



Dear Guest,

The Terrace Bar is a great place to be at any time of the day. Whether in the morning for a quiet cup of speciality coffee whilst catching up with the daily papers, or for lunch to enjoy our bar menu which is served from 11am. We offer a wide selection; choose from our snack menu or extensive choice of comfort food.

For those wishing to enjoy a cigar in style, the smoking lounge overlooking the private garden is the perfect place in the heart of Bloomsbury.

There is a smooth and easy transition from day to night, when the live music on the piano kicks in and the true bar buzz begins....

Classic and contemporary Cocktails, a wide selection of fine wines by the glass and of course the Champagne starts to flow....

I look forward to welcoming you to the Terrace Bar.

Giovanni Cassino
Bar Manager



Liqueur coffees (25ml)
£7.50

- Irish Coffee, Jameson
- Caffé Royale, Cognac
- Italian Caffé, Sambuca
- Calypso, Tia Maria
- Mexican, Kahlua
- Caribbean, Light rum
- Caffé Milanese, Amaretto
- French, Grand Marnier



Hot beverages

Caffé Latte	£3.95
Cappuccino	£3.95
Caffé Americano	£3.95
Caffé Mocha	£3.95
Caramel Macchiato Foamed milk marked with espresso and vanilla topped with a distinctive caramel pattern	£3.95
Espresso	£3.50
Double Espresso	£3.75
Freshly brewed coffee Starbucks signature filter coffee	£3.50

Coffee alternatives

Tazo chai tea latte A black tea blended with delicate spices, steamed milk and honey	£3.95
Hot chocolate	£3.95

Make it your drink....

Add a shot of espresso	£3.25
Add syrup	£0.45

Terrace Bar

Aperitifs

Martini Rosso, Bianco, Dry	£5.50
Campari, Aperol, Dubonnet	£5.50
Pernod, Pimm's No. 1	£6.50

Sherries

Tio Pepe (dry)	£5.50
Fino Quinta (very dry)	£5.50
La Concha (amontillado)	£5.50
Bristol Cream (sweet)	£5.50

Port

Cockburn's Ruby	£7.50
Taylor's L.B.V. 97	£9.50
Burmester 10 years old Tawny	£10.50
Warres Vintage 1980	£28.00

Liqueurs

£6.50

Amaretto, Tia Maria, Baileys, Frangelico, Kahlua,
Grand Marnier, Cointreau, Strega, Galliano,
Sambuca White, Sambuca Black, Malibu, Midori
Archers

Nonino's Grappa

Almost 130 years of history to transform the craft activity of a distiller of grape skins from a small town between Udine and Palmanova, in North East Italy, into a brand of world-renowned symbol of Italian quality and of an art and science in producing grape distillates without equals in the world.

Nonino Moscato	£10.00
Nonino Tradizione	£10.00
Nonino Riserva	£12.00
Nonino Chardonnay	£12.50

Comfort food

(available between 11.00h and 22.30h)

Tiger prawn and chilli linguini with wild rocket and lemon	£16.00
Spaghetti Napolitana 🕒🍴 Parmesan and basil	£14.50
Classic Caesar salad 🕒🍴 with garlic flamed tiger prawns	£14.00
Spinach and ricotta cannelloni	£13.00
Lamb curry with pilaf rice and mini naan bread	£14.00
Traditional beer battered fish and chips served with mushy peas	£14.50
Char-grilled 8oz cheeseburger with coleslaw, tomato relish and mixed salad	£14.50

To finish

Trio of ice cream or sorbet 🕒🍴	£7.00
Fresh fruit salad with double cream 🕒🍴	£7.00
Chocolate truffle with raspberry coulis 🕒🍴	£7.00
Selection of British and Continental cheese	£10.50



These dishes are available 24 hours

All spirits are served in 50ml measures

Ports and Sherries are served in 100ml measures

VAT included at the current rate

All prices are subject to a discretionary 12.5% service charge

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Cognac and Cigars

Cigars and Cognac are as old a combination as Napoleon and Josephine. But which cigar and which Cognac? A light panatela would be as inappropriate with 30-year-old XO Cognac as a Muscadet is with a saddle of venison. And a full-flavoured Cohiba overwhelms a youngish VSOP Cognac. "There are range of Cognacs for cigars, such as a lighter VSOP with milder cigars. But we think any Grande Champagne Cognac can be good with a cigar.

Hennessy VS	£7.50
Hennessy VSOP	£8.50
Hennessy Fine de Cognac	£8.50
Rémy Martin VSOP	£8.50
Hine Signature	£8.50
Hennessy XO	£27.50
Rémy Martin XO	£27.50
Hennessy Paradis Extra Rare Cognac	£52.00
Remy Martin Luis XIII	£180.00

The highest quality Cognac on the market today, Louis XIII has been carefully tended by three generations of Remy Martin cellar masters. The result is a magical combination of savoir-faire, art and patience.

Liquor of the gods
"Said Victor Hugo"

Armagnac

Janneau VSOP, Armagnac	£8.50
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Calvados

Calvados, Boulard Grand Fine Pays d'An	£8.50
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"If smoking is not permitted in
Heaven, I won't go"
Mark Twain

Wines by the glass

White wines

	175ml	250ml
Light, fresh and crisp		
Bouchard Finlayson Walker Bay Sauvignon Blanc, South Africa 2007	£7.00	£10.00
Bouchard Finlayson Blanc de Mer Riesling/Kerner, South Africa 2007	£5.50	£7.50
Il Cantico Pinot Grigio Pinot Grigio, Italy 2006	£6.50	£8.50
Domaine Mondié Chardonnay Viogner, France 2006	£5.50	£7.50

Medium bodied and aromatic bouquet

Ladera Verde Sauvignon Blanc, Chile 2006	£6.50	£8.50
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Dry full flavoured

Bouchard Finlayson Kaaimansgat Chardonnay, South Africa 2005	£7.50	£10.00
Bouchard Finlayson Sans Barrique Chardonnay, South Africa 2006	£7.50	£10.50
Bouchard Finlayson Missionvale Chardonnay, South Africa 2005	£11.50	£16.00
Sancerre Sauvignon Blanc, France 2006	£9.00	£12.50

Red wines

Light and fruity

Domaine Mondié Merlot/Shyrah, France 2006	£5.50	£7.50
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Medium bodied with structure

Ladera Verde Cabernet Sauvignon, Chile 2007	£6.50	£8.50
Bodegas Montecillo, Rioja Crianza Tempranillo, Spain 2003	£7.00	£11.50

Fully bodied, powerful and robust

Bouchard Finlayson Hannibal Sangiovese blend, South Africa 2005	£9.50	£13.50
Bouchard Finlayson Galpin Peak Pinot Noir South Africa 2005	£11.00	£15.50
Galpin Peak Tête de Cuvée Pinot Noir, South Africa 2001	£27.50	£40.00
Rancho Zábaco Zinfandel, California 2004	£9.50	£12.50

All spirits are served in 50ml measures
VAT included at the current rate
All prices are subject to a discretionary 12.5% service charge

All wines are served in 175ml or 250ml measures
VAT included at the current rate
All prices are subject to a discretionary 12.5% service charge

The Rum

Rum is a distilled spirit made from sugarcane by-products such as molasses and sugarcane juice by a process of fermentation and distillation. The distillate, a clear liquid, is then usually aged in oak and other barrels. The majority of rum production occurs in and around the Caribbean and along the Demerara River, Guyana in South America.

Bacardi	Cuba	37.5%	£6.50
Lamb's Navy	Jamaica	40.0%	£6.50
Havana Club 3 year	Cuba	40.0%	£6.50
Captain Morgan	Jamaica	40.0%	£6.50
Bacardi Gold	Cuba	37.5%	£6.50
Havana 7 year	Cuba	40.0%	£6.50

The Tequila

Tequila is a spirit made primarily in the area surrounding Tequila, a town in the western Mexican state of Jalisco; it is made from the blue agave.

From the heart of Mexico

Don Julio Blanco	40.0%	£8.50
Don Julio Reposado	38.0%	£8.50
Don Julio Anejo	38.0%	£12.50

Whisky Single Malt Whisky

Contributing to the unmistakable aroma of Malt Whisky is the water used in the malt and brewing, which in Scotland is generally soft and very rich in minerals. Every distillery greatly values the quality of its own well waters.

House Malt

Red Carnation, 10 years	£7.50
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Highland Malt

The biggest region, the Highlands inevitably embraces wide variations distinguished by peatiness, coastal brine and seaweed. They are rounded, firm of dry character with some peatiness.

Macallan, 10 years	£7.75
Oban, 14 years	£7.75
Cragganmore, 12 years	£7.70
Dalwhinnie, 15 years	£8.50

Spey Side Malt

The Spey Side single Malts are noted in general for their elegance and complexity, and often a refined smokiness.

Glenlivet, 12 years	£7.75
Glenmorangie, Sherry wood finish	£8.50
Glenmorangie, Madeira wood finish	£8.50
Glenmorangie, Port wood finish	£8.50
Glenmorangie, 18 years	£10.50
Glenfiddich	£7.75
Glenfiddich, 15 years, solera reserve	£10.50

All spirits are served in 50ml measures

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Red wines

Bottle

Light and fruity

Domaine Mondié £19.50

Merlot/Syrah, Vin de Pays d'Oc, France 2006
Light & bursting with fruit of strawberries and cherries

Bimbadgen Bell Tower £23.50

Shiraz/Cabernet, Australia 2004
A mouth filling wine with up front ripe and rich cassis fruit

Commanderie de la Bargemone Rosé £26.00

Côteaux d'Aix en Provence, France 2006
Intense salmon colour, well defined; voluminous aromas

Medium bodied with structure

Navarra Nekeas £26.00

Merlot, Navarra, Spain 2004
Lightly oaked with aromas of dark fruit and a velvety smooth finish

Côtes du Rhône £27.00

Grenache blend, Domaine St. Esteve, France 2004
Rich and smooth, well knit, warm and nicely balanced

Rioja Crianza £28.50

Tempranillo, Bodegas Montecillo, Spain 2003
Classic Rioja style, full bodied with aromas of dark fruit and a velvety finish

Fleurie, La Viroylette £30.50

Gamay, Jacques Charlet, France 2006
Heaps of fresh raspberry fruit, very light and easy

Chianti Classico £34.50

Sangiovese, Tenuta di Lilliano, Italy 2004
A full-bodied wine with warm earthiness and lingering aromas of strawberries

Galpin Peak £38.00

Pinot Noir, Bouchard Finlayson, South Africa 2005
Notes of raspberry, cherry and oak plym on the Nose. Rich and full-bodied

Full bodied, powerful and robust

Ladera Verde £22.50

Cabernet/Sauvignon, Chile 2007
Crisp, dark berry flavours, fresh and acidity with light tannins

Château de Roques £27.50

Merlot/Cabernet 2004,
Premieres Côtes de Bordeaux, France.
Rich with flavours of ripe red fruits

Rancho Zábaco £32.50

Zinfandel, Sonoma County, California 2004
Wine with a concentrated berry character, integrated with spice and toasted oak

Château Roudier £35.00

Merlot/Cabernet, St. Emilion, France 2003
A distinguished wine, well balanced and full bodied

Hannibal £36.00

Sangiovese blend, Bouchard Finlayson, South Africa 2005
Long and harmonious, dark fruit nose with gentle palate weight

VAT included at the current rate

All prices are subject to a discretionary 12.5% service charge

Bartender Selection

£9.50

Strawberry and vanilla

Havana Club 3 yrs old, vanilla pods, fresh strawberries and Vanilla syrup shaken into a chilled martini glass.

Coconut and Basil

Bacardi Rum, Coconut Liqueur shaken with basil leaves, gomme syrup and fresh raspberries, shaken into a chilled martini glass.

Passoa Passion

Smirnoff Black Vodka shaken with passion fruit juice, fresh chilli, Passoa Liqueur and a splash of lime juice shaken into a chilled martini glass.

Montague Breakfast Martini

Strawberry marmalade, Apricot Brandy and lemon zest shaken with Remy Martin VSOP into a chilled martini glass.

Monkey Smile

Havana Club 3 yrs old Rum shaken with mango juice, Watermelon Liqueur, splash of lime juice then topped up with slimline tonic, served over ice.

Bellissimo

Stolichnaya Vanil Vodka shaken with Amaretto di Saronno, Frangelico and a shot of espresso served into a chilled martini glass.

Brazilian Berry

A large measure of Cachaca muddled with fresh limes, fresh strawberry and raspberry, crème de mure served over crushed ice.

The Billionaire

Havana Club 7 yrs old Rum muddle with fresh pineapple chunk, Angostura Bitters, fresh mint, lime juice and gomme syrup finish with Guy Cadel N.V. Brut Champagne served into a chilled martini glass.

Healthy Cocktails

£6.95

Bitter Passion

Passion fruit juice shaken with lime juice and grenadine, topped up with bitter lemon and a few drops of Angostura Bitters.

Montague D-Tox

A blend of raspberries, fresh pineapple, cranberry juice, splash of gomme syrup and pineapple juice, served into a long glass.

Tropical Crush

Pineapple juice shaken with passion fruit juice, mango juice finished with a splash of grenadine syrup.

“Jerry Thomas”

The Bartender Who Started It All

Born in 1830, Jerry Thomas is considered to be the Father of the Cocktail. This is not to say that he invented it, which he did not, but instead that he nurtured it, raised it, and in turn helped to introduce it to the world around him. By profession he was a bartender, and by reputation he was a showman. A combination of skills that we still see in place today behind many bars. In 1862, "Professor" Thomas played an important role in the history of the cocktail. He published a book. This was the first recipe book for bartenders, as well as the first book to include recipes for the drink known as the "cocktail". The 236 recipes included in the book were broken down into categories, which included Punch, Egg Nog, Julep, Smash, Cobbler, Mull, Sangaree, Toddy, Sling, Fix, Sour, Flip, Negus, Shrub, Pousse Café, Cup, and several others. Almost hidden within this collection, was a listing of ten drink recipes, which were referred to as "cocktails". Clearly they were just one style, among many other drinks that a bartender was expected to prepare. In later editions of this book, Mr. Thomas would double this count to a full twenty, as well as move it to the front of the book. Clearly the cocktail was building up steam, and Jerry Thomas was right there at the head of the train. For all that Jerry Thomas did in these early days of the cocktail, precious little is actually known about him, but that doesn't deter us from remembering him, and recognizing his contribution to our craft.

The Martinez

£9.50

The Martinez is the one of the predecessors to the Martini. This cocktail adds sweetness to the Gin-Vermouth combination with the use of sweet Vermouth and a small amount of Maraschino Liqueur, resulting in a smooth and uplifting drink that is perfect any time of the day. Some Martinez recipes use Dry Vermouth and/or Cointreau (instead of Maraschino). The story of the Martinez is that it was created by "Professor" Jerry Thomas a patron travelling to Martinez, California.



Jerry Thomas mixing up his Pyrotechnic specialty "The Blue Blazer"

Martinez

Gordon's Gin gently stirred with Orange Bitter, Sweet Vermouth and Maraschino Liqueur served straight up into a martini glass.

The Stinger

£9.50

The Stinger's origins are uncertain but it's mentioned in a 1917 guide and, like other cocktails, became more popular in the States in the 1920s, during the time of Prohibition. As with other strongly flavoured cocktails, the additives - in this case mint - helped disguise the less-than-pleasant taste of illicit hooch. In the 1950s the Stinger was enjoyed on-screen by Cary Grant and Jayne Mansfield in the comedy-drama, Kiss Them for Me.

Stinger

Remy Martin VSOP and white Crème de Menthe, shaken and served into a chilled martini glass.

The Mai Tai

£9.50

The origin of this cocktail is a tale of two bartenders: Don Beach at the Beachcomber restaurant in Hollywood in the early 1930s; and Victor "Trader Vic" Bergeron of his Emeryville bar, Hinky Dinks, in 1944. Trader Vic mixed a cocktail of 17-year-old dark Jamaican rum, the juice of a fresh lime, a few dashes of orange Curacao, orget, and rock candy syrup. After shaking it, he poured it into a glass filled with shaved ice, garnished it with a wedge of lime and a sprig of mint, and presented it to Eastham and Carrie Guild, friends from Tahiti. After a sip, they pronounced it: "Mai tai-Roa Ae," which meant: "Out of this world. The best."

Mai Tai

Dark Rum, Golden Rum, shaken with orget syrup, lime juice and Orange Curacao over ice into an old-fashioned glass.

The Americano

£9.50

This is an aperitif first being served in 1861 at Gaspere Campari's bar, a place frequented by the composer Verdi, Edward VII and, in later years, the writer Ernest Hemingway. Yet, it wasn't until Italy became popular with American tourists that it became known as the Americano. The tourists took the cocktail recipe back home, and legally sipped it throughout Prohibition. Campari was, fortunately, classified as medicinal.

Americano

Campari and Vermouth Rosso stirred together with ice into an old-fashioned glass, garnished with a slice of orange.

The Bellini

£9.50

Giuseppe Cipriani founder of Harry's Bar in Venice, Italy, invented the Bellini sometime between 1934 and 1948. Because of its unique pink colour, which reminded Cipriani of the colour of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini, he named the drink the Bellini.

Bellini

Fresh pink peach nectar gently mixed with Ca Vittoria Prosecco.

Indian Touch

Fresh cardamom muddle and shake with fresh raspberry, raspberry Vodka and gomme syrup poured into a champagne glass and topped up with Ca Vittoria Prosecco.

Classic Champagne Cocktail

Cognac, a sugar cube soaked in Angostura Bitters and finished with Guy Cadel N.V. Brut Champagne.

Terrace Royale

Hendricks Gin, fresh apple and cucumber and elderflower cordial topped up with Ca Vittoria Prosecco.



The Old Fashioned

£9.50

Colonel James E. Pepper, a Kentucky-based bourbon distiller, and the bartender of the Pendennis Club in Louisville, were jointly responsible for the creation of this cocktail around 1900. Once called a "palate-paralyzer," this cocktail has a song in its honor, Make it another Old Fashioned.

The Single Barrel

Black Pepper, white sugar cube, Angostura Bitter and orange zest muddle with Jack Daniels Single Barrel served into an old-fashioned glass.

Honey and Blueberry

Fresh blueberries muddle with honey and Blueberries Liqueur and Bulleit Bourbon Whiskey, gently stirred into an old-fashioned glass.



1860 to 1920 – California: The Birthplace of the First Cocktails

The cocktail's fragmented history begins in the nineteenth century. One of the first modern cocktails to be named and recognized is the martini. It can be traced back to an 1862 recipe for the Martinez. This American recipe consisted of four parts sweet red vermouth to one part gin, garnished with a cherry. "Professor" Jerry Thomas tended the bar of the old Occidental Hotel in San Francisco and reputedly made the drink for a gold miner on his way to the town of Martinez, which lay forty miles to the east. The recipe for the Martinez in Thomas' 1887 bartender's guide called for Old Tom gin, sweet vermouth, a dash of maraschino and bitters, as well as a slice of lemon and two dashes of gum syrup.

1920 to 1933 - Prohibition in the USA

On January 16, 1920, the National Prohibition Act became the 18th Amendment to the United States Constitution. This meant it was illegal to manufacture, sell, transport, import, or export any "intoxicating liquors." Despite this, much of the general public still had ways to gain access to the illegal substance, often through speakeasies and private parties. Gangsters focused on bootlegging and moonshine, making Chicago a center of booze, gambling and prostitution. Al Capone was the most notorious crime boss and the power behind the illegal activities in Chicago during Prohibition. As a gangster and racketeer, Capone became one of the biggest bootleggers of all time.

1934 to 1959 – The Margarita is born

This period was one of great innovation. One of the most popular cocktails, the margarita is said to have originated in 1948. A Dallas socialite named Margarita Samé purportedly hosted a poolside Christmas party at her vacation home in Acapulco, Mexico. The party game for Margarita was to mix drinks behind the bar and let her guests rate the results. When she mixed three parts tequila with one part triple sec and one part lime, it was such a success among her guests that it quickly travelled from Texas to Hollywood and the rest of the country, bearing her name.

1960 to present – Commercialization and Innovation

In the second half of the twentieth century, the cocktail has taken on many guises as its popularity has flourished. Both literature and film have contributed to the images of wealth and class associated with the cocktail hour.

The Vodka

Vodka is one of the world's most popular distilled beverages. It is a clear liquid containing water and ethanol purified by distillation from a fermented substance such as potatoes, grain or sugar beet molasses.

Smirnoff black	USA	40.0%	£6.50
Smirnoff blue	USA	45.0%	£6.50
Stolichnaya	Russia	40.0%	£7.00
Stoli Razberri	Russia	37.5%	£7.00
Stoli Strawberri	Russia	37.5%	£7.00
Stoli Vanil	Russia	37.5%	£7.00
Absolut	Sweden	40.0%	£7.00
Finlandia	Finland	40.0%	£7.50
Ciroc	France	40.0%	£8.00
Ketel One	Holland	40.0%	£8.50
Belvedere	Poland	40.0%	£8.50
Grey Goose	France	40.0%	£9.00
Gray Goose L'Orange	France	40.0%	£9.00
Grey Goose Le Citron	France	40.0%	£9.00

The Gin

As is true of all great spirits, gin, the most popular bar liquor, requires first-class ingredients: a very pure spirit base and a blend of selected herbs and spices from all over the world.

Gordon's	England	37.5%	£6.50
Beefeater	England	40.0%	£6.50
Tanqueray	England	43.1%	£6.50
Bombay Sapphire	England	40.0%	£6.50
Plymouth	England	40.0%	£6.50
Hendricks	Scotland	41.3%	£7.00
Tanqueray N 10	England	47.3%	£9.50
Brockmans	England	40.0%	£9.50

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White wines

Light, fresh and crisp

Blanc de Mer

Bouchard Finlayson, South Africa 2007 Kerner/Riesling blend. A delicious blend of grape varieties with aromas of citrus blossom, complemented by tropical, flinty flavours

Domaine Mondié

Chardonnay/Viognier, Vin de Pays d'Oc, France 2006

A crispy fruity wine, with mineral undertones and a silky finish

Il Cantico

Pinot Grigio, Italy 2006

Smooth, light and dry, refreshing and revitalizing

Muscadet de Sèvre et Maine

"Sur Lie Fine" Domaine des Dorices, France 2006

A stylish dry white, creamy with hints of almond and vanilla

Walker Bay

Sauvignon Blanc, Bouchard Finlayson, South Africa 2007

Crisp, dry wine with ripe mango and pineapple flavours

Medium bodied and aromatic bouquet

Ladera Verde

Sauvignon Blanc, Chile 2006

Crisp, citrus and herbaceous, ideal with fish or salads

Château du Moulin

Domaine Dopff, Alsace, France 2003

Mineral aromas with stone fruit flavours of peach and apricot

Pouilly Fumé, Cuvée de Boisfleury

Sauvignon Blanc, Domaine Cailbourdin, France 2005

Fresh, dry, smooth and balanced

Dry fuller flavoured

Sans Barrique

Chardonnay, Bouchard Finlayson, South Africa 2006

An unoaked Chardonnay characterized with crisp notes and floral overtones

Kaaimansgat

Chardonnay, Bouchard Finlayson, South Africa 2005

Rich, mineral citrus fruit flavours with gentle use of French oak

Missionvale

Chardonnay, Bouchard Finlayson, South Africa 2005

Aged in oak barrels, to produce a yeasty complexity, well structured and balanced

Sancerre

Sauvignon Blanc, Domaine La Croix, St. Laurent, France

2006. Dry, crisp full-bodied Sauvignon Blanc, lovely herbal aromas

Chablis

Chardonnay, Domaine de la Tour Vaubourg, France 2006

Full and fresh with a crisp finish, gentle light fruit

Rose wines

Navarra Rose

Cabernet/Garnacha, Bodegas Nekea, Spain 2006

Light and medium dry with subtle fruit flavours, zesty acidity and a long finish

By the Glass

175ml

£5.50

250ml

£7.50

Lowland Malt

This area tends to produce Whiskies in which the softness of the malt itself is evident.

Glenkinchie, 10 years

£10.50

Island Malt

Its Single Malts are noted for their sea weedy, iodine-like, phenolic character. A dash of Island malts gives the unmistakable tang of Scotlands many blended Whiskies.

Laphroaig, 10 years

£7.75

Talisker, 10 years

£7.75

Highland Park

£10.50

Lagavulin, 16 years

£10.50

Irish Whisky

Grain distillation is a process known in Ireland for centuries, and the Irish claim that the Emerald Isle can be considered the true cradle of all Whisk(e)y. All of the Irish Whisky distilleries kiln-dry their malt in a heat-fired, not peat-fired, oven. This drying process lets the clean, clear taste of the malt and barley shine through.

Jameson

£6.50

Bushmills black label

£11.50

Blended Scotch Whisky

A blend may contain between fifteen and fifty different Malt Whiskies of various characters and ages. Scottish Whisky first earned its worldwide reputation in a blended form.

Bells

£6.50

Famous Grouse

£6.50

J&B Rare

£6.50

Johnnie Walker red label

£6.50

Johnnie Walker black label

£8.50

Johnnie Walker blue label

£39.50

Johnnie Walker green label

£12.50

Johnnie Walker gold label

£10.50

Chivas Regal 12 years old

£9.50

Chivas Regal 21 years old

£31.50

Bourbon

Bourbon is the most well known of the various kinds of Whiskey produced in the United States. The term Bourbon reflects its place of origin, which is Bourbon County in Kentucky.

Jim Beam

£6.50

Wild Turkey

£6.50

Maker's Mark

£6.50

Tennessee

Tennessee Whiskey is another type of American Whiskey. This Whiskey is generally similar to Bourbon, in that it is composed of a mash of at least 51% corn (maize) and is aged in new, charred oak barrels, typically for four or more years.

Jack Daniels

£6.50

Jack Daniels Single Barrel

£9.50

Bulleit

£8.50

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Champagne

Guy Cadel, N.V. Brut	£44.50
Crisp, fruity and refreshing	
Magnum	£71.00
½ bottle	£23.00
by the glass	£8.50
Joseph Perrier, Cuvée Royale N.V. Brut	£45.00
Well-round Champagne with a long finish	
Magnum	£90.00
Möet & Chandon, N.V. Brut Imperial	£60.00
A light golden colour with aromas of pears, apples and a hint of nuts	
Magnum	£125.00
½ bottle	£31.00
by the glass	£11.00
Taittinger, N.V. Brut	£65.00
Aromas of peach, white flowers and vanilla, a delicate wine with a honeyed finish	
Joseph Perrier, Cuvée Royale Rose N.V.	£60.50
An elegant full-bodied Champagne, perfect for all occasions	
Magnum	£135.00
by the glass	£12.00
Veuve Clicquot, Brut N.V.	£69.00
Crisp and lemony, a deep, lingering finish with hints of spices and fruit	
Magnum	£145.00
Cuvée Dom Pérignon 2000	£165.00
Rounded, persistent with aromas of honey	
Krug Grand Cuvée N.V.	£195.00
A masterpiece of sophistication	
Krug Vintage, Brut 1995	£255.00
The “Bentley” of all Champagnes	
Louis Roederer Cristal Brut 2002	£295.00
King of Champagne	
Magnum	£695.00

Sparkling wine

Prosecco Ca Vittoria Italy	£31.00
Light and fruity with hints of golden melon, apple and toast	
By the glass	£6.50

Montague's selection of fine cigars

Light

Romeo Y Julieta Petit Corona	£11.90
Ring gauge: 42, length: 5.0 inches/12.90 cm, taste: vegetal, strength: light, size: petit corona	
H. Upmann Junior	£ 6.60
Ring gauge: 42, length: 5.0 inches/12.90 cm, taste: earthy, strength: light, size: petit corona	
El Rey Demi Tasse	£ 4.50
Ring gauge: 42, length: 5.0 inches/12.90 cm, taste: vegetal, strength: light, size: petit coronas	
Light to medium	
Hoyo De Monterrey Epicure No. 2	£13.60
Ring gauge: 50, length: 4.8 inches/12.40 cm, taste: fruity, strength: light to medium, size: robusto	
Hoyo Petit Robusto	£10.90
Ring gauge: 50, length: 4.0 inches/10.20 cm, taste: woody, strength: light to medium, size: robusto	
Punch Petit Punch	£ 7.50
Ring gauge: 40, length: 4.0 inches/10.20 cm, taste: fruity, strength: light to medium, size: petit corona	

Medium



Cohiba Siglo II	£12.50
Ring gauge: 42, length: 5.0 inches/12.90 cm, taste: spicy, strength: medium, size: petit corona	
Romeo Y Julieta Churchill	£21.00
Ring gauge: 47, length: 6.9 inches/17.80 cm, taste: woody, strength: medium, size: Churchill	
Ramon Allones Small Club Corona	£ 7.60
Ring gauge: 42, length: 5.5 inches/14.20 cm, taste: spicy, strength: medium, size: corona	
Santa Damiana Seleccion Especial Corona	£ 8.90
Ring gauge: 42, length: 5.5 inches/14.00 cm, taste: woody, strength: medium, size: corona	

Medium to full

Cohiba Siglo VI	£31.50
Ring gauge: 52, length: 5.9 inches/15.00 cm, taste: woody, strength: medium to full, size: robusto	
Montecristo Petit Edmundo	£12.50
Ring gauge: 52, length: 4.3 inches/11.00 cm, taste: vegetal, strength: medium to full, size: robusto	
Montecristo Edmundo	£17.50
Ring gauge: 52, length: 5.3 inches/13.50 cm, taste: spicy, strength: medium to full, size: robusto	
Montecristo No. 2	£17.70
Ring gauge: 52, length: 6.1 inches/15.60 cm, taste: spicy, strength: medium to full, size: torpedo	
H. Upmann Magnum	£15.50
Ring gauge: 46, length: 5.6 inches/14.30 cm, taste: spicy, strength: medium to full, size: corona gorda	
Diplomaticos No. 4	£ 7.90
Ring gauge: 42, length: 5.0 inches/12.90 cm, taste: woody, strength: medium to full, size: petit coronas	
Full	
Partagas Serie D No. 4	£13.60
Ring gauge: 50, length: 4.8 inches/12.40 cm, taste: woody, strength: full, size: robusto	
Partagas Serie P No. 2	£17.60
Ring gauge: 52, length: 6.1 inches/15.60 cm, taste: spicy, strength: full, size: torpedo	
Bolivar Belicosos Finos	£14.80
Ring gauge: 52, length: 5.5 inches/14.00 cm, taste: woody, strength: full, size: belicosos	


Snack menu

(available between 11.00h and 22.30h)

Bea's chicken noodle soup served with a warm baguette 	£7.50
Warm pitta bread with a selection of dips 	£8.00
Scrambled eggs on toast with Scottish smoked salmon and wild rocket	£12.50
Bobotie spring rolls served with Mrs Balls chutney	£8.00
Bowl of thick cut chips or French fries with chilli mayonnaise	£4.50

Sandwiches

(available between 11.00h and 22.30h)

Traditional Montague club sandwich	£11.50
6oz char-grilled rump steak sandwich with caramelized onion and garlic cream	£13.50
BLT	£9.50
Montague veggie club sandwich	£8.50
Montague sandwiches 	
Chicken, celery, watercress and lemon mayonnaise	£9.50
Home cooked gammon and Dijon mayonnaise	£9.50
Smoked Scottish salmon and mustard cress	£9.50
Croxton Manor cheddar cheese and pickle	£9.50

Draught Beers

Budweiser	Pint	£3.95
	Half	£2.00
Thwaites	Pint	£3.95
	Half	£2.00
Duvel	Half	£3.95
Vedett white	Half	£3.50

Bottle Beers

Coronas (abv 5.0%)	Mexico	£3.85
Budweiser (abv 5.0%)	USA	£3.85
Peroni (abv 5.0%)	Italy	£3.85
Budvar (abv 5.5%)	Czech Republic	£3.85
Becks (abv 5.0%)	Germany	£3.85
Strongbow (abv 5.0%)	United Kingdom	£3.85
Duvel (abv 8.5%)	Belgium	£4.95
Vedett (abv 5.0%)	Belgium	£4.50

Minerals

Coke/Diet Coke	330 ml	£2.75
Tonic water/Slimeline tonic	125 ml	£2.00
Ginger ale	125 ml	£2.00
Lemonade	125 ml	£2.00
Bitter lemon	125 ml	£2.00
Fresh orange juice		£3.50
Fresh apple juice		£3.50
Fresh grapefruit juice		£3.50
Passion fruit juice		£3.50
Tomato juice		£3.50
Cranberry juice		£3.50
Mineral water	(70cl bottle)	£4.95
Mineral water	(33cl bottle)	£2.75



These dishes are available 24 hours