



BREAKFAST

*All served with complimentary
squeezed to order orange or grapefruit juice*

Kettner's blueberry muffin (v) 3

Lemon poppyseed bread (v) 4

Selection of viennoiserie (v) 6
natural butter, jam, marmalade



Almond butter toast, gluten free
bread, banana, flax seed (v) 5

Pink grapefruit, sheeps milk yoghurt, vanilla (v) 5

Porridge, almond milk, gariguette strawberries, sorrel
(vg) 6.5

Fruit plate (vg) 7.5

E G G S

Eggs any style toast (v) 6

Egg white omelette, herbs (v) 8

Full English breakfast 8/14

Avocado on toast, poached egg (v) 10

Eggs Benedict, Florentine (v) or Royale 12

Bacon, broadbean & spring onion pancake poached
egg, maple syrup 10

Kettner's cured trout, scrambled eggs, rye toast 14

CAVIAR & TRUFFLE

We serve Exmoor caviar and Wiltshire truffle

Blini, scrambled eggs, sour cream, caviar 18

Lobster royale, hollandaise, caviar 25

Fried eggs, brioche, black truffle (v) 25

S I D E S

all 3.5

Sausage, bacon, tomato, mushrooms,
black pudding, baked beans





HOUSE PRESS

all 4.5

Green Kale, apple, cucumber, celery, pineapple, lemon, spinach, parsley, ginger

Hard Green Broccoli, cucumber, celery, lemon, spinach, parsley, ginger

Red Beetroot, carrot, ginger, pineapple, orange, lemon, apple

Hard Red Tomato, carrot, cucumber, celery, red pepper, lemon, beetroot, acv, cayenne & black pepper, sea salt

Citrus Grapefruit, orange, lemon, tumeric, cayenne pepper

Ginger Ginger, green apple, lemon

BOTANICALS

all 4.5

Glow Pomegrenate, red grapes, guava, ginger, lime, rose, collagen

Energy Orange, mango, passionfruit, ginger, lime, cacao, maca

SHAKES

all 5

Matcha Matcha tea, pistachios, cashew, vanilla, coconut oil, dates, Himalayan salt

Mocha Cold brew coffee, raw cacao, cashew, mct, reishi, vanilla, dates, Himalayan salt

Almond + Almond, cacao nibs, almond butter, dates, banana, vegan protein, maca, vanilla, Himalayan salt

SQUEEZED TO ORDER

all 4

Apple | Pineapple | Carrot | Orange | Pink Grapefruit





KETTNER'S

TOWNHOUSE

BREAKFAST





SET LUNCH MENU

Monday to Saturday 12pm -5pm

Any two courses £20

Any three courses £24

STARTERS

Soup of the day (v)

Sea bream, lovage, cucumber

Veal sweetbreads meuniere on toast

MAINS

Asparagus, roasted beetroots, lentils, mustard (v)

Butter poached plaice, sea vegetables, smoked leeks

Roast chicken leg, wild mushrooms, garlic

DESSERT

Yuzu sorbet

Raspberry vacherin

Fromage du jour

KETTNER'S
TOWNHOUSE

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

Please let us know if you have any allergies or require
information on ingredients used in our dishes





LUNCH

BITES

Gruyere gougeres (v) 6 | French onion tart, anchovies 7 | Mini Scotch eggs 7
Roast pepper mariniere (vg) 7 | Smoked cod's roe, potato cake 8 | Crudites, lovage mayonnaise (v) 9

STARTERS

Soup of the day (vg) 6
Chicken liver parfait, cornichons, toast 8
Wye Valley asparagus, egg, hollandaise (v) 10
Devon crab, sea purslane, salted apple, lovage 14
Kettner's steak tartare, artichoke 13

SEAFOOD

Cured trout, radishes, beetroots 9
Baked scallop meuniere, sea vegetables 10
Raw sea bream, clementine, purple basil 13
Langoustines, tarragon mayonnaise 20
OYSTERS (each)
Carlingford rocks 3.5 Fine de Claire 4

SALADS & SANDWICHES

Bitter leaf salad, walnuts, discovery apple (vg) 7/11
Brie, tomato & chutney baguette, green salad (v) 8
Heritage beetroot salad, Fourme d'Ambert, chervil (v) 8/12
Avocado on toast, poached egg (v) 10
Chicken salad, baby gem, avocado, monk's beard 11/15
Croque Monsieur/ Croque Madame, green salad 12/13

LUNCH COMBO

12

12-4pm Monday-Friday
Choose any two: Soup/Sandwich/salad

MAINS

Hispi cabbage, sauce verte, lentils, almonds (vg) 15
Smoked leeks, beurre noir, Jersey Royals, 24 month old Comte (v) 17

Plaice goujons, fries, tartare sauce 14
Kettner's omelette, smoked eel, bacon, green salad 14
Roast halibut, spinach veloute, cucumber 22
Stone Bass, smoked bacon broth, tomatoes, rock samphire 22

Toulouse sausage, pommes aligot, kale, Dijon 15
Steak hache, bacon relish, blue cheese, fries 16
Poached Banham chicken, cabbage, carrot & radish, broth 17
Swaledale lamb chops, lovage & rosemary, wild garlic 24
Truffle roast Banham chicken, duxelles, Pommes Anna 26
Lake District farmers fillet of beef, fries, sauce au poivre 36

SIDES - ALL AT 5

Potatoes aligot (v), fries (vg), add truffle 3, Jersey Royals, parsley & garlic
Spinach, steamed (vg), olive oil (vg), creamed (v) Green leaf salad, vinaigrette (vg)
Sprouting broccoli, seaweed butter (v) Roasted cauliflower, wild garlic (v)

KETTNER'S
TOWNHOUSE

v -vegetarian vg - vegan

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

BITES

Gruyere gougeres (v) 6 | French onion tart, anchovies 7 | Mini Scotch eggs 7
Roast pepper mariniere (vg) 7 | Smoked cod's roe, potato cake 8 | Crudites, lovage, mayonnaise (v) 9

STARTERS

Soup of the day (vg) 6
Chicken liver parfait, cornichons, toast 8
Wye Valley asparagus, egg, hollandaise (v) 10
Crispy oxtail, bone marrow, shallots 12
Devon crab, sea purslane, salted apple, lovage 14
Kettner's steak tartare, artichoke 13

SEAFOOD

Cured trout, radishes, beetroots 9
Baked scallop meuniere, sea vegetables 10
Raw sea bream, clementine, purple basil 13
Langoustines, tarragon mayonnaise 20

OYSTERS (each)

Carlingford rocks 3.5 Fine de Claire 4

SALADS & VEGETABLES

Bitter leaf, walnuts, discovery apple (vg) 7/11
Heritage beetroot salad, Fourme d'Ambert, chervil (v) 8/12
Chicken breast, baby gem, avocado, monk's beard 11/15
Hispi cabbage, sauce verte, lentils, almonds (vg) 15
Smoked leeks, beurre noir, Jersey Royals, 24 month old Comte (v) 17

FISH

Plaice goujons, fries, tartare sauce 14
Stone Bass, smoked bacon broth, tomatoes, rock samphire 22
Roast halibut, spinach veloute, cucumber 23
Bouillabaisse of Cornish seafood, rouille 24

MEAT

Toulouse sausage, pommes aligot, kale, Dijon 15
Steak hache, bacon relish, blue cheese, fries 16
Poached Banham chicken, cabbage, carrot & radish, broth 17
Swaledale lamb chops, lovage & rosemary, wild garlic 24
Roast Creedy Carver duck, chicory, glazed carrots for one 24/for two 45
Truffle roast Banham chicken, duxelles, Pommes Anna 26
Lake District farmers fillet of beef, fries, sauce au poivre 36
Swaledale côte de boeuf, bone marrow, bordelaise sauce for two 65

SIDES - ALL AT 5

Potatoes aligot (v), fries (vg), add truffle 3, Jersey Royals, parsley & garlic (v), **Spinach**, steamed (vg), olive oil (vg), creamed (v)
Green leaf salad, vinaigrette (vg), **Sprouting broccoli**, seaweed butter (v), **Roasted cauliflower**, wild garlic (v)

THEATRE MENU

5-630pm & 1030-1130pm Monday-Sunday
2 courses £20 / 3 courses £24

KETTNER'S
TOWNHOUSE

Please advise your server if you have any allergies or require information on ingredients used in our dishes. A discretionary 12.5% service charge will be added to your bill at the table.

v =vegetarian vg = vegan





THEATRE MENU

Monday to Sunday 5-6.30pm & 10.30-11.30pm

Two courses £20

Three courses £24

STARTERS

Soup of the day (v)

Sea bream, lovage, cucumber

Veal sweetbreads meuniere on toast

MAINS

Asparagus, roasted beetroots, lentils, mustard (v)

Butter poached plaice, sea vegetables, smoked leeks

Roast chicken leg, wild mushrooms, garlic

DESSERT

Yuzu sorbet

Raspberry vacherin

Fromage du jour

KETTNER'S
TOWNHOUSE

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PIANO BAR

SMALL

Gruyere gougeres (v) 6
Mini scotch eggs 7
Roast pepper mariniere (vg) 7
Smoked cod's roe, potato cake 8
Crudites, lovage mayonnaise (v) 9

STARTERS

Soup of the day (vg) 6
Brown crab rarebit 9
Kettner's steak tartare, artichoke 13
Cured sea bream, clementine, purple basil 13

SALADS & SANDWICHES

Bitter leaf salad, walnuts, discovery apple (vg) 7/11
Heritage beetroots salad, Fourme d'Ambert, chervil (v) 8/12
Brie, tomato & chutney baguette, green salad (v) 8
Avocado on toast, poached egg (v) 10
Chicken salad, baby gem, avocado, monk's beard 11/15
Croque Monsieur/ Croque Madame, green salad 13/14

LUNCH COMBO

12

12-4pm Monday-Friday
Choose any two: Soup/Sandwich/Salad

PLATES

French onion tart, anchovies, green salad 10
Kettner's omelette, smoked eel, bacon, green salad 14
Bavette steak, fries, sauce au poivre 16
Steak hache, bacon relish, blue cheese, fries 16
Poached Banham chicken, cabbage, carrot & radish, broth 17
Stone Bass, smoked bacon broth, tomatoes, rock samphire 22

SIDES ALL AT 5

Potatoes aligot (v) | Fries (vg) Green leaf salad, vinaigrette (vg)

KETTNER'S
TOWNHOUSE

v - vegetarian vg - vegan

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DESSERTS

all 8

Moelleux au chocolat
frozen yogurt

set buttermilk
Yorkshire rhubarb

Crème brulee
Madagascan vanilla

Caramel Paris Brest
apple compote

Pink grapefruit coupe
Ruinart champagne

Ice creams & sorbets

Petit fours 4

Fromage du jour 10

KETTNER'S
TOWNHOUSE





ALL AT 30

BITES

served on arrival

Gruyere gougeres (v)
French onion tart, anchovies
Mini Scotch eggs

TO START

A choice of:

soup of the day (vg)
Cured sea bream, clementine, purple basil
Kettner's steak tartare, artichoke

FROM THE TROLLEY

A choice of:

Roast salmon en croute, roast potatoes, leek & herb veloute
Beef Wellington, pomme puree, red wine jus
All served with carrots vichy and greens
(add Perigord black truffle to any dish 50 per 10g)



DESSERT

A choice of:

Pink grapefruit coupe, Ruinart champagne
Tarte Bourdaloue
Brie de Meaux

KETTNER'S
TOWNHOUSE

Vegetarian menu available.

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

Monday to Sunday, 3pm - 6pm

30

A flute of Champagne Blanc de Noirs Brut NV
Tea of your choice

Selection of patisserie

Fruit scones with clotted cream and jam

Sandwiches

Crab and pickled cucumber
Bayonne ham and remoulade
Comte and Dijon



Fruit scones with clotted cream and jam 5





KETTNER'S

TOWNHOUSE

DRINKS



COCKTAILS

SUZE HIGHBALL 8

Suze, Noilly Prat, lemon balm, ginger ale

BRANDY HOUSE PUNCH 10

Remy Martin VSOP, Banks 5,
grapefruit sherbet, earl grey tea, apricot

THE FRENCH LEAD 10

Rutte Celery, St Germain,
lillet, citrus, oregano, tonic

CHAMPAGNE MARTINI 13

Grey Goose, Champagne cordial, orange

ROMILLY 29 12

Star of Bombay, mango, lemon, Ruinart

NEW QUARTER 12

Oxley, Benedictine, Martini Rubino,
spice bitters, Fernet Branca

NON ALCOHOLIC

COCKTAILS 6

EAST END SOUR

Seedlip Spice, lemon, egg white, honey water

FRAMBOSIELLE

Pineapple, raspberry, kaffir lime

SODAS 5

PROVENCAL OREGANO

Rosemary, lemon, soda

GARDNER FIZZ

Seedlip Garden, earl grey & grapefruit cordial, soda

WINE BY THE GLASS & CARAFE

175ml 500ml

WHITE

Cotes de Gascogne, Jean de Vignes, Plaimont ¹⁶	7	18
Picpoul de Pinet, Domaine Beauvignac, Languedoc ¹⁶	8.5	25
Viognier 'Iles Blanches', Cellier des Chartreux, Rhone ¹⁶	9	26
Muscadet Sevre Maine sur Lies 1er Cru 'Vieilles Vignes', Ragotiere ¹⁶	10.5	28
Gavi di Gavi 'La Meirana', Broglia, Piemonte ¹⁶	12	32
Gruner Veltliner 'Rosshimmel', Mittelbach, Kremstal ¹⁶	13.5	38
Macon-Villages, Les Heritiers du Comte Lafon, Burgundy ¹⁶	14	39

RED

Cotes de Gascogne, Jean de Vignes, Plaimont ¹⁶	7	18
Nero d'Avola, Feudo Arancio, Sicily ¹⁵	8.5	25
Minervois, Chateau Agnel, Languedoc ¹⁵	9	26
Chinon, Domaine de la Semellerie, Loire ¹⁶	11	29
Malbec Single Vineyard, Decero, Mendoza ¹⁵	11	29
Reserva Rioja, senorio de Cuzcurrita ¹²	13.5	38
Bourgogne Pinot Noir, Domaine JM Pillot ¹⁶	14	39
La Terrace de La Garde, Pessac-Leognan, Bordeaux ¹⁴	15	40

WINE BY THE CORAVIN

125ml

WHITE

Chateauneuf du Pape, Chateau La Nerthe, Rhone ¹⁶	15
Chassagne Montrachet 'Les Masures', JN Gagnard, Burgundy ¹⁵	21

RED

Chateau Boutisse, St Emilion Grand Cru ¹²	14
Gevrey Chambertin, Domaine Perrot Minot, Burgundy ¹²	21
Chateau Cantenac Brown, Margaux, Grand Cru Classe ¹²	25

Vintages may vary depending upon availability ~ 125ml also available

WHITE WINE

FRANCE

BTL

Cotes de Gascogne, Jean de Vignes, Plaimont ¹⁶	26
Chardonnay, Les Templiers, Loire ¹⁶	29
La Croix Belle Chardonnay Sauvignon, Cotes de Thongue ¹⁶	34
Picpoul de Pinet, Domaine Beauvignac, Languedoc ¹⁶	35
Viognier 'Iles Blanches', Cellier des Chartreux, Rhone ¹⁶	37
Muscadet Sevre Maine sur Lies 1er Cru 'Vieilles Vignes', Ragotiere ¹⁶	42
Pinot Blanc 'Les Jardins', Domaine Andre Ostertag, Alsace ¹⁶	48
Saumur Blanc 'Argile', Chateau du Hureau, Loire ¹⁵	54
Roussanne Reserve 'Les Aubepines', Chateau Val Joanis, Luberon ¹⁵	56
Macon-Villages, Les Heritiers du Comte Lafon, Burgundy ¹⁶	58
Sancerre 'Les Caillottes', Domaine JM Roger, Loire ¹⁶	62
Pouilly Fuisse Vieilles Vignes, Saumaize, Burgundy ¹⁵	68
Pernand-Vergelesses Blanc, Domaine Denis, Burgundy ¹⁴	72
Chablis 1er Cru 'Montee de Tonnerre', Domaine du Chardonnay ¹⁵	76
Condrieu Pagus Luminis, Louis Cheze, Rhone ¹⁶	85
Rully 1er Cru, Domaines Leflaive, Burgundy ¹⁵	89
Chateauneuf du Pape, Chateau La Nerthe, Rhone ¹⁶	90
Kastelberg Riesling Grand Cru, Kreydenweiss, Alsace ¹⁴	95
Meursault 'Sous la Velle', Domaine Michelot, Burgundy ¹⁵	98
Chateau Larrivet Haut-Brion, Pessac Leognan, Grand Cru Classe ¹³	115
Chassagne Montrachet 'Les Masures', JN Gagnard, Burgundy ¹⁵	125
Puligny Montrachet 1er Cru 'Perrieres', Pernot Belicard, Burgundy ¹³	160
Chassagne-Montrachet 1er Cru 'Caillerets', V. Morey, Burgundy ¹⁴	180
Corton Charlemagne Grand Cru, Domaine Denis, Burgundy ¹⁴	210

WHITE WINE

ITALY

	BTL
Grillo, Feudo Arancio, Sicily ¹⁶	34
Pinot Grigio, Castel Firmian, Mezzacorona, Trentino ¹⁶	38
Gavi di Gavi 'La Meirana', Broglia, Piemonte ¹⁶	46
Verdeca Askos, Masseria Li Veli, Puglia ¹⁶	58
Poggio alle Gazze dell Ornellaia, Tuscany ¹⁵	85

SPAIN/PORTUGAL

Encruzado, Dao Branco, Prunus ¹⁶	32
Albarino, Serra da Estrela, Rias Baixas, Galicia ¹⁶	41
Godello 'Gaba do Xil', Telmo Rodriguez, Valdeorras ¹⁶	46
Lagar de Merens, Ribeiro, Galicia ¹⁶	59

REST OF EUROPE

Pinot Bianco, Quercus, Goriška Brda, Slovenia ¹⁶	29
Dry Furmint, Sauska, Villany, Hungary ¹⁶	35
Gruner Veltliner 'Rosshimmel', Mittelbach, Kremstal, Austria ¹⁶	55
Riesling Kabinett 'Scharzhofberger', Egon Muller, Germany ¹⁶	120

REST OF WORLD

Chardonnay, Cycle Gladiator, California ¹⁶	41
Qupe, viognier Marsanne, Central Coast, California ¹⁵	55
Chardonnay Freestone Vineyards, J.Phelps, Sonoma, California ¹⁵	85
Pinot Gris, Pulenta, Mendoza, Argentina ¹⁶	39
Dry Gewurztraminer, Matetic, San Antonio Valley, Chile ¹⁶	41
Chardonnay 'Cuvee Alexandre', Atalayas Vineyard, Chile ¹⁵	49
Chenin Blanc, Kanu, Stellenbosch, Sth Africa ¹⁷	28
Sauvignon Blanc, Buitenverwachting, Constantia, Sth Africa ¹⁷	39
Viognier Roussanne, Babylon's Peak, Swartland, Sth Africa ¹⁶	42
Sauvignon Blanc, Double Cove, Marlborough, N.Z ¹⁷	40
Riesling 'Wattle Brae, Langmeil, Eden Valley, Australia ¹⁶	48
Chardonnay 'Peninsula', Crittenden, Tuerong, Australia ¹⁶	59
Sauvignon Blanc 'Boundary Farm, Mahi, Marlborough, N.Z ¹⁴	65

RED WINE

FRANCE

BTL

Cotes de Gascogne, Jean de Vignes, Plaimont ¹⁶	26
Cabernet Sauvignon, Les Templiers, Loire ¹⁶	29
Corbieres, Chateau Serres St Lucie, Roussillon ¹⁶	32
La Croix Belle Syrah Merlot, Cotes de Thongue ¹⁶	34
Minervois, Chateau Agnel, Languedoc ¹⁵	37
Chateau de Ricaud, Cadillac Cotes de Bordeaux ¹²	43
Chinon, Domaine de la Semellerie, Loire ¹⁶	46
Morgon 'Les Charmes', Domaine Lafont, Beaujolais ¹⁶	54
Bourgogne Pinot Noir, Domaine JM Pillot ¹⁶	58
Crozes Hermitage, Domaine des Entrefaux, Rhone ¹⁵	59
La Terrace de La Garde, Pessac-Leognan, Bordeaux ¹⁴	62
Chorey Les Beaune, Domaine Maillard, Burgundy ¹⁵	67
Chateau Perron, Lalande de Pomerol ¹⁴	70
Chateau Boutisse, St Emilion Grand Cru ¹²	78
Chateauneuf-du-Pape, Domaine de Beurenard, Rhone ¹³	85
Chateau Moulin de la Rose, Saint Julien, Cru Bourgeois ¹⁴	89
Cote Rotie 'Champon', Stephane Pichat, Rhone ¹³	92
Nuits Saint Georges Vieilles Vignes, Daniel Rion, Burgundy ¹³	95
Chateau Lagrange, St Julien, Grand Cru Classe ¹²	99
Gevrey Chambertin, Domaine Perrot Minot, Burgundy ¹²	120
Chateau Cantenac Brown, Margaux, Grand Cru Classe ¹²	145
Chateau Leoville Poyferre, St Julien, Grand Cru Classe ⁰²	170
Clos Vougeot, Grand Cru, Domaine Sylvain Loichet, Burgundy ¹¹	190
Chateau Canon, St Emilion Grand Cru Classe ⁰¹	240
Chateau Lynch Bages, Pauillac, Grand Cru Classe ⁰⁶	290
Chateau Cos d'Estournel, ST Estephe, Grand Cru Classe ⁹⁶	380
Chateau Pichon Longueville Comtesse, Pauillac, Grand Cru Classe ⁹⁶	450
Chateau Haut Brion, Pessac Leognan, Grand Cru Classe ⁰⁶	780

RED WINE

ITALY

BTL

Nero d'Avola, Feudo Arancio, Sicily 16	35
Nebbiolo d'Alba, Occhetti, Prunotto, Piemonte 14	59
Santa Pia' Single Vineyard Riserva, Vino Nobile, Tuscany 13	75
Barrua, Punica, Sardinia 13	85
Amarone della Valpolicella Riserva, Musella, Veneto 10	115
Gaja 'Pieve di Santa Restituta', Brunello di Montalcino, Tuscany 12	125
Tignanello, Tuscany 14	140
Sassicaia, Tenuta San Guido, Bolgheri 11	290

SPAIN/ PORTUGAL

Rioja 'Capitoso', Tempranillo, Bodega Altanza 16	35
Douro, Quinta de la Rosa 15	48
Reserva Rioja, Senorio de Cuzcurrita 12	55
Priorat 'Vall Por', Sanguis de Vaque, Porrera, Catalunya 06	72
Vega Sicilia Alion, Ribera del Duero 13	145

REST OF WORLD

Pinot Noir, Cycle Gladiator, California 15	41
Cabernet Sauvignon, Lost Angel, California 16	45
Pinot Noir, Santa Lucia Highlands, Pisoni, Monterey, California 14	95
Lytton Springs, Ridge, Santa Cruz, California 15	110
Cabernet Sauvignon, Joseph Phelps, Napa Valley, California 13	175
Carmenere d'Alamel, by Lapostolle, Rapel Valley, Chile 15	32
Malbec Single Vineyard, Decero, Mendoza, Argentina 15	44
Finca Perdriel, Bordeaux Blend, Mendoza, Argentina 10	85
Cabernet Merlot, Buitenverwachting, Constantia, Sth Africa 14	34
SMG, Babylon, Swartland, Sth Africa 16	45
Shiraz Viognier 'Hangin' Snakes, Langmeil, Barossa, Australia 15	47
Cabernet Sauvignon Founder's Block, Katnook, Coonawarra, Australia 15	52
Bush Vine Grenache, Chapel Hill, McLaren Vale, Australia 10	65
Pinot Noir 'Explorer', Surveyor Thomson, Central Otago, N.Z 16	75

ROSE WINE

175ml BTL

Domaines Ott, 'Clos Mireille', Cotes de Provence 16

70

CHAMPAGNE & SPARKLING

125ml BTL

Champagne Blanc de Noirs, <i>Brut</i> , NV	9 45
Cremant de Limoux "Expression", Antech, <i>Brut</i> 15	10 48
R de Ruinart, <i>Brut</i> NV	14 75
Drappier 'Zero Dosage', <i>Brut Nature</i> NV	79
Charles Heidsieck, <i>Brut Reserve</i> NV	82
Billecart Salmon Reserve, <i>Brut</i> NV	85
Geoffroy 'Volupte', 1er Cru, <i>Brut</i> 08	86
Henri Giraud Esprit Nature, <i>Brut</i> NV	90
Ruinart Rose, <i>Brut</i> NV	17 95
Ruinart Blanc de Blancs, <i>Brut</i> NV	18
100	
Billecart Salmon Rose, <i>Brut</i> NV	110
Gosset Grand Millesime, <i>Brut</i> 06	120
Moet & Chandon, <i>Brut</i> 08	130
Thienot Cuvee Garance Blanc de Rouges, <i>Brut</i> 08	150
Veuve Clicquot Extra Brut Extra Old, <i>Brut</i> NV	165
Belle Epoque, Perrier Jouet, <i>Brut</i> 11	175
Bollinger Grande Annee Rose, <i>Brut</i> 05	180
Dom Perignon, <i>Brut</i> 05	210
Taittinger Comtes de champagne, <i>Brut</i> 06	220
Krug, <i>Brut</i> NV	225
Winston Churchill, Pol Roger, <i>Brut</i> 06	225
Dom Ruinart Blanc de Blancs, <i>Brut</i> 04	230
Clos des Goisses, Philiponnat, <i>Brut</i> 07	250
Selosse Brut Initial - <i>Disgorged</i> 17	280
Cristal Roederer, <i>Brut</i> 09	290
Bollinger RD, <i>Brut</i> 02	320
Dom Perignon Rose, <i>Brut</i> 05	490

DESSERT WINE

	75ML	HALF BTL
Sauternes, La Fleur d'Or ¹⁴	7	35
Chateau Rayne-Vigneau, Sauternes, Grand Cru Classe ¹³		65
Tokaji Aszu "5 Puttonyos", Sauska ¹³	12	75
Chateau Suduiraut, Sauternes, Grand Cru Classe ⁹⁷		90

PORT

	75ML	BTL
Otima, 10 yo Tawny (50cl)	8	40
Grahams LBV Port ⁰⁸	6.5	45

MAGNUMS

CHAMPAGNE

	1.5L
R de Ruinart, Brut ^{NV}	150
Ruinart Blanc de Blancs, Brut ^{NV}	200

WHITE

Chablis 1er Cru Montmains, Domaine Brocard, Burgundy ¹⁵	145
Chassagne Montrachet 1er Cru Morgeot, JM Pillot, Burgundy ¹⁵	290

RED

Chateau Perron, Lalande de Pomerol ¹⁴	120
Chateau Segla, Margaux ⁰⁸	175
Nuits St Georges 1er Cru Thorey, Domaine de Montille ¹³	230
Chateau Leoville Barton, St Julien, Grand Cru Classe ⁰²	365

BOTTLED BEERS

	33cl
Belle Rose Bière Blonde Extra	5
Forest Road Work IPA	5
Vagabond Gluten Free Pale Ale	5
Nanny State Alcohol Free 0.5%	4
Cidre Breton Brut	5

DRAUGHT BEERS

	3/4 pint
House Lager	3.5
Kronenbourg 1664	3.5
Amstel	3.5
Camden Town Pale Ale	3.5
Guinness	4

SPIRITS all 50ml

APERITIF

Amer Picon
Aperol Aperitivo
Campari
Pimms No 1
RinQuinQuin a La Peche
Lillet Blanc
Suze Saveur D'Autrefois 20%
Dubonnet Red
Byrrh Grand Quinquina
Kamm & Sons Ginseng
Henri Bardouin Pastis

VERMOUTH

Cocchi Americano
Carpano Punt e Mes
Cocchi Americano
Belsazar Red
Cocchi Americano Rosa
Martini Bianco
Martini Rosso
Noilly Prat
Martini Rubino
Martini Ambrato
Carpano Antica Formula

GIN

Bombay Sapphire
Bols Corenwiñh Jenever
Fords London Dry
Star Of Bombay
Botanist Islay
Hendricks
Sipsmith London Dry
Dorothy Parker American
Tanqueray 10
Bathtub Sloe
Bathtub Old Tom
No3
Hendricks Orbium
Death's Door
St George Terroir
Rutte Celery
Plymouth Ex Navy Gin
Four Pillars Bloody Shiraz
Monkey 47

VODKA

6 Finlandia	9
6 Stolichnaya Vanilla	9
6 Aylesbury Duck	9.5
6 Ketel 1	9.5
6 Koniks Tail	9.5
6 Absolute Elyx	10
6 Grey Goose	10
6 Grey Goose Citron	10
7 Grey Goose La Poire	10
8 Grey Goose Orange	10
8.5 Belvedere	11
Chase Potato	11.5
7 Grey Goose VX	18

RUM

6 Bacardi Carta Blanca	9
6 Appleton VX	9
6 Leblon Cachaca	9
6 Bacardi Anos Ocho 8yo	9.5
6 Bacardi Carta Negra	9.5
6 Bacardi Carta Oro	9.5
6 Cargo Cult	9.5
6 Mount Gay Black Barrel	9.5
8 Trois Rivières Blanc	9.5
Wray & Nephew	9.5
9 Mount Gay XO	10.5
9 Plantation Pineapple	10.5
9.5 Banks 5	11
9.5 Diplomático Reserva Exclusiv 12yo	11.5
10 Bacardi Heritage	12.5
10 Zacapa Centenario 23yo	15

10 TEQUILA & MESCAL

10.5 Gran Centenario Plata	9
10.5 Ocho Blanco	8.5
11 QuiQuiRiQui Matatlan Espadin Joven	10.5
11 Patron Silver	10.5
11 Tapatio Reposado	10.5
11.5 Patron Reposado	11.5
12 Jose Cuervo Anejo 1800	12
12 Gran Centenario Anejo	13.5
12 Casamigos Blanco	15
13 Casamigos Reposado	15.5
14 Fortaleza Reposado	20
15 Pierde Almas Espladin	21
Del Maguey Chichicapa	22

Illegal Añejo	22	Nikka Coffey Malt	18
Jose Cuervo Extra Añejo	23	Kavalan Podium	19.5
Gran Patron Platinum	50	Suntory Yamazaki 12yrs	20
SCOTTISH WHISKY		Nikka Yoichi	21
Dewars 12	9	Hibiki 17	36
Monkey Shoulder	8	BRANDIES & COGNAC	
J Walker Black	9.5	Remy Martin VSOP	9
Glenmorangie 10	10.5	Somerset Apple Brandy 5yo	9
Glenlivet Founders Reserve	10.5	Barsol Quebranta Primero Pisco	9
Glasgow Blend	11	Laird's Apple Jack	10
Talisker 10yrs	12	H by Hine VSOP	10.5
Rock Oyster	12	Baron de Sigognac VSOP Armagnac	12
Laphroaig Quarter Cask	14	Camut 6yo Calvados	16
Oban 14	14	Baron De Sigognac 20yo Armagnac	18
Craigellachie 13	14.5	Martel Cordon Bleu	30
Balvenie Carribean Cask 14yo	15	Remy Martin XO	36
Springbank 10	15	Hennessy Paradis	140
Lagavulin 16	16	DIGESTIF	
Singleton of Glen Ord 15yrs	16	Amaro Averna	6
Ballantine's 17yrs	16	Cynar	6
Ardbeg Uigeadail	17	Amaro Montenegro	7
Dalmore Cigar Malt	21	Fernet Branca	7
Glendronach 18yrs Allardice	22	EAU DE VIE	
Glenfiddich 21	38	Miclo Kirsh	10
J Walker Blue	40	Miclo Poiré William	10
Macallan 18	44	Miclo Quetch	10.5
Bruichladdich Black Art 5.1	60	Metté Asperge	18
Compass Box Great King Street /		LIQUEUR	
AMERICAN WHISKY		Limoncello Evangelista	6
Jack Daniels	9	Menthe Pastille	6
Buffalo Trace	9	Chambord	7
Gentleman Jack	9	Amaretto Disaronno	7
Woodford Reserve	10	St Germain Elderflower	7
Ritten House 50%	10.5	Baileys	8
Jack Daniels Single Barrel	13.5	Becherovka	8
Smooth Ambler Old Scout 7yr	13.5	Cointreau	8
Woodford Reserve Rye	13.5	Dom Benedictine	8
Michter's US*1 Bourbon	15	Drambuie	8
Woodford Reserve Double Oaked	15	Grand Marnier	8
Whistle Pig 10yrs Rye	19.5	Kahlua	8
Westland Sherry Wood Single Malt	20	Yellow Chartreuse	11
REST OF THE WORLD WHISKY		Green Chartreuse	11
Teeling Single Grain	12.5		
Mackmyra Brukawhisky	12.5		
Redbreast	13		
Starward New World Malt Whisky	14		

HOUSE PRESS

all 4.5

Squeezing over 500g of fruit & vegetables into each bottle, our cold press extracts more vitamins, enzymes, minerals & nutrients.

Green Kale, apple, cucumber, celery,
pineapple, lemon, spinach, parsley, ginger

Hard Green Broccoli, cucumber, celery,
lemon, spinach, parsley, ginger

Red Beetroot, carrot, ginger, pineapple, orange, lemon apple

Citrus Grapefruit, orange, lemon, tumeric, cayenne pepper

Ginger Ginger, green apple, lemon

BOTANICALS

all at 4.5

Glow Pomegrenate, red grapes, guava,
ginger, lime, rose, collagen

Energy Orange, mango, passionfruit,
ginger, lime, cacao, maca

SHAKES

all 5

Matcha Matcha tea, pistachios, cashew, vanilla,
coconut oil, dates, Himalayan salt

Mocha Cold brew coffee, raw cacao, cashew,
mct, reishi, vanilla, dates, Himalayan salt

Almond + Almond, cacao nibs, almond butter, dates, banana,
vegan protein, maca, vanilla, Himalayan salt

SQUEEZED TO ORDER

Apple | Pineapple | Carrot | Orange | Pink Grapefruit 4

OTHER

Coconut water | Jar Kombucha 4

CHAMPAGNE BY THE BOTTLE

NON VINTAGE

- Champagne Blanc de Noirs, *Brut NV* 49
R de Ruinart, *Brut NV* 75
Drappier 'Zero Dosage', *Brut Nature NV* 79
Charles Heidsieck, *Brut Reserve NV* 82
Billecart Salmon Reserve, *Brut NV* 85
Henri Giraud Esprit Nature, *Brut NV* 90
Ruinart Rose, *Brut NV* 95
Ruinart Blanc de Blancs, *Brut NV* 100
Billecart Salmon Rose, *Brut NV* 110
Veuve Clicquot Extra Brut Extra Old, *Brut NV* 165
Krug, *Brut NV* 225

VINTAGE

- Gimonnet, Fleuron 1er Cru, *Brut 10* 68
Geoffroy 'Volupte', 1er Cru, *Brut 08* 86
Gosset Grand Millesime, *Brut 06* 120
Moet & Chandon, *Brut 08* 130
Thienot Cuvee Garance Blanc de Rouges, *Brut 08* 150
Belle Epoque, Perrier Jouet, *Brut 11* 175
Bollinger Grande Annee Rose, *Brut 05* 180
Dom Perignon, *Brut 0* 09 210
Cristal Roederer, *Brut 09* 290
Bollinger RD, *Brut 02* 320
Salon Mesnil, *Brut 06* 680

CHAMPAGNE MAGNUMS

- R de Ruinart *Brut NV* 150
Ruinart Blanc de Blancs, *Brut NV* 210

HALF BOTTLES

- Pol Roger, White Foil, *Brut NV* 48
Ruinart Rose, *Brut NV* 55
Bollinger Cuvee Special, *Brut NV* 58
Ruinart Blanc de Blancs, *Brut NV* 65
Krug, *Brut NV* 125



ALL DAY CHAMPAGNE

Monday to Sunday, noon - midnight

49

A bottle of Champagne Blanc de Noirs Brut NV

Any two bites

Gruyere gougeres

French onion tart, anchovies

Mini scotch eggs

Roast pepper mariniere

Smoked cod's roe, potato cake

Crudites, lovage mayonnaise

Brown crab rarebit





CHAMPAGNE TEA

Monday to Sunday, 3pm - 6pm

30

A flute of Champagne Blanc de Noirs Brut NV
Tea of your choice

Selection of patisserie

Fruit scones with clotted cream and jam

Sandwiches

Crab and pickled cucumber
Bayonne ham and remoulade
Comte and Dijon



Fruit scones with clotted cream and jam 5





B I T E S

Gruyere gougeres 6
French onion tart, anchovies 7
Mini scotch eggs 7
Roast pepper mariniere 7
Smoked cod's roe, potato cake 8
Brown crab rarebit 9
Crudites, lovage mayonnaise 9

P L A T E S

Heritage beetroot salad,
Fourme d'Ambert, chervil (v) 8/12
Baby gem, Chicken breast, baby gem,
avocado, monk's beard 11/15
Kettner's omelette, smoked eel,
bacon, green salad 14
Hispi cabbage, sauce verte,
lentils, almonds (vg) 15
Toulouse sausage, pommes aligot,
white kale, Dijon 15
Steak hache sandwich, bacon relish,
blue cheese, fries 16



O Y S T E R S & C A V I A R

Oysters (each):
Carlingford rocks 3.5 Fine de Claire 4

Caviar vol-au-vents 15
30g Exmoor caviar, blinis, creme fraiche 80



FROM 5^{PM} / TO 7^{PM}

£ 5 each

Glass of Picpoul de Pinet White ¹⁶

Glass of Minervois Red ¹⁵

Aperol Spritz

Gruyere gougeres

French onion tart, anchovies

Mini scotch eggs

£ 7 each

Glass of Champagne Blanc de Noirs, Brut ¹⁴

Peach Bellini

La Cigale Spritz

Smoked cod's roe, potato cake

Brown crab rarebit

Crudites, lovage mayonnaise





CHAMPAGNE BY THE GLASS

FLUTES

Champagne Blanc de Noirs, *Brut NV* 9.5

R de Ruinart, *Brut NV* 14

Drappier 'Zero Dosage', *Brut Nature NV* 15

Ruinart Rose, *Brut NV* 17

Ruinart Blanc de Blancs, *Brut NV* 18

Krug, *Brut NV* 39

COUPES

Gimonnet, Fleuron 1er Cru, *Brut 10* 12

Geoffroy 'Volupte', 1er Cru, *Brut 08* 15

Gosset Grand Millesime, *Brut 06* 19

Thienot Cuvee Garance Blanc de Rouges, *Brut 08* 24

Bollinger Grande Annee Rose, *Brut 05* 28

Dom Perignon, *Brut 09* 30





CHAMPAGNE COCKTAILS 12

CHAMPAGNE MARTINI

Grey Goose, Champagne Cordial, orange

LA CIGALE SPRITZ

Suze, St Germain, grapefruit, Champagne, soda

ROMILLY 29

Star of Bombay, mango, lemon, Champagne

HERITAGE AIR MAIL

*Bacardi Heritage, honey, celery,
asparagus eau du vie, lime, Champagne*

HOUSE CLASSIC

Remy Martin VSOP, cacao nib, almond, bitters, Champagne



KETTNER'S FIZZ 13

*Clementine & grapefruit juices,
Grand Marnier, Ruinart Rose*

SPARKLING SAZERAC 13

Woodford Rye, Dubonnet, peychauds bitters, Ruinart

