



The design of our menu pays homage to the Gladstone Tile, the foundation stone in our cellar laid by Sir William Gladstone, who served as the UK Prime Minister four times.

SPARKLING WINE & CHAMPAGNE

Taittinger Brut Réserve



Gancia Prosecco Superiore Valdobbiadene		
Italy	8	38
Bright straw yellow, with hints of bread, orange and	lemon.	

Chapel Down Brut, England		
England	10	50
Lively refreshing mousse, good depth, crisp fruit		
with ripe red apples, peach and light tropical		
fruit aromas.		

France	13	65
The intensely fragrant character, subtle biscuity	complex	ity
and superb elegance is due to a predominance	of	
Chardonnay in the blend.		

Taittinger Prestige Brut Rosé		
France	14	70
Stylish and dry with delicious summer fruit a	romas	
and a long, full-bodied flavour typical of Pind	ot Noir	

and a long, tull-bodied flavour typical of Pinot Noir based Champagnes.	
Veuve Clicquot Yellow Label Brut	

France	89
Reflecting the traditions of the past, this is full, yet dry and	
has a rich, creamy style with biscuity flavours.	

Bollinger Special Cuvée Brut	
France	95
With a reputation for being big and full-flavoured, the	
richness and yeasty tones give a long stylish finish.	

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ROSÉ	175ml	250ml	Bottle

Portillo Malbec Rosé, Uco Valley	y Mendo:	za	
Argentina	8	11	32
Highly aromatic with its ruby-red hi	ints this ro	sé offers	
up fruit aromas of cherry, strawberry	and rasp	berry	

All prices are inclusive of VAT at the standard rate. Wine and Champagne are served in multiples of 125 ml measure units. Still wine is served as 175ml as standard, however 125ml and 250ml are also available if you would rather enjoy an alternative size.









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WHITE	175ml	250ml	Bottle

Vidal Sauvignon Blanc Marlborough
New Zealand 8 11 32
Classically crisp and herbaceously intense with great
complexity, a mingling of passion-fruit and melon flavours

Gavi di Gavi Toledana, Domini Villa Lanata Italy 9 12 35 Fresh, green gooseberries, a delicate floral twist, divine.

Nederburg The Beautiful Lady Gewurztraminer, Stellenbosch, South Africa 10 13.5 39 The wine is rich, with the sweetness is well tempered by the acidity: shows pronounced aromas of rose, lychee and pineapple.

Errázuriz Aconcagua Costa, Chardonnay
Chile 11 15.5 46
Lively aromas of lemon zest and lime blossom are
underscored with hints of crisp pear and white flowers.

Chapel Down Bacchus White
England 12 16.5 48
Ripe melon, peach, passion fruit, gooseberry and a hint of cut grass on the nose: the palate shows tropical fruits and refreshing lime.

Sancerre, La Grande Châtelaine de Joseph Mellot,
France 14 21 60
Whilst all the typical gooseberry and grassy flavours
are there, so much more appears such as candied
grapefruit, lime zest and hints of pineapple.

RED 175ml 250ml Bottle

Blackstone Winemaker's Select Merlot California
USA 8 11 32
A symptyousness of dark herry and black cherry aromas

A sumptuousness of dark berry and black cherry aromas and spicy clove, generous rich softness and gentle barrique complexity.

Ferreirinha Vinha Grande Tinto Douro
Portugal 9 12.5 37
Well-balanced with firm, well-textured tannins and bright,
attractive red and dark fruit flavours on a harmonious finish.

Chalk Hill Luna Shiraz McLaren Vale
Australia 10 14 40
Dark raspberry fruit with floral aromas: the palate shows

Dark raspberry fruit with floral aromas: the palate shows crunchy red-berry fruit with hints of chocolate, coffee and cracked pepper spice.

Salentein Barrel Selection Malbec Uco Valley, Mendoza Argentina 10.4 14.5 42 Notes of ripe blackberry, blueberry and redcurrant, with subtle hints of violet. The silky palate offers a crisp, balance backed by vanilla on the lingering finish.

Vavasour Pinot Noir, Awatere Valley
New Zealand
11
15.5
45
A luscious and aromatic wine, which features black cherry,
plum and anise spice: the finish is elegant, long and velvety.

Viña Real Rioja Reserva
Spain 12.5 17.5 52
Gorgeously fragrant with soft fruit, warm spices and elegant toasty oak aromas.



SIGNATURE COCKTAILS

Drinks that tell the rich and diverse history of the hotel...

The Churchill

Sir Winston was a renowned aficionado of all things drink related, and was a stalwart of The Royal Horseguards building, with his love of a libation and his penchant for fine cigars he would have approved of this combination of Makers Mark Kentucky Whiskey, Laphroaig Islay Malt Whisky, homemade tobacco syrup, and bitters

Earl Grey Vesper Martini

Created by one of our bartenders as a challenge from our Executive Chef to combine the classic English character of the hotel and its deeply rooted past in espionage. This stealthy concoction of Sipsmith Gin, house infused earl grey vodka and Lillet Blanc shaken hard over ice is a lovely British twist on James Bond's own cocktail

The Cavalry Cocktail

Created by TV Mixologist Andy Pearson for the Royal Horseguards Hotel Help for Heroes campaign. Ruby Port, Cognac, Grand Marnier and Red Burgundy

SPARKLING COCKTAILS

14

Champagne Cocktail

Taittinger Brut Champagne, Martell Cognac, Angostura bitters, sugar and a lemon twist

French 75

Taittinger Brut Champagne, Beefeater Gin, lemon juice and sugar

Chambord Royal

Taittinger Champagne and Chambord Black Raspberry Liqueur

Kir Royal

Taittinger Champagne and Marie Brizard Creme de Cassis

The Bellini

12

Gancia Prosecco and fresh white peach juice

COCKTAILS 14

The Twisted Lemon

Passion fruit, rum and dash of sugar syrup topped up with Chambord Black Raspberry Liqueur

Gin or Vodka Martini

Beefeater 24 Gin or Sipsmiths Sipping Vodka and Extra Dry Vermouth. Enjoy your Martini shaken or stirred, with a twist, or an olive in or out, or dirty

The Cosmopolitan

Absolut Vodka, Triple Sec, lime juice and cranberry juice

Kiss Chase

Sipsmith Sipping Vodka, St Germain Elderflower Liqueur, Cloudy Apple, Lemon

Bramble

Beefeater Gin, Marie Brizard Mure Blackberry Liqueur, lemon juice and sugar

The Singapore Sling

Beefeater Gin, Benedictine, Cointreau, Cherry Heering, pineapple juice, fresh lime juice, grenadine and bitters

Negron

Beefeater Gin, Vermouth Rosso and Campari, garnished with orange peel

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Mojito

Havana Club 3yr Old Rum, mint and lime

Rum Breezer

Havana Club 3yr Old Rum, pineapple, cranberry, raspberry and a touch of orange

Old Fashioned

Makers Mark Kentucky Whiskey, sugar cube and bitters

Margarita

Olmeca Altos Tequila, Cointreau and freshly squeezed lime juice, served with salt on the rim of the glass

Caipirinha

Sagatiba Pura Cachaça, muddled lime, demerara sugar and crushed ice

Amaretto Sour

Disaronno Amaretto with pineapple, lemon and bitters

Amaretto Spice

Disaronno Amaretto, Angostura bitters, freshly squeezed lemon juice and pineapple juice topped up with ginger beer

Amarula Espresso Martini

Amarula, Patron Café XO, chilled espresso and a dash of sugar syrup

NON-ALCOHOLIC COCKTAILS

7.5

10

12

10

11

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A Bit Bitter

Orange juice, lemon juice, grenadine and Fever-Tree tonic water

Dalal Delight

Pineapple juice, lime juice, lemon juice and white peach purée

Refreshing Romp

Cranberry juice, raspberry purée, sugar syrup and mint topped with soda water

VODKA

Plymouth

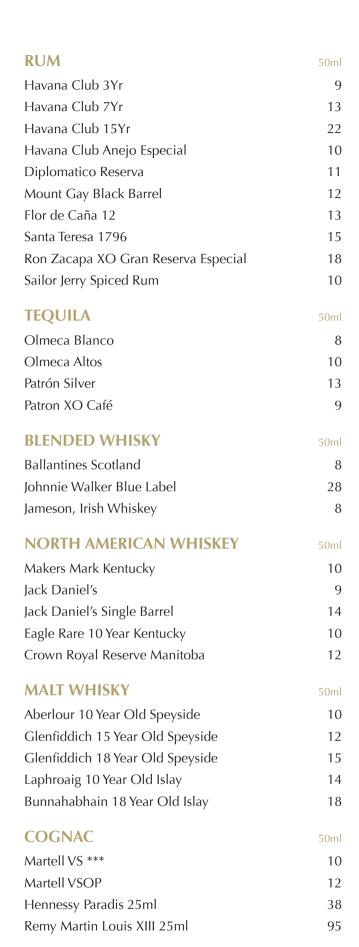
Botonist Dry Gin

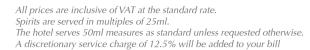
The King of Soho

Martin Miller's

Absolut	8
Absolut Elyx	11
Sipsmith Sipping Vodka	10
Grey Goose	12
Ciroc	9
Belvedere	11
Zubrowka	8
GIN	
Beefeater London Dry Gin	8
Beefeater 24	10
Hendricks	10
Tanqueray London Dry Gin	12
Sipsmith London Dry Gin	11













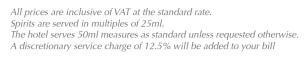
BEER & CIDER

Moretti ½ pint 4	pint 7
Chapel Down Curious Brew Lager, 330ml	6
Brewdog Punk IPA, 330ml	6
Heineken, 330ml	6
Moretti, 330ml	6
London Pride, 500ml	6
Curious Porter, 330ml	6
Aspalls, 330ml	6
Orchard Pig Charmer, 500ml	6
Old Mout Red Berry, 500ml	6
LIQUEURS/APERITIFS	8 each
Absinthe	
Amaretto	
Amarula Fruit Cream	
Aperol	
Baileys	
Bénédictine	
Campari	
Cherry Heering	
Koko Kanu	
Cinzano Bianco	
Chambord	
Cointreau	
Drambuie	
Frangelico	
Pimms	
Grand Marnier	
Grappa	
Kahlúa	
Lillet Blanc	
Malibu	
Martini Bianco	
Martini Rosso	
Noilly Prat	
Pernod	



Sipsmiths London Cup

Southern Comfort



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SOFT DRINKS

Fever Tree Mixers 200ml	3
Fentimans Cool Ginger Beer 275ml	4
Coca-Cola/Diet Coca-Cola 330ml	4
Juices	5
Orange, Apple, Pineapple, Grapefruit, Cranberry, Lychee, Tomato	
Mineral Water 330ml	4
Mineral Water 750ml ALL DAY MENU	5.50
SHARING	
Houmous with crisp breads	6
Marinated artichokes and tomatoes	7
Moutabel with mini pitta	6
Spicy houmous with crisp breads	6
Nocellara premium olives	5
SLIDERS	
Grangemoor Beef with Crispy Bacon and Fourme D'Ambert	9
New Season Lamb with Moroccan Spices and Goats Cheese	9
Lincolnshire Pork Sausage with Savora Mustard and Onion Jam A platter consists of one of each of the above	9
For One Person	12
For Two People	20
For Four People	36
SALADS AND SANDWICHES	
Innes goats curd, roasted beets, candied walnuts and endive	9
Hot smoked salmon with fennel cream, radicchio and orange	12
Morteau sausage, Comté cheese with baby gem salad, Dijon mustard dressing	10
Croque Monsieur served on white, brown	
or granary with ham & Comté cheese with Comté cheese & truffle	10 11
Served with chipped potatoes and Royal Horseguards seasoning	

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