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

*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.*

## SAVOURIES TO SHARE

### 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 fraiche, Aquitaine caviar and chives*

**£21**

### Soft Shell Crab Tempura

*With chipotle mayonnaise*

**£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*



## SAVOURIES TO SHARE

### Smoked Ricotta Tartlets

*With beetroot and horseradish*

**£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**

### Italian Salami

*Selection of cured meats, with pickles and crisp bread*

**£18**

### Angus Beef Chips

*Coated in breadcrumbs, with Japanese radish and wasabi dressing*

**£18**

### Red Cabbage Gyoza

*Filled with slow cooked red cabbage. Hoisin sauce*

**£18**



## SANDWICHES

### Ligurian Focaccia

*Served open style with wild mushrooms, seasonal vegetables and fresh goats cheese*

£16

### Crab and Crayfish

*Portland 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

### Surf 'n' Turf

*With poached Scottish lobster and beef fillet. Dijon mayonnaise on brioche*

£26

## SALADS

### Portland Crab

*White crab meat with homemade Marie Rose, beetroot and Amalfi lemon confit*

£21

### Tuna Niçoise

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

£19.5

### Chicken Caesar

*Corn fed chicken breast with cos lettuce, crispy Parma ham, croutons, Parmesan and anchovies*

£19.5



## SPECIALITIES

### Burrata Pugliese

*Deep fried with beetroot crumb, celeriac remoulade and beetroot dressing*

£18.5

### Shetland Scallops

*With fennel confit, onion and maple puree. Pomegranate and buttermilk*

£25

### Fish and Chips

*Line caught fillet of cod in a crisp batter with hand cut chips, served with tartare sauce*

£22

### Wild Boar Gnocchi

*Homemade potato gnocchi with wild boar and Gin ragu, wild mushroom*

£21

### Mixed Meze

*Grilled beef kofta and chickpea falafel with Greek salad, spiced aubergines and tzatziki*

£25

### 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 Mousse

*With lemon curd, Italian meringue and caramel truffle*

£10

### Chestnut Pannacotta

*Chestnut flavoured set cream with apple gel. Golden rum and thyme infused milk sorbet*

£10

### Mini Cornettos

*With poached rhubarb, sweet potato Diplomat cream and white chocolate*

£18

### English Cheeses

*With homemade jams*

£15



## 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 kumquat, 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**

### **Redbush Sundowner**

*Roiboos tea infused Ketel One vodka shaken with agave, lemon and passion fruit. A Luxury Collection cocktail*

**£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

### 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 2009* £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

### 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
Pol Roger, Brut	£20
Moët & Chandon, Brut Rosé	£20
Louis Roederer, Brut NV	£20
Ruinart, Brut Rosé	£23
Ruinart, Blanc De Blanc, Brut NV	£25
Bollinger Grande Année 2007	£40
Dom Pérignon 2009	£65

## WHITE WINE

by the glass 175ml

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



## RED WINE

by the glass 175ml

<b>SMG Babylon's Peak Estate</b>	£11.5
<i>Swartland, South Africa 2016</i> Smoky, mineral and bramble fruits	
<b>Terrazas de los Andes, Malbec</b>	£13
<i>Mendoza, Argentina 2016</i> Fruity aroma, oaky with a great body	
<b>Palazzo della Torre IGT, Allegrini,</b>	£15
<i>Veneto, Italy 2014</i> Cherry and rich dark chocolate	
<b>Château La Gasparde Castillon Côte de Bordeaux</b>	£16.5
<i>Bordeaux, France 2011/12</i> Ripe red fruits, peppery nose, smooth elegant palate	
<b>Resalte Crianza</b>	£19
<i>Ribera Del Duero, Spain 2010/11</i> Full bodied, dry, black fruit, vanilla, leather aromas	
<b>Gevrey-Chambertin P.Minot</b>	£32
<i>Burgundy, France 2011/12</i> Earthy with dark berry fruit	
<b>ROSÉ WINE</b>	
<b>Pascal Jolivet, Sancerre Rosé</b>	
<b>Glass £14 Bottle £50</b>	
<i>Loire Valley, France 2016</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, 2015* £55

**Chablis, 1er Cru, J.M. Brocard**  
*Burgundy, 2015/16* £60

**Dom de Beurenard**  
*Rhône Valley, 2016* £80

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

**Hermitage, Marquis de la Tourette,  
Delas**  
*Rhône Valley, 2007/13* £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, 2008* £420

### Italy

**Levarie Soave Classico, Masi**  
*Veneto, 2015/16* £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, 2016* £57

**Chardonnay, 10 Minutes by Tractor**  
*Victoria, 2014* £110





## RED WINE

*by the bottle (750ml)*

### France

**Château La Gasparde  
Castillon Côte de Bordeaux**  
*Bordeaux, 2011* £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, 2010/11* £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 2010/11* £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, 2012* £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
<b>Ketel One</b> <i>wheat</i>	£11
<b>Zubrowka</b> <i>grass, vanilla</i>	£11
<b>Cracovia</b> <i>organic, potato, pepper</i>	£11
<b>Belvedere</b> <i>rye</i>	£13
<b>Ciroc</b> <i>grape, citrus</i>	£13
<b>VKA</b> <i>Tuscan organic wheat</i>	£13
<b>Snow Queen</b> <i>organic wheat</i>	£13
<b>Snow Leopard</b> <i>spelt grain</i>	£13
<b>Grey Goose</b> <i>wheat</i>	£13
<b>Konik's Tail</b> <i>spelt grain</i>	£13
<b>Chase</b> <i>potato</i>	£13
<b>Wyborowa Exquisite</b> <i>rye</i>	£13
<b>Absolut Elyx</b> <i>wheat</i>	£14
<b>Beluga</b> <i>barley malt</i>	£14
<b>Stolichnaya Elite</b> <i>wheat and rye</i>	£15
<b>Kauffman Hard</b> <i>wheat</i>	£18

## GIN

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



## TEQUILA & MEZCAL

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

## RUM

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



## IRISH WHISKEY

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

## BOURBON & RYE WHISKEY

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

## BLENDED WHISKEY

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

## JAPANESE WHISKEY

	50ml	
<b>Nikka Blended</b> <i>winter spice, oak</i>	£16	
<b>Nikka Coffey Malt</b> <i>clove, cinnamon, lemon</i>	£18	
<b>Hakushu 12</b> <i>lime, chamomile</i>	£20	
<b>Yamazaki Distiller's Reserve</b> <i>dried berries, vanilla</i>	£20	
<b>Yamazaki 12</b> <i>tropical fruit, citrus</i>	£24	
<b>Yamazaki 18</b> <i>wood, floral</i>	£85	
<b>Yamazaki 25</b> <i>fragrant, sherry, dry</i>	£420	
<b>Suntory Chita</b> <i>mint, honey, wood</i>	£16	
<b>Hibiki Harmony</b> <i>raisin, custard</i>	£20	
<b>Hibiki 17</b> <i>raisin, oak, cocoa</i>	£35	

## SINGLE MALT WHISKEY

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

## COGNAC & ARMAGNAC

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

## CALVADOS

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



## PORT & SHERRY

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

*A selection of vermouths available from £9.00*

## BOTTLED BEER

	<i>330ml</i>
<b>Innis &amp; Gunn Lager, 4.6% ABV, Edinburgh</b>	£8
Refreshing Helles style lager made with naked golden oats, which gives this beer it's full flavour and smooth finish	
<b>Innis &amp; Gunn Original, Bourbon Barrel Beer,</b>	£8
<i>6.6% ABV, Edinburgh</i>	
Multi award winning, delicious Scottish beer with hints of caramel and vanilla. Enjoy on it's own or as an accompaniment to food	
<b>Innis &amp; Gunn, Rum Barrel Red Beer,</b>	£8.5
<i>6.8% ABV, Edinburgh</i>	
A slow maturation using Demerara and Navy rum barrels has imparted this beer with a delicious warming character that is bursting with fruit and lively spiciness	
<b>Innis &amp; Gunn IPA, 5.6% ABV, Edinburgh</b>	£8
100% unfiltered, brewed with Mandarina, Cascade & Centennial hops for an IPA bursting with citrus fruit aromas, balanced by a rich malt backbone	

## SOFT DRINKS & JUICES

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