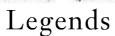
# Welcome to Mandarin Bar's Winter menu

# ...I can resist everything except temptation.

[O.W.]



Staples of Mandarin Bar

Pink Folder Gin, pomegranate, jasmine tea, Champagne £18

A blushing pink with fresh pomegranate seeds dancing in the glass

Omakase Gin, Umeshu, shiso, kumquat, matcha green tea, honey

Complex and exotic, as evocative of the Orient as Mandarin Bar itself

Corryvreckan Hendricks Gin, green apple, lime, cucumber & lemon grass £18

Splendid, quenching & compelling

Satchel Mouth Whistle Pig 10yrs Rye Whisky, Dubonnet, Cynar, Punt e Mes £23

Expertly blended & barrel-aged for one month in our American oak cask, something truly special for the discerning drinker

### Old world

Revered & sublime

### Luxury '75 Hennessy Paradis, Lemon, Krug Grand Cuvee £75

Effervescent, lavish & incomparable

#51 Fizz Snow Queen Vodka, Peach puree, Frangelico, yuzu, Champagne, peach bitters

Scintillating, spirited & dazzling

Black De Noir Janneau Armagnac VSOP, Mozart Chocolate Liquor, blackberries, blueberries & yuzu £17

Exotic, fresh & chic

Kimchi Meet Mary
Belvedere Red, House blended tomato juice, kimchi
sauce, Worcestershire sauce
£17

Spicy, complex & passionate

Cobre Fume #2
Macallan Rare Cask, Mancino rosso, Calvados Dupont
17 years, Poppy syrup, House bitters & smoke
£28

Incandescent, esteemed & inventive

Hanakichi Remy Martin VSOP, Chinato, Absinthe foam & bitters £18

Abstract, old-school & intriguing

### Old world

Revered & sublime

# Wall flower Bombay gin, Sweet vermouth & mamajuana £17

Distinguished, classical & steadfast

Jan&Juan Becherovka, Los Danzantes Mezcal anejo £21

Spirit-led, herbaceous & smoky

The Last, Last Word Sipsmith VJOP, yellow Chartreuse, shrub, yuzu £17

Reverence, elevated & vintage

The Rapscallions Reserve
Sloe Gin, Amer Picon, Maraschino, Orange Bitters
£17

Sophisticated, elegant & refined

Makakitude Monkey 47 Distiller's cut, Chartreuse VEP, grapefruit bitters £23

Graceful, harmonious & polished

### New world

Daring & individual

Creole Gusto
Homemade Rum concoction, Falernum, clementine
juice, yuzu, shrub & plum bitters
£18

Vibrant, playful & zesty

El Draque Secret Tiki concoction, Xante, Falernum, lime, cinnamon & Chocolate Bitters £17

Tenacious, vivacious & lasting

Autumn Los Danzantes Mezcal Reposado, Prune blend, yuzu & house-made bitters £23

Igneous, cultured & exquisite

Mayahuel's Cup Casamigos Anejo Tequila, Agave, Peychaud bitters & freshly pressed orange £23

Old fashioned, classy & balanced

Earthy Equinox House infused Pisco with shiitake mushroom, yuzu, Granny smith & Bramley apple juice, roast chestnuts, barrel aged bitters

£17

Harmonious, complex & rich

### New world

Daring & individual

Veiled Quebranta House Pisco infused with mint & green apple, Umeshu, matcha, kombu, plum & yuzu £17

Crisp, refreshing & invigorating

Saudade Buffalo Trace Bourbon, cocoa infused Port & cinnamon  $\mathfrak{L}17$ 

Profound, contemplative & original

New Orleans Steam
Mamajuana, Hennessy Fine De Cognac,
Autumnal fruits & spices
£21
Warming, floral & ethereal

Sensei Collins Umeshu, yuzu, shrub, soda £17 Restorative, long & energetic

Galician smoke Los Danzantes Mezcal Joven, Pedro Ximénez, Queimada £17

Reminiscent, unusual & vigorous

### The Martini experience

It is said ones Martini choices reflect ones character. Called "the elixir of quietude" by author E. B. White, the history of the Martini is ambiguous at best.

Below we have our own selected Martini styles for a revelatory experience.

# Martini #1 Gin Mare, Mancino secco, Parmigiano-Reggiano cheese £18

Martini #2
Blackwood's Gin, Mancino secco, pickled vegetables
£18

Martini #3
Belvedere red, Balthazar rose, marinated smoked salmon
£21

Martini #4 Blending as we speak...

Martini #5
And last but by no means least...

### Sodas & Fixes

Exceptional spirits with our perfect serve suggestions

#### Hendricks

Tonic, Cucumber & rose petals £17

Monkey 47
Tonic, Cardamom, Black pepper, fresh chilli
£18

Tanqueray 10
Tonic, dehydrated grapefruit wheel
£19

Gosling dark rum
Ginger beer, dry lime wheel, fresh ginger
£17

Buffalo trace bourbon
Ginger ale & dry lime wheel
£17

Snow queen Vodka
Ginger beer, lemon juice, dry lime wheel, cucumber
£17

Pisco Quebranta Ginger ale, lemon juice, Dry lemon wheel, Angostura £17

Mamajuana
Tonic, dried herb mix, fresh mint
£17

Falernum

Pineapple juice, clementine juice, dried fruits
£17

Enosis
Soda, Liquorice stick, fresh mint & ginger
£17

Cachaça

Mancino Bianco, ginger ale, olives
£17

Estancia Raicilla Michelada Distilled Mexican spirit, lime juice, beer, salt & spices £17

### Temperance

Revive Elixer
Apple, basil & fennel juice, lemon, ginger, mint,
cucumber
£12

English, balanced & refreshing

Ceylon Ice Tea
Peach, lemon, white apricot tea
£12
Fresh, delicate & elegant

Hokkaido Coconut water, chocolate syrup, chestnuts & tabasco £12

Exotic, unusual & memorable

Shrub & Tonic
Shrub, tonic water
£12
Unique, daring & expressive

## Champagnes

	glass 125ml	bottle 750ml
House Champagne		
2006 Moët et Chandon Grand Vintage Brut	£15	£85
Non vintage selection – White		
Ruinart Blanc de Blancs Brut Louis Roederer Brut Premier	£19	£105 £95
Krug "Grande Cuvée" Brut	£35	£260
Non vintage selection – Rosé		
Moët et Chandon Rosé Imperial Ruinart Brut Rosé	£19	£108 £115
Billecart-Salmon Brut Rosé	£25	£140
Vintage selection – White		
2007 Cristal by Louis Roederer 2006 Dom Pérignon Brut	£56	£495 £325
1996 Dom Pérignon Brut 'P2'	250	£690
Vintage selection – Rosé		
2004 Dom Pérignon Rose		£655

## White wine

		glass 150ml	bottle 750m
2014	Sauvignon Blanc, Ata Rangi, Martinborough, New Zealand	£12.5	£59
2013	Pinot Gris 'Gola Privat', Weingut Wohlmuth Sausal, Südsteiermark, Austria	£16.5	<b>£</b> 69
2014	Unfiltered Chardonnay Newton Vineyards, Napa Valley, U.S.A	£19.5	£95

### Rose wine

	glass 150ml	bottle 750ml
2014 Whispering Angel, Caves d'Esclans Côtes de Provence, France	£12.5	£58

### Red wine

		glass 150ml	bottle 750ml
2013	Chianti Classico 'Riserva' Castellare di Castellina, Tuscany, Italy	£13.5	£65
2013	Syrah 'Tous Ensemble' Mendocino County, California, U.S.A	£15.5	£75
2011	Pinot Noir, Nuits-St-Georges, Daniel Rion & Fils, Burgundy, France	£23.5	£115

	Gin 50ml
England	
Bombay Original 37.5%	£10.5
Blackwoods 60%	£12
Hayman's Old Tom Gin 40%	£12
Sipsmith's 41.6%	£13
Sipsmith's VJOP 57.7%	£14
Tanqueray No.10 47.3%	£15
Scotland	
Hendrick's 41.4%	£11
Spain	
Gin Mare 42.7%	£11
Germany	
Monkey 47 Sloe 29%	£12
Monkey 47 47%	£13
Monkey 47 Distillers Cut (subject to availability) 47%	£23

	Vodka 50ml
Kazakhstan Snow Queen 40%	£11
Poland Belvedere Red 40% Konik's Tail 40%	£13 £15
Holland Ketel One 40%	£12
France Grey Goose 40%	£14
Russia Beluga Gold line 40%	<b>£</b> 29

	Rum 50ml
Trinidad Matusalem Platino 40% Angostura 1919 40%	£11 £14
Bermuda Gosling's Black Seal, Bermuda 40%	£10.5
Venezuela Diplomático Reserva Exclusiva, Venezuela 40%	£13.5
Guatemala Ron Zacapa Centenario 23, Guatemala 40% Ron Zacapa XO, Guatemala 40%	£17 £35
Cuba Havana Club 7yrs, Cuba 40%	£11
Barbados Mount Gay 40%	£10.5
Brazil Leblon Cachaça 40%	£11
	Tequila 50ml
Jalisco (Los Altos) Casamigo's Blanco 40% Casamigo's Reposado 40% Don Julio Reposado 38% Calle 23 Reposado 40% Casamigo's Anejo 40% Tapatio Reserva De La Excelencia 40% Patron XO Cafe 35%	<del>-</del>
Casamigo's Blanco 40% Casamigo's Reposado 40% Don Julio Reposado 38% Calle 23 Reposado 40% Casamigo's Anejo 40% Tapatio Reserva De La Excelencia 40%	\$13.5 £15.5 £14.5 £16 £18.5 £37
Casamigo's Blanco 40% Casamigo's Reposado 40% Don Julio Reposado 38% Calle 23 Reposado 40% Casamigo's Anejo 40% Tapatio Reserva De La Excelencia 40% Patron XO Cafe 35% Guanajuato	\$13.5 £15.5 £14.5 £16 £18.5 £37 £14.5
Casamigo's Blanco 40% Casamigo's Reposado 40% Don Julio Reposado 38% Calle 23 Reposado 40% Casamigo's Anejo 40% Tapatio Reserva De La Excelencia 40% Patron XO Cafe 35% Guanajuato	\$13.5 £15.5 £14.5 £16 £18.5 £37 £14.5 \$12 Mezcal

## Single malt

50ml	

Islay	
Laphroaig 10yr 40%	£14
Bowmore Tempest 55.9%	£16
Ardberg Uigeadail 54.2%	£21
Bowmore Darkest 43%	£22
	£23
Lagavulin 12yrs 56.8%	
Laphroaig 18yrs 48%	£25
Caol Ila 17yrs Special Release 55.9%	£34
Highlands	
Highland Park 18yrs 43%	£19
Glenmorangie 18yrs, Highland 43%	£29
Dalmore King Alexander the 3 <sup>rd</sup> 40%	£37
Dannote King Alexander the 3 40%	£3 /
Lowlands	
Glenkinche 12yrs 43%	£18
Speyside	
Macallan Gold 40%	£17
Macallan Amber 40%	£18
Macallan Sienna 43%	£22
The Glenlivet 21yrs 40%	£26
Glenfiddich 21yrs 40%	£28
Macallan Rare cask 43%	£38
Ividealian Rate Cask 45%	250
Campbeltown	
SpringBank 10yrs 46%	£16
Island, Skye	
Talisker 25yrs, Bottled 2008 45.8%	£43
1 answer 25 yrs, Dottled 2000 17.0 %	∞13
Burgundy	
Michel Couvreur Very Sherried Over 27yrs 48%	£67
T.:	
Taiwan	02:
Kavalan Single Malt 46%	£21
Kavalan Single Malt, Fino, Cask Strength 52%	£78
Japan	
Nikka Pure Malt/white 43%	£21
Nikka Yoichi 20yrs 57.8%	£72
Yamazaki Bourbon Barrel 2013 48%	£118
Yamazaki Bourbon Barrel 2011 48%	£128
Suntory Yamazaki 18yrs 43%	£142
San Francisco	
Old Potrero 18 <sup>th</sup> Century Style 63.6%	£23
Old Folicity Degle 03.0%	<i>&amp;L</i> )

#### Bourbon 50ml Kentucky Buffalo Trace 45% £11 Eagle Rare 10yrs old 45% £14 £18 Woodford Reserve 43.2% Baker's 7yrs 53.5% £18 Mellow Corn 50% £18 Knob Creek small batch 50% £18 Blanton's Gold 51.5% £19 Pennsylvania £12 Rittenhouse Rye 40% Vermont Whistle Pig 10yrs 50% £24 Whistle Pig 15 yrs 46% £44 New York Hudson Manhattan Rye 41% £20 California Sonoma County Rye 48% £22 Tennessee Jack Daniel's 40% £11

	Blended 50ml
Scotland	
Johnny Walker Black Label 40%	£14
Chivas Regal 18yrs 40%	£21
Chivas Regal Royal Salute 40%	£32
Johnny Walker Platinum Label 40%	£34
Johnny Walker Blue Label 40%	£39
Chivas Regal 25yrs 40%	£57
Irish	
Jameson 40%	<b>£</b> 14
Bushmills 10yrs 40%	<b>£</b> 16
Canadian	
Canadian Club 40%	£14
Crown Royal 40%	£16

#### England Pimm's Nr.1 £7.5 25% France Lillet White 17% £7.5 Noilly Prat Extra Dry £7.5 £7.5 Ricard, Pernod 40% Italy Mancino Bianco 16% £7.5 Mancino Secco 18% £7.5 Mancino Rosso 16% £7.5 Mancino Chinato 17.5% £9.5 Punt e Mes 16% £7.5 £14 Carpano Antica Formula 16.5% Campari 25% £7.5 £7.5 Aperol 11% Germany Belsazar Rose 17.5% £7.5 Digestif & liqueur 50ml England Chase Elderflower Liqueur £9 Holland The King's Ginger liqueur 41% £9 Galliano 42.3% £9 Germany Jägermeister 35% £7.5 France Chartreuse Yellow 40% £8.5 Chartreuse V.E.P. £22 La Maison Fontaine Absinthe £22 56% Benedictine DOM 40% £9 Cointreau 40% £9 Italy Fernet Branca 39% £7.5 Averna 29% £7.5 Amaretto Disaronno 28% £9 White Sambuca 40% £9 Villa Massa Limoncello 30% £9 Greece Enosis Mastiha 30% £9 Ireland Baileys 17% £9 Scotland £9 Drambuie 40%

Vermouth & aperitif

## Grapes

Sherry Tio Pepe, Palomino Fino 15% González Byass Del Duque, Amontillado 30yrs 21.5%	100ml £9.5 £15.5
Port Niepoort Late Bottled 2011, Douro 19.5% Taylor's 40 years old Tawny Port, Douro 20%	100ml £13.5 £35
Grappa Trentina 43%	50ml £14
Eau de vie Kirsch 40% Poire Williams 40%	50ml £14 £14.5
Cognac & fine champa	gne 50ml
Fine Champagne région	
Remy Martin VSOP 40% Hennessy Fine De Cognac 40% Martel Cordon Bleu 40% Remy Martin XO 40% Hennessy XO 40% Hennessy Paradis 40% Hennessy Richard 40%	£14 £14 £24 £34 £35 £88 £185
Cognac de la Grande Champagne	
Remy Martin Louis XIII 40%	£290
Bas De Armagnac région	
Baron de Sigognac 20yrs 40%	£15.5
Calvados	
Dupont 17yrs 42% Dupont 1980 42%	£25.5 £32

	Beer
Tsing Tao 1903 Samuel Smith's Organic Lager Harviestoun Old Engine Oil	£7.5 £7.5 £7.5
Samuel Smith's Organic Cider	<b>£</b> 7.5
Beck's Blue Alcohol 0.05%	£7.5

### Soft drink

£4
<b>£</b> 4
£5
£5
£6
£6
£6
£7.5
£4.5
<b>£</b> 7
£6
£6
£6
£6
£6
<b>£</b> 6

### Hot beverage

Coffee	£6.5
Teas & infusions	£6.5

In accordance with the Weights and Measures Act, the measure for the sale of Spirits in these premises is 25ml or multiples thereof. Wines are sold by the glass measured at 150ml as standard and can be requested in 125ml measurements.

Please let us know if you have any specific dietary requirements and we shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.

Kindly note that our dishes are not produced in an entirely allergen free environment.

### Bar snack menu

Crab Roll

With tarragon & radish served in a toasted Brioche bun £16

Sea Bass Ceviche in Traditional leche de tigre Hass avocado & onion ring £18

Cod fritters
With honey alioli
£12

Tuna Tacos
In house-made wonton shells
with guacamole
£16

Our Croquets

Made from potato and fungi porcini
£12

Buttermilk fried chicken With kimchi mayonnaise £14

Pumpkin ravioli

Pickled with zucchini

Ratatouille and lime mousseline
£.12

Halloumi cheese sticks
With homemade sweet chili tomato sauce
£14

Beef slider
Caramelized onion
Comte cheese and tomato barbecue
Served with sweet potato fries
£16

Bar food menu available from 12noon

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Please note all prices include VAT at the current rate.