



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	Pol Roger, Reserve, Brut	29	160
NV	Ruinart, Blanc de Blancs	40	250
2012	Billecart-Salmon, Cuvée Nicolas François	60	350
NV	Krug Grande Cuvée, 169ème Edition, by Magnum	85	1100
2005	Billecart-Salmon, Blanc de Noir, Le Clos Saint-Hilaire	150	850
2004	Dom Perignon, Plénitude P2	165	950
2013	Salon, Blanc de Blancs, Cuvée 'S'	210	1290
NV	Billecart-Salmon, Rosé	35	185
2012	Billecart-Salmon, Rosé, Cuvée Elisabeth Salmon	60	350

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, Trimbach Alsace, France	30	120
2019	Meursault, Vieilles Vignes, Domaine V. Girardin Burgundy, France	40	195
2021	Hermitage Dom. De la Chapelle Chevalier Sterimberg Rhône Valley, France	 CORAVIN™ 55	300
2020	Riesling Scharzhofberger, Kabinett, Egon Müller Mosel, Germany	 CORAVIN™ 60	350
2020	Sauvignon Blanc, Eisele Vineyards Napa Valley, California, USA	 CORAVIN™ 60	350
2019	Montrachet Grand Cru, Domaine Thenard Burgundy, France	 CORAVIN™ 185	1300

ROSE WINE – BY THE GLASS

		175ml	Bottle
2023	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	40	195

			125ml	Bottle
2015	Pauillac de Latour Pauillac, Bordeaux, France		55	300
2008	Château Lynch-Bages Pauillac, Bordeaux, France		95	565
2018	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
2007	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
2008	Chateau De Fargues Sauternes, France	48
2006	Chateau d'Yquem, by Magnum Sauternes, France 	165

FORTIFIED WINE- BY THE GLASS 100ML

	Sherry Fino, Tres Palmas, Gonzalez Byass	28
	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

2013	Brut	425
2004	Brut, Plénitude P2	950
1996	Brut, CEnothèque, 1996	2500
2009	Brut, Rosé	950
1995	Brut, Rosé, Plénitude 2	2800

KRUG

NV	Brut, Grande Cuvée, 171Ème Edition	550
1995	Brut, <i>Collection</i>	2500
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>Cuvée Alexandra</i>	420

LOUIS ROEDERER

NV	Brut, <i>Collection 245</i>	160
2015	Brut, <i>Cristal</i>	550
2017	Brut, Rosé	250

JACQUESSON

NV	Extra-Brut, <i>Cuvée 746</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
2013	Brut, <i>Cuvée Sir Winston Churchill</i>	550
2018	Brut, Rosé	295

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 170ème Edition	950
NV	Krug, Brut, Grande Cuvée 169ème Edition	1100
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, Chablis, Nathalie & Gilles Fèvre Burgundy, France	105
2022	Furmint, Istvan Szepsy Tokaj, Hungary	140
2022	Chardonnay, Bastia, Conterno Fantino, Piedmont, Italy	140
2022	Condrieu La Petite Côte, Yves Cuilleron Rhône Valley, France	160
2019	Mercurey, Champs Martin Blanc, B. Lorenzon Burgundy, France	180
2018	Pouilly-Fuissé, Esprit Leflaive Burgundy, France	250
2016	Riesling, Cuvée Frederic Emile, Maison Trimbach Alsace, France	300
2020	Riesling, Scharzhofberger, Kabinett, E. Müller Mosel, Germany	350
2018	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	1300
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
2017	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
2005	Clos du Marquis, du Château Léoville Las Cases St. Julien, Bordeaux, France	550
2019	Grand-Échézeaux, Domaine Baron Thénard Burgundy, France	690
2013	Hermitage, Domaine J.L. Chave Rhône Valley	750
2008	Château Palmer Margaux, Bordeaux, France	950
2006	Château Cheval Blanc Saint-Émilion, Bordeaux, France	1500
2006	Masseto, Tuscany, Italy	3350
1989	Château Latour Pauillac, Bordeaux, France	3400
2014	Petrus Pomerol, Bordeaux	5500
2008	Echézeaux, Domaine de la Romanée-Conti Burgundy, France	8500

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

THE MACALLAN

TIME:SPACE

A shared spirit of creativity brings The Connaught and The Macallan together, paying homage to the extraordinary single malt. The Connaught's Coburg Bar sets the scene, a renowned whisky destination where expert sommeliers are always on hand with the definitive dram.

Now, The Connaught honours the craftsmanship and heritage of The Macallan single malt whisky, forged on the banks of the River Spey, with the opportunity to showcase a collection of its most exquisite whiskies in the heart of Mayfair.

The next whisky to come to The Connaught Vitrine is **The Macallan TIME : SPACE**. This unique release captures the essence of time travel with two single malts in one ground-breaking dual-chamber vessel: An exceptionally rare 1940 vintage which at 84 years old is the oldest whisky ever released by The Macallan and the inaugural whisky from The Macallan Distillery that opened in 2018.

Please speak to your server for further details.

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

Crafted without compromise. **Please savour The Macallan responsibly.**

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 “objet 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.



MRS. CHARLOTTE

£30

On a Sunny Sunday day all the good people knew that Charlotte's Garden Party was the place to be. Thanks to her take on a French Martini. This refreshing drink balances the smokiness of the whisky with raspberry, a good way to make palatable the spirit that represents Islay's soul. You will never say again that you dislike whisky.

Port Charlotte 10yo Single Malt, Raspberry, Red Juice

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, Parfait Amour, 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, Pine, Fino Sherry, Soda Water

CEREMONY

£41

Inspired by the majestic Japanese tree behind our lobby, which stands as timeless. symbol beneath the silver glow of the moon. This masterpiece is a tribute to the Japanese philosophy that life is a constant cycle of change. Raise your glass under the gentle gaze of the moon and let this cocktail guide you through an exploration of nature's eternal cycle, where everything changes, and nothing is destroyed.

Hibiki Harmony, Vetiver, Sakura vermouth infused butterfly peas, elderflower, Citrus mix, elicriso essence.

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 a foundation and build the beverage around them.

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



THROUGH THE AGES OF BARTENDING

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

- 1972 WHITE LION £25**
 Jerry Thomas was the first Bartender to write a cocktail book; the “Bar-tender’s Guide” still remains a source of inspiration for bartenders all around the world. A fruity sweet-and-sour style cocktail, we take our recipe from an evolved version published in 1913’s “Straub’s Manual of Mixing Drinks” which calls for bitters and raspberry syrup.
Doorly’s 3yo, Appleton Estate 12yo, Grand Marnier, Raspberry syrup, Lime juice, Bitters
- 1899 SINGAPORE SLING £25**
 In the late 1800’s, the Gin Sling was a popular drink in Singapore. The ruby red colour we affiliate with the drink nowadays appears in a newspaper article from 1903. Most anecdotal evidence credits Ngiam Tong Boon for this cocktail’s creation during his tenure at the Long Bar in the Raffles Hotel. An aromatic and energetic tippie.
No.3 Gin, Cherry Heering, Benedictine, Pineapple juice, Grand Marnier, Grenadine syrup, Lime juice, Bitters
- 1905 SPUMONI £25**
 Save the date, 21st of August is Spumoni Day. As a culinary dish, it is a sweet treat originating from Naples comprised of several layers of ice cream and candied fruit. The drink is from Japan and resembles an Italian aperitivo. It is so popular in Tokyo that it even got its own episode in the animation “Bartender”. Pairs perfectly with a slice of pizza.
Campari, Fresh Grapefruit juice, Tonic water
- 1905 AFFINITY COCKTAIL £25**
 “There’s another new cocktail on Broadway” says the New York Sun in 1909. We find the first mention of this drink in the 1907 book by Jacob A. Didier “The Reminder: Bartenders’ Vest Pocket Guide”. After a sip, the green grass surrounds you, birds sing in the fig trees, and your affinity appears.
Aberfeldy 12yo, 1757 Red Vermouth, Noilly Prat, Bitters

- 1920 CHILCANO £25**
 Not to be confused with the Peruvian fish soup, Chilcano de Pescado, this drink's name is derived from the dish due to its colour, and the effect of aromatic bitters. This is a traditional way of serving pisco: a refreshing and gingery highball.
Barsol Pisco, Lime juice, Ginger juice, Ginger ale, Bitters
- 1920 BETWEEN THE SHEETS £25**
 Conventional wisdom credits this cocktail to Harry MacElhone of Harry's Bar in Paris. It's very likely MacElhone adapted a similar cocktail born during American Prohibition which then travelled to Europe, swapping gin for brandy to create the recipe we now know.
H by Hine, Doorly's 3yo, Cointreau, Lemon juice
- 1925 CHAMPS ELYSEES £25**
 The most beautiful avenue in the world has its own cocktail. We can trace its roots back to 1925 in Nina Toye and Arthur H. Adair's "Drinks - Long and Short," featuring two made-in-France ingredients. This cocktail brings together the fruitiness of the cognac with the complexity of a famous French herbal liquor.
H by Hine, Green Chartreuse, Lemon juice, Bitters
- 1930 BLOOD AND SAND £25**
 First mentioned in the Savoy Cocktail book in 1930, the drink takes its name from the Spanish novel "Sangre y Arena" by Vicente Blasco Ibáñez, which was then adapted for the big screen in 1922 and starred Rudolph Valentino. The rich red colour and the spicy taste nods to its title, providing a friendly introduction to whisky for anyone who might fear taking the plunge.
Dewar's Illegal Mezcal finish, Cherry Heering, 1757 red vermouth, Orange juice

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 Rivières Smith and Cross, Curacao, Lime juice, Orgeat syrup

1959 YUKIGUNI £25

Keiichi Iyama won a bartending competition with this cocktail in 1959 and could be found still shaking the Yukiguni in his Kern Café & Bar in the city of Sakata, Yamagata Prefecture, until his passing in 2021 - 95 years young.

Konik's Tail vodka, Cointreau, Lime Juice

1970 JUNGLE BIRD £25

The Jungle Bird dates back to the 1970's when it was served as a welcome drink to the visitors in the former Kuala Lumpur Hilton. The cocktail was crafted by Jeffrey Ong inside the hotel's Aviary Bar, hence the drink's name. Powerful, dynamic and fruity - from London to Malaysia in one sip.

Appleton Estate 12yo, Campari, Pineapple juice, Lime juice

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

1990 CANTARITOS £25

A traditional drink from Mexico typically served in the many corner-bars of the city of Jalisco. This cocktail is a direct descendant of the world- famous Paloma. It is a straight-forward and thirst-quenching cocktail served in a traditional Mexican earthenware cup.

Patron Silver Tequila, Fresh Orange juice, Fresh Grapefruit juice, Agave, Lime, Soda, Salt

2005 CHOCOLATE SAZERAC £25

A contemporary classic, made at Maze, London, by Tonin Kacaj. It keeps the core and soul of the original Sazerac cocktail from New Orleans intact, giving it a modern twist by including white cacao liqueur. Spirit-forward, spicy and rich – a perfect after-dinner drink for lovers of the Old Fashioned or Manhattan style.

Buffalo Trace bourbon, White Cacao liqueur, Absinthe, Peychaud's bitters

2007 OAXACAN OLD FASHIONED £25

Another Phil Ward libation from Death and Co. that immediately took the New York cocktail scene by storm. Created in 2007, it captures the true spirit of Mexico using various agave-based components. An earthy take on the classic old-fashioned cocktail.

Patron reposado tequila, Mezcal, Agave, 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 **£13**
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

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 **£14**

Orange, Grapefruit

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**

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 Smogory Forest 40% abv <i>Rye, Poland</i>	£25
Boatyard 41% abv <i>Wheat, Ireland</i>	£18
Chopin 40% abv <i>Potato, Poland</i>	£18
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
Konik's Tail 40% abv <i>Rye, Spelt & Wheat, Poland</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 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
Booth's (<i>Sherry Finish</i>) 47% abv, <i>London</i>	£21
The Botanist Distiller's Strength 50% abv, <i>Islay, Scotland</i>	£21
Boatyard Double Gin 46% abv, <i>Ireland</i>	£18
Isle of Harris Gin 45% abv, <i>Outer Hebrides, Scotland</i>	£23
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

Roku 43%abv, <i>Japan</i>	£20
Ki No Bi 45.7%abv, <i>Japan</i>	£23
Garden Swift 47%abv, <i>Costwolds</i>	£24
Thompson Bros Organic Mediterranean Gin 45.7%abv, <i>Scotland</i>	£18

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. 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	£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
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 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

Del Maguey Vida 42% abv, Oaxaca	£18
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

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

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

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

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* £17

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

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* £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.

Grosperin N52+22, 46.5%, <i>Fins Bois</i>	£165
H by Hine, 40%, <i>Grande & Petite Champagne</i>	£18
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
L'Epoque 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>	£35
Vallein-Tercinier Lot 30 40.6%, <i>Petite Champagne</i>	£170

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 varietals 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. Matured in 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 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
<p>Grown in perfect conditions on the ancient Cornish Tregothnan estate and considered the world's first true British tea.</p> <p>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

CHAMPAGNE OF THE MONTH

BILLECART SALMON

MILLESIME 2012

Balance and Maturity

**2012 Billecart-Salmon,
Cuvée Nicolas François**

**This exceptional cuvée, created in 1964
in tribute to the House' founder, is the result
of a blend of the best terroirs
from the Montagne de Reims (Pinot Noir) and
The Cote des Blancs vineyards (Chardonnay).
Its vinification, partly in traditional oak casks,
underpins the generous character of this fine,
elegant and rich wine.**

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**Served with a bespoke Canape Tuna Tartar Tartlet
Crème Fraiche and Oscietra Caviar**

**£60.....125mml
£350.....700mml**