

## 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 19<sup>th</sup>-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

		<b>125ml</b>	<b>Bottle</b>
NV	Piper Heidsieck, Brut	18.50	110.00
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

<b>Sweet Wines</b>		<b>75ml</b>
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>		<b>75ml</b>
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>		<b>75ml</b>
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>		<b>75ml</b>
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

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

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

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## **RUM**

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

## **TEQUILA & MEZCAL**

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

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## **BRANDY**

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

## **DIGESTIFS**

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

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