

GIN	25ml
Tanqueray, London Dry Gin, England	3.5
Brockmans, Distilled Gin, England	4
Gin Mare, Distilled Gin, Spain	5
Hendrick’s, Distilled Gin, Scotland	4.5
Tanqueray No. Ten, Dry Gin, England	5
Cotswold London Dry Gin, England	4.5
Opihr London Dry Gin, England	4.5
Sipsmith, London Dry Gin, England	4.75

VODKA	
Stolichnaya, Wheat & Rye, Russia	3.5
Sipsmith Sipping Vodka, Wheat, England	4.5
FAIR. Quinoa, France	4
Belvedere, Rye, Poland	4.5
Chase Marmalade, England	5

RUM	
Foursquare, Spiced Rum, Barbados	3.5
Trois Rivières, Rhum Blanc Agricole, Martinique	4
Wray & Nephew, Jamaica	4
Plantation Pineapple “Stiggin’s Fancy”, Jamaica, Barbados, Trinidad & Tobago	4.5
Havana Club, Selección Maestros, Cuba	5.5
El Dorado 15 yo, Guyana	6.5

DRAUGHT BEER half pint on request	P i n t
Canopy, Cubitt 1788 Ale, England, 4.6%	4.5
Canopy, Sunray Pale Ale, England, 4%	5.5
Guinness, Stout, Ireland, 4.3%	5
“Mortimer’s Orchard”, Westons, Cider, England, 5%	5
Meantime London Lager, England, 4.5%	5
Kronenbourg 1664, France, 5%	5
Freedom Four, Lager 4%	5
Crate, Pale Ale, England, 4.5%	5.8
Peroni, Italy, 5.1%	5.8

BOTTLED BEER & MEAD	3 3 0 m l
Gipsy Hill, Southpaw, Amber Ale, 4.2%	5
Wild Card, King of Hearts, Blonde, 4.5%	5
The Five Points “Railway Porter” 4.8%	5
Hammerton, N7, I.P.A, 5.2%	5.5
Brew by Numbers, Farmhouse Saison	5.5
Gosnells, Hopped Mead, 5.5%	5

CHAMPAGNE, SPARKLING WINE & CIDER 125ml Glass • Bottle	
Billecart-Salmon, Brut Reserve, Champagne, FRA, NV	11 • 59
Nino Franco “Rustico” Valdobbiadene Prosecco Superiore, Brut, Italy, NV	7.5 • 38
Sydre Argelette, Eric Bordelet, Normandy, FRA, 2015	34
Nino Franco, “Faïve”Rosé Brut, Veneto, ITA, NV	40
Egly Ouriet, 1er cru Les Vignes de Vrigny, Brut, Champagne, FRA, NV	79
Blanc de Noirs, Grand Cru Bouzy, Domaine Paillard, Brut, Champagne, FRA, 2010	77
Billecart-Salmon, Brut Rosé, Champagne, FRA, NV	79
Ruinart, Blanc de Blancs, Brut, Champagne, FRA, NV	88
Magnum Philipponnat Royale Reserve, Champagne, Brut, FRA, NV	119
Magnum Billecart-Salmon, “Grand Cru” Blanc de Blancs, Brut, FRA, NV	178

WHITE WINE 125ml pour on request	175ml Glass • Bottle
“La Cascade”, Ch. Fontainebleau, Provence, FRA, 2016 (Vermentino)	6 • 23
Côteaux du Languedoc, Picpoul de Pinet, Granges des Rocs, FRA, 2016	6.5 • 27
Chenin Blanc, Marras, Swartland, SA, 2016	7.5 • 30
Cubitt House, Loire Valley, FRA, 2016 (Sauvignon Blanc)	8.5 • 33
Blanc de Mer, Bouchard Finlayson, SA, 2016 (Riesling/Viognier/Chardonnay)	9 • 36
Gavi, Molinetto di D.Carrea, Piedmont, ITA, 2014 (Cortese)	9.5 • 38
Bourgogne, Domaine Pernod-Belicard, Burgundy, FRA, 2013 (Chardonnay)	11.5 • 46
Côtes de Gascogne “Lesc” Plaimont Producteurs, 2016 (Ugni Blanc/Colombard)	23
Côtes du Rhône “Clémentia” Les Aphyllanthes, 2016 (Viognier/Roussanne)	42
Tokaji Meditation, Holdvölgy, Tokaj, HUN, 2009 (Furmint)	44
Sylvaner “Peau Rouge” Domaine Josemeyer, Alsace, FRA, 2015	48
Rioja, Finca Allende, Rioja, SPA, 2012 (Viura)	49
Foxglove, Central Coast, California, USA, 2014 (Chardonnay)	49
Riesling, Von Der Fels, Keller, Rheinhessen, GER, 2013	49
Savennières “Clos St. Yves” Domaine des Baumard, FRA, 2013 (Chenin Blanc)	51
Sancerre “Chavignol” M. Delaporte, Loire Valley, FRA, 2016 (Sauvignon Blanc)	53
Puligny-Montrachet, Domaine Bachelet Monnot, Burgundy, 2014 (Chardonnay)	69

WHITE WINE FROM THE VAULT	
Graves “Cuvée Caroline” Château de Chantegrive, Bordeaux, FRA, 2013	54
Meursault, Ballot-Millot, Burgundy, FRA, 2015	74
Puligny-Montrachet, Les Nosroyes, Domaine Genot Boulanger, 2013	99
Magnum Rully En Bas de Vauvry, Jean Baptiste Ponsot, Burgundy, 2014	99

ROSÉ WINE	175ml Glass • Bottle
Côteaux de Béziers, Domaine de Cabrials, Languedoc, 2016 (Grenache/Cinsault)	7 • 28
Cubitt House, Provence, 2016 (Grenache)	8 • 34
Côteaux d’Aix-en Provence, Château La Coste, Provence, 2016 (Grenache)	44

RED WINE 125ml pour on request	175ml Glass • Bottle
“La Cascade” Ch. Fontainebleau, Provence, FRA, 2016 (Cabernet/Grenache)	6 • 23
Carmenère “Estate” De Martino, Maipo Valley, CHI, 2015	6.5 • 27
Rioja, Cubitt House, Rioja, SPA, 2016 (Garnacha)	8 • 32
Chakana, Mendoza, ARG, 2016 (Malbec)	9 • 36
Côtes du Rhône, Domaine des Aphyllantes, 2015 (Grenache/Carignan)	10 • 40
Montagne Saint Emilion, Les Piliers de Maison Blanche, 2014 (Merlot)	11.5 • 46
Bourgogne, Domaine Jean Guiton, Burgundy, FRA, 2015 (Pinot Noir)	12 • 49
Côtes de Gascogne “Lesc” Plaimont Producteurs, 2016 (Tannat/Cabernet/Merlot)	23
Appassimento “Gold Release” Ca Vittoria, Puglia, ITA, 2016	27
Bierzo, El Castro De Valtuille Joven, Castro Ventosa, SPA, 2015 (Mencia)	36
Dolcetto D’Alba “Priavino” Roberto Voerzio, Piedmont, ITA, 2014 (Dolcetto)	37
Verduno “Basadone” Castello di Verduno, Piedmont, ITA, 2014 (Pelaverga Piccolo)	39
Crozes-Hermitages “Silène” J.L Chave Selection, 2015 (Syrah)	40
Côtes de Bordeaux “Duc de Nauves”, Château Le Puy, FRA, 2015 (Merlot)	44
Shiraz, Small Fry, Barossa Valley, AUS, 2015	49
Morgon “Côte du Py” Domaine Foillard, Beaujolais, FRA, 2015 (Gamay)	55
Saint-Estèphe, Château Cos Labory, Fifth Growth, 2003 (Cab. Sauvignon/Merlot)	79

RED WINE FROM THE VAULT	
Barolo, Marco Marengo, Piedmont 2012	59
Rioja Reserva “Vina Tondonia” Lopez de Heredia, Rioja, SPA, 2004	59
Gevrey-Chambertin, Les Clos, Domaine Duroché, Burgundy, FRA, 2014	74
Dead Ringer, Wirra Wirra, McLaren Vale, AUS, 2014	87
Vosne-Romanée, Domaine Jean Grivot, Burgundy, FRA, 2013	99
Gevrey-Chambertin, Domaine Denis Mortet, Burgundy, FRA, 2011	99
Barbaresco Fausoni, Sottimano, Piedmont, ITA, 2011	99
Magnum Crozes-Hermitages “Les Croix” D.Reynaud, Rhône Valley, FRA, 2014	119

*An optional 12.5% service charge will be added to your bill.
Please inform our staff if you have any dietary or allergen requirements.*

LIQUEURS 25ml

Limoncello di Amalfi, Terra de Limoni, Campania, Italy	3.25
Cointreau, France	3.5
Amaretto “Saliza”, Bepi Tosolini, Italy	3.5
Café Liqueur, FAIR. France	4

SCOTCH WHISKY

Auchentoshan “American Oak”, Lowland	4
Ardbeg 10yo, Islay	5.5
Compass Box “Spice Tree”, Highland (Blend)	5
The Balvenie 12yo “Double Wood”, Speyside	5.5
Lagavulin, “16yo” Islay	6.5
Springbank “15yo”, Campbeltown	7

WORLD WHISKY

Bushmills Original, Ireland (Blend)	3.5
Maker’s Mark, Kentucky Straight Bourbon Whisky, Kentucky, USA	4
Rittenhouse “Straight Rye” 100 Proof Kentucky, USA	5
Mackmyra, Brukswhisky, Single Malt, Sweden	5.5
Green Spot, Single Pot Still, Ireland	5
Hudson “Baby Bourbon” New York, USA	6
Nikka “from the Barrel” Malt & Grain Blend, Japan	6.5

BRANDY, EAU DE VIE & AGAVE

Cognac, Le Reviser VS, Petite Champagne, France	4.5
Cognac, Leyrat XO, Fins Bois, France	9.5
Bas Armagnac, Clos Martin 15yo, France	5
Bas Armagnac, Clos Martin 1989, Folle Blanche, France	7
Calvados du Pays d’Auge, VSOP, Dupont, Normandy, France	5.5
Grappa di Moscato, Tosolini, Italy	4.5
Framboise, G. Miclo, Alsace, France	4.5

JUICES

Apple	3
Orange	3.5
Carrot, apple & ginger	4
Pineapple, cucumber & red grapes	4
Melon, strawberries & kiwi	4

COCKTAILS

Seasonal G&T	11
Opihr Gin, Fever-Tree Mediterranean Tonic Water, pink & chilli pepper	

Bloody Mary	9
Made with Stolichnaya Vodka to our own house recipe	
<i>£1 for every Bloody Mary sold will go to the Cubitt House charity of the year, Westminster Befriend a Family.</i>	

British Bellini	10
Nino Franco “Rustico” Valdobbiadene Prosecco Superiore, Brut, NV & Chase Elderflower Liqueur	

William Pear Martini	10
Stolichnaya Vodka, William Pear purée, honey & lemon juice	

Thyme for Hibiscus	12
Sipsmith Gin, egg white, lemon juice, home made hibiscus & thyme syrup	

The Posh Goat	10
Tanqueray Gin, elderflower cordial, lemon juice, home made saffron & cardamom syrup	

The Rose	11
Hendrick’s Gin, home made rose syrup, grapefruit juice, lemon & cardamom	

The Orange Tea	12
Chase Marmalade Vodka, Aperol, Cointreau & lemon	

Honey & Ginger Mojito	10
Havana Club Añejo Especial, mint, lime juice, honey & ginger	

The Extra Mile	9
Havana Añejo Especial, elderflower cordial, plum, lemon & sage	

Coconut Margarita	11
Altos Olmeca Plata Tequila, coconut cream, lime & agave	

Strawberry Mint Julep	10
Maker’s Mark, crème de fraise, strawberries and mint	

Herbal Breeze	11
Johnnie Walker Black Label, Green Tea, cranberry & pear juice	

Classic cocktails are available upon request

