
D R I N K S

B E E R

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

J U I C E S *250ml*

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

M I X E R S *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

M I N E R A L W A T E R

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

G L A S S W A R E

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
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 Covenant	31
Foursquare Touchstone	45
Appleton Estate 21 years Nassau Valley Cask	48

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S P I R I T S

COGNAC

50 ml

Remy Martin XO	36
Hennessey 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
Ciroc	17
Grey Goose	18
The Lakes Vodka	18
Stolichnaya Elite	19
Haku	19
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

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
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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, Sourdough Crackers, Quince Jelly, Fried Nuts	

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

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M E A T B O A R D S	
Served with Home-Made Bread, Pickled Cornichons & Petit Onions, Fried Almonds.	
IBERICO DE BELLOTA HAM Hand-carved, Spanish acorn fed cured ham 220 Kcal.	32
CECINA DE LEON Spanish Cured Beef 251 Kcal	18
IBERICO DE BELLOTA LOMO Spanish Acorn Fed Cured Pork Loin 250 Kcal	30
PARMA HAM Italian Cured Pork Leg 190 Kcal	18
SAUCISSON BEAUJOLAIS French Pork Sausage Marinated in Red Wine 288 Kcal.	17
S H A R I N G B O A R D S	
Idiazabal Cheese, Camembert de Normandie, Parma Ham Cecina & Saucisson Beaujolaise 700 Kcal	48
Comte, Brillat-Savarin, Cambozola, Lomo Iberico, Cecina & Saucisson Beaujolais 686 Kcal	55
Iberico De Bellota, Cecina De Leon, Lomo Iberico, & Saucisson Beaujolais 494 Kcal	65

4	S I N G L E M A L T W H I S K Y	
	HIGHLANDS	50 ml
	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
	Glenfiddich 31yo Grand Château	275
	Macallan 40yo Red Collection	3002
	I S L A Y	
	Ardbeg Uigeadail	31
	Laphroaig Cairdeas Madeira Cask, Feis Ile 2016	62
	E N G L A N D	
	The Lakes Distillery Whiskymaker's Reserve No.7	21
	The Lakes Distillery Infinity	57
	The Lakes Distillery Galaxia	75

SPIRITS

C A V I A R

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

S N A C K S

GILLARDEAU OYSTERS Mignonette Sauce, Lemon, 3 Pieces 98 Kcal	26
CRISPY POTATO ROCKS (V) Butternut Squash, Black Truffle Cream, Parmesan Cheese 283 Kcal	26
YELLOWFIN TUNA TATAKI Soya Glaze, Spicy Avocado Sauce, Toasted Corn 402 Kcal	33
CRISPY SALMON SUSHI Chipotle Emulsion, Soy Glaze 320 Kcal	25
HASH BROWN & CAVIAR Imperial Oscietra, Bottarga 384 Kcal	32
HEREFORD BEEF CARPACCIO Parmesan Cheese, Wild Rocket, Capers, Pickled Shimeji Mushrooms 580 Kcal	28
HEIRLOOM BEETROOT & GOAT CHEESE (V) Orange & Grapefruit, Candied Pecans, Red Vein Sorrel 553 Kcal	26

P I Z Z A

Available until 10.30pm

BLACK TRUFFLE PIZZA Fontina Cheese(v) 808 Kcal	42
TOMATO AND MOZZARELLA PIZZA Basil, Chilli Flakes (v) 77 3Kcal	28

S A N D W I C H E S

SAKURA WAGYU BEEF SANDWICH Pickled Mooli, Chipotle, Brioche 1,155 Kcal	88
CONNAUGHT CHEESEBURGER Smoked Idiazabal Cheese, Sesame Seeds Bun Special Tomato Relish 1,063 Kcal	41
SCOTTISH LOBSTER ROLL Lobster Bisque Emulsion, Dill Cream 842 Kcal	45
CLASSIC CLUB SANDWICH Chicken, Turkey Bacon, Eggs, Tomatoes, Lettuce Turkey Bacon Mayonnaise Pain de Mie 957 Kcal	37

D E S S E R T

Available until 11.00pm

MILLE-FEUILLE Vanilla Caramel & Vanilla Ice Cream 659 Kcal	25
WARM CHOCOLATE CAKE Vanilla Ice Cream, Chocolate Crumble 663 Kcal	23
PLUM MERINGUE Mirabelle Sorbet, Plum & Verjus Sauce 238 Kcal	22

P L A C E S

Places is a concept-driven cocktail collection that explores the intersection of flavours, memory and cultural identity. Each creation is meticulously composed to evoke the spirit of a specific place-whether physical or emotional, through narrative, aroma and technique. This menu is designed to guide guests on a refined, immersive journey through sensorial landscape shaped by both geography and experience.

CLARETTE Silent Pool Rare Citrus Gin, Mead Infused Nettle, Quince Jam Shrub, Quince Eau de Vie, Billecart-Salmon Champagne	25
KAFIRA Doorly's White, Courvoisier VSOP, Tokaji, Ethiopian Coffee Liqueur, Cold Brew Coffee, Nutmeg & Black Cardamon Foam	25
TOMAIKA Montelobos Mezcal Infused Fresh Cream, Vecchio Samperi Marsala, La Tomato Liqueur, Ancho Reyes Verde, Cherry Tomato Cordial	25
VITAE Dupont Calvados VSOP, Linie Aged Aquavit, Taylor's White port, Gammel Dansk, Muyu Jasmine Liqueur, Seabuckthorn & Jasmine Sherbet, Foglie di Limone.	25
EMBERLIN Highland Park 12YO Cocoa Nibs Milk-Punched, Trijol Pineau Des Charentes Rouge, Briottet Crème de Mure, Stout Beer, Lacto Fermented Rhubarb, Peychaud's Bitter, Mandarino Verde.	25
BOISE Reyka Infused Chervil, Cocchi Storico Vermouth Di Torino, Riesling, Peach Eau de Vie, Lurgashall Walnut Liqueur, Oakwood Water	25
REDWOOD Three Spirits Nugtcoup, Merlot Juice, Cold Brew Coffee, Nutmeg & Black Cardamon Foam. * Alcohol free	18
HIKARI Seedlip 42, Everleaf Mountain, Quince Jam Shrub, Lemon Juice, Sparkling Tea. *Non-Alcoholic	18

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, Beaujolais Infused Eucalyptus and White Peaches, Valdespino Pedro Ximenez, Verjus, Peach and Jasmine Soda.

ROSÉ 32
X Muse Vodka Berries Oil, Palais Constance, Cocchi Americano Rosa, Campari Cask Tales Tequila Finish, Muyu Jasmine.

PERLAGE ROSÉ 32
Espolon Cristalino Infused Figs and Champagne Vinegar Shrub, Valdespino Amontillado, Lime Juice, Sparkling Muscadelle Alain Millat.

LUCE 32
Foursquare Covenant Almond Milk-Punch, Orange Sherbet, Dow's White Port, Ancho Reyes Verde, Coriander Bitter, Foglie D'arancio Aroma.

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 Gaulteria Syrup.

CHAMPAGNE

SPARKLING & CHAMPAGNE

		<i>Glass</i>	<i>Bottle</i>
		<i>125ml</i>	
NV	Billecart-Salmon, Brut Le Reserve	28	145
NV	Billecart-Salmon, Brut Le Sous-Bois	35	210
NV	Ruinart, Blanc de Blancs	40	255
2009	Ca'del Bosco, Dosage Zéro RS	45	310
2012	Billecart-Salmon, Cuvée Nicolas François	60	350
2009	Billecart-Salmon, Blanc de Blancs, Cuvée Louis Salmon	60	350
NV	Krug, Grande Cuvée 171 ^{ème} Édition	75	450
2011	Krug, Vintage	95	600
2005	Billecart-Salmon, Blanc de Noir, Le Clos Saint-Hilaire	150	950
2004	Dom Pérignon Plénitude 2	165	950

NV	Billecart-Salmon, Brut Le Rosé	35	185
2012	Billecart-Salmon, Elisabeth-Salmon, Rosé	60	350
2008	Dom Perignon, Rosé	130	750

BY THE BOTTLE

2014	Bollinger, La Grande Année	295
2015	Dom Pérignon, Brut	425
2015	Louis Roederer, Cristal, Brut	650
2008	Pol Roger, Sir Winston Churchill	900
2013	Salon, Blanc de Blancs, Cuvée S, Le Mesnil	1290
1996	Dom Pérignon, Brut, Oenothèque	2500

COCKTAIL

FORTIFIED & SWEET WINES

			<i>Glass</i>	<i>Bottle</i>
			<i>100ml</i>	
2017	Tokaji Szamorodni, Istvan Szepsy, Hungary, <i>500ml</i>		32	140
2009	Quinta do Noval, Colheita Portugal, <i>by Magnum</i>		38	370
2003	Château De Fargues, Sauternes, France		48	290
2013	Château d'Yquem Sauternes, France, <i>by Magnum</i>		165	2200

WINE
BY THE
GLASS

W H I T E W I N E

			<i>Glass Bottle 175ml</i>	
2023	Sancerre, La Guiberte, Domaine Alain Gueneau Loire Valley, France		24	90
2022	Grüner Veltliner, Spitzer Graben, Martin Muthenthaler Wachau, Austria		26	110
2022	Chablis, Domaine Nathalie & Gilles Fèvre Burgundy, France		28	105
2022	Riesling, Roche Granitique, Domaine Zind-Humbrecht Alsace, France		30	120
2019	Meursault, 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
2019	Montrachet Grand Cru, Domaine Thenard Burgundy, France		185	1350

R O S É W I N E

			<i>Glass Bottle 175ml</i>	
2022	Palais Constance Côtes de Provence, France		28	125

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R E D W I N E

			<i>Glass Bottle 175ml</i>	
2021	Morgon, Domaine Lapierre Beaujolais, France		24	90
2020	Crozes Hermitage, Domaine Alain Graillot Rhône, France		32	125
2018	Pauillac de Lynch Bages Pauillac, Bordeaux, France		35	130
2018	Rosso di Montalcino, Ignaccio, Il Marroneto Tuscany, Italy		37	150
2018	Gevrey-Chambertin, David Duband Côte de Nuits, Burgundy, France		45	195
			125ml	
2015	Barolo, Cerequio, Boroli Rioja, Spain		50	300
2019	The Mascot Napa Valley, California, USA		60	350
2008	Château Lynch-Bages, Pauillac, Bordeaux, France		95	565
2019	Sassicaia, Tenuta San Guido Bolgheri, 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	6500
2008	Echezeaux Grand Cru Domaine de la Romanée-Conti, Burgundy		1250	8500

