

# HARVEY NICHOLS

Est. 1831

BAR PLATES		Buy a sharing board and get a bottle of Harvey Nichols Rouge or Bordeaux Sauvignon Blanc for 12.	
BRUNCH (Served until 1pm)		Available Sunday-Friday.	
Fruit scones, clotted cream, jam (344 kcal, v) [GLUTEN, EGGS, MILK, SULPHUR DIOXIDE]	5	Build your own sharing board	15
Mushroom sourdough, shallots, tomato, mascarpone (285 kcal, v) [CELERY, GLUTEN, MILK, MUSTARD, SULPHUR DIOXIDE]	7.5	Choose 6 from the following items:	
Smashed avocado, sourdough, poached egg, tomato, onion (523 kcal, v) [CELERY, GLUTEN, EGGS, MUSTARD]	7.5	Prosciutto ham (163 kcal)	
Scrambled eggs, sourdough bread (370 kcal, v) (add bacon +3, 165 kcal) [CELERY, GLUTEN, EGGS, MILK]	7.5	Venison salami (150 kcal)	
SNACKS / SMALL PLATES		Marinated artichokes (131 kcal, v)	
Sweet potato croquettes, ranch sauce (513 kcal, v) [CELERY, GLUTEN, MILK, MUSTARD, SESAME SEEDS]	7	Mixed olives (103 kcal, v)	
Halloumi bites, sweet chilli sauce (562 kcal, v) [CELERY, GLUTEN, EGGS, MILK]	7	Sun-dried tomatoes (97 kcal, v)	
Mushroom, honey and goat's cheese arancini balls, tomato and chilli jam (504 kcal, v) [CELERY, GLUTEN, EGGS, MILK, SULPHUR DIOXIDE]	7	Hummus (154 kcal, v) [SESAME SEEDS]	
Camembert, red onion chutney, sourdough (575 kcal, v) [CELERY, GLUTEN, MILK, MUSTARD, SULPHUR DIOXIDE]	8	Pickled balsamic onions (28 kcal, v) [SULPHUR DIOXIDE]	
Salmon fishcake (346 kcal, v) [CELERY, GLUTEN, EGGS, FISH, MILK, MUSTARD, SULPHUR DIOXIDE]	8	Mini camembert (447 kcal, v) [MILK]	
Flatbread, feta, hummus, sun-dried tomatoes, artichoke, aubergine, courgette (491 kcal, ve) [GLUTEN, MILK, SESAME SEEDS]	8	Flatbread (127 kcal, v) [GLUTEN]	
LARGER PLATES		Pesto stuffed red pepper (204 kcal, v) [MILK, NUTS]	
Greek salad, cucumber, tomato, feta, olives, red onion, lettuce, house dressing (268 kcal, v) [CELERY, MILK, MUSTARD, SULPHUR DIOXIDE]	8	Mushroom, honey and goat's cheese arancini (314 kcal) [CELERY, GLUTEN, EGGS, MILK, SULPHUR DIOXIDE]	
BBQ chicken wings, crispy onion, coriander cress, sesame seeds (517 kcal) [CELERY, GLUTEN, MUSTARD, SULPHUR DIOXIDE]	8	Halloumi bites (470 kcal, v) [CELERY, GLUTEN, EGGS, MILK, mustard]	
Haddock fish finger sandwich, tartare sauce (450 kcal) [CELERY, GLUTEN, EGGS, FISH, SULPHUR DIOXIDE]	8	SWEET AND DESSERTS	
Chicken wrap, tomato, onion, lettuce, cucumber, coriander dressing, coleslaw (410 kcal) [CELERY, GLUTEN, EGGS, MILK, MUSTARD, SULPHUR DIOXIDE]	8.5	Fruit scones, clotted cream, jam (344 kcal, v) [GLUTEN, EGGS, MILK, SULPHUR DIOXIDE]	5
Beef and pork cheese mini sliders (424 kcal) [CELERY, GLUTEN, EGGS, LUPIN, MILK, MUSTARD, SULPHUR DIOXIDE]	9	Profiteroles, Chantilly cream, hazelnut crumb, milk chocolate sauce, mixed fruits (1037 kcal) [GLUTEN, EGGS, LUPIN, MILK, NUTS]	7
Classic club sandwich, chicken, bacon, lettuce, tomato, egg, cheese, crisps (642 kcal) [CELERY, GLUTEN, EGGS, MILK]	10	(v) suitable for vegetarians (ve) suitable for vegans (a) contains alcohol.	
SIDES		Adults need around 2000 kcal a day	
Hand-cooked crisps (247 kcal, v)	3		
Marinated mixed olives (103 kcal, ve)	4		
Skinny fries (492 kcal, v)	5		
Loaded fries (702 kcal, v) [EGGS, MILK, MUSTARD, SULPHUR DIOXIDE]	5.5		
SHARING BOARD (FOR TWO)			

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A discretionary service charge of 10% will be added to your bill.

## INTRODUCTION

At Harvey Nichols we love drinks. And we wager you love them too. The list below is our inspiration for the coming months, reflecting our own tastes and flavours. It includes both timeless classics signature serves created by our knowledgeable, stylish, and most importantly, humble bar team. If you don't find the perfect drink then we're happy to make your favourite cocktail or suggest a drink 'off-piste' that would suit you even better than that new pair of shoes you have your eye on! So, with that in mind... Could we get you a drink?

## COCKTAILS OF THE MONTH

THE LADY CASCARA BERRY 10  
Discarded Vermouth, Rin Quin Quin, orange bitters, Fever-Tree Grape and Apricot soda

THE CHARDONNAY MARTINI 10  
Discarded Vodka, Italicus, Max's Chardonnay by Penfolds

THE SLIPPERY SMOKE 13  
Discarded Banana Peel Rum, pineapple, Cointreau, Casamigos Mezcal, vanilla syrup, lime juice

## COCKTAILS

PENICILLIN 10  
Green Spot Single Pot Still whisky, lemon juice, honey, ginger, egg white

COSMOPOLITAN 10  
Ketel One Citron vodka, Cointreau, cranberry juice, lime juice, sugar syrup

BRAMBLE 10  
Tanqueray gin, sugar syrup, lemon juice, Crème de mure

RUM PUNCH 11  
Plantation Pineapple rum, orange juice, cranberry juice, cinnamon syrup, lime juice, Angostura bitters, grenadine

GIN TOM COLLINS 11  
Citadel gin, lemon juice, sugar syrup, Fevertree soda water

ELDERFLOWER COLLINS 11  
Tanqueray 10 gin, St-Germain, lemon juice, sugar syrup

WHISKY SOUR 11  
Johnnie Walker Black Label whisky, lemon juice, sugar syrup, egg white

GOLD WHISKY SOUR 12  
Johnnie Walker Gold Label whisky, lemon juice, sugar syrup, egg white

WHISKY OLD FASHIONED 11  
Maker's Mark 46 whisky, sugar, Angostura bitters, orange bitters

RUM OLD FASHIONED 12  
Ron Zacapa 23 year old rum, sugar syrup, Angostura bitters, orange bitters

VODKA COLLINS 12  
Absolut Elyx vodka, lemon juice, sugar syrup, Fevertree soda water

1910 14  
Ferrand 10 Generations brandy, Dos Hombres tequila, Maschino cherry liqueur, Punt E Mes, Peychaud bitters

CHAMPAGNE COCKTAIL 15  
Courvoisier VSOP, Angostura bitters, Moët & Chandon Champagne

KI NO BI 75 15  
Ki No Bi Dry gin, lemon syrup, sugar, Moët & Chandon Champagne

FRENCH 95 16  
Maker's Mark 46 whisky, lemon syrup, sugar syrup, Moët & Chandon Imperial Champagne

## BARTENDER SPECIALS

ARANCIETTO 10  
Saliza Ameretto liqueur, Tanqueray Seville gin, cranberry juice, lime juice

Arancietto has been formulated by Rebecca, inspired by Italian origins.

VIEUX CARRE 14  
Bulleit rye whisky, Courvoisier VSOP, Martini Rubino, Benedictine, Angostura bitters, Peychaud bitters

Vieux Carre is a classic cocktail from the 1930s, classified as one of the 'unforgettables' by the International Bartender Association and Bart, our bartender.

GRAPEFRUIT NEGRONI 11  
Malfy Con Rosa grapefruit gin, Martini Rubino, Campari

MOJITO 11  
Plantation Dark rum, lime juice, sugar syrup, lime, mint

PATRON MARGARITA 11  
Patron Silver tequila, Cointreau, lime juice

LONG ISLAND ICE TEA 12  
Villa Ascenti gin, Plantation 3 Star rum, Don Julio Blanco tequila, Cointreau liqueur, Ketel One vodka, lemon juice, sugar syrup, Coca-Cola

GIMLET 14  
Monkey 47 gin, lime cordial, sugar syrup

GRAN PLATINUM MARGARITA 20  
Patron Gran Platinum tequila, Cointreau, lime juice, sugar syrup

MIZUWARI  
(Japanese: 水割り, "cut with water")

SPEYSIDE SINGLE MALT 10  
Singleton 12 Year Old, Fevertree Soda

ISLAND SINGLE MALT 10  
Talisker 10 Year Old, Fevertree Soda

HIGHLAND SINGLE MALT 10  
Macallan 12 Year Old Double Cask, Fevertree Soda

MARTINI 10  
CLASSIC  
Grey Goose vodka, Belsazar Riesling vermouth

SALTED CARAMEL 10  
Mermaid Salt vodka, caramel syrup

FRENCH 10  
Vanilla-infused Ketel One vodka, Chambord liqueur, pineapple juice

ROSE 10  
Roku gin, Belsazar Rose vermouth

ESPRESSO 11  
Ketel One vodka, Kahlua, vanilla syrup, espresso

LYCHEE 11  
Belvedere vodka, Kwai-Feh lychee liqueur, lemon juice, sugar syrup, apple juice

PORNSTAR 12  
Vanilla-infused Crystal Head vodka, Passoa liqueur, passionfruit puree, pineapple juice, caramel syrup, Harvey Nichols Prosecco

COFFEE AND HOT DRINKS		CHAMPAGNE	125ml	750ml
Espresso (2 kcal)	2	Harvey Nichols, Brut, NV	11.5	67
Macchiato (12 kcal)	2	Moët, Brut Imperial, France, NV	16	76
Double espresso (2 kcal)	3	Perrier-Jouët Grand Brut, France, NV		100
Double macchiato (13 kcal)	3	Veuve Clicquot, Brut, Yellow Label, France, NV		90
Americano (2 kcal)	3	Moët, Ice Impérial, France, NV		95
Cappuccino (71 kcal)	4	Moët, Grand Vintage, France, 2012		110
Flat white (117 kcal)	4	Bollinger, Brut, Special Cuvée, France, NV		100
Latte (117 kcal)	4	Dom Pérignon, France, 2009		215
Mocha (107 kcal)	4	Armand de Brignac Brut, "Ace of Spades", France, NV		385
Hot chocolate (140 kcal)	4			
Add marshmallows or a shot of Monin syrup:	1			
Caramel (80 kcal)		ROSÉ CHAMPAGNE	125ml	750ml
Vanilla (85 kcal)		Harvey Nichols, Brut Rosé, NV	13	75
TEA (Zero kcal)		Moët, Imperial Rose, France, NV		95
English breakfast, Earl Grey, Decaffeinated	3	Perrier-Jouët, Blason Rosé, France, NV		105
Peppermint, Green, Chamomile, Jasmine	3	Laurent Perrier, Brut, Rosé, France, NV		110
Fresh mint, Fresh ginger	4	Armand de Brignac Brut Rosé, "Ace of Spades", France, NV		610
ALCOHOL-FREE BEER		MAGNUM		1500ml
Peroni Libera, Italy, 0.0%, 330ml	4.5	Harvey Nichols Prosecco		
ALCOHOL-FREE SPIRITS (Zero kcal)	(50ml)	Sorelle Bronca, Valdobbiadene, Italy, NV		65
Seedlip Garden 108	5	Harvey Nichols, Brut, NV		115
Seedlip Spice	5	Laurent Perrier, Brut, Rosé, France, NV		265
VIRGIN COCKTAILS		SPARKLING	125ml	750ml
A PASSIONATE KICK (169 kcal)	6	Harvey Nichols Prosecco		
Passion fruit syrup, lime juice, apple juice, ginger beer		Sorelle Bronca, Valdobbiadene, Italy, NV	6.5	38
NON-ALCOHOLIC MOJITO (95 kcal)	5	Harvey Nichols Prosecco Rose		
Apple juice, lime, mint, sugar syrup, soda water		Sorelle Bronca, Valdobbiadene, Italy, NV	6.5	39
MIXERS		Harvey Nichols English Sparkling Brut		
Fever-Tree	3.25	England, NV	10.75	59
Classic tonic		Gusbourne, Brut Reserva, England, 2013		90
Soda water		SPARKLING ROSE	125ml	750ml
Ginger ale		Pinot Grigio Rosé, La Jara, Veneto, Italy, NV		34
Ginger beer		Harvey Nichols English Sparkling Rose		
Aromatic tonic		England, NV	10.25	63.5
Blood orange soda		BOTTLED LAGER AND CRAFT BEER		
Cola		Peroni Libera, Italy, 0.0%, 330ml		4.5
Elderflower tonic		Peroni Gluten-Free, Italy, 5.1%, 330ml		4.75
Mediterranean tonic		Peroni, Nastro Azzurro, Italy, 5.1%, 330ml		4.75
Mexican lime soda		Paolozzi, Edinburgh Beer Factory, Scotland, 5.2%, 330ml		6
Light tonic		Harvey Nichols Pale Ale, Thornbridge, England, 3.8%, 330ml		6
SOFT DRINKS		Harvey Nichols Session IPA, Thornbridge, England, 4.5%, 330ml		6
Coca-Cola, 330ml	3.5	CIDER		
Diet Coke, 330ml	3.5	Cotswold Cider Company, No Brainer, England, 6%, 330ml		6
Harvey Nichols Still or Sparkling water, 330ml	3			
Fever-Tree Lemonade, 200ml	3.5			
JUICES				
Orange (109 kcal)	4			
Apple (122 kcal)	4			
Cranberry (149 kcal)	4			
Pineapple (135 kcal)	4			
Adults need around 2000 kcal a day				

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## HARVEY NICHOLS WHITE WINE

175ml 750ml

Sauvignon Blanc Château Lamothe, AC Bordeaux, France, 2020	7	26
Chenin Blanc DeMorgenzon, Stellenbosch, South Africa, 2020	7.5	29
Pecorino Ciu Ciu, Marche, Italy, 2020	8	34
Sauvignon Blanc Auntsfield Estate, Marlborough, New Zealand, 2021	9.5	38
Grüner Veltliner Johannes Hirsch, Kamptal, Austria, 2017	9	35
Sancerre Henri Bourgeois, Loire Valley, France, 2020	11.25	46

## HARVEY NICHOLS RED WINE

175ml 750ml

Rouge Ollieux Romanis, Corbières, France, 2020	6.5	24
Malbec O. Fournier, Mendoza, Argentina, 2019	7.5	30
Bordeaux Supérieur Château Jalousie Beaulieu, Bordeaux, France, 2019	7.75	31
Shiraz Kilikanoon, South Australia, 2019	9.75	39
Rioja Bodegas Ramón Bilbao, Rioja, Spain, 2018	8.5	34
Pinot Noir Framingham Wines, Marlborough New Zealand, 2020	11.25	48

## ROSÉ WINE

175ml 750ml

Harvey Nichols, Corbières Ollieux Romanis, Languedoc, France, 2020	7.5	31
Whispering Angel, Château d'Esclans, Provence, France, 2020	16.5	65

## BIN END PROMOTION

750ml

### WHITE

K-Naia, Bodegas Naia, Castilla y Leon, Spain, 2017	26.5, now 21
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### RED

Buro de Depenalosa Crianza, Bodegas Pascual, Ribera del Duero, Spain, 2015	58.5, now 47
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### ROSE

Rose, Renegade London Wine, London, England, 2017	45, now 36
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### FORTIFIED WINE

50ml 500ml

Lustau, Jerez, Spain, Manzanilla De Sanlúcar En Rama De Barrameda	4	40
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Harvey Nichols, Late Bottled Vintage, 2010 Quinta de la Rosa	5	50
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Harvey Nichols, Tawny Port, 10 Year Old Quinta de la Rosa	6	50
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### DESSERT WINE

125ml 375ml

Harvey Nichols, Sauternes, Château Coutet, Bordeaux, France, 2015	12	35
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## CLOUDY BAY

One of the first few wineries established in Marlborough, Cloudy Bay is a bona fide icon. Cloudy Bay is one of the world's most famous producers, an incredible feat for a winery that was only established in 1985. It achieved this through meticulous attention to detail and unmistakable regional expression.

125ml 750ml

Chardonnay, Marlborough, New Zealand, 2019 Rich & Toasty	13.5	80
Pinot Noir, Marlborough, New Zealand, 2019 Light & Elegant	16	95
Sauvignon Blanc, Marlborough, New Zealand, 2021 Crisp & Zesty	13	70

RUM	(50ml)	GIN	(50ml)
Plantation 3 Stars White	8	Malfy Con Arancia	7
Aluna Coconut	7	Malfy Con Limon	7
Kraken	7	Malfy Con Rosa	7
Bacardi Anejo Cuatro	7	Edinburgh Gin	7.5
Plantation Original Dark	7.5	Tanqueray	8
Mount Gay Black Barrel	8	Edinburgh Seaside	8
Brugal 1888	9	Edinburgh Rhubarb & Ginger	8
Gosling's Black Seal	9	Sipsmith	8
Plantation 5 Year Old	9	Brockmans	8
Plantation Pineapple	9	Aviation	8
Bacardi Ocho	9	Citadelle Original	8
Wray & Nephew Overproof	8.5	Slingsby's Rhubarb	8
El Dorado 15 Year Old	11	Tanqueray Sevilla	8
Gosling's Family Reserve	11	William's Elegant 48	8
Santa Teresa 1796	12	Tarquin's Blackberry	8
Plantation XO	14	Citadelle Jardin d'Été	9
Ron Zacapa XO	16	Star of Bombay	9
Plantation Isle of Fiji	16	Dutch Courage	9
Diplomatico Vintage 2002	17	Jam Jar	9
		Gin Mare	9
		Bathtub	9
		Rock Rose	9
VODKA	(50ml)	Tanqueray No. Ten	9
Ketel One Grapefruit & Rose	6	Villa Ascenti	9
Konik's Tail	7	Villa Ascenti Rosa	9
Chase Marmalade	7	Roku	9.5
Ketel One Oranje	7.5	Cotswolds	9.5
Ketel One Citroen	7.5	Hendrick's	10
Ketel One	8	Forest	10
Ciroc	8	Ki No Bi Dry	10
Ciroc Mango	8	Crazy Gin	10
Mozart Chocolate	8	Hendrick's Orbium	10.5
Haku	9	Oxley	11
Belvedere	10	Nikka Coffey	11.5
Absolut Elyx	10	Ki No Tea	13
Crystal Head	10	Monkey 47	13.5
Grey Goose	11	Monkey 47 Barrel Cut	18
Belvedere Single Estate Bartężek	11	Ki No Bi Navy	15
Belvedere Single Estate Smogóry Forest	11	APERITIFS	(50ml)
		Martini Ambrato	3
		Martini Fiero	4
		Martini Rubino	4
		Lillet Blanc	6
		Lillet Rouge	6
		Cocchi Americano Bianco	10
		Cocchi di Torino Rosso	10

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WHISKY			
IRISH	(50ml)	MALT	
Roe and Co	7.5	Royal Lochnagar 12 Year Old	6.75
Jameson Redbreast 12 Year Old	10	Ardberg 10 Year Old	8
Jameson Black Barrel	10	Aberfeldy 12 Year Old	8
Green Spot Single Pot Still	11	Laphroaig 10 Year Old	9
Redbreast 15 Year Old	21	Macallan 12 Year Old Triple Cask	9
Redbreast 21 Year Old	45	Highland Park Valkyrie	9
		Talisker 10 Year Old	9
JAPANESE	(50ml)	Dalmore 15 Year Old	10
Hakushu Distillers Reserve 700	9	Caol Ila 12 Year Old	10
Toki	10	Laphroaig Quarter Cask 48%	10
Chita	11	Macallan Amber	11
Nikka Coffey Grain	11	Auchentoshan Three Wood	11
Yamazaki Distiller's Reserve	14	Talisker Distillers Edition	11
Nikka Pure Malt Black	14	Glenkinchie 12 Year Old	11
Hibiki Harmony	14	Singleton 12 year Old	11
Suntory Kaku Shiro Yellow	15	Macallan 12 Year Old Double Cask	12
Hakushu 12 Year Old	16	Macallan 12 Year Old Sherry Oak	12
		Chivas Mizunara	12
LIQUEURS	(50ml)	Lagavulin 16 Year Old	14
Fair Café	5.25	Singleton 15 Year Old	14
Sambuca Molinari	6	Johnnie Walker Gold	15
Cointreau	6	Glenmorangie Tùsail Private Edition	15
Frangelico	6	Highland Park 18 Year Old	16
King's Ginger	6	Ardbeg Uigeadail	16
Joseph Cartron Apricot	6	Talisker 18 Year Old	17.5
Joseph Cartron Banana	6	Glenfarclas 21 Year Old	18
St-Germain Elderflower Liqueur	6	Laphroaig Cask Strength #14	18
Mozart Dark	6	Octomore	20
Kwai Feh Lychee	6.75	Macallan Rare Cask	25
Chambord	6.75	Mortlach 13 Year Old	31
Cherry Heering	7	Talisker 25 Year Old	37
Bailey's	7	Chivas Royal Salute 21 Year Old	37
Kahlua	7	Bowmore 26 Year Old	45
Saliza Amaretto	7	Laphroaig 25 Year Old	115
DOM Bénédictine	7	Talisker Expedition Oak	425
Drambuie	7		
Grand Marnier	7		
Master of Malt Whiskey Liqueur	7		
Lanique	7.5		
Italicus	8		
Limoncello Staibano	8		
Green Chartreuse	9		

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BLENDING	(50ml)	ARMAGNAC	(50ml)
Johnnie Walker Black Label	7	Janneau Vintage 84	20
Copper Dog	7.5		
Haig Club	8.5	COGNAC	(50ml)
Peat Monster	10	Hennessy VS	7.5
Johnnie Walker Blue Label	28	Courvoisier VSOP	8
		Rémy Martin 1718 Royal Accord	10
NORTH AMERICAN	(50ml)	Ragnaud Sabourin Alliance No 10	11
Jack Daniel's No. 7	6	Ferrand 10 Generations	12
Maker's Mark	7	Delamain, Pale and Dry	15
Jim Beam Double Oak	8	Rémy Martin XO	20
Basil Hayden Bourbon	8.5	Martell XO	23
Bulleit	8.5	Hennessy XO	26
Knob Creek	9	Courvoisier XO	30
Maker's Mark 46	9	Martell Cordon Bleu	32
Bulleit Rye	9	Frapin Multimillésime No.5	45
Bulleit 10	10	Courvoisier Initial	40
Jack Daniel's Single Barrel	11	Ferrand Selection des Anges	40
Booker's	12	Rémy Martin Centaure de Diamant	100
Jack Daniel's No. 27 Gold	15	Ferrand Legendaire	250
Angel's Envy	15		
		TEQUILA & MEZCAL	(50ml)
		Tapatio Blanco	7
		AquaRiva Blanco	7
		QuiQuiQui Mezcal	7
		Tapatio Añejo	9
		Patrón Silver	10.5
		Don Julio Blanco	11
		AquaRiva Reposado	11
		Casamigos Blanco	11
		Patrón Reposado	12
		Don Julio Añejo	12
		Patrón Añejo	14
		Casamigos Reposado	14
		Ocho Añejo Single Barrel	14
		Dos Hombres	15
		Casamigos Mezcal	15
		Patron Grand Platinum	18
		Don Julio 1942	20
		PISCO & CACHAÇA	(50ml)
		Zeca Cachaça	8
		1615 Quebranta Pisco	11

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