



**10**

GOLDEN HOUR

-

In the hour after sunrise  
or the hour before  
sunset.

In light diffused, the  
party  
in apricot hues,  
refused, to end.

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All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

## 0° - THE PRIME MERIDIAN

*Each day on Earth begins at midnight in Greenwich, England, where The Prime Meridian is located. The Prime Meridian is the line drawn north to south at 0° longitude and divides Earth into the Eastern Hemisphere and the Western Hemisphere.*

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This category consists of *0°ABV* cocktails.

**E L E C T R A** £12

*LONG / FRESH / GENTLY SPARKLING*

*Ceder's Crisp, citrus, curry leaves,  
Mediterranean rosemary, lemonade.  
cardamom.*

**D R A C O** £12

*SHORT / AROMATIC / ENERGIZING*

*AEcorn aromatic aperitif,  
fresh coffee, salted caramel,  
Amaretti biscuit.*

**C A R I N A** £12

*LIGHT / BITTERSWEET / DELIGHTFUL*

*Seedlip spice alcohol-free gin,  
cranberry, Italian aperitif rosso, sea  
rosemary, orange oil.*

**G E M I N I** £12

*SHORT / JUICY / ENERGIZING*

*Everleaf Mountain, wild berry & sage  
shrub, Sparkling cherry.*

**S U P E R N O V A** £12

*LONG / REFRESHING / SPARKLING*

*Ceder's Rose alcohol-free gin, hibiscus  
& pomegranate, raspberry vinegar, rose  
lemonade.*

Classic cocktails available on request.

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## 10° - THE GOLDEN HOUR

*10° bar is named after The Golden Hour when the setting sun creates a dusky glow over the city of London. Experience magical moments with expertly crafted cocktails named after the wonders of the universe, which you can observe from an unparalleled vantage point on the 28<sup>th</sup> floor of the London Hilton on Park Lane.*

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*This category consists of **MODERN CLASSIC'S** cocktails.*

**M A R S** £16

*FRUITY / BITERSWEET / SPARKLING*  
*Italian bitter aperitif, strawberry*  
*consommé, Malfy Limone gin, white*  
*peach & jasmine soda, carrot dust.*

**F O R T U N A** £21

*SWEET / FRUITY / CHARMING*  
*Monkey 47 gin, cherry wine, Bordeaux*  
*rose aperitif, Plymouth Sloe gin,*  
*hibiscus.*

**G O L D E N H O U R** £18

*LIGHT / UNIQUE / ICONIC*  
*Champagne, Italicus Bergamoto di*  
*rosollio, Green Chartreuse, Muyu*  
*Jasmine Verte, edible gold.*

**C E R E S** £16

*SPARKLING / ROBUST / SPICED HIGHBALL*  
*Chivas Regal 18yrs, fig, black walnut,*  
*Earl Grey, Pimento Dram,*  
*Spiced orange ginger ale.*

**A S T R A** £18

*SHORT / REFRESHING / WARMING*  
*Safron Calvados, roasted pumpkin maple,*  
*Muyu Vetiver Gris, honey whiskey,*  
*citrus, passion fruit.*

Classic cocktails available on request.

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## 10 - 20° - THE BELT OF VENUS

*The Belt of Venus is an atmospheric phenomenon visible shortly before sunrise or after sunset, during civil twilight. It is a pinkish glow that surrounds the observer, extending roughly 10-20° above the horizon.*

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*This category consists of **MODERN CLASSIC'S** cocktails.*

<b>D E I M O S 2</b> <i>STRONG/ FRUITY/ CITRUS SMOKE</i> <i>Coconut rum, Havana Club 7yrs,</i> <i>Gosling's Black Seal, bruleed banana,</i> <i>vanilla, aromatic bitters.</i>	£21
<b>M E G A C L I T E</b> <i>SOUR/ FRESH/ HERBAL</i> <i>Olmecca Altos Plata, wasabi, citrus, green</i> <i>pepper, ginger &amp; lemongrass, mezcal.</i>	£16
<b>V E N U S</b> <i>LIGHT/ DELICATE/ DELIGHTFUL</i> <i>Plymouth gin, rose crystals, lychee,</i> <i>citrus, Bordeaux rose aperitif.</i>	£16
<b>V I C T O R I A</b> <i>CHIC/ COMPLEX/ TIMELESS</i> <i>Absolut Elyx vodka, apricot,</i> <i>marzipan, Genever, roasted hazelnuts,</i> <i>10yrs old Madeira wine.</i>	£18
<b>E U R O P E A</b> <i>RICH/ DECADENT/ FRESH</i> <i>Fine Champagne cognac, chocolate</i> <i>tea, orange liqueur with walnuts,</i> <i>mandarin, citrus.</i>	£18

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## A P E R I T I F

	ABV%	50ml
Aperol	11%	£14
Carpano Antica Formula	16%	£14
Cocchi Americano	16.5%	£10
Cocchi Di Torino	16%	£10
Lillet Blanc	17%	£9
Lillet Rosé	17%	£9
Lillet Rouge	17%	£9
Noilly Prat Dry	18%	£10
Punt e Mes	16%	£10

## B E E R S

<b>Peroni</b> , Lager Italy, <i>ABV% 5.1</i>	£9
<b>Meantime</b> , London Pale Ale United Kingdom, <i>ABV% 4.3</i>	£10.5

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## CHAMPAGNE & WINE SELECTION

<b>Champagne</b>		Glass 125ml	Glass 175ml	Bottle 750ml
Ayala, Brut Majeur	<i>N.V.</i>	£21		£115
Ayala, Brut Majeur, Rosé	<i>N.V.</i>	£24		£125
Bollinger, Special Cuvée	<i>N.V.</i>	£28		£156
Bollinger, Special Cuvée, Rosé	<i>N.V.</i>	£33		£180
<b>White wine</b>				
Riesling, Seifried, Nelson, New Zealand	2020	£10	£12	£50
Gewürztraminer, Domaine Mittnacht, Alsace, France	2018	£12.5	£15	£61
Chablis, William Févre, France	2019	£14.5	£16.5	£70
Chardonnay, Cloudy Bay, New Zealand	2019	£17	£25	£98
<b>Rose wine</b>				
By. Ott, Côtes de Provence, Domaines Ott	2020	£12	£16	£69
<b>Red wine</b>				
Primitivo, Heracles, Puglia, Italy	2019	£12	£14	£58
Malbec, Estate Selection, Mendoza, Argentina	2018	£12.5	£15.5	£69
Rioja Reserva, M. de Murrietta, Spain	2016	£14.5	£16.5	£70
Chateau de Pez, Bordeaux, France (Coravin)	2013	£21	£32	£130

Full wine list is available upon request.

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## C H A M P A G N E

<b>Non Vintage</b>	750ml
Ayala, Brut Majeur	£115
Pommery, Brut Royal	£120
Perrier Jouët, Grand Brut	£115
Laurent Perrier, Brut	£110
Moët & Chandon, Brut Impérial	£121
Bollinger, Special Cuvée	£155
Laurent Perrier, Grand Siècle	£275
Veuve-Clicquot, Extra Brut Extra Old	£390
Krug, Grande Cuvée	£495
Armand de Brignac, Brut Gold	£650
<b>Vintage</b>	
Ayala, Blanc de Blancs, 2010	£195
Henri Giraud, Fût de Chêne, 1993	£290
Perrier-Jouët, Belle Epoque, 2012	£350
Dom Pérignon, 2012	£390
Louis Roederer, 'Cuvée Cristal', 2008	£695
Krug, 2004	£665
Dom Pérignon, Plénitude 2, 2002	£750

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## C H A M P A G N E R O S É

<b>Non Vintage Rosé</b>	750ml
Ayala, Brut, Rosé Majeur	£125
Pommery, Brut Royal, Rosé	£130
Taittinger, Prestige Rosé	£135
Moët & Chandon, Brut Impérial Rosé	£165
Laurent Perrier, Brut Rosé	£195
Bollinger, Brut Rosé	£180
Perrier-Jouët, Brut, Blason Rosé	£195
Veuve-Clicquot, Brut Rosé	£195
Billecart Salmon, Brut Rosé	£198
Ruinart, Brut Rosé	£210
Krug, Brut Rosé	£790
Armand de Brignac, Rosé	£995

<b>Vintage Rosé</b>	750ml
Louis Roederer, Brut Rosé, 2014	£225
Bollinger, La Grande Année, Rosé, 2007	£450
Dom Ruinart, Brut Rosé, 2004	£485
Perrier-Jouët, Belle Epoque Rosé, Brut, 2010	£550
Pommery, Cuvée Louise, Brut Rosé, 2000	£750
Dom Pérignon, Brut Rosé, 2008	£790

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G I N

<b>London</b>		ABV%	50ml
Beefeater	<i>Kennington</i>	40%	£10
Beefeater 24	<i>Kennington</i>	45%	£12
Jensen Old Tom	<i>Bermondsey</i>	43%	£11
Oxley	<i>Clapham</i>	47%	£15.5
Portobello Road	<i>Nothing Hill</i>	42%	£11.5
Sipsmith	<i>Chiswick</i>	41,6%	£11.5
The London No.1	<i>Clapham</i>	47%	£11.5
Whitley Neill	<i>City of London</i>	43%	£12

G I N

<b>United Kingdom</b>		ABV%	50ml
Arbikie Kirsty's	<i>Scotland, Angus</i>	43%	£15
Hendrick's	<i>Scotland, South Ashire</i>	41,4%	£11.5
Martin Miller's	<i>East of England, Hertfordshire</i>	40%	£11
Misty Isle	<i>Scotland, Isle of Skye</i>	41,5%	£13.5
Opihir	<i>North West, Warrington</i>	40%	£13
Plymouth	<i>South West England, Plymouth</i>	41,2%	£11
Tanqueray 10	<i>Scotland, Fife</i>	47,3%	£13.5
The Botanist	<i>Scotland, Islay</i>	46%	£11.5

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<b>World</b>		ABV%	50ml
Bols Genever	<i>Holland</i>	42%	£11.5
Copperhead	<i>Belgium</i>	42%	£13
G'Vine Floraison	<i>France</i>	40%	£13
Ginraw	<i>Spain</i>	42.3%	£16
Ki No Bi	<i>Japan</i>	45.7%	£16.5
Monkey 47	<i>Germany</i>	47%	£15.5
Monkey 47 Barrel cut	<i>Germany</i>	47%	£21.5
Old Duff Genever	<i>Holland</i>	40%	£13
Rivington dry	<i>France</i>	43.3%	£13.5
Roku	<i>Japan</i>	43%	£13.5
Gin Mare	<i>Spain</i>	42.7%	£13.00
<b>Flavoured</b>		ABV%	50ml
Audemus Pink Pepper	<i>France</i>	44%	£13
Malfi Arancia	<i>Italy</i>	41%	£12
Malfi Limone	<i>Italy</i>	41%	£12
Malfi Rosa	<i>Italy</i>	41%	£12
Monkey 47 Sloe	<i>Germany</i>	29%	£17.5
Plymouth Sloe	<i>Great Britain</i>	26%	£11.5
Porter's Tropical Old Tom	<i>Great Britain</i>	40%	£12.5
Rutte Celery	<i>Holland</i>	43%	£13

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## V O D K A

		ABV%	50ml
Absolut	<i>Sweden</i>	40%	£10
Absolut Elyx	<i>Sweden</i>	42.3%	£12.5
Beluga	<i>Russia</i>	40%	£13
Belvedere	<i>Poland</i>	40%	£11.5
Ciroc	<i>France</i>	40%	£11.5
Crystal Head	<i>Canada</i>	40%	£18.0
Grey Goose	<i>France</i>	40%	£12
Ketel One	<i>Holland</i>	40%	£10.5
Sauvella	<i>France</i>	41%	£14
Stolichnaya Elit	<i>Russia</i>	40%	£14.5

## T E Q U I L A & M E Z C A L

<b>Tequila</b>		ABV%	50ml
Avion Silver	<i>Mexico, Jalisco</i>	40%	£16
Avion Reposado	<i>Mexico, Jalisco</i>	40%	£17
Avion Anejo	<i>Mexico, Jalisco</i>	40%	£19
Avion Reserva 44 Extra Anejo	<i>Mexico, Jalisco</i>	40%	£35

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## TEQUILA & MEZCAL

<b>Tequila</b>		ABV%	50ml
Cenote Blanco	<i>Mexico, Jalisco</i>	40%	£15
Cenote Reposado	<i>Mexico, Jalisco</i>	40%	£16
Cenote Anejo	<i>Mexico, Jalisco</i>	40%	£19.5
Don Julio Blanco	<i>Mexico, Jalisco</i>	40%	£16
Don Julio Reposado	<i>Mexico, Jalisco</i>	40%	£17
Don Julio Añejo	<i>Mexico, Jalisco</i>	40%	£19
Don Julio 1942	<i>Mexico, Jalisco</i>	40%	£40
Fortaleza Blanco	<i>Mexico, Jalisco</i>	40%	£20
Fortaleza Reposado	<i>Mexico, Jalisco</i>	40%	£23.5
Fortaleza Anejo	<i>Mexico, Jalisco</i>	40%	£30.5
Ocho Blanco	<i>Mexico, Jalisco</i>	40%	£11
Ocho Reposado	<i>Mexico, Jalisco</i>	40%	£11.5
Ocho Añejo	<i>Mexico, Jalisco</i>	40%	£16.5
Olmecca Altos Plata	<i>Mexico, Jalisco</i>	40%	£12
Olmecca Altos Reposado	<i>Mexico, Jalisco</i>	40%	£14
Olmecca Altos Anejo	<i>Mexico, Jalisco</i>	40%	£15.5
<b>Mezcal &amp; Raicilla</b>		ABV%	50ml
Montelobos	<i>Oaxaca</i>	43,2%	£15.5
Ilegal Joven	<i>Oaxaca</i>	40%	£21

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Illegal Reposado	<i>Oaxaca</i>	40%	£23
Illegal Anejo	<i>Oaxaca</i>	40%	£26
La Venenosa, Raicilla Costa	<i>Jalisco</i>	44,3%	£22
Ojo de Dios	<i>Oaxaca</i>	42%	£13

## R U M & C A C H A C A

<b>Rum</b>		ABV%	50ml
Angostura 1919	<i>Trinidad &amp; Tobago</i>	40%	£12.5
Appleton Signature	<i>Jamaica</i>	40%	£11
Bayou Reserve	<i>Louisiana</i>	40%	£13.5
Bayou Spiced	<i>Louisiana</i>	40%	£12
Bayou XO	<i>Louisiana</i>	40%	£16.5
Botran Blanco	<i>Guatemala</i>	40%	£12
Botran 8yrs	<i>Guatemala</i>	40%	£14
Botran 12yrs	<i>Guatemala</i>	40%	£15
Botran 18yrs	<i>Guatemala</i>	40%	£16
Clement Canne Bleue	<i>Martinique</i>	50%	£25
Diplomatico 12yrs	<i>Venezuela</i>	43%	£15
Don Papa Spiced	<i>Philippines</i>	40%	£13
Doorly's 3yrs	<i>Barbados</i>	40%	£11
Doorly's 12yrs	<i>Barbados</i>	43%	£14.5
Doorly's XO	<i>Barbados</i>	40%	£27

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Havana 3yrs	<i>Cuba</i>	40%	£10
Havana Club Especial	<i>Cuba</i>	40%	£10
Havana Club 7yrs	<i>Cuba</i>	40%	£12.5
Havana Club 15yrs	<i>Cuba</i>	40%	£19
Havana Club Seleccion De Maestros	<i>Cuba</i>	40%	£17
Koko Kanu	<i>Jamaica</i>	37,5%	£10
Mount Gay Eclipse	<i>Barbados</i>	40%	£11.5

## R U M & C A C H A C A

<b>Rum</b>		ABV%	50ml
Plantation 3 Stars	<i>Trinidad, Barbados, Jamaica</i>	41%	£12
Plantation Pineapple	<i>Trinidad, Barbados, Jamaica</i>	40%	£10
Plantation XO	<i>Barbados</i>	41.2%	£28
Pussers 15yrs	<i>Guyana</i>	40%	£25
Pussers Gun Powder	<i>Guyana</i>	54%	£15
Ron Zacapa 23yrs	<i>Guatemala</i>	40%	£19
Smith & Cross	<i>Jamaica</i>	57%	£15
Trois-Rivières 12yrs	<i>France</i>	42%	£39
Wray & Nephew	<i>Jamaica</i>	63%	£12.5
<b>Cachaca</b>			
Sagatiba Silver	<i>Brazil</i>	38%	£10

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## WHISKEY COLLECTION

<b>Scotch Single malt whiskey</b>		ABV%	50ml
<b>Highlands</b>			
Dalmore 15yrs	<i>Highlands</i>	40%	£16
Dalmore 18yrs	<i>Highlands</i>	43%	£29
Dalmore Cigar	<i>Highlands</i>	44%	£25
Dalmore Constellation 1991, Cask 27	<i>Highlands</i>	40%	£820
Glenmorangie 10yrs	<i>Highlands</i>	40%	£12
Oban 14yrs	<i>Highlands</i>	43%	£15
<b>Lowlands</b>			
Auchentoshan Three Wood	<i>Lowlands</i>	43%	£15
Glenkinchie 12yrs	<i>Lowlands</i>	43%	£15.5
<b>Speyside</b>			
Aberlour A'Bunadh #63	<i>Speyside</i>	40%	£27
Balvenie 21yrs	<i>Speyside</i>	40%	£25
Glenfarclas 15yrs	<i>Speyside</i>	46%	£15
Glenfiddich 18yrs	<i>Speyside</i>	40%	£21
Glenlivet Founder's Reserve	<i>Speyside</i>	40%	£12.5
Macallan 12y	<i>Speyside</i>	43%	£29

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## WHISKEY COLLECTION

### Speyside

Mortlach 18yrs	<i>Speyside</i>	43.4%	£67
Mortlach Rare	<i>Speyside</i>	43.4%	£25

### Islay

		ABV%	50ml
Ardberg 10yrs	<i>Islay</i>	54.2%	£14.5
Bruichladdich Classic Laddie	<i>Islay</i>	50%	£11
Lagavulin 16yrs	<i>Islay</i>	43%	£19
Laphroaig 10yrs	<i>Islay</i>	40%	£13
Octomore 10.1	<i>Islay</i>	59.8%	£25
Port Charlotte 10yrs	<i>Islay</i>	50%	£17
Talisker 10yrs	<i>Islay</i>	45.8%	£12.5

### Scotch Blended whiskey

		ABV%	50ml
Chivas Regal 12yrs	<i>Speyside</i>	40%	£11
Chivas Regal 18yrs	<i>Speyside</i>	40%	£19
Chivas Regal 21yrs	<i>Speyside</i>	40%	£35
Royal Salute			
Johnnie Walker Black Label	<i>Speyside</i>	40%	£11
Johnnie Walker Blue Label	<i>Speyside</i>	40%	£52
Monkey Shoulder	<i>Speyside</i>	40%	£11.5

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## WHISKEY COLLECTION

### Welsh whiskey

Penderyn	<i>Wales</i>	46%	£12
Penderyn Port Wood	<i>Wales</i>	41%	£16

### Canadian whiskey

		ABV%	50ml
Canadian Club	<i>Ontario, Windsor</i>	40%	£11
Crown Royal	<i>Manitoba, Gimli</i>	40%	£13.5
Signal Hill	<i>Ontario, Windsor</i>	40%	£14

### Irish whiskey

		ABV%	50ml
Bushmills 10yrs	<i>Northern Ireland, Antrim</i>	40%	£13
Connemara 12yrs	<i>Ireland, Louth</i>	40%	£19
Jameson	<i>Ireland, Cork</i>	40%	£10
Jameson Caskmates Stout	<i>Ireland, Cork</i>	40%	£13
Redbreast 12yrs	<i>Ireland, Cork</i>	40%	£13
Teeling Single grain	<i>Ireland, Dublin</i>	40%	£14.5
Teeling Single malt	<i>Ireland, Dublin</i>	40%	£18.5

### American whiskey

		ABV%	50ml
Maker's Mark	<i>Kentucky, Loretto</i>	45%	£11

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## WHISKEY COLLECTION

<b>American whiskey</b>		ABV%	50ml
Bulleit	<i>Kentucky, Lawrenceburg</i>	45%	£11
Bulleit Rye	<i>Kentucky, Lawrenceburg</i>	45%	£12.5
Jack Daniel's	<i>Tennessee, Lynchburg</i>	40%	£11
Knob Creek	<i>Kentucky, Clermont</i>	40%	£13
Knob Creek Rye	<i>Kentucky, Clermont</i>	50%	£15
Michters No1 Rye	<i>Kentucky, Louisville,</i>	40%	£35
Michters No1 Sour mash	<i>Kentucky, Louisville,</i>	40%	£19
Woodford Reserve	<i>Kentucky, Versailles</i>	45.2%	£11
<b>Japanese whisky</b>			
Nikka From The Barrel	<i>Miyagikyo/Yoichi</i>	51.4%	£15
Nikka Coffey Grain	<i>Miyagikyo/Yoichi</i>	45%	£19.5
Nikka Coffey Malt	<i>Miyagikyo/Yoichi</i>	45%	£19.5
Nikka Taketsuru Pure Malt	<i>Miyagikyo/Yoichi</i>	43%	£24
Hakushu Distiller's Reserve	<i>Chubu, Yamanashi</i>	43.5%	£24
Suntory Chita	<i>Chita, Aichi</i>	43%	£15

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## B R A N D Y

<b>Cognac</b>		ABV%	50ml
Courvoisier XO	<i>France, Cognac</i>	40%	£35
Courvoisier Essence	<i>France, Cognac</i>	40%	£300
Hennessy XO	<i>France, Cognac</i>	40%	£32
Hennessy Paradis	<i>France, Cognac</i>	40%	£120
Hennessy Imperial	<i>France, Cognac</i>	40%	£280
Hennessy Richard	<i>France, Cognac</i>	40%	£330
Martell V.S.O.P.	<i>France, Cognac</i>	40%	£13.5
Martell XO	<i>France, Cognac</i>	40%	£28
Remy Martin 1738	<i>France, Cognac</i>	40%	£21
Remy Martin XO	<i>France, Cognac</i>	40%	£30
Remy Martin LOUIS XIII	<i>France, Cognac</i>	40%	£350
<b>Armagnac</b>		ABV%	50ml
Janneau V.S.O.P	<i>France, Armagnac</i>	40%	£12.5
Janneau X.O	<i>France, Armagnac</i>	40%	£22
Darroze, Collection 1981	<i>France, Armagnac</i>	46%	£58
Darroze, Collection 1970	<i>France, Armagnac</i>	47%	£65
Darroze, Collection 1965	<i>France, Armagnac</i>	42%	£85

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## B R A N D Y

<b>Calvados</b>		ABV%	50ml
Château Du Breuil V.S.O.P	<i>France, Normandy</i>	40%	£12.5
Château Du Breuil XO	<i>France, Normandy</i>	40%	£25
Château Du Breuil, Royal	<i>France, Normandy</i>	40%	£48
 <b>Pisco</b>			
Aba Pisco	<i>Chile, Elqui Valley</i>	40%	£10
 <b>Grappa</b>			
Grappa Berta Barrique	<i>Italy, Piedmont</i>	43%	£29
Grappa Nonino, Fragolino	<i>Italy, Piedmont</i>	45%	£25
 <b>Akvavit</b>			
Nuet dry	<i>Norway, Oslo</i>	43%	£17

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## PORT & SHERRY

<b>Tawny</b>	70ml	125ml	Bottle
Graham's, Single harvest, 1994	£28	£46	
Graham's, 20yrs	£19	£31	
Graham's, Single Harvest, 40yrs	£28	£65	
Ramos Pinto, Quinta De Ervamoira, 10yrs	£14	£22	£115
<b>Vintage</b>			
Graham's, LBV, 2015	£11	£16	£69
Graham's, Quinta dos Malvedos, 2006	£18	£26	£110
<b>Madeira</b>			
Blandy's, Bual, 10 yrs (50cl)	£13.5	£19	£70
<b>Sherry</b>			
Fino, Tio Pepe, Gonzalez-Byass	£7.5	£11.5	£48
Palo Cortado, Obisco Gascon 15yrs	£12	£18	£105
Pedro Ximénez, Barbadillo	£11	£16	£87

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## L I Q U E U R

<b>Herbal</b>		ABV%	50ml
Absinthe Pernod	<i>France</i>	68%	£15
Benedictine	<i>France</i>	40%	£9
Chartreuse Green	<i>France</i>	55%	£12
Chartreuse Yellow	<i>France</i>	43%	£9
Lazzaroni Amaretto	<i>Italy</i>	28%	£9
Drambuie	<i>Scotland</i>	40%	£9
Ricard Pernod	<i>France</i>	40%	£9
Sambuca Luxardo	<i>Italy</i>	38%	£9
<b>Fruity</b>		ABV%	50ml
Chambord	<i>France</i>	16.5%	£9
Cherry Heering	<i>Denmark</i>	24%	£9
Cointreau	<i>France</i>	40%	£9
Evangelista Ratafia	<i>Italy</i>	20%	£9
Frangelico	<i>Italy</i>	20%	£9
Grand Marnier	<i>France</i>	40%	£9
Limoncello	<i>Italy</i>	30%	£9
Mandarine Napoleon	<i>France</i>	38%	£9
Pimm's No.1 cup	<i>UK</i>	25%	£10

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## LIQUEUR

<b>Fruity</b>		ABV%	50ml
Southern Comfort	<i>USA</i>	35%	£9
St. Germain	<i>France</i>	20%	£10
<b>Creamy</b>		ABV%	50ml
Avion Espresso	<i>Mexico</i>	35%	£10.5
Bailey's Irish cream	<i>Ireland</i>	17%	£9
Bordeaux Cold brew	<i>France</i>	25%	£14
Kahlua	<i>Mexico</i>	20%	£9
Tia Maria	<i>Italy</i>	20%	£9
<b>Bitters &amp; Amaro</b>		ABV%	50ml
Amaro Montenegro	<i>Italy</i>	32%	£9
Averna	<i>Italy</i>	32%	£9
Campari	<i>Italy</i>	25%	£9
Cynar	<i>Italy</i>	16.5%	£9
Fernet Branca	<i>Italy</i>	40%	£9
Fernet Branca Menta	<i>Italy</i>	28%	£11
Jägermeister	<i>Germany</i>	35%	£9

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## H O T B E V E R A G E S

### **Coffee** £6

Americano, Cafe Latte, Cappuccino, Espresso, Macchiato,  
Double Espresso, Decaffeinated.

### **Canton Tea selection** £6

#### *BLACK TEA*

English Breakfast, Earl grey, Darjeeling, Chocolate Noir.

#### *GREEN TEA*

Jade Green Tips, Pouchong, Jasmine Pearls.

#### *HERBAL [ DECAFEINATED ]*

Botanical Calm, Berry & Hibiscus, Triple Mint, Fresh mint.

## M I N E R A L W A T E R

	50cl	75cl
Sparkling water	£4.5	£6
Still water	£4.5	£6

## S O F T D R I N K S

Coca-Cola, Coca-Cola Light £4

### *SELECTION OF PREMIUM MIXERS:* £4

Tonic, Slim Line Tonic, Lemonade, Ginger ale/beer.

Red Bull £4.5

## J U I C E S

Orange, Apple, Pineapple, Grapefruit, £6  
Cranberry, Tomato.

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## 10° BAR FOOD MENU

Spanish green Gordal olives.	£5.5
10° Canapé selection for (for 2).	£18
Crudites, harrisa spiced hummus.	£9
Jamon & manchego croquetas.	£6
“Cod dog”, warm tartare sauce.	£8
Crispy white bait, citrus Aioli	£9
British charcuterie, onion chutney	£18
Wagyu beef slider, smoked cheese, pickles.	£11
Cheese selection *	£15
Baked cheesecake mousse, vanilla ice cream.	£6

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\*Our cheeses are made with unpasteurized milk.

Prices include VAT, a discretionary service charge of 13.5% will be added to your bill.