco, Aged in Oak Barrels	£22
Casa Dragones 40% abv, Jalisco, Aged in Mizunara Oak	£43

ANEJO. CRISTALINO – “Añejo Claro”

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

Patron Añejo 40% abv, Jalisco, Aged in French, Hungarian, American Oak	£26
Don Julio 1942 38% abv, Jalisco, Aged in oak barrels for over 2 years	£93
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

MEZCAL

Del Maguey Vida 42% abv, Oaxaca	£16
Los Siete Misterios Coyote 47% abv, Oaxaca	£47

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* £15.5

French Style – FRESH, HERBACEOUS

Neisson 2007 58.1% abv, *Martinique* £80

Spanish Style – BALANCED, SPICY

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

Barcardi Facundo Eximo 10yo 40% abv, *Puerto Rico* £26

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

Diplomático Reserva Exclusiva 40% abv, *Venezuela* £18

Eminente Reserva 7yo 41.3%abv, *Cuba* £21

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

Havana Club Maximo Extra Añejo 40% abv, *Cuba* £362

Santa Teresa 1796 40% abv, *Venezuela* £19

British Style – HEAVY, LONG-AGED

Appleton Extra 12yo 43% abv, *Jamaica* £16

Appleton Estate 21yo Nassau Valley 43% abv, *Jamaica* £45

Banks 7 Island 43% abv, *Caribbean blend* £20

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

Doorly's XO 40% abv, *Barbados* £15.5

Jung & Wulff No.3 43% abv, *Barbados* £22

Mount Gay Extra Old 43% abv, *Barbados* £17

DIGESTIFS

A digestif normally has 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 good meal.

CALVADOS	50ml
Dupont Calvados Pays D'Auge 15 years old	£24
Christian Drouin Hors d'Age	£26
Roger Groult Kriek Cask Finish	£28
Lemorton 30yo, Domfrontais	£35

EAUX DE VIE, GRAPPA & OTHER DIGESTIF	50ml
G.Miclo Framboise Sauvage Coeur de Chauffe	£27
G.Miclo Poire William Coeur de Chauffe	£27
Bepi Tosolini Grappa di Chardonnay	£12
Tosolini Grappa Tocai en Susino Barrique 1996	£26
Fernet Branca	£11
Amaro Averna	£11
Amaro Lucano	£11

COGNAC

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

Chateau de Montifaud XO, <i>Petite Champagne</i>	£34
Vaudon Cask 78+80 Through the Grapevine 48.5%, <i>Fins Bois</i>	£43
Frapin 1992 26yo 40.5%, <i>Grande Champagne</i>	£50
H by Hine, 40%, <i>Grande & Petite Champagne</i>	£17
Hine 1981 Early Landed, 40%, <i>Grande Champagne</i>	£250
Hine 1914, 40%, <i>Grande Champagne</i>	£1760
Jean-Luc Pasquet Cognac de Claude Lot 64 47.4%, <i>Grande Champagne</i>	£135
Le Voyage de Delamain, 42%, <i>Grande Champagne</i>	£725
Sazerac de Forge, 47%, <i>Blended Cognac</i>	£31
Vallein-Tercinier Lot 72 51.3%, <i>Petite Champagne</i>	£80

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. The Darroze family has devoted itself to its 2 driving passions, cuisine, and Armagnac, for 3 generations now. Over almost 40 years the Darroze collection has increased and today their cellars hold over 250 different Armagnacs from 30 estates, covering over 50 vintages. Darroze Armagnacs are considered by spirits 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

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. Matured in traditional oak casks called tierçons, the harmonious communion of flavours and aromas is so intense. LOUIS XIII cognac has established itself as a symbol of French art de vivre and sophistication, continuing to surpass.

LOUIS XIII

50ml
£320

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, but also dried apricot and vanilla. Finishes elegantly, warm, smooth and more oaky than fruity succulent.

LOUIS XIII BLACK PEARL

50ml
£2,174

This is a single 100-year tierçon, 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.*

TEA AND INFUSION SELECTION

(IN BIODEGRADABLE TEA BAGS)

The Connaught Signature Blend **10**

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.

English Breakfast **8.5**

Expertly blended from selected gardens in Assam, India.

Earl Grey **8.5**

Rich and smooth base, Sri Lanka.

Darjeeling Second Flush **8.5**

Energizing, rounded expression of Darjeeling, India.

Chamomile Flower **8.5**

Freshly picked and slowly dried from the Drava valleys, Croatia.

Peppermint Whole Leaf **8.5**

Invigorating, dried peppermint leaves from Bavaria, Germany.

Green Jade Sword Organic **8.5**

Reviving, sweet spring flavor. Grown in the misty mountains of Hunan Province, China.

Matcha Latte **10**

Exceptional character, floral notes and deep, produced in Kirishima Japan.

The Connaught Hot Chocolate **12**