Reginald "Johnnie" Johnson joined the Savoy Group in 1935, working at The Berkeley, Claridge's., Simpson's and The Berkeley again, before joining up in 1939. He saw active service before being invalided out, and returned to The Savoy to become Head Barman in the American Bar from 1942 to 1954. One of his creations was **Wedding Bells**, for the wedding of Princess Elizabeth and Prince Philip of Greece in 1947. He retired to Majorca on doctor's orders, but sadly died in 1956.

In 1954 Johnnie's successor was **Joe Gilmore**. Joe had begun his career at The Savoy in 1940 at the age of eighteen. He moved to the Perroquet Bar at The Berkeley in 1941, and returned to the American Bar at The Savoy in 1945, to work alongside Johnnie Johnson. He invented many cocktails before his departure in 1975, and was also noted for his hangover cure: two aspirins and a **Corpse Reviver**.
Joe Gilmore was succeeded by **Harry "Vic" Viccars** in October 1975. He had chalked up 39 years in the American Bar by the time that he retired in January 1981. His creations included **Speedbird**, one of three cocktails for the launch of Concorde in 1976.
His successor was a second "Vic", **Victor Gower**, who had started in the American Bar in 1946. His speciality was his **Bloody Mary**, which he was taught in an impromptu lesson by Orson Welles. Welles liked his Bloody Mary fairly spicy, "with a bit of bite", but Vic recommends care in the addition of the Tabasco sauce! He left the American Bar in 1985, but continued to work part-time as a barman at Simpson's in the Bishop's Room. He finally retired in May 2002, although he still comes in to Simpson's on a monthly basis to serve in the bar for the Oldie Literary Lunches, and is available to help with other private functions.

Peter Dorelli, the American Bar's next Head Barman had arrived at The Savoy in 1980, having previously been head barman at another Savoy Group property, Stone's Chophouse, since 1965. When he moved over to The Savoy he worked in the American Bar under Joe Gilmore and Victor Gower before becoming Head Barman himself in 1985. Maintaining the tradition of creating new cocktails for special occasions, he concocted the **1889'er** to celebrate The Savoy's Centenary in 1989, and in collaboration with his colleague Salim Khoury, marked the end of the 20th century by creating the **Millennium**. Peter finally retired from the American Bar in May 2003.

Salim Khoury succeeded Peter as the tenth Head Barman. He had first come to The Savoy in June 1969, where he worked in the Restaurant Dispense Bar. He moved to the Grill Dispense Bar and Foyer in 1975, and made his final move, to the American Bar in 1986. Salim won the United Kingdom Barman of the Year competition in 1992 with a cocktail inspired by Princess Diana, **Blushing Monarch**.

Erik Lorincz, previously from the acclaimed Connaught Hotel, is the current head bartender and creative brain behind the American Bar in 2011. His signature drink, **'The Pioneer Cocktail'** is featured in the limited edition '*American Bar Cocktail Book Vol. I'* and is set to become a classic in years to come.
In July 2011, the American Bar was voted 'World's Best Hotel Bar' at the Tales of the Cocktail® in New Orleans, USA, where Erik Lorincz also picked up the title of ' Best International Bartender 2011'.
This accolade was followed by the title of 'Best Bar in the World' at the Virtuoso Awards in Las Vegas, USA, in August.

THE AMERICAN BAR

This is the oldest surviving cocktail bar in England. It opened in 1893 in the original riverside part of the hotel, and moved to this spot in 1904. Its devotion to the transatlantic style has attracted generations of stellar visitors from Hollywood to mix with the grand, gracious and notorious of London.
New heights of fame were reached in the 1920s and 30s under its most famous bartender, the irrepressible Harry Craddock, who made the White Lady cocktail famous and compiled
The Savoy Cocktail Book,
which remains in print to this day.

American Bar Tribute Champagne Cocktails

Drinks created or made famous at the American Bar, as well as
re-visited classics inspired by the Savoy Cocktail Book.
All at 16.50

Moonwalk
Created by Joe Gilmore to mark the original moon landing in 1969. This drink features in a conversation between NASA HQ and Neil Armstrong, in which Joe is invited up to the moon to create his cocktail, A delicious champagne cocktail made with Grand Marnier, grapefruit bitters and orange flower water.

The Royal Tribute
Created to commemorate the Royal wedding of Prince William of Wales to Catherine Middleton, this champagne cocktail follows a long-standing tradition of creating drinks for special Royal occasions at the American Bar. This most festive champagne and Bombay Sapphire gin concoction, combines fresh winey notes with the subtle sweetness of cherries and Chartreuse.

The Restoration Celebration
A glamorous gin-based champagne cocktail, which brings together the fruity flavour of cherries, cinnamon sugar, lemon and pineapple juice, all topped up with Louis Roederer Premier Cru champagne.

American Bar Tribute Cocktails

Drinks created or made famous at the American Bar, as well as
re-visited classics inspired by the Savoy Cocktail Book.
All at 14.50

The Hanky Panky
Created and made famous by Ada Coleman. She invented the Hanky Panky for Sir Charles Hawtrey, and which was so named by him. A very sophisticated blend of Bombay Sapphire Gin, Italian vermouth and Fernet Branca.

White Lady
The White Lady, or indeed this version of it, was made famous by the great Harry Craddock at The American Bar in the 1930's. Our concoction includes, Bombay Sapphire gin, Cointreau, fresh lemon juice, and a dash of egg white.

Blushing Monarch
Originally created by Salim Khoury when crowned Campari Barman of the Year. This updated version combines Bombay Sapphire, Campari, blood orange and passion fruit, which is perfected with a touch of fresh lemon juice.

The Savoy Daisy
Created by Daniel Baernreuther to commemorate the re-opening of the American Bar, this complex adaptation of a *Savoy Cocktail Book* classic, with Rum, molasses sugar and ruby port, bridges the gap between the old and new.

The Malecon
Head bartender Erik Lorincz's award winning Bacardi cocktail, offers the freshness of lime, paired with the rich fruit and nuttiness of aged port and sherry - all wrapped up in the smooth warmth of rum.

History of the American Bar

The term "American Bar" means a bar serving mixed or "American" style drinks, i.e. cocktails. There were many American Bars in London in the late 19th and early 20th centuries. The first of these opened in 1878.
When the Savoy Hotel opened in 1889, a set of rooms on the lower ground floor offered gentlemen Smoking and Billiard Rooms, and somewhere to get a stiff drink.

The bar had gained the name "American Bar" at least as early as 1893, where an entry in a petty cash book dated 1893 is signed by the first known head barman, **Frank Wells**. He left The Savoy around 1902.

In 1903, the first truly "famous" barman in The Savoy's American Bar arrived. **Ada "Coley" Coleman** had begun her employment with the Savoy company at Claridge's in 1899. Ada Coleman's father had been a friend of Richard D'Oyly Carte who had built The Savoy. When Coley's father died, D'Oyly Carte offered Ada a job in the bar at Claridge's, which had been newly opened in 1898. "Coley" came over to the American Bar at The Savoy in July 1903, and retired in December 1924. Her most famous creation was the **Hanky Panky**, which she invented for Sir Charles Hawtrey, and which was so named by him.

In 1904, The American Bar was moved to its present purpose-built location in the new Strand Block of The

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A discretionary service charge of 12.5% will be added to your bill
will be added to your bill

All prices are inclusive of VAT
A discretionary service charge of 12.5%

Savoy, where it has remained ever since.

An American barman, **Harry Craddock**, arrived at The Savoy in 1920, soon after Prohibition had begun in the USA. He worked initially in the Dispense Bar, and did not become Head Bartender in the American Bar until January 1925. He created many cocktails for special occasions, and is credited with the invention of the **White Lady**, while at The Savoy. His greatest legacy was The Savoy Cocktail Book, first published in 1930 and still in print today. This is now a standard reference work for cocktail recipes of the era. Harry compiled almost forty years of cocktails created in the American Bar, including many from his own repertoire, into the recipe section of this book.

Harry Craddock left The Savoy in 1939, to go to the Dorchester, and was replaced by **Eddie Clark**. Eddie had originally joined the Savoy Group in 1934, working first in the Savoy Restaurant Bar, and then at The Berkeley (another hotel in the Savoy Group) for two years, before moving on. He returned to The Savoy to be Head Barman in the American Bar in January 1939. The Bar became a popular hangout for members of the Services, and as part of the war effort, Eddie created a cocktail for each branch: **Eight Bells** for the Navy, **New Contemptible** for the Army, and **Wings** for the R.A.F.
Eddie joined the Mercantile Marine War Reserve in 1939, and was called up in 1942. He survived the war, but decided not to reapply for his old job which had been filled by his friend and colleague Johnnie Johnson.

In accordance with the Weights and Measures Act of 1985, the measure for the sale of Gin, Vodka and Whisk(e)y in these premises is 50ml and multiples thereof.

Champagne and sparkling wines are sold by the glass measured at 150ml.

Wines are sold by the glass measured at 175ml, but are also available upon request as 125ml.

Port and Sherry are sold by the glass measured at 75ml.

Please note that all vintages were correct at the time of printing, but are subject to change.

All prices are inclusive of VAT and a discretionary service charge of 12.5 % is added to your final account.

Alcohol by Volume

Champagne	12.0%-13.0%
White & Red Wine	12.0%-13.0%
Beers	4.3%- 5.5%
Vermouth	14.7%-18.0%
Campari	25.0%
Ricard	45.0%
Pernod	40.0%
Sherry & Port	15.5%-20.0%
Gin	37.5%-49.3%
Vodka	37.5%-50.0%
Rum	37.5%-50.5%
Whisk(e)y	40.0%-70.0%
Cognac	40.0%-46.5%

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will be added to your bill

The Savoy Bloody Mary
The slightly spicy Savoy signature recipe, containing grey goose vodka, mustard, horseradish and coriander alongside the traditional Bloody Mary ingredients.

The Clover Club
Featured in the Savoy Cocktail Book, this pre-Prohibition classic, named for a Philadelphia Gentlemen's club, dates back to the beginning of the last century, when it enjoyed tremendous popularity. A light and refreshing concoction of Bombay Sapphire Gin, fresh lemon, egg white and raspberry.

Brandy Crusta

All prices are inclusive of VAT
A discretionary service charge of 12.5%

Originally created in the 1850s, this simple, yet intriguing cognac-based drink will inspire not only the cognac lover. Mixed with orange curacao, lemon and maraschino, it is classically served with a lemon spiral and sugar rim.

Champs Elysees
From the original Savoy Cocktail Book; a complex, slightly herbal drink in the traditional martini style, featuring Remy Martin Mature Cask VSOP, Chartreuse Verte, lemon and Angostura bitters, perfectly balanced – a connoisseur's choice.

Cuprum Cocktail 29
This very refreshing concoction honours the roots of Swedish spirit-making tradition and revives the original 1929 copper pot still used until these days. The drink is based on Absolut Elyx vodka shaken with Swedish Punsch, fresh lemon and egg white. Finished with copper sugar rim.

Piano Man
A truly refreshing, summery concoction, based on Genever, which is also known as 'Holland Gin' . Fresh cucumber is mixed with freshly squeezed lemon juice and combined with quince and a touch of honey to create this refreshing and vitalizing drink for those long summer nights, while listening to our very own 'Piano Man'.

Carte Blanche
Carte Blanche is the latest James Bond novel and was published on 26th May 2011. In the novel, Bond instructs the bartender to mix Crown Royal Whisky, triple sec and Angostura bitters and names it the Carte Blanche. The American Bar is the first bar in the world to offer this new Bond cocktail.

Golden Era
Created for the re-opening of the American Bar in 2010, this long drink mixes Grey Goose vodka, fresh lime, Martini Rosato and cranberry juice with a hint of almond.

The Graydon Carter
Created for and named after Vanity Fair's editor and host of the re-opening party of the American Bar, this grey goose based cocktail is mixed with red vermouth, Chartreuse , Fresh lemon juice, Agave, and topped with club soda.

Sailor's Swizzle
This is a long and refreshing rum based cocktail including, Mount Gay XO swizzled with ruby port, fresh lime juice, touch of pimento dram all spice liqueur and finished with aromatic bitters.

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will be added to your bill

Classic Cocktails

A selection of drinks, which acquired a legendary status over the years and shall not be missed on the American Bar menu.

All at 14.50

Manhattan
The first cocktail to unite spirits and vermouth; upon doing so taking the first steps on the road to the Martini. Traditionally made with Woodford Reserve and sweet vermouth, it can also be enjoyed with dry vermouth or with a dash of both.

Martinez
The link between the Manhattan and the Martini; the 1880's saw the magical combination of gin and vermouth used for the very first time, only in this case the traditional Italian sweet style rather than the dry French style.

Martini
The most classic of cocktails, its origins are shrouded in mystery, which only adds to its allure. The simplest of ingredients and yet the most complex of flavours.

Sazerac
Hailing from the Sazerac Bar on Royal Street, New Orleans, this robust mixture from the 1880's of sugar, bitters and spirit, works equally well with either American Whiskey or Cognac.

Mint Julep
The drink of the Kentucky Derby; a compelling composition of American Whiskey, mint, sugar and bitters. It should also be tried with cognac as favoured in the early nineteenth century or with rum as it was made as far back as the 1700's.

Old Fashioned
A phrase used in the 1870's to denote a cocktail of American whiskey, sugar, bitters and ice, not shaken in the new style, but made in a more traditional manner in the glass itself.

Mai Tai
No drink epitomizes the American Tiki cocktail quite like Victor Bergaron's Mai Tai. A rum libation of resounding refreshment featuring gold rum, orange curacao, fresh lime and almond syrup.

Daiquiri
Said to have been created at the turn of the twentieth century by American engineer Jennings Cox at the Daiquiri mines near Santiago, Cuba. Utilizing the, at the time, 'new' light dry Bacardi rum and balancing it perfectly with fresh lime juice and sugar.

Margarita

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A discretionary service charge of 12.5%

The true origins of this Tequila based classic have been argued in bar rooms all over the world. What is not under contention is that the Margarita is one of the corner stones of the American Cocktail.

Vesper
This cocktail is named after Vesper Lynd, the femme fatale in Ian Fleming's first James Bond novel, Casino Royale. The cocktail, a classic combination of gin, vodka and Kina Lillet, is created in the novel by Bond but in reality was first invented by Fleming's friend, Ivar Bryce.

Mezcal and Sotol

Hacienda de Chihuahua Puro Anejo	10.50
Del Maguey Tobala Mezcal	29.00

Pisco

La Diablada	11.50
Demonio de los Andes	11.50

Grappa

Domenis Storica Nera	12.50
Nonino Picolit	26.50

Port

	75ml
Taylor's LBV 2004	10.50
Dow's Fine Ruby	11.50
Dow's 1997	13.50
Taylor's Tawny 20yrs	13.50

Sherries

	75ml
Harvey's Bristol Cream	7.20
Harvey's Fino	7.20
Tio Pepe	7.20
La Guita Manzanilla	8.50
Sacristia de Romate Amontillado	10.00
Sacristia de Romate Oloroso	10.00

Liqueurs

All at 8.50

Aperol
Baileys
Benedictine
Campari
Chambord
Chartreuse Verte
Cherry Heering
Cointreau
Drambuie
Fernet Branca
Frangelico
Galliano
Grand Marnier
Mandarin Napoleon
Mascarade Amaretto
Mozart Dry
Pernod
Ricard
Sambuca Molinari

Patron XO Café	12.50

Absinthe

La Fee Bohemian Absinthe 70%	13.50
Pernod Absinthe 68%	12.50

Armagnac

Cles des Ducs XO	15.50
Chateau de Gaube 1959, Daroze	72.00

Calvados

Camut 6 yrs	14.50
Domaine Dupont 17 yrs	27.00
Lemorton 25 yrs	33.00

Rum

Bacardi Superior – Puerto Rico	9.50
Bacardi Gold – Puerto Rico	10.00
Appleton 8 yrs – Jamaica	10.00
Goslings Black Seal – Bermudas	10.00
Cruzan Single Barrel – U.S. Virgin Islands	10.00
J. Wray & Nephew Overproof – Jamaica	10.00
R.L. Seales 10 yrs – Barbados	10.00
Trois Rivieres Blanc – Martinique	10.00
Havana Club 7 yrs – Cuba	10.00
Elements 8 Spiced Rum – St. Lucia	10.00
10 Cane – Trinidad	10.00
Bacardi 8 yrs – Puerto Rico	10.50
Diplomatico Blanco Reserva – Venezuela	10.50
Mount Gay XO – Barbados	10.50
Diplomatico Reserva Exclusiva – Venezuela	11.50
Pyrat XO – Anguilla	12.00
Zacapa 23 yrs – Guatemala	15.50
Trois Rivieres Single Cask – Martinique	22.50
El Dorado 21 yrs – Guyana	23.50
Havana Club 15 - Cuba	41.00
The Black Tot - UK	164.00

Tequila

Blanco

Cazadores blanco	9.50
Tapatio blanco	9.80
Don Julio blanco	11.50
Gran Patron Platinum	53.50

Reposado

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Cazadores Reposado	10.00
Herradura Reposado	9.80
Ocho Reposado	9.80
Don Julio Reposado	12.50

Anejo

Cazadores Anejo	11.00
Jose Cuervo de la Familia	20.00
Don Julio 1492	39.00
Tapatio Excellencia	41.00

New Orleans Gin Fizz
Also called the Ramos Gin Fizz, the drink was created in 1888 by Henry Ramos, owner of the Imperial Cabinet Saloon and later the Stag Saloon. This combination of Bombay Sapphire Gin, cream, egg white, lemon and orange flower water is shaken extremely hard and longer than usual to produce just the right and very unique consistency.

El Diablo
The drink makes its first appearance in 1946 in 'Trader Vic's Book of Food and Drink', where he calls it a 'Mexican El Diablo'. This is a rare example of a tequila-based drink, which acquired internationally recognized *classic* status, offering an intriguing mix with cassis, lime and ginger ale.

Blood and Sand
The Blood and Sand Cocktail is named after a 1922 movie starring Rudolph Valentino. It was originally included in Harry Craddock's Savoy Cocktail Book and comprises scotch whisky base, mixed with Italian vermouth, orange and Cherry Heering.

The Savoy Pink Gin
Created by the Royal Navy at the beginning of the 19th century, this is the original British way to enjoy gin, with a dash of bitters, stirred over ice and served straight up.

Temperance

Collection of simply delightful non-alcoholic Cocktails
All at 9.50

All prices are inclusive of VAT.
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will be added to your bill

Red Thames
A refreshing mix of fresh watermelon, English honey, lime and cloudy apple juice.

The Blue Orphean
This enticing long drink, made of blueberries, blackberries and cloudy apple juice, is finished off with a dash of lemon.

The Cucumberland
A healthy concoction of cucumber, fresh ginger, mint and coriander, which is slightly sweetened with agave nectar.

Cookie Galore
Oreo cookies are blended with caramel, cream and vanilla ice cream to create a truly decadent treat!

Lady Dickson
Fresh strawberries are combined with rose & honey syrup, lemon and cranberry juice to create a refreshing and delicate non-alcoholic twist on a Cosmopolitan.

Savoy Anissette
This drink balances fruity mango and pineapple flavors with coconut and liquorices to delight and refresh your senses.

Champagne
By the glass 150ml

Champagne

Louis Roederer Brut Premier NV	17.00
Ruinart Blanc de Blanc NV	26.00
Dom Perignon 2002	59.00
Krug Grande Cuvée NV	70.00
Louis Roederer Cristal 2004	85.00
Pol Roger Cuvée Sir Winston Churchill 1999	60.00
Ruinart Rose NV	23.00
Billecart-Salmon Brut Rose NV	29.00
Louis Roederer Brut Rose 2007	32.00

Sparkling Wines
Nyetimber, Classic Cuvee, West Sussex 18.00
Nyetimber, Rose West Sussex 23.00

Wine Selection

All prices are inclusive of VAT
A discretionary service charge of 12.5%

By the glass 175ml

White Wines

Chenin Blanc, Pascal Pibaleu, Loire, France 10.00
Pinot Grigio, Portenova, Veneto, Italy 12.00
Petit Chablis, D. J. Goulley, special cuvée '09
12.50
Chardonnay, Sonoma River Ranches, California 16.00
Pouilly Fussé, Vieilles vignes D. Cordier
18.50
Sancerre, A. Mellot, La Moussiere '10 19.50
Sauv.Blanc, Cloudy Bay '08, Marlborough NZ 24.00

Rosé Wines

Costiere de Nimes '09, Ch. de Campuget Rosé
10.00

Red Wines

Tamar Ridge, Devil's corner '08
11.00
Cotes du Rhone '08, Andre Brunel Est Ouest, 12.00
Montepulciano Vinicola Bove Indio '07, Italy
12.50
Bourgogne, V. Girardin Pommard Les Vignot '08 20.50
Ridge Lytton Springs '07, California, USA
26.50
Cabernet Sauvignon, Artemis Stag's Leap '07
29.00

Gin

Bombay Sapphire 9.50
Beefeater 10.00
Bramley & Gage Sloe Gin 10.00
Plymouth 10.00
Tanqueray 10.00
Beefeater 24 10.00
Hendrick's 10.00
Chase 10.00
Citadelle Reserve 10.00
Sipsmiths London Dry gin 10.00
Jensen's Old Tom 10.00
Bombay Original 10.00
Millers Westbourne Strength 10.00
No. 3 Gin 10.00
Plymouth Navy Strength 10.00
Tanqueray 10 11.00
Bols Genever 10.80
Oxley's 13.00

Vodka

Grey Goose 10.00
Grey Goose Poire, Citron & Orange 10.00
42 Below 10.50
42 Below Manuka Honey 10.50
Cariel Vanilla Vodka 10.50
Sipsmith Vodka 10.50
Finlandia 10.50
Stolichnaya 10.50
Chase Potato Vodka 10.50
Square One Organic Rye 11.50
Ketel One 10.50
Belvedere 10.50
Citadelle Apple 10.50
Snow Queen 10.50
Ciroc 11.50
Belvedere Intense 11.50
Stolichnaya Elit 14.00
Jewel of Russia 21.50
Kauffman Vintage 2003 21.50
Beluga Gold Line 36.00
Ultimat 36.00

Cognac

Hennessy Fine 9.50
Remy Martin VSOP 9.50
Remy Martin Coeur du Cognac 10.50
Ragnour Sabourin VSOP Premier Cru 10.50
Hine Antique 17.50
Remy Martin XO 32.00
Hennessy XO 29.00
Hennessy Paradis 82.00
Remy Martin Louis XIII 138.50
Hennessy Richard 169.50
Courvoisier L'Essence 410.00

Eaux de vie

Framboise - G. Miclo 10.50
Kirsch – G. Miclo 10.50
Poire William – G. Miclo 10.50

Single Malt Scotch Whisky

Highlands

Glenmorangie Original 10.00

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Blair Athol 12 yrs	10.00
Clynelish 14 yrs.	15.00
Glenmorangie Finealta	19.50
Balvenie 21	25.50

Speyside

Macallan 12 yrs	10.00
Glenlivet 12 yrs French Oak Finish	10.00
Glenfiddich 18 yrs	13.00
Macallan 18 yrs	22.50
Glenfarclas 25 yrs	26.50
Oban 14 yrs	15.50
Glenfarclas 40 yrs	98.50
Macallan 1965	256.50

Lowland

Auchentoshan Three Wood Finish	10.00
Rosebank 12 yrs	18.50
St. Magdalene 1975	36.00

Islands

Talisker 10 yrs - Isle of Skye	10.00
Talisker 18 yrs – Isle of Skye	20.00
Isle of Jura Prophecy – Jura	17.00
Highland Park 18 yrs – Orkney	17.50
Talisker 1981– Isle of Skye	128.50

Islay

Bunnahabhain 12 yrs	10.00
Laphroaig 10 yrs	10.00
Ardbeg 10 yrs	11.50
Lagavulin 16 yrs	13.50
Bowmore 17 yrs	19.50
Port Ellen 1978	82.00
Laphroaig 30 yrs	113.00

Campbeltown

Springbank 21 yrs	133.50

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Champagne
By the Bottle

Champagne
Non Vintage

Louis Roederer Brut Premier	69.00
Pol Roger Brut	84.00
Ruinart blanc de blanc	115.00
Krug Grande Cuvée	300.00

Vintage

Louis Roederer Brut 2004	120.00
Moet et Chandon 2003	112.00
Bollinger La Grande Annee 2002	160.00
Dom Perignon 2003	285.00
Pol Roger Cuvée Sir W. Churchill 1999	265.00
Louis Roederer Cristal 2004	360.00

Rose

Ruinart NV	98.00
Louis Roederer Brut Rose 2007	140.00
Billecart Salmon NV	120.00
Bollinger La Grande Annee Rose 2002	184.50
Louis Roederer Cristal Rose 2002	871.50

Magnums

Louis Roederer Brut Premier	145.00
Dom Perignon 2002	533.00

Sparkling Wines

Nyetimber Classic Cuvee 2005	71.00
Nyetimber Rose 2007	105.00

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Wine Selection

By the bottle

White Wines

Pinot Grigio, Portenova, Veneto, Italy 38.00

Petit Chablis, D. J. Goulley, special Cuvée ’09
44.00

Sauvignon Blanc, Avery, Graggy Range, NZ
54.00

Chardonnay, Cutrer Russian River Ranches,
Sonoma, California
72.00

Pouilly Fussé, Vieilles vignes D. Cordier
70.00

Sancerre, A. Mellot, La Moussiere ’10
75.00

Caymus Conundrum, California, USA 08 76.00

Sauv.Blanc, Cloudy Bay ’08, Marlborough NZ 90.00

Rosé Wines

Costiere de Nimes ’09, Ch de Campuget Rosé
35.00

Red Wines

Cotes du Rhone ’08, Andre Brunel Est Ouest 40.00

Vinicola Bove Indio Abruzzi ’07, Italy
46.50

Pinot Noir, Tamar Ridge, Devil’s corner ’08
45.00

Bourgogne, V. G. Pommard Les Vignot ’08 81.00

Zinfandel, Ridge Lytton Springs ’07, California
109.00

Cabernet Sauvignon, Artemis Stag’s Leap ’07
119.00

Cabernet Sauvignon, Caymus 2008, Napa 170.00

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Cabernet Sauvignon, Dominus, Napa 305.00

Cabernet Sauvignon 2006, Far Niente
313.00

Whiskies

Bourbon

Woodford Reserve	10.00
Four Roses Small Batch	10.00
Platte Valley Straight Corn	10.00
Maker’s Mark	10.00
Blanton’s Gold	11.50
Basil Hayden’s Small batch	13.50
Elija Craig 18 yrs	13.50
Pappy van Winkle Reserve 13 yrs	16.00
Rock Hill Farm’s	19.50
George T. Stagg	26.50
Sazerac Rye 18 yrs	27.50
Pappy van Winkle Reserve 23 yrs	82.00
Jim Beam’s Masterpiece	115.00

Tennessee Whiskey

Jack Daniel’s	9.50
Gentleman Jack	11.50
George Dickel No. 12	11.50
Jack Daniel’s Single Barrel	12.50

Canadian Whisky

Canadian Club	10.00
Crown Royal	10.00
Hirsch Rye 8 yrs	10.80

Irish Whiskey

Jameson	10.00
Bushmills Black Bush	10.00
Connemarra Cask Strength	18.50
Midleton Very Rare	31.00

Japanese Whisky

Suntory Yamazaki 18 yrs	35.00
Yoichi 12 yrs	22.00

Blended Scotch Whisky

All prices are inclusive of VAT
A discretionary service charge of 12.5%

Dewar's 12 yrs	9.50
J&B Rare	10.00
Chivas Regal	10.00
Johnnie Walker Black label	10.00
Dewar's 18 yrs	17.50
Johnnie Walker Blue Label	41.00
Johnnie Walker King George V.	113.00

Blended Malt & Grain Whisky

Compass Box Spice Tree	10.00
Compass Box Hedonism	14.50

All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill

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