

SIGNATURE COCKTAILS

CHURCHILL MARTINI £21

An icon dating back to the 1800s, Churchill apparently quipped; "The only way to make a martini is with ice-cold gin, and a bow in the direction of France" Our continental nod comes in the form of No.3 London dry gin, Cocchi Americano Bianco, Liqueur de Violette and basil oil

No-3 London Dry Gin, Cocchi Americano Bianco, Crème De Violette, Basil Oil

OSCAR WILDE £23

In the 19th-century, ever the connoisseur of life's finer pleasures, Oscar Wilde sat at the Bar of Ritz hotel de Paris, as he raised his glass and said. "After the first glass, you see things as you wish they were. After the second, you see things as they are not. Finally, you see things as they really are" let us to introduce you a champagne cocktail with hint of absinthe.

Piper Heidsieck Brut Champagne, Remy Martin, St Germain, Dash of Absinthe & Orange bitter

VELOURS BLANC £22

At South Place Hotel, we honor the fine art of whisky Cocktail, crafted over 100 years, by elevating the experience with our decadent amaro and clarified milk, alongside a meticulously guarded secret blend of milk punch cocktail. Raise your glasses to a timeless tradition reimagined.

Makers Mark Bourbon, Amaro Santoni, Mezcal, Citrus & Clarified Milk

TUSCAN SCENT £20

Allow Us to present our ambrosial riff on the penicillin, a signature Tequila-based cocktail. here the conversation between Casamigos & Jasmine Verte effervescent Chamomile & Bergamot cordial with dash of grapefruit soda are sure to lift you to new heights.

Casamigos Blanco, Jasmine Verte, Chamomile - Bergamot Cordial, Grapefruit Soda

CASONI £ 55

A vintage among vintages, rolling up at Caffee Casoni in Florence in 1919, one might have witnessed the mixing of the first Negroni. Our vintage negroni Created to celebrates The 100 year anniversary of this Italian treasure

Gordon's-Gin 1970's, Campari Bitter 1980's, Antica Formula 1970's

Should you have any food allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies A discretionary 15% service charge will be added to your total bill. Prices include VAT

WINES BY THE GLASS

CHAMPAGNES & SPARKLING WINES

		125ml	Bottle
NV	Alain Thienot Blanc de Blancs	22.00	115.00
NV	Laurent-Perrier Cuvée Rosé	26.00	155.00
2013	Piper Heidsieck Rare Champagne	45.00	270.00
NV	Nyetimber Classic Cuvee, Sussex, England	15.00	90.00
NV	Nyetimber Rosé, Sussex, England	20.00	130.00

WHITE WINES

2022	Côtes du Rhône Villages <i>La Décelle</i> , Rhône Valley, France	10.00	50.00
2023	Grillo IGT, Angelo, Sicilia, Italy	11.50	65.00
2021	Old Vines Chenin Blanc, Raats, Stellenbosch, South Africa	14.00	75.00
2021	Pinot Gris, Seresin Estate, Marlborough, New Zealand	15.00	85.00
2017	Graves, Château Rahoul, Bordeaux, France	17.00	90.00
2022	Auxey-Duresses Les Vireux, Dupont-Fahn, Burgundy, France	19.00	115.00
2022	Châteauneuf-du-Pape, Domaine de La Janasse, Rhône Valley, Fr	35.00	195.00
2021	Meursault, Domaine Michelot, Burgundy, France	37.00	200.00

ROSE WINES

2023	Château Val Joanis Tradition, Rhône Valley, France	12.00	65.00
2021	Bandol The Rosé, Château de Pibarnon, Provence, France	20.00	115.00

RED WINES

2023	Dolcetto d'Alba, Pian Balbo, Poderi Colla, Piedmonte, Italy	11.00	60.00
2015	Haut Medoc Les Calèches de Lanessan, Bordeaux, France	13.00	75.00
2020	Pinot Noir Reserve, Lawson's Dry, Marlborough, New Zealand	14.00	80.00
2020	Bourgogne, Domaine Trapet, Burgundy, France	18.00	95.00
2018	Rioja Finca La Emperatriz H. Hernáiz, Spain	20.00	110.00
2019	Cabernet Sauvignon Bramare, Vina Cobos, Luján de Cuyo, Argen	25.00	130.00
2021	Gevrey-Chambertin, Domaine Harmand-Geoffroy, Burgundy, France	35.00	180.00

WINES BY THE GLASS

Sweet Wines		75ml
2014	Sauternes, Castelnau de Suduiraut, Bordeaux, France	12.00
2020	Jurançon Moelleux Symphonie de Novembre, Cauhapé, Southwest, France	13.50
2021	Moscato Rosa, Franz Haas, Alto Adige, Italy	16.50
2018	Tokaji Édes Szamorodni, Disznókő Dorgó Vineyard , Tokaj, Hungary	17.00
2012	Quarts de Chaume Grand Cru, Domaine des Baumard, Loire Valley, France	19.00
2020	Passito di Pantelleria Ben Rye, Donnafugata, Sicily, Italy	21.00
2019	Vin de Constance, Klein Constantia, Constantia, South Africa	28.50

Fortified Wines

<i>Sherry</i>		75ml
NV	Manzanilla Fina, Bodegas de La Riva	16.00
NV	Vino Dulce Natural Pedro Ximenez, Emilio Hidalgo	11.00
NV	Sherry Oloroso Gobernador, Emilio Hidalgo	11.00
<i>Madeira</i>		75ml
NV	Malmsey Rich Madeira 10yo, Blandy's	12.00
1966	Madeira Sercial, Blandy's	45.00
1980	Terrantez Medium Rich Madeira, Blandy's	48.00
<i>Port</i>		75ml
NV	Reserve Port Six Grapes, Graham`s	10.00
2015	Late Bottled Vintage Port, Grahams	11.00
NV	Tawny Port 10yo, Graham`s	12.00
NV	Tawny Port 20yo, Graham`s	19.00

BOTTLED BEERS & CIDER

Asahi Super Dry Lager Japan, 330ml, 5.2%	8.00
Session IPA Unfiltered GF England, 330ml, 4.5%	8.00
21 Pale Ale Citra, Unfiltered England, 330ml, 5.2%	8.00
Citra Centennial Pale Ale England, 330ml, 0.5% 59Kcal	7.00
Peroni Libera, Zero Lager Italy, 330ml, 0.0% 73 Kcal	7.00
Noam Lager Germany, 340ml, 5.2%	8.50
Aspall Draught Cider Suffolk, UK 330ml 5.5%	7.50

APERITIFS

Aperol	9
Campari	9
Carpano Antica Formula	9
Amaro Montenegro	9
Martini Rubino	9

GIN

Hendrick's	14
Roku Gin	14
Gin Mare	14
Malfy Rosa	12
Monkey 47	17
No. 3 London Gin	15
Sipsmith Dry	13
Tanqueray No.10	14

VODKA

Ketel One	11
Belvedere	14
Ciroc	13
Stolichnaya Elit	14
Sauvelle Vodka	13

All mixers 1.50 when served with a spirit

We serve 50ml by default, 25ml is available upon request

WHISKY

Ardbeg 10y – Scotland	18
Auchentochan 21y – Scotland	32
Brora 30y – Scotland	350
Woodford Reserve Rye – USA	12
Macallan 12y -- Scotland	21
Jack Daniels single barrel – USA	16
Jameson – Ireland	11
Johnnie Walker Blue Label – Scotland	45
Lagavulin 16y – Scotland	20
Maker's Mark – USA	12
Oban 14y – Scotland	25
Dalmore 12y - Scotland	16
Nika from the Barrel – Japan	17
Woodford Reserve Bourbon - USA	12
Yamazaki 12y – Japan	30

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RUM

Diplomatico Reserva Exclusiva	14
Havana 7y	13
Havana Selection de Maestro	18
Goslings Black Seal	12
Santa Teresa 1796	17
Zacapa 23y	18
Zacapa XO	30

TEQUILA & MEZCAL

Casamigos Blanco	18
Lost Explorers Mezcal	16
Don Julio Reposado	18
Don Julio Blanco	18.50
Don Julio 1942	42
Jose Cuervo Reserva de Familia	35

All mixers 1.50 when served with a spirit

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BRANDY

Baron De Sigognac - Armagnac	12
Remy Martin VSOP – Cognac	13
Pere Magloire VSOP – Calvados	12
Rémy Martin XO - Cognac	40
Rémy Martin Louis XIII - Cognac	350

DIGESTIFS

Frangelico	9
Fernet – Branca	9
Tia Maria	9
Baileys	9
Adriatico Amaretto	9
Cazcabel Coffee Tequila	12
Limoncello Luxardo	9
Grand Marnier	9
Grappa Antica Riserva Nonino	18

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