



The Garden House
Restaurant
&
School of Cookery

Breakfast

Breakfast Juices & Cocktails

Freshly Squeezed Orange Juice	5
Fresh Pure Coconut Water	4
Cold Pressed Beetroot, Apple	7
Cold Pressed Kale, Apple, Ginger	8
Blood Caesar	10
Virgin Caesar	6
Sipsmith Breakfast Martini	12
Mimosa/Bucks Fizz	10

From the Garden House Kitchen

Beaverbrook Continental Breakfast	15
Freshly Squeezed Orange Juice, Seasonal Fresh Fruits, Dorset Yoghurt & Granola, Mini Croissant & Toasts	
Free Range Boiled Egg & Toasted Soldiers	7
Organic Dorset Porridge Oats	8
Surrey Honey & Berry Compote	
Buttermilk Pancakes & Maple Syrup	11
Crispy Bacon, Cornish Clotted Cream	
Avocado, Tomato & Black Rye	11
Macadamia Nut Cottage Cheese	
Poached Duck Egg & Avocado	10
Bacon Chutney & Hollandaise	
Spinach Scramble	10
Red Onion, Fennel, Goats Cheese	
Severn & Wye Smoked Salmon	16
Scrambled Eggs & Watercress	
Eggs Florentine	13
Poached Egg, Spinach & Hollandaise	
Eggs Benedict	16
Poached Egg, Ham & Hollandaise	
Eggs Royal	18
Poached Egg, Smoked Salmon & Hollandaise	
Full English Breakfast	18
Fried, Poached or Scrambled Free Range Eggs, Conisbee Sausage, Crispy Streaky Bacon, Roasted Vine Tomatoes, Mushrooms	

Teas and Coffees

Americano	4
Latte or Cappuccino or Macchiato	4
Espresso	4
Double Espresso	4
Hot Chocolate	4
Pot of Tea	4
Royal Breakfast, English Peppermint, Darjeeling, Lemon & Ginger, Forbidden City with Jasmine, Nile Camomile, Fresh Mint, Sencha Green	

Sides

Roasted Mushroom	2
Black Pudding	2
Half Avocado	3
Roasted Vine Tomatoes	3
Home Made Baked Beans	4
Crispy Streaky Bacon	4
F Conisbee Sausage	4
Fresh Seasonal Fruits	6
Organic Yoghurt	4
Homemade Granola	3
Wild Berries	5
Severn & Wye Salmon	6
Toast	4

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help.

VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback.



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Children's Breakfast Menu

Continental Tray Yoghurt, Granola & Fruits Compote, Mini Pastries	8
Choice of Mini Cereal	4
Soft Boiled Egg Toasted Brown Soldiers	6
Mini Full English Breakfast Choice of Free Range Egg, Crispy Bacon, Sausage & Roasted Tomato	8
Organic Dorset Porridge Oats Local Honey or Berry Compote	6
Buttermilk Pancakes Caramelised Banana & Maple Syrup	6
Smashed Avocado on Brown Toast Extra Virgin Olive Oil & Sea Salt	6
Smoked Trout & Scrambled Egg Toasted Brown Bread	8

Breakfast Menu

Freshly Squeezed Orange Juice	3
Pip Organic Smoothie Pineapple & Mango or Strawberry & Blackcurrant	3

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Children's Menu

Mains

Penne with Basil Pesto

Parmesan Cheese

Free Range Chicken - Milanese or Grilled

Broccoli, Petits Pois & Skinny Fries

Roasted Marinated Cod, Olive Oil & Lemon

Broccoli, Petits Pois & Skinny Fries

Mini English Heritage Beef Slider & Skinny Fries

English Cheddar & Tomato Ketchup

Linguini Bolognese

Vine Tomatoes

Parmesan Risotto

Extra Virgin Olive Oil

All 10

Sides

Skinny Fries

Steamed Broccoli

Mashed Potato

Petits Pois

Sliced Avocado, Vinaigrette

Puddings

Organic Chocolate Brownies

Warm Chocolate Chip Cookies

Choice of Jude's Ice Cream or Sorbet

All 3



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Spring 2019

Nibbles

Great Greek Pistachios	4	Big Green Olives	5
Chicory, Toasted Seeds & Smoked Pecorino	8	Prosciutto di Parma & Garden Pickles	8
Sardinian Flatbread, Olive Oil & Rosemary	4	Crispy Polenta Squid, Sweet Chilli Jam	9

Starters

Warm Salad of White Asparagus & Quail Eggs	15	Sloe Gin Cured Loch Duart Salmon	16
Aged Parmesan, Wild Mushroom Vinaigrette		Avocado, Cucumber, Pickled Radish	
Puglian Burrata & Black Grapes	14	Seared Hand Dived Scottish Scallops	18
Pistachio, Chicory & Pickled Red Onion		Capers, Shallot, Wild Nettle	
Carpaccio of Aged English Beef	16	New Season Green Asparagus Soup	10
Wild Rocket, Parmesan Vinaigrette		Young Pecorino, Grilled Focaccia & Thyme	
A Daily House Salad	MVP	Crispy Duck, Spring Onion & Radishes	12
Hand-Picked & Local		Sesame & Pomegranate Dressing	

Pasta

Linguini of Cornish Crab	19	Risotto of Spring White Truffle	21
Lemon Zest, Red Chilli & Garlic Oil		Petits Pois, Chives, Taleggio	
Homemade Sage & Pecorino Gnocchi	14	Ragu of Slow Cooked Lamb Shoulder	21
Pumpkin Seeds, Medjool Date & Orange Zest		Pappardelle, Chimi di Rapa, Aubergine, Salted Ricotta	

Mains & Jasper Grill

Chicken Milanese & Spring Truffle	23	Roasted Bowgrave Suckling Pig	28
Somerset Hen's Egg, Sautéed Spinach		Apple Chutney, Watercress	
Roasted Cornish Sea Trout	26	Marinated Jasper Grilled Quail	28
Italian Broad Beans, Morrel, Spring Greens		Jerusalem Artichokes, Carrot, Apple & Sage	
Fresh Fish of the Day	MVP	Grilled Veal Chop	32
Local Market Vegetables		Rosemary & Lemon Gremolata	
Grilled Native Lobster (Half/Whole)	MVP	Grilled Rib of Beef (2-3 pers)	79
Basil & Garlic Butter		Slow Roasted Garlic, Red Wine Jus	

Garden Sides - 5

Minted Jersey Royals, Sea Salt	Hispi Cabbage, Chive & Lemon Butter
50/50 Mash	Zucchini Frites
Salad of Italian Leaves & Rosemary Vinaigrette	Jasper Grilled Chilli Broccoli

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pudding

Vanilla & Cinnamon Poached William Pears Homemade Granola, Sloe Gin, Milk Gelato	8
Warm Chocolate Fondant Crème Fraîche, Salted Caramel Ice Cream	8
Tiramisu Pistachio Biscotti	9
Caramelised Sicilian Lemon Tart Poached Baby Orange, Clementine, Nutmeg	8
Slow Baked Vanilla Cheesecake Passion Fruit & Roasted White Chocolate	9
Affogato Double Espresso, Vanilla Bean Ice Cream	6
Local Artisan Ice Creams & Sorbets	6

Sharing

Classic Apple Tart Tatin (1 – 2 pers) Calvados Crème Fraîche Ice Cream	18
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Cheeses

For one – 10, For two – 14, For three – 18

Artisan Italian & English Cheese Board Homemade Chutney & Crostini
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Pudding Wine - Half Bottle

		75ml	
Château Briatte, Sauternes, France	2011	8	32
Dulce Monastrell, Familia Castaño, Yecla, Spain (500 ml)	2015	10	38
Vin Santo Del Chianti Classico, Fontodi, Tuscany, Italy	2005	12	45
Château Rieussec, 1er Cru Classé, Sauternes, France	2009	18	70
Pelee Island Vidal Icewine, Ontario, Canada	2011	20	90

A Proper Glass of Port

Fonseca Late Bottled Vintage	8
Fonseca 10 yrs Chilled Tawny	10

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Chef's Table

Nibbles

Sardinian Flatbread, Olive Oil & Rosemary
Big Green Olives
Great Greek Pistachios

Starters

Puglian Burrata & Black Grapes
Pistachio, Chicory & Pickled Red Onion

Crispy Duck, Spring Onion & Radishes
Sesame & Pomegranate Dressing

Sloe Gin Cured Loch Duart Salmon
Avocado, Cucumber, Pickled Radish

Mains

Grilled Rib of Beef
Slow Roasted Garlic, Red Wine Jus

Grilled Whole Native Blue Lobster
Basil & Garlic Butter

Sides

50/50 Mash
Josper Grilled Chilli Broccoli
Zucchini Frites

Puddings

Classic Apple Tart Tatin
Calvados Crème Fraîche

£70 per person (Min 4 Persons)
plus £55 wine pairings

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Party Menu

Puglian Burrata & Black Grapes

Pistachio, Chicory & Pickled Red Onion

Sloe Gin Cured Loch Duart Salmon

Avocado, Cucumber, Pickled Radish

Crispy Duck, Spring Onion & Radishes

Sesame & Pomegranate Dressing



Roasted Bowgrave Suckling Pig

Apple Chutney, Watercress

Roasted Cornish Sea Trout

Italian Broad Beans, Morrel, Spring Greens

Risotto of Spring White Truffle

Petits Pois, Chives, Taleggio



Tiramisu

Pistachio Biscotti

Slow Baked Vanilla Cheesecake

Passion Fruit & Roasted White Chocolate

Artisan Italian & English Cheese Board

Homemade Chutney & Crostini

£55 per person



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Tea Menu
From The East India Company

Beaverbrook Breakfast Blend

A comforting and full-bodied breakfast classic, with a rich malty and floral character. A blend of Ceylon and Assam from India and Sri Lanka

The Staunton Earl Grey

Refreshing and sweet with exceptional citrus flavour from Bergamot and Neroli. A distinct classic

Darjeeling Second Flush

A fragrant second flush famed for its muscatel character. Floral, earthy and light fruity notes

The Forbidden City Green Tea with Jasmine

This Chinese Green tea, left to absorb the floral fragrance of the delicate jasmine blossom, is a calming blend steeped in history and flavour

Infusions

Nile Chamomile

A soothing and naturally caffeine-free infusion with notes of apple and mellow floral depth

English Peppermint

Made from the finest English Mitcham Black Peppermint, this infusion is fresh, aromatic and bright. It is wonderfully refreshing any time of the day

Tropical Punch

A blend of blackcurrant, hibiscus, rosehip and orange peel tangled with sweet aromas of pineapple, mango, passionfruit and banana, this is a thirst quenching exotic infusion

Lemongrass & Ginger

Extremely refreshing and aromatic lemongrass combined with warm and spicy ginger from the Sri Lankan jungle

Fresh Mint

An infusion of fresh mint from our garden – soothing and good for digestion

Fresh Sage

An infusion of fresh sage from our garden – strengthens the nervous system and sharpens the senses

Fresh Lavender

An infusion of fresh lavender from our garden – relaxes the body before sleep

All Teas & Infusions 4.50

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Wine List

Sparkling Wines

125ml

1010 Albury Estate Blanc de Blancs 10 55

Champagnes

Half Bottles

1002 Laurent-Perrier La Cuvée 38

Bottles

1003 Laurent-Perrier La Cuvée 14 75

1004 Laurent-Perrier Cuvée Rosé 17 95

1005 Cuvée Sir Winston Churchill, Pol Roger, 2004 220

Magnums

1006 Laurent-Perrier La Cuvée 155

1007 Laurent-Perrier Cuvée Rosé 200

1009 Dom Perignon 2006 450

Cocktails

The Garden House Bloody Caesar 10

Clamato Juice, Sipsmith Vodka, Manzanilla Sherry, Lime, Fresh Horseradish & Mix of Spices

Sipsmith London Cup 9

Crying Out for Lemonade & Fruit

Dry Martini 10

Sipsmith Vodka or Sipsmith Gin Stirred, Raindrop of Martini Extra Dry

Casamigos Margarita 10

Blanco Tequila, Fresh Lime Juice, Sweetened, Shaken & Strained

Whisky Sour 10

Canadian Club Whisky, Egg White, Lemon Juice, Sugar & Hint of Angostura Bitters

Mojito 10

Havana Club 3yr, Lime Juice, Fresh Mint, Sugar & Soda

Elderbubble 14

Sipsmith Vodka, Elderflower, Lemon Juice Topped with Laurent-Perrier Champagne

Espresso Martini 10

Sipsmith Vodka, Espresso & Hint of Kahlua

Silver Bullet 10

Wolfschmidt Kummel, A Splash Of Sipsmith Vodka

Iconic Wines by the Glass

Our cellar list offers only the greatest vintages of some of the world's most sought after wines.

For centuries, the cork had to be removed in order to enjoy a glass of wine.

That era is over...

The Coravin keeps the cork in the bottle allowing you to explore a selection of fine wines by the glass.

The wine that remains in the bottle will continue to evolve naturally.

White

125ml

2016 R de Rieussec, Bordeaux Blanc Sec, Bordeaux, France (12%) **12 65**

"R" de Rieussec is produced on the Château Rieussec estate, a Sauternes Premier Cru Classé. This dry white has a powerful, harmonious nose with notes of citrus, mango, and other exotic fruit. Focused, aromatic with mineral overtones. Exciting attack of green fruits and excellent acidity.

2014 Puligny-Montrachet, Les Combettes 1er Cru, D. Jaques Prieur Côte de Beaune, France (14%) **18 98**

Honeysuckle and floral notes (white flowers) with a touch of boxwood. Notes of warm bread crust, raisins and dried fruit. Refined, crisp and energetic with flavour of lemon zest and beautiful salivating bitterness. Fresh and digestible on the finish.

Red

125ml

2014 Republica del Malbec, Matias Riccitelli, Mendoza Argentina (14.5%) **13 70**

Matias Riccitelli showing what Malbec is capable of. He hand picks grapes from his oldest vineyards (planted in 1908) and then ages the wine for 16 months in French oak. A limited production of only 6,000 bottles means you can only find this wine here and in Mendoza. Forget about pub Malbecs and taste the velvety dark fruit, coffee and bitter chocolate of a True Malbec.

2012 Castegiocondo, Brunello di Montalcino, Frescobaldi, Tuscany Italy (14.5%) **15 80**

A lively, luminous ruby red. The nose offers a melange of berries, dominated by blackberry with floral notes of violets, backed by spicy black pepper, toasted coffee and hazelnuts. The texture is dense with elegant tannins. The finish is very long and warm with the spicy notes joined by intense fruity flavours.

2009 Nuits-St-Georges 1er Cru Pruliers Domaine Taupenot-Merme France (13%) **18 98**

Dark crimson. Rich and concentrated and prune on the nose. Very rich! But then treacherous concentration. SO much effort here! Fresh forest fruits and earthy bracken.

2001 Château Rauzan-Ségla, 2ème Cru Classé, Margaux France (12.5%) **30 173**

Medium/full bodied, wine which opens up in the glass with finesse. The sweet cherry, tobacco, earth, plum and floral tones in the nose is the perfect accompaniment to the fresh, soft, polished, dark, red fruit-filled finish.

House Wines

175ml

9005	Our House White is a Sauvignon Blanc from the Loire Valley, Provance (11.5%)	5
9006	The Rosé is pale, elegant and gentle, Provance (12%)	5
9007	The Red is a gentle Syrah Grenache blend from the Languedoc, Provance (13%)	5

Our House wines are served in Magnums @ **£39**, our guests only pay for what they drink.

White Wines

1117	Picpoul de Pinet Domaine de Morin Langaran, Languedoc, France (12.5%)	2016	7	28
1226	Torbato di Alghero, Sella & Mosca, Sardinia, Italy (13%)	2015	9	30
1801	Ad Hoc Hen & Chicken Chardonnay, Larry Cherubino, Australia (12.5%)	2016		33
1216	Pinot Grigio, La Tunella, Friuli, Italy (12.5%)	2015		33
1201	Frescobaldi, Maremma Vermentino Ammiraglia, Tuscany, Italy (12.5%)	2016	10	34
9501	Olivier Leflaive, Les Sétilles, Burgundy, France (12.5%)	2014	10	35
1203	Gavi di Gavi Fratelli Levis, Piedmont, Italy (12.5%)	2016		36
9510	Chablis, Rêve De Bakara, Famille Clarke, Burgundy, France (12.5%)	2012		38
1954	Seresin Estate Sauvignon Blanc, Marlborough, New Zealand (13%)	2016	11	39
9903	Sancerre, Domaine Merlin Cherrier, Loire Valley, France (12.5%)	2016		40
1301	Albariño Igraxario de Saiar, Bodega Sucesores de Benito Santos, Galicia, Spain (12.5%)	2016		43
1902	Lismore Estate Vineyards, Age of Grace Viognier, Western Cape, South Africa (14%)	2015		44
9504	Pouilly Fuissé Vieilles Vignes, Domaine Auvigue, Burgundy, France (13%)	2015		45
9514	Chablis 1er Cru Fourchaume, Domaine Jean Goulley, France (12.5%)	2015		63
1701	Au Bon Climat, Santa Maria Valley, USA (13.5%)	2014		64
9405	R de Rieussec, Bordeaux Blanc Sec, Bordeaux, France (12%)	2016		65
9502	Chassagne-Montrachet 1er Cru, Domaine Marc Morey & Fils, Côte de Beaune, France (13.5%)	2014		68
9516	Puligny-Montrachet, Les Combettes 1er Cru, D. Jaques Prieur, Côte de Beaune, France (14%)	2014		98

Half Bottles

9511	Chablis, Domaine La Grand Roche, Burgundy, France (12.5%)	2015		19
9905	Sancerre, Domaine Merlin Cherrier, Loire Valley, France (12.5%)	2015		22

Rosé Wines

175ml

1104	Mirabeau 'Pure', Côtes de Provence, France (13%)	2016	7	26
1116	M by Famille Sumeire, Méditerranée Rosé, Provence, France (13%)	2016		29
1106	Whispering Angel, Côtes de Provence, France (13%)	2016	11	40
1107	Rock Angel, Côtes de Provence, France (13%)	2014		44

Magnums

1108	Mirabeau 'Pure', Côtes de Provence, France (13%)	2014		58
1110	Rosé de Château Léoube, Côtes de Provence, France (13%)	2015		66

Red Wines

175ml

1703	Ruca Malen Malbec, Mendoza, Argentina (14%)	2014	9	32
1802	Ad Hoc Cruel Mistress Pinot Noir, Larry Cherubino, Australia (14%)	2015		33
9601	Olivier Leflaive, Cuvée Margot, Burgundy, France (12.5%)	2013	10	35
1303	Rioja Reserva, Ramon Bilbao, Spain (13.5%)	2011	11	39
1204	Ripasso, Valpolicella Superiore Beretta, Italy (13.5%)	2015		39
1803	Chalk Hill Barbera, McLaren Vale, Australia (14%)	2014		43
1715	Poppy Pinot Noir, Monterey County, California (13.5%)	2014		44
1904	Mount Difficulty Pinot Noir, Central Otago, New Zealand (14%)	2013		53
1225	Chianti Classico, Fontodi, Tuscany, Italy (13.5%)	2014		55
1906	Anthonij Rupert, Cabernet Franc, Franschoek, South Africa (14%)	2010		58
9102	Les Fiefs de Lagrange, 2ème Cru Classé, Saint-Julien, France (13.5%)	2009		63
1706	Au Bon Climat Pinot Noir, La Bauge, Santa Maria Valley, California, USA (13.5%)	2013		63
1707	Republica del Malbec, Matias Riccitelli, Mendoza, Argentina (14.5%)	2014		70
1206	Barolo, Serra, Giovanni Rosso, Piedmont, Italy (14%)	2011		72
1217	Brunello di Montalcino, Frescobaldi, Castelgiocondo, Tuscany, Italy (14.5%)	2012		80
1955	Pegasus Bay Pinot Noir, North Canterbury, New Zealand (13.5%)	2013		83
9202	Ségla, Château Rauzan-Ségla, Margaux, France (14%)	2009		88

Magnums

1219	BEVICISÙ Barbera, Piemonte, Italy (13%)	2016		55
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Members

White Wines

1221	Gaja Rossj-Bass, Langhe, Piemonte, Italy (13.5%)	2015	93
9801	Domaine Georges Vernay, Condrieu Coteau de Vernon, Rhône, France (14%)	2014	125
9513	Bâtard-Montrachet Grand Cru, Louis Jadot, Côte de Beaune, France (13.5%)	2005	215

Red Wines

9137	Beaverbrook Spéciale Médoc, Barons de Rothschild (Lafite), France (13%)	2015	25
9212	Château Lafon-Rochet, 4ème Cru Classé, Saint-Estèphe, France (13%)	2009	68
1723	CARO, Rothschild (Lafite), Mendoza, Argentina (14%)	2015	75
9110	Réserve de la Comtesse, Pauillac, France (13%)	2009	85
1956	Valli Pinot Noir, Bannockburn, New Zealand (13%)	2014	89
1911	Anthonij Rupert, Red Blend, Franschoek, South Africa (14%)	2007	90
9111	Château Langoa Barton, 3ème Cru Classé, Saint-Julien, France (13%)	2005	95
9622	Nuits-St-Georges 1er Cru Pruliers Domaine Taupenot-Merme, France (13%)	2009	98
9108	La Croix de Beaucaillou, 2ème Cru Classé, Saint-Julien, France (13%)	2009	105
1306	Flor De Pingus, Domino Pingus, Ribera del Duero, Spain (15.5%)	2011	118
9112	Château Gruaud-Larose, 2ème Cru Classé, Saint-Julien, France (13%)	1995	148
9205	Château Rauzan-Ségla, 2ème Cru Classé, Margaux, France (12.5%)	2001	173
9619	Echezeaux Grand Cru, Maison Louis Latour, Burgundy, France (14%)	2010	195
9114	Château Talbot, 4ème Cru Classé, Saint-Julien, France (13%)	2000	208

Magnums

9311	Beaverbrook Spéciale Médoc, Barons de Rothschild (Lafite), France (13%)	2010	50
9128	Château Léoville-Poyferré, 2ème Cru Classé, Saint-Julien, France (13%)	2001	275
9131	Château Ducru-Beaucaillou, 2ème Cru Classé, Saint-Julien, France (13%)	2001	375
9132	Château Cos D'Estournel, 2ème Cru Classé, Saint-Estèphe, France (13%)	2000	450

<i>Cognac (50ml)</i>				
	Hennessy VS		8	
	Hine Rare VSOP		10	
	Remy Martin XO		25	
<i>Armagnac (50ml)</i>				
	Janneau Grand Armagnac		8	
<i>Kummel (50ml)</i>				
	Wolfschmidt		6	
<i>Limoncello (50ml)</i>				
	Pococello, English Limoncello		7	
<i>Whisky (50ml)</i>				
	Auchentoshan, Lowland, Aged 12 yrs		8	
	Macallan Gold, Speyside		8	
	Oban, West Highland, Aged 14 yrs		8	
	Lagavulin, Islay, Aged 16yrs		12	
	Highland Park, Orkney, Aged 18 yrs		30	
<i>Bourbon (50ml)</i>				
	Buffalo Trace		8	
	Woodford Reserve		9	
<i>A Proper Glass of Port</i>				
	Fonseca Late Bottled Vintage		8	
	Fonseca 10yrs Chilled Tawny		10	
<i>Sherry</i>				
	Mira la Mar, Pedro Ximénez Sherry, Jerez		6	
<i>Pudding Wine</i>				
			75ml	Half
9401	Château Briatte, Sauternes, France	2011	6	28
1224	Vinsanto Del Chianti Classico, Fontodi, Tuscany, Italy	2005	12	53
9403	Château Rieussec, 1er Cru Classé, Sauternes, France	2009	15	58
<i>Cigars</i>				
	Cohiba Siglo I		17	
	Hoyo de Monterrey Petit Robusto		19	
	Hoyo de Monterrey Epicure No 2		26	
	Partagas Serie D4		26	
	Cohiba Siglo VI		50	
<i>Teas & Coffees</i>				
	Lavazza Coffees & East India Tea House Teas		4	