

# Louie

## RAW BAR



BLACK TIGER PRAWN COCKTAIL,  
GINGER COCKTAIL SAUCE £ 15

SEARED TUNA CROSTINI,  
SMOKED PAPRIKA AIOLI, SAMPHIRE PICKLE £ 16

## OYSTERS



CARLINGFORD (IRL) £ 3,5 EACH  
MALDON (ENG) £ 4 EACH  
LA PERLE (LES PARCS DE  
L'IMPERATRICE - FR) £ 6 EACH

## CAVIAR



OSCIETRA PRESTIGE  
KAVIARI 30GR, 50GR £ 95, £ 150

BELUGA IMPERIAL  
KAVIARI 30GR, 50GR £ 275, £ 385

## STARTERS



JERUSALEM ARTICHOKE VELOUTE,  
GRANNY SMITH APPLE, QUEEN SCALLOPS,  
CRISPY LEEK £ 12

SOFT SHELL CRAB,  
CORN MAQUE CHOUX, TRUFFLE PUREE £ 14

FOIE GRAS TERRINE,  
SPICED FRUIT CHUTNEY, TOASTED BRIOCHE £ 19

HEART OF PALM,  
SHAVED FENNEL, MARINATED TOMATO,  
CITRUS VINAIGRETTE £ 15

## LUNCH

EXECUTIVE CHEF  
SLADE RUSHING

## MAINS



CIDER BRINED & ROASTED TURKEY CROWN,  
CHESTNUT CORNBREAD STUFFING, HARICOTS  
VERTS, CRANBERRY REDUCTION £ 29

NEW YORK STRIP STEAK,  
GLAZED GEM LETTUCE,  
SAUCE BORDELAISE £ 45

ROASTED HALIBUT,  
WILTED KALE, BABY BEETROOT,  
HORSERADISH, BEURRE BLANC £ 32

CORNMEAL CRUSTED MONKFISH,  
SWISS CHARD, LOBSTER BOUDIN,  
SAUCE AMERICAINE £ 28

ROASTED EGGPLANT,  
COURGETTE, FRIED GREEN TOMATO,  
BURRATA, SAUCE CREOLE £ 22

## SIDES



FRENCH FRIES £ 6

HARICOTS VERTS, SHALLOTS £ 6

GREEN SALAD WITH LEMONETTE £ 6

## DESSERT

HEAD PASTRY CHEF: MICHAEL D'ANGELO



SOUTHERN PECAN PIE,  
MAPLE CURD, CREAM, TUILE,  
SPICED PECAN £ 13

PRALINE BREAD PUDDING,  
CREAMY NEW ORLEANS PRALINE, SCOTCH  
WHISKEY CREME ANGLAISE £ 10

EXOTIC BABA AU RHUM,  
MANGO TARTARE, WHIPPED CREAM,  
AGED RUM £ 12

NOUGAT D'HIVER,  
PISTACHIO, PAIN D'EPICES £ 13

BEFORE YOU ORDER, PLEASE INFORM OUR STAFF  
IF YOU HAVE ANY FOOD ALLERGIES. PRICES INCLUSIVE OF VAT AT 5%.  
A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.



# Louie

## OYSTERS

CARLINGFORD (IRL) £3,5 EACH

MALDON (ENG) £4 EACH

GILLARDEAU (FR) £6,5 EACH

UTAH BEACH (FR) £5 EACH

LA PERLE (LES PARCS DE  
L'IMPERATRICE - FR) £6 EACH

## CAVIAR

OSCIETRA PRESTIGE  
KAVIARI 30GR, 50GR £95, £150

BELUGA IMPERIAL  
KAVIARI 30GR, 50GR £275, £385

## RAW BAR

BLACK TIGER PRAWN COCKTAIL,  
GINGER COCKTAIL SAUCE £15

SCALLOP CRUDO,  
GREEN TOMATO JUICE, CHAMOMILE,  
CAYENNE OIL £14

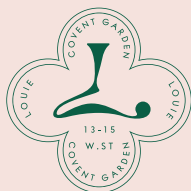
POACHED WILD LANGOUSTINES,  
SATSUMA MAYONNAISE £24

CRAB SALAD,  
CHIVE REMOULADE, OLD BAY CRISPS  
£16

SEARED TUNA CROSTINI,  
SMOKED PAPRIKA AIOLI, SAMPHIRE  
PICKLE £16

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DINNER



EXECUTIVE CHEF  
SLADE RUSHING

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## HORS D'OEUVRE

DECONSTRUCTED OYSTERS ROCKEFELLER,  
BUTTER POACHED OYSTERS, SPINACH,  
BACON CRISPS, LIQUORICE ROOT £ 15

JERUSALEM ARTICHOKE VELOUTE,  
GRANNY SMITH APPLE, QUEEN SCALLOPS,  
CRISPY LEEK £ 12

SOFT SHELL CRAB,  
CORN MAQUE CHOUX,  
TRUFFLE PUREE £ 14

HAND CUT STEAK TARTARE,  
CORNICHONS, CAPERS, WASABI,  
WATERCRESS SALAD £ 17

FOIE GRAS TERRINE,  
SPICED FRUIT CHUTNEY,  
TOASTED BRIOCHE £ 19

## SALADS

GREEN BEAN SALAD,  
SAFFRON POTATO, CREOLE  
MUSTARD DRESSING,  
SHALLOT PICKLE £ 11

SALAD OF CHICORY LETTUCES,  
CRUMBLLED ROQUEFORT, SPICED  
PECANS, SATSUMA DRESSING £ 14

HEART OF PALM,  
SHAVED FENNEL, MARINATED  
TOMATO, CITRUS VINAIGRETTE £ 15

## VEGETARIAN

BLACK TRUFFLE PAPPARDELLE,  
BROWN BUTTER, PARMESAN,  
PÉRIGORD TRUFFLE £ 26

ROASTED EGGPLANT, COURGETTE,  
FRIED GREEN TOMATO, BURRATA,  
SAUCE CREOLE £ 22

CREAMY PORTOBELLO FARRO,  
SMOKED CAULIFLOWER, SPRING  
GREENS, FRESH HERBS £ 19



## MEAT

CIDER BRINED & ROASTED TURKEY CROWN,  
CHESTNUT CORNBREAD STUFFING,  
HARICOTS VERTS,  
CRANBERRY REDUCTION **£ 29**

GRILLED VENISON LOIN,  
QUATRE EPICES, SALSIFY, BROCCOLINI,  
SAUCE PERIGOURDINE **£ 46**

NEW YORK STRIP STEAK,  
GLAZED GEM LETTUCE,  
SAUCE BORDELAISE **£ 45**

IBÉRICO PIG CHEEKS & LANGOUSTINE,  
COLLARDS, KOHLRABI, POT LIQUOR **£ 39**



## FISH

SEAFOOD GUMBO,  
CLASSIC PREPARATION, MONKFISH, OYSTERS,  
TIGER PRAWNS, OKRA, ANDOUILLE SAUSAGE,  
CRAB RICE **£ 35**

CORNMEAL CRUSTED MONKFISH,  
SWISS CHARD, LOBSTER BOUDIN,  
SAUCE AMERICAINE **£ 28**

NEW ORLEANS STYLE BBQ LOBSTER (WHOLE),  
LEMON CONFIT, TOASTED BAGUETTE, CREOLE  
SPICED BUTTER SAUCE **£ 55**

ROASTED HALIBUT,  
WILTED KALE, BABY BEETROOT, HORSERADISH,  
BEURRE BLANC **£ 32**

## SIDES

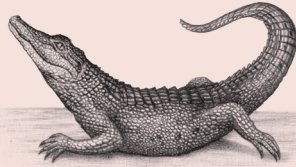
FRENCH FRIES **£ 6**

SWEET POTATO TRUFFLE GRATIN **£ 8**

HARICOTS VERTS, SHALLOTS **£ 6**

GREEN SALAD WITH LEMONETTE **£ 6**

SWEET POTATO BREAD **£ 3**



## DESSERTS

HEAD PASTRY CHEF: MICHAEL D'ANGELO

SOUTHERN PECAN PIE £13  
MAPLE CURD, CREAM,  
TUILE, SPICED PECAN

Ben Ryé, Donnafugata,  
Passito di Pantelleria, Sicily, Italy 2017 £22



PRALINE BREAD PUDDING £10  
CREAMY NEW ORLEANS PRALINE,  
SCOTCH WHISKEY CREME ANGLAISE  
Vin Santo del Chianti Classico, Isole e Olena  
Tuscany, Italy 2009 £19



EXOTIC BABA AU RHUM £12  
MANGO TARTARE, WHIPPED CREAM,  
AGED RUM  
I Capitelli, Roberto Anselmi,  
Veneto, Italy 2015 £12



SELECTION OF SORBETS  
AND ICE CREAM £8

WARM CHOCOLATE FONDANT £13  
SALTED CARAMEL ICE CREAM,  
GOLD LEAF

Maury VDN, Mas Mudigliza,  
Roussillon, France 2016 £9



APPLE TARTE TATIN £12  
CARAMELIZED APPLE,  
CINNAMON, TONKA ICE CREAM  
Castelnau de Suduiraut, Sauternes,  
Bordeaux, France 2010 £16  
Remy Martin XO £38



NOUGAT D'HIVER £13  
PISTACHIO, PAIN D'EPICES,  
YOGHURT CREAM  
Castelnau de Suduiraut, Sauternes,  
Bordeaux, France 2010 £16



SELECTION OF 3  
OR 5 CHEESES £14 / £21  
Wine Flight, a Taste of 3 Sweet Wines Selected  
by our Sommelier (50ml/glass) £22



Grey Goose Vanilla Espresso Martini £15  
Remy Martin Louis XIII 15ml £90, 25ml £150, 50ml £300

DESSERT WINES ARE SERVED IN 75ML MEASURE

*WARM  
DRINKS*



COFFEES DIFFERENCE COFFEE

|   |     |
|---|-----|
| Yellow Bourbon Datterra, Brazil                 | £ 4 |
| Jamaica Blue Mountain, Jamaica                  | £ 9 |
| Finca La Pastoria, Swiss Water Decaf, Guatemala | £ 4 |

TEAS LALANI

|  |     |
|--|-----|
| Assam Malt 2nd Flush, 2020, Chardwar Garden, Assam, India                | £ 4 |
| Hariyo Midori 2nd Flush 2020, Rohini Garden Darjeeling Green, India      | £ 5 |
| Himalayan Imperial Black, Autumn 2018, Jun Chiyabari Garden, Hile, Nepal | £ 5 |
| Himalayan Bouquet Oolong, Autumn 2017, Jun Chiyabari Garden, Hile, Nepal | £ 5 |
| QX Oolong, 2019, Huang Family, Garden Jade Mountain, Taiwan              | £ 9 |
| Large Leaf Earl Grey, Kenya  | £ 4 |

HERBAL INFUSIONS NAZANI

|               |     |
|---------------|-----|
| Mountain Mint | £ 4 |
| Lemon Verbena | £ 4 |
| Linden        | £ 4 |
| Elderflower   | £ 4 |

BEFORE YOU ORDER, PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES.  
PRICES INCLUSIVE OF VAT AT 12.5% (FOOD) AND 20% (BEVERAGES)  
A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.

# Louie

*DRINKS*



## *SNACKS*



|  |            |
|--|------------|
| Deviled Eggs<br>Egg Yolk Mousse, Crispy Shallots     | <b>£6</b>  |
| Vegetable Crudités<br>Green Goddess Dressing         | <b>£7</b>  |
| Oyster Po'Boy Eclairs<br>Dressed, Crystal Mayonnaise | <b>£12</b> |

Before you order, please inform our staff if you have any food allergies.

Prices inclusive of VAT at 12.5%.

A discretionary service charge of 15% will be added to your bill.



*CHAMPAGNE* 125ML



|   |            |
|---|------------|
| Charles Heidsieck, Brut Réserve NV                    | <b>£16</b> |
| Paul Bara, Grand Rosé de Bouzy, Brut Rosé NV          | <b>£18</b> |
| Charles Heidsieck, Blanc de Blancs, Brut NV           | <b>£20</b> |
| Billecart-Salmon, Sous Bois, Brut NV                  | <b>£24</b> |
| Rare, Brut 2008                                       | <b>£40</b> |
| Krug, Grande Cuvée, Brut 168 <sup>th</sup> Edition NV | <b>£47</b> |

## *BEEERS*



|  |           |
|--|-----------|
| Brooklyn Lager, USA, 5.20%                   | <b>£7</b> |
| Estrella Galicia, Spain, 4.7%                | <b>£7</b> |
| Brooklyn Special Fx, USA, 0.40% ALCOHOL FREE | <b>£5</b> |

## *ROSÉ* 125ML



|  |            |
|--|------------|
| M de Minuty Rosé, Château Minuty<br>Côtes-de-Provence, France 2020     | <b>£8</b>  |
| Minuty Prestige Rosé, Château Minuty<br>Côtes-de-Provence, France 2020 | <b>£11</b> |
| Rosé et Or, Château Minuty<br>Côtes-de-Provence, France 2020           | <b>£14</b> |

*WHITES* 125ML



|  |     |
|--|-----|
| Fiano, Ciaca Bianca, Mandrarossa,<br>Sicily, Italy 2019                      | £8  |
| Gavi di Gavi, Tenuta San Lorenzo,<br>Piedmont, Italy 2020                    | £10 |
| Pouilly-Fumé, Domaine de Bel Air<br>Loire Valley, France 2020                | £15 |
| Riesling, Beblenheim, Domaine Trapet<br>Alsace, France 2016                  | £18 |
| Chardonnay, Roserock, Domaine Drouhin<br>Willamette Valley, Oregon, USA 2017 | £20 |
| Meursault, le Limozin, Domaine René Monnier,<br>Burgundy, France 2017        | £25 |

*REDS* 125ML



|   |            |
|---|------------|
| Côtes-du-Roussillon-Village, Mas Mudigliza,<br>Coume des Loups, France 2019         | <b>£9</b>  |
| Dolcetto d'Alba, G.D. Vajra,<br>Piedmont, Italy 2019                                | <b>£10</b> |
| Saint-Romain, Domaine Taupenot-Merme,<br>Burgundy, France 2017                      | <b>£14</b> |
| Pinot Noir, Cristom Mount Jefferson,<br>Eola-Amity, W. Valley, Oregon, USA 2019     | <b>£18</b> |
| Cabernet Franc, Lieu Dit, Santa Ynez Valley,<br>Santa Barbara, California, USA 2019 | <b>£20</b> |
| Saint-Julien, La Réserve de Léoville Barton,<br>Bordeaux, France 2016               | <b>£25</b> |

## COCKTAILS



- |  |            |
|--|------------|
| <b>JLOB</b>  | <b>£13</b> |
| Ketel One, Belsazar Dry, Cranberry,<br>Bay Leaf, London Essence Rhubarb<br>And Cardamom Crafted Soda |            |
| <b>JARDIN D'HIVER</b>  | <b>£18</b> |
| Hendrick's Absinthe, Cointreau,<br>Belsazar Dry, London Essence Roasted<br>Pineapple Soda, Champagne |            |
| <b>UNDER A BLANKET OF BLUE</b>   | <b>£16</b> |
| Eminente Reserva, Passion Fruit, Strawberry,<br>Citrus, Cherry                                       |            |
| <b>ROCKEFELLER MARTINI</b>   | <b>£16</b> |
| Hendrick's Gin, Cucumber, Pickle, Citrus, Peat   |            |
| <b>KIKI DE MONTPARNASSE</b>  | <b>£18</b> |
| Grey Goose, St-Germain, Martini Ambrato,<br>Champagne  |            |
| <b>ALLIGATOR BOGALOO</b>   | <b>£15</b> |
| Hendrick's Absinthe, Belsazar White, Almond,<br>Lemon, Cardamom, Oak, Egg White                      |            |

## COCKTAILS



- |   |            |
|---|------------|
| <b>SCOOBILOU</b><br>Zacapa 23yo, Burnt Corn, Citrus, Nutmeg   | <b>£16</b> |
| <b>JAZZED UP</b><br>Tanqueray Ten, Martini Bitter, Galangal,<br>Balsamic Vinegar, London Essence Pomelo<br>And Pink Pepper Crafted Soda     | <b>£15</b> |
| <b>A LOVE SUPREME</b><br>Eminente Reserve, Chocolate, Banana,<br>Citrus, Coconut Dust   | <b>£16</b> |
| <b>COWBOY GRASS</b><br>Tanqueray Ten, Dill, Citrus,<br>London Essence Indian Tonic Water  | <b>£15</b> |
| <b>FUGAZY</b><br>Bulleit 10yo, Martini Rubino, Martini Fiero,<br>Averna Liqueur, London Essence Bitter Orange<br>& Elderflower Crafted Soda | <b>£15</b> |

## COCKTAILS



|   |            |
|---|------------|
| <b>LA JAVANAISE</b><br>Tanqueray Ten, Belsazar Rose, Rhubarb,<br>Champagne                          | <b>£18</b> |
| <b>NOCTURNE</b><br>Glenfiddich 23yo Grand Cru, Hazelnut,<br>Mint, Orange bitters, Champagne Cordial | <b>£35</b> |
| <b>MON JULES</b><br>Banks 7, Salted Caramel, Coriander,<br>Carrot, Kombucha                         | <b>£15</b> |
| <b>BAYOU</b><br>Remy Martin VSOP, Maple Syrup, Banana,<br>Orange, Cardamom                          | <b>£14</b> |
| <b>MADAME LAVEAU</b><br>Casamigos Silver, Blue Pea Flower,<br>Citrus, Black Salt                    | <b>£16</b> |

## MIXER



|  |    |
|--|----|
| London Essence Indian Tonic Water                          | £5 |
| London Essence Ginger Ale                                  | £5 |
| London Essence Ginger Beer                                 | £5 |
| London Essence Soda Water                                  | £5 |
| London Essence Rhubarb<br>& Cardamom Crafted Soda          | £5 |
| London Essence Peach<br>& Jasmine Crafted Soda             | £5 |
| London Essence Grapefruit<br>& Rosemary Crafted Soda       | £5 |
| London Essence Bitter Orange<br>& Elderflower Crafted Soda | £5 |
| London Essence Pomelo<br>& Pink Pepper Crafted Soda        | £5 |
| London Essence Roasted Pineapple<br>Crafted Soda           | £5 |



Louie

*LE BAR*



## SNACKS



|  |            |
|--|------------|
| Deviled Eggs<br>Egg Yolk Mousse, Crispy Shallots     | £ 6        |
| Vegetable Crudités<br>Green Goddess Dressing         | £ 7        |
| Oyster Po'Boy Eclairs<br>Dressed, Crystal Mayonnaise | £ 12       |
| Nocellara Olives                                     | £ 5        |
| Creole Spiced Pecans                                 | £ 5        |
| Pizza  |            |
| Margherita   | £ 16       |
| Pepperoni  | £ 18       |
| Vegetables   | £ 18       |
| Truffle  | £ 28       |
| 3 or 5 Cheeses                                       | £ 14, £ 21 |
| Praline Bread Pudding                                | £ 10       |



BEFORE YOU ORDER, PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES. PRICES INCLUSIVE OF VAT AT 12.5%.

# CHAMPAGNE 125ML



Charles Heidsieck, **£ 16 / £ 80**  
Brut Réserve NV

Billecart-Salmon, Brut Rosé NV **£ 22 / £ 120**

Billecart-Salmon, Cuvée Louis, **£ 35 / £ 210**  
Blanc de Blancs, Brut 2007

Rare, Brut 2008 **£ 40 / £ 240**

Charles Heidsieck, Blanc de Blancs, NV **£110**

Armand de Brignac, Brut Gold, NV **£450**

Louis Roederer, Cristal, Brut, 2002 **£650**

Dom Pérignon 2010 **£360**

Dom Pérignon 2008 **(Mag) £820**

Krug, Grande Cuvée, **£ 380 / (Mag) £790**  
Brut 169<sup>th</sup> Edition NV

Henri Giraud, **£ 315 / (Mag) £ 650**  
Grand Cru fût de Chêne, 2013





*BLACK MAGIC  
COCKTAILS*



**JARDIN D'HIVER** £18  
Hendrick's Absinthe, Cointreau,  
Belsazar Dry, London Essence Roasted  
Pineapple Crafted Soda, Champagne

**CROCOPOLITAN** £15  
Bulleit Bourbon, Hibiscus, Toasted Almond,  
Coconut Perfume

**FUGAZY** £15  
Bulleit Rye, Martini Rubino, Martini Fiero,  
Averna Liqueur, London Essence Bitter Orange &  
Elderflower Crafted Soda

**ALLIGATOR BOGALOO** £16  
Hendrick's Absinthe, Belsazar White, Almond,  
Lemon, Cardamom, Oak, Egg White

**SCOOBILOU** £16  
Zacapa 23yo, Burnt Corn, Citrus, Nutmeg,  
Aromatic Bitters

**NOCTURNE** £35  
Glenfiddich 23yo Grand Cru, Hazelnut,  
Mint, Orange bitters, Champagne Cordial

*BLACK MAGIC  
COCKTAILS*



**COWBOY GRASS** £15  
Tanqueray Ten, Dill, Citrus,  
London Essence Indian Tonic Water

**ROCKEFELLER MARTINI** £16  
Hendrick's Gin, Cucumber, Pickle,  
Citrus, Peat

**KIKI DE MONTPARNASSE** £18  
Grey Goose, St-Germain, Martini Ambrato,  
Champagne

**PAPAYOU LÉLÉ** £15  
Bacardi 8yo, Pineapple, Cardamom,  
Martini Ambrato, Aromatic Bitters, London  
Essence Soda Water

**MISSISSIPPI MEDICINE** £15  
Remy Martin VSOP, Aperol, Punt E Mes, Violet

**FLAMENCO SKETCHES** £16  
Ciroc, Belsazar Rosé, Merlot Juice, Kombucha,  
Lemon Meringue Foam, Black Pepper





*BLACK MAGIC  
COCKTAILS*



- MAMBO JUMBO** £15  
Banks 5, Pineapple, Black Tea,  
Vanilla, Rose, Coconut
- UNDER A BLANKET OF BLUE** £16  
Eminente Reserva, Passion Fruit, Strawberry,  
Citrus, Cherry
- BONS TEMPS ROULÉS (By Claudio)** £14  
Remy Martin 1738, Citrus Infused Champagne,  
Cointreau, Citrus Stock, Saline Solution
- TROPIC OF CANCER** £15  
Santa Teresa 1796, Fig, Coconut, Mint
- AN OX ON THE ROOF** £35  
Johnnie Walker Blue Label, Quinine  
Vermouth, Camomile Essence
- VOODOO BAMBOO** £17  
Casamigos Blanco, Casamigos Mezcal,  
Tropical Fruits, Mexican Mole,  
Lemon Meringue Foam
- PONKA** £15  
Ciroc, Watermelon, Belsazar Rosé,  
Lavender Soda, Orange



*BLACK MAGIC  
COCKTAILS*



**MADAME LAVEAU** £16  
Casamigos Silver, Blue Pea Flower, Citrus,  
Black Salt

**NEW YORK NEW YORK** £15  
Tanqueray Export Strength, Cream,  
Orange Flower, Citrus, Egg White, London  
Essence Soda

**AVOCADO ON TOAST** £15  
Don Julio Blanco, Cointreau, Coriander,  
Strawberry, Paprika, Egg White

**A LOVE SUPREME** £16  
Eminente Reserva, Chocolate, Banana,  
Citrus, Coconut Dust

**BIJOUX DE FAMILLE** £16  
Casamigos Reposado, Belsazar Red,  
Yellow Chartreuse, Lime Oil

**BLUE BLAZER** £28  
Remy Martin XO, Cointreau, Cherry,  
Saffron, Berries



*WHITES* 125ML



Gavi di Gavi, Tenuta San Lorenzo, £ 10  
Piedmont, Italy 2020

Pouilly Fumé, Domaine de Bel Air, £ 15  
Loire Valley, France 2020

Chardonnay, Roserock, Domaine Drouhin £ 20  
Willamette Valley, Oregon, USA 2017

Meursault, le Limozin, Domaine René Monnier, £ 25  
Burgundy, France, 2017

*ROSÉ* 125ML



Minuty Prestige Rosé, Château Minuty, £ 11  
Côtes-de-Provence, France 2020

Rosé et Or, Château Minuty, £ 14  
Côtes-de-Provence, France 2020





## *REDS* 125ML



|   |      |
|---|------|
| Côtes-du-Roussillon-Village, Coume<br>des Loups, Mas Mudigliza, France 2019     | £ 9  |
| Saint-Romain, Taupenot-Merme,<br>Burgundy, France 2017                          | £ 14 |
| Pinot Noir, Cristom Mount Jefferson,<br>Eola-Amity, W. Valley, Oregon, USA 2019 | £ 18 |



## *BEERS*



|  |     |
|--|-----|
| Brooklyn Lager, USA, 5.20%                   | £ 7 |
| Estrella Galicia, Spain, 4.7%                | £ 7 |
| Brooklyn Special Fx, USA, 0.40% ALCOHOL FREE | £ 5 |

## MIXER



|  |    |
|--|----|
| London Essence Indian Tonic Water                          | £5 |
| London Essence Ginger Ale                                  | £5 |
| London Essence Ginger Beer                                 | £5 |
| London Essence Soda Water                                  | £5 |
| London Essence Rhubarb<br>& Cardamom Crafted Soda          | £5 |
| London Essence Peach<br>& Jasmine Crafted Soda             | £5 |
| London Essence Grapefruit<br>& Rosemary Crafted Soda       | £5 |
| London Essence Bitter Orange<br>& Elderflower Crafted Soda | £5 |
| London Essence Pomelo<br>& Pink Pepper Crafted Soda        | £5 |
| London Essence Roasted Pineapple<br>Crafted Soda           | £5 |

## COFFEES

*DIFFERENCE COFFEE*



|  |    |
|--|----|
| Yellow Bourbon Datterra, Brazil                    | £4 |
| Jamaica Blue Mountain, Jamaica                     | £9 |
| Finca La Pastoria,<br>Swiss Water Decaf, Guatemala | £4 |

*TEAS*  
*LALANI*

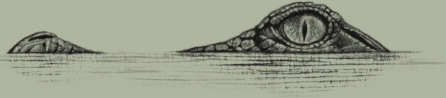


|   |    |
|---|----|
| Assam Malt 2nd Flush, 2020<br>Chardwar Garden Assam, India                | £4 |
| Hariyo Midori 2nd Flush 2020,<br>Rohini Garden Darjeeling Green, India    | £5 |
| Himalayan Imperial Black, Autumn 2018<br>Jun Chiyabari Garden Hile, Nepal | £5 |
| Himalayan Bouquet Oolong Autumn 2017<br>Jun Chiyabari Garden Hile, Nepal  | £5 |
| QX Oolong, 2019, Huang Family<br>Garden Jade Mountain, Taiwan             | £9 |
| Large Leaf Earl Grey, Kenya   | £4 |

*HERBAL INFUSIONS*  
*NAZANI*



|               |    |
|---------------|----|
| Mountain Mint | £4 |
| Lemon Verbena | £4 |
| Linden        | £4 |
| Elderflower   | £4 |



## *CIGARS*

|                                 |        |      |
|---------------------------------|--------|------|
| Hoyo de Monterrey Petit Robusto | 30 min | £ 26 |
| Cohiba Robustos                 | 45 min | £ 48 |
| Cohiba Siglo II                 | 45 min | £ 26 |
| Romeo y Julieta Short Churchill | 50 min | £ 29 |
| Partagas Serie P No.4           | 50 min | £ 30 |
| Partagas Serie P No.2           | 70 min | £ 37 |
| Montecristo Petit Edmundo       | 45 min | £ 26 |



PRICES INCLUSIVE OF VAT AT 20%.  
A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.