



COCKTAIL BAR

CHAMPAGNE & SPARKLING WINE

CHAMPAGNE & SPARKLING BY THE GLASS	GLASS
Nyetimber ,Classic Cuveé,Sussex,ENGLAND '04	17.50
Nyetimber Rosé Sussex,ENGLAND '08	25.00
Oxo, Brut, NV	13.50
Perrier Jouet, Grand Brut, NV	15.00
Harvey Nichols, Brut Rosé, NV	16.50
Moët & Chandon, Rosé Imperial Brut, NV	22.50
Perrier Jouet, Blason Rosé, NV	22.50

NON-VINTAGE	BOTTLE
Oxo, Brut, NV	53.00
Perrier Jouet, Grand Brut NV	60.00
Bollinger, Special Cuvée, NV	100.00
Krug, Grande Cuvée, NV	295.00
Ace of Spades, Armand de Brignac Gold Brut NV	575.00

ROSÉ	
Harvey Nichols, Brut Rosé, NV	60.00
Möet et Chandon, Brut Rosé, NV	90.00
Perrier Jouet, Blason Rosé, NV	90.00
Krug, Brut Rosé, NV	550.00

VINTAGE	
Perrier Jouet '98	92.50
Bollinger, La Grand Année '02	170.00
Perrier Jouet, Belle Époque '04	195.00
Perrier Jouet, Belle Époque Brut '02	195.00
Moët & Chandon, Cuvée Dom Pérignon '02	230.00
Perrier Jouet, Belle Époque Brut Rosé '02	250.00
Louis Roederer, Cristal '04	425.00
Krug '98	450.00

MAGNUMS	
Oxo Brut, NV	110.00

SPARKLING WINE	
Harvey Nichols, Prosecco, Veneto, NV ITALY	30.00
Nyetimber ,Classic Cuveé,Sussex,ENGLAND '04	75.00
Nyetimber Rosé Sussex,ENGLAND '08	100.00

This is a reduced selection of our champagne range.
For full list please ask to see our wine list

COCKTAILS - SPARKLING

ROOM WITH A VIEW Sit back, relax & enjoy the vista with a decadent mix of Sipsmith London dry gin, Kirsch eau de vie, Chocolate bitters & cherry sugar syrup. Charged with OXO Brut Champagne. House brandied cherry	13.50	U
BRIEF ENCOUNTER Absolut vanilla vodka & rhubarb liqueur shaken with fresh lemon juice & Harvey Nichols lavender honey. Topped with OXO Brut Champagne	13.50	U
BLOOD ORANGE MIMOSA Blood orange nectar & agave sec. Stirred with OXO Brut Champagne	13.50	U
CLASSIC CHAMPAGNE COCKTAIL Bitters soaked white sugar cube doused with Martell VSOP cognac. Charged with OXO Brut Champagne. Lemon twist	13.50	U
UNDERCOVER LOVER Ketel One Citroen vodka & Licor 43 Shaken with crushed strawberries, frais de bois. Stirred & poured with Harvey Nichols Prosecco	13.50	U
RASPBERRY ROYAL FIZZ A perennial OXO favourite. Raspberries 3 ways- Absolut Rasberri vodka, framboise & crushed fruit. Mixed and charged with Harvey Nichols Prosecco	13.50	U

COCKTAILS - HOUSE STYLING

COCKTAIL OF THE MONTH Showcasing the release of Adnams zesty Limoncello. Created by Dominic Jacobs, Harvey Nichols Vth floor Bar Knightsbridge

SOUTHWOLD SPRING

Adnams Limoncello, ginger liqueur & rose sugar shaken with fresh thyme, egg white & fresh lemon juice

12.50



DRY FINO SPRITZ

A light aperitif of dry fino sherry, St Germain elderflower, Martini D&G gold vermouth. Built over ice. Soda charge. Lemon twist

12.50



WINDJAMMER

Banks 5 Island rum, ginger liqueur & pear brandy shaken with fresh pressed pineapple & lime juices, egg white, pineapple crisp & nutmeg

12.50



LONDON CALLING

Beefeater London dry gin in harmony with sloe gin, Noilly Prat dry vermouth & orange bitters. A Clash this isn't. Served straight up, lemon twist

12.50



SOUTHBANK COCKTAIL

Locally produced Beefeater 24 gin & Belvedere grapefruit vodka. Shaken with lychee liqueur, fresh ruby grapefruit juice & a spot of sugar

12.50



PLEASURE BOAT

Drift on by with our homage to Tiki-style drinks. An elaborate tropical concoction of Elements 8 barrel infused spiced rum & house orgeat, shaken with fresh pineapple, scooped passion fruit, fresh lime, falernum & aromatic bitters. Float of fired Woods 100 & nutmeg

12.50



If you would like to purchase a Tiki cup as a souveneir ,the cost is 15.00 or 18.00 for the cocktail & cup

PORT OF LONDON

12.50 

Playing on the theme of the Port'n lemon. With the aid of mirrors, catch a glimpse downriver of the historical Port of London area... We've taken our own HN LBV Port & Beefeater winter release gin. Shaken with house lime cordial and lemon. Spritz of bitter lemon

PRESS GANG

12.50 

In honour of all those that took the 'Kings shilling' and pressed into British Naval service. Many from the old London docks. Loosely based on 'Old Grog'. Woods Navy strength rum, Kings Ginger liqueur, lime, falernum, fresh raspberry. Lashed with Luscombe organic ginger beer & bitters

TEQUILA NEW FASHIONED

12.50 

Reposado tequila, chocolate & aromatic bitters stirred and served with agave nectar & lime twist

TRUTH SERUM

12.50 

Loosen the tongue with a trinity of Bitter Truth herbal elixir, stirred with Antica formula vermouth & Benedictine. Dashed with recreated Bokers bitters. Snapped lemon twist. Served short, strong and aromatic

LITTLE CARMINE

12.50 

'A friend of ours' Campari & Beefeater London dry gin shaken with rhubarb liqueur & fresh orange juice. Served on the rocks

GOTHIC MANHATTAN

12.50 

Woodford reserve bourbon stirred with Antica formula vermouth, Jerry Thomas bitters. Black liquorice rinse. House-brandied cherry

CREOLE RUM SHRUB

12.50 


Raisin infused Havana club rum & St Teresa orange shrub rum, muddled with fresh lime & orange, demerera sugar. Creole bitters. Crushed ice


SWINGING DIXIE

12.50 


Hailing from the Deep south. Succulent apricot infused Buffalo Trace bourbon built with fresh mint, fresh pineapple, apricot brandy. Decked with ice and trimmings."

All spirits and liqueurs are sold as 50ml. 25ml available upon request. Vermouth sold at 100ml. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.


HOLLAND HOUSE COCKTAIL 12.50 
Dutch Genever & Żubrówka vodka, shaken with
Gancia Rosso vermouth & fresh apple juice. Apple &
honey foam. Served straight up. Red apple


EARL GREY MAR-TEA-NI (V.2) for two people 19.00 
Beefeater 24 gin & orange Curacao, lengthened
with Earl Grey cordial, dry vermouth, fresh lemon,
repeal bitters. Citrus twists. A nod and a wink to a
Prohibition style serve


DOUBLE AGENT 12.50 
Duplicitous foil to 007's Vesper Lynd Martini. Two base
spirits of Absolut vodka & Beefeater London dry gin,
with a wash of plum liqueur & green Chartreuse.
Stirred not shaken. Orange twist

QUINCE -ESSENTIALLY 12.50 
Chivas Regal 12 year old scotch, quince & Kings
ginger liqueurs. Shaken with fresh apple juice &
aromatic bitters. Served tall. Red apple & nutmeg dust

COCKTAILS - CLASSIC INTERPRETATIONS

GIN or VODKA CLASSIC MARTINI 12.50 
Choices of premium gin or vodka with dry vermouth
made in your preferred way. Wet or dry. Our own
pickle mix on the side if desired. Olive or twist

MARTINEZ 12.50 
Named after a 19th C. Californian gold rush town.
Hayman's Old Tom gin poured with sweet vermouth,
Maraschino & recreated Bokers bitters. Stirred.
Lemon twist

AVIATION 12.50 
A delectably fragrant cocktail taken from the 1919
book 'Recipes for mixed drinks'. Beefeater London dry
gin shaken with Maraschino, dash of violet liqueur,
sugar & fresh lemon juice. Served straight up

VESPER

12.50 

The original James Bond classic Martini quoted in 'Casino Royale.' We take Absolut 100 vodka shaken with Beefeater London dry gin & Lillet aromatized wine. Shaken. Lemon twist

RYE MANHATTAN

12.50 

Our take on the native New Yorker. First becoming fashionable in the 1870's NYC. Pikesville rye whiskey stirred with Antica formula vermouth & Jerry Thomas bitters

SAZERAC

12.50 

Originating historically from New Orleans. Our version takes Woodford reserve bourbon & Martell VSOP cognac stirred with traditional Peychaud bitters & sugar. Absinthe rinse. Lemon twist

GIMLET

12.50 

A simple mix of Juniper led Tanqueray gin & house made lime cordial. Stirred, strained, lime twist. A marriage made in heaven

NEGRONI

12.50 

Legend has it that a certain Count Negroni wandered into a Milanese bar one day and asked for his Americano to be stiffened somewhat! Producing this delicious enduring & bitter sweet classic. Beefeater London dry gin, Antica formula vermouth & Campari. Rocks, flamed orange twist

OXO HOUSE STYLE MARGARITA

12.50 

Our own take, a cross dressing mix between the classic & a Tommy's Margarita. Ocho silver tequila balanced with agave sec & fresh citrus juices. Rocks & salt

HOUSE BLOODY MARY

9.95 

Our award winning recipe of Ketel One Citroen vodka built with tomato juice, our own preparatory spice mix. Crowned with PX sherry

RASPBERRY GIN DAISY	12.50	
Inspired by 'Professor' Jerry Thomas bartender extraordinaire in the U.S. 1880's Beefeater London dry gin, raspberry ripple & fresh lemon lengthened with soda. Crowned with green Chartreuse. Decked with crushed ice		
DARK N' STORMY	12.50	
The national drink of Bermuda. For this version we've utilized Gosling's Black Seal rum, aromatic bitters & fresh lime juice. We've then skipped over to Barbados and added their local falernum. Charged with lashings of organic ginger beer		
RAFFLES SINGAPORE SLING	12.50	
The authentic recipe served at the famous far eastern outpost. Beefeater London dry gin & Cherry Herring Shaken with fresh lime, grenadine, pineapple juice, Cointreau, Bénédictine & bitters		
MOJITO ESPECIAL	12.50	
The world's current favourite cocktail. Havana Club Especial gold rum muddled with fresh limes, fresh mint, sugar & soda. Served tall over crushed ice		
STINGER	12.50	
A retouched version of Martell VSOP cognac shaken with white mint crème, fresh mint leaf & hint of orange bitters. Fine strained to make a perfect digestif		

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PUNCH BOWLS

.....Because its good karma to share (most)things in life
Ideal for up to 6 guests

BRANDY APPLE PUNCH 48.00
Courvoisier Exclusif Cognac & Kingston Black apple
aperitif built with fresh apple juice,Pomegranate
grenadine,4 fruit tea and aromatic bitters

THREE RIVERS PUNCH 48.00
Trois Rivieres Rhum Agricole & Canton ginger
liqueur mixed with house raspberry syrup,fresh lime
juice,lemonade and creole bitters

COCKTAILS - TEMPERANCE

ORIENTAL CHILL 6.50 U
Crushed lychees, fresh lime juice & coconut syrup charged
with organic ginger beer

SPICED APPLE COOLER 6.50 U
Fresh apple juice, cinnamon sugar, fresh lemon and
soda spritz

SOFT DRINKS

Freshly squeezed orange juice 3.75
Freshly squeezed ruby grapefruit juice 3.75
Fresh pressed cloudy apple juice 3.75
Fresh pressed pineapple juice 3.75
Tomato juice 3.75
Fresh pressed cranberry juice 3.50
Luscombe farm organic soda's – raspberry lemonade or
ginger beer or elderflower bubbly 3.95
Red Bull 3.00
Coca Cola/Diet Coke 2.75
Hildon fizzy/still water 750ml 4.75
Hildon fizzy/still water 330ml 2.50
Mixer 1.35

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GIN

Monkey 47	12.50
No. 209	10.50
Tanqueray No. Ten	9.00
Bols Genever	9.00
Gin Mare	9.00
Tanqueray Rangpur	8.50
Bloom	8.50
Beefeater London Market limited release	8.50
Beefeater 24	7.50
Hendrick's	7.50
Sipsmith	7.50
Bombay Sapphire	7.50
Hayman's old Tom	7.50
Tanqueray Export Strength	7.50
Adnams First Rate	7.50
Plymouth Original Strength	6.00
Beefeater London Dry	5.75

VODKA

Crystal Head CANADA	12.50
Stolichnaya Elit RUSSIA	10.50
Adnams Longshore ENGLAND	9.00
Adnams North Cove Oak aged ENGLAND	9.00
Babicka Wormwood CZECH REPUBLIC	9.00
Grey Goose FRANCE	9.00
Chase ENGLAND	9.00
Chase Bramley Apple Limited Edition ENGLAND	9.00
Chase English Oak Smoked Limited Edition ENGLAND	9.00
Chase Marmalade ENGLAND	9.00
Belvedere POLAND	9.00
Belvedere flavoured POLAND	9.00
Orange, Lemon, Pink Grapefruit, Black Raspberry	
Wodka Polsk Czeri-Cherry	7.50
Absolut 100 SWEDEN	7.50
Sipsmith ENGLAND	7.50
Krupnik Honey POLAND	7.50
Zubrowka Bison Grass POLAND	7.50
Ketel One HOLLAND	7.50
Ketel One Citroen HOLLAND	7.50
Absolut flavoured SWEDEN	6.00
Citron, Raspberri, Vanilia	
Absolut SWEDEN	5.75

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COGNAC

Hennessy Richard H	160.00
Rémy Martin Louis XIII	140.00
Delamain Reserve De La Famille	45.00
Martell XO	25.00
Courvoisier XO	25.00
Hennessy XO	25.00
Martell Cordon Bleu	20.00
Delamain Pale & Dry XO	15.00
Remy Coeur de Cognac	12.50
Hennessy Fine de Cognac	10.50
Rémy Martin VSOP	10.50
Martell VSOP	9.00

ARMAGNAC

Darroze reserve 10-year-old	20.00
Darroze 1988 Domaine de Martin	15.00
Chateau Laubade XO	15.00
Sigognac 10-year-old Bas-Armagnac	9.00

CIDER BRANDY & CALVADOS

Somerset Royal Cider Brandy 5 yo	9.00
Somerset Royal Cider Brandy 10 yo	10.50
Pays d'Auge, 6-year-old, Adrien Camut	10.50
Dupont VSOP	9.00

GRAPPA

Jacopo Poli Torcalato Grappa	12.50
Grappa de Amarone Allegrini	9.00

FORTIFIED

GLASS BOTTLE

Warres 1977	31.00	215.00
Krohn, Colheita Port 1978	19.75	145.00
Churchills, 20 year old Tawny, Port (375ML BT)	14.25	70.00
Harvey Nichols 10 year old Tawny Port (500ML BT)	11.00	53.00
Oloroso Seco, Emilio Hidalgo Sherry (750ML BT)	7.50	52.00
Harvey Nichols LBV Port '07 (500ml BT)	8.25	40.00
NPU, Sanchez Romate, Amontillado Sherry	7.00	
Una Palma Gonzalez Byass Fino Sherry	6.00	
Leonor Palo Cortado Sherry	5.25	

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WHISKY

BLENDED

Johnnie Walker Blue Label	40.00
Chivas Regal 18-year-old	12.50
Johnnie Walker Black Label 12-year-old	7.50
Monkey Shoulder triple malt	7.50
Chivas Regal 12-year-old	6.50

SPEYSIDE

Glenfiddich Rare Collection 40-year-old	150.00
Adelphi The Whisky That Cannot Be Named 1953	75.00
Glenrothes 1988	25.00
Cragganmore 12-year-old	10.50
Glenlivet Nadurra 1991	10.50
Glenrothes select reserve	9.00
Glenlivet 12-year-old	9.00
Balvenie Doublewood 12-year-old	9.00
The Macallan Sherry Oak 12-year-old	8.50

HIGHLAND MALTS

Oban 14-year-old	9.00
Glen Garioch founders reserve	7.00

ISLE OF ORKNEY

Highland Park 25-year-old	30.00
Highland Park 'Thor' Limited edition 16-year-old	25.00
Highland Park 12-year-old-	20.00
St Magnus Limited edition Number 2	
Highland Park 12-year-old	9.00

ISLE OF SKYE

Talisker 57 degrees	15.00
Talisker 10-year-old	9.00

LOWLAND MALTS

Auchentoshan Three wood	12.50
Glenkinchie Distillers Edition	10.50

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ISLAY MALTS

Ardbeg Alligator very limited release	15.00
Lagavulin 16-year-old	10.50
Bowmore Tempest 10-year-old	10.00
Small batch release number 1	
Laphroaig Quarter Cask	12.50
Caol Ila 12-year-old	9.00
Laphroaig 10-year-old	9.00
Ardbeg 10-year-old	9.00

WHISKEY

IRISH

Bushmills Black Bush	7.50
Jameson 1780 12-year-old	7.50
Jameson	6.00

NORTH AMERICAN

Pappy Van Winkle Family Reserve 20-year-old	20.00
Van Winkle Family Reserve Rye 13-year-old	12.50
Noah's Mill 15-year-old	12.50
Old Rip Van Winkle 10-year-old	12.50
Elijah Craig 12-year-old	12.50
Rowan's Creek 12-year-old	10.50
Jack Daniels single barrel	10.50
Blanton's reserve	9.00
Knob Creek 9-year-old	9.00
Maker's Mark	7.50
Buffalo Trace	7.50
L&G Woodford Reserve	7.50
Canadian Club	7.50
Pikesville straight rye	6.50
Jack Daniels	6.00

JAPANESE

Hakushu Heavily Peated	15.00
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RUM

Havana Club Máximo CUBA	180.00
Havana Club 15 años CUBA	30.00
Banks 7 Island Golden Age WEST INDIES	15.00
Banks 5 Island WEST INDIES	12.50
Gosling's Family Reserve BERMUDA	12.50
Zacapa 23-year-old Solera GUATEMALA	12.50
Diplomatico Reserva Exclusiva VENEZUELA	10.50
Pyrat XO ANGUILLA B.W.I	10.50
Havana Club Selección de Maestros CUBA	10.50
Bristol Black Spiced BLENDED ORIGIN	10.50
Mount Gay Extra Old BARBADOS	9.00
El Dorado 15 yo Special Reserve GUYANA	9.00
Elements 8 Platinum ST. LUCIA	9.00
Elements 8 Barrel Infused Spiced ST. LUCIA	9.00
Wray & Nephew Overproof JAMAICA	9.00
Trois Rivières Blanc MARTINIQUE	9.00
The Kraken Black Spiced U.S.A.	7.50
Appleton VX JAMAICA	7.50
Woods 100 Old Navy GUYANA	7.50
Gosling's Black Seal BERMUDA	7.50
Havana Club 7 años CUBA	7.50
Koko Kanu Coconut JAMAICA	7.50
Myers's Dark JAMAICA	6.00
Havana Club Especial CUBA	5.75

TEQUILA, MEZCAL, CACHAÇA,

Partida Extra Añejo Elegante	75.00
Sagatiba Preciosa Rare Aged Cachaça	45.00
Del Maguey Single Village Mezcal	20.00
Jose Cuervo Platino	12.50
Herradura Añejo	12.50
Patron Silver	10.50
Patron XO cafe	10.50
Tapataio Añejo	10.50
Tapataio Silver	7.50
Ocho Reposado	7.50
Ocho Blanco	7.50
Abelha Organic Silver Cachaça	7.00

PASTIS

Ricard	7.50
Pernod	7.50

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VERMOUTH

Carpano Antica Formula	9.00
Byrrh Grand Quinquina	7.50
Lillet Blanc, Rouge	6.00
Carpano Punt e Mes	6.00
Dolin Rouge	5.25
Gancia Rosso	5.25
Noilly Prat Dry	5.25
Martini Bianco or Dolce & Gabbana Gold	5.25
Dubonnet	5.25
Somerset Kingston Black Aperitif	5.25

BITTERS

Bitter Truth Elixir	7.50
Fernet Branca	7.50
Jaegermeister	6.50
Campari	6.00
Aperol	5.00

LIQUEURS

Chartreuse green	9.00
Sambuca Domenis	9.00
Bénédictine	7.50
Chambord	7.50
Cherry Heering	7.50
Drambuie	7.50
Goldschläger cinnamon schnapps	7.50
Grand Marnier	7.50
Kummel	7.50
Licor 43 Cuarenta y tres	6.50
Cointreau	6.50
St Germain Elderflower liqueur	6.50
Luxardo Black Sambuca	6.50
Amaretto Luxardo	6.50
Bailey's Irish Cream	6.50
Frangelico	6.50
Galliano l'Autentico	6.50
Kahlúa	6.50
Luxardo Limoncello	6.50
Toussaint coffee liqueur	6.50
Apricot brandy	6.00
Butterscotch, Peach, Apple schnapps Teichenné	6.00
Crème de Menthe	6.00

OXO BEERS

Peroni Nastro Azzurro ITALY 5.1% 330ML 4.50
CRISP HIGH QUALITY PREMIUM LAGER

Curious Brew Lager ENGLAND 4.7% 330ML 4.75
FRESH & FRAGRANT. FERMENTED WITH CHAMPAGNE YEAST. UNPASTEURISED

Curious Brew IPA ENGLAND 5.6% 330ML 4.75
BALANCED BUT POWERFULLY HOPPY. SPICY WITH A QUENCHING ZEST

Peroni Gran Riserva ITALY 6.6% 330ML 5.00
A DOUBLE MALT ,CAMEL NOSE WITH A MILD BITTER TASTE

Camden Town Hells Lager ENGLAND 4.6% 330ML 5.50
LIGHT & CRISP WITH A TRADITIONAL GERMAN HOPPY FINISH. V.DRINKABLE

Camden Town Pale Ale ENGLAND 4.5% 330ML 5.75
5 HOPS IN THE MIX, MAKING AN INVITING BREW. ACCESSIBLE & BALANCED

Schneider Weisse GERMANY 5.4% 500ML 5.75
A FANTASTIC WHEAT BEER IN THE TRADITIONAL BAVARIAN STYLE

Adnams Ghost Ship Ale ENGLAND 4.5% 500ML 6.25
ASSERTIVE BITTERNESS WITH A MALTY BACKBONE & A LEMON-LIME AROMA.

Estrella Damm Inedit SPAIN 4.8% 750ML 13.00
FRESH & YEASTY WITH CORRIANDER & ORANGE IN THE BELGIAN WHITE STYLE

Burrow Hill Cider ENGLAND 6.0% 500ML 6.00
REFRESHING ,DRY & OAKY. FARM PRESSED WITH WEST COUNTRY PROVENANCE

TEAS by DAMMANN

Choices of Breakfast, Earl Grey, Gunpowder Green, 3.00
Darjeeling, Jasmine Green

COFFEES by ILLY

Filter Coffee, Americano 3.00

Espresso, Macchiato, Ristretto 2.50

Double Espresso, Cappuccino, Latte 3.25

Valharona Hot Chocolate 50% Cacao 3.75

INFUSIONS

Peppermint, Camomile, 4 Red fruits 3.00

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WHITES

	175ml GLASS	500ml CARAFE	BOTTLE
OXO, Sauvignon Blanc, AC Bordeaux FRANCE '10	5.95	15.50	22.50
Quinta da Raza, Vinho Verde, Minho, PORTUGAL '10			23.50
Picpoul de Pinet, Chateau de la Mirande, Languedoc, FRANCE '11			25.00
K Naia, Verdejo, Bodegas Naia, Rueda, SPAIN '10			26.00
Biddenden Ortega, Kent ENGLAND '10			26.50
A.A. Badenhorst, Secateurs Chenin Blanc, SOUTH AFRICA '11	7.25	19.00	28.00
Harvey Nichols, Bourgogne Blanc, Viré Clessé Burgundy FRANCE '08	7.50	19.50	29.00
Waipara Springs, Chardonnay, Waipara, NEW ZEALAND '09			29.50
Auntsfield, Sauvignon Blanc, Marlborough, NEW ZEALAND '10	7.75	19.50	30.00
Viognier, Domaine Rougie, Vin du Pays, Languedoc Rousillon FRANCE '10			35.00
Gavi, La Minaia, Nicola Bergaglio, Piedmont, ITALY '10			37.00
Harvey Nichols, Sancerre, Loire FRANCE '10	9.75	26.00	38.00
Dog Point, Sauvignon Blanc, Marlborough, NEW ZEALAND '10			41.50
Albarino, Zarate, Rias Baixas SPAIN '10			42.50
Harvey Nichols, Chablis, 1er Cru, Burgundy FRANCE '10	10.75	29.00	42.50
Fraser Gallop Estate, Semillon Sauvignon Blanc, Margaret River AUSTRALIA '11			45.00

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WHITES CONTINUED

	175ml GLASS	500ml CARAFE	BOTTLE
St Aubin Blanc, 1er Cru En Remilly, Henri Prudhon, Burgundy, FRANCE '09			54.00
Pouilly Fume, Domaine Jeannot, Loire, FRANCE '10			55.00

ROSÉ

Harvey Nichols Rosé, Corbieres, FRANCE '11	6.50	17.00	25.00
Invivo, Sophie's Rosé, Central Otago, NEW ZEALAND '10			36.00
Sancerre Rosé, Andre Dezat, Loire, FRANCE '10			38.50

REDS

Harvey Nichols, Vin de Pays de L'Aude FRANCE '10	5.95	15.50	22.50
Sangiovese Gran Sasso, Abruzzo, ITALY '10			23.00
Ciconia, Herdade, Sao Miquel, Alentejo, PORTUGAL '10			23.50
Harvey Nichols, Malbec, Mendoza ARGENTINA '10	6.50	17.00	24.50
Scotto, Old Vine Zinfandel, Lodi, California USA '09			26.50
A.A. Badenhorst, Secateurs Red, Swartland SOUTH AFRICA '10			26.50
Harvey Nichols, Plan de Dieu, Côtes du Rhône Villages, Rhône FRANCE '08	7.00	19.00	27.50
Costieres de Nimes, Les Galets, Chateau Mourgues du Gres, Southern Rhone FRANCE '09			28.00
Chianti Rufina, Del Mulino Lavacchio, Tuscany, ITALY '07			29.00
Zweigelt, Barriques, Kurt Angerer, Kamptal, AUSTRIA '08			31.00
Beaujolais, Vieilles Vignes, Alain Chatoux, Beaujolais, FRANCE '10			32.00

For our full selection of over 600 fine wines. Please ask for the "Big Wine List" from your waiter.
All Still wines by the glass are 175ml. 125ml by the glass is available on request.

REDS CONTINUED

	175ml GLASS	500ml CARAFE	BOTTLE
Pannuzio,Cabernet Sauvignon,Mendoza, ARGENTINA'07			34.00
Harvey Nichols,Quinta de la Rosa, Duoro PORTUGAL'09	9.00	24.00	35.00
Harvey Nichols, Pinot Noir, Marlborough NEW ZEALAND '10	9.75	26.00	38.00
Keith Tulloch, Shiraz Viognier, Hunter Valley AUSTRALIA'09			39.00
Harvey Nichols, Savigny-Les-Beaune, Burgundy FRANCE '08			39.50
Harvey Nichols, Barbera d'Asti, Piemonte ITALY '08			42.00
Decenio Reserva,Bodegas Las Orcas,Rioja SPAIN'99	11.00	29.00	42.50
Vino Nobile di Montepulciano, Agricola Canneto Tuscany ITALY'08			48.50
La Tour de By,Medoc,Bordeaux FRANCE'01			49.50
Mercurey 1er cru Montaigus , Vincent Dureuil-Janthial Burgundy FRANCE '09			52.50
Matetic, EQ Pinot Noir, San Antonio,CHILE '09			52.50
Chateauneuf-du-Pape, Cuvee Domaine, Domaine de la Charbonniere, Rhone Valley, FRANCE '09			67.50
Dog Point, Pinot Noir, Marlborough, NEW ZEALAND '09			75.00

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OXO BAR FOOD - Available daily 12 noon – 11pm (10pm Sundays)

Mixed herb olives (V)	3.50
Rosemary & sea salt triple cooked chips, Chipotle Aioli (V)	3.75
Aged Manchego cheese, Quince jelly (V)	6.00
Charcoal grilled flat bread, two dips (V)	7.25
Smoked anchovies, shaved fennel salad	7.25
Crispy vegetable dumplings, sweet chilli dipping sauce (V)	8.00
Fried whitebait, wasabi mayonnaise	8.50
Spanish Charcuterie selection	9.00
Grilled spiced sausages- Soutzouki, Merguez, Chorizo Muhummara sauce	9.00
Grilled south coast squid, Romesco, lemon oil	11.00
Harissa spiced lamb skewers, tahini yogurt, toasted almonds	13.00
Sesame crusted Chicken skewers, chilli jam, coconut coriander	13.00
Grilled Saudi prawns, hummus, za'atar	14.00
British cheese board	9.00
LUNCH SPECIALS Any of the following with a glass of house wine, soft drink or a house beer for 15.00 (ex.Discretionary 12.5% service charge). Monday to Sunday 12 noon to 5pm	
OXO fish & chips, wasabi lime mayonnaise	12.50
OXO burger, BBQ sauce, Monteray jack cheese with crispy pancetta, watercress, tomato & carmalized onion. Triple cooked chips	12.50
Linguini, spring greens, roasted peppers, pine nuts, garlic, chilli chick peas & parmesan cheese (V)	12.50

(V) denotes vegetarian option. Should you have any allergies, please inform your server at the time of ordering. Please note that nuts are used in our kitchen. All prices inclusive of VAT. Exclusive of 12.5% discretionary service charge