

POLO

Discover the discrete luxury of the Polo Bar, located within London's most exclusive fashion and boutique district of Mayfair.

The soft, elegant interiors lend an air of mystery to this charming shrine to educated drinking.

Charmed by legendary bar staff, and a list to surprise and enchant the world's most discerning travellers, The Polo Bar is a secret gem in cosmopolitan London.

The following list is an extraordinary selection of food, wines, cocktails and Champagnes. We constantly strive to deliver the very best ingredients available.

*For reservations please contact
0208 382 5006*

FOOD MENU	1 to 4
COCKTAILS	5 to 8
CHAMPAGNE & WINE	
by the glass	11 to 12
by the bottle Champagne	9 to 10
by the bottle Wine	13 to 16
SPIRITS	17 to 21
BOTTLED BEER,	
MINERALS AND TEA/COFFEE	22

*The POLO food menu is served daily between
11.00 a.m. and 10.30 p.m.
An evening menu is available from 10.30 p.m.*

*All spirits are available upon request at 25ml
and multiples thereof
Dry wines are served at 175ml as standard but also available
At 125ml upon request.*

POLO

*Our food menu is available between
11.00am and 10.30pm, Monday to Saturday
An evening menu is available from 10.30 p.m.*

All prices are inclusive of Value Added Tax

*A discretionary 12.5% service charge
will be added to your account*

The Polo Bar is non-smoking

*All spirits are available upon request at 25ml
and multiples thereof
Wines are also available at 125ml upon request*

THE POLO BAR

TASTES OF THE SEA

Sushi and sashimi selection

*A luxury selection of salmon, yellowtail, sea bream,
King prawn and tuna Nigiri,
six pieces of salmon and avocado roll and a selection of
salmon, sea bream and tuna sashimi*
£35.00

Rock oysters

Garnished with shallot vinegar, lemon and brown bread
3 for £10.00 6 for £20.00

The Polo Bar caviar canapés

Caviar De Rio Frio, with lemon blinis, and dill crème fraiche
£30.00

FARMED CAVIAR SELECTION

*Caviar - throughout history known as 'the Food of Kings'
- the most luxurious food in the world*

Caspian Beluga

*A legendary taste, Beluga Caviar has a subtle flavour with a
hint of walnut the texture is soft and creamy*
£270 30g

Royal Belgian Oscietra

*This caviar is produced in as natural conditions as possible from
Siberian sturgeon. Outstanding in quality, mild, with a pure
nutty flavour and slightly salted*
£130 30g

Caviar D'Aquitaine

*This caviar is farmed in the estuaries of the Gironde in France.
Regarded as being first class, these eggs have fantastic texture
with a fresh, sea salt taste and a nutty finish*
£100 30g

Caviar De Rio Frio

*Farmed in Spain, this is the only certified organic caviar in the
world. With no preservatives, low in salt and mature in flavour*
£60 20g

BOTTLED BEER

			330ml
<i>Peroni</i>	<i>Italy</i>	<i>5.1%</i>	£6.50
<i>Pilsner Urquell</i>	<i>Czech Rep</i>	<i>4.4%</i>	£6.50
<i>Peroni Gran Riserva</i>	<i>Italy</i>	<i>6.6%</i>	£7.00
<i>Harviestoun Oladubh 12y</i>	<i>Scotland</i>	<i>8%</i>	£8.00

SOFT DRINKS & JUICES

<i>Coca-Cola 200ml</i>	£3.75
<i>Diet Coca-Cola 200ml</i>	£3.75
<i>Selection of mixers</i>	£3.75
<i>Voss still water and sparkling 375ml</i>	£4.50
<i>Voss still and sparkling water 800ml</i>	£6.50
<i>Selection of fruit juices</i>	£4.50

TEA SELECTION

Black Tea

<i>English Breakfast</i>	£5.00
<i>Earl Grey Supreme</i>	£5.00
<i>Darjeeling 2nd Flush</i>	£5.50

White Tea

<i>Silver Needle</i>	£8.50
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Green Tea

<i>Organic Mao Jian</i>	£5.00
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Scented Tea

<i>Moroccan Mint</i>	£5.00
<i>Jasmine Pearls</i>	£6.50

Herbal Infusions

<i>Whole Chamomile Flowers</i>	£5.00
<i>Peppermint Leaf</i>	£5.00
<i>Hibiscus</i>	£5.00
<i>Whole Rose Buds</i>	£5.00

Coffee selection by Musetti

<i>Espresso, ristretto, macchiato</i>	£4.50
<i>Latté, cappuccino</i>	£5.00
<i>Americano, double espresso</i>	£5.50

COGNAC

	50ml
<i>Hennessy VS</i>	£9.00
<i>Hennessy Fine de Cognac</i>	£12.00
<i>Hine Fine de Champagne</i>	£12.00
<i>Hennessy XO</i>	£26.00
<i>Hennessy Paradis</i>	£63.00
<i>Louis XIII</i>	£175.00
<i>Richard Hennessy</i>	£220.00
<i>Hennessy Ellipse</i>	£600.00
<i>Martel Cordon Bleu</i>	£23.00
<i>Martel XO</i>	£27.00
<i>Hine Antique</i>	£24.00
<i>Léopold Giourmel</i>	£24.00
<i>Rémy Martin XO</i>	£28.00
<i>Croizet XO</i>	£26.00
<i>Croizet Extra</i>	£45.00

ARMAGNAC

	50ml
<i>Janneau VSOP</i>	£10.00
<i>Janneau XO</i>	£16.00
<i>Lebaudy 1900</i>	£100.00

CALVADOS

	50ml
<i>Château de Breuil VSOP</i>	£10.00
<i>Château de Breuil Reserve</i>	£12.00
<i>Lemorton Vintage 1957</i>	£45.00

GRAPPA

	50ml
<i>Eau de Vie de Myrtille, Micolo</i>	£ 9.00
<i>Grappa di Barolo, Bastaiolo</i>	£11.00

PORT

	75ml
<i>Taylor's LBV 2004</i>	£10.00
<i>Ramos Pinto 10 years</i>	£11.00
<i>Graham's 20 yr</i>	£12.00

CANAPES

Panko crusted prawns

*Nine prawns coated in panko breadcrumbs
served with a sweet chilli sauce*

£18.00

Smoked salmon canapés

With lemon blinis, crème fraiche and caviar

£17.50

Welsh rarebit

*Nine pieces of ciabatta glazed with béchamel sauce, with
English cheddar cheese, stout, mustard and Worcester sauce*

£10.50

Scallop and Foie Gras tasting

*Selection of scallop and foie gras canapés served
with various garnishes*

£19.00

Prawn and chicken gyoza

*Served with a tomato, chilli and
coriander sauce*

£13.50

SALADS

The Polo bar classic Niçoise

*Confit of tuna, English lettuce, plum tomato French beans,
shallots and coquilles Niçoise olives*

£16.50

With freshly grilled tuna

£24.50

The Westbury Caesar salad served with chicken or tiger prawns

*Grilled breast of chicken, with baby gem lettuce, marinated
anchovy, croutons, crispy pancetta, and fresh parmesan flakes
with the Westbury Caesar dressing*

£17.50

Waldorf salad

*Layered smoked salmon with a classic Waldorf salad
of seasonal leafs, Granny Smith apple, celery, walnuts, and
red grapes with fresh mayonnaise*

£17.50

SANDWICH & WRAP SELECTION

Rump of beef

Grilled rump of British beef steak served open on toasted ciabatta with sliced tomato, mayonnaise, rocket, and red pickled cabbage with a sweet chilli and soya sauce

£14.50

Mediterranean Veg Club sandwich

Wood roasted peppers, hummus, mozzarella, artichoke, with grilled asparagus on toasted granary

£14.50

Tandoori chicken

Seared tandoori chicken, with baby gem, tomato, yoghurt, mint and coriander wrapped in a flour tortilla

£14.50

Oak smoked salmon

Scottish smoked salmon with horseradish, lemon on soft brown bread

£16.00

Tuna mayo

Tuna, with red onion, cucumber and mayonnaise on soft granary bread

£14.00

SOUP

Creamed lobster bisque

Garnished with tempura sapphire and brown shrimp roll

£11.50

Ham hock and vegetable

Ham hock broth with carrots, peas, potato and celeriac and toasted country style bread

£11.50

Celeriac soup

Roasted celeriac with truffle oil and cream served with finely sliced Eringi mushrooms, fresh black truffle and walnuts

£13.50

IRISH WHISKEY

50ml

<i>Jameson</i>	£8.00
<i>Jameson's 12yr</i>	£9.00
<i>Black Bush</i>	£9.00
<i>Middleton Very Rare</i>	£28.00

SINGLE MALT WHISKY

50ml

<i>Knockando 12yr</i>	£9.00
<i>Laphroaig 10yr</i>	£10.00
<i>Cragganmore 12yr</i>	£10.00
<i>Dalwhinnie 15yr</i>	£12.00
<i>Talisker 10yr</i>	£11.00
<i>Lagavulin 16yr</i>	£12.00
<i>Highland Park 25yr</i>	£33.00

<i>Glenmorangie 10yr</i>	£10.00
<i>Glenmorangie Nectar D'or</i>	£15.00
<i>Glenmorangie Signet</i>	£28.00

<i>Talisker 18yr</i>	£19.00
<i>Oban 14yr</i>	£11.00

<i>Dalmore 12yr</i>	£10.00
<i>Dalmore 15yr</i>	£15.00
<i>Dalmore King Alexander III</i>	£32.00

<i>Balvenie 12yr</i>	£12.00
<i>Balvenie 21yr</i>	£19.00

<i>The Macallan 10yr</i>	£11.00
<i>The Macallan 18yr</i>	£21.00
<i>The Macallan 25yr</i>	£50.00
<i>The Macallan 30yr</i>	£100.00

<i>Glenfiddich 12yr</i>	£10.00
<i>Glenfiddich 12yr, Cauran Reserve</i>	£10.00
<i>Glenfiddich 18yr</i>	£13.00
<i>Glenfiddich 21yr</i>	£19.00
<i>Glenfiddich 30yr</i>	£35.00

<i>Ardbeg Uigeadail</i>	£13.50
<i>Glenlivet 12yr</i>	£9.00
<i>The Glenlivet 18yr</i>	£18.00

BOURBON & RYE WHISKEY 50ml

<i>Buffalo Trace</i>	£9.00
<i>Sazerac rye</i>	£9.00
<i>Makers Mark</i>	£9.00
<i>Woodford Reserve</i>	£10.00
<i>Crown Royal</i>	£11.00
<i>Knob Creek</i>	£12.00
<i>Noah's Mill</i>	£13.00
<i>Jack Daniels Single Barrel</i>	£13.50
<i>Pappy Van Winkle 13yo</i>	£15.00
<i>Rip Van Winkle 12yo</i>	£14.00
<i>Pappy Van Winkle Reserve 15yo</i>	£16.00
<i>Blanton's Gold</i>	£20.00

BLENDED WHISKY 50ml

<i>Johnnie Walker Black Label</i>	£9.00
<i>Johnnie Walker Green Label</i>	£14.00
<i>Johnnie Walker Gold Label</i>	£16.00
<i>Johnnie Walker Blue Label</i>	£38.00
<i>Johnnie Walker Blue Label King George V</i>	£45.00
<i>Chivas Regal 12yr</i>	£9.00
<i>Chivas Regal 18yr</i>	£15.00
<i>Chivas Regal 25yr</i>	£42.00
<i>Dewars 18yr</i>	£21.00

JAPANESE WHISKY 50ml

<i>Suntory Hibiki 17yr</i>	£19.00
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SAVOURIES

King prawns and lemongrass

King prawns served with lemongrass skewers with coriander flavoured Basmati pilaf and a citrus Hollandaise sauce
£18.50

Grilled Sea bass

Grilled fillets of sea bass with new potatoes and marinated fennel served with a white wine and cream sauce with capers
£18.50

Roast Scottish lobster and egg noodles

Half a roasted lobster served in the shell, with egg noodles and coriander stir fry
£23.50

Butternut squash Penne

Penne pasta with butternut squash and sage with shallots, mascarpone, parmesan and crispy pancetta bacon
£15.50

Slow cooked lamb curry

Middle neck of lamb in Eastern spices served with Basmati rice and flat bread
£15.00

Glazed pork belly

Slow cooked for 5 hours with star anis, served with apple puree, grilled black pudding and pickled red cabbage
£15.00

DSSERTS

Vanilla cheesecake

With mixed seasonal berry compote
£8.50

Chocolate fondant

Served with honeycomb ice cream
£8.50

Passion fruit and banana sorbet

Served with fresh lychees and coconut foam
£8.50

Selection of English cheeses

£10.50

POLO SIGNATURE COCKTAILS £18.00

Mayfair Gold

Fresh lychee shaken with Tanqueray gin, and elderflower. splashed with Moët & Chandon Brut Rosé NV. Sensual.

Treacle

Diplomatico rum in a classic old fashioned finished with a splash of apple juice.

Spitfire

Served warm, this twist on a hot toddy douses flaming Drambuie with a marriage of cloves, cinnamon and honey with Chivas 18 year old Scotch.



CHAMPAGNE COCKTAILS £15.00

All Champagne cocktails are made with

Moët & Chandon, Brut Impérial NV

Pomme royale

Tanqueray gin with freshly squeezed pomegranate and elderflower. Stirred to perfection.

Sweet morello

Hennessy VS Cognac with infused morello cherries, and home made vanilla sugar. A marriage made in heaven!

Metropolitan Bellini

Grand Marnier with fresh lime, red berries a touch of Ketel One vodka topped with bubbles. You stir it ...enjoy it!

Imperial lavender

Martin Millers gin with lavender essence, fresh lemon and lychee juice. Champagne with a scent of lavender.

Classic Champagne cocktail

Hennessy VS Cognac, angostura soaked brown sugar and Champagne finished with Grand Marnier. Served with Morello cherries on the side.

Black pearl

Xante pear liquor muddled with fresh blackberries and home made vanilla sugar charged with Champagne.

TEQUILA 50ml

Cuervo Tradicional £9.00

Patron Cafe XO £12.50

Patron Blanco £12.00

Patron Reposado £13.50

Patron Anejo £15.00

Don Julio Blanco £12.00

Don Julio Reposado £13.00

Don Julio Anejo £14.00

Partida Reposado £17.00

Partida Anejo £18.00

José Cuervo Reserva Familia Platino £22.00

José Cuervo Reserva Familia £25.00

RUM 50ml

Pampero, Anejo Especial £8.00

Santa Teresa, Gran Reserva £8.00

Santa Teresa 1796 £13.00

Havana Club Anejo Blanco £8.00

Havana Club Anejo 7yo £9.00

Havana Club Cuban Barrel Proof £13.00

Havana Club 15yo £30.00

Exclusive Havana Maximo Extra Anejo £195.00

Appleton Estate VX £8.00

Appleton Estate 21 year old £30.00

Bacardi 8yr £9.00

Gosling's Black Seal £8.00

Gosling's Family Reserve £13.00

Myers' £8.00

Wray & Nephew £9.00

Pyrat XO £13.00

Mount Gay XO £13.00

Diplomatico Reserva £13.00

Element 8 White £12.00

Element 8 Gold £13.00

Element 8 Spiced £13.00

Zacapa 23 £18.00

VODKA

		50ml
<i>Ketel one</i>	<i>Holland</i>	£9.00
<i>Belvedere</i>	<i>Poland</i>	£10.00
<i>Absolut Level</i>	<i>Sweden</i>	£10.00
<i>Snow Queen</i>	<i>Kazakhstan</i>	£11.00
<i>Marquis</i>	<i>Poland</i>	£11.00
<i>Snow Leopard</i>	<i>Poland</i>	£11.00
<i>Grey goose</i>	<i>France</i>	£11.00
<i>Sipsmith</i>	<i>UK</i>	£11.00
<i>Koniks Tail</i>	<i>Poland</i>	£11.00
<i>Chase</i>	<i>UK</i>	£12.00
<i>Belvedere intense</i>	<i>Poland</i>	£12.00
<i>Ivan the Terrible</i>	<i>Russia</i>	£12.00
<i>Wyborowa Estate</i>	<i>Poland</i>	£13.00
<i>Stolichnaya Elite</i>	<i>Russia</i>	£16.50
<i>Ultimat</i>	<i>Poland</i>	£22.00
<i>Jewel of Russia</i>	<i>Russia</i>	£22.50
<i>Kauffman</i>	<i>Russia</i>	£23.00

GIN

<i>Tanqueray</i>	£9.00
<i>Martin Miller's</i>	£9.00
<i>Bombay Sapphire</i>	£9.00
<i>Hendricks</i>	£9.00
<i>No.3 London Dry</i>	£9.00
<i>Whitley Neill London Dry</i>	£9.00
<i>Beefeater 24</i>	£10.00
<i>Tanqueray 10</i>	£10.00
<i>Martin Miller's Westbourne</i>	£10.00
<i>Junipero</i>	£12.00
<i>Sipsmith</i>	£11.00

MARTINI

£12.75

Saffron Martini

Saffron gin shaken with honey, lime, Benedictine and kaffir lime leaves. Beautifully unusual.

Wild lavender martini

Snow Leopard vodka shaken with lavender syrup, fresh lime and a touch of cranberry. Elegant.

Apricot martini

Martin Millers gin infused with dried apricots and balanced with fresh lemon and peach liqueur. Pure sensuality!

Pomegranate martini

Bombay Sapphire gin, shaken with elderflower and freshly squeezed pomegranate juice. A proper balance of flavour.

Cardamom martini

Martin Millers gin and Punt e Mes shaken with fresh cardamom, fresh lemon and bitters. The perfect way to start your evening.

Orange blossom

Tanqueray Gin combined with orange and hibiscus syrup, lemon and a touch of ginger. A drink created for fine palates.

Golden temptation

Konik's tail vodka with Xante pear liquor, fresh ginger and lime for the fine touch.

Bacchus martini

Zubrowka vodka shaken with fresh red grapes, Rose's lime cordial and elderflower. A perfect balance.

Lemon tart martini

A beautiful treat with Limoncello, lemon curd, Maraschino liqueur and Makers Mark bourbon topped with crumbly Scottish biscuit.

Scarlet Gem

Tanqueray Gin, Campari, Sweet vermouth and orange marmalade. An improved recipe of a classic aperitif with sweet and bitter edges.

Polo sour

Our very own variation of the classic and famous Whiskey sour...Buffalo Trace bourbon with a touch of lavender and a layer of spicy red wine...try it over the classic!

Cuban storm

Havana Club 7 year old rum shaken with fresh ginger, lime and sugar, topped up with ginger ale. A long refreshing and zingy flavour.

Spiced Mexican mojito

Jose Cuervo Reposado tequila in a variation of the classic with fresh lime juice, basil and home made chilli infused sugar.

Element 6

Element 8 gold rum, shaken with peach, apple, lemon and a float of red wine. An exotic rum punch.

Smokey old fashioned

If you like Scotch, try this variation over the classic. Laphroaig 10 year old Whiskey stirred with bitters and a touch of honey served short over ice...only for the brave.

De vigne

Krupnik Honey vodka, mixed with blueberries, lime and sugar. Charged up with Champagne. Specially designed for soft palates.

Bittersweet highball

Raspberry vodka and fresh raspberries shaken with Campari, Chambord and fresh lemon. Served long with bitter lemon.

Pear amour

Maker's Mark bourbon shaken with pear puree, chestnut and elderflower liqueur. Served short.

Zesty Grapefruit Collins

Belvedere Grapefruit shaken with freshly muddled ginger and a touch of fresh grapefruit served long with soda. The perfect long aperitif or lighter alternative.

Corton, Clos de la Vigne, Latour £80.00

Côte de Beaune, Burgundy, France 1998

Numanthia £88.00

Toro, Spain 2007

Château de Pez, Cru Bourgeois £89.00

St-Estephe, Bordeaux, France 2006

Gevrey Chambertin, Joseph Faively £90.00

Burgundy, France 2007

Petit Syrah, York Creek, Ridge £95.00

Spring Mountain, Napa Valley, United States 1998

Syrah, 'Le Sol', Craggy Range £95.00

Hawkes Bay, New Zealand 2005

Castillo Ygay, Marqués de Murrietta £98.00

Rioja Alta, Spain 2001

Art Series Rioja, Bodegas Altanza £98.00

Rioja, Spain 2004

Amarone, Ca'Rugate £115.00

Veneto, Italy 2008

Chateau Pavie-Decesse £115.00

St Emilion Grand Cru, Bordeaux, France 1995

Barbaresco, Tenuta Rancaglie £120.00

Piedmont, Italy 1997

Fay Estate Cabernet, Stags Leap £190.00

Napa Valley, United states 2005

Insignia Joseph Phelps £600.00

Napa Valley, United states 1997

Hill of Grace, Henschke £640.00

Barossa Valley, South Australia 2001

RED WINE *by the bottle (750ml)*

Malbec, La Chamiza, Polo Professional	£34.00
<i>Mendoza, Argentina 2008</i>	
Wolf Trap, Boekenhoutskloof	£35.00
<i>Franschoek, South Africa 2009</i>	
Chianti Rufina, Selvapiana	£42.00
<i>Tuscany, Italy 2009</i>	
Merlot, Circumstance, Waterkloof Est	£44.00
<i>Stellenbosch, South Africa 2008</i>	
Rolling Stone, McHenry Hohnen	£46.00
<i>Margaret River, Western Australia 2008</i>	
Rioja Reserva, Vina Izaidi	£49.00
<i>Rioja, Spain 2006</i>	
Crimson Pinot Noir, Ata Rangi	£52.00
<i>Martinborough, New Zealand 2010</i>	
Château de Sarpe	£57.00
<i>St Emilion, Bordeaux, France 2007</i>	
Auxey-Duresses, Vincent Prunier	£60.00
<i>Côte de Beaune, Burgundy, France 2005</i>	
Cabernet Sauvignon, Clos du Val	£62.00
<i>Napa Valley, United States 2007</i>	
Mourvèdre, The 28 Road, d'Arenberg	£65.00
<i>McLaren Vale, South Australia 2007</i>	
Châteauneuf du Pape, Chante Cigale	£66.00
<i>Rhône Valley, France 2007</i>	
Pinot Noir, Clos Jordanne	£75.00
<i>Niagara Penninsular, Canada 2007</i>	
Greywacke Pinot Noir	£78.00
<i>New Zealand, Marlborough 2009</i>	

CLASSICS

£12.75

We selected a few classics, which we think must be on every cocktail list

The Mai Tai

Want a Rum classic? Loaded with Rum, Grand Marnier and hints of apricot and lime. Served on the rocks, we believe this is the best recipe.

Hemingway Daquiri

Havana blanco rum, with fresh lemon, sugar, Maraschino liqueur and grapefruit juice.

Aviation

From 1916 one of the best ever. Tanqueray gin, maraschino, fresh lemon and touch of violet liquor... timeless.

Brooklyn

Sazerac Rye Whiskey stirred to perfection with maraschino and sweet vermouth. This is where it all started.

Mint julep

Maker's Mark bourbon stirred with fresh mint, sugar and bitters served in a rocks glass with crushed ice. Promoted in the Kentucky derby in 1938. A real classic.

Sidecar

Hennessy VS Cognac shaken with Cointreau and fresh lemon. Served straight up with a sugar coated rim. Back to basics.



NON ALCOHOLIC COCKTAILS £7.50

Polo Tropicana

Fresh kiwi muddled with ginger, vanilla sugar, passion fruit juice, pineapple juice and fresh lime juice.

Strawberry Field

Fresh strawberries shaken with cranberry and apple juice.

Mela Verde

A combination of mint and apple balanced to perfection.

Winter Walk

A drink filled with freshly muddled berries with passion fruit, vanilla sugar and apple juice.

CHAMPAGNE by the bottle (750ml)

Moët & Chandon

<i>Moët & Chandon, Brut Impérial NV</i>	£57.00
<i>Moët & Chandon, Brut Impérial Rosé</i>	£80.00
<i>Moët & Chandon, Brut 2002</i>	£90.00
<i>Dom Pérignon 2002</i>	£230.00
<i>Dom Pérignon, CEnothèque 1996</i>	£550.00
<i>Dom Pérignon, CEnothèque 1990</i>	£650.00
<i>Dom Pérignon, Rosé 2000</i>	£600.00
<i>Dom Perignon,</i>	
<i>White Gold Jeroboam (3 litres) 1995</i>	£11,000.00
<i>Rose Gold Methuselah (6 litres) 1996</i>	£35,000.00

Laurent Perrier

<i>Laurent Perrier, Brut Rosé NV</i>	£85.00
<i>Laurent Perrier, Ultra Brut NV</i>	£95.00
<i>Laurent Perrier, Grand Siècle NV</i>	£280.00

Armand de Brignac

<i>Armand de Brignac - Ace of Spades Gold NV</i>	£500.00
<i>Armand de Brignac - Ace of Spades Rosé NV</i>	£800.00

Billecart-Salmon

<i>Billecart-Salmon, Brut Rosé</i>	£110.00
<i>Cuvée 'Elisabeth'</i>	
<i>Billecart-Salmon, Rosé 1999</i>	£290.00

Bollinger

<i>Bollinger, Spéciale Cuvée, Brut NV</i>	£105.00
<i>Bollinger, Brut Rosé NV</i>	£120.00
<i>Bollinger, Grand Année 2000</i>	£180.00

Dampierre

<i>Dampierre, 'Cuvée Ambassadeurs' NV</i>	£75.00
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Devaux

<i>Devaux, 'Cuvée D', Brut NV</i>	£85.00
<i>Devaux, Cuvée 'D', Brut Rosé NV</i>	£88.00
<i>Devaux, 'Cuvée D', Ultra Brut NV</i>	£90.00

WHITE WINE by the bottle (750ml)

Gewürtztraminer, Schlumberger £59.00

Alsace, France 2004

ILR Semillon, Brokenwood £65.00

Hunter Valley, New South Wales, Australia 2003

Clos Du Val D'Eleon, M. Kreydenweiss £66.00

Alsace, France 2007

Soave, La Rocca, Leonildo Pieropan £68.00

Veneto, Italy 2008

Barrel Sauvignon Blanc, Amayna £72.00

Leyda Valley, Chile 2007

Chardonnay, Craggy Range £85.00

Hawkes Bay, New Zealand 2008

Chassagne-Montrachet, 1^{er} Cru, Latour £85.00

Chevenottes', Côte de Beaune, Burgundy, France 2004

Châteauneuf du Pape Blanc, Vaudieu £89.00

Rhone Valley, France 2008

Chablis, Grand Cru, 'Valmur', Febvre £98.00

Côte Chablisienne, Burgundy, France 2002

Condrieu, Paul Jaboulet Aîné £120.00

Rhône Valley, France 2009

Pouilly Fumé, Baron d'L, £120.00

Château Nozet

Central Vine yards, Loire Valley, France 2006

Puligny-Montrachet, 1^{er} Cru £150.00

Ettienne Sauzet

Les Referts, France 2007

Puligny-Montrachet, 1^{er} Cru £300.00

Domaine Leflaive

Les Folatieres, France 2006

WHITE WINE *by the bottle (750ml)*

Chardonnay, La Chamiza Professional	£34.00
<i>Mendoza, Argentina 2008</i>	
Torrontes Reserva, Terrazas	£38.00
<i>Mendoza, Argentina 2010</i>	
Fumé Blanc, Taltarni, Three Monks	£39.00
<i>Purenees, Victoria, Australia 2009</i>	
Gruener Veltliner, Loimer	£39.00
<i>Kamptal, Austria 2010</i>	
Pinot Grigio, Ninth Island	£40.00
<i>Tasmania, Australia 2008</i>	
Albariño, Eidos de Padrinan	£42.00
<i>Rias Baixas, Galicia, Spain 2009</i>	
Sancerre, Pascal Jolivet	£44.00
<i>Central Vine yards, Loire Valley, France 2010</i>	
Pinot Grigio, Ramato, Albino Armani	£45.00
<i>Adige, Italy 2009</i>	
Vermentino, Poggio al Tesoro	£46.00
<i>Tuscany, Italy 2010</i>	
Fié Gris, Domaine de L'Aujardiere	£48.00
<i>Nantes, Loire Valley, France 2008</i>	
Sauvignon Blanc, Cloudy Bay	£52.00
<i>Marlborough, New Zealand 2011</i>	
Chablis, 1ér Cru, 'Vaudevey', Laroche	£55.00
<i>Côte Chablisienne, Burgundy, France 2008</i>	
Chardonnay, Clos Jordanne	£55.00
<i>Niagara Peninsula, Canada 2007</i>	
Arneis, Seghesio Vineyards	£58.00
<i>Sonoma County, California, US 2006</i>	

CHAMPAGNE *by the bottle (750ml)*

Krug

<i>Krug Grand Cuvée, Brut NV (Half Bottle)</i>	£120.00
<i>Krug, Brut Rosé NV, (Half Bottle)</i>	£210.00
<i>Krug Grande Cuvée, Brut NV</i>	£250.00
<i>Krug, Brut Rosé NV</i>	£400.00
<i>Krug, Brut 1998</i>	£430.00
<i>Krug, Brut 1990</i>	£580.00

Louis Roederer

<i>Louis Roederer, Brut NV</i>	£70.00
<i>Louis Roederer, Cristal, Brut 2004</i>	£310.00
<i>Louis Roederer, Cristal, Rosé 2004</i>	£950.00

Pol Roger

<i>Pol Roger, Brut 2000</i>	£120.00
<i>Pol Roger, Cuvée Sir Winston Churchill 1998</i>	£250.00

Taittinger

<i>Taittinger, Brut NV</i>	£75.00
<i>Taittinger Comte De Champagne, Blanc De Blanc 1998</i>	£238.00

Ruinart

<i>R de Ruinart, Brut</i>	£65.00
<i>Ruinart, Brut Rosé</i>	£90.00
<i>Ruinart, Blanc De Blanc, Brut</i>	£96.00

Veuve Clicquot

<i>Veuve Clicquot, Yellow Label, Brut NV</i>	£75.00
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Meunier & Cie

<i>Meunier & Cie, Brut NV</i>	£89.00
<i>Meunier & Cie, Brut Rose NV</i>	£110.00

CHAMPAGNE *by the glass* 175ml

<i>Moët & Chandon, Brut Impérial NV</i>	£13.75
<i>Louis Roederer, Brut NV</i>	£16.50
<i>Moët & Chandon, Brut Rose' NV</i>	£19.00
<i>Bollinger, Special Cuvée, Brut NV</i>	£19.00
<i>Laurent Perrier, Brut Rose' NV</i>	£19.75
<i>Ruinart, Blanc de Blanc, Brut NV</i>	£21.00
<i>Dom Pérignon 2002</i>	£55.00

WHITE WINE *by the glass* 175ml

Chardonnay, La Chamiza Professional <i>Mendoza, Argentina 2008</i> Ripe peach, fresh citrus, medium body	£9.50
Albariño, Eidos de Padrinan <i>Rias Baixas, Galicia, Spain 2009</i> Crisp acidity, pepper and flint minerality	£10.00
Sancerre, Pascal Jolivet <i>Loire Valley, France 2010</i> Ripe white fruits, light-medium body	£10.50
Vermentino, Poggio al Tesoro <i>Tuscany, Italy 2010</i> Dry wine with gorgeous bouquet of white fruit	£11.00
Pinot Grigio Ramato, Armani <i>Adige, Italy 2009</i> Coppery colour, crisp, soft citrus fruits	£11.00
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2011</i> Tropical fruits and crisp acidity – a classic	£12.00
Chablis, 1^{er} Cru, 'Vaudevey', Laroche <i>Côte Chablisienne, Burgundy, France 2008</i> Soft vanilla, nutty and smooth base,	£13.00
Chassagne-Montrachet, 1^{er} Cru, Latour <i>'Chevenottes', Côte de Beaune, Burgundy, France 2004</i> Creamy vanilla, white spice, superb length	£20.00

RED WINE *by the glass* 175ml

Malbec, La Chamiza, Polo Professional <i>Mendoza, Argentina 2008</i> Spicy black fruits, medium body	£9.50
Merlot, Circumstance, Waterkloof Est <i>Stellenbosch, South Africa 2008</i> Medium flavour, ripe black fruits, soft pepper	£10.50
Rioja Reserva, Vina Izaidi <i>Rioja, Spain 2006</i> Rich and velvety, macerated black fruits	£11.50
Château de Sarpe <i>St-Emilion, Bordeaux, France 2007</i> Young red fruits, ripe blackberry, medium body	£13.75
Crimson Pinot Noir, Ata Rangī <i>Martinborough, New Zealand 2010</i> Ripe and fresh forest fruit, mild finish	£13.00
Corton, Clos de la Vigne, Latour <i>Côte de Beaune, Burgundy, France 1998</i> Dried Plums, rich earthiness, huge length	£19.00
Amarone, Ca'Rugate <i>Veneto, Italy 2008</i> Rich black fruits, black pepper, supple tannins	£27.00

ROSÉ WINE *Glass Bottle*

Sancerre Rosé, Pascal Jolivet <i>Loire Valley, France 2009</i> Soft peach, strawberry, crisp acidity	£10.50	£46.00
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DESSERT WINE *by the glass* 125ml

Château Broustet <i>Barsac, Bordeaux, France 1995</i> Rich and mature classic wine from Sauternes	£12.50	£ 65.00
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