

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, Lost Explorer 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

		125ml	Bottle
NV	Piper Heidsieck	18.50	110.00
NV	Alain Thienot, Blanc de Blancs	25.00	145.00
NV	Laurent-Perrier Cuvée Rosé	27.00	160.00
2015	Dom Perignon, Moët & Chandon	66.00	385.00

SPARKLING WINES

		125ml	Bottle
NV	Nyetimber Classic Cuvee, Sussex, England	16.00	95.00
NV	Nyetimber Rosé, Sussex, England	25.00	135.00

WHITE WINES

		125ml	Bottle
2024	Soave Classico, Pieropan, Veneto, Italy	13.00	75.00
2024	Torrontés, Susan Balbo, Mendoza, Argentina	16.00	95.00
2022	Gewürztraminer <i>Tradition</i> , Albert Mann, Alsace, France	19.00	110.00
2024	Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	19.50	115.00
2023	Chablis 1er Cru <i>Fourchaume</i> , Vrgnaud, Burgundy, France	23.00	130.00
2023	Condrieu <i>Les Terroirs</i> , Merlin, Rhône Valley, France	27.50	160.00

ROSE WINES

		125ml	Bottle
2024	Château Val Joanis <i>Tradition</i> , Rhône, France	13.00	75.00
2024	G de Galoupet, Château de Galoupet, Provence, France	18.00	95.00

RED WINES

		125ml	Bottle
2022	Quinta do Crasto, Douro, Portugal	13.00	75.00
2021	Valpolicella Ripasso, Bertani, Veneto, Italy	15.00	85.00
2019	Humilitat, Frank Massard, Priorat, Spain	18.00	100.00
2020	Châteauneuf-du-Pape, Dom. Usseglio, Rhône Valley, Fr	22.00	120.00
2022	Chorey-Lès-Beaune, Dom. Tollot Beaut, Burgundy, Fr	28.00	165.00
2019	Margaux du Château Margaux, Bordeaux, France	29.00	175.00

WINES BY THE GLASS

Sweet Wines

75ml

2022	Riesling, Weingut Max Ferdinand Richter, Mosel, Germany	12.00
2020	Jurançon Moelleux Symphonie de novembre, South West, 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
2013	Sauternes, Château de Suduiraut, Bordeaux, France	26.00
2019	Vin de Constance, Klein Constantia, Constantia, South Africa	28.50

Fortified Wines

Sherry

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

Madeira

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

Port

75ml

NV	White Port, Dow's	9.00
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
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

NON-ALCOHOLIC

Bergamot Fizz 0% Everleaf Marine, Elderflower, Grapefruit Soda	12.00
Herb & Bitter 0% Everleaf Forest, Crodino, Orange Zest	13.00
NV BLÅ, Copenhagen, Denmark Sparkling Tea Company	10.00
NV Wild Idol Sparkling Rose, Kent, UK	12.00

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
Sauvella 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
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

All mixers 1.50 when served with a spirit

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

RUM

Diplomatico Reserva Exclusiva	14
Havana 7yo	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

All mixers 1.50 when served with a spirit

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

BRANDY

Bas-Armagnac VSOP Dartigalongue - Armagnac	13
Remy Martin VSOP – Cognac	13
Père Magloire VSOP – Calvados	12
Rémy Martin XO - Cognac	40

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

All mixers 1.50 when served with a spirit

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

Coffee

Coffee / Decaffeinated 6

Any coffee is available on request

Fresh infusions 6

Fresh Lemon & Ginger

Fresh Mint

Tea by Lalani & Co

Single batch black teas by Lalani & Co 6

House Earl Grey

English Breakfast Assam Malt Black 2nd Flush

Single batch Oolong tea by Lalani & Co 6

Spring Diamond 1st Flush Darjeeling Samabeong Garden India

Single batch Green tea by Lalani & Co 6

Kamaricha Ichibancha Miyazaki Garden Gokase, Japan

Saemidori Kabusecha Ichibancha, Henta Faminly, Kagoshima

Single batch White tea by Lalani & Co 6

Spring Peony 1st Flush Darjeeling Gopaldara Garden, India

Nazani Tea Collection

Chamomile 6

Lemon Verbena 6

Wild Mountain Mint 6

Organic Olive Leaf 6

