



**LOUNGE &
IN ROOM DINING**

WELCOME TO LOUNGE & IN ROOM DINING

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 public areas.

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.

To logon to our complimentary WiFi service, connect to '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 175ml and are also available in measures of 125ml on request.

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

Prices are inclusive of VAT at the current standard rate.

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

PORT & FORTIFIED WINES

		100ml
Harvey's Bristol Cream	17.5%	8
Adriano White Reserva Port	20%	10
Foncesca Bin 27 Ruby Port	20%	11
Manzanilla La Gitana, Sherry	15%	11
Taylor's Ten Year Old Tawn	20%	14
Taylor's Late Bottled Vintage 2011	20%	12
Ramos Pinto Tawny 20years	20%	18
Dows 2000	20%	28



LIQUEURS & DIGESTIFS

		50ml
Bailey's Irish Cream	17%	10
Frangelico	20%	10
Kahlua	20%	10
Disaronno Originale	28%	10
Cointreau	40%	11
Mozart Chocolate Liqueur	17%	11
Drambuie	40%	11
Grand Marnier	40%	11
Tosolini Ice Most Grappa	40%	11

TEQUILA

		50ml
Jose Cuervo Gold	38%	11
Jose Cuervo Traditional	38%	13
Tapatio Excelencia Gran Reserva	40%	34

HOT DRINKS

Served with Cookies

We serve PMD Signature Loose Leaf Tea & Illy Coffee

TEA

English Breakfast	6
Earl Grey	6
Green	6
Darjeeling	6
Ceylon	6
Assam	6
Oolong	6
Chai	6
Camomile	6
Peppermint	6
Rooibos	6
Jasmine	6

COFFEE

Espresso	5
Double Espresso	6
Americano	6
Cappuccino	6
Café Latte	6
Café Mocha	6
Macchiato	6
Hot Chocolate	6
Iced Latte	6
Iced Mocha	6

Add your favourite syrup to your Illy Coffee

Vanilla, Hazelnut, Caramel, Mocha, Almond

BREAKFAST AT 41

Served Daily:
Mon — Sat 6.30am — 11am
And
Sun 6.30am — 1pm

LUNCH & DINNER AT 41

Served Daily:
Hot & Cold Dishes are Served Daily from 11:00am with Last Orders at 11:30PM

VODKA

		50ml
Absolut	40%	11
Tito's	40%	11
Finlandia	35%	11
Kettle One	40%	13
Black Cow	40%	13
Grey Goose	40%	13
Belvedere	40%	13
Chase Vodka	40%	13
Mamont Siberian Vodka	40%	14
Ciroc	40%	17
U'Luvka	40%	17

RUM

		50ml
Malibu	21%	11
Havana Club 3Years	40%	11
Foursquare Spiced Rum	37.5%	11
Havana Club Especial 8Years	40%	14
Diplomatico Reserve Exclusiva	40%	14

GIN

		50ml
Tanqueray	43.1%	11
City of London, Old Tom	41.3%	12
Jinzu	41.3%	14
Elephant Gin	45%	14
Fifty Pounds	43.5%	14
Hendrick's	41.4%	14
Portobello Road Gin No 171	43.1%	14
Tanqueray 10	47.3%	14
Sipsmith's London Dry	41.6%	14
Aviation	42%	14
Martin Millers	40%	14
Death's Door	47%	15
Bloom	40%	15
Gin Mare	42.5%	15
No. 3 London Dry	46%	18
Monkey 47	47%	18

CONTINENTAL BREAKFAST 22

Our breakfast team will be delighted to serve you your choice of hot beverage and toast at the time of your choosing. We invite you to help yourself from the Continental Breakfast Buffet including:

JUICES

Orange Juice
Grapefruit Juice
Pineapple Juice
Apple Juice
Cranberry Juice
Tomato Juice

BAKERY

Butter and Whole Wheat Croissants
Danish Pastries
Pain Au Chocolat
Pain Au Raisins
American Muffins
Baked Breads and Bagels

SELECTION OF CEREALS

Cornflakes
Bran Flakes
Organic Muesli
Goji Berry Muesli
Blackberry and Blueberry Granola
Strawberry and Banana Crunch
Cranberry and Papaya Crisp

DRIED FRUITS & NUTS

Walnuts
Hazelnuts
Pumpkin Seeds
Sunflower Seeds
Linseeds
Dry Fruit Compote

COLD MEATS

Parma Ham
Smoked Ham
Rosette de Lyon
Bresaola

SMOKED FISH

Irish and Scottish Salmon
Mackerel
Sea Trout

CHEESE

Cheddar
Red Leicester
Emmental
Brie
Cream Cheese
Cottage Cheese

FRESH FRUITS

Seasonal Fruit Platter
Seasonal Berries
Mixed Berry Compote
Grapefruit Segments
Orange Segments

YOGHURTS

Ferme Des Peupliers Fruit Yoghurt
Natural and Greek Yoghurts

PORRIDGE

With Milk or Water, Salt or Sugar to your
Individual Liking
Optional with Raisins, Seasonal Berries
or Maple Syrup

THE FULL BREAKFAST 27

Heritage Copper Marans Free Range Brown Hen Eggs;
Fried, Poached, Scrambled or Boiled

With

Cumberland Sausage, Smoked Dry Aged Back Bacon,
Mangalitz Black Pudding, homemade Hash Brown,
Portobello Mushroom, Grilled Plum Tomatoes, Baked Beans
(Gluten Free Hash Browns and Sausages are Available on Request)

BREAKFAST CLASSICS 27

JOSPER GRILLED SIRLOIN STEAK (6OZ) (9 SUPPLEMENT)

Bubble and Squeak Hash, Fried Hen's Egg, Mushroom Ketchup

EGGS BENEDICT | ROYALE | FLORENTINE

Toasted English Muffin, Hollandaise Sauce

BUBBLE AND SQUEAK

Poached Hen's Eggs, Hollandaise Sauce, Chili and Bacon Jam

CLASSIC THREE EGG OMELETTE

Choose your Own Omelette Ingredients from the following: Cheese, Ham,
Mushrooms, Onions, Bacon, Peppers, Spinach, Tomato

SCOTTISH SMOKED SALMON CRUSHED AVOCADO

Poached Egg, Toasted Sourdough, Hollandaise Sauce

BUTTERMILK PANCAKES OR WAFFLES

Strawberries, Blueberries, Maple Syrup

OAK SMOKED SCOTTISH SALMON

Scrambled Egg, Cream Cheese, Toasted Bagel

POACHED SMOKED HADDOCK

Lemon Butter, Parsley Sauce

SOFT BOILED EGGS

Marmite / Butter Soldiers

APERITIFS

		50ML
Martini Rosso	15%	9
Martini Bianco	15%	9
Martini Extra Dry	15%	9
Lillet Blanc	17%	10
Pimms No. 1	25%	10
Fernet Branca	39%	10
Dubonnet	14.8%	10
Campari Bitter	25%	11
Aperol	11%	11
Ricard Pastis	45%	11
Antica Formula Carpano	16.5%	11

COGNAC & ARMAGNAC

			50ml
Remy Martin VSOP	40%		15
Janneau VSOP Armagnac	40%		15
Janneau XO Armagnac	40%		28
Hennessey XO	40%		28
Remy Martin XO	40%		37
Richard Hennessey	40%		378
		15ml	50ml
Remy Martin Louis XIII	40%	100	200
			411

SINGLE MALT WHISKY

LIGHT AND MINERAL

		50ml
Glenmorangie 10YO, Highlands	40%	9
Springbank 10YO, Cambeltown	46%	11
Glenmorangie 18YO, Highlands	43%	20
Balblair 18YO, Highlands	46%	22

MEDIUM BODIED

Glenfarclas 10YO, Speyside	40%	10
Benromach 15YO, Speyside	43%	13
Oban 14YO, Highlands	43%	15
Glenfiddich 18YO, Speyside	40%	21

RICH AND SHERRIED

Macallan 12YO, Speyside	40%	15
Glendronnach 18YO, Highlands	43%	19
Aberlour A'Bunadh, Speyside	60.8%	19
Dalmore Cigar Malt Reserve, Highlands	44%	26

SMOKEY AND PEATY

Ardbeg 10YO, Islay	46%	12
Lagavulin 16YO, Islay	43%	12
Bunnahabhain 10YO, Islay	43%	14
Caol Ila 18YO, Islay	43%	18

HEALTHY OPTIONS 27

OMELETTE

Free Range Eggs or Egg White, Choice of Fillings

CRUSHED AVOCADO

Cape Seed Loaf, Poached Hen's Egg, Chilli and Bacon Jam

VEGAN 27

41 SIGNATURE COCONUT KOMBUCHA BIRCHER MUESLI

Granny Smith Apple, Walnuts, Raisin, Maple Syrup, Kombucha Reduction
Kombucha is Rich in Probiotics

BUBBLE AND SQUEAK

Sundried Tomato, Avocado

RICE MILK PANCAKES

Berries, Maple Syrup

HOUMOUS WITH BLACK OLIVE TAPENADE

Sourdough Bread

WHEAT FREE DINING

BREAKFAST

ENGLISH

Your Choice of Fried, Poached, Scrambled or Boiled Eggs, Tomatoes, Baked Beans,
Suffolk Back Bacon, Eggs and Gluten Free Hash Browns and Sausages

27

CONTINENTAL SECTION

Gluten Free Muesli or Gluten Free Cereal Flakes, Cured Wiltshire Ham, Milano Salami,
Sliced Cheese, Gluten Free Pastries, Selection of Fruit and Gluten Free Bread

22

SOUPS & SALADS

CHICKEN NOODLE SOUP Mini Chicken Pot Pie	9
CHEF'S SOUP OF THE DAY Seasonal Soups Served with Bread Rolls	9
TOMATO BURRATA Toasted Sourdough	16
CAESAR SALAD Parmesan, Croûtons, Anchovies Add Chicken Add Smoked Salmon Add King Prawns Add Fillet Steak (6oz)	15 18 18 20 36
CHICKEN COBB SALAD Parma Ham, Avocado, Boiled Egg, Plum Tomatoes, Blue Cheese	20
SUPERFOOD COBB SALAD Quinoa, Kale, Beetroot, Tomatoes, Avocado, Chickpeas, Chia Seeds	18

SANDWICHES & WRAPS

ALL SERVED WITH TRIPLE COOKED CHIPS OR VEGETABLE CRISPS

41 ROYAL CLUB Free Range Chicken, Crispy Bacon, Boiled Egg, Plum Tomato, Lettuce, Mayonnaise	20
FILLET STEAK BAGUETTE Caramelised Onions, Grain Mustard, Lettuce, Mayonnaise	24
CROQUE MADAME Chilli & Pineapple Relish	18
FISH FINGER HOTDOG Pickle Cucumber, Tartar Sauce, Curried Mayonnaise	18
VEGETARIAN CLUB SANDWICH Chargrilled Vegetables, Green Pesto, Goat's Cheese, Red Onion Jam	18
CHICKEN, LETTUCE & AVOCADO WRAP Garlic Mayonnaise	20

BLENDED INTERNATIONAL WHISKIES

AMERICAN WHISKEY AND BOURBON

		50ML
Makers Mark	45%	8
Heaven Hill Evan Williams Extra Age	43%	13
Elijah Craig Small Batch	47%	13
Woodford Reserve	43.2%	15
Jack Daniel's Single Barrel	45%	15
Uncle Nearest 1856	50%	18
Blanton's Gold Edition	51.5%	23

CANADIAN

Canadian Club	40%	13
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IRISH

Jameson's	40%	12
Teeling Small Batch Blend	46%	12
Teeling Single Grain	46%	14

JAPANESE

Hibiki	43%	14
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SCOTTISH

Famous Grouse	40%	8
Johnnie Walker Black Label	40%	8
Compass Box Great King Street, Artists Blend	43%	12
Compass Box Signature Range, Asyla	40%	13
Johnnie Walker Blue Label	40%	44

NON ALCOHOLIC BEVERAGES

CLASSIC NOJITO			13
Mint, Lime Juice, Soda			
STRAWBERRY NOJITO			13
Strawberry Syrup, Ginger Beer, Ginger Ale			
SHIRLEY TEMPLE			13
Lemonade, Grenadine Syrup			
COCO BERRY			13
Cranberry Juice, Muddled Dark Berries, Coconut Syrup			
ORCHID MIST			13
Muddled Pear, Lemon Juice, Elderflower cordial, syrup, soda			
HONEY BERRY KOMBUCHA			15
Kombucha, Ginger Beer, Honey			
VIRGIN ELDERFLOWER COLLINS			17
Seedlip 94, Fresh Lemon Juice, Sugar Cube, Elderflower Syrup, Soda Water			
VIRGIN G&T			17
Seedlip 94, Tonic Water			
VIRGIN ROYALE			21
So Jennie Non Alcoholic Sparkling Wine, Raspberry Syrup			
NON ALCOHOLIC CHAMPAGNE	125ML	375ML	750ML
So Jennie, Rose Sparkling Wine	22	76	110
NON ALCOHOLIC SPIRITS			50ML
Seedlip Spice 94			14
Seedlip Grove 42			14
Seedlip Garden 108			14

SOFT DRINKS

WATER		500ML	COMPLIMENTARY
BELU STILL & SPARKLING MINERAL WATER			
COCA COLA / DIET COKE		330ML	5
			200ML
			5
FEVERTREE			5
Tonic, Lemonade, Lemon Tonic, Soda, Ginger Ale, Ginger Beer			
CHILLED JUICE			5
Cranberry, Pineapple, Tomato, Apple			
FRESHLY SQUEEZED JUICE			6
Orange & Grapefruit			
		238ML	7
JAX COCONUT WATER			7

MAINS

STIR FRY NOODLES		
VEGETARIAN NOODLE TOFU STIR FRY		20
CHICKEN NOODLE STIR FRY		25
TIGER PRAWNS NOODLE STIR FRY		27
41 CHEESE BURGER		24
Choose between Applewood Smoked, Blue or Cheddar Cheese on a Toasted Brioche Bun, Truffle & Parmesan Chips		
Add Streaky Bacon		3
RIB EYE STEAK 14OZ ON THE BONE		42
Flat Mushroom, Plum Tomato, Triple Cooked Chips, Béarnaise Sauce		
MRS TOLLMAN'S CHICKEN & BACON POT PIE		24
Creamed Mash Potato		
BEER BATTERED FISH & CHIPS		25
Mushy Peas, Homemade Tartare Sauce		
B12 BURGER		18
Smokey Black Bean Patty, Spicy Coleslaw, Crushed Avocado, Beetroot Bun		
CHEF'S CATCH OF THE DAY (PLEASE ASK OUR WAITING STAFF)		28
Fresh Fish Locally Sourced from Billingsgate Market		
TRADITIONAL NATAL LAMB CURRY		30
Basmati Rice, Poppadom, Naan Bread, Fresh Tomato, Green Chilli, Ginger, Garlic, Fennel, Succulent Lamb		
BUTTER CHICKEN CURRY		30
North Indian Style, Simmered in Butter, Chilli & Coriander Cream, Basmati Rice, Poppadom, Naan Bread		
VEGETABLE KORMA		25
Fried Paneer, Onion, Peppers, Peas, Mushrooms, Cardamom Curry Cream, Basmati Rice, Poppadom, Naan Bread		

DESSERTS

VANILLA CRÈME BRÛLÉE		9
MRS TOLLMAN'S BAKED CHEESECAKE		9
Strawberry Compote		
CHOCOLATE MOUSSE		9
Peanut Brittle, Vanilla Ice Cream		
STICKY TOFFEE PUDDING		9
Vanilla Ice Cream		
SELECTION OF BRITISH CHEESE		14
Grapes, Celery, Chutney, Quince, Biscuits		

CHILDREN'S MENU

BESPOKE FOR YOUNGER GUESTS UNDER THE AGE OF 12

SMALL PLATES

SERVED WITH FRENCH FRIES & VEGETABLE CRUDITÉS

TOASTIES 12

Cheese & Tomato

Cheese & Ham

BIG PLATES

ALL BIG PLATES SERVED WITH A CHOICE OF; CHIPS, MASH POTATO, MIXED VEGETABLES,
MIXED SALAD, CORN ON THE COB

CHICKEN NUGGETS 15

Sweet Chili Mayonnaise

FISH FINGERS 15

Tartare Sauce

SPAGHETTI 15

With Bolognese Sauce

With Ham & Cheese Sauce

VEGETARIAN NOODLE STIR FRY 15

Add Chicken

Add Prawns

BEEF BURGER 15

Lettuce, Ketchup, Mayonnaise

Add Cheese 16

Add Bacon 18

GRILLED CHICKEN BREAST 15

WILD MUSHROOM SAUCE

DESSERTS

FRUIT SALAD 8

CHOCOLATE BROWNIE SUNDAE 8

HOMEMADE MILKSHAKE & COOKIES 8

OREO, PEANUT, CHOCOLATE, STRAWBERRY, VANILLA

COCKTAILS

MARTINIS

CLASSIC MARTINI 24

Tanqueray Gin or Absolut Vodka, Wet or Dry, Shaken or Stirred, Lemon Twist or Olives

Optional Dirty

FRENCH MARTINI 17

Grey Goose Vodka, Chambord, Pineapple Juice

PORNSTAR MARTINI 17

Absolut Vanilla Vodka, Passion Fruit Juice, Vanilla Syrup, Fresh Lime Juice, Lanson Père Et Fils Champagne

COSMOPOLITAN 17

Absolut Citron Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice

SPICY MARTINI 17

Absolut Peppar Vodka, Harveys Bristol Cream, Tabasco, Worcestershire Sauce, Fresh Lime Juice

POST DINNER COCKTAILS

ESPRESSO MARTINI 17

Absolut Vodka, Coffee Liqueur, Espresso

CHOCOLATE MARTINI 17

Absolut Vanilla Vodka, Disaranno Originale, Creme de Cacao, Fresh Orange Juice

WHITE RUSSIAN 17

Absolut Vanilla Vodka, Kahlua Coffee Liqueur, Double Cream

BRANDY ALEXANDER 17

Janneau VSOP Cognac, Creme de Cacao, Double Cream

A DUTCH AFFAIR 17

Mozart Chocolate Liqueur, Bailey's, Fresh Milk, Egg White

COCKTAILS

41 FAVOURITES

NEW YORK SOUR Makers Mark Bourbon, Brown Sugar, Fresh Lemon Juice, Egg White, Taylor's 10 Year Port Wine	17
LYNCHBURG LEMONADE Jack Daniel's Single Barrel, Fresh Lemon Juice, Brown Sugar, Cointreau, Lemonade	17
COCO NOIR Havana Club Rum, Coconut Liqueur, Crème de Mure, Coconut Syrup, Fresh Lemon Juice	17
SIN LIMITES Havana Club Rum, Campari, Vanilla Syrup, Fresh Lime Juice, Cardamom Seeds	17
ELDER FLOWER COLLINS Tanqueray Gin, Fresh Lemon Juice, Sugar, Elderflower Syrup	17
WHITE LADY Tanqueray Gin, Fresh Lemon Juice, Cointreau, Egg White, Sugar Cube	17
MAPLE OLD FASHION Makers Mark Bourbon, Maple Syrup, Angostura Bitters, Fresh Orange Juice	17
AVIATION Aviation Gin, Maraschino Liqueur, Crème de Violet, Fresh Lemon Juice	17
PALOMA Jose Cuervo Tequila, Honey, Fresh Lime and Grapefruit Juice, Soda	17
MOSCOW MULE Absolut Vodka, Angostura Bitters, Fresh Lime Juice, Ginger Beer	17

SNACKS

AVAILABLE 12 NOON TO 11:30PM

1 Plate	4 Plates	8 Plates	16 Plates
9	25	50	70

MONKFISH SCAMPI Tartare Sauce	4PCS
SMOKED SALMON & CAVIAR Toasted Sourdough Bread	4PCS
LAMB KEEMA SAMOSAS Mint Yoghurt	2PCS
SHORT RIB NUGGETS Smoked Applewood Dip	4PCS
CHEESE & BACON SLIDERS Burger Sauce	3PCS
41 CORN DOGS Smoked Ketchup	4PCS
PEKING DUCK STEAMED BUNS Hosin Sauce	2PCS
BLUE CHEESE CROQUETTES Truffle Mayonnaise	4PCS
CROQUE MONSIEUR Tomato Chutney	4PCS
ONION BHAJIS Mango Chutney	5PCS
HALLOUMI CHIPS Smoked Chili Jam	5PCS
AVOCADO BURRATA Sourdough Bread	4PCS

24 HOUR MENU
SANDWICHES AND WRAPS
ALL SERVED WITH VEGETABLE CRISPS

41 ROYAL CLUB **20**
 Free Range Chicken, Crispy Bacon, Boiled Egg, Plum Tomato, Lettuce, Mayonnaise

VEGETARIAN CLUB SANDWICH **18**
 Char grilled Vegetables, Green Pesto, Goat's Cheese, Red Onion Jam

PIZZA

41 MEATY PIZZA **24**
 Pepperoni, Chicken, Chorizo, Ham, Red Onion, Cheese

MEDITERRANEAN VEGETARIAN PIZZA **22**
 Roasted Peppers, Courgettes, Basil Pesto, Red Onion

MAINS

TRADITIONAL NATAL LAMB CURRY **30**
 Fresh Tomato, Green Chilli, Ginger, Garlic, Fennel, Basmati Rice, Poppadom,
 Naan Bread, Succulent Lamb

MRS TOLLMAN'S CHICKEN & BACON POT PIE **24**
 Creamed Mash Potato

DESSERTS

MRS TOLLMAN'S BAKED CHEESECAKE **9**
 Strawberry Sauce

Cocktails
CLASSICS

BLOODY MARY **17**
 Absolut Vodka, Harveys Bristol Cream, Fresh Lemon Juice, Tabasco, Worcestershire Sauce, Salt,
 Pepper

MARGARITA **17**
 Jose Cuervo Tequila, Cointreau, Fresh Lime Juice, Sugar Syrup

NEGRONI **17**
 Tanqueray Gin, Antica Formula, Campari

OLD FASHIONED **17**
 Makers Mark Bourbon, Angostura bitters, orange juice, sugar cube

MANHATTAN **17**
 Woodford Reserve, Antica Formula, Angostura Bitters

CAIPIRINHA **17**
 Sagatiba Cachaça, Sugar Cube, Fresh Lime Juice

AMARETTO SOUR **17**
 Disaranno Originale, Sugar Cube, Fresh Lemon Juice, Egg White, Bitters

PINA COLADA **17**
 Four Squared Rum, Pineapple Juice, Double Cream, Coconut Syrup, Fresh Lime Juice

APEROL SPRITZ **17**
 Aperol, Prosecco, Soda Water

KIR ROYAL **25**
 Lanson Père Et Fils Champagne, Crème de Cassis

BELLINI **25**
 Lanson Père Et Fils Champagne, Peach Purée

CLASSIC CHAMPAGNE COCKTAIL **25**
 Lanson Père Champagne, Janneau VSOP Cognac, Grand Marnier, Angostura Bitter, Sugar Cube

CHAMPAGNE AND SPARKLING WINE

		125ML	750ML
NON VINTAGE			
Lanson, Père Et Fils	12%	22	120
Louis Roederer, Brut Premier NV	12%	22	120
Joseph Perrier, Cuvee Royale Brut	12%	22	120
Veuve Clicquot, Yellow Label NV	12%	22	120
Moët & Chandon, Brut imperial NV	12%		120
Bollinger, Special Cuvee NV	12%		120
Lanson Green Label	12%		140
Lanson, Extra Age Brut NV	12%		146
Ruinart, Blanc de Blancs NV	12%		190
ROSÉ			
		125ML	750ML
Laurent Perrier, Rosé NV	12%	25	130
Lanson, Rosé Label NV	12.5%	25	130
Louis Roederer, Brut Rosé NV	12%	25	130
Gosset, Grand Rosé NV	12%		140
Ruinart, Rosé NV	12%		142
Lanson, Extra Age Rosé	12%		195
Billecart-Salmon, Brut Rosé NV	12%		195
Krug, Rosé NV	12%		640
VINTAGE			
			750ML
Dom Perignon 2006	12%		440
Louis Roederer, Cristal 2009	12%		570
VINTAGE ROSÉ			
			750ML
Louis Roederer, Brut Rosé 2010	12%		175
Dom Perignon, Brut Rosé 2004/5	12.5%		875
HALF BOTTLES			
			375ML
Joseph Perrier, Brut Cuvee Royale NV	12%		60
Louis Roederer, Brut Premier NV	12%		60
Moët & Chandon, Brut Imperial NV	12%		60
Louis Roederer, Brut Rosé 2010/11	12%		90
ENGLISH SPARKLING WINE			
			750ML
Nyetimber Classic Cuve	12%		100
PROSECCO			
			750ML
Ca' Vittoria	11.5%		48

WHITE WINES

DRY			
		175ML	BTL
AMORI PINOT GRIGIO 2016/2017, ITALY			
		13	40
Crisp, dry, lightly floral character and a subtle honeyed note on the finish			
DOMAINE VACHERON SANCERRE 2017, FRANCE			
		18	65
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 and passion fruit			
MEDIUM BODIED			
		175ML	BTL
PRINCES ABBES DOMAINE SCHLUMBERGER, PINOT GRIS 2014, FRANCE			
		14	45
The nose is open and pleasant, with a deep intensity. Racy, dominance of candied overripe flavours, yellow fruits, quince, Mirabelle plum and honey			
DOMAINE DE MALANDES CHABLIS 2016, FRANCE			
		16	55
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			
PAZO DE BARRANTES ALBARINO 2015, SPAIN			
		18	65
Typical fruitiness of the albariño on the nose. White citrus fruit, floral notes and a mineral background. In the mouth, it is silky but easy to drink and with a very long finish			
FULL BODIED			
		175ML	BTL
VILLA GUNDERLOCH RISELING 2014, GERMANY			
		14	45
Intense, flinty and mineral nose. Strong, pungent and slightly smoky with a rich savoury quality. Powerful, with almost meaty notes alongside the minerality			

ROSÉ WINES

LANSON COEUR DE ROSÉ RESERVE, PROVENCE , FRANCE 175ML BTL
15 50

The Coeur de Rose Reserve has a clear, elegant appearance and a floral nose with subtle notes of red berries. The palate is fresh with hints of citrus

PASCAL JOVLIET SANCERRE ROSÉ 2016, FRANCE 17 60

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

DOMAINES OTT CLOS MIREILLE 2016, PROVENCE, FRANCE 25 95

Very pale, delicate pink colour; fragrant, subtle; crisp with lovely white fruit and strawberry flavours

RED WINES

LIGHT

DOMAINE ROMAIN ROCHE COTES DU RHONE 2016, FRANCE 175ML BTL
12 35

Filled with gently spiced, blackberry and damson fruit, notes of herbs and dark chocolate. Earthy rich and very satisfying

RAMOS PINTO DUAS QUINTAS TINTO 2015, PORTUGAL 15 50

An intense and mature bouquet with floral aromas of plum and black cherry

MEDIUM BODIED

MARQUES DE MURRIETA RIOJA RESERVA 2014, SPAIN 175ML BTL
17 60

The nose is subtle and very harmonious, with aromas of red cherries and some aromatic herbs. The palate is soft, it has a velvety texture with round tannins

SCHRODER & SCHYLER MARGEAUX PRIVATE RESERVE 2014, FRANCE 20 75

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

DOMAINE ROSSIGNOL GEVERY CHAMBERTAIN VV 2014 / 15, FRANCE 32 110

Delicate aromas of pure red berry fruits alongside earthy and mineral notes. Smooth and complex on the palate this is an elegant Burgundy style

BOTTLE BEERS, CIDERS AND ALES

Becks Blue 0% 8
Becks, Germany 5% 10

Budvar, Czech Republic 5% 10
Meantime Lager, UK 5.3% 10
Corona, Mexico 4.6% 10
Peroni, Italy 5.1% 10
Magners, Ireland 4.5% 10
Savanna Dry, South Africa 5.5% 10
Meantime Pale Ale, UK 4.5% 10
Guinness, Ireland 4.3% 10
Duvel, Belgium 8.5% 11

London Pride, UK 4.7% 10
Pear Kopparberg, Sweden 4.5% 11

BOUCHARD FINLAYSON RED WINES

FULL BODIED

175ML BTL

WALKER BAY PINOT NOIR 2014

Floral aromas and an expressive and complex fruit development on the palate. More strawberry than dark fruit, but lots of plum with spicy cherry notes

12 39

HANNIBAL RED BLEND 2016

Sangiovese, Pinot Noir, Nebbiolo, Shiraz, Barbera, Mourvedre. This is a unique collection of varieties but they all combine to achieve a harmonious orchestra of flavours

18 65

GALPIN PEAK PINOT NOIR 2015

Medium dark with black-red colour. Explosive nose of red fruits and infused cherry, the palate projects cranberry and plum with smoky strawberry high tones. Bright with a good grip and velvety mouth feel

20 75

GALPIN PEAK PINOT NOIR TÊTE DE CUVÉE 2009

A robust, dark and full-bodied wine with real complexity. Rich, with a delicious core of blueberry, wild cherry and fresh fruit flavours. Finishes strongly with lots of ageing potential

55 200

RED WINES

FULL BODIED

175ML BTL

JEAN ROYER "CUVEE TRADITION" CHATEAUNEUF DU PAPE 2015, FRANCE

Deep colour. Both rich and restrained, a subtle dry fruit with a truffle, wild berries and summer hedgerow

28 90

BODEGA O'FOURNIER ALFA CRUX MALBEC 2011, ARGENTINA

Lashings of Parma violet, lavender, black cherry and cured meat fill the glass and palate. Seemingly weightless richness and background freshness across the palate

28 90

CHATEAU DE PEZ St.-Estèphe 2014, 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

32 110

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

140 495

DESSERT WINES

100ML 375ML

MUSCAT DE BEAUME DE VENISE NV, VIGNERONS DE BEAUMES DE VENISE, FRANCE

10 40

SAUTERNES 1ER CRU CHATEAU LAFAURIE-PEYRAGUEY, FRANCE

80

100ML 500ML

TOKAJBOR-BENE PINCESZET TOKAJI 2005 ASZU 5 PUTTONYOS, HUNGARY

12 60



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

Established in 1989 Bouchard Finlayson is a boutique winery located in the wine ward of Walker Bay in the Valley of the Hemel-en-Aarde. The 125-hectare property currently has 22 hectares under vines; the rest is mountain land, dedicated to the conservancy of the spectacular indigenous 'fynbos' flora of the Western Cape.

AWARDS AND ACCOLADES

SOUTH AFRICAN WINE INDEX (SAWI) AWARDED:

Top Pinot Noir - Galpin Peak (2018)

Top Red blend (other) - Hannibal (2018)

Peter Finlayson crowned Wine Legend of the Year' (2013)

2016 GALPIN PEAK PINOT NOIR:

Gold Medal - International Wine Challenge, 2018

Trophy, SA Best Pinot Noir - International Wine Challenge, 2018

94 pts - James Suckling, 2018

2015 HANNIBAL:

92 pts - James Suckling, 2017

92 pts - Tim Atkin MW, South Africa Special Report, 2017

90 pts - Gilbert & Gaillard International Challenge, 2018

2015 MISSIONVALE CHARDONNAY:

90 pts - Neal Martin, The Wine Advocate, 2017

93 pts - James Suckling, Hong Kong, 2017

Gold Award - International Wine and Spirits Competition, 2017

BOUCHARD FINLAYSON WHITE WINES

DRY

	175ML	BTL
BLANC DE MER 2016	12	35
An intuitive white blend comprised of mostly Riesling and Viognier along with Sauvignon Blanc and Chenin Blanc. Crisp, flavoursome and easy drinking		
WALKER BAY SAUVIGNON BLANC 2017	13	40
A great Sauvignon Blanc from our vineyards, complex citrus, gooseberry and herbaceous notes with a fresh lingering finish		
SANS BARRIQUE CHARDONNAY 2016	13	40
Lovely un-oaked Chardonnay, crisp lemon and green apple along with pear, guava and fragrant herbaceous tones		
SAUVIGNON BLANC RESERVE 2016	15	50
Hand selected Sauvignon grapes and a touch of Semillon, produces a wine of good structure similar to that of Pouilly fume		

MEDIUM BODIED

	175ML	BTL
CROCODILE'S LAIR CHARDONNAY 2016	15	50
Matured 5 months in 228L French oak barrels, 12% of which are new, give this wine a wonderful ripe tropical, honeyed fruit and savoury notes. Use of used oak harmonises the vibrant citrus fruit and great acidity		
CROCODILE'S LAIR LIMITED EDITION CHARDONNAY 2011	17	60
50% aged in the best in new Burgundian oak and the rest in stainless steel. Elegant, sophisticated wine with layers of complexity and length		

FULL BODIED

	175ML	BTL
MISSIONVALE CHARDONNAY 2015	17	60
Fermented in classic Burgundian style with additional time on the lees, barrel matured for 8 months in 22% new French oak barrels. Creating a voluptuous wine with complex yeasty lime, melon, peach, toast, and nutty character		

BOUCHARD FINLAYSON TASTINGS

100ml of each wine lead by one of our knowledgeable team

INTRODUCTION TO BOUCHARD

40

Blanc De Mer, Crocodile's Lair, Hannibal

CHARDONNAY MASTERCLASS

40

Sans Barrique, Crocodile's Lair, Missionvale