

## 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.*

Laurent Perrier 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

<b>Champagnes</b>	<b>125ml</b>	<b>Bottle</b>
NV Laurent Perrier La Cuvée Brut	19.00	110.00
NV Gosset Grande Réserve Brut	23.00	130.00
NV Laurent Perrier Rosé	22.00	126.00
NV Perrier Jouët Blanc de blancs	24.00	146.00
2015 Dom Perignon, Moët & Chandon	70.00	380.00
<b>Sparkling Wines</b>	<b>125ml</b>	<b>Bottle</b>
NV Louis Pommery Brut, Hampshire, England	16.00	90.00
NV Nyetimber Rosé, Sussex, England	25.00	135.00
<b>White Wines</b>	<b>125ml</b>	<b>Bottle</b>
2024 John Duval Plexus, Barossa Valley, South Australia	12.00	70.00
2024 Riesling Trocken <i>Johannishof</i> , Knipser, Pfalz, Germany	14.00	80.00
2024 Gewürztraminer <i>Terres Epiciées</i> , Dopff au Moulin, Alsace, Fr.	17.00	100.00
2024 Sancerre, Vacheron, Loire Valley, France	25.00	130.00
2023 Chablis 1er Cru <i>Fourchaume</i> , Dom. Vriгнаud, Burgundy, Fr.	26.00	135.00
<i>From the Coravin</i>		
2024 Châteauneuf-du-Pape, Domaine de la Janasse, Rhône Valley, Fr.	34.00	200.00
2022 Cervaro della Salla, Castello della Salla, Umbria, Italy	37.00	210.00
2023 Puligny Montrachet <i>1er Cru Champ Canet</i> , J.M Boillot, Burg, Fr.	55.00	290.00
2018 Domaine de Chevalier, Pessac-Léognan, Bordeaux, France	60.00	320.00
2021 Corton-Charlemagne Grd Cru, Dom. de Montille, Burgundy, Fr.	80.00	475.00
2019 Riesling Clos Ste Hune, Trimbach, Alsace, France	95.00	570.00

## WINES BY THE GLASS

<b>Rosé Wines</b>	<b>125ml</b>	<b>Bottle</b>
2022 Etoile, Mirabeau, Provence, France	12.00	71.00
2024 G de Galoupet, Château de Galoupet, Côtes de Provence, Fr.	18.00	95.00

<b>Red Wines</b>	<b>125ml</b>	<b>Bottle</b>
2022 Shiraz/Grenache <i>The Renegade</i> , K.Forrester, Stellenbosch, S.A.	12.00	69.00
2024 Roble, Pago de Capellanes, Ribeira del Duero, Spain	13.50	78.00
2024 Pinot Noir <i>Te Muna</i> , Craggy Range, Martinborough, N.Z	17.00	96.00
2022 Châteauneuf-du-Pape, Dom. Bosquet des Papes, Rhône, Fr.	20.00	115.00
2019 Brunello di Montalcino, Tenuta Il Poggione, Tuscany, Italy	23.00	131.00

### *From the Coravin*

2022 Marsannay, Domaine Trapet, Burgundy, France	26.00	150.00
2018 Margaux du Château Margaux, Bordeaux, France	30.00	175.00
2021 Lytton Spring, Ridge, California, USA	44.00	245.00
2018 Barolo Campe, La Spinetta, Piedmont, Italy	55.00	310.00
2020 Pommard <i>1er Cru Grands Epenots</i> , L. Le Moine, Burgundy, Fr.	80.00	450.00

## WINES BY THE GLASS

### **Sweet Wines**

**75ml**

2020	Jurançon Moelleux Symphonie de novembre, South West, France	13.50
2021	Moscato Rosa, Franz Haas, Alto Adige, Italy	16.50
2014	Tokaji Aszú 5 Puttonyos, Disznókő Dorgó Vineyard, Tokaj, Hungary	25.00
2017	Vin Santo, Silvio Nardi, Tuscany, Italy	25.00
2012	Quarts de Chaume Grand Cru, Domaine des Baumard, Loire Valley, Fr	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	Amontillado NPU - Reserva Romate	14.00
NV	Pedro Ximenez, Fernando de Castilla	12.00
NV	Pedro Ximenez, Cardinal Sisneros Mendoza, Romate	11.00
NV	Sherry Oloroso Gobernador, Emilio Hidalgo	11.00

#### **Madeira**

**75ml**

NV	Duke of `Cumberland`, Blandy's	12.00
NV	3yo Sercial, Henriques & Henriques	12.00
1980	Terrantez, Blandy's	48.00

#### **Port**

**75ml**

NV	White Port, Dow's	9.00
2018	Late Bottled Vintage, Graham's	11.00
NV	Tawny 20yo, Graham's	19.00
NV	Tawny 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>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>Showering Triple Vintage Cider</b> Somerset, UK 375ml 6.8%	13.00

## NON-ALCOHOLIC

<b>Bergamot Fizz 0%</b> Everleaf Marine, Elderflower, Grapefruit Soda	12.00
<b>Herb &amp; Bitter 0%</b> Everleaf Forest, Crodino, Orange Zest	13.00
NV Saicho Hojicha Sparkling Tea, Shizuoka, Japan	10.00
NV Wild Idol Sparkling, 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	12
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>Brora 30y</b> – Scotland	350
<b>Woodford Reserve Rye</b> – USA	18
<b>Macallan 12y</b> -- Scotland	21
<b>Jack Daniels single barrel</b> – USA	16
<b>Jameson</b> – Ireland	12
<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

**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	19
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**

<b>Bas-Armagnac VSOP Dartigalongue - Armagnac</b>	13
<b>Remy Martin VSOP – Cognac</b>	13
<b>Courvoisier XO - Cognac</b>	27
<b>Père Magloire VSOP – Calvados</b>	12
<b>Château du Breuil 15yo – Calvados</b>	20
<b>Ragnaud Sabourin 'Grande Champagne' No.25 XO</b>	55

## **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>Nardini Grappa "Riserva" Gold</b>	16

**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