



Cocktail Bar

Champagne Cocktails

9.50

Classic Champagne Cocktail

Brown sugar soaked in angostura bitters, Cognac & Grand Marnier, topped with Champagne

Framboise Royale

An enticing mix of Chambord, pureed raspberries and Champagne

Bellini

Peach purée & crème de Peche, crowned with Champagne

Bossa Nova

Fresh muddled raspberries and blueberries shaken with Sagatiba Cachaca and Chambord, topped with Champagne

Ginger C

Fresh ginger muddled with Eristoff vodka and sugar syrup, charged with Champagne

Russian Spring Punch

Complex and refreshing with Eristoff vodka, crème de cassis, freshly squeezed lemon juice, sugar syrup and Champagne, served tall over ice

French 75

Bombay Sapphire shaken with fresh lemon juice and sugar and lengthened with Champagne

Martini Cocktails

8.50

Classic Martini Cocktail

Bombay Sapphire Gin or Eristoff vodka, stirred chilled with Noilly Pratt Vermouth. Served wet, dry or dirty with an olive or a twist

Directors Collection

9.50

Grey Goose Martini

Try a luxury Martini with Grey Goose vodka from the Cognac region of France

French Martini

An opulent blend of Ciroc vodka, pineapple juice and Chambord black raspberry liqueur

Lemongrass Martini

Fresh lemon grass muddled with sugar and shaken with Bombay Sapphire gin

Espresso Martini

Espresso coffee shaken with Eristoff vodka, coffee liqueur and crème de cacao

Daiquiri

Based on the original 1898 recipe, Bacardi Superior rum tangles with fresh lime juice and sugar to create this timeless classic

L'Orange Cosmopolitan

Grey Goose L'Orange shaken with Cointreau, fresh lime and cranberry juice

Negroni

Bombay Sapphire and Campari stirred with Martini Rosso to create this classic Italian aperitif

Rob Roy

Famous Grouse whisky, Martini Rosso and Angostura bitters combine in this twist on a Manhattan

Soft Drinks

Hildon Still Water 750ml	3.85
Hildon Sparkling Water 750ml	3.85
Coca Cola 200 ml	1.80
Diet Coca Cola 200ml	1.80
Lemonade 200ml	1.80
Tonic 125ml	1.25
Slime Line Tonic 125ml	1.25
Bitter Lemon 125ml	1.25
Ginger Ale 125ml	1.25
Fresh Orange Juice 200ml	3.20
Pineapple Juice 200ml	1.80
Cranberry Juice 200ml	1.80
Apple Juice 200ml	1.80
Tomato Juice 200ml	1.80

Beers

Asahi	3.55
Kronenbourg	3.95
Budvar	3.95
Speckled Hen	4.35

If you do not see your preferred cocktail on our list, please do ask our bar team.

Wine by the Carafe and Glass

White Wines

	375ml	250ml	125ml
Chardonnay, Louis Pinel	9.50	6.50	3.25
Pinot Grigio, A.F. Veneto	12.50	8.35	4.20
Menetou-Salon 'Les Mourgues'	17.00	11.35	5.70
Sancerre, la Croix du Roy	20.00	13.50	6.75
Chablis, 1 ^{er} Cru Fourchaume	25.00	17.00	8.50

Red Wines

	375ml	250ml	125ml
Geoff Merrill, Shiraz	12.00	8.00	4.00
Bourgogne Pinot Noir, Latour	14.00	9.50	4.75
Institute of Directors Claret	14.50	9.60	4.80
Cht Montaignillon, St Emilion	17.00	11.35	5.70

Dessert Wines

Monbazillac, Château Belingard, 2005		100ml	8.00
Muscat de Rivesaltes, Chateau Montesquieu, 2007		10.00	

Port

Taylor's LBV	Bottle	100ml	7.00
Taylor's Tawny 10 year old		11.00	
Smith Woodhouse, 1985		90.00	20.00
Quarles Harris, 1977		110.00	

Classic and Contemporary Cocktails

7.50

Mai Tai

Appleton VX rum, Myers's rum and apricot brandy with Grenadine, Orgeat syrup and topped with pineapple and orange juice

Margarita

Cuervo Tequila, shaken chilled with Cointreau and fresh lime juice, served up or on the rocks with an optional salt rim

Directors Collection

9.50

Reserve Antigua 1800 Margarita

The Cadillac of Margaritas with Reserva Antigua 1800 100% blue agave Tequila

Passion Fruit Mojito

Bacardi 8 year old rum smashed with fresh lime, mint, passion fruit and sugar

Victorian Mojito

Bombay Sapphire muddled with mint, fresh lime, sugar and topped with apple juice

French Momo

Eristoff and Chambord with fresh mint, sugar and lime, topped with soda

Louisiana Mint Julep

A great twist on a classic American cocktail with Southern Comfort, mint, sugar and bitters over crushed ice

Twisted Gin Punch

Bombay Sapphire, Cointreau, Angostura bitters and fresh lime, topped with apple juice

Rusty Nail

Drambuie and Famous Grouse stirred over ice with Angostura bitters and lemon zest

Sloe Gin Collins

Gordon's Sloe Gin shaken with lemon juice, sugar and orange bitters, topped with soda

Raspberry Collins

Bombay Sapphire Gin, fresh raspberries, sugar syrup and lemon juice, topped with soda

El Diablo

Jose Cuervo Tequila, crème de cassis and fresh lime, crowned with ginger ale

Chambord Caipiroska

Fresh lime, raspberry, blueberry and sugar muddled with Eristoff & Chambord

Old Fashioned

Woodford Reserve Bourbon stirred with sugar and bitters and enhanced with fresh citrus zests

Blueberry Godfather

Fresh blueberries, Famous Grouse Scotch and blueberry infused Amaretto

Original Mojito

The earliest recorded Mojito recipe from 1931 with Bacardi Superior Rum, fresh lime juice, mint and sugar

Bramble

A contemporary classic, Bombay Sapphire shaken with lemon juice and sugar and laced with crème de mure

Non Alcoholic Cocktails

4.25

Frappe

Nescafé and sugar shaken with milk

Paradise Punch

pineapple and cranberry juice with fresh passion fruit

Mistral

grapefruit juice and soda with fresh mint

Big Apple

apple juice, soda and grenadine syrup with fresh lemon

IoD Lemonade

fresh lime and sugar syrup topped with soda on crushed ice

Virgin Colada

pineapple juice and coconut cream with cream

Virgin Sunrise

orange and pineapple juice and grenadine syrup with lime

Vodkas

	50ml
House - Eristoff 37.5%	5.15
Absolut Citron 40%	5.65
Absolut Blue 40%	5.15
Zubrowka Bison Grass 40%	5.15
Ciroc 40%	10.25
Grey Goose 40%	7.20
Grey Goose L'Orange 40%	7.20

Gins

	50ml
House - Bombay Sapphire 40%	5.65
Plymouth 41.2%	5.15
Tanqueray 40%	5.65
Hendricks 41.4%	5.65
Tanqueray Ten 47.3%	6.40
Gordon's 37.5%	5.15

Rums

	50ml
Bacardi Superior 37.5%	5.15
Myers Dark Rum 40%	5.15
Appleton VX 40%	5.15
Havana 7 Yrs old 40%	5.15
Bacardi 8 Yrs old 40%	6.15

Tequila and Grappa

	50ml
Jose Cuervo Gold 40%	4.60
Reserva Antigua 1800 38%	6.20
Poire Williams 40%	7.15
Sasiccaia Grappa 40%	7.15

Whiskies

	50ml
Famous Grouse 40%	5.15
Jameson Irish 40%	5.65
Bushmills Malt 10 yrs 40%	7.15
Canadian Club 40%	5.15
Johnnie Walker Black 40%	6.15
Johnnie Walker Gold 40%	15.50
Johnnie Walker Blue 40%	25.50
Jack Daniels 40%	5.15
Makers Mark 45%	6.15
Rip Van Winkle 10yrs 45%	7.15

Single Malt

	50ml
Highland Park- Orkney 12yrs 40%	7.15
Talisker- Skye 10yrs 45.8%	7.15
Bowmore 12yrs, Islay 40%	8.20
Lagavulin 16yrs, Islay 43%	9.75
Auchentoshan 10yrs, Lowland 40%	6.65
Glenkinchie 10yrs, Lowland 43%	8.20
Glenmorangie 10yrs, Highland 40%	6.15
Balvenie 12yrs, Speyside 40%	8.20
Macallan 15 yrs 43%	10.75
Oban 14 yrs 43%	9.75

Cognac

	50ml
Remy Martin VSOP 40%	6.65
Hennessy XO 40%	23.50
Remy Martin XO 40%	23.50
Hine VSOP 40%	12.25
Chateau de Beaulon 40%	25.50

Armagnac

	50ml
Armagnac Janneau VSOP 40%	7.15
Armagnac Janneau XO 40%	10.25
Bas Armagnac Laubade 1970 40%	15.50
Bas Armagnac Laubade 1964 40%	18.50

Calvados

	50ml
Calvados Du pays D'auge 3yrs 40%	8.20