

SIGNATURE COCKTAILS

CHURCHILL MARTINI £21

An icon dating back to the 1800s, Churchill apparently quipped; "The only way to make a martini is with ice-cold gin, and a bow in the direction of France" Our continental nod comes in the form of No.3 London dry gin, Cocchi Americano Bianco, Liqueur de Violette and basil oil

No-3 London Dry Gin, Cocchi Americano Bianco, Crème De Violette, Basil Oil

OSCAR WILDE £23

In the 19th-century, ever the connoisseur of life's finer pleasures, Oscar Wilde sat at the Bar of Ritz hotel de Paris, as he raised his glass and said. "After the first glass, you see things as you wish they were. After the second, you see things as they are not. Finally, you see things as they really are" let us to introduce you a champagne cocktail with hint of absinthe.

Piper Heidsieck Brut Champagne, Remy Martin, St Germain, Dash of Absinthe & Orange bitter

VELOURS BLANC £22

At South Place Hotel, we honor the fine art of whisky Cocktail, crafted over 100 years, by elevating the experience with our decadent amaro and clarified milk, alongside a meticulously guarded secret blend of milk punch cocktail. Raise your glasses to a timeless tradition reimagined.

Makers Mark Bourbon, Amaro Santoni, Mezcal, Citrus & Clarified Milk

TUSCAN SCENT £20

Allow Us to present our ambrosial riff on the penicillin, a signature Tequila-based cocktail. here the conversation between Casamigos & Jasmine Verte effervescent Chamomile & Bergamot cordial with dash of grapefruit soda are sure to lift you to new heights.

Casamigos Blanco, Jasmine Verte, Chamomile - Bergamot Cordial, Grapefruit Soda

VINTAGE NEGRONI £ 55

A vintage among vintages, rolling up at Caffee Casoni in Florence in 1919, one might have witnessed the mixing of the first Negroni. Our vintage negroni Created to celebrates The 100 year anniversary of this Italian treasure

Gordon's-Gin 1970's, Campari Bitter 1980's, Antica Formula 1970's

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.

Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

WINES BY THE GLASS

CHAMPAGNES & SPARKLING WINES

		125ml	Bottle
NV	Alain Thienot Blanc de Blancs	25.00	145.00
NV	Laurent-Perrier Cuvée Rosé	27.00	160.00
2013	Piper Heidsieck Rare Champagne	48.00	275.00
NV	Nyetimber Classic Cuvee, Sussex, England	16.00	95.00
NV	Nyetimber Rosé, Sussex, England	25.00	135.00

WHITE WINE

2023	Grillo IGT, Angelo, Sicilia, Italy	11.50	65.00
2022	Menetou Salon, Jean Max Roger, Loire Valley, France	13.00	75.00
2023	Albariño, Pazo Senorans, Rias Baixas, Spain	14.00	79.00
2022	Pinot Gris, Seresin Estate, Marlborough, New Zealand	15.00	85.00
2019	Riesling Grand Cru, Caves de Turckheim, Alsace, France	16.00	89.00
2022	Viognier, Gramercy Cellars, Washington State, USA	18.50	105.00
2022	Bourgogne <i>La Tufera</i> , Etienne Sauzet, Burgundy, France	22.00	125.00

ROSE WINE

2024	Château Val Joanis Tradition, Rhône Valley, France	13.00	75.00
2023	Bandol <i>The Rosé</i> , Château de Pibarnon, Provence, France	21.00	115.00

RED WINES

2023	Dolcetto d'Alba, <i>Pian Balbo</i> , Poderi Colla, Piedmonte, Italy	12.00	65.00
2023	Pinot Noir, Jean Perrier et Fils, Savoie, France	13.00	75.00
2021	Spätburgunder Crescentia Dry, K. Eberbach, Rheingau, Germany	14.00	79.00
2020	Pinot Noir Reserve, Lawson's Dry, Marlborough, New Zealand	15.00	85.00
2022	Bourgogne, Jean-Marc Pillot, Burgundy, France	16.00	89.00
2017	Château Patache d'Aux, Cru Bourgeois, Bordeaux, France	18.00	95.00
2020	Cabernet Sauvignon <i>Bramare</i> , Vina Cobos, Mendoza, Argentina	23.00	130.00

WINES BY THE GLASS

Sweet Wines		75ml
2016	Sauternes, Castelnau de Suduiraut, Bordeaux, France	13.00
2020	Jurançon Moelleux <i>Symphonie de Novembre</i> , Cauhapé, Southwest, France	13.50
2021	Moscato Rosa, Franz Haas, Alto Adige, Italy	16.50
2018	Tokaji Édes Szamorodni, Disznókő Dorgó Vineyard , Tokaj, Hungary	17.00
2012	Quarts de Chaume Grand Cru, Domaine des Baumard, Loire Valley, France	19.00
2020	Passito di Pantelleria Ben Rye, Donnafugata, Sicily, Italy	21.00
2019	Vin de Constance, Klein Constantia, Constantia, South Africa	28.50

Fortified Wines

<i>Sherry</i>		75ml
NV	Manzanilla Fina, Bodegas de La Riva	13.00
NV	Pedro Ximenez, Fernando de Castilla	12.00
NV	Sherry Oloroso Gobernador, Emilio Hidalgo	11.00

<i>Madeira</i>		75ml
NV	Malmsey Rich Madeira 10yo, Blandy's	12.00
1966	Madeira Sercial, Blandy's	45.00
1980	Terrantez Medium Rich Madeira, Blandy's	48.00

<i>Port</i>		75ml
NV	White Port, Dow's	9.00
NV	Reserve Port Six Grapes, Graham`s	10.00
2018	Late Bottled Vintage Port, Grahams	11.00
NV	Tawny Port 20yo, Graham`s	19.00
NV	Tawny Port 30yo, Graham`s	27.00

BOTTLED BEERS & CIDER

Asahi Super Dry Lager Japan, 330ml, 5.2%	8.00
Session IPA Unfiltered GF England, 330ml, 4.5%	8.00
21 Pale Ale Citra, Unfiltered England, 330ml, 5.2%	8.00
Citra Centennial Pale Ale England, 330ml, 0.5% 59Kcal	7.00
Peroni Libera, Zero Lager Italy, 330ml, 0.0% 73 Kcal	7.00
Noam Lager Germany, 340ml, 5.2%	8.50
Aspall Draught Cider Suffolk, UK 330ml 5.5%	7.50
Bergamot Fizz 0%	12.00
Everleaf Marine, Elderflower, Grapefruit Soda	
Herb & Bitter 0%	13.00
Everleaf Forest, Crodino, Orange Zest	

APERITIFS

Aperol	9
Campari	9
Carpano Antica Formula	9
Amaro Montenegro	9
Martini Rubino	9

GIN

Hendrick's	14
Roku Gin	14
Gin Mare	14
Malfy Rosa	12
Monkey 47	17
No. 3 London Gin	15
Sipsmith Dry	13
Tanqueray No.10	14

VODKA

Ketel One	11
Belvedere	14
Ciroc	13
Stolichnaya Elit	14
Sauvelle Vodka	13

All mixers 1.50 when served with a spirit

We serve 50ml by default, 25ml is available upon request

WHISKY

Ardbeg 10y – Scotland	18
Auchentochan 21y – Scotland	32
Brora 30y – Scotland	350
Woodford Reserve Rye – USA	12
Macallan 12y -- Scotland	21
Jack Daniels single barrel – USA	16
Jameson – Ireland	11
Johnnie Walker Blue Label – Scotland	45
Lagavulin 16y – Scotland	26
Maker's Mark – USA	12
Oban 14y – Scotland	25
Dalmore 12y - Scotland	16
Nika from the Barrel – Japan	17
Woodford Reserve Bourbon - USA	12
Yamazaki 12y – Japan	30

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RUM

Diplomatico Reserva Exclusiva	14
Havana 7y	13
Havana Selection de Maestro	18
Goslings Black Seal	12
Santa Teresa 1796	17
Zacapa 23y	18
Zacapa XO	30

TEQUILA & MEZCAL

Casamigos Blanco	18
Lost Explorers Mezcal	16
Don Julio Reposado	18
Don Julio Blanco	18.50
Don Julio 1942	42
Jose Cuervo Reserva de Familia	35

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BRANDY

Baron De Sigognac - Armagnac	12
Remy Martin VSOP – Cognac	13
Pere Magloire VSOP – Calvados	12
Rémy Martin XO - Cognac	40
Rémy Martin Louis XIII - Cognac	350

DIGESTIFS

Frangelico	9
Fernet – Branca	9
Tia Maria	9
Baileys	9
Adriatico Amaretto	9
Cazcabel Coffee Tequila	12
Limoncello Luxardo	9
Grand Marnier	9
Grappa Antica Riserva Nonino	18

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