



DRINKS MENU

PLACERE PLACET

“An efficient bartender’s first aim should be to please his customers, paying particular attention to meet the individual wishes of those whose tastes and desires he has already watched and defined; and, with those whose peculiarities he hasn’t had the opportunity to learn, he should politely inquire how this guest wishes a beverage to be served, and use his best judgment in endeavoring to fulfil those desires to satisfaction. In this way he will not fail to acquire popularity and success.” –**JERRY THOMAS**

Please note that a discretionary service charge of 15% will be added to your bill.
All prices are inclusive of VAT

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FROM START TO FINISH

It is here that we begin the imbibers' journey from start to finish, offering some of our carefully envisioned and sourced products and creations, in an order most suited to the journey through all things drinkable. Our vision is simple – to make your own personal journey with us the best it can be and unique to you, our guest.
It is our pleasure to please...

APERITIF

Evolved from the Medieval Latin word "aperitivus", based on the Latin word "aperire", to open. The following drinks, generally lower in alcoholic strength, stimulate your palate and senses in anticipation of the wonderful things to follow.

PALLIATIVE CONCOCTIONS

A selection of low alcohol by volume beverages for those in favour of some, but not a complete, measure of temperance...

PORTUGUESE SUNSET £17

Port LBV, Red Vermouth, Cranberry, Plum Bitters, Tonic Water

SAMBUCHA £17

Italicus, Sambuca, Lemon and Kombucha




TEATIME £17

Matusalem Sherry, Lapsang Souchong, Lemon, Soda, Islay Whisky spray

CHAMPAGNE – BY THE GLASS

		125ml	Bottle
NV	Billecart-Salmon, Brut Reserve	28	145
NV	Pol Roger, Reserve, Brut	29	160
NV	Ruinart, Blanc de Blancs	40	250
2012	Taittinger Comtes de Champagne, Blanc de Blancs	75	450
NV	Krug Grande Cuvée, 169th Edition	85	450
2015	Louis Roederer, Cristal	95	550
2004	Dom Perignon, Plénitude P2	165	950
NV	Billecart Salmon, Rosé	35	185

WHITE WINE – BY THE GLASS




		175ml	Bottle
2022	Sancerre, Alain Gueneau Loire Valley, France	24	90
2022	Chablis Vieilles Vignes, Cyril Testut Burgundy, France	28	105
2021	Riesling, Trimbach Alsace, France	30	120
2020	Puligny Montrachet, Domaine V.Girardin Burgundy, France	40	195
2020	Riesling Scharzhofberger, Kabinett, Egon Müller Mosel, Germany	60	350
2020	Sauvignon Blanc, Eisele Vineyards Napa Valley, California, USA	 60	350
2019	Ermitage Ex-Voto E. Guigal Rhône Valley, France	 85	450
2019	Montrachet Grand Cru, Domaine Thenard Burgundy, France	 185	1300

ROSE WINE – BY THE GLASS

		175ml	Bottle
2021	Rumor Rose, Cuvée Premium Côtes de Provence, France	24	95
2021	Palais Constance Côtes de Provence, France		125

RED WINE – BY THE GLASS

		175ml	Bottle
2020	Minervois Estivals, Domaine de L'Ostal, Languedoc-Roussillon, France	24	90
2021	Chianti Classico, Castello di Albola, Tuscany, Italy	25	95
2018	Barolo, Boroli Piedmont, Italy	36	150
2014	Margaux du Château Brane-Cantenac Bordeaux, France	38	175
2021	Gevrey-Chambertin, David Duband Burgundy, France	40	195

		125ml	Bottle
2007	Château Nenin Pomerol, Bordeaux, France	 55	325
2008	Château Lynch-Bages Pauillac, Bordeaux, France	 95	565
2006	Sassicaia, Tenuta San Guido Tuscany, Italy	 230	1400
2005	Harlan Estate Napa Valley, California, USA	 350	2100
2006	Echézeaux Grand Cru Domaine de la Romanée-Conti	 1250	7500
2011	Petrus Pomerol, Bordeaux, France	 950	5750

SWEET WINE – BY THE GLASS 100ML

2016	Tokaji Szamorodni, Istvan Szepsy Hungary	32
2008	Chateau De Fargues Sauternes, France	48
2005	Chateau d'Yquem, by Magnum Sauternes, France	165



FORTIFIED WINE- BY THE GLASS 100ML

	Sherry Fino, Una Palma, Gonzalez Byass	12
	Sherry Fino, Tres Palmas, Gonzalez Byass	28
	Sherry Matusalem, VORS, Gonzalez Byass	25
	Sherry Pedro Ximenez Noe, Gonzalez Byass	25
2017	Quinta do Noval, LBV Port	18
2005	Quinta do Noval, Tawny Port	35

CHAMPAGNE – BY THE BOTTLE

BILLECART-SALMON

NV	Brut, Brut Reserve	145
NV	Brut, Blanc de Blancs	210
2008	Brut, <i>Cuvée Nicolas François</i>	350
2009	Brut, <i>Cuvée Louis Salmon</i> , Blanc de Blancs	395
2005	Brut, <i>Le Clos Saint Hilaire</i> , Blanc de Noirs	850
NV	Brut, Rosé	185
2009	Brut, Rosé, <i>Cuvée Elisabeth Salmon</i>	350

BOLLINGER

NV	Brut, <i>Special Cuvée</i>	145
2014	Brut, <i>La Grande Année</i>	295
2008	Extra-Brut, <i>R.D. Récemment Dégorgé</i>	900
NV	Brut, Rosé	165
2014	Brut, Rosé, <i>La Grande Année</i>	305

DOM PERIGNON

2013	Brut	425
2004	Brut, Plénitude P2	950
1996	Brut, CÉnothèque, 1996	2500
2009	Brut, Rosé	950
1995	Brut, Rosé, Plénitude 2	2800

KRUG

NV	Brut, Grande Cuvée, 171 th Edition	450
1995	Brut, <i>Collection</i>	2500
2008	Brut, <i>Clos du Mesnil</i> , Blanc de Blancs	3000
2002	Brut, <i>Clos d'Ambonnay</i> , Blanc de Noirs	5000
NV	Brut, Rosé, 27 th Edition	750

LAURENT-PERRIER

NV	Brut, <i>Grand Siècle Iteration #26</i>	240
2004	Brut, Rosé, <i>Cuvee Alexandra</i>	420

LOUIS ROEDERER

NV	Brut, <i>Collection 244</i>	160
2015	Brut, <i>Cristal</i>	550
2016	Brut, Rosé	250
2009	Brut, Rosé, <i>Cristal</i>	1250

JACQUESSON

NV	Extra-Brut, <i>Cuvée 746</i>	195
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POL ROGER

NV	Brut, Reserve	160
NV	Extra-Brut, <i>Pure</i>	170
2016	Brut, Vintage	225
2015	Brut, Blanc de Blancs	270
2012	Brut, <i>Cuvée Sir Winston Churchill</i>	550
2015	Brut, Rosé	295

RUINART

NV	Brut, R de Ruinart	185
NV	Brut, Blanc de Blancs	250
2010	Brut, <i>Dom Ruinart</i> , Blanc de Blancs	550
NV	Brut, Rosé	250
2007	Brut, Rosé, <i>Dom Ruinart</i>	550

SALON

2012	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	1950
2007	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	2200

CHAMPAGNE – MAGNUMS

NV	Delamotte, Blanc de Blancs	320
2014	Delamotte, Blanc de Blancs	450
NV	Jacquesson, Extra-Brut, Cuvée 743	450
NV	Billecart-Salmon, Blanc de Blancs	410
NV	Billecart-Salmon, Cuvée Sous-Bois	500
1999	Henriot, Brut, Cuvée Des Enchanteleurs	950
1993	Dom Ruinart, Blanc de Blancs	1900
2016	Pol Roger Brut, Vintage	500
2008	Pol Roger Brut, Winston Churchill	2100
NV	Krug, Brut, Grande Cuvée 169 th Edition	950
2003	Krug, Brut	2250
2002	Krug, Clos du Mesnil, Blanc de Blancs	8000
1985	Krug, Brut, Collection	9000
NV	Billecart-Salmon, Brut, Rosé	400
2004	Laurent-Perrier, Brut, Rosé, Alexandra	950
NV	Krug Brut, Rosé, 20 th Edition	1950
1986	Dom Ruinart, Brut, Rosé	1950

WHITE WINE – BY THE BOTTLE

2022	Chablis Vieilles Vignes, Domaine Testut Burgundy, France	105
2018	Furmint, Istvan Szepsy Tokaj, Hungary	140
2021	Chardonnay, Bastia, Conterno Fantino, Piedmont, Italy	140
2022	Condrieu La Petite Côte, Yves Cuilleron Rhône Valley, France	160
2020	Chassagne-Montrachet, Domaine V.Girardin Burgundy, France	185
2018	Pouilly-Fuissé, Esprit Leflaive Burgundy, France	250
2016	Riesling, Cuvée Frederic Emile, Maison Trimbach Alsace, France	300
2020	Riesling, Scharzhofberger, Kabinett, Egon Müller Mosel, Germany	350
2018	Ornellaia Bianco, Tenuta dell'Ornellaia Tuscany, Italy	450
2016	Le Petit Cheval, Château Cheval Blanc Bordeaux, France	600
2009	Puligny-Montrachet, Domaine Leflaive Burgundy, France	950
2019	Montrachet Grand Cru, Domaine Thenard Burgundy, France	1300
2009	Chevalier-Montrachet Grand Cru, Domaine Leflaive Burgundy, France	3750
2013	Montrachet, Domaine de la Romanée-Conti Burgundy, France	21500

RED WINE – BY THE BOTTLE

2018	Barolo, Boroli Piedmont, Italy	150
2017	Brunello di Montalcino, Argiano Tuscany, Italy	160
2014	Margaux du Château Brane-Cantenac Bordeaux, France	175
2018	Morey-Saint-Denis 1er Cru Les Ruchots Magnien Burgundy, France	275
2007	Chateau Nenin Pomerol, Bordeaux, France	325
2020	Vosne-Romanée, Clos des Réas, Michel Gros, Burgundy, France	350
1999	Maurizio Zanella, Cà del Bosco Lombardy, Italy	400
2005	Clos du Marquis, du Château Léoville Las Cases St. Julien, Bordeaux, France	550
2013	Hermitage, Domaine J.L. Chave Rhône Valley	900
2006	Château Palmer Margaux, Bordeaux, France	900
2008	Unico, Vega Sicilia Ribera del Duero, Spain	1300
2008	Masseto, 2008 Tuscany, Italy	2600
2001	Château Latour Pauillac, Bordeaux, France	3500
2011	Petrus Pomerol, Bordeaux	5750
2006	Echézeaux, Domaine de la Romanée-Conti Burgundy, France	7500

BEER COLLECTION

"For a quart of Ale is a dish for a king." William Shakespeare

HOFMEISTER 'HELLES' LAGER (330ML) £10.50

Slow brew certified; this Bavarian delight conforms to the Reinheitsgebot Purity laws and uses only Hallertau Hops, water, and local malted Barley.

DUBH SPECIAL RESERVE 18 (330ML) £12

This special stout has been rested in oak casks, that used to mature Highland Park 12yo Single Malt whisky. Rich with an underscore of truffle oil, heathery peat, and a long finish of cocoa.

CURIOUS IPA (330ML) £10.50

A triple hopped Session IPA of curiously crafted balance, finesse, and distinctive drinkability. This refreshing and zesty Session IPA with three complementary hops: English golding, Chinook and Cascade takes this IPA to another flavour level.



THE
MACALLAN
200
YEARS YOUNG

A shared spirit of creativity brings The Connaught and The Macallan together, paying homage to the iconic single malts 200th anniversary. Connaught's Coburg Bar sets the scene, a renowned whisky destination where expert sommeliers are always on hand with the definitive dram.

Now, The Connaught honours the craftsmanship and heritage of The Macallan whisky, forged on the banks of the River Spey, with the opportunity to showcase a collection of its most exquisite whiskies in the heart of Mayfair.

The next exceptional whisky to come to The Connaught' Vitrine is the prestigious second volume of the Tales of The Macallan series: a collection that tells the story of The Macallan pioneers and the defining moments and decisions that have shaped its history.

Tales of The Macallan Volume II, 73 years old Single Malt pays homage to Alexander Reid, who established the first Distillery on Easter Elchies Estate in 1824. Alexander held firm that small stills give better flavour and character: a guiding principle for the Macallan to this day.

*Rich forest fruits, sweet aromatic woodsmoke, antique oak
Plum jam, dark chocolate orange
Long and complex, with a sweet, lingering smokiness*

200TH ANNIVERSARY COCKTAIL

VOLCANO

£41

This Masterpiece takes inspiration from our own Coburg bar' Fireplace; for centuries has been a true symbol of home feeling for many of our guests and bartenders. A twist of a classic Manhattan with woody and spicy notes. The rich dark fruit aromas leading your senses upside down to his utmost expression.

Celebrating the 200th Anniversary of The Macallan distillery and the bond between heritage, tradition and innovation.

The Macallan Double Cask 15 Years Old, Pedro Ximenes sherry, Banana liquor, Jalapeño, mandarin aroma

BELUGA EPICURE

by

LALIQUE

The limited-edition vodka, BELUGA EPICURE by LALIQUE, is the result of the close collaboration between Beluga Vodka and legendary French crystal maker Lalique.

This exquisite product is a manifestation of the values the two iconic brands brought to it: history, passion, and dedication. With only 1,000 crystal decanters produced, the limited-edition BELUGA EPICURE by LALIQUE is a stunning "objet d'art" dedicated to true connoisseurs and passionate collectors.

The recipe of BELUGA EPICURE by LALIQUE has long been stored in the legendary Beluga Vodka Master Distiller archives. The distillery kept it throughout times to bring forth this product that highlights the nobility and taste of its owner. The vivid grain notes of honey and the resting period of 100 days give BELUGA EPICURE an exceptionally smooth and full mouthfeel.



BELUGA EPICURE MARTINI

Paired with Hash Brown Caviar Imperial Oscietra, Bottarga,
Gold Leaf
£1000

BELUGA EPICURE 50ml
£700

BELUGA GOLD LINE MARTINI

Paired with Hash Brown Caviar Imperial Oscietra, Bottarga,
Gold Leaf
£59

WHISKY COCKTAIL CONNOISSEURS

In an ever-changing world, we should never forget where we come from. Our Whisky Cocktail artistry is an alchemy developed through our own dedicated Whisky Sommeliers, fusing together the approaches of innovation, research and heritage. Designed for the finest and most discerning Whisky sippers.

MRS. CHARLOTTE

£30

On a Sunny Sunday day all the good people knew that Charlotte's Garden Party was the place to be. Thanks to her take on a French Martini. This refreshing drink balances the smokiness of the whisky with raspberry, a good way to make palatable the spirit that represents Islay's soul. You will never say again that you dislike whisky.
Port Charlotte 10yo Single Malt, Raspberry, Red Juice

THE BARREL AND BEE

£30

The Balance of nature relies on Bees and their work. While the keystone of the bumblebee is the Queen. This cocktail comes as a tribute to those guardians of life! This exquisite cocktail is the manifestation of English sourced Honey and Aberfeldy 12yo Years Old, Highland Single malt. Aberfeldy Whisky 12 Years, Honey, Cherry Brandy, Parfait Amour, Champagne

SON OF A STAG

£33

Taking inspiration from the majestic Royal Stags that can be found with luck in the deep wilderness of Scotland. Whisky is at the heart of the Coburg Bar, and we therefore tried to capture the essence of Scotland's Fauna and Flora in this rich and velvety long drink. Dalmore Portwood Single Malt, Pine, Fino Sherry, Soda Water

BARTENDER'S PAGE

Our main cocktail focus has always been on the forgotten classic cocktails, but it is here that we pass the shaker and spoon to our own dedicated bar team.

The following selection has been devised by our talented team for your sipping pleasure. We select the finest spirits as a foundation and build the beverage around them.

EN TERRASE

£28

In summer, Carlos Place is a buzzing destination and a meeting point for many travelers from around the world. Let your imagination run free and you might find yourself spending a sun-kissed day by the Mediterranean Sea.

Fresh and zesty, this champagne cocktail combines the finest citrus fruit from Murcia, Spain with delicately herbal aromas.

Bombay Gin 1er Cru, White Mint, Lemon, Honey, Geranium, Champagne

SWEDISH HARMONY

£28

The four seasons each bring their own unique charm. From cozy moments, crisp air, and possibly snow? While summer brings warmth and longer days...

Here is a twist on the classic Spritz for any season.

Crisp, zesty, and fresh with an uplifting welcome of juniper

No.3 London Dry Gin, Pomello Aperitif (grapefruit and elderflower), Campari, Champagne.



THROUGH THE AGES OF BARTENDING

Our menu focuses on the classic cocktails that helped define certain periods of bartending history and culture. We move through chronologically and attempt to shine a light on each of their creators to gain a more complete understanding of what, why, and where.

1862 WHITE LION £25

Jerry Thomas was the first Bartender to write a cocktail book; the “Bar-tender’s Guide” still remains a source of inspiration for bartenders all around the world. A fruity sweet-and-sour style cocktail, we take our recipe from an evolved version published in 1913’s “Straub’s Manual of Mixing Drinks” which calls for bitters and raspberry syrup.

Doorly’s 3yo, Appleton Estate 12yo, Grand Marnier, Raspberry syrup, Lime juice, Bitters

1899 SINGAPORE SLING £25

In the late 1800’s, the Gin Sling was a popular drink in Singapore. The ruby red colour we affiliate with the drink nowadays appears in a newspaper article from 1903. Most anecdotal evidence credits Ngiam Tong Boon for this cocktail’s creation during his tenure at the Long Bar in the Raffles Hotel. An aromatic and energetic tippie.

No.3 Gin, Cherry Heering, Benedictine, Pineapple juice, Grenadine syrup, Lime juice, Bitters

1905 SPUMONI £25

Save the date, 21st of August is Spumoni Day. As a culinary dish, it is a sweet treat originating from Naples comprised of several layers of ice cream and candied fruit. The drink is from Japan and resembles an Italian aperitivo. It is so popular in Tokyo that it even got its own episode in the animation “Bartender”. Pairs perfectly with a slice of pizza.

Campari, Fresh Grapefruit juice, Tonic water

1905 AFFINITY COCKTAIL £25

“There’s another new cocktail on Broadway” says the New York Sun in 1909. We find the first mention of this drink in the 1907 book by Jacob A. Didier “The Reminder: Bartenders’ Vest Pocket Guide”. After a sip, the green grass surrounds you, birds sing in the fig trees, and your affinity appears.

Aberfeldy 12yo, 1757 Red Vermouth, Noilly Prat, Bitters

- 1920** **CHILCANO** **£25**
- Not to be confused with the Peruvian fish soup, Chilcano de Pescado, this drink's name is derived from the dish due to its colour, and the effect of aromatic bitters. This is a traditional way of serving pisco: a refreshing and gingery highball.
- Barsol Pisco, Lime juice, Ginger juice, Ginger ale, Bitters*
-
- 1920** **BETWEEN THE SHEETS** **£25**
- Conventional wisdom credits this cocktail to Harry MacElhone of Harry's Bar in Paris. It's very likely MacElhone adapted a similar cocktail born during American Prohibition which then travelled to Europe, swapping gin for brandy to create the recipe we now know.
- H by Hine, Doorly's white rum, Cointreau, Lemon juice*
-
- 1925** **CHAMPS ELYSEES** **£25**
- The most beautiful avenue in the world has its own cocktail. We can trace its roots back to 1925 in Nina Toye and Arthur H. Adair's "Drinks - Long and Short," featuring two made-in-France ingredients. This cocktail brings together the fruitiness of the cognac with the complexity of a famous French herbal liquor.
- H by Hine, Green Chartreuse, Lemon juice, Bitters*
-
- 1930** **BLOOD AND SAND** **£25**
- First mentioned in the Savoy Cocktail book in 1930, the drink takes its name from the Spanish novel "Sangre y Arena" by Vicente Blasco Ibáñez, which was then adapted for the big screen in 1922 and starred Rudolph Valentino. The rich red colour and the spicy taste nods to its title, providing a friendly introduction to whisky for anyone who might fear taking the plunge.
- Dewar's Illegal Mezcal finish, Cherry Heering, 1757 red vermouth, Orange juice*

- 1944** **MAI TAI** **£25**
- In 1934, Victor Jules Bergeron, A.K.A. Trader Vic, opened his restaurant in Oakland, California. He served Polynesian food alongside Chinese, French and American dishes, but was best known for his cocktails. He served this concoction to two friends from Tahiti who said "mai tai-roa a'é" which means "out of this world, the best". The name stuck, and the Mai Tai continues to transport us today.
- Doorly's 3yo, Doorly's XO, Trois Rivieres, Smith and Cross, Curacao, Lime juice, Orgeat syrup*
-
- 1959** **YUKIGUNI** **£25**
- Keiichi Iyama won a bartending competition with this cocktail in 1959 and could be found still shaking the Yukiguni in his Kern Café & Bar in the city of Sakata, Yamagata Prefecture, until his passing in 2021 - 95 years young.
- Konik's Tail vodka, Cointreau, Lime Juice*
-
- 1970** **JUNGLE BIRD** **£25**
- The Jungle Bird dates back to the 1970's when it was served as a welcome drink to the visitors in the former Kuala Lumpur Hilton. The cocktail was crafted by Jeffrey Ong inside the hotel's Aviary Bar, hence the drink's name. Powerful, dynamic and fruity - from London to Malaysia in one sip.
- Appleton Estate 12yo, Campari, Pineapple juice, Lime juice*
-
- 1980** **RUSSIAN SPRING PUNCH** **£28**
- Fabricated from the volcanic mind of Dick Bradsell in the 1980's for the housewarming of Peter Kent and Hamish Bowles. As Bradsell remembers the party: "It was lethal, that thing. We had people falling down the stairs and dancing around in wild abandon."
- Vodka, Cassis and Framboise Liqueur, Lemon, Champagne Billecart-Salmon Brut Reserve*

1990 CANTARITOS £25

A traditional drink from Mexico typically served in the many corner-bars of the city of Jalisco. This cocktail is a direct descendant of the world- famous Paloma. It is a straight-forward and thirst-quenching cocktail served in a traditional Mexican earthenware cup.

Patron Silver Tequila, Fresh Orange juice, Fresh Grapefruit juice, Agave, Lime, Soda, Salt

2005 CHOCOLATE SAZERAC £25

A contemporary classic, made at Maze, London, by Tonin Kacaj. It keeps the core and soul of the original Sazerac cocktail from New Orleans intact, giving it a modern twist by including white cacao liqueur. Spirit-forward, spicy and rich – a perfect after-dinner drink for lovers of the Old Fashioned or Manhattan style. *Buffalo Trace bourbon, White Cacao liqueur, Absinthe, Peychaud’s bitters*

2007 OAXACAN OLD FASHIONED £25

Another Phil Ward libation from Death and Co. that immediately took the New York cocktail scene by storm. Created in 2007, it captures the true spirit of Mexico using various agave-based components. An earthy take on the classic old-fashioned cocktail.

Patron reposado tequila, Mezcal, Agave, Bitters



TIME FOR TEMPERANCE

RAW, ALIVE & NATURAL

KOMBUCHA

*Sparkling living tea packed with a multitude of vitamins, minerals, and organic acids for you to benefit from. Unpasteurised, Vegan.
Brewed in Glasgow*

Original **£13**
Fermented in custom made oak barrels to maximise all benefits. Full of enzymes and probiotic goodness

NON-ALCOHOLIC COCKTAIL

ESSENCE OF THE TROPICS **£15**
Passionfruit, pineapple, cranberry

GINGER REVIVAL **£15**
Ginger beer, lemon, apple and honey water

BRITISH COOLER **£15**
Strawberry, raspberry syrup, lemon, soda water

VIRGIN SPRITZ' **£15**
Crodino Aperitif, orange, lemon, elderflower

SOFT DRINKS
Tonic, Slim line Tonic, Soda, Lemonade **£7.5**
Coca Cola, Diet Coca Cola, Coke Zero, 200ml **£7.5**

JUICES **£10.5**
Cranberry, Apple, Pineapple, Tomato

FRESHLY SQUEEZED JUICE **£13**
Orange, Grapefruit

MINERAL WATER
Acqua Panna Still Water, 750ml **£10**
Acqua Panna Still Water, 500ml **£7.5**
San Pellegrino Sparkling Water, 750ml **£10**
San Pellegrino Sparkling Water, 500ml **£7.5**

SPIRITS

VODKA

Vodka is much more interesting than it might appear to the casual observer. Look deeper and you'll find a spirit with a rich and diverse history. Vodka can be distilled from a variety of raw materials, each of which have their own unique properties and greatly influence the finished product's final taste.

Beluga Gold Line 40% abv <i>Wheat, Montenegro</i>	£36
Beluga Epicure 40% abv <i>Wheat, Montenegro</i>	£700
Beluga Noble 40% abv <i>Wheat, Montenegro</i>	£21
Belvedere Lake Bartezek 40% abv <i>Rye, Poland</i>	£25
Boatyard 41% abv <i>Wheat, Ireland</i>	£17
Chopin 40% abv <i>Potato, Poland</i>	£16
CLIX 40% abv <i>Mixed Grain, Frankfort (USA)</i>	£84
Grey Goose 40% abv <i>Wheat, Cognac (FRA)</i>	£18
Grey Goose Citron 40% abv <i>Wheat, Cognac (FRA)</i>	£16
Kavka 40% abv <i>Plum/Apple/Rye/Wheat, Poland</i>	£19
Kavka Tokaj Cask 46% abv <i>Plum/Apple/Rye/Wheat, Poland</i>	£22
Ketel One 40% abv <i>Wheat, Schiedam (NETH)</i>	£15.5
Konik's Tail 40% abv <i>Rye, Spelt & Wheat, Poland</i>	£16
Potocki 40% abv <i>Rye, Poland</i>	£16
Stolichnaya Elit 40% abv <i>Wheat, Latvia</i>	£18
Sipsmith 40% abv <i>Wheat, West London</i>	£17
Vestal 2009 Kaszebe 40% abv <i>Potato, Poland</i>	£25

GIN

Behind its simple façade lies one of the world's best-loved spirits with a dark past and incredible story that spans hundreds of years. Gin has played a huge part in and shaped the development and history of more than one European country.

London Dry Gin

The term "London Dry" is essentially a quality designation. For a gin to be called London Dry Gin, the base spirit must be distilled to a completely neutral spirit of 96% ABV, must have all flavors added through distillation in presence of "natural plant materials," and can have nothing added after distillation - save water and a small quantity of sugar.

Bombay Sapphire 40% abv, <i>Shropshire</i>	£15.5
Bombay Premier Cru 47% abv, <i>Shropshire</i>	£21
Booth's (Sherry Finish) 47% abv, <i>London</i>	£21
The Botanist 46% abv, <i>Islay, Scotland</i>	£18
Boatyard Double Gin 46% abv, <i>Ireland</i>	£17
Hapusa 43% abv, <i>India, Himalaya</i>	£21
Isle of Harris Gin 45% abv, <i>Outer Hebrides, Scotland</i>	£21
No.3 St. James, Berry Bros. & Rudd 46% abv, <i>Holland</i>	£17
Oxley 47% abv, <i>South London</i>	£23
Sipsmith 41.6% abv, <i>West London</i>	£16
Warner's 44% abv, <i>Northhamptonshire</i>	£18

Distilled & Compound Gin

For a gin to be categorized as compound or distilled, the base spirit must be distilled to a neutral spirit of 96% ABV, as with London dry. The major difference is that the botanical elements and flavours are added not through re-distillation with raw ingredients, but added either from distilled 'essences' or blended with botanical flavourings. Distilled Gin also is any other gin that does not conform to the 'London Dry' pre-requisites.

Gin Mare Capri 42.7% abv, <i>Catalonia Coast</i>	£23
Monkey 47.47% abv, <i>The Black Forest (GER)</i>	£20
Tanqueray Ten 47.3 abv, <i>Scotland</i>	£18
Procera 44% abv, <i>Kenya</i>	£25

Blended Gin

Roku 43%abv, <i>Japan</i>	£19
Kinobi 45.7%abv, <i>Japan</i>	£23
Garden Swift 47%abv, <i>Costwolds</i>	£24
Le Gin de Drouin 42%abv, <i>France</i>	£19

Flavoured Gin

Boatyard Old Tom 46% abv, <i>Ireland</i>	£18
Sipsmith Sloe Gin 29% abv, <i>West London</i>	£15.5

TEQUILA & MEZCAL

Created from the core of the agave plant, indigenous to Central America. Many different styles have been established over the years. Whereas Tequila is made from 100% oven-roasted Blue Agave, Mezcal can be distilled from a large variety of Agave plants that have been slowly cooked and smoked in pits or stone ovens. The contrast of the final products is tremendous. It takes almost a lifetime to discover all the different nuances.

BLANCO

Patron Silver 40% abv, <i>Jalisco</i>	£17
Enemigo 8g 40% abv, Tequila Town, Aged in American Oak	£27
Don Julio Blanco 40% abv, <i>Jalisco</i>	£18
Patron El Cielo 40% abv, <i>Jalisco, Aged in Oak Barrels</i>	£60

REPOSADO

Don Fulano Reposado 40% abv <i>Jalisco Aged in French Limousin Oak</i>	£20
Patron Reposado 40% abv, <i>Jalisco, Aged in Oak Barrels</i>	£22
Casa Dragones 40% abv, <i>Jalisco, Aged in Mizunara Oak</i>	£43

ANEJO

Patron Anejo 40% abv, <i>Jalisco, Aged in French, Hungarian, American Oak</i>	£26
Don Julio 1942 38% abv, <i>Jalisco, Aged in oak barrels for over 2 years</i>	£93
Clase Azul 40% abv, <i>Jalisco, Kosher, Aged in American Oak</i>	£209

EXTRA ANEJO

Don Fulano Imperial, 40% abv, <i>Jalisco, Aged in Limousin Oak</i>	£49
Enemigo 00, 40%, <i>Tequila Town, Aged in American Oak</i>	£46
Tapatio Excelencia, <i>Jalisco, Aged in Oak Cask</i>	£53

MEZCAL

Del Maguey Vida 42% abv, Oaxaca	£18
Los Siete Misterios Coyote 47% abv, Oaxaca	£47
Ramo de Rosas Mezcal Artesanal 47% abv, Oaxaca	£37

RUM

As one of the world's most diverse beverages, Rum comes in various forms and styles. Historically originating from the Caribbean, Rum can either be distilled from sugar cane juice or molasses. Nowadays three distinct styles have established themselves: The British, the French and the Spanish.

White Rum

Doorly's 3yo, *Barbados* £15.5

French Style — FRESH, HERBACEOUS

Neisson 2007 58.1% abv, *Martinique* £80

Spanish Style — BALANCED, SPICY

Bacardi Facundo Exquisito 40% abv, *Puerto Rico* £33

Bacardi Facundo Eximo 10yo 40% abv, *Puerto Rico* £26

Dictador 1972 45yo Glenfarclas Finish 45% abv, *Colombia* £186

Diplomático Reserva Exclusiva 40% abv, *Venezuela* £18

Eminente Reserva 7yo 41.3%abv, *Cuba* £21

Havana Club 15yr Gran Reserva 40% abv, *Cuba* £37

Havana Club Maximo Extra Añejo 40% abv, *Cuba* £362

Santa Teresa 1796 40% abv, *Venezuela* £19

British Style - HEAVY, LONG-AGED

Appleton Extra 12yo 43% abv, *Jamaica* £16

Appleton Estate 21yo Nassau Valley 43% abv, *Jamaica* £45

Banks 7 Island 43% abv, *Caribbean blend* £20

Black Tot Last Consignment Royal Naval 54.3% abv, *Caribbean* £186

Doorly's XO 40% abv, *Barbados* £15.5

Mount Gay Extra Old 43% abv, *Barbados* £17

DIGESTIFS

A digestif normally has a higher alcohol content than its pre-dinner counterpart, the aperitif. It is traditionally served straight, at room temperature or very slightly chilled, and sipped slowly. It is a drink designed to aid digestion after a generous meal.

CALVADOS	50ml
Dupont Calvados VSOP 42% Pays D'Auge	£24
Christian Drouin Hors d'Age 42%, Pays d'Auge	£26
Roger Groult Kriek Cask Finish 46%, Pays d'Auge	£28
Lemorton 30yo 40%, Domfrontais	£35

EAUX DE VIE, GRAPPA & OTHER DIGESTIF	50ml
G.Miclo Framboise Sauvage Coeur de Chauffe	£27
G.Miclo Poire William Coeur de Chauffe	£27
Bepi Tosolini Grappa di Chardonnay	£12
Tosolini Grappa Tocai en Susino Barrique 1996	£26
Fernet Branca	£11
Amaro Averna	£11

COGNAC

For the past three centuries, Cognac has been almost universally recognised as the finest of all spirits distilled from grapes. It has many incomparable qualities: fruitiness, subtlety of bouquet, intensity, warmth, and the complexity of the many thousands of styles and flavours.

Chateau de Montifaud XO 40%, <i>Petite Champagne</i>	£34
Vaudon Cask 78+80 Through the Grapevine 48.5%, <i>Fins Bois</i>	£43
H by Hine, 40%, <i>Grande & Petite Champagne</i>	£18
Hine 1981 Early Landed, 40%, <i>Grande Champagne</i>	£250
Hine 1914, 40%, <i>Grande Champagne</i>	£1760
Jean-Luc Pasquet Cognac de Claude Lot 64 47.4%, <i>Grande Champagne</i>	£135
Le Voyage de Delamain, 42%, <i>Grande Champagne</i>	£725
Frapin 1993 22yo single cask 43.2%, <i>Grande Champagne</i>	£42
Sazerac de Forge, 47%, <i>Blended Cognac</i>	£31
Vallein-Tercinier Lot 30 40.6%, <i>Petite Champagne</i>	£170
Vallein-Tercinier Lot 72 51.3%, <i>Petite Champagne</i>	£80

ARMAGNAC

Armagnac is a distinctive style of French brandy (grape distillate) produced in the heart of Gascony (southwest part of France). It is the oldest French eau-de-vie dating back to the year 1310 and can be produced from a total of ten different grape varieties as opposed to the three that define Cognac production. The Darroze family has devoted itself to its 2 driving passions for three generations: Cuisine, and Armagnac. Over almost 40 years, the Darroze collection has grown and today their cellars hold over 250 different Armagnacs from 30 estates, spanning more than 50 vintages. Darroze Armagnacs are considered by spirit lovers everywhere as some of the finest available.

The full Armagnac menu is available upon request.	50ml
Darroze 1941	£305
Darroze 1962	£120
Darroze 1985	£44

LOUIS XIII DE RÉMY MARTIN COLLECTION

Created in 1874, LOUIS XIII cognac is known to the world as the embodiment of refinement. Generations of Cellar master's strive to achieve the centuries-old expertise found in each individually numbered, handcrafted décanter – a blend of the most precious eaux-de-vie (French for 'water of life') sourced from Grande Champagne, the first cru of the Cognac region. Matured in traditional oak casks called tierçons, the harmonious communion of flavours and aromas is intoxicatingly intense. LOUIS XIII cognac has established itself as a symbol of French art de vivre and sophistication and continues to impress Cognac lovers around the world.

LOUIS XIII

50ml
£320

A truly stunning Cognac, blended from around 1,200 different eaux-de-vie aged from 40 to more than 100 years old coming from the Grande Champagne appellation, the most prestigious region in Cognac.

Fig, prune, pastry dough, honey and maple scents. Offers long and intensely woody flavours, balanced by apricot and vanilla. Finishes elegantly with warmth, texture, oak spice, and succulent fruit.

LOUIS XIII BLACK PEARL

£2,200

This is a single 100-year tierçon, released by the Hériard Dubreuil's family Private Reserve. *Aromas of vanilla, cream, spiced flowers, and fruit precede a palate that blends flavours of passion fruit, ginger, nutmeg, and sandalwood.*

TEA AND INFUSION SELECTION

(IN BIODEGRADABLE TEA BAGS)

The Connaught Signature Blend 11

Grown in perfect conditions on the ancient Cornish Tregothnan estate and considered the world's first true British tea. This smooth, rich Assam style is made from fulsomely oxidized leaves exclusively picked from the slopes above the River Fal, Cornwall, UK.

English Breakfast 9

Expertly blended from selected gardens in Assam, India.

Earl Grey 9

Rich and smooth base, Sri Lanka.

Darjeeling Second Flush 9

Energizing, rounded expression of Darjeeling, India.

Chamomile Flower 9

Freshly picked and slowly dried from the Drava valleys, Croatia.

Peppermint Whole Leaf 9

Invigorating, dried peppermint leaves from Bavaria, Germany.

Green Jade Sword 9

Reviving, sweet spring flavor. Grown in the misty mountains of Hunan Province, China.

Matcha Latte 11

Exceptional character, floral notes and deep, produced in Kirishima Japan.

The Connaught Hot Chocolate 13