BISON BAR

CHAMPAGNE / SPARKLINGS	2 - 3
WINE	4
HOME HOUSE FAMOUS	5
SWEET YET SUMPTUOUS	6
THEY PACK A PUNCH	7
CLASSICS WITH A TOUCH	8
BESPOKE	9
ALL DAY MENU	10-11
NON-ALCOHOLIC	12
BEER	13
GIN	13
V O D K A	1 4
TEQUILA AND MEZCAL	15
RUM AND CACHAÇA	16
MALT WHISKY	17
BLENDED WHISKY	18
JAPANESE WHISKY	18
CANADIAN AND IRISH WHISKEY	19
AMERICAN WHISKY	19
COGNAC, ARMAGNAC, CALVADO	S 20
CIGARS	2.0



FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS (25ml and 35ml serves available for spirits and 175ml for wines) A discretionary 12.5% service charge will be applied to your bill All prices include VAT

CHRMPRGNE

BY THE GLASS

MOËT & CHANDON Brut Imperial, NV, 12 MOËT & CHANDON, ROSÉ Imperial, NV

16

VEUVE-CLICQUOT PONSARDIN YELLOW LABEL, BRUT, NV 17

RUINART BLANC DE BLANCS, BRUT, NV 22.50

> RUINART ROSÉ, BRUT, NV 22.50

> > BY THE BOTTLE

MOËT & CHANDON

MOËT & CHANDON, BRUT IMPERIAL NV 61 BOTTLE / 140 MAGNUM MOËT & CHANDON, ROSÉ IMPERIAL NV 85 BOTTLE / 180 MAGNUM

VEUVE CLICOUOT

VEUVE CLICQUOT PONSARDIN, YELLOW LABEL, BRUT NV 90 BOTTLE / 190 MAGNUM

VEUVE CLICQUOT PONSARDIN, ROSÉ NV 130

RUINART

RUINART BLANC DE BLANCS, BRUT, NV 135 BOTTLE / 270 MAGNUM RUINART ROSÉ, BRUT, NV 135

(25ml and 35ml serves available for spirits and 175ml for wines) A discretionary 12.5% service charge will be applied to your bill All prices include VAT

CHAMPAGNE

BY THE BOTTLE

BILLECART-SALMON

BILLECART-SALMON BRUT ROSÉ NV 140

DOM PÉRIGNON

Dom Pérignon, Brut 2006 275

Dom Pérignon, Rosé, Brut, Épernay 2004 510

LOUIS ROEDERER

Louis Roederer, Brut NV 85

Louis Roederer, Cristal, Brut, Reims 2009 325

Louis Roederer, Cristal Rosé, Brut, Reims 2007 550

KRUG

KRUG GRAND CUVÉE NV 310

KRUG VINTAGE 2003 495

SPARKLING WINE

PROSECCO DOC, SACCHETTO, SPUMANTE BRUT, VENETO, IT, NV 45

WINELIST

BY THE GLASS 175ML / BOTTLE

ROSE

PROVENCE ROSE DOMAINE DE TRIENNES, IGP VAR, FRANCE 2016 10 / 37

BANDOL ROSÉ. DOMAINE LA SUFFRÈNE PROVENCE. FRANCE 2016 13 / 52

WHISPERING ANGEL, CHÂTEAU D'ESCLANS CÔTES DE PROVENCE. FRANCE 2016 66

ROCK ANGEL, CHÂTEAU D'ESCLANS CÔTES DE PROVENCE, FRANCE 2016 78

PROVENCE ROSÉ, DOMAINE OTT, CLOS MIREILLE, COEUR DE GRAIN CÔTES DE PROVENCE, FRANCE 2016 89

WHITE

PÉ BRANCO, HERDADE DO ESPORÃO ALENTEJO, PORTUGAL 2016 7.50 / 26

VERMENTINO, VV, LES ARCHERES, IGP PAYS D'OC, FRANCE 2016 9 / 35

RIESLING 'QUEEN OF WHITES', TROCKEN, TESCH,

NAHE, GERMANY 2016 11 / 43

PINOT GRIGIO, MARJAN SIMCIC GORISKA BRDA, SLOVENIA 2016 13 / 49

SANCERRE 'CHENE DU ROY'

DOMAINE P. GIRAULT, LOIRE, FRANCE, 2016 14.50 / 54

CHABLIS, VIEILLES VIGNES

DOMAINE SAVARY, BURGUNDY, FRANCE 2013 15.50 / 58

SAUVIGNON BLANC, CLOUDY BAY
MARLBOROUGH, NEW ZEALAND, 2016 18.50 / 73

RED

CASTELÃO, ST ISIDRO DE PEGOES, SETUBAL, PORTUGAL 2016 7.50 / 26

La Petite Syrah, Mas Montel Pays du Gard, France 2016 9 / 32

RIOJA RESERVA, RAMON BILBAO, SPAIN 2011 11 / 40

SHIRAZ/CINSAULT, EXTREME VINEYARDS
BONFIRE HILL, WESTERN CAPE, SA 2015 12,5/46

PINOT NOIR, 'LE BOURGOGNE'
DOMAINE CHANSON, BURGUNDY, FRANCE 2014 14.5 / 54

MALBEC, TERRAZAS DE LOS ANDES MENDOZA, ARGENTINA 2015 17.5 / 64

(25ml and 35ml serves available for spirits and 175ml for wines) A discretionary 12.5% service charge will be applied to your bill ALL prices include VAT

HOME HOUSE FRMOUS

ALL AT 13

BLACK BISON

KETEL ONE VODKA SHAKEN WITH CRÈME DE MÛRE, BLACKBERRY PURÉE, APPLE JUICE, BALANCED WITH LIME AND VANILLA SYRUP. A HOME HOUSE CLASSIC THAT NEEDS NO INTRODUCTION.

BOBBY DE NIRO

TANQUERAY GIN, APRICOT LIQUEUR, LEMON, ORGANIC APRICOT JAM, EGG WHITE, LAVENDER AND A TOUCH OF ORANGE BITTERS.

SERVED STRAIGHT UP. FINESSE AND LUXURY IN A DRINK.

CHURCHILL'S FAVOURITE

ARDBERG WHISKY STIRRED TO PERFECTION WITH ANTICA FORMULA, GRAND MARNIER AND SPIKED WITH BITTERS. SERVED UP WITH AN ORANGE TWIST. SMOKY YET SATISFYING!

THE BLACK CHAMPAGNE

A FUSION OF BLACKBERRIES, CHAMBORD CHAMPAGNE. ANOTHER HOME HOUSE CLASSIC COCKTAIL THAT HAS STOOD THE TEST OF TIME.

BARREL PUNCH

BACARDI ORO, LIME, SUGAR, PASSION FRUIT, PINEAPPLE JUICE AND A DASH OF BITTERS. FINISHED WITH A SPRIG OF MINT, AND A LIGHT DUSTING OF GRATED NUTMEG. A SERIOUSLY TASTY DRINK!

BERRY FIZZ

SHARING COCKTAIL

AT 40

KETEL ONE VODKA, CHAMBORD, FRESH LEMON JUICE, FRESH RASPBERRIES AND HONEY TOPPED WITH PROSECCO.

VERY BERRY AND PERFECT FOR SHARING

SWEET YET SUMPTUOUS

ALL AT 13

WHITE VELVET

MOZART WHITE, KÜMMEL, CRÈME DE FIGUE AND FIG JAM ARE MIXED TOGETHER GIVING A CREAMY BALANCE OF FLORAL AND FRUITY ELEMENTS. THE CHAMPAGNE FINISH MAKES THIS COCKTAIL BUBBLY, AROMATIC AND ENDLESSLY DRINKABLE.

EL CASTILLO

EL JIMADOR TEQUILA WITH DRAMBUIE, LIME, GRAPEFRUIT AND AGAVE FOR A SWEETER TASTE, WITH SHISO LEAVES GIVING A TANGY NOTE. THIS DRINK IS THE PERFECT EXAMPLE OF A COCKTAIL WHERE ALL THE INGREDIENTS WORK TOGETHER IN PERFECT HARMONY.

GOLDEN LANCEHEAD

HENNESSY VS, GREEN CHARTREUSE, APRICOT LIQUEUR, PINEAPPLE JUICE, LEMON AND SUGAR ARE ALL SHAKEN TOGETHER. THIS CONCOCTIONIS A NICE BALANCE BETWEEN SWEET, TART AND STRONG. IT HAS THE CHARACTER OF A TROPICAL COCKTAIL WITH UNEXPECTED FLAVOURS.

PEARLESS

A BEAUTIFULLY BALANCED COCKTAIL, COMBINING FRUIT TEA INFUSED KETEL ONE SHAKEN WITH DUPONT CALVADOS, PEAR PURÉE, LEMON JUICE, COCONUT SYRUP AND EGG WHITE. A REAL EQUABILITY OF FLAVOURS.

GINGER BULLEIT

THIS EXCITING MIXTURE COMBINES BULLEIT RYE, CRÈME DE FRAMBOISE, APPLE AND LEMON JUICES, FRESH GINGER AND SAGE SWEETENED WITH HONEY WATER. CANDIED GINGER GARNISH TAKES THE COCKTAIL TO ANOTHER LEVEL.

(25ml and 35ml serves available for spirits and 175ml for wines) A discretionary 12.5% service charge will be applied to your bill ALL prices include VAT

THEY PRCK A PUNCH

ALL AT 13

ZACAPA OLD FASHIONED

A DELICIOUS TWIST ON A CLASSIC COCKTAIL. RUM LOVERS AGREE THAT ONE OF THE BEST WAYS TO INTRODUCE A NOVICE TO THE SPIRIT'S COMPLEXITY IS TO START AT THE BEGIN-NING WITH AN OLD FASHIONED.

PURE DELIGHT

DUPONT CALVADOS COMBINED WITH XANTÉ PEAR LIQUEUR AND ELDERFLOWER. FINISHING THE MIXTURE WITH CHAMPAGNE, CREATES A DELECTABLE COCKTAIL, WITH A SENSE OF PURE, UNCOMPLICATED PLEASURE.

FOREIGN ACCENT

COCCHI AMERICANO, LILLET BLANC, CRÈME DE FIGUE AND CHOCOLATE BITTERS ARE ALL STIRRED WITH MAKER'S MARK 46. WITH A GREAT BALANCED TASTE OF FRUIT AND SPICE, THIS COCKTAIL IS DESTINED TO BE A CLASSIC!

THE FORGOTTEN ONE

THIS ONE IS DEFINITELY FOR GIN LOVERS. TANQUERAY NO. 10 IS MIXED WITH PUNT E MES AND AMER PICON AND SPIKED WITH A DASH OF BITTERS. THIS ONE HAS EVERYTHING YOU COULD POSSIBLY WANT IN A COCKTAIL.

THF 6:1

BELVEDERE UNFILTERED AND NOILLY PRAT ARE STIRRED TOGETHER WITH OLIVES AND LEMON PEEL, GIVING A SAVOURY ELEMENT TO THE DRINK. A CLASSIC STYLE MARTINI WITH A DISTINCTIVE EDGE.

HOME HOUSE PUNCH

SHARING COCKTAIL

AT 40

ENJOYABLE SHARING COCKTAIL WHICH COMBINES BACARDI RUM WITH AMARETTO DISARONNO, CHERRY LIQUEUR, FRESH LIME AND PINEAPPLE JUICES.

CLASSICS WITH A TOUCH

ALL AT 13

MEXICAN BOULEVARD

OUR OWN VERSION OF A CLASSIC. MIXING TOGETHER DON JULIO AÑEJO WITH CAMPARI AND COCCHI DI TORINO, WE FINISH UP WITH A BITTER, SWEET AND COMPLEX COCKTAIL. WE STIR IT ... YOU ENJOY IT!

PERFECT GLIMPSE

TANQUERAY NO. 10 GIN SHAKEN WITH BÉNÉDICTINE, AMARETTO, LEMON, PINEAPPLE JUICE AND EGG WHITE, SWEETENED WITH A TOUCH OF SAFFRON SYRUP AND A MOËT & CHANDON FINISH. REFINED, REFRESHING AND SIMPLY DELICIOUS!

ORIENTAL SOUR

OUR VERY OWN VARIATION OF THE CLASSIC AND FAMOUS WHISKEY SOUR. HAKUSHU DISTILLER'S RESERVE WITH A TOUCH OF MACHA GREEN TEA, WELL BALANCED WITH LEMON JUICE AND SUGAR SYRUP. GENTLY SMOKY AND SOUR WITH CRISP AND VIBRANT FLAVOURS, IT WILL ENLIVEN AND

STORM'S HEART

BACARDI OAKHEART MIXED WITH GRAND MARNIER, FRESH GINGER, LIME JUICE, AND A DROP OF CINNAMON SYRUP, TOPPED WITH GINGER BEER. A LONG, REFRESHING AND ZINGY FLAVOUR WHICH WILL HIT YOU LIKE A STORM!

FRENCH KISS

A BALANCED MIX OF KETEL ONE VODKA AND CHAMBORD WITH A HINT OF BÉNÉDICTINE, PINEAPPLE JUICE, RASPBERRY PURÉE, LEMON JUICE AND SUGAR SYRUP. AN UNUSUAL BEAUTY.

BESPOKE

THE GREAT DICTATOR 44

RON ZACAPA XO STIRRED WITH CARPANO ANTICA
FORMULA AND GRAND MARNIER SERVED IN A ROCK GLASS OVER
ICE BALL. OUR HOMAGE TO THE
COCKTAIL AND THE MAN WHO INSPIRED IT.

VESPER 44

BELUGA GOLD LINE VODKA STIRRED WITH TANQUERAY 10 AND LILLET BLANC, STRAINED IN A ROCKS GLASS WITH LEMON TWIST. FROM RUSSIA WITH LOVE.

TEQUILA NEW FASHION 44

AN OLD FASHIONED MADE WITH TEQUILA, NEED WE SAY MORE?

DON JULIO 1942 TEQUILA STIRRED DOWN LOVINGLY WITH A

TOUCH OF AGAVE NECTAR AND A SPLASH OF ANGOSTURA BIT
TERS, SERVED ON THE ROCKS WITH ORANGE AND

LEMON TWISTS.

XO RIVIERA 44

HENNESSY XO COGNAC SERVED WITH PURE WATER OVER A HAND CRACKED ICE AND ORANGE ZEST.

THE KING'S FASHIONED 80

JOHNNIE WALKER KING GEORGE V STIRRED WITH ANGOSTURA BITTERS SOAKED SUGAR CUBE AND SERVED OVER HAND CRAFTED ICE BALL.

OUR KING OF COCKTAILS!

— BISON BAR —

RLL DRY MENU

LIGHT DISHES

OLIVES			5
Maldon Rock oysters	(EAC	н)	4
SWEET POTATO FRIES			5
EDAMAME BEANS			5
FRIED PADRON PEPPERS			7
SALT AND PEPPER SQUID			8
CHORIZO SCOTCH EGGS AND LEMON MAYONNAISE		1	10
BALLOTINE OF FOIE GRAS WITH PEAR CHUTNEY AND BRIOCHE		2	20
01 UD 01 700700			
CLUB CLASSICS			
HOME HOUSE CLUB CLASSIC SALMON OR VEGETARIAN	16	-	14 13
HOT SALT BEEF ON CARAWAY BREAD GHERKINS, ENGLISH MUSTARD, BEETROOT RELISH		-	15
STEAK SANDWICH WITH CARAMELISED ONIONS AND BÉARNAISE SAUCE		_	18
GRILLED SUFFOLK CHICKEN FILLET BURGER			
WITH STREAKY BACON, MONTEREY JACK CHEESE AND TRIPLE COOKED CHIPS		1	16
HOME HOUSE BURGER WITH STREAKY BACON, MONTEREY JACK CHEESE			
AND TRIPLE COOKED CHIPS		-	18
CHICKEN CAESAR SALAD WITH CARASAU BREAD CRISPS AND AGED PARMESAN		1	12
FISH AND CHIPS HADDOCK, TARTARE SAUCE AND TRIPLE COOKED CHIPS		-	16

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--- BISON BAR ----

ALL DRY MENU

SHARING PLATTERS

VEGETARIAN MEZZE	
HUMMUS, RED PEPPER AND FETA, TZATZIKI, CARROT AND CELERY, PITTA BREAD	15
CHARCUTERIE SELECTION PARMA HAM, BRESAOLA, SALAMI, MORTADELLA WITH CORNICHONS, TOAST AND WHOLEGRAIN MUSTARD	19
HOME HOUSE PLATTER MINI WILD BOAR SAUSAGES, SPICED FALAFELS, BABY SQUID, CHICKEN KOFTAS	25
LUNCH AND DINNER	
CLEAN MENU	
BURRATA CHEESE HERITAGE BEETROOT, RADISH AND BABY CRESS	12
PARSNIP AND BRAMLEY APPLE SOUP	
WITH ROASTED CHESNUT AND TRUFFLE PESTO	12
CHARGRILLED OCTOPUS SALAD WITH EDAMAME BEANS AND CHORIZO	25
ICELANDIC COD LOIN	
WITH LEMON COCO BEANS, CHORIZO AND SAUCE VIERGE	22
CORN FED SUFFOLK CHICKEN BREAST	
WITH SMOKED MASHED POTATOES AND TRUFFLE SAUCE	18
350 DAY GRAIN FED SHORTHORN RIB EYE STEAK AND PEPPERCORN SAUCE	34
PUDDINGS AND CHEESE	
ANISE ROASTED PINEAPPLE WITH FRESH PINEAPPLE SORBET AND FILO PASTRY CRISP	9
CUSTARD TART	
APPLE CARPACCIO AND NUTMEG ICE CREAM	9
HONEY BAKED PEAR AND ALMOND FRANGIPANE	
WITH YOGHURT SORBET	9
CHOCOLATE DOME	
WITH CHERRY COMPOTE AND SOUR CHERRY ICE CREAM	9
BANANA AND PASSION FRUIT CHEESECAKE	_
WITH SNICKERS ICE CREAM	9
SELECTION OF BRITISH CHEESES GRAPES, APPLE CHUTNEY AND QUINCE JELLY	14

NON-RLCOHOLIC

BLOODY SHAME 7

THE CLASSIC BLOODY MARY WITHOUT ALCOHOL. LEMON AND TOMATO JUICE MIXED
WITH VERY OUR OWN SPICE MIX.

ART DECO 7

FRESH ORANGE JUICE MIXED WITH PEACH,
RASPBERRY, AND BALANCED WITH FRESH LIME JUICE AND
VANILLA SUGAR.

STRAWBERRY MUSE 9

A COMBINATION OF SEEDLIP SPICED 94 ,FRESH MINT, LIME JUICE, STRAWBERRY PURÉE AND SUGAR. THIS IS EVEN BETTER THAN THE ALCOHOLIC VERSION OF THE DRINK. VERY REFRESHING!

MELA VERDE 9

Delicate floral and herbal flavours in Seedlip Garden 108 mixed with cucumber, bay leaves, apple, sugar, lime and egg white.

BEER

ASPALL CIDER

(ENGLAND) 6.5

BIRRA MORETTI

GUINNESS
(IRELAND) 5.5

HOP HOUSE 13

(IRELAND) 5.5

HEINEKEN
(HOLLAND) 5.5

THEAKSTON'S OLD PECULIAR

(ENGLAND) 6.5

— BISON BAR —



ALL 50ML

BATHTUB NAVY STRENGTH

(ENGLAND) 14

BEEFEATER 24

(ENGLAND) 12

BOMBAY SAPPHIRE

(ENGLAND) 10

CHASE GIN

(ENGLAND) 10

GIN MARE

(SPAIN) 14

HAYMAN'S OLD TOM

(ENGLAND) 11

HENDRICK'S

(SCOTLAND) 12

MARTIN MILLER'S

(ENGLAND) 11

MONKEY 47 (GERMANY) 15

OXLEY GIN

(ENGLAND) 18

STAR OF BOMBAY

(ENGLAND) 13

SIPSMITH

(ENGLAND) 12

TANQUERAY

(SCOTLAND) 10

TANOUERAY NO 10

(SCOTLAND) 13

THE BOTANIST

(ISLAY) 13

— BISON BAR ——

VODKA

ALL 50ML

BELUGA NOBLE

(Russia) 12

GREY GOOSE

(FRANCE) 12

BELUGA GOLD LINE

(Russia) 35

GREY GOOSE CITRON, LA POIRE, L'ORANGE

(FRANCE) 12

BELVEDERE

(POLAND) 11

KONIK'S TAIL

(POLAND) 10

BELVEDERE UNFILTERED

(POLAND) 12

KETEL ONE

(HOLLAND) 10

CÎROC

(FRANCE) 13

KETEL ONE CITROEN

(HOLLAND) 10

CHASE VODKA

(ENGLAND) 10

STOLICHNAYA ELIT

(LATVIA) 18

CRYSTAL HEAD

(CANADA) 15

ZUBROWKA BISON GRASS

(POLAND) 10

— BISON BAR —

TEQUILA AND MEZCAL

ALL 50ML

DON JULIO BLANCO

ILEGAL JOVEN MEZCAL

DON JULIO REPOSADO

ILEGAL REPOSADO MEZCAL

DON JULIO ANEJO

ILEGAL ANEJO MEZCAL

DON JULIO 1942

JOSÉ CUERVO RESERVA DE LA FAMILIA 25

DERRUMBES OAXACA MEZCAL

PATRON XO

DERRUMBES MICHOACAN MEZCAL 15

PATRON REPOSADO

EL JIMADOR SILVER

PATRON ANEJO 20

--- BISON BAR ----

RUM AND CACHAÇA

ALL 50ML

BACARDI CARTA BLANCA

(PUERTO RICO) 10

BACARDI CARTA ORO

(PUERTO RICO) 10

BACARDI OAKHEART

(PUERTO RICO) 10

BACARDI 8YO

(PUERTO RICO) 11

DICTADOR 20YO

(COLUMBIA) 18

DIPLOMATICO RESERVA

(VENEZUELA) 14.5

DIPLOMATICO RESERVA EXCLUSIVA

(VENEZUELA) 16.5

DIPLOMATICO AMBASSADOR

(VENEZUELA) 45

EL DORADO 15YO

(GUYANA) 18

HAVANA CLUB 7YO

(CUBA) 11

HAVANA CLUB 15YO

(CUBA) 35

LEBLON CACHAÇA

(BRAZIL) 11

MOUNT GAY BLACK BARREL

(BARBADOS) 11

MOUNT GAY XO

(BARBADOS) 16

RON ZACAPA 23

(GUATEMALA) 16

RON ZACAPA XO

(GUATEMALA) 26

RUM ANGOSTURA 1919

(TRINIDAD) 11

WRAY AND NEPHEW

(JAMAICA) 11

--- BISON BAR ----

MALT WHISKY

ALL 50ML

ARDBEG 10YO (ISLAY) 13

BALVENIE 12YO DOUBLEWOOD
(SPEYSIDE) 16

BALVENIE 17YO DOUBLEWOOD
(SPEYSIDE) 30

BRUCHLADDICH CLASSIC LADDIE (ISLAY) 15

BRUCHLADDICH PORT CHARLOTTE (ISLAY) 17

BRUCHLADDICH OCTOMORE (ISLAY) 35

CRAGGANMORE 12YO
(SPEYSIDE) 10

CRAIGELLACHIE 17YO
(SPEYSIDE) 26

DALWHINNIE 15YO (HIGHLANDS) 13

GLENFIDDICH 12YO (SPEYSIDE) 12

GLENFIDDICH 15YO (SPEYSIDE) 15

GLENFIDDICH 18YO (SPEYSIDE) 18

GLENLIVET FOUNDER'S RESESRVE

(SPEYSIDE) 12

GLENMORANGIE 10YO (HIGHLANDS) 11

GLENMORANGIE NECTAR D'OR
(HIGHLANDS) 14

GLENMORANGIE 18YO (HIGHLANDS) 26

GLENMORANGIE SIGNET
(HIGHLANDS) 27

GLENMORANGIE 25YO (HIGHLANDS) 70

HIGHLAND PARK 12YO
(ISLANDS) 12

LAPHROAIG 10YO

LAGAVULIN 16YO

MACALLAN SHERRY OAK 12YO (SPEYSIDE) 15

MACALLAN RARE CASK (SPEYSIDE) 40

MORTLACH 18YO (SPEYSIDE) 50

OBAN 14YO (HIGHLANDS) 17

TALISKER 10YO (ISLE OF SKYE) 12

TALISKER STORM
(ISLE OF SKYE) 14

— BISON BAR ——

BLENDED WHISKY

ALL 50ML

DEWARS 12YO

11

JOHNNIE WALKER

BLACK 12YO

10

JOHNNIE WALKER

GOLD 18YO

18

CHIVAS REGAL 12YO

10

CHIVAS REGAL 18YO

15

CHIVAS ROYAL SALUTE 21YO

CHIVAS REGAL 25YO

30

JOHNNIE WALKER Blue

JOHNN

40

JOHNNIE WALKER PLATINUM

28

JOHNNIE WALKER KING GEORGE V

77

MONKEY SHOULDER

10

— BISON BAR —

JAPANESE WHISKY

ALL 50ML

HAKUSHU DR

(JAPAN) 18

HAKUSHU 12YO

(JAPAN) 23

HAKUSHU 18Y0

(JAPAN) 55

YAMAZAKI DR

(JAPAN) 18

YAMAZAKI 12YO (Japan) 23

YAMAZAKI 18Y0

(JAPAN) 55

HIBIKI HARMONY

(JAPAN) 17

HIBIKI 17YO

(JAPAN) 30

HIBIKI 30YO

(JAPAN) 200

(25ml and 35ml serves available for spirits and 175ml for wines) A discretionary 12.5% service charge will be applied to your bill ALL prices include VAT

— BISON BAR —

CANADIAN AND IRISH WHISKEY

ALL 50ML

CANADIAN CLUB

(CANADA) 10

BUSHMILLS SINGLE MALT 10Y0

(IRELAND) 10

CROWN ROYAL (CANADA) 11

JAMESON

(IRELAND) 10

--- BISON BAR ----

RMERICAN WHISKY

ALL 50ML

BULLEIT BOURBON

10

BULLEIT RYE

11

BLANTON'S GOLD EDITION

15

BOOKER'S BOURBON 7YO

20

EAGLE RARE 10YO

11

JACK DANIELS

10

JACK DANIELS SINGLE BARREL

14

KNOB CREEK 9YO

MAKER'S MARK

10

MAKER'S MARK 46

15

MICHTER'S RYE

16

MICHTER'S BOURBON

16

WOODFORD RESERVE

11

WOODFORD RESERVE DOUBLE OAKED

14

COGNAC, ARMAGNAC, CALVADOS

ALL 50ML

BARON DE SIGOGNAC ARMAGNAC 10YO

DUPONT CALVADOS VSOP

HENNESSY VS

HENNESSY FINE DE COGNAC

HENNESSY XO

HENNESSY PARADIS

HENNESSY PARADIS IMPERIAL

RICHARD HENNESSY 310

RÉMY MARTIN XO 30

LOUIS XIII DE RÉMY MARTIN 220

— BISON BAR ——



AVAILABLE

PLEASE ASK TO SEE OUR CIGAR MENU

ALCOHOLS BY VOLUME

CHAMPAGNE	12% - 13%	Vodka	35% - 40%
WHITE WINE	12% - 13%	Rum	37% - 63%
RED WINE	12% - 14%	WHISKY	40% - 54%
BEER	3.5% - 6%	TEQUILA	38% - 40%
GIN	40% - 50%		

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