

SAMPLE MENU

THE
CAVIAR
BAR

Cocktail

Umeshu Negroni £11.00	Seaweed Rum Old Fashioned £12.00	Sake Martini £11.00
Amalfi Coast £11.00	Champagne Spagliato £13.00	Bloody Caviar £15.00

Spirit

Vodka:	50ml
Grey Goose	£10.00
Belvedere	£10.00
Mermaid Salt	£11.00
Absolut Elyx	£15.00
Beluga Noble	£17.00
Tequila:	
Don Julio 'Blanco'	£15.00
Clase Azul Plata 'Blanco'	£30.00
Clase Azul 'Reposado'	£38.00
Don Julio 1942 'Anejo'	£45.00
Gin:	
Mermaid	£11.00
Nordes Atlantic	£13.00
Botanist	£15.00
Monkey 47	£20.00

Whisky & Whiskey

Japanese:	50ml
Nikka Coffey Grain	£14.00
Nikka from the Barrel	£14.00
Scotch:	
Black Label 12yrs old	£15.00
Macallan 12	£19.00
WhistlePig 10yrs old	£22.50
Macallan 15	£45.00
Irish:	
Red Breast 12yrs old	£15.00
Method And Madness	£21.50
Teeling Single Grain	£24.00

Sake

100ml / 720 ml

Futsushu, Hourai Brewer's Perfection, Gifu	£11.00 / £70.00
Junmai Ginjo, Koimari, Okinawa	£14.00 / £85.00
Junmai Ginjo, Takeda Ketafune, Nigata	£16.00 / £110.00

Beer

Mondo Machina Lager 330ml	£6.00
Mondo Little Victories Session IPA NRB 330ml	£6.00
0.5% AVB Lucky Saint Unfiltered Lager 330ml	£6.00

Soft Drink

Water

Punchy Yuzu, Cucumber 250ml	£5.00	Still Filtered Belu Water	£2.20
Ginger Beer 250ml	£5.00	Sparkling Filtered Belu Water	£2.20
LA Brewery Strawberry Kombucha 330ml	£6.00		
Frobisher Apple Juice 250ml	£5.00		
Spiced Tomato Juice 200ml			

A discretionary service charge of 12.5% will be added to your bill.
For any dietary requirement or food allergies, please inform your waiter.

SAMPLE MENU

THE CAVIAR BAR

Sparkling

	125ml / 750 ml
Cava Brut Nature - Entre Vinyes, Penedes, SP 2017	£62.00
ler Cru - Enfant de La Montagne, Bertrand - Delespierre, Champagne FR NV	£18.00 / £106.00
Blanc de Blancs, Hoffmann & Rathbone, Sussex UK 2012	£20.00 / £120.00
Rose Reserve, Hoffmann & Rathbone, Sussex UK 2012	£21.00 / £122.00
Pinot Noir, Fidele - Vouette Sorbee, Champagne FR NV	£162.00
Chardonnay Millesime - Jacques Lassaigue, Champagne FR 2009	£340.00
Grand Cuvee, 170eme Edition - Krug, Champagne FR NV	£400.00
Plenitude P2, Dom Perignon, Champagne FR 2004	£800.00

White

Encruzado & Malvasia, Prunus, Dao PT 2021	£9.00 / £42.00
Muscadet Sevre et Maine Sur Lie - Michel Delhommeau, Loire FR 2022	£50.00
Albarino, Bodegas Albamar, Rias Baixas SP 2022	£11.00 / £60.00
Bacchus, Hoffman & Rathbone, Kent UK 2022	£65.00
Bosco et al, Cinque Terre - Possa, Liguria IT 2021	£72.00
Furmint, Mandolas, Tokaj-Hegyhalja HU 2022	£15.00 / £80.00
Riesling, Krov Steffensberg GEGE, Mosel GE 2018	£84.00
Alvarinho, Granito Cru - Luis Seabra, Douro PT 2021	£90.00
Sancerre, Gerard Boulay, Loire FR 2021	£94.00
Chardonnay, Winnica Tumat, Bainewice, PL 2021	£96.00
Chablis 1er Cru - Fourchaume, Domaine Garnier & Fils, Burgundy FR 2021	£20.00 / £110.00
Saint Aubin 1er Cru - La Chateniere, Marc Colin, Burgundy FR 2020	£27.00 / £164.00
Chassagne Montrachet, Francois Carillon, Burgundy FR 2021	£275.00
Puligny-Montrachet 1er Cru - Combettes, Etienne Sauzet, Burgundy FR 2020	£550.00

Skin Contact

Curtido, Folias de Baco - Tiago Sampaio, Douro PT 2021	£10.00 / £49.00
Rebula, Primario - Atelier Kramar, Brda SE 2021	£65.00
Gewurtzramnier, Les Funambules, Alsace FR 2021	£83.00
Zibbibo, Terra Forte - Tanta Nica, Sicily IT 2021	£150.00

Rosé

Trepas & Granacha, Oniric - Entre Vinyes, Penedes SP 2022	£9.00 / £45.00
Primitivo, Rosato de Primitivo - Larchetipo, Puglia IT 2021	£57.00
Sancerre Sybille Rose, Gerard Boulay, Loire FR 2021	£75.00
Grenache & Cinsault, Whispering Angel, Provence FR 2021	£95.00

Red

Touriga Nacional et al, Prunus, Dao PT 2021	£9.00 / £44.00
Gamay, Les Noirettes - Domaine d'Ici La, Bugey FR 2021	£12.00 / £60.00
Field Blend, Note di Rosso - Alessandro Viola, Sicily IT 2020	£77.00
Santenay, Marc Colin, Burgundy FR 2021	£108.00

Dessert Wine

	75 ml
Letterlay Kabinett, Staffelter Hof	£11.00
Whisky Umeshu	£10.00
10 years Old Verdelho Madeira	£15.00

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