

CLUB MENU

Please no phones or photography.

A discretionary 12.5% service charge will be added to your bill. VAT included.

RED

Camden Dining Reserve Cabernet Sauvignon, South Africa	4/20
Morande One to One, Merlot Reserve, Chile, 2014	6.5/32
Tempranillo, Gran Cerdo, Spain, 2015	6.5/32
Chateau Serres Sainte Lucie, Corbières, France, 2016	7.5/35
Beaujolais Nouveau, George DeBoeuf, France 2017	7.5/35
Pinot Noir, Moulin de Gassac, France, 2016	8/36.5
La Baronne, Les Lanes, Corbieres, France, 2012	38.5
NePriCa, Tormaresca, Italy, 2015	39
Kedungu, Intellego Red Blend, Swartland, SA, 2015	45
Peppoli, Chianti Classico, Antinori, Italy, 2015	54
Lamùri, Nero d'Avola, Sicily, 2015	56

DESSERT WINE/PORT/SHERRY

Maury Rouge Vintage, 1995	16
Jurancon Laspeyres, St. Larrieu Jean Bernard, 2012	11
Calem Ruby Port	6
Grahams LBV 2011	8
Grahams White Port	8
Fino Tio Pepe Sherry	6

Please no phones or photography.

A discretionary 12.5% service charge will be added to your bill. VAT included.

ROSÉ

La Colombette, Grenache, Béziers, France, 2016	6/32
Cuvée Elégance, Thomas Carteron, Provence, France, 2016	8/37

CHAMPAGNE & SPARKLING

Ca' Del Console Prosecco Extra Dry, Italy, NV	7.5/30
Cava Brut Réserve René Barbier, Penedes, NV	8/37
Testulat Carte d'Or Brut Blanc de Noirs, France, NV	12/66

WHITE

Camden Dining Reserve, Chenin Blanc, South Africa	4/20
Ciello Bianco, Italy, 2014	4.50/24
Montalto Organic Catarratto, Italy, 2016	5/24
Cotes de Rhone Blanc, Perrin, France, 2013	7/29
Beauvignac, Picpoul de Pinet, France, 2016	8/33
Frigousse, Chateau La Coste, France, 2014	7.5/36
Château du Cleray, Muscadet sur lie, France, 2016	38
Cheverny Blanc, Domaine du Salvard, France, 2015	38
Gruner Veltliner, Geyrhof, Austria, 2015	40
Chablis, Jean Marc Brocard, France, 2015	57
Kanu, Wooded Chenin Blanc, South Africa, 2015	45

FOOD

BAR SNACKS

Nocellara Olives	3
Toasted Almonds	3
Blacks paprika crisps	3

BREAKFAST *Served 10 am – 3pm*

French Omelette	5
Sausage/ Bacon/ Fried egg sandwich	5
Avocado on sourdough	5
Wild mushrooms on toast	5

ALL DAY *Served 12pm – 10.30pm*

Blacks burger, cheddar & chips	12
Charcuterie and Blacks piccalilli	12
Cheese selection from La Fromagerie	12
Blacks club sandwich & chips	10
Chicken goujons & harissa mayo	7
Wiltshire ham and Cheddar toastie & pickles	7
Labneh, dukkah & lemon oil (served with sourdough)	7
Sourdough, olives, salt and olive oil	5
Sweet potato fries	4
Thick cut chips	4

Please no phones or photography.

A discretionary 12.5% service charge will be added to your bill. VAT included.

COCKTAILS

All at 12

Smoke Signals

Mezcal, Laphroaig, Mandarin Napoleon, ginger

Telenovela

Cachaça, Mezcal, Passion fruit, habanero bitters

Golden Slipper

Jameson, Xante, Triple sec, pain d'épices

Basque Courage

Sloe gin, Benedictine, cognac, apple, plum, honey

Purple Haze

Lavender infused gin, violette liqueur, cardamom, coriander seeds

Veni, Vidi, Vici

Mezcal, Amaretto, Amaro, Maraschino liqueur, triple sec, cardamom, habanero bitters

Road to Havana

Chocolate bitters, Diplomatico rum, strawberry, basil

Kurimi Old Fashioned

Buffalo Trace, walnut infusion, Maple syrup

BEER

Bohemian Pilsner 4.6%

5-75

Citra Pale Ale 3.8%

5-75

West Coast IPA 6.9%

5-75

Chocolate Stout 4.8%

5-75

DIGESTIVES

(50ml)

Remy Martin VSOP

10

Courvoisier VS

9

Chateau Laubade Armagnac VS

9

Calvados Pays d'Auge

9

Amaro Montenegro

6

Amaretto Disaronno

6

Diplomatico Mantuano Rum

8.5

Diplomatico Reserva Exclusiva Rum

9

Sambuca Meletti

5

Limoncello Meletti

5

Please no phones or photography.

A discretionary 12.5% service charge will be added to your bill. VAT included.

WHISKY

	(50ml)
Chivas Regal 12yr	8
Monkey Shoulder	9
Glenmorangie 10yr	10
Aberlour 10yr	10.5
Glenkinchie 12yr	10
Ardbeg 10yr	11
Laphroaig 10yr	10
Balvenie 12yr	13
Oban 14yr	13
Nikka Coffey Grain Whiskey	13
Lagavulin 16yr	15.5

BOURBON

Buffalo Trace	8
Makers Mark	8
Bulleit Bourbon	9
Bulleit Rye	9



Strawberry Fields

Strawberry Bourbon old fashioned

Napoleon Fizz

Napoleon Mandarine, Citrus vodka, balsamic vinegar, orange, Prosecco

Puerto Viejo

Plantation 3, Diplomatico Mantuano, Falernum, Grand Marnier, basil, orgeat

Tabala Negra

Grapefruit & chilli Mezcal, Aperol, Antica

Blacks Collins

Gin, hibiscus, citrus & Franklin & Sons soda

Nordic Sky

Brokers gin, akvavit, Cocci Americano, buckthorn liqueur, cucumber, dill, parsley, elderflower

Amsterdamer

Bols Genever, Apricot Brandy, ginger

1800 Reasons

1800 Silver Tequila, Amaretto, lavender

Smoking Pears

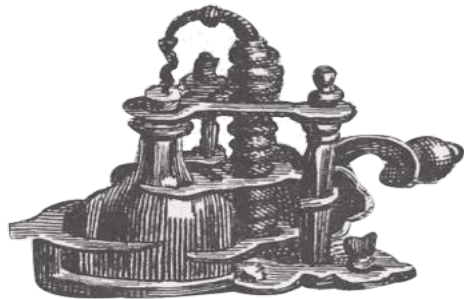
Xante, smoked apple, pain d'epices, Whiskey bitters

Please no phones or photography.

A discretionary 12.5% service charge will be added to your bill. VAT included.

GIN

	(50ml)
Brokers	7.5
Portobello Road	7.5
Xoriguer	7.5
Little Bird	8
Ophir	8
Plymouth Sloe Gin	8
Van Wees Three Corners Gin	9
Nelsons London Dry - Rhubarb & Custard	9
Hendricks	10
Brockmans	11
Monkey '47	14



VODKA

Tovaritch	7.5
Bimber Oak Aged Vodka	9
Black Cow	9.5
Zubrowka	9.5
Grey Goose	14

NON-ALCOHOLIC

Seedlip (Garden or Spiced) and Franklin & Sons tonic	6
Virgin Mary	5
Elderflower Temperance	5

Please no phones or photography.

A discretionary 12.5% service charge will be added to your bill. VAT included.