

## DRINKS MENU



# K THE BAR

## CONTEMPORARY COCKTAILS

12

### King of Queen's Gate

*Jameson Select Reserve whiskey, King's  
Ginger liqueur, lemon, rose syrup, orange  
marmalade*

### Final Letter

*No.3 Gin, Green Chartreuse, St Germain  
elderflower, lime*

### Grain or Shine

*Girvan 4 Apps, Kamm & Sons aperitif,  
Belsazar White*

### Hagakure

*Nikka From The Barrel, Akashi-Tai,  
Belsazar Rosé, plum bitters*

### No Smoke Without Fire

*Montelobos Mezcal, Ardbeg 10, Ancho Reyes  
liqueur, orange bitters*

### Tiki Rascal

*Koko Kanu coconut rum, Plantation  
pineapple rum, Briottet crème de cacao  
blanc, orgeat, lime, chocolate bitters*

### Royal Doyle Punch

*Jameson whiskey, applejack, lemon, Briottet  
crème d'abricot, lemon, champagne*

### Regency Rickey

*Brighton gin, crème de violette, lime, tonic,  
orange bitters*

### It's the New Style

*Snow Queen Vodka, rosemary infused  
Solerno, Manzanilla, orange bitters*

### Mexican Wave

*Tapatio Blanco tequila, St Germain  
elderflower, Cherry Heering, agave syrup,  
lime, egg white*

**CLASSIC COCKTAILS 12**

**Millionaire**

*Havana Club 3, Sipsmith sloe gin, Briottet crème d'abricot, lime, grenadine*

**20th Century Cocktail**

*Beefeater 24 Gin, Briottet crème de cacao blanc, Lillet blanc, lemon juice*

**Pisco Sour**

*Barsol Quebranta Pisco, lime, sugar, Amargo Chunchu bitters, egg white*

**Boulevardier**

*Whistlepig rye whiskey, Campari, Belsazar Red*

**Sidecar**

*Courvoisier VSOP Cognac, Cointreau, lemon*

**Bobby Burns**

*Macallan Gold whisky, Benedictine, Belsazar Red*

**SPARKLING COCKTAILS 15**

**Kensington Champagne Cocktail**

*Perrier-Jouët Grand Brut, Calvados, sugar, rhubarb bitters*

**Airmail**

*Perrier-Jouët Grand Brut, Havana Club 7 rum, honey, lime*

**DESSERT COCKTAILS 12**

**Crème Brulée Martini**

*Vanilla infused Havana Club Especial, caramel syrup, double cream*

**Maple Manhattan**

*Maker's Mark, Belsazar Dry, maple spice syrup*

**Any Port in a Storm**

*Sailor Jerry spiced rum, Mozart chocolate liqueur, Ancho Reyes liqueur, chocolate bitters, port*

**Lemon Tart Flip**

*Ketel One Citroen, Stolichnaya vanilla, lemon juice, lemon pie syrup, egg*

**NON-ALCOHOLIC COCKTAILS 7**

**Elderflower Sour**

*Elderflower Cordial, lemon, celery bitters, egg white*

**Gardening Leave**

*Seedlip Garden 108, elderflower, tonic water, cucumber*

**K BAR BARREL-AGED COCKTAILS 18**

*Please ask our bartenders for our selection of barrel-aged cocktails. Subject to availability*

## VODKA

Stolichnaya	8
Stolichnaya Vanilla	8
Karlsson's Gold	10
Ketel One	10.5
Ketel One Citron	10.5
Konik's Tail	10.5
Bimber <i>Oak Aged</i>	10
Snow Queen	10.5
Belvedere	12
Chase	12
Dingle	12
Mamont	12
Sipsmith	13
Beluga Export	13
Absolut Elyx	14.5
Stolichnaya Elit	16.5

## GIN

Beefeater	8
Sipsmith	9
Beefeater 24	10.5
Plymouth	10.5
G'Vine <i>Floraïson</i>	10
Williams Chase	12
Dingle	12
No.3 Gin	12
Slingsby	12
Hendrick's	12.5
Brighton Gin	12
Death's Door	12.5
The Botanist	13.5
Tanqueray No.Ten	13.5
Gunpowder	14
Bombay Sapphire <i>Star of Bombay</i>	15.5
Monkey 47	16

## PISCO

Barsol <i>Quebranta</i>	12.5
-------------------------	------

## RUM

Havana Club 3 Yr	8
Sailor Jerry	8.5
Havana Club 7 Yr	9.5
Appleton Estate <i>12 Yr Rare Blend</i>	12.5
Pyrat XO	12.5
Plantation <i>Pineapple</i>	12.75
Mount Gay <i>Extra Old</i>	13.5
Diplomatico <i>Reserva Exclusiva</i>	14
El Dorado <i>15 Yr</i>	18.5
Santa Teresa <i>1796</i>	15
Banks <i>7 Golden Age</i>	15
Ron Zacapa <i>23 Yr</i>	17
Homère Clément	28
Havana Club <i>15 Yr</i>	45

## TEQUILA / MEZCAL

Tapatio <i>Blanco</i>	10.5
Gran Centenario <i>Plata</i>	10
La Hora Azul <i>Blanco</i>	12
La Hora Azul <i>Reposado</i>	14
Montelobos <i>Joven</i>	15
Partida <i>Reposado</i>	16
La Hora Azul <i>Añejo</i>	16
Jose Cuervo <i>Reserva de la Familia Añejo</i>	25
Don Julio <i>1942</i>	30

## COGNAC

Courvoisier <i>VSOP</i>	10
Martell Cordon Bleu	30
Courvoisier <i>XO</i>	35
Martell <i>XO</i>	36.5
Hennessy <i>XO</i>	38.5
Hennessy <i>Paradis</i>	75
Courvoisier <i>L'Essence</i>	245
Rémy Martin <i>Louis XIII</i>	250

GRAPPA		CAMPBELTOWN	
		Springbank <i>15 Yr</i>	<b>18.5</b>
	Tosolini <i>Artigiana Cividina</i>		<b>15</b>
ARMAGNAC		ISLE OF SKYE	
		Talisker <i>10 Yr</i>	<b>13</b>
	Baron de Sigognac <i>10 Yr</i>		<b>12</b>
	Château de Laubade <i>1977</i>		<b>20</b>
	Château de Laubade <i>Extra 30 Yr</i>		<b>50</b>
CACHAÇA		SPEYSIDE	
	Abelha Silver		<b>8.5</b>
		The Glenrothes <i>Select Reserve</i>	<b>12.5</b>
		The Macallan <i>Gold</i>	<b>12.5</b>
		Balvenie <i>Double Wood 12 Yr</i>	<b>16</b>
		The Glenrothes <i>Vintage Reserve</i>	<b>15</b>
		Glenfarclas <i>105 Cask Strength</i>	<b>18</b>
		Glenfiddich <i>18 Yr</i>	<b>19</b>
		The Macallan <i>Ruby</i>	<b>55</b>
CALVADOS		ORKNEY	
		Highland Park <i>12 Yr</i>	<b>12.5</b>
		Highland Park <i>Dark Origins</i>	<b>20</b>
	Dupont <i>VSOP</i>	Highland Park <i>18 Yr</i>	<b>13.5</b>
			<b>35</b>
FINE BLENDED WHISKY		ISLAY	
		Caol Ila <i>12 Yr</i>	<b>12.75</b>
		Laphroaig <i>10 Yr</i>	<b>13.5</b>
	Chivas <i>12 Yr</i>	Ardbeg <i>10 Yr</i>	<b>9</b>
	Monkey Shoulder	Bruichladdich <i>Classic Laddie</i>	<b>10.5</b>
	Naked Grouse	Laphroaig <i>Quarter Cask</i>	<b>10.5</b>
	Johnnie Walker <i>Platinum</i>	Bowmore <i>12 Yr</i>	<b>25</b>
	Chivas <i>25Yr</i>	Lagavulin <i>16 Yr</i>	<b>50</b>
	Johnnie Walker <i>Blue Label</i>	Bowmore <i>15 Yr Darkest</i>	<b>56.5</b>
		Bruichladdich <i>Octomore</i>	<b>21</b>
		Bruichladdich <i>Black Art</i>	<b>25</b>
			<b>50</b>
SINGLE MALT		JURA	
		Jura Superstition	<b>14.5</b>
HIGHLANDS		LOWLANDS	
	Aberfeldy <i>12 Yr</i>		<b>12</b>
	Glenmorangie <i>Original</i>	Glenkinchie <i>12 Yr</i>	<b>12.5</b>
	Dalmore <i>12 Yr</i>	Girvan <i>4 Apps</i>	<b>14.5</b>
	Dalwhinnie <i>15 Yr</i>	Aisla Bay	<b>15.5</b>
	Oban <i>14 Yr</i>	Auchentoshan <i>Three Wood</i>	<b>15.5</b>
	Glenmorangie <i>Lasanta</i>		<b>15</b>
	Glenmorangie <i>Quinta Ruban</i>		<b>16</b>
	Glenmorangie <i>Nectar D'Or</i>		<b>18</b>
	Glenmorangie <i>18 Yr</i>		<b>28.5</b>
	Dalmore <i>King Alexander III</i>		<b>38</b>
		WELSH WHISKY	
		Penderyn	<b>14</b>

IRISH WHISKEY

Jameson	8
Teeling <i>Poitin</i>	9
Green Spot	12
Teeling <i>Small Batch</i>	12
Jameson <i>Black Barrel</i>	12.5
Redbreast <i>12 Yr</i>	14
Bushmills <i>10 Yr</i>	14
Yellow Spot <i>12 Yr</i>	20
Redbreast <i>15 Yr</i>	20.5
Teeling <i>The Revival 15 Yr</i>	25
Midleton <i>Very Rare</i>	37.5

AMERICAN WHISKEY

Jim Beam	8
Maker's Mark	8.5
Jack Daniel's	8.5
Rittenhouse <i>100 Proof rye</i>	11
Eagle Rare <i>10 Yr</i>	11.5
Old Forester	12
Makers Mark <i>47</i>	12.75
Woodford Reserve	13
Jack Daniel's <i>Single Barrel</i>	13
Knob Creek <i>9 Yr</i>	14
Sazerac <i>rye</i>	14.5
Four Roses <i>Small Batch 10 Yr</i>	14
Corsair <i>Rasputin</i>	15
Basil Hayden	15.5
Whistlepig <i>12 Yr Rye</i>	16
Four Roses <i>Single Barrel</i>	16
Bakers <i>7 Yr</i>	18
Jack Daniels <i>Single Barrel rye</i>	17.5
Bookers	17.5
Balcones <i>Brimstone</i>	18.5
Blanton's <i>Single Barrel Gold Edition</i>	22
Hudson <i>Four Grain</i>	22
Stagg JR	32

AUSTRALIAN WHISKEY

Starward	14
----------	----

CANADIAN WHISKY

Crown Royal	10
-------------	----

JAPANESE WHISKY

Nikka <i>From The Barrel</i>	14.5
Miyagikyo <i>Single Malt</i>	16
Yoichi <i>Single Malt</i>	16
Mars Maltage <i>Cosmo</i>	16
Hakushu	17.5

LIQUEURS

Chambord	8.75
Sambuca	
Benedictine	
Drambuie	
St-Germain	
Grand Marnier	
Baileys	
Saliza Amaretto	

APERITIFS

Aperol	8
Belsazar Dry	
Belsazar White	
Belsazar Red	
Belsazar Rose	
Campari	
Kamm & Sons British Aperitif	
Pernod	
Sipsmith London Cup	

BOTTLED BEERS 330ml

Beck's Blue <i>(non alcoholic) Germany</i>	<b>4.5</b>
Peroni <i>Italy</i>	<b>5.5</b>
London Pride <i>England</i>	<b>6</b>
Vedett Extra Blonde <i>Belgium</i>	<b>6.75</b>
Vedett White <i>Belgium</i>	<b>6.75</b>
Brewdog Punk IPA <i>Scotland</i>	<b>6.75</b>
Brooklyn Lager <i>USA</i>	<b>7</b>

DRAFT BEERS 378ml

Meantime London Lager <i>England</i>	<b>5</b>
Guinness <i>Ireland</i>	<b>5</b>

CIDER 330ml

Aspalls Suffolk Cyder <i>England</i>	<b>5.75</b>
--------------------------------------	-------------



## LOUIS XIII

*Rémy de Martin*  
GRANDE CHAMPAGNE COGNAC

One century in a bottle. Each decanter takes 4 generations of cellar masters over 100 years to craft.

LOUIS XIII is a blend of up to 1,200 eaux-de-vie, the youngest of which is at least 40 years old, and created exclusively with grapes from Grande Champagne, the most prestigious region of Cognac.

Rich in aromas of myrrh, plum, honey and jasmine with a complex warm, harmonious and spicy palate culminating in an extremely long finish of an hour or more, LOUIS XIII is the King of Cognacs.

15ml	<b>75</b>
20ml	<b>125</b>
50ml	<b>250</b>



HOT BEVERAGES **4.5**

Americano  
Espresso  
Double Espresso  
Caffé Latte  
Cappuccino  
Hot Chocolate

Earl Grey  
English Breakfast  
Green Tea  
Jasmine  
Peppermint  
Chamomile Flower

SOFT DRINKS **3.5**

Coca Cola  
Diet Coke  
Fever Tree *Tonic*  
Fever Tree *Naturally Light Tonic*  
Fever Tree *Soda*  
Fever Tree *Lemonade*  
Fever Tree *Ginger Beer*  
Fever Tree *Ginger Ale*  
Fever Tree *Bitter Lemon*

JUICES **3.5**

Apple  
Cranberry  
Orange  
Pineapple  
Tomato

MINERAL WATER **3.5**

San Pellegrino  
Acqua Panna

*For the benefit of our guests, a guideline of the alcoholic strengths of all beverages is as follows:*

*Alcohol by volume:*

*Champagne 12.0% - 13.0%*

*White Wine 11.0% - 14.0%*

*Red Wine 12.0% - 15.0%*

*Beers 3.4% - 5.5%*

*Vermouth 14.8% - 18.0%*

*Campari 25.0%*

*Aniseed 40.0% - 68.0%*

*Sherry 15.5% - 17.5%*

*Gin 37.5% - 47.3%*

*Vodka 37.0% - 40.0%*

*Rum 40.0% - 40.0%*

*Tequila 37.5% - 45.0%*

*Whiskies 40.0% - 46.0%*

*Cognac 35.0% - 40.0%*

*In accordance with the Weights & Measures Act 1995 the measure for the sale of spirits on the premises is 50ml. Wines are sold by the glass measured at 175ml and Champagne at 125ml.*

*Wine is also available in 125ml serving and Spirits are available in 25ml serving upon request.*

*Please note a discretionary service charge of 12.5% will be added to your bill.*

## BAR BITES

**3 FOR 15**

Mixed olives	<b>3</b>
Pea hummus <i>fresh flat bread, spring vegetable crudités</i>	<b>5</b>
Bruschetta heritage tomatoes <i>basil, mozzarella</i>	<b>6</b>
Crispy BBQ pork belly <i>cider, honey, mustard</i>	<b>6</b>
Arancini beef ragu <i>saffron</i>	<b>6.5</b>
Crispy squid <i>Lingham's sweet chilli</i>	<b>6.5</b>
Grilled chorizo roll <i>red pepper &amp; almond</i>	<b>7</b>
Josper-grilled tiger prawns <i>peanut satay sauce</i>	<b>7.5</b>
Steak sandwich <i>caramelised onion</i>	<b>9</b>

*Bar bites are available daily from 4pm to 11pm. Please note that an all-day dining menu is also available.*

