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*Our food menu is available between
11.00am and 10.30pm, Monday to Sunday
An evening menu is available from 10.30pm.*

*All spirits are available upon request at 25ml
and multiples thereof.*

*Wines are served at 175ml as standard, but also
available at 125ml upon request.*

SHARING ITEMS

Beluga Caviar

The rarest of the sturgeon. Legendary taste, with a subtle hint of walnut with a soft and creamy texture.

Served with a traditional garnish

£390 50g

Oscietra Caviar

A deep brown to golden colour, nutty and distinctive taste of the sea.

Served with a traditional garnish

£250 50g

Smoked Salmon Cones

London smoked salmon mousse, crème fraîche, Aquitaine caviar and chives

£21

Soft Shell Crab Tempura

With roasted sesame dressing and Asian style salad

£15.5

Sushi and Sashimi

A selection of salmon and tuna sashimi, salmon and tuna nigiri and salmon and avocado rolls

£35

Allergen menu available upon request



SHARING ITEMS

Courgette and Pesto Tartlets

With toasted almonds and fried courgette flowers

£18

Panko Crusted Prawns

King prawns coated in Panko breadcrumbs served with a sweet chilli dip

£23.5

Spiced Scotch Eggs

With Calabrian Nduja pork sausage and quail egg, roasted red pepper dip

£20

Tortilla Wraps

Filled with homemade houmous, seasonal grilled vegetables and fried courgettes

£18

Mini Samplers

A selection of chicken, lettuce, mayonnaise and halloumi, tomato and mushroom sliders. Ranch dressing

£18

Duck Gyoza

Homemade with confit of duck and Hoisin sauce

£18



SANDWICHES

Bruschetta

Lightly toasted focaccia with seasonal Italian tomatoes, buffalo mozzarella, garlic, basil and extra virgin olive oil

£16

Mediterranean Club

Seasonal grilled vegetables with basil pesto, buffalo mozzarella and homemade sun dried tomato paste

£18

Crab and Crayfish

Dressed with Marie Rose sauce and cucumber on brioche

£19

The St George

With grilled breast of chicken, bacon, egg, tomato, lettuce and mayonnaise

£18

Salt Beef

With chopped gherkins, English mustard, lettuce and mayonnaise on caraway seed bread

£18

SALADS

Grilled Asparagus

With a Parmesan crusted poached Copper Maran egg, garlic aioli and mixed leaves

£19

Portland Crab

White crab meat with homemade Marie Rose sauce, quail egg, caper berries and avocado purée

£21

Tuna Niçoise

Freshly seared yellowfin tuna with green beans, mixed heritage tomatoes, Kalamata olives, potato, quail egg, lettuce and shallots

£19.5

Chicken Caesar

With cos lettuce, crispy Parma ham, croutons, Parmesan and anchovies

£19.5



SPECIALITIES

Burrata

With seasonal Italian tomatoes and extra virgin olive oil

£18.5

Shetland Scallops

With fresh pea purée, grilled chorizo, creamy potato and fresh pea shoots

£25

Fish and Chips

Line caught fillet of cod in a crisp batter with hand cut chips, tartare sauce and mushy peas

£22

Prawn and Crab Tagliolini

Homemade pasta, Datterini tomatoes, fresh chilli and garlic

£28

The Polo Burger

Homemade beef burger with tomato and rocket served with French fries

£20

With foie gras, tomato and raisin chutney

£28

DESSERTS

Dark Chocolate Tart

Cacao Barry Tanzania chocolate, honeycomb ice cream, caramel and orange

£10

Crème Brûlée

Caramel chocolate with Morello cherry sorbet and macaroon

£10

Mini Cornettos

Vanilla cones filled with chocolate ganache and coconut cream

£18

English Cheeses

With homemade jams

£15

Ice Cream and Sorbet

Homemade selection

£10



POLO SIGNATURE COCKTAILS

Sweet - Fruity - Sparkling

Pearl Gem

Tanqueray Ten gin infused with Blend 68 tea shaken with lychee, lime and sugar. Champagne and pineapple foam. Sensual

£19

Pomegranate Deluxe

Bombay Sapphire gin shaken with elderflower, lemon and freshly squeezed pomegranate juice and Champagne

£19

Al Fresco

VKA organic vodka infused with dried apricots and Butterfly Pea flower tea, thrown with peach and lemon. Charged with Champagne

£18

Caledonian Punch

Brugal Anejo rum shaken with fresh lime, Falernum and fresh blueberries. Charged with Innis & Gunn rum finish beer. Not your typical punch

£16

Masculine - Dry - Hearty

Blue Diamond

The ultimate Old Fashioned. Johnnie Walker Blue Label stirred to perfection with sugar soaked Ramazzotti Amaro and smoked with coffee

£38

Japanese Glory

Nikka whisky stirred to perfection with dry vermouth, maple syrup and aromatised with Lagavulin 16 whisky

£16

Oaxaca Sunrise

Illegal Anejo Mezcal swizzled with lime, Aperol and organic coconut sugar

£16



Fruity - Sweet - Sour

Ash Sour

A combination of Bowmore 15 whisky shaken with lemon juice, egg white, sugar and homemade liquorice bitters

£18

The Last Cocktail

The signature cocktail of The Luxury Collection. Tanqueray gin with pear juice, lemon and homemade rosemary syrup. Straight up with bubbles

£18

East India Sour

East India gin shaken with fresh lemon, egg white and homemade chamomile syrup

£16

Rhubarb Julep

Basil Hayden small batch whisky stirred to perfection with homemade rhubarb puree and bitters

£16

Summer in Warsaw

Belvedere grapefruit vodka shaken with peach liquor, grapefruit juice, fresh raspberries and Amaro Averna

£16

MOCKTAILS

Tea Breeze

Rose buds tea shaken with passion fruit juice and peach puree

£10

Mela Verde

Fresh mint muddled with sugar and apple juice charged with soda water

£10

Secret Tree

Fresh pear juice shaken with homemade turmeric syrup, lemon and ginger ale

£10



CLASSICS REVISITED

Old Cuban

A twist on the classic Mojito, Appleton white rum shaken with fresh lime, mint, watercress and basil. Charged with Champagne

£19

Rum Boulevardier

An inspired version of the classic Negroni. Zacapa 23 rum stirred to perfection with Mancino vermouth Chinato and Campari

£19

Russian Cobbler

Beluga vodka shaken with fresh berries, lemon and homemade turmeric and lemongrass syrup. Perfected with a splash of Pedro Ximenez sherry

£16

El Diablo

Don Julio tequila shaken with fresh lime, Crème de mûre, thyme and fresh blackberries. Charged with ginger beer

£16

Raffles Sling

The recipe from the Raffles in Singapore. Bulldog gin is shaken with pineapple juice, lemon juice, Cherry Herring, Benedictine and Cointreau

£16

Geisha Lady

Plymouth Sloe gin shaken with yuzu citrus, Cointreau and sugar.

A revisit of the most iconic ladies drink

£16

Spicy Moscow Mule

The classic with spice! Ketel One vodka, fresh lime and chilli & rosemary infused sugar. Charged with ginger beer and a float of red wine

£16



FORGOTTEN

We have selected a few historic recipes from the golden era of Pre-Prohibition that you may have never heard of!

Prince of Wales

Composed by Albert Edward, Prince of Wales, later to be King Edward VII. Bulleit Rye whiskey shaken with maraschino, pineapple juice, angostura and sugar syrup.

Crowned with Champagne

£18

Tuxedo Cocktail

Adapted from Harry Johnson's Bartender Manual, 1882. Hayman's Old Tom gin mixed with dry vermouth, maraschino, orange bitters and Absinthe, served straight up

£16

Corpse Reviver No.1

Created by Frank Meier, Ritz Bar, Paris, France. Adapted from Harry Craddock's 1930 'The Savoy Cocktail Book'. The father of the "Corpse reviver" family, Hennessy VS gently stirred with Calvados and Punt e Mes

£16

Cocktail De La Louisiane

The house cocktail at the "Restaurant de la Louisiane" in New Orleans 1881. Described as a cross between a Sazerac and a Vieux Carré. Bulleit Rye whiskey is mixed with Benedictine, sweet vermouth and aromatized with both Absinthe and Peychaud's bitters

£16

Morning Glory Fizz

Adapted from Harry Johnson's Bartender Manual 1888. Dewar's whiskey shaken with lemon juice, sugar, egg white and a dash of Pernod, served long and charged with soda

£16

Bijou

An original-style Bijou is made stirred with ice as Harry Johnson's 1900 "New and Improved Bartender Manual" states "mix well with a spoon and serve." This recipe is also one of the oldest in the manual dating back to 1890s. The Botanist gin stirred with sweet vermouth and Green Chartreuse

£16



CHAMPAGNE

by the bottle (750ml)

Armand de Brignac

Ace of Spades Gold NV £500
Ace of Spades Rosé NV £800

Andre Jacquart

'Les Mesnil', Granc Cru, Brut NV £125

Beau Joie

Brut NV £190
Brut Rosé NV £250

Billecart-Salmon

Brut Rosé NV £125
Cuvée 'Elisabeth', Rosé 2002 £310

Bollinger

Spécial Cuvée, Brut NV £115
Brut Rosé NV £130
Grande Année 2007 £200

Dom Pérignon

Brut, 2009 £325
Oenothèque, 1995 £600
Brut Rosé 2004 £600
Brut, 2006 (Magnum) £850
Brut Rosé 2002 (Magnum) £1250
White Gold Jeroboam (3 litres) £11000
Rose Gold Methuselem (6 litres) £35000

Drappiere

Brut Rosé NV £120

Krug

Grand Cuvée, Brut NV (Half Bottle) £170
Brut Rosé NV, (Half Bottle) £240
Grande Cuvée, Brut NV £320
Brut Rosé NV £450
Brut 2000 £950
Grande Cuvée, Brut NV (Magnum) £700
Brut 1989 £1650



CHAMPAGNE

by the bottle (750ml)

Laurent Perrier

Brut Rosé NV £115
Ultra Brut NV £115
Grand Siècle NV £220

Louis Roederer

Brut NV £100
Cristal, Brut 2009 £390
Cristal, Rosé 2006/7 £800
Cristal, Rosé 1999 £1450
Cristal, Rosé 2005 (Magnum) £2300

Moët & Chandon

Brut Impérial NV £75
Brut Impérial Rosé NV £90
Grand Vintage 2008 £100
Grand Vintage Rosé 2004 £120

Nyetimber

English sparkling Brut NV £90
English sparkling Brut Rosé NV £95

Pol Roger

Brut NV £100
Brut 2006 £170
Cuvée Sir Winston Churchill 2002 £420

Ruinart

Brut NV £100
Brut Rosé NV £125
Blanc De Blanc, Brut NV £130

Salon

'Le Mesnil' Blanc de Blancs 1997 £645

Taittinger

Brut NV £100
Comte De Champagne, Blanc De Blanc 2005 £300

Veuve Clicquot

Yellow Label, Brut NV £100
Demi Sec, NV £95



CHAMPAGNE

by the glass 150ml

Moët & Chandon, Brut	£17
Nyetimber, sparkling, Brut NV	£18
Moët & Chandon, Brut Rosé	£20
Pol Roger, Brut	£20
Louis Roederer, Brut NV	£20
Ruinart, Brut Rosé	£23
Ruinart, Blanc De Blanc, Brut NV	£25
Dom Pérignon 2009	£65

WHITE WINE

by the glass 175ml

Branco, Prunus	£11.5
<i>Dão, Portugal 2016/17</i> Fresh peach and herbs	
Levarie Soave Classico, Masi	£12
<i>Veneto, Italy 2016/17</i> Ripe fruit and almonds	
Pascal Jolivet, Sancerre	£14
<i>Loire Valley, France 2017</i> Ripe white fruits, light-medium body	
Cloudy Bay, Sauvignon Blanc	£15
<i>Marlborough, New Zealand 2017</i> Tropical fruits and crisp acidity – a classic	
Chablis 1er Cru, Vaillons, J.M. Brocard	£16.5
<i>Burgundy, France 2016</i> Inviting aromas of flint, peaches and citrus	
Chassagne Montrachet, Philippe Colin	£28
<i>Burgundy, France 2015/16</i> Creamy, complex, impressive elegance	



RED WINE

by the glass 175ml

SMG Babylon's Peak Estate	£11.5
<i>Swartland, South Africa 2016</i> Smoky, mineral and bramble fruits	
Terrazas de los Andes, Malbec	£13
<i>Mendoza, Argentina 2016</i> Fruity aroma, oaky with a great body	
Palazzo della Torre IGT, Allegrini	£15
<i>Veneto, Italy 2014</i> Cherry and rich dark chocolate	
Château La Gasparde Castillon Côte de Bordeaux	£16.5
<i>Bordeaux, France 2011/12</i> Ripe red fruits, peppery nose, smooth elegant palate	
Resalte Crianza	£19
<i>Ribera Del Duero, Spain 2012</i> Full bodied, dry, black fruit, vanilla, leather aromas	
Gevrey-Chambertin P.Minot	£32
<i>Burgundy, France 2011/12</i> Earthy with dark berry fruit	
ROSÉ WINE	
Pascal Jolivet, Sancerre Rosé	Glass £14 Bottle £50
<i>Loire Valley, France 2017</i> Medium dry, raspberry and strawberry	

Wines are served at 125ml upon request



WHITE WINE

by the bottle (750ml)

France

Sancerre, Pascal Jolivet
Loire Valley, 2017 £55

Chablis, 1er Cru, J.M. Brocard
Burgundy, 2016 £60

Dom de Beurenard
Rhône Valley, 2016/17 £80

Chassagne Montrachet, P. Colin
Burgundy, 2015/16 £105

**Hermitage, Marquis de la Tourette,
Delas**
Rhône Valley, 2015 £135

Condrieu, Le Terrasses du Palat
Rhône Valley, 2012 £125

Pouilly Fumé, 'Silex', D. Dagueneau
Loire Valley, France, 2012 £240

**Bâtard Montrachet, Grand Cru,
C. Duvernet**
Burgundy, 2011 £400

**Chablis 1er Cru, Montée de
Tonnerre', François Raveneau**
Burgundy, 2009 £420

Italy

Levarie Soave Classico, Masi
Veneto, 2016 £48

Terre Alte, Livio Felluga
Colli Orientali Friuli, 2015 £125



WHITE WINE

by the bottle (750ml)

Spain and Portugal

Branco, Prunus
Dão, Portugal 2016 £40

Valdemar Viura
Rioja, Spain 2015 £50

Albarino, Casal Caeiro
Galicia, Spain 2016 £46

U.S.A

Riesling Firestone Estate
Central Coast, 2014 £67

Chardonnay, Freestone Vineyards
*Joseph Phelps
Sonoma Coast, 2013* £130

Austria

Riesling, Singerriedel, Hirtzberger
Wachau, 2010 £145

New Zealand & Australia

Sauvignon Blanc, Cloudy Bay
Marlborough, 2017 £57

Chardonnay, 10 Minutes by Tractor
Victoria, 2014 £110



RED WINE

by the bottle (750ml)

France

**Château La Gasparde
Castillon Côte de Bordeaux**
Bordeaux, 2012 £65

**Nuits-St-Georges 1er Cru
D. de Montille**
Burgundy, 2012 £130

Gevrey-Chambertin P.Minot
Burgundy 2011/12 £135

**Chateau Batailley
5eme Grand Cru Classé**
Pauillac, Bordeaux, 2009/10 £160

Château d'Angludet
Margaux, Bordeaux, 2012 £170

**Chambertin C. Béze Grand Cru
Domaine Duroché**
Burgundy, 2009 £390

Château Trotanoy
Pomerol, Bordeaux 2005 £450

**La Tache, Grand Cru,
Domaine Della Romanée-Conti**
Burgundy, 2001 £2995

Italy

Palazzo della Torre IGT, Allegrini
Veneto, 2014 £58

IL Bruciato, Guado Al Tasso
Tuscany, 2015 £70

**Brunello di Montalcino DOCG,
Silvio Nardi**
Tuscany, 2012 £115

Prunotto Barbaresco Bric Turot,
Piedmont 2014 £135

Amarone Della Valpolicella Allegrini
Veneto, 2013 £165



RED WINE

by the bottle (750ml)

Spain

Resalte Crianza
Ribera Del Duero, Spain 2012 £76

Castillo Ygay, Marqués de Murrieta
Rioja Alta, 2007 £169

Vall Llach
Priorato Cataluña, 2006 £178

U.S.A

Pinot Noir, 'Bloom's Field'
Sta Rita Hills, 2012 £150

Ridge Montebello, Cabernet Blend
Santa Cruz Mountains, 1997 £450

The Thrill of Stamp Collecting
Ventura County, 2009 £580

Australia

Pinot Noir, 10 minutes by Tractor
Victoria, 2015 £145

South Africa

SMG Babylon's Peak Estate,
Swartland, South Africa 2016 £40

South America

Malbec, Terrazas de los Andes
Mendoza, Argentina 2016 £50

Carmenere, Cuvée Alexandre
Colchagua, Chile 2015 £60



VODKA

	50ml
Ketel One <i>wheat</i>	£11
Zubrowka <i>grass, vanilla</i>	£11
Cracovia <i>organic, potato, pepper</i>	£11
Belvedere <i>rye</i>	£13
Ciroc <i>grape, citrus</i>	£13
VKA <i>Tuscan organic wheat</i>	£13
Snow Queen <i>organic wheat</i>	£13
Snow Leopard <i>spelt grain</i>	£13
Grey Goose <i>wheat</i>	£13
Konik's Tail <i>spelt grain</i>	£13
Chase <i>potato</i>	£13
Wyborowa Exquisite <i>rye</i>	£13
Absolut Elyx <i>wheat</i>	£14
Beluga <i>barley malt</i>	£14
Stolichnaya Elite <i>wheat and rye</i>	£15
Kauffman Hard <i>wheat</i>	£18

GIN

	50ml
Tanqueray <i>juniper, citrus</i>	£12
The East India Company <i>spice, cocoa</i>	£12
Hayman's Old Tom <i>full flavoured</i>	£12
Martin Miller's <i>citrus</i>	£13
Whitley Neill <i>African botanicals</i>	£13
Bombay Sapphire <i>light, sweet, citrus</i>	£13
Elephant <i>dry pine, apple</i>	£13
Plymouth Navy <i>floral, lemon, sage</i>	£13
No.3 London Dry <i>spicy, juniper</i>	£14
Beefeater 24 <i>green tea, citrus</i>	£14
Bulldog <i>Dragon Eye, lavender</i>	£13
Hendrick's <i>rose petals, cucumber</i>	£14
Sipsmith <i>juniper, marmalade</i>	£14
Miller's Westbourne <i>spicy, juniper</i>	£14
The Botanist <i>rich, citrus, spice</i>	£14
Half Hitch <i>black tea, bergamot</i>	£14
Tanqueray No. Ten <i>grapefruit, lime</i>	£14
London No.1 Blue <i>citrus, aromatic</i>	£14
Gin Mare <i>herbal, aromatic</i>	£14
Star of Bombay <i>pine, coriander</i>	£14
Monkey 47 <i>spice, fruit, herb</i>	£15
Junipero <i>sweet citrus</i>	£15



TEQUILA & MEZCAL

	50ml
<i>Blanco - aged less than 2 months</i>	
Illegal Joven Mezcal	£13
Patron Silver	£12.5
Don Julio	£12.5
<i>Reposado - aged 2 months to a year</i>	
Illegal Mezcal	£15
Patron	£14
Don Julio	£13.5
<i>Anejo - aged a year to three years</i>	
Don Julio	£14.5
Patron	£15.5
Illegal Mezcal	£23
<i>Fine Tequila - Anejo</i>	
Jose Maestro Dobel	£14
J. Cuervo Reserva Familia	£25
Don Julio 1942	£58
Casamigos	£22
Patron Platinum	£58

RUM

	50ml
Havana Club	
Anejo 7 <i>vanilla, oak</i>	£12
Anejo 15 <i>dark fruit, apple</i>	£35
Maximo Anejo <i>dried fruit, choc</i>	£320
Appleton Estate VX <i>oak, spice</i>	£11
Appleton White <i>spice, vanilla</i>	£12
Appleton Estate 21 <i>nuts, cocoa</i>	£35
Angostura 1919 <i>white pepper, orange peel</i>	£11
Bacardi 8 <i>tropical fruit, spice</i>	£12
Brugal Anejo 5 <i>spice, brown sugar</i>	£11
Gosling's Black Seal <i>sweet spice</i>	£11
Gosling's Reserve <i>caramel, tobacco</i>	£13.5
Wray & Nephew <i>overproof, spice</i>	£12
Pyrat XO <i>orange marmalade</i>	£14
Mount Gay Black Barrel <i>cinnamon, vanilla</i>	£12
Mount Gay XO <i>banana, vanilla</i>	£13.5
Diplomatico Reserva <i>coffee, caramel</i>	£13.5
Element 8 White <i>vanilla, banana</i>	£12.5
Element 8 Gold <i>floral, vanilla</i>	£13.5
Element 8 Spiced <i>floral spice</i>	£13.5
Zacapa 23 <i>almond, choc</i>	£18
Zacapa XO <i>toffee, spicy oak</i>	£28



IRISH WHISKEY

	50ml	
Jameson <i>orchard fruits, honey</i>	£11	
Bushmills Black <i>nutmeg, red wine</i>	£11	
Teeling Single Grain <i>treacle, cranberry</i>	£13	
Jameson 18 <i>toffee spice, leather</i>	£25	

BOURBON & RYE WHISKEY

	50ml	
Bulleit <i>smoke, vanilla</i>	£13	
Bulleit Rye <i>honey, spice</i>	£13	
Buffalo Trace <i>toffee, choc, raisin</i>	£13	
Maker's Mark <i>spice, butterscotch</i>	£13	
Woodford Reserve <i>honey, spice</i>	£13	
Four Roses Single <i>tart fruits, cherries</i>	£15	
Sazerac Rye 18 <i>peppermint, vanilla</i>	£36	
Elijah Craig 12 <i>apple, aniseed</i>	£13	
Knob Creek <i>candy floss, caramel</i>	£13	
Noah's Mill <i>cherry, liquorice</i>	£13.5	
Jack Daniel's Single Barrel <i>nut oils, citrus</i>	£15	
Basil Hayden Small Batch <i>cinnamon, raisin</i>	£15	
Rittenhouse Straight Rye <i>honey, tobacco</i>	£13	
Michter's Straight Rye <i>orange, sweet toffee</i>	£18	
Blanton's Gold <i>stone fruit, spice</i>	£21	
Stagg Jr Kentucky <i>pepper, caramel</i>	£30	
Whistlepig Madeira <i>spicy, herbal</i>	£50	

BLENDED WHISKEY

	50ml	
Johnnie Walker		
Black Label <i>herbal, fruit</i>	£13	
Gold Label <i>floral, vanilla</i>	£23	
Blue Label <i>toffee, choc</i>	£39	
King George V <i>sandalwood</i>	£110	
Copper Dog <i>honeyed fruit, soft spice</i>	£13	
Chivas Regal		
12 years old <i>walnut, caramel</i>	£11	
18 years old <i>marmalade, choc</i>	£16.5	
25 years old <i>toffee, aniseed</i>	£45	
Dewar's 12 <i>oatcakes</i>	£12	

JAPANESE WHISKEY

	50ml	
Nikka Blended <i>winter spice, oak</i>	£18	
Nikka Coffey Malt <i>clove, cinnamon, lemon</i>	£20	
Hakushu 12 <i>lime, chamomile</i>	£20	
Yamazaki Distiller's Reserve <i>dried berries, vanilla</i>	£20	
Yamazaki 12 <i>tropical fruit, citrus</i>	£24	
Yamazaki 18 <i>wood, floral</i>	£90	
Yamazaki 25 <i>fragrant, sherry, dry</i>	£420	
Suntory Chita <i>mint, honey, wood</i>	£17	
Hibiki Harmony <i>raisin, custard</i>	£20	
Hibiki 17 <i>raisin, oak, cacao</i>	£50	



SINGLE MALT WHISKEY

	50ml	
Speyside		
Macallan Gold <i>cinnamon, apple</i>	£13.5	
18 years <i>winter spice, vanilla</i>	£30	
25 years <i>apricot, figs</i>	£200	
30 years <i>spice, marmalade</i>	£600	
M Decanter 1824 <i>wood spices, raisin</i>	£800	
Balvenie 12 <i>red fruit</i>	£13	
Balvenie 21 <i>honey, nut</i>	£25	
Cragganmore 12 <i>wood smoke</i>	£12	
Glenfiddich 12 <i>butterscotch, cream</i>	£12	
15 years <i>marzipan, ginger</i>	£13	
18 years <i>dried fruit</i>	£22	
21 years <i>oak, caramel</i>	£55	
30 years <i>woody, dark choc</i>	£110	
Glenlivet FR <i>floral, peach</i>	£12	
Glenlivet 18 <i>oak, spice</i>	£18.5	
Glenfarclas 15 <i>buttery, allspice</i>	£13.5	
Lowlands		
Glenkinchie 12 <i>Madeira, stewed fruit</i>	£13	
Auchentoshan 3 W <i>Blackcurrent, plum</i>	£14	
Islay & Skye		
Talisker 10 <i>smoke, pepper</i>	£12	
Talisker 18 <i>smoke, sweet fruit</i>	£19	
Laphroaig 10 <i>oak, seaweed</i>	£12.5	
Lagavulin 16 <i>lapsang, tobacco</i>	£15	
Ardbeg 10 <i>espresso, treacle</i>	£14	
Ardbeg Uigeadail <i>fruit cake, honey</i>	£18	
Caol Ila <i>toffee, vanilla, pear</i>	£14	
Bowmore 15 <i>grapefruit, menthol</i>	£15	
Bruichladdich's Port <i>roasted nuts, vanilla</i>	£15	
Highlands		
Glenmorangie 10 <i>mandarin, lemon</i>	£12	
Nectar D'or <i>lemon tart, caramel</i>	£16	
Quinta Ruban <i>Turkish delight</i>	£16.5	
18 years <i>nuts, figs, honey</i>	£21	
Dalwhinnie 15 <i>sharp citrus, fruit</i>	£13	
Highland Park 25 <i>oak, winter spice</i>	£60	
Haig Club <i>toffee, lemon peel</i>	£14	
Oban 14 <i>autumn fruits, spice</i>	£15	
Dalmore 12 <i>citrus, Xmas cake</i>	£13	
Dalmore 15 <i>cherries, nutmeg</i>	£20	
King Alexander III <i>orange, vanilla</i>	£40	



COGNAC & ARMAGNAC

	<i>50ml</i>
Hennessy	
V.S	£13
Fine de Cognac	£14
X.O	£32
Paradis	£105
Paradis Impérial	£250
Richard	£250
Ellipse	£980
Remy Martin X.O	£30
Louis XIII	£250
Hine Rare V.S.O.P	£14
Hine Antique	£24.5
Martel Cordon Bleu	£25
Martel X.O	£30
Croizet Extra	£45
Janneau V.S.O.P, Armagnac	£13
Janneau X.O, Armagnac	£17

CALVADOS

	<i>50ml</i>
Château de Breuil	
V.S.O.P	£12
Réserve 8	£13
Réserve X.O 20	£20



PORT & SHERRY

	<i>75ml</i>
Taylor's LBV 2010	£10.5
Ramos Pinto 10	£11.5
Graham's 20	£12.5
Tio Pepe Dry Sherry	£10.5
Pedro Ximenez Sweet Sherry	£10.5

A selection of vermouths available from £9.00

BOTTLED BEER

Peroni Nastro Azzurro <i>5.1% ABV, Italy</i>	£8
Blending the finest hops with two-row spring planted barley and a quarter of Italian maize results in a crisp and refreshing aftertaste	
Anspach & Hobday	
<i>Bermondsey, London</i>	
The Porter <i>6.7% ABV</i>	£9
Inspired by London's rich brewing heritage, The Porter is a dark, full bodied beer with characters of roasted coffee, chocolate and a hint of dark fruit	
The IPA <i>6% ABV</i>	£9
Light gold in colour with a touch of biscuity malt flavour. A big, hop forward nose with lots of resin and pine	

SOFT DRINKS & JUICES

Selection of mixers	£4.5
Acqua Panna still water <i>500ml</i>	£5.25
San Pellegrino sparkling water <i>500ml</i>	£5.25
Selection of fruit juices <i>from</i>	£5



TEA SELECTION

by The East India Company

Black Teas

The Westbury Breakfast Blend, India and Sri Lanka

*A rich and robust tea, crafted exclusively for the Westbury
by our Tea Master*

£6

Assam Second Flush TGFOP, India

*India Seasonal Single Estate tea from the highest tippy leaves
known for its smooth and malty body, deep copper colour and
wonderful aromas*

£6

Ceylon Robgil Pekoe, Sri Lanka

*This rare Single Estate tea is specially made for The East India
Company, offering a bright cup with deliciously fruity and
floral notes*

£6

Traditional Karak, India

*Strong black tea specially created for deliciously intense flavours
using ginger, peppercorn, cardamom and cloves. Best enjoyed
with milk, add sugar to taste*

£6.5

The Staunton Earl Grey, India and Sri Lanka

*Blended using the finest Bergamot and Neroli oils,
our original Earl Grey offers an exceptional aroma and flavour
profile that is sweet, floral and delicate*

£6

The Darjeeling First Flush, India

*From the Himalayan foothills, this first harvest Spring tea
captures delicate muscatel characteristics – floral with earthy
and grassy notes*

£8



TEA SELECTION

by The East India Company

Lapsang Souchong, China

*From the Fujian province of China, this distinct black tea is dried
over a pine fire, imparting a sweet and rich smoky flavour*

£6.5

Heart of Persia, Sri Lanka

*The king of spices, saffron, is the key ingredient. Hints of this
distinctive spice accent a selection of sweet and exotic fruits and
flower petals*

£9

White Teas

Spring White, Nepal

*From the first flush of Spring, this delicate white tea consists
solely of the silvery and fine Tippy leaf and a bud, producing a
sweet flavour and flowery aroma*

£9

Silver Cloud, Sri Lanka

*A delicate tea from the Oodoowera estate of Ceylon with
lingering notes of honeydew and cantaloupe*

£12.5

Blend 68 Tropical Punch, Sri Lanka

A blend of white tea with hibiscus, rosehip and orange peel

£6

Green Teas

Dragon Well Lung Ching, China

*Once a favourite of the Chinese Emperor Kan Xi in the 1600's,
this tea is hand pressed and fired in a wok producing a pale
yellow liquor with a refreshingly sweet character*

£6.5

Jasmine Pearls, China

*Hand-rolled white needle green tea naturally scented using fresh
Jasmine flowers. High in antioxidants*

£7.5



TEA SELECTION

by The East India Company

Herbal Infusions

Peppermint, England

Made from the finest English Mitcham Black Peppermint, this infusion is fresh, aromatic and bright

£6

Nile Chamomile, Egypt

A herbal infusion with calming effect that makes it a perfect drink to enjoy in the evening

£6

Cape Colony Rooibos, South Africa

Full bodied and high in antioxidants, this herbal infusion has a vibrant amber-red tint with a sweet and nutty character

£6.5

Whole Rosebuds, Iran

A tranquil and refreshingly light, fragrant infusion with sweet rose aromas

£6



THE
EAST INDIA
COMPANY
LONDON

7-8 Conduit Street, Mayfair, London, W1S 2XF

Coffee by



from £5

with the best Brazilian Arabica coffees, skilfully amalgamated with excellent Arabica coffees grown at high altitudes in Guatemala, combined with the sweet, round taste of the best Indian and African Robusta varieties...the result? Espresso Gaetano Aiello. A blend characterised by a unique refined taste, a creamy velvety texture and a negligible level of astringency. Spicy and floral, ideal for those who love their coffee.

Please be advised that hot beverages are served in the lobby between the hours of 5.15pm and 8.30pm



POLO

All prices are inclusive of Value Added Tax

*A discretionary 12.5% service charge
will be added to your account*

The Polo Bar is a non-smoking establishment