

— HOUSE 21 —

HOUSE 21

ALL DAY MENU	2 - 4
CHAMPAGNE	5 - 6
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SAKE	8
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CLASSIC OLD'S COOL	9 - 10
BUBBLY AND SPARKLING	11
SHARP, DRY AND INTENSE	12
FRUITY, CRISPY AND REFRESHING	13
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VODKA	16
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RUM AND CACHAÇA	18
MALT WHISKY	19
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CANADIAN AND IRISH WHISKEY	20
AMERICAN WHISKEY	21
COGNAC, ARMAGNAC AND CALVADOS	21
CIGARS	22
OCTAGON DINING ROOM	23

A DISCRETIONARY 12.5% SERVICE CHARGE
WILL BE ADDED TO YOUR BILL.
ALL PRICES ARE INCLUSIVE OF VAT.

Home House

— HOUSE 21 —

ALL DAY MENU

HOUSE 21 NEW CLASSICS

AGED BEEF BURGER
GOUCHANG MAYONNAISE, YUZU CUCUMBER PICKLES 19

FRIED CHICKEN
CHILLI HONEY GLAZE AND KIMCHI SLAW ON A SESAME BUN 16

ASIAN BITES

EDAMAME PODS
PLAIN OR BLACK BEAN AND CHILLI (VG) 4

GRILLED SHISHITO PEPPERS
SESAME (VG) 5

DUCK FAT FRIES
SHREDDED DUCK, HOI SIN SAUCE, SPRING ONIONS AND PEANUTS 9

CRAB WON TON WRAPPERS
CORIANDER AND TOBIKO SALAD 12

HONEY GLAZED PORK BELLY SQUARES
FENNEL PICKLE 8

SHRIMP TEMPURA
KAFFIR LIME, SWEET CHILLI SAUCE 20

VEGETABLE GYOZA
GINGER SOY (VG) 10

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

OCTAGON DINING ROOM



TAKING ITS NAME FROM THE SHAPE OF ITS
FLOOR PLAN, THE OCTAGON DINING ROOM IS
A MAGICAL JEWELBOX OF A ROOM.

LIKE THE DECOR, THE MENU OFFERS AN ELEGANT
FUSION OF FLAVOURS, DRAWING ITS INFLUENCES
FROM ACROSS ASIA. DINERS CAN ENJOY A SELECTION
OF JAPANESE STYLE SUSHI, SOUPS AND SALADS OR
DELICIOUS DISHES FROM THE MAIN MENU WHICH
FEATURES MORE ELABORATE FAR EASTERN TREATS SUCH
AS BAKED BLACK COD IN MISO-MIRIN MARINADE. THE
OCTAGON DINING ROOM'S COCKTAIL LIST CONTINUES
THE ASIAN THEME FUSING WITH HOME HOUSE ELEGANCE
BY FEATURING FLAVOURSOME CREATIONS.

OPEN TUESDAY TILL FRIDAY FROM 12PM TILL 1AM.
SATURDAY FROM 6PM TILL 1AM.

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— HOUSE 21 —

CIGARS

AVAILABLE

PLEASE ASK TO SEE OUR CIGAR MENU

ALCOHOLS BY VOLUME

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

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— HOUSE 21 —

ALL DAY MENU

RAW AND SUSHI

SALMON TARTARE TACOS AVOCADO AND PINK PICKLES	12
HAMACHI TATAKI YUZU, SOY, TRUFFLE AND SALMON KETA	18
WAGYU BEEF TAKAKI PONZU MARINATED MUSHROOMS AND GARLIC CRISPS	28
ASIAN BEEF TARTARE GOCHUJANG MAYONNAISE AND PICKLED SHALLOT RINGS	16
ICED SASHIMI PLATTER	35
HOME HOUSE SUSHI ROLL PLATTER (18 PIECES)	35
HOME HOUSE ROLL SALMON, SPICY TUNA, AVOCADO, CUCUMBER AND VOLCANO SAUCE	19
CALIFORNIA URAMAKI ROLL CRAB, AVOCADO AND CUCUMBER	18
ALASKA ROLL SALMON TARTARE, CUCUMBER, AVOCADO & PANKO BREAD CRUMBS	15
FUTOMAKI ROLL (MIXED VEGETABLES)	14

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ALL DAY MENU

SWEETS 7

BANANA PUDDING

PALM SUGAR, PEANUT, CARAMEL SAUCE & COCONUT ICE CREAM

ICE CREAM MOCHI (SELECTION OF 3)

GREEN TEA, MANGO, COCONUT, SEA SALT, CARAMEL OR SESAME

PINEAPPLE CARPACCIO

CHILLI, MINT & LYCHEE SORBET

MISO CARAMEL CHOCOLATE TRUFFLES

MATCHA GREEN CREME BRULEE

SOYA SAUCE MARSHMALLOWS

COFFEES

3.3 / 4.4

ESPRESSO, MACCHIATO, RISTRETTO, CAPPUCCINO,

CAFÉ LATTE, AMERICANO OR MOCHA,

(DECAFFEINATED AVAILABLE ON REQUEST)

HOT CHOCOLATE

TEAS

4.4

ENGLISH BREAKFAST, EARL GREY, DARJEELING,

ASSAM, PEPPERMINT, FRESH MINT, CAMOMILE,

GINGER OR CANARINO

HOME HOUSE BLEND

4.75

A HINT OF CINNAMON, KIWI AND STRAWBERRY

(25ML AND 35ML SERVES AVAILABLE FOR SPIRITS AND 175ML FOR WINES)
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— HOUSE 21 —

AMERICAN WHISKEY

ALL 50 ML

BULLEIT BOURBON
10.5

BULLEIT RYE
12

BLANTON'S GOLD
EDITION
17

BOOKER'S BOURBON
7YO
21

EAGLE RARE 10YO
12

JACK DANIELS
10.5

JACK DANIELS
SINGLE BARREL
15

KNOB CREEK 9YO
10.5

MAKER'S MARK
10.5

MAKER'S MARK 46
16

MICHTER'S RYE
17

MICHTER'S BOURBON
17

WOODFORD RESERVE
11.5

WOODFORD RESERVE
RYE
18

— HOUSE 21 —

COGNAC, ARMAGNAC, CALVADOS

ALL 50 ML

BARON
DE SIGOGNAC
ARMAGNAC 10Y
14

DUPONT CALVADOS
VSOP
14

HENNESSY VS
12

HENNESSY FINE DE
COGNAC
16

HENNESSY XO
35

HENNESSY PARADIS
78

HENNESSY
PARADIS IMPERIAL
190

RICHARD HENNESSY
325

RÉMY MARTIN XO
35

LOUIS XIII
DE RÉMY MARTIN
230

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING
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— HOUSE 21 —

BLENDED WHISKY

ALL 50ML

CHIVAS REGAL 12YO
10.5

CHIVAS REGAL 18YO
16

CHIVAS ROYAL
SALUTE 21YO
32

CHIVAS REGAL 25YO
47

DEWAR'S 12YO
12

JOHNNIE WALKER
BLACK 12YO
10.5

JOHNNIE WALKER
GOLD 18YO
20

JOHNNIE WALKER
PLATINUM
30

JOHNNIE WALKER
BLUE
42

JOHNNIE WALKER
KING GEORGE V
78

MONKEY SHOULDER
10.5

— HOUSE 21 —

CANADIAN AND IRISH WHISKEY

ALL 50ML

CANADIAN CLUB
(CANADA) 10.5

CROWN ROYAL
(CANADA) 12

JAMESON
(IRELAND) 10.5

BUSHMILLS
SINGLE MALT 10YO
(IRELAND) 10.5

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— HOUSE 21 —

CHAMPAGNE

BY THE GLASS

MOËT & CHANDON

MOËT & CHANDON NV

12.5

MOËT & CHANDON, ROSÉ NV

17

VEUVE CLICQUOT

VEUVE CLICQUOT PONSARDIN YELLOW LABEL, BRUT NV

18

RUINART

RUINART BLANC DE BLANCS, BRUT NV

23

RUINART ROSÉ, BRUT NV

23

BY THE BOTTLE

MOËT & CHANDON

MOËT & CHANDON NV

65 BOTTLE / 140 MAGNUM

MOËT & CHANDON, ROSÉ NV

90 BOTTLE / 220 MAGNUM

MOËT & CHANDON GRAND VINTAGE 2009

150

RUINART

RUINART BLANC DE BLANCS, BRUT NV

135 BOTTLE / 270 MAGNUM

RUINART ROSÉ, BRUT NV

135

VEUVE CLICQUOT

VEUVE CLICQUOT PONSARDIN, YELLOW LABEL, BRUT NV

95 BOTTLE / 200 MAGNUM

VEUVE CLICQUOT PONSARDIN, ROSÉ NV

135

BILLECART-SALMON

BILLECART-SALMON BRUT ROSÉ NV

150

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING
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— HOUSE 21 —

CHAMPAGNE

BY THE BOTTLE

BOLLINGER

BOLLINGER, SPECIAL CUVÉE, BRUT NV
100

BOLLINGER, ROSÉ BRUT NV
125

BOLLINGER, LA GRANDE ANNÉE 2007
190

LOUIS ROEDERER

LOUIS ROEDERER, BRUT PREMIER NV
90

LOUIS ROEDERER, CRISTAL BRUT 2009
340

LOUIS ROEDERER, CRISTAL ROSÉ BRUT 2007
600

DOM PERIGNON

DOM PÉRIGNON BRUT 2009
290 BOTTLE / 620 MAGNUM

DOM PÉRIGNON BRUT ROSÉ 2004
530

KRUG

KRUG GRANDE CUVÉE, BRUT NV
325

KRUG VINTAGE 2003
520

SPARKLING WINE

PROSECCO DOC, SACCHETTO, SPUMANTE BRUT, VENETO, IT, NV
47

HATTINGLEY VALLEY, CLASSIC RESERVE, HAMPSHIRE, ENGLAND NV
11 / 60

BELAIRE BRUT FANTOME
80 BOTTLE / 145 MAGNUM

BELAIRE ROSE FANTOME
120 BOTTLE / 230 MAGNUM

(25ML AND 35ML SERVES AVAILABLE FOR SPIRITS AND 175ML FOR WINES)
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— HOUSE 21 —

MALT WHISKY

ALL 50ML

AUCHENTOSHAN THREE WOOD

(LOWLANDS) 14

ARBEG 10YO

(ISLAY) 13.5

BALVENIE 12YO DOUBLEWOOD

(SPEYSIDE) 17

BALVENIE 17YO DOUBLEWOOD

(SPEYSIDE) 32

**BRUHLADDICH
CLASSIC LADDIE**

(ISLAY) 16

**BRUHLADDICH
PORT CHARLOTTE**

(ISLAY) 18

**BRUHLADDICH
OCTOMORE**

(ISLAY) 37

Cragganmore 12YO

(SPEYSIDE) 10.5

CRAIGELLACHIE 17YO

(SPEYSIDE) 28

DALWHINNIE 15YO

(HIGHLANDS) 14

GLENFIDDICH 12YO

(SPEYSIDE) 13

GLENFIDDICH 15YO

(SPEYSIDE) 17

GLENFIDDICH 18YO

(SPEYSIDE) 20

**GLENLIVET FOUNDER'S
RESERVE**

(SPEYSIDE) 13

GLENMORANGIE 10YO

(HIGHLANDS) 12

GLENMORANGIE NECTAR D'OR

(HIGHLANDS) 15

GLENMORANGIE 18YO

(HIGHLANDS) 27

GLENMORANGIE SIGNET

(HIGHLANDS) 28

GLENMORANGIE 25YO

(HIGHLANDS) 72

HIGHLAND PARK 12YO

(ISLANDS) 13

LAPHROAIG 10YO

(ISLAY) 15

LAGAVULIN 16YO

(ISLAY) 19

MACALLAN DOUBLE CASK 12YO

(SPEYSIDE) 16

MACALLAN RARE CASK

(SPEYSIDE) 43

MORTLACH 18YO

(SPEYSIDE) 53

OBAN 14YO

(HIGHLANDS) 18

TALISKER 10YO

(ISLE OF SKYE) 13

TALISKER 10YO

(ISLE OF SKYE) 15

— HOUSE 21 —

RUM AND CACHAÇA

ALL 50ML

BACARDI 8YO (PUERTO RICO) 11.5	HAVANA CLUB 7YO (CUBA) 11.5
BACARDI CARTA BLANCA (PUERTO RICO) 10.5	HAVANA CLUB 15YO (CUBA) 36
BACARDI CARTA ORO (PUERTO RICO) 10.5	LEBLON CACHAÇA (BRAZIL) 11.5
BACARDI OAKHEART (PUERTO RICO) 10.5	MOUNT GAY BLACK BARREL (BARBADOS) 11.5
CHAIRMAN'S RESERVE SPICED RUM (ST LUCIA) 12	MOUNT GAY XO (BARBADOS) 16.5
DICTADOR 20YO (COLUMBIA) 19	RON ZACAPA 23 (GUATEMALA) 16.5
DIPLOMATICO AMBASSADOR (VENEZUELA) 47	RON ZACAPA XO (GUATEMALA) 27.5
DIPLOMATICO RESERVA (VENEZUELA) 15	RUM ANGOSTURA 1919 (TRINIDAD) 11.5
DIPLOMATICO RESERVA EXCLUSIVA (VENEZUELA) 17	WRAY AND NEPHEW (JAMAICA) 11.5
EL DORADO 15YO (GUYANA) 19	

(25ML AND 35ML SERVES AVAILABLE FOR SPIRITS AND 175ML FOR WINES)
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WINE LIST

BY THE GLASS 175ML / BOTTLE

ROSE

LES QUATRE TOURS

COTEAUX D'AIX EN PROVENCE, FRANCE, 2017 10.5 / 39

BANDOL ROSÉ, DOMAINE LA SUFFRÈNE PROVENCE, FRANCE 2017 13.5 / 54

WHISPERING ANGEL, CHÂTEAU D'ESCLANS

CÔTES DE PROVENCE, FRANCE 2017 69

ROCK ANGEL, CHÂTEAU D'ESCLANS

CÔTES DE PROVENCE, FRANCE 2017 82

PROVENCE ROSÉ, DOMAINE OTT, CLOS MIREILLE, COEUR DE GRAIN

CÔTES DE PROVENCE, FRANCE 2017 93

WHITE

PÉ BRANCO, HERDADE DO ESPORÃO

ALENTEJO, PORTUGAL 2017 7.5 / 27

VERMENTINO, VV, LES ARCHERES, IGP PAYS D'OC, FRANCE 2017 9 / 35

RIESLING 'QUEEN OF WHITES', TROCKEN, TESCH

NAHE, GERMANY 2016 11.5 / 45

PINOT GRIGIO, MARJAN SIMCIC

GORISKA BRDA, SLOVENIA 2016 13.5 / 50

SANCERRE 'CHENE DU ROY'

DOMAINE P. GIRAULT, LOIRE, FRANCE, 2017 15 / 57

CHABLIS JEAN PIERRE ET ALEXANDRE ELLEVIN,

BURGUNDY, FRANCE 2016 16.5 / 61

SAUVIGNON BLANC, CLOUDY BAY MARLBOROUGH,

NEW ZEALAND, 2017 19 / 76

RED

KRATOŠIJA, VINARSKA VIZBA

TIKVEŠ, SKOPJE, MACEDONIA 2017 7.5 / 27

MONTEPULCIANO D'ABRUZZO 'MONTIPAGANO'

UMANI RONCHI, ITALY 2017 9 / 33

RIOJA RESERVA, RAMON BILBAO, SPAIN 2014 11.5 / 42

SHIRAZ/CINSAULT, EXTREME VINEYARDS

BONFIRE HILL, WESTERN CAPE, SA 2016 13 / 48

CHÂTEAU CAILLETEAU BERGERON 'PRESTIGE'

BLAYE - CÔTES DE BORDEAUX, FRANCE 2014 15 / 57

'BOURGOGNE', PINOT NOIR

DOMAINE R. ROSSIGNOL CHANGARNIER, FRANCE 2014 16.5 / 61

MALBEC, TERRAZAS DE LOS ANDES

MENDOZA, ARGENTINA 2016 18 / 67

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING
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— HOUSE 21 —

SAKE

MIO - SPARKLING

SHOCHIKUBAI SHIRAKABEGURA, HYOGO

IT HAS A UNIQUELY SWEET AROMA
AND REFRESHINGLY FRUITY
FLAVOUR. ENJOY CHILLED DURING
ANY SPECIAL OR
NOT-SO-SPECIAL OCCASION.
5% ABV, 300ML 24

'EVENING SKY' FUKUKOMACHI JUNMAI

KIMURA SHUZO, AKITA

EVENING SKY OFFERS VERY LIGHT
AND SUBTLE AROMAS OF STRAWBERRY
AND CREAMY RICE. THE STRUCTURE
IS MINERAL, CRISP AND DRY
WHILST THE BODY MILD. SIMPLE
AND EASY-TO-DRINK.
15% ABV, 720ML 11 / 72

OTOKOYAMA - FUTSUSHU

MEJO SHUZO, HYOGO

DELICIOUS AND WARMING, THIS
SAKE HAS NOTES OF SWEET CEREAL,
SOY AND MUSHROOMS ON THE NOSE,
WITH SMOOTH AND CREAMY RICE
FLAVOURS RESULTING IN A RICH,
MEDIUM-BODIED SAKE WITH
LIGHT ACIDITY.

13% ABV, 720ML 9 / 62

GOZENSHU 9 - YUZUSHU SWEET

TSUJI HONTEN, KATSUYAMA
RICH, SWEET YET BALANCED BY
CANDIED LEMON FLAVOURS WITH
A LONG, PRONOUNCED FINISH.
SUITABLE AS AN APERITIF,
DESSERT SAKE OR
COCKTAIL INGREDIENT.
9% ABV, 500ML 14 / 65

— HOUSE 21 —

JAPANESE WHISKY

HAKUSHU DR

(JAPAN) 20

YAMAZAKI DR

(JAPAN) 20

HIBIKI HARMONY

(JAPAN) 18

HAKUSHU 12YO

(JAPAN) 27

YAMAZAKI 12YO

(JAPAN) 27

HIBIKI 17YO

(JAPAN) 35

HAKUSHU 18YO

(JAPAN) 60

YAMAZAKI 18YO

(JAPAN) 60

HIBIKI 30YO

(JAPAN) 250

(25ML AND 35ML SERVES AVAILABLE FOR SPIRITS AND 175ML FOR WINES)
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— HOUSE 21 —

TEQUILA

ALL 50ML

CASAMIGOS ANEJO

23

DERRUMBES MICHOACAN MEZCAL

17

DERRUMBES OAXACA MEZCAL

15

DON JULIO BLANCO

14.5

DON JULIO REPOSADO

17

DON JULIO ANEJO

19

DON JULIO 1942

42

EL JIMADOR SILVER

10.5

ILEGAL JOVEN MEZCAL

14.5

ILEGAL REPOZADO MEZCAL

18

ILEGAL ANEJO MEZCAL

21

JOSÉ CUERVO RESERVA DE LA FAMILIA

27

PATRON XO

10.5

PATRON REPOSADO

17

PATRON ANEJO

21

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING
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— HOUSE 21 —

VODKA

ALL 50ML

BELUGA NOBLE
(RUSSIA) 12.5

GREY GOOSE
(FRANCE) 12.5

BELUGA GOLD LINE
(RUSSIA) 37

**GREY GOOSE
CITRON, LA POIRE,
L'ORANGE**
(FRANCE) 12.5

BELVEDERE
(POLAND) 11.5

KONIK'S TAIL
(POLAND) 10.5

BELVEDERE UNFILTERED
(POLAND) 12.5

KETEL ONE
(HOLLAND) 10.5

C Î R O C
(FRANCE) 13.5

KETEL ONE CITROEN
(HOLLAND) 10.5

CHASE VODKA
(ENGLAND) 10.5

STOLICHNAYA ELIT
(LATVIA) 18.5

CRYSTAL HEAD
(CANADA) 15.5

ZUBROWKA BISON GRASS
(POLAND) 10.5

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— HOUSE 21 —

CLASSIC OLD'S COOL

ALL AT 14

VODKA/GIN MARTINI

KETEL ONE VODKA OR TANQUERAY GIN WITH A LICK OF DRY VERMOUTH TREATED WITH OLIVES OR A LEMON TWIST IN A CHILLED MARTINI GLASS.

LET US KNOW IF YOU LIKE IT DIRTY.

CASINO

FIRST APPEARING IN THE 1930'S SAVOY COCKTAIL BOOK BY HARRY CRADDOCK, THIS IS A TRUE CLASSIC. OLD TOM GIN, ORANGE BITTERS AND MARASCHINO LIQUEUR ARE SHAKEN AND SERVED IN CHILLED MARTINI GLASS. ARE YOU WILLING TO TAKE A GAMBLE?

BOULEVARDIER

A NEW TWIST ON AN ITALIAN CLASSIC. GIN IS REPLACED BY BOURBON, TAKING THE COCKTAIL TO A NEW LEVEL. THE BITTERSWEET INTERPLAY BETWEEN CAMPARI AND VERMOUTH REMAINS, BUT WHERE THE 'NEGRONI' COCKTAIL IS CRISP AND LEAN; THE 'BOULEVARDIER' IS RICH AND INTRIGUING.

A SIMPLE SUBSTITUTION BUT A STUNNING RESULT.

NEGRONI SBAGLIATO

A CLASSIC TWIST ON A CLASSIC. ANTICA FORMULA AND CAMPARI ARE JOINED BY PROSECCO TO GIVE THESE DARK DAYS A BIT OF FIZZ. ENJOY LIBERALLY.

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS

— HOUSE 21 —

CLASSIC OLD'S COOL

ALL AT 14

THYME WILL TELL

AS SUMMER ENDS AND AUTUMN ARRIVES, EASE YOUR WAY THROUGH THE CHANGE WITH THIS DRINK. BULLEIT BOURBON, MAPLE SYRUP AND THYME COMBINE TO HELP YOU THROUGH THE DARK DAYS.

MAI TAI

BACARDI CARTA BLANCA, BACARDI ORO SHAKEN WITH ORGEAT, COINTREAU AND LIME JUICE. SHORT ON CRUSHED ICE AS PER THE ORIGINAL RECIPE.

ESPRESSO MARTINI

THIS CONTEMPORARY DRINK IS A PERFECT RELATIONSHIP BETWEEN THE RICHNESS OF COFFEE AND THE KICK OF ALCOHOL. KETEL ONE VODKA MIXED WITH COFFEE LIQUEUR AND SHOT OF ESPRESSO.

MANHATTAN

CREATED AROUND THE EARLY 1870'S, THIS COCKTAIL IS A REAL CLASSIC, A DRINK TO PLEASE ALL WHISKEY LOVERS. WOODFORD RESERVE BOURBON STIRRED LOVINGLY WITH SWEET VERMOUTH AND BITTERS. SERVED TO YOUR LIKING DRY, SWEET OR PERFECT.

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— HOUSE 21 —

BEER

ASAHI BEER
(JAPAN) 6

ASPALL CIDER
(ENGLAND) 7

BIRRA MORETTI
(ITALY) 6

HEINEKEN
(HOLLAND) 6

**HITACHINO NEST
CLASSIC ALE**
(JAPAN)) 7

**HITACHINO NEST
WHITE ALE**
(JAPAN) 7

HOP HOUSE 13
(IRELAND) 6

— HOUSE 21 —

GIN

ALL 50ML

**BATHTUB NAVY
STRENGTH**
(ENGLAND) 14.5

BOMBAY SAPPHIRE
(ENGLAND) 10.5

BROCKMANS GIN
(SCOTLAND) 13

GIN MARE
(SPAIN) 14.5

HAYMAN'S OLD TOM
(ENGLAND) 11.5

HENDRICK'S
(SCOTLAND) 12.5

KYRÖ NAPUE
(FINLAND) 13

MARTIN MILLER'S
(ENGLAND) 12

MONKEY 47
(GERMANY) 16

PINK PEPPER GIN
(FRANCE) 12

ROKU GIN
(FINLAND) 13

SIPSMITH
(ENGLAND) 12.5

STAR OF BOMBAY
(ENGLAND) 13.5

TANQUERAY
(SCOTLAND) 10.5

TANQUERAY NO 10
(SCOTLAND) 13.5

**TANQUERAY FLOR
DE SEVILLA**
(SCOTLAND) 12

THE BOTANIST
(ISLAY) 13.5

**WILLIAM CHASE
PINK GRAPEFRUIT**
(ENGLAND) 12

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING
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SWEET AND LUXURIOUS

ALL AT 14

LYCHEE AND ROSE MARTINI

KETEL ONE VODKA SHAKEN WITH LYCHEE PURÉE AND SUGAR SYRUP WITH A LICK OF ROSE. A SUBLIME DRINK SERVED STRAIGHT UP IN A CHILLED MARTINI GLASS.

DIVA MARTINI

A BLEND OF CÎROC VODKA, STRAWBERRY LIQUEUR, LEMON JUICE. TOPPED WITH A RICH, SEDUCTIVE LAYER OF CARAMELISED VANILLA SUGAR. BE A DIVA!

GELATO

WHAT HAPPENS WHEN YOU MIX MOZART WHITE CHOCOLATE, KETEL ONE AND ELDERFLOWER? AN ITALIAN GELATO IN A GLASS.

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 BEGINNING WITH AN OLD FASHIONED.

YUZU SOUR

HIBIKI HARMONY MIXED WITH PEACH BITTERS AND EGG WHITE. FRESH YUZU JUICE PUTS AN ORIENTAL TWIST ON A BAR TENDER CLASSIC.

(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

— HOUSE 21 —

BUBBLY AND SPARKLING

ALL AT 14

PINK HEEL

TANQUERAY GIN SHAKEN WITH CHAMBORD AND FRESH
RASPBERRIES. THE ONLY WAY WE CAN MAKE IT BETTER?
A GENEROUS HELPING OF MOËT & CHANDON.
ENJOY WHILE THE BUBBLES LAST.

TICKET TO CUBA

SOUTH AMERICA AND THE ORIENT COMBINE TO CREATE WONDERFUL
COCKTAIL. ZACAPA 23 SHAKEN WITH FRESH YUZU JUICE AND MINT
WILL LEAVE YOU WANTED MORE. A TOPPING OF MOËT & CHANDON
ADDS A BUBBLY FINISH.

LADY OF MAYFAIR

THIS RECIPE HAS BEEN ADAPTED FROM THE ORIGINAL 1934
LUXURIOUS COCKTAIL
CREATED AT HARRY'S BAR, VENICE. KETEL ONE, ELDERFLOWER
SYRUP, LYCHEE PURÉE
AND LEMON JUICE, TOPPED WITH CHAMPAGNE.

HANA BARA

TANQUERAY 10 GIN BLENDED WITH ELDELFLOWER AND A LICK OF
ROSE, TOPPED WITH MOËT & CHANDON CHAMPAGNE.

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING
PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS

— HOUSE 21 —

SHARP, DRY AND INTENSE

ALL AT 14

CHILLI MARGARITA

A MARVELLOUS CONCOCTION OF EL JIMADOR TEQUILA, LIME, PINEAPPLE AND THYME, SERVED IN A CHILLED MARTINI GLASS. CERTAIN TO SPICE UP YOUR NIGHT!

PLANTER'S PUNCH

KEEP THE SUMMER GOING THAT LITTLE BIT LONGER, WITH BACARDI CARTA ORO, ANGOSTURA BITTERS AND PINEAPPLE JUICE. MADE WITH PASSION, ENJOYED ALL YEAR..

BRAMBLE

CREATED IN THE MID-80S BY DICK BRADSELL AT FREUD'S CLUB, SOHO, LONDON. A ROCKS GLASS FILLED WITH CRUSHED ICE, TANQUERAY GIN, LEMON JUICE, SUGAR SYRUP AND CRÈME DE MÛRE. GARNISHED WITH FRESH BLACKBERRIES.!

MARTINEZ

TANQUERAY GIN MIXED WITH ANTICA FORMULA, ORANGE BITTERS AND MARASCHINO LIQUEUR. THE GRANDFATHER TO THE CLASSIC MARTINI, CAN BE ENJOYED SWEET, DRY, OR IN BETWEEN.

(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

— HOUSE 21 —

FRUITY, CRISPY AND REFRESHING

ALL AT 14

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.

WILL BE TROUBLE

SIPSMITH GIN SHAKEN WITH RASPBERRIES, MINT AND
ELDERFLOWER. THERE MAY BE TROUBLE AHEAD...

GLOUCESTER MULE

FRESH GINGER MUDDLED WITH TANQUERAY GIN, SUGAR
SYRUP, AND LIME JUICE. SERVED LONG, OVER ICE AND
REFRESHED WITH A DASH OF PINEAPPLE JUICE AND GINGER
BEER TO GIVE THIS MULE A KICK.

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING
PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS