

## WINE LIST

# Elysée

## Champagne

	Bottle	Glass
1. Moët & Chandon Brut	£120.00	£18.00
2. Veuve Cliquot Brut	£150.00	
3. Bollinger Special Cuvée Brut	£160.00	
4. Moët & Chandon Brut Rosé	£175.00	
5. Ruinart Blanc de Blancs	£200.00	
6. Laurent Perrier Cuvée Rosé	£220.00	
7. Dom Perignon Brut 2009	£390.00	
8. Krug Grande Cuvée	£440.00	
9. Louis Roederer Cristal 2009	£450.00	
10. Dom Perignon Brut Rosé 2005	£700.00	

## Sparkling Wine

11. Biancavigna Brut, Prosecco Spumante, Veneto, Italy <i>Fine and elegant with nuances of peach &amp; blossom</i>	£42.50	£8.00
12. Biancavigna Rosé, Prosecco Spumante, Veneto, Italy <i>A mesmerizing steam of steady bubbles all immersed in a lovely salmon pink colour.</i>	£44.50	£8.50
13. Moscato D'Asti, Pio Cesare Piedmont, Italy <i>Flavours of honey, rich ripe fruit; fragrant &amp; aromatic. Sweet on the palate and lightly frizzante.</i>	£46.50	£9.00

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# White Wine

	Bottle	Glass (175ml)
14. Héritage de Baron Louis Blanc 2017, Vin de Pays du Comté Tolosan, France <i>Fresh and lively with aromas of citrus fruits &amp; peach.</i>	£35.00	£8.50
15. Princesse Viognier 2017, Vignals, Pays d'Oc, France <i>Pleasingly aromatic with a crisp, refreshing finish.</i>	£37.00	
16. Vasilikon, Xynisteri 2016, Kathikas, Paphos, Cyprus <i>Fruity aroma of apricot &amp; peach, fresh and balanced.</i>	£38.00	
17. Picpoul de Pinet 2015, Grange des Rocs, Languedoc, France <i>Thirst-quenchingly crisp, herbal with light citrus notes.</i>	£38.00	
18. Pinot Grigio, Tiefenbrunner 2017, Trentino, Alto Adige, Italy <i>Eloquent and harmonious, notes of pear and candied fruits.</i>	£39.00	£9.50
19. Petritis Xynisteri 2016, Kyperounda, Troodos, Cyprus <i>Aromas of citrus fruits, candied lime and lychee.</i>	£41.00	
20. Touraine Sauvignon Blanc 2016, Domaine Guy Allion, Loire, France <i>Lifted aromas of elderflower cordial, Victoria plums &amp; hints of grass.</i>	£42.00	£10.00
21. Notios Moschofilero/Roditis 2016, Gaia, Nemea, Greece <i>Fresh and elegantly, vibrant. Floral, lemony undertones.</i>	£44.00	£10.50
22. Gavi di Tassarolo, Castellari Bergaglio, La Fornace 2016, Piedmont, Italy <i>Fresh and floral with notes of heather, honeydew, apple and sage.</i>	£46.50	
23. Vouvray, Chenin Blanc 2016/17, Domaine Champalou, Loire, France <i>Dry but soft and supple in the mouth.</i>	£48.00	
24. Malagousia 2017, Domaine Gerovassiliou, Epanomi, Greece <i>Complex with aromas of rich exotic fruits, pepper and jasmine.</i>	£50.00	
25. Chablis, Domaine de la Genillotte 2016, Burgundy, France <i>Crisp, citrusy with peachy hints and beautiful minerality.</i>	£54.00	£13.50
26. Sancerre, Fernand Girard 2015, Loire, France <i>Focused and intense, with aromas of citrus fruit and minerals</i>	£56.00	

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	Bottle	Glass (175ml)
27. Albariño Lagar de Cervera 2015, Rias Baixas, Galicia, Spain <i>Juicy fruit lifted by delicious freshness. Notes of stone fruit and minerality</i>	£56.00	
28. Biblia Chora Estate 2017, Sauvignon/Assyrtiko Kavala, Macedonia, Greece <i>Beautifully rich yet balanced, with aromas of peach and citrus.</i>	£58.00	
29. Thalassitis Assyrtiko 2016, Gaia, Santorini, Greece <i>Explosive minerality, lemon zest, crisp acidity with floral notes.</i>	£60.00	
30. Pouilly Fuissé, Cuvée Boisée, Auvigüe, 2014, Maconnais, France <i>Delicate aromas of white flowers with hints of hazelnut. Rich and round.</i>	£72.00	

## White Reserve List

31. Puligny-Montrachet 2016, Albert Bichot, Burgundy, France <i>Citrus, quince jelly, roasted aromas with yeast notes.</i>	£115.00	
32. Pouilly Fumé, Baron de 'L' 2014, Château du Nozel, Loire, France <i>Notes of white flowers and exotic fruit. Peach and apricot aromas.</i>	£140.00	
33. Chablis Grand Cru, La Moutonne 2010, Domaine Long Depaquit, France <i>Ample and generous with immense freshness, light &amp; woody hints.</i>	£175.00	

## Rosé Wine

34. Hauts du Canalet Rosé 2017, Vieilles Vignes, Vin du Pays d'Oc, France <i>Bursting with red fruits, raspberries and a hint of cherry blossom.</i>	£35.00	£8.50
35. Ktima Alpha Estate Rosé, Xynomavro 2017, Amyndeon, Macedonia, Greece <i>Salmon pink colour, fruity nose with rose petals &amp; strawberries.</i>	£44.00	£9.50
36. Sancerre Rosé 2016, Domaine Girard Loire, France <i>Delicate with peachy aromas lifted by vibrant, zesty scents.</i>	£50.00	
37. Chateau de L'Aumérade 2017, Cuvée Marie Christine, Côtes de Provence, France <i>Pale powder pink hue, refreshing grapefruit and peach.</i>	£54.00	

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# Red Wine

	Bottle	Glass (175ml)
38. Héritage de Baron Louis 2016, Vin de Pays Coteaux de Fontcaude <i>Easy drinking, packed with red fruits &amp; cherry pie.</i>	£35.00	£8.50
39. Thiasos, Agiorgitiko 2013, Peloponnese, Greece <i>Balanced, soft flavours of damson &amp; dark plums.</i>	£35.00	£8.50
40. Merlot Duras 2016, Les Petits Clément, Domaine David, Côtes du Tarn, France <i>Refreshing light, with blackcurrants, raspberries &amp; plums.</i>	£37.00	£9.00
41. Ayios Onoufrios, Vasiliko 2014, Kathikas, Paphos, Cyprus <i>Balanced and full bodied, vividly perfumed aroma.</i>	£38.00	
42. Montepulciano d'Abruzzo 2014/15, Tiberio, Abruzzo, Italy <i>High-pitched aromas of red cherry, blood orange &amp; botanical herbs.</i>	£40.00	
43. Côtes du Rhône, Domaine Andre Brunel 2014, Cuvée Sommelongue, Rhone, France <i>Intensely aromatic with blackberries, spices &amp; orange zest.</i>	£42.00	
44. Malbec, Château du Cèdre Heritage 2015, (Organic), Cahors, France <i>Bonny ruby-red, soothing to the gullet with a touch of acidity.</i>	£44.00	£10.50
45. Notios Agioritiko, Gaia 2017, Nemea, Peloponnese, Greece <i>Light, refreshing, velvety aromas of ripe red fruit.</i>	£44.00	£10.50
46. Axia, Ktima Alpha Estate 2014, Xynomavro/Syrah, Amyndeo, Greece <i>Full bodied, complex bouquet of ripe dark fruits &amp; exotic spice.</i>	£46.00	
47. Fatalone Primitivo Reserva 2015, Gioia del Colle, Puglia, Italy <i>Exotically rich and super-ripe, with nuances of dried fruits.</i>	£49.00	
48. Avaton, Domaine Gerovassiliou 2014, Epanomi, Greece <i>Perfumed and polished, medium body, plummy fruit, coffee &amp; cacao.</i>	£52.00	
49. Ktima Alpha Estate Reserve Old Vines 2013, Xinomavro, Amyndeon, Greece <i>Savoury red, from 90 year old vines, enticing aroma of cooked plums and damson jam.</i>	£53.00	
50. La Rioja Alta, Viña Alberdi Reserva 2012, Rioja, Spain <i>Full bodied, with intense aromas of strawberries &amp; blackberries.</i>	£54.00	

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- Bottle
51. Valpolicella Superiore Ripasso, Musella 2015,  
Veneto, Italy £54.00  
*Dense dark cherry fruit flavours, silky smooth finish.*
  52. Chianti Classico, Querciabella 2014,  
Tuscany, Italy £56.00  
*Complex, grippy minerality, with deep cherry and spice.*
  53. Vino Nobile di Montepulciano 2009,  
Vittorio Innocenti, Tuscany, Italy £62.00  
*Reddish-brown with hints of mahogany & dried figs  
and plums.*
  54. Côtes de Nuits Villages, Pinot Noir 2014  
Domaine de Bellene, Burgundy, France £68.00  
*Intense, rustic ripe nose, liqueur-like aroma of pear  
& white flowers.*
  55. Rosso di Montalcino 2015, Castello di Argiano,  
Sesti, Tuscany, Italy £72.00  
*Brunello's baby sibling, classy aromas of black cherry &  
roasted nuts.*
  56. St Emilion Grand Cru 2014,  
Château Grand Peyrou, Bordeaux, France £85.00  
*Good structure with a long lasting finish. Notes of  
cinnamon and blackcurrant.*

## *Red Reserve List*

57. Barolo, Pio Cesare 2013,  
Piedmont, Italy £150.00  
*Full body with a deep, subtle palate of strawberry  
and cherry.*
58. Châteauneuf du Pape 2013,  
Château de Beaucastel, Rhone, France £175.00  
*Structured and full-bodied, aromas of blueberry,  
pepper and violet.*
59. Castillo Ygay Gran Reserva 2007/09,  
Rioja, Spain £200.00  
*Intense aromas of red fruit, truffles, incense and spice.*
60. Pomerol, Chateau de Certan de May 2009,  
Pomerol, France £230.00  
*Notes of wonderfully deep violet and black fruits  
with a long sophisticated finish.*
61. Château Rauzan-Segla 2009, Margaux,  
Bordeaux, France £300.00  
*Enticing scents of violet, blueberry, intense dark fruit  
& spice.*
62. Château Cos d'Estournel 1996, St Estèphe,  
Bordeaux, France £420.00  
*Masculine and attractive. Ripe cassis, plum and tobacco.*

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# Spirits

(all mixed drinks served as double)

## Vodka

	50ml	Bottle
Eristoff	£11.50	
Russian Standard	£12.00	£190.00
Stolichnaya	£12.50	£200.00
Grey Goose	£16.00	£260.00
Belvedere	£16.00	£260.00
Beluga Noble	£16.00	£260.00

## Gin

Bombay Sapphire	£11.50	£180.00
Tanqueray	£12.50	£200.00
Tanqueray No.10	£15.00	£240.00
Hendricks	£15.50	£250.00
Star of Bombay	£16.00	£260.00

## Bourbon/Rye

Buffalo Trace	£11.50	£180.00
Makers Mark	£12.50	£200.00
Jack Daniels	£12.50	£200.00
Woodford Reserve	£14.50	£220.00

## Brandy

Metaxa 5 Star	£12.50	£200.00
Hennessy VS	£13.50	£210.00
Courvoisier VS	£13.50	£210.00
Remy Martin VS	£15.00	£240.00
Hennessy Fine	£15.50	£250.00
Hennessy XO	£29.00	£420.00

## Rum

Bacardi Carta Blanca	£11.50	
Bacardi Oakheart	£13.50	£210.00
Bacardi Carta Negra	£13.50	£210.00
Bacardi Oro	£14.50	£220.00
Flor de Cana 5yr	£14.50	£220.00
Havana Club 7	£14.50	£220.00
Zacapa 23	£18.00	£290.00

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## Whiskey

50ml    Bottle

### Blends

Dewar's	£11.50	£180.00
Famous Grouse	£12.00	£190.00
J & B Rare	£13.50	£210.00
Chivas Regal	£15.00	£240.00
Johnnie Walker Black Label	£15.00	£240.00
Johnnie Walker Blue Label	£30.00	£420.00

### Single Malts

Glenmorangie 12	£14.00	£220.00
Glenfiddich 12	£14.00	£220.00
Isle of Jura 10	£15.00	£240.00
Bowmore 12	£15.00	£240.00
Macallan Gold	£16.00	£260.00
Balvenie Doublewood	£16.00	£260.00
Dalmore 12	£16.00	£260.00

### Japanese

Yamazaki Distiller's Reserve	£18.00	£280.00
Hibiki Harmony	£22.00	£330.00

### Irish

Jamesons	£13.00	£190.00
Slane	£14.50	£220.00

## Tequila

25ml

Ocho Blanco	£6.50	£12.50	£150.00 500ml
Patron Cafe XO	£8.00	£15.00	£220.00
Patron Silver	£10.00	£18.00	£260.00
Patron Reposado	£12.00	£20.00	£280.00

## Greek Aperitifs

25ml

Ouzo	£6.50	£10.00	£150.00
Mastiha	£6.50	£10.00	£150.00
Zivania	£6.50	£50.00 200ml	£100.00 500ml

**All house spirit/liqueur shots 25ml - £6.50**  
**Speciality mixed shots (eg. Jaegerbomb) - £10.00**

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## *Beer / Cider* (each 330ml)

Keo	Cyprus	£6.00
Mythos	Greece	£6.00
Aspall Cider	Suffolk, England	£7.00

## *Soft Drinks*

Still / Sparkling Water (75cl)	£6.00
Coke / Diet Coke	£4.00
Lemonade / Soda Water	£4.00
Tonic Water / Slimline Tonic	£4.00
Ginger Ale / Bitter Lemon	£4.00
Red Bull	£6.00

## *Juices*

	Glass	Carafe
Orange	£5.00	£15.00
Apple	£5.00	£15.00
Cranberry	£5.00	£15.00
Pineapple	£5.00	£15.00
Tomato	£5.00	£15.00
Lychee	£5.00	£15.00
Purple Grape	£6.50	£19.00
(Welch's 100% Pure)		

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