



**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

### 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

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

## SANDWICHES & WRAPS

ALL SERVED WITH TRIPLE COOKED CHIPS OR VEGETABLE CRISPS

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

## 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

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

## SOFT DRINKS

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

## MAINS

<b>VEGETARIAN NOODLE TOFU STIR FRY</b>	<b>20</b>
<b>CHICKEN NOODLE STIR FRY</b>	<b>25</b>
<b>TIGER PRAWN NOODLE STIR FRY</b>	<b>27</b>
<b>41 CHEESE BURGER</b>	<b>24</b>
Choose between Applewood Smoked, Blue or Cheddar Cheese on a Toasted Brioche Bun, Truffle & Parmesan Chips	
<b>Add Streaky Bacon</b>	<b>3</b>
<b>RIB EYE STEAK 14OZ ON THE BONE</b>	<b>42</b>
Flat Mushroom, Plum Tomato, Triple Cooked Chips, Béarnaise Sauce	
<b>MRS TOLLMAN'S CHICKEN &amp; BACON POT PIE</b>	<b>24</b>
Creamed Mash Potato	
<b>BEER BATTERED FISH &amp; CHIPS</b>	<b>25</b>
Mushy Peas, Homemade Tartare Sauce	
<b>B12 BURGER</b>	<b>18</b>
Smokey Black Bean Patty, Spicy Coleslaw, Crushed Avocado, Beetroot Bun, Triple Cooked Chips	
<b>CHEF'S CATCH OF THE DAY (PLEASE ASK A MEMBER OF STAFF)</b>	<b>28</b>
Fresh Fish Locally Sourced from Billingsgate Market	
<b>TRADITIONAL NATAL LAMB CURRY</b>	<b>30</b>
Basmati Rice, Poppadom, Naan Bread, Fresh Tomato, Green Chilli, Ginger, Garlic, Fennel, Succulent Lamb	
<b>BUTTER CHICKEN CURRY</b>	<b>30</b>
North Indian Style, Simmered in Butter, Chilli & Coriander Cream, Basmati Rice, Poppadom, Naan Bread	
<b>VEGETABLE KORMA</b>	<b>25</b>
Fried Paneer, Onion, Peppers, Peas, Mushrooms, Cardamom Curry Cream, Basmati Rice, Poppadom, Naan Bread	
<b>DESSERTS</b>	
<b>VANILLA CRÈME BRÛLÉE</b>	<b>9</b>
<b>MRS TOLLMAN'S BAKED CHEESECAKE</b>	<b>9</b>
Strawberry Compote	
<b>CHOCOLATE MOUSSE</b>	<b>9</b>
Peanut Brittle, Vanilla Ice Cream	
<b>STICKY TOFFEE PUDDING</b>	<b>9</b>
Vanilla Ice Cream	
<b>SELECTION OF BRITISH CHEESE</b>	<b>14</b>
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

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

## SNACKS

AVAILABLE 12 NOON TO 11:30PM

1 Plate | 4 Plates | 8 Plates  
9 | 25 | 50

<b>MONKFISH SCAMPI</b> Tartare Sauce	4PCS
<b>SMOKED SALMON &amp; CAVIAR</b> Toasted Sourdough Bread	4PCS
<b>LAMB KEEMA SAMOSAS</b> Mint Yoghurt	2PCS
<b>SHORT RIB NUGGETS</b> Smoked Applewood Dip	4PCS
<b>CHEESE &amp; BACON SLIDERS</b> Burger Sauce	3PCS
<b>41 CORN DOGS</b> Smoked Ketchup	4PCS
<b>PEKING DUCK STEAMED BUNS</b> Hosin Sauce	2PCS
<b>BLUE CHEESE CROQUETTES</b> Truffle Mayonnaise	4PCS
<b>ONION BHAJIS</b> Mango Chutney	5PCS
<b>HALLOUMI CHIPS</b> Smoked Chili Jam	5PCS
<b>AVOCADO BURRATA</b> 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
<b>NON VINTAGE</b>			
Giesler, Red Carnation Brut	12%	17	85
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
<b>ROSÉ</b>	<b>125ML</b>		<b>750ML</b>
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
<b>VINTAGE</b>			<b>750ML</b>
Dom Perignon 2006	12%		440
Louis Roederer, Cristal 2009	12%		570
<b>VINTAGE ROSÉ</b>			<b>750ML</b>
Louis Roederer, Brut Rosé 2010	12%		175
Dom Perignon, Brut Rosé 2004/5	12.5%		875
<b>HALF BOTTLES</b>			<b>375ML</b>
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
<b>ENGLISH SPARKLING WINE</b>			<b>750ML</b>
Nyetimber Classic Cuve	12%		100
<b>PROSECCO</b>			<b>750ML</b>
Ca' Vittoria	11.5%		48

## WHITE WINES

	175ML	BTL
<b>DRY</b>		
<b>AMORI PINOT GRIGIO 2016/2017, ITALY</b>	12	43
Crisp, dry, lightly floral character and a subtle honeyed note on the finish		
<b>DOMAINE VACHERON SANCERRE 2017, FRANCE</b>	18	64
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		
<b>MEDIUM BODIED</b>		
<b>PRINCES ABBES DOMAINE SCHLUMBERGER, PINOT GRIS 2014, FRANCE</b>	14	50
The nose is open and pleasant, with a deep intensity. Racy, dominance of candied overripe flavours, yellow fruits, quince, Mirabelle plum and honey		
<b>DOMAINE DE MALANDES CHABLIS 2016, FRANCE</b>	16	57
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		
<b>PAZO DE BARRANTES ALBARINO 2015, SPAIN</b>	18	64
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		
<b>FULL BODIED</b>		
<b>VILLA GUNDERLOCH RISELING 2014, GERMANY</b>	12	43
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 54

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** 15 54

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** 21 75

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 43

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** 14 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 61

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 MARGAUX PRIVATE RESERVE 2014, FRANCE** 19 68

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** 28 100

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

275ML

330ML

500ML

## 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

13 46

#### 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

17 61

#### 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 72

#### 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

55 178

## 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

26 93

#### 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

26 93

#### 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

28 100

#### 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

125 450

### 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**

	<b>175ML</b>	<b>BTL</b>
<b>BLANC DE MER 2016</b>	<b>10</b>	<b>36</b>
An intuitive white blend comprised of mostly Riesling and Viognier along with Sauvignon Blanc and Chenin Blanc. Crisp, flavoursome and easy drinking		
<b>WALKER BAY SAUVIGNON BLANC 2017</b>	<b>12</b>	<b>43</b>
A great Sauvignon Blanc from our vineyards, complex citrus, gooseberry and herbaceous notes with a fresh lingering finish		
<b>SANS BARRIQUE CHARDONNAY 2016</b>	<b>12</b>	<b>43</b>
Lovely un-oaked Chardonnay, crisp lemon and green apple along with pear, guava and fragrant herbaceous tones		
<b>SAUVIGNON BLANC RESERVE 2016</b>	<b>14</b>	<b>50</b>
Hand selected Sauvignon grapes and a touch of Semillon, produces a wine of good structure similar to that of Pouilly fume		

**MEDIUM BODIED**

	<b>175ML</b>	<b>BTL</b>
<b>CROCODILE'S LAIR CHARDONNAY 2016</b>	<b>14</b>	<b>50</b>
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		
<b>CROCODILE'S LAIR LIMITED EDITION CHARDONNAY 2011</b>	<b>17</b>	<b>61</b>
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**

	<b>175ML</b>	<b>BTL</b>
<b>MISSIONVALE CHARDONNAY 2015</b>	<b>17</b>	<b>61</b>
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