

Champagne

Pommery Brut Royal
10/52

Pommery Brut Rosé
65

Sparkling Wine

Durello Spumante Brut, Italy
8/28

Le Dolci Prosecco, Italy
33

Champagne Cocktails

Kir Royale 11
Pommery Brut Champagne & Crème de Cassis

Peach Bellini 11
Pommery Brut Champagne & Peach Puree

Grand Mimosa 11
Pommery Brut Champagne, Orange, Mango, Grand Marnier

*Glass volume 125ml. Vintages may vary & subject to availability

Classic Cocktails

Espresso Martini 9

Reyka Vodka, Mr. Black Coffee Liqueur, Vanilla, Espresso

Pornstar Martini 9

Vanilla Vodka, Passionfruit Liqueur, Prosecco

The Smokey Old Fashioned 9

Buffalo Trace, Chase Smoked Vodka, Bitters

Lychee Martini 8

Reyka Vodka, Kwai Feh Liqueur, Lychee

Rhubarb Martini 8

Chase Rhubarb Vodka, Cranberry, Fresh Lime

Mai Tai 9

Havana Club 7yr Rum, Cointreau, Fresh Lime

Passion Fruit Daiquiri 8

Havana Club 3yr, Passion Fruit, Passoa, Fresh Lime

Manhattan 9

Rebel Yell Bourbon, Macino Vermouth, Bitters

Aperol Spritz 8

Aperol & Prosecco, Club Soda

New York Sour 9

Buffalo Trace, Egg White, Lemon, Red Wine

Seville Negroni 9

Chase Seville Orange Gin, Mancino Vermouth, Kamm & Sons

The Rum Fashioned 9

Ron Zacapa 23, Maraschino, Orange Bitters

Red Wines “Southern Hemisphere”

El Viejo del Valle Pinot Noir, Chile
7/25

Wandering Beeste Shiraz, South Africa
9.5/37

Mixed Thing Grenache Merlot et al, Australia
8.5/31

Bressia Monteagrello Malbec, Mendoza Argentina
44

Circumstance Cabernet Franc, South Africa
41

Red Wines “Northern Hemisphere”

Ontañón Rioja Reserva, Spain
10/41

Château Pinteraie Tradition Malbec, Cahors France
9/35

Pedrera Monastrell, Jumilla Spain
7/23

Domaine Les Roches Bleues, Côtes de Brouilly Beaujolais, France
10/39

Marchesi di Gresy Monferrato Rosso Merlot, Italy
47

Château Maucoil Châteauneuf-du-pape, France ~ Organic
58

*Glass volume 175ml. Vintages may vary & subject to availability

White Wines “Southern Hemisphere”

Rag & Bone Riesling, Australia

9/35

Wanderlust Sauvignon Blanc, Marlborough NZ

8/29

Cadus Vista Flores Appellation Chardonnay, Argentina

10/39

Zorgvliet Simone Semillion Sauvignon Blanc, South Africa

43

White Wines “Northern Hemisphere”

L’Ormarine Duc de Morny, Picpoul de Pinet, France

7.5/26

La Lisse Soie d’Ivoire Chenin Blanc, France

7/22

Nuovo Quadro Gavi de Gavi, Italy

9/35

Domaine Michel Girard Sancerre, France

47

Domaine de la Motte Chablis 1’er Cru, France

55

Sepp Moser Gruner Veltliner Terrassen, Austria ~ Organic & Biodynamic

37

Skin Contact Wines

Domaine de la Vielle Côtes de Provence Rosé, France

8/29

Alpha Box & Dice Semillion Viognier McLaren Vale, Australia ~ Orange Wine

43

Domaine Roblin Sancerre Rosé, France

47

Dessert Wines

Tokaji Late Harvest, Hungary

5

Elysium Black Muscat, California

6

Ports

Croft Late Bottle Vintage 2009

6

Krohn Lagrima White

8

Krohn Vintage 2003

10

*Ports served as 50ml. Dessert wines served as 75ml. Vintages may vary & subject to availability



THE YACHT LONDON

GIN & TONIC MENU

THE ICELANDIC
MARTIN MILLERS GIN
ELDERFLOWER TONIC, JUNIPER BERRIES



THE PINK
CHASE PINK GRAPEFRUIT GIN
MEDITERRANEAN TONIC, GRAPEFRUIT



THE CLASSIC
HENDRICKS GIN
INDIAN TONIC, CUCUMBER



THE AMERICAN
BROOKLYN GIN
MEDITERRANEAN TONIC, ORANGE



THE R&R
LAKES DISTILLERY RHUBARB & ROSE HIP GIN
GINGER ALE, APPLE

£9.5