



FOOD & BEVERAGE MENU

WELCOME TO THE FOOD & BEVERAGE MENU

Welcome to an enticing haven, where we invite you to relax and take in the warm and friendly atmosphere whilst savouring a drink, snack or light meal.

Choose from our delicious selection of sandwiches, meals and fine desserts or enjoy our highly acclaimed afternoon tea.

Alternatively unwind with a cool refreshing drink or speciality coffee or celebrate any occasion with a selection from our wine and spirits menu.

We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or use skype in the public areas. Kindly note that the smoking of E-cigarettes is not permitted in any of our indoor public areas.

To log on to our complimentary WiFi service, connect to 'Hotel 41' WiFi, enter your email address and click to accept the terms and conditions.

Spirits are poured in measures of 50ml and are also available in measures of 25ml on request.

Wines by the glass are poured as a 175ml measure and are also available in measures of 125ml on request.

Please note, from time to time vintages may vary

Corkage is charged at £25.00 per bottle of Wine, £50.00 per bottle of Champagne, Sparkling Wine or Sprit and at £5.00 per bottle of beer or soft drink

Tray Charge is applied to In-Room Dining food orders at £7.50 per order

Prices are inclusive of VAT at the current standard rate.

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

VODKA

		50ML
Absolut	40%	14.00
Tito's	40%	15.00
Ketel One	40%	15.00
Belvedere	40%	15.00
Black Cow	40%	15.00
Grey Goose	40%	16.00
Ciroc	40%	20.00

TEQUILA

		50ML
Jose Cuervo Gold	38%	14.00
Jose Cuervo Traditional	38%	15.00
Tapatio Excelencia Gran Reserva	40%	34.00
Casa Dragones Blanco	40%	45.00

RUM

		50ML
Malibu	21%	13.00
Havana Club 3Years	40%	14.00
Foursquare Spiced Rum	37.5%	14.00
Havana Club Especial 8Years	40%	15.00
Diplomatico Reserve Exclusiva	40%	17.00



GIN

	ABV	50ML
Tanqueray	43.1%	14.00
Bombay Sapphire	40%	15.00
Martin Millers	40%	15.00
City of London, Old Tom	41.3%	15.00
Jinzu	41.3%	15.00
Elephant Gin	45%	15.00
Hendrick's	41.4%	15.00
Portobello Road Gin	43.1%	15.00
Tanqueray 10	47.3%	15.00
Sipsmith's London Dry	41.6%	15.00
Aviation	42%	15.00
Tanqueray Sevilla	41.3%	15.00
Drumshanbo Gunpowder Irish Gin	43%	16.00
Sacred Pink Grapefruit	43.8%	15.00
Death's Door	47%	15.00
Bloom	40%	15.00
Gin Mare	42.5%	15.00
No. 3 London Dry	46%	18.00
Monkey 47	47%	18.00

HOT DRINKS

SERVED WITH COOKIES

WE SERVE PMD SIGNATURE LOOSE LEAF TEA & ILLY COFFEE

TEA

PLANTERS

English Breakfast	8.00
Afternoon Blend	8.00
Earl Grey	8.00
Green	8.00

HERBAL

Camomile	8.00
Lemongrass & Ginger	8.00
Fresh Ginger	8.00
Peppermint	8.00
Rooibos	8.00

SEASONAL

Radiant Rose	8.00
Cinnamon Chai	8.00

SINGLE ESTATE

Darjeeling	8.00
Assam	8.00

HOT CHOCOLATE

41 SIGNATURE HOT CHOCOLATE	10.00
Whipped Cream, Chocolate Flake, Sprinkles	

COFFEE

Espresso	7.00
Double Espresso	8.00
Americano	8.00
Cappuccino	8.00
Café Latte	8.00
Café Mocha	8.00
Macchiato	8.00
Hot Chocolate	8.00
Iced Latte	8.00
Iced Mocha	8.00
Matcha Latte	10.00

Add your favourite syrup to your Illy Coffee

Vanilla, Hazelnut, Caramel, Almond

BREAKFAST AT 41

Served Daily:
Monday - Saturday 6:30 - 11:00

And

Sunday & Bank Holidays 6:30 - 13:00

LUNCH & DINNER AT 41

Served Daily:

Monday - Thursday & Sunday 11:00 - 23:00

And

Friday & Saturday 11:00 - 23:30

If you are allergic to any ingredients please inform your waitron who can provide you with a list of allergens contained within our dishes. All requests are treated with extra care, nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free.

We only use free range eggs and are committed to using sustainable fisheries for our fish supplies.

(v) Denotes Vegetarian

(ve) Denotes Vegan



Denotes a favourite signature dish of Mrs T, our Founder and President.

COGNAC & ARMAGNAC

				50ML
Remy Martin VSOP	40%			16.00
Janneau VSOP Armagnac	40%			16.00
Janneau XO Armagnac	40%			28.00
Remy Martin XO	40%			40.00
Richard Hennessy	40%			390.00
Remy Martin Louis XIII	40%	15ML 110.00	25ML 220.00	50ML 450.00

PORT & FORTIFIED WINES

				100ML
Harvey's Bristol Cream	17.5%			11.00
Tio Pepe	15%			12.00
Adriano White Reserva Port	20%			13.00
Ramos Pinto Reserve Ruby Collector	20%			13.00
Taylor's Late Bottled Vintage 2013	20%			15.00
Ramos Pinto Tawny 10years	20%			18.00

DESSERT WINES

				100ML	375ML
Muscat de Beaume de Venise NV, France				11.00	44.00
Chateau Lafaurie-Peyraguey, France					88.00

APERITIFS

		50ML
Martini Rosso	15%	13.00
Martini Bianco	15%	13.00
Martini Extra Dry	15%	13.00
Lillet Blanc	17%	13.00
Pimms No. 1	25%	13.00
Fernet Branca	39%	13.00
Dubonnet	14.8%	13.00
Campari Bitter	25%	13.00
Pernod	45%	13.00
Aperol	11%	13.00
Antica Formula Carpano	16.5%	13.00

LIQUEURS & DIGESTIFS

		50ML
Bailey's Irish Cream	17%	13.00
Frangelico	20%	13.00
Kahlua	20%	13.00
Cointreau	40%	13.00
Limoncello	27%	13.00
Mozart Chocolate Liqueur	17%	13.00
Drambuie	40%	13.00
Grand Marnier	40%	13.00
Disaronno Originale	28%	13.00
Benedictine	40%	13.00
Chambord	16.5%	13.00
Italicuis	20%	13.00

ABSINTHE

		50ML
La Fee	68%	14.00

CONTINENTAL BREAKFAST**38.00**

Our breakfast team will be delighted to freshly prepare and serve your Continental Breakfast Selection.

Juices

Freshly Squeezed: Orange, Pink Grapefruit

Pressed: Apple, Tomato, Pineapple, Cranberry, Beetroot

Cereals

Cornflakes, Bran Flakes , Goji Berry Muesli, Cherry & Blueberry Granola,

Strawberry & Banana Crunch, Cranberry Papaya Crisp

with your choice of milk: Whole, Semi-Skimmed, Skimmed, Soya, Coconut, Almond, Oat

Oat Porridge

with your choice of milk: Whole, Semi-Skimmed, Skimmed, Soya,

Coconut, Almond, Oat or Water

Served with Brown Sugar, Cream & Whisky or Seasonal Fruit Compote

Coconut Kombucha Overnight Oats

Served with Maple Syrup

Fresh Fruit

Served with an Orange & Mint Syrup

Yoghurts

Natural, Greek, Dairy-Free

with your choice of fruit compote: Strawberry, Raspberry, Mango

Selection of Toppings: Goji Berries, Chia Seeds, Pumpkin Seeds, Coconut Shavings, Flax Seeds,

Toasted Sunflower Seeds, Walnuts, Hazelnuts

Bakery Basket

A Selection of Sourdough Breads and Fresh Pastries

with Tiptree Fruit Preserves

Illy Filter Coffee

Americano, Cappuccino, Caffè Latte, Caffè Mocha, Espresso, Hot Chocolate, Macchiato

PMD Speciality Tea

English Breakfast, Chamomile, Darjeeling, Earl Grey, Green, Peppermint, Rooibos

Kindly note your breakfast includes one dish from our à la carte menu, should you wish to order an additional dish, a supplement of £22.50 per dish will be charged

THE FULL ENGLISH BREAKFAST 45.00

INCLUSIVE OF CONTINENTAL BREAKFAST

Free-Range Clarence Court Burford Brown Hen's Eggs cooked your way with
Olde English Sausage, Smoked Maple Cured Bacon, Stornoway Black Pudding, Hash Brown, Portobello Mushroom, Grilled Plum Tomato, Baked Beans

BREAKFAST CLASSICS

INCLUSIVE OF CONTINENTAL BREAKFAST

THE BREAKFAST BAP 45.00

Smoked Streaky Bacon, Olde English Sausage & Fried Egg
Served with Hash Brown

EGGS BENEDICT | ROYALE | FLORENTINE 45.00

Toasted English Muffin, Hollandaise Sauce

OMELETTE 45.00

Your choice of:
Mature Cheddar & Black Treacle Glazed Ham
Mushroom, Spinach & Parmesan (v)
Mixed Herbs, Smoked Salmon, Chive & Caviar

SCOTTISH SMOKED SALMON & CRUSHED AVOCADO 45.00

Poached Eggs, Toasted Sourdough, Hollandaise Sauce

CHARCUTERIE 45.00

Black Treacle Glazed Ham, Aberdeen Angus Bresaola, Dorset Chorizo, Lincolnshire Cheddar. Served with Apple & Raisin Chutney

BUTTERMILK PANCAKES OR WAFFLES (v) 45.00

Strawberries, Blueberries, Maple Syrup

SINGLE MALT WHISKY

LIGHT AND MINERAL

		50ML
Glenmorangie 10YO, Highlands	40%	15.00
Springbank 10YO, Cambeltown	46%	15.00
Glenmorangie 18YO, Highlands	43%	27.00

MEDIUM BODIED

Glenfarclas 10YO, Speyside	40%	15.00
Glenfiddich 15YO, Speyside	40%	17.00
Oban 14YO, Highlands	43%	20.00

RICH AND SHERRIED

Benromach 15YO, Speyside	43%	14.00
Macallan 12YO, Speyside	40%	19.00
Glendronach 12YO, Highlands	43%	19.00
Dalmore Cigar Malt Reserve, Highlands	44%	26.00

SMOKEY AND PEATY

Laphroaig 10YO, Islay	43%	16.00
Caol Ila 12YO, Islay	43%	16.00
Ardbeg 10YO, Islay	46%	17.00
Lagavulin 16YO, Islay	43%	21.00

BLENDING INTERNATIONAL WHISKIES

AMERICAN WHISKEY AND BOURBON

		50ML
Makers Mark	45%	14.00
Jack Daniel's Old No.7	40%	14.00
Woodford Reserve	43.2%	15.00
Jack Daniel's Single Barrel	45%	15.00
Uncle Nearest 1856	50%	20.00

CANADIAN

Canadian Club	40%	14.00
XR Crown Royal	40%	15.00

IRISH

Teeling Small Batch Blend	46%	14.00
Teeling Single Grain	46%	14.00
Jameson's Black Barrel	40%	15.00

JAPANESE

Hibiki	43%	15.00
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SCOTTISH

Famous Grouse	40%	13.00
Compass Box Great King Street, Artists Blend	43%	15.00
Compass Box Signature Range, Asyla	40%	15.00
Johnnie Walker Black Label	40%	16.00
Johnnie Walker Blue Label	40%	45.00

VEGETARIAN FULL ENGLISH BREAKFAST 45.00

INCLUSIVE OF CONTINENTAL BREAKFAST

Free-Range Clarence Court Burford Brown Hen's Eggs cooked your way with

Vegetarian Sausage, Smoked Maple Plant-Based Bacon, Hash Brown, Spinach, Portobello Mushroom, Grilled Plum Tomato, Baked Beans

VEGAN SELECTION

INCLUSIVE OF CONTINENTAL BREAKFAST

CHARCOALED SOURDOUGH BREAKFAST BAP (ve) 45.00

Vegan Sausage, Smoked Maple Plant-Based Bacon, Crushed Avocado, Vegan Cheese, Smoked Chilli Jam

Served with Hash Brown

41 BAKED BEANS ON TOAST (ve) 45.00

Sundried Tomatoes, Avocado, Vegan Cheese

WHEAT FREE FULL ENGLISH BREAKFAST 45.00

INCLUSIVE OF CONTINENTAL BREAKFAST

Free-Range Clarence Court Burford Brown Hen's Eggs cooked your way with

Gluten Free Sausages, Suffolk Back Bacon, Hash Brown, Grilled Plum Tomato and Baked Beans

SOUPS & SALADS

Chicken Noodle Soup 🍲	15.50
Mini Chicken Pot Pie	
Chicken Cobb Salad	25.75
Parma Ham, Avocado, Plum Tomatoes, Boiled Egg, Blue Cheese	
Caesar Salad	21.75
Parmesan, Croûtons, Anchovies	
<i>Add Chicken</i>	4.00
<i>Add Smoked Salmon</i>	5.00
<i>Add King Prawns</i>	6.00

SANDWICHES

ALL SERVED WITH FRENCH FRIES

Buttermilk Chicken Schnitzel Club	25.75
Free-Range Chicken, Crispy Bacon, Egg, Plum Tomato, Lettuce, Mayonnaise & Mixed Salad	
“Famous Wagyu Steak Sandwich”	130.00
Grade A5 Japanese Wagyu Sirloin Steak Katsu Style Truffle Parmesan Fries, Tonkatsu Sauce & Exmoor Caviar	
41 Truffle Cheese Toastie (v)	29.75
Five Cheeses, Seasonal Truffles, Red Onion Chutney	
Lobster Roll	30.75
Chilled Scottish Lobster, Spring Onion, Lemon Mayonnaise, Bloody Mary Ketchup	
London Burrata Wood Fire Flat Bread (v)	20.75
Isle of Wight Tomatoes, Red Onion Jam, Basil Pesto	
Vegan Club (ve)	20.75
Garlic Mushroom Kiev, Plant-Based Bacon, Vegan Cheese, Vegan Mayonnaise, Plum Tomato, Rocket, Smoked Chilli Jam <i>Served on Sourdough Bread</i> <i>Served with Koffmann Fries & Mixed Salad</i>	

41 FAMOUS MARTINI LIST

The Ernest Hemingway Gin Martini	24.00
Gordon's Gin, Noilly Prat Ernest Hemingway usually drank with a frozen martini glass and two onions. His favourite recipe was 50 ml of gin, stirring for one minute and then adding a spoon of dry vermouth in the frozen glass, garnished with the two onions.	
The Churchill's Martini	24.00
Tanqueray Gin Winston Churchill's Martini is a bit different than a classic one, his preference when drinking a gin martini was to stir the gin to perfect dilution and place an open bottle of vermouth next to the martini to aromatise it. Winston Churchill 's perfect recipe is 75ml of gin with a long stirring to dilution and no garnish	
The Clark Gable's Martini	24.00
Sipsmith Gin, Martini Extra Dry Clark Gable's Martini, appeared in one of his films in 1958, Teacher's Pet and his habit of drinking his martini was to have 60ml of very dry gin and run the wet vermouth cork in the rim of the martini glass.	
The Montgomery Martini	24.00
No. 3 London Dry, Martini Extra Dry Field Marshall Bernard Law Montgomery, the 1 st Viscount of Alamein was a British veteran of both Worlds Wars. His favourite method of making the Montgomery martini was to try and outnumber enemy forces in any engagement with a ratio of 15 soldiers to 1 (150ml of gin and 10ml of dry vermouth) and garnish it with a lemon twist or olives.	
Kangaroo Martini	24.00
Absolut Vodka, Martini Extra Dry, Orange Bitter The kangaroo Martini first appeared in 1948 in David Ambury book 'The fine art of mixing drinks' which was the original name of the Vodka Martini. Kangaroo Martini is made of Vodka, extra dry vermouth and dashes of orange bitter, stirred and garnish with lemon twist or olives.	

COCKTAILS

AMARETTO SOUR	20.00
Disaranno Originale, Sugar Cube, Fresh Lemon Juice, Mrs Beters Bitters, Angostura Bitters	
THE BEE'S KNEES	20.00
Four Square Spiced Rum, Lemon Juice, Honey Syrup, Fresh Orange Juice	
THE BEA KEEPER	20.00
Ashford Castle Drumshanbo Gunpowder Irish Gin, Lime Juice, Honey Syrup, Tonic Water	
COSMOPOLITAN	20.00
Absolut Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice	
CROWN STAG	20.00
Makers Mark, Green Chartreuse, Martini Rosso, La Fee Absinthe, Angostura Bitters	
DAIQUIRI	20.00
Havana Club 3yrs, Fresh Lime Juice, Sugar Syrup	
ELDERFLOWER COLLINS	20.00
Tanqueray Gin, Fresh Lemon Juice, Sugar Syrup, St Germain Elderflower Liqueur, Soda	
ESPRESSO MARTINI	20.00
Absolut Vodka, Kahlua Coffee Liqueur, Espresso	
FRENCH 75	22.00
Tanqueray, Fresh Lemon Juice, Emile Leclere Brut NV Champagne	
LIMONCELLO SPRITZ	20.00
Limoncello, Botter Prosecco, Soda	
LYNCHBURG LEMONADE	20.00
Jack Daniel's Old No.7, Fresh Lemon Juice, Cointreau, Lemonade	
MOSCOW MULE	20.00
Absolut Vodka, Angostura Bitters, Fresh Lime Juice, Ginger Beer	
NEGRONI	20.00
Tanqueray Gin, Antica Formula, Campari	
OLD FASHIONED	20.00
Makers Mark Bourbon, Angostura bitters, Sugar Syrup	
PALOMA	20.00
Jose Cuervo Gold, Grapefruit juice, Fresh Lime, Honey, Soda	
PORNSTAR MARTINI	22.00
Absolut Vanilla Vodka, Passion Fruit Juice, Vanilla Syrup, Fresh Lime Juice	
Emile Leclere Brut NV Champagne	
WHISKEY SOUR	21.00
Makers Mark, Fresh Lemon Juice, Sugar Syrup, Ms Beters Bitters	

MAINS

41 Cheeseburger	27.75
Choose between Smoked Applewood, Blue or Cheddar Cheese	
<i>Served on a Toasted Brioche Bun with Koffmann Fries</i>	
<i>Add Fried Egg</i>	1.50
<i>Add Streaky Bacon</i>	3.00
<i>Add Barbecue Short Rib</i>	4.00
Barbecued Jackfruit Vegan Cheeseburger (ve)	23.75
Sweet Potato Coleslaw, Pineapple Relish, Plant-Based Bacon, Chipotle Mayonnaise	
<i>Served on a Charcoal Bap</i>	
<i>Served with French Fries</i>	
Fish & Chips	38.75
Koffman Chunky Chips, Mushy Peas, Tartare Sauce, Curry Sauce, Malted Beer Vinegar, Chip Shop Pickled Onions, Pickled Eggs & Dill Pickles	
Grilled Rib Eye Steak 14oz	62.50
Tomato & Portobello Mushroom, Koffmann Chunky Chips, Béarnaise Sauce	
Mac and Cheese (v)	28.25
Macaroni, Cheddar, Parmesan, Plum Tomatoes	
Pasta Primavera (v) 🌿	25.00
Linguine, Spring Vegetables, Parmesan, Cream, Basil	

DESSERTS

Baked Vanilla Cheesecake 🌿	10.50
Strawberry Compote	
Sticky Toffee Pudding	10.50
Vanilla Ice Cream	
Brownie Chocolate Cake (gf, ve)	10.50
Hot Chocolate Sauce, Peanut Ice Cream	
Selection of British Cheese (v)	15.50
Grapes, Celery, Chutney, Quince, Biscuits	

SHARING STANDS

Choice of 4 Plates	41.00
Lobster Roll Bloody Mary Ketchup	2 Pieces
Tempura Soft Shell Crab Asian Dressing	2 Pieces
Mince Meat Filled Spring Rolls Sweet Chilli Sauce	4 Pieces
Sausage Roll Ketchup	4 Pieces
Peking Duck Steamed Buns Hoisin Sauce	2 Pieces
Ham & Cheese Croquettes Honey Mustard Sauce	3 Pieces
Sesame Fried Chicken Strips Sweet Chilli Mayonnaise	3 Pieces
Roasted Corn Fritters (ve) Chimichurri Sauce	4 Pieces
Barbecue Jackfruit Bao Bun (ve) Pineapple & Chilli Relish	2 Pieces

24 HOUR MENU

Grilled Toast Sandwiches on Sourdough Bread	15.50
Vegan Cheese & Tomato (ve)	
Cheese & Ham	
<i>Served with Vegetable Crisps & Mixed Salad</i>	
Vegan Club (ve)	20.75
Garlic Mushroom Kiev, Plant-Based Bacon, Vegan Cheese, Mayonnaise, Plum Tomato, Rocket, Smoked Chilli Jam	
<i>Served on Sourdough Bread</i>	
<i>Served with Vegetable Crisps & Mixed Salad</i>	
London Burrata Wood Fire Flat Bread (v)	20.75
Isle of Wight Tomatoes, Red Onion Jam, Basil Pesto	
<i>Served with Vegetable Crisps & Mixed Salad</i>	
Bangers & Mash	28.25
Sausages, Mustard Mash, Onion Gravy	

DESSERTS

Baked Vanilla Cheesecake 	10.50
Strawberry Compote	
Sticky Toffee Pudding	10.50
Vanilla Ice Cream	

FRESH SMOOTHIES

DETOX SMOOTHIE	330ML
Orange, Green Apple, Pineapple, Banana, Ginger, Spinach, Coriander, Lime	10.00
RECHARGE SMOOTHIE	
Banana, Spinach, Kale, Carrot, Ginger, Coriander, Lime	8.00
REFUEL SMOOTHIE	
Banana, Almond Milk, Passion Fruit	8.00

SOFT DRINKS

WATER	330ML	750ML
Belu Still & Sparkling Mineral Water	6.00	8.00
COCA COLA / DIET COKE / COKE ZERO		330ML
		7.00
FEVERTREE		200ML
Tonic, Light Tonic, Mediterranean Tonic, Lemonade, Soda, Ginger Ale, Ginger Beer		6.00
CHILLED JUICE		7.00
Cranberry, Pineapple, Tomato, Apple, Beetroot		
FRESHLY SQUEEZED JUICE		7.00
Orange & Grapefruit		

BOTTLE BEERS, CIDERS AND ALES

		330ML
Meantime Lager, UK	5.3%	10.00
Meantime Pale Ale, UK	4.5%	10.00
Peroni, Italy	5.1%	10.00
Magners, Ireland	4.5%	10.00
Freedom Organic Helles, England	4.8%	10.00
		500ML
Aspall, England	5.5%	13.00
London Pride, UK	4.7%	13.00

NON ALCOHOLIC BEVERAGES

ORANGE & TONIC		14.00
Lyres Italian Orange, Tonic		
CLASSIC NOJITO		14.00
Mint, Lime Juice, Soda		
STRAWBERRY NOJITO		14.00
Strawberry Syrup, Lemonade		
PINK LEMONADE		14.00
Grapefruit Juice, Lemon Juice, Elderflower Syrup, Soda		
ELDERFLOWER REFRESHER		14.00
Cranberry Juice, Lemonade, Elderflower Syrup, Lemon juice		
JUNGLE BIRD		14.00
Lyres Italian Orange, Pineapple Juice, Lyres Dark Cane Spirit, Sugar Syrup		

NON ALCOHOLIC CHAMPAGNE AND SPARKLING WINE

	125ML	750ML
Wild Idol	24.00	120.00
So Jennie	24.00	120.00
NON ALCOHOLIC SPIRITS		50ML
Lyres Italian Orange		15.00
Seedlip Gin		15.00
NON ALCOHOLIC BEER		330ML
Beck's Blue		10.00

CHILDREN'S MENU

BESPOKE FOR YOUNGER GUESTS UNDER THE AGE OF 12

Crudites	8.50
Hummus	
Grilled Toast Sandwiches on Sourdough Bread	15.50
<i>Served with Koffmann Fries & Mixed Salad</i>	
Vegan Cheese & Tomato (ve)	
Cheese & Ham	
Sesame Chicken 🌿	18.75
<i>Served with Koffmann Fries</i>	
Sweet Chilli Mayonnaise	
Grilled Chicken Breast	19.75
Mashed Potato, Wild Mushroom Sauce	
Fish & Chips	18.75
Mushy Peas, Tartare Sauce	
Beef Burger	19.75
<i>Served with Koffmann Fries, Lettuce, Ketchup, Mayonnaise</i>	
<i>Add Smoked Applewood, Blue or Cheddar Cheese</i>	1.50
<i>Add Streaky Bacon</i>	3.00
Spaghetti	18.75
<i>With choice of:</i>	
Bolognese Sauce	
Cheese & Ham Sauce	
Tomato and Basil (v)	

Desserts

Fruit Salad (ve)	9.75
Knickerbocker Glory	9.75
Strawberry & Vanilla Ice Cream, Popping Candy Cream, Wafer	

WHITE WINES

DRY

TRENTINO PINOT GRIGIO, L'ARISTOCRATICO 2020, ITALY Light and refreshing, formed primarily from Pinot Grigio/Pinot Gris grapes	175ML 14.00	BTL 49.00
MADELEINE ANGEVINE 2021, ENGLAND Ripe orchard fruit and flinty aromas on the nose and continue to show on the palate.	15.00	53.50
ALBARINO BERNON BODEGAS AQUITANIA, 2020, SPAIN Fruity and fresh flavours, from the variety: it is balanced, persistent and with a lively acidity	19.00	66.50
DOMAINE DES MALANDES CHABLIS 2020, FRANCE Typically exquisite expression of Chablis with purity of fruit, lemon, green apple, grapefruit and white peach, with an engaging liveliness and a refreshing flinty finish	19.00	66.50
DOMAINES VACHERON SANCERRE 2020, FRANCE The nose has lovely citrus - grapefruit and lime zest with minerality and vegetal notes. The palate is dry and fresh with lots of ripe citrus fruit with a touch of nectarine		84.00

MEDIUM BODIED

PIESPORTER MICHELSBERG 2020, GERMANY Delicate floral aromas and generous fruit give this medium style wine a fresh and harmonious character	175ML 14.00	BTL 49.00
PRINCES ABBES DOMAINE SCHLUMBERGER, PINOT GRIS 2017/2018, FRANCE The nose is open and pleasant, with a deep intensity. Racy, dominance of candied overripe flavours, yellow fruits, quince, Mirabelle plum and honey		66.50

ROSÉ WINES

ROSÉ DE SOPHIE CÔTES DE PROVENCE 2021, FRANCE A beautiful raspberry-pink colour. Elegant, fresh & delicate with flavours of peach, apricot & hints of white blossom.	175ML 17.00	BTL 59.50
PASCAL JOVLIET SANCERRE ROSÉ 2021, FRANCE Pale salmon pink in colour with a subtly nose of fresh berries. On the palate the wine is delicate and elegant with layers of herb, strawberry and a clean, crisp finish	20.00	70.00
DOMAINES OTT CLOS MIREILLE 2020/2021, FRANCE Very pale, delicate pink colour; fragrant, subtle; crisp with lovely white fruit and strawberry flavours		94.50

CHAMPAGNE AND SPARKLING WINE

NON VINTAGE		125ML	750ML
Emile Leclere Brut NV	12%	20.00	102.00
Lanson Le Black Reserve	12%	20.00	102.00
Joseph Perrier Cuvee Royale Brut, Brut NV	12%		140.00
Veuve Clicquot, Yellow Label NV	12%		150.00
Louis Roederer, Brut Premier NV	12%		150.00
Bollinger, Special Cuvee Brut NV	12%		160.00
Ruinart Blanc De Blanc	12.5%		190.00
ROSÉ		125ML	750ML
Emile Leclere Brut Rose NV	12%	22.00	110.00
Lanson, Rosé Label NV	12.5%		150.00
Joseph Perrier Cuvee Royale Brut, NV	12%		160.00
Ruinart Rosé NV	12%		200.00
Gosset, Grand Rosé NV	12%		220.00
VINTAGE			750ML
Louis Roederer, Cristal 2009	12%		800.00
VINTAGE ROSÉ			750ML
Louis Roederer, Brut Rosé 2013	12%		190.00
HALF BOTTLES			375ML
Ruinart Blanc De Blanc	12%		95.00
Ruinart Rosé NV	12%		95.00
ENGLISH SPARKLING WINE			750ML
Nyetimber Classic Cuvee	12%		120.00
PROSECCO		125ML	750ML
Botter Prosecco Superiore	11.5%	14.00	70.00

SABRAGE

THE ART OF SABRAGE CAN BE PERFORMED BY ONE OF OUR SABREURS ON PURCHASING ANY CHAMPAGNE OR SPARKLING WINE FOR AN ADDITIONAL £41.00

BOUCHARD FINLAYSON WHITE WINES

DRY

	175ML	BTL
BLANC DE MER 2019	15.00	52.50
SANS BARRIQUE CHARDONNAY 2019	16.00	56.00
WALKER BAY SAUVIGNON BLANC 2021	16.00	56.00
SAUVIGNON BLANC RESERVE 2018	17.00	59.50

MEDIUM BODIED

	175ML	BTL
CROCODILE'S LAIR CHARDONNAY 2019	17.00	59.50

FULL BODIED

	175ML	BTL
MISSIONVALE CHARDONNAY GOLD 2018	20.00	70.00

BOUCHARD FINLAYSON RED WINES

FULL BODIED

	175ML	BTL
HANNIBAL RED BLEND 2019	22.00	77.00
GALPIN PEAK PINOT NOIR 2019	24.00	84.00
GALPIN PEAK PINOT NOIR TÊTE DE CUVÉE 2017		290.00

RED WINES

LIGHT BODIED

	175ML	BTL
CUVEE PRESIDENTE MARGUERITE, CAVE DE FLEURIE 2020, FRANCE	15.00	52.50
This wine boasts a deep garnet blue flecked with purple and a powerful complex nose of red fruit subtler spices such as vanilla		

MEDIUM BODIED

	175ML	BTL
RAMOS PINTO DUAS QUINTAS TINTO 2019, PORTUGAL	15.00	52.50
An intense and mature bouquet with floral aromas of plum and black cherry		

	20.00	70.00
MARQUES DE MURRIETA RIOJA RESERVA 2016, SPAIN		
Flavours of ripe plum, red cherry and berries blend with spicy notes of liquorice and sweet balsamic. The wine is silky and well balanced with rounded tannins and refreshing acidity. The long, mineral finish has notes of sweet spice and ripe plum fruit		

		73.50
SCHRODER & SCHYLER MARGAUX PRIVATE RESERVE 2019, FRANCE		
Deep and bright colour. With a fruity bouquet of silky red fruits and hints of black fruits and spice, this wine is both velvety and pleasant		

		77.00
GIGONDAS, DOMAINE CECILE CHASSAGNE 2017/2019, FRANCE		
Vivid ruby-red. Perfumed aromas of ripe red berries, hints of peppery spices. Finishes long, featuring smooth tannins and suave, floral-dominated persistence		

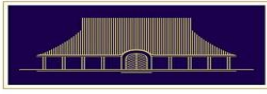
FULL BODIED

	175ML	BTL
UVAS DOL SOL MALBEC RESERVE 2020/2021, ARGENTINA	16.00	56.00
Full bodied, with aromas and flavours of dark fruits, plum, spice and vanilla		

	19.00	66.50
GIMBLETT GRAVELS MERLOT 2018/2019, NEW ZEALAND		
Dark plummy notes are to be found on the nose alongside woody herbs such as thyme, mingling with savoury, gamey aromas. There is a slight pepper spice character with lifted floral and dark berry notes.		

		120.00
CHATEAU DE PEZ St.-ESTEPHE 2014/2016, FRANCE		
This is ripe, rich yet mellow on the nose and the front palate that is supple and flavourful. Then the St.-Estèphe tannins come through on the finish. Very well made		

		600.00
TENUTA SAN GUIDO , SASSICAIA 2010, ITALY		
The 2010 Sassicaia is just beginning to show the first signs of aromatic development. Sweet tobacco, mint, pine, dried cherries and liquorice open up in the glass		



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

Tasting Notes of our White Wines

Blanc de Mer 2019

Wave upon wave of refreshing pineapple and apricot fruit purity, packed with floral perfume. Silken richness and elegance combine to entice the senses. A lemony persistence, with saline highlights, makes for an appealing finish. Great now, but will develop additional complexity.

Sauvignon Blanc 2021

Now finished under screwcap to capture fresh vibrancy and minimize bottle variation, the wine shows tangy apple, fig and pineapple fruit flavours. An approachable nature and silky texture, with wet stone elements adding to overall complexity.

Mouth-watering and integrated finish. Serve chilled and enjoy as the wine unfolds in your glass.

Suitable for Vegans

Sauvignon Blanc Reserve 2018

Graceful and pure wine, styled by Semillon complexity. Initial flavour is salty and extends to a tangy peach, honeysuckle and lemon peel intensity towards a refreshing fig-filled finish

Sans Barrique (unoaked) Chardonnay 2018

Freshly styled with its hallmark lemony texture hinting at cool summer nights. Brilliant pear, quince and orange blossom focuses around a lively core of moderate intensity.

Crocodile's Lair/Kaaimansgat Chardonnay 2017

This pleasing palate adventure offers hints of litchi, white peach, kiwi fruit, strawberry smoothie and golden tangerine combining to generate a memorable taste experience.

Gold Medal (95 pts) - International Wine Challenge, 2020.

Suitable for Vegans

Crocodile's Lair/Kaaimansgat Chardonnay 2019

Stunning initial aromas of spice intertwined effortlessly with citrus blossom and zest. Perfectly balanced textural richness is delivered with integrated oak support. The palate is refreshed by a persistent oyster-shell coated finish. A Dynamic wine for any occasion.

Suitable for Vegans

Missionvale Chardonnay 2018

Invitingly rich, with textbook mineral intensity slicing through bright peach and fresh grapefruit flavours. Exhibits ginger and nutmeg spiced notes. Balanced beams of oak and fruit complexities are focussed by a refreshing lemon rind finish. Lingers effortlessly.

Gold Medal (97 pts) - IWSC, 2020

Gold Medal - IWC, 2020

93 pts - Tim Atkin (MW), South Africa Special Report, 2020

93 pts - James Suckling, 2020

90 pts - Global Chardonnay Masters 2020

Suitable for Vegans



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

Tasting Notes of our Red Wines

Hannibal 2019

Supple dried cherry, blackberry and savoury meat burst underpinned by a tobacco and green olive core. An appealing mid-palate grip is counter-balanced by refreshing acidity hinting that patience will be greatly rewarded.

94 pts - Tim Atkin (MW), South Africa Special Report, 2020; 93 pts - James Suckling, 2020

Galpin Peak Pinot Noir 2019

Another classic example of a typical Bouchard Finlayson Galpin Peak offering. Firm and resonating with anticipation, its flavour profile is slowly unfolding where a little patience will offer a generous palate of fruits of the forest flavours and development of complex cherry and dark berry tones.

Tête de Cuveé Pinot Noir 2017

Silky layers of ripe blueberry and vivid plum that shows touches of spice and espresso. Restrained initially, but gains depth over the length of the palate and lingers effortlessly on a refined finish. Polished tannin integrates well, but the wine demands patience to reveal its full potential.

94 pts - Tim Atkin (MW), South Africa Special Report, 2019.

Suitable for Vegans

Tête de Cuveé Pinot Noir 2019

Brilliantly pure. Fresh cranberry and juicy plum aromas weave through savoury exotic spices. Powered by sleek and well-defined tannins, the wine glides elegantly across the length of the palate. A finely textured core of earthen salinity leads to a lasting finish. *93 pts - James Suckling, 2020; Five Stars - Platter's Guide, 2021.*

Suitable for Vegans