

## SMALL PLATES

- SPICED CORN RIBS** ranch dressing 5  
(VGI) (120kcal)
- GORDAL OLIVES** (VGI) (105kcal) 5
- SOURDOUGH BREAD** chimichurri butter, 6.5  
organic Arbequina extra virgin olive oil (VGIA) (626kcal)

**SPRING VEGETABLE THREE BEAN SOUP** 9.5  
asparagus, carrot, celery, savoy cabbage,  
salsa verde, Parmesan (VGIA) (226kcal)

**WARM SMOKED HAM HOCK & PEA SALAD** 12  
crispy shallots, watercress, radish,  
mustard dressing (832kcal)

**BEEF TARTARE TACOS** guacamole, 13.5  
crispy capers, truffle mayo (247kcal)

**CRISPY BUTTERMILK FRIED** 12  
**CHICKEN THIGHS** hot honey,  
Padrón peppers, ranch dressing (532kcal)

## LARGE PLATES

**FLAT IRON** 26  
220g frites, roasted onion, watercress (968kcal)

**CORN-FED CHICKEN SCHNITZEL,** 24.5  
**NDUJA BUTTER** radicchio, Granny Smith apple,  
blue cheese, ranch dressing (1245kcal)

**MAL BURGER** 19.5  
streaky bacon, Gruyère cheese, relish,  
French glazed bun, fries (1552kcal)

**FALAFEL & SPINACH BURGER** 19.5  
sweet chilli, dill mayo,  
plant-based brioche, fries (VGI) (1108kcal)

## MAISON BIEN / PROTEIN BOWLS

**GRILLED SALMON FILLET** 22  
roast cherry tomatoes, Kalamata olives,  
sliced avocado, pickled red onion & harissa  
roasted chickpeas (988kcal)

**GRILLED CORN-FED CHICKEN BREAST** 24  
roast cherry tomatoes, Kalamata olives,  
sliced avocado, pickled red onion & harissa  
roasted chickpeas (781kcal)

**GRILLED FLAT IRON, TWO FRIED EGGS** 26  
roast cherry tomatoes, sliced avocado  
& chilli flakes (549kcal)

**GRILLED HALLOUMI** butternut squash, 21  
Kalamata olives, sliced avocado &  
toasted seeds (621kcal)

## SIDES

<b>FRIES</b> (VGI) (667kcal)	5.5
<b>BLACK TRUFFLE &amp; PARMESAN FRIES</b> truffle mayo (1271kcal)	7.5
<b>TRIPLE COOKED CHUNKY CHIPS</b> rosemary, garlic (V) (329kcal)	7

## SANDWICHES

<b>HUMMUS, VEGAN FETA WRAP</b> avocado, cucumber, spring onion, coriander, sesame (VGI) (554kcal)	10
<b>FISH FINGER WRAP</b> cod goujons, tartare sauce, iceberg lettuce (964kcal)	13
<b>SOURDOUGH BRISKET PASTRAMI TOASTIE</b> relish, sliced gherkin, Swiss cheese (846kcal)	14
<b>SERRANO HAM, PARMESAN,</b>	13
<b>ROCKET BAGUETTE</b> fig chutney, balsamic (641kcal)	
<b>B.L.T BAGUETTE</b> Ayrshire bacon, iceberg lettuce, beef tomato (704kcal)	13
<b>ADD A MUG OF SOUP</b> (VGI) (198kcal)	4
<b>ADD FRIES</b> (VGI) (667kcal)	5.5

all served until 5pm

## PASTRIES

<b>BREAKFAST MUFFINS</b> choice of: sweet cured bacon, fried eggs, Cumberland sausages (923kcal 896kcal 923kcal)	8
<b>MORNING PASTRIES</b> Danish pastries of the day (V) (271kcal)	3.5



For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are

allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. All of our prices include VAT.

A discretionary service charge of 12.5% will be added to your bill.

## THE STORY OF NAPOLEON & JOSEPHINE

Château de Malmaison is a love story of a man who comes home from war knowing that his wife has been to bed with another man. It is the story of LOVE, INFIDELITY, FORGIVENESS and POWER. It is the story of Napoleon and Josephine, their thirteen years of marriage and their time together at Malmaison.

## LOVE

<b>CLOVER CLUB</b> Tanqueray Gin, Martini Reserva Ambrato Vermouth, lemon, sugar, raspberry	13
<b>FRENCH 75</b> Champagne, Tanqueray Gin, lemon, sugar	15
<b>APEROL SPRITZ</b> Aperol, Prosecco, soda	13
<b>PEACHES &amp; CREAM</b> Absolut Vanilia Vodka, Briottet Crème de Pêche, vanilla, peach, lime, bitters	13
<b>MANGO CAIPIRINHA</b> Sagatiba Cachaça, mango, lime, sugar	13

## INFIDELITY

<b>MAI TAI</b> Bacardi Carta Negra Rum, Mount Gay Golden Rum, Cointreau, orgeat syrup, lime, pineapple	13
<b>BAD BOY GOOD GIRL</b> Absolut Blue Vodka, Champagne, Briottet Liqueur de Rhubarbe, strawberry, lime	15
<b>PORNSTAR MARTINI</b> Absolut Vanilia Vodka, Passoã Liqueur, lime, passion fruit, Prosecco	13
<b>PINA COLADA</b> Bacardi Coconut Rum, pineapple, cream, coconut, lime	13
<b>SPICY MARGARITA</b> 818 Blanco Tequila, Cointreau, lime, agave, chilli	13

## FORGIVENESS

<b>BLOODY MARY</b> Sapling Vodka, tomato, spices	13
<b>RHUBARB TRIANGLE</b> Chase Rhubarb & Bramley Apple Gin, Briottet Liqueur de Rhubarbe, lemon, honey, apple, bitters, rosemary, Fever-Tree Mediterranean tonic	13
<b>DAIQUIRI</b> Bacardi Carta Blanca Rum, lime, sugar	12
<b>GARDEN OF EDEN</b> Hendricks Gin, St Germain Liqueur, apple, honey, lemon, cucumber	13
<b>MEZCAL CARAJILLO</b> Rosaluna Mezcal, Licor 43 Liqueur, espresso, orange	13

## POWER

**CHERRY MANHATTAN** Woodford Reserve 14  
Bourbon, Martini Reserva Rubino Vermouth,  
Luxardo Maraschino cherry

**CASK STRENGTH OLD FASHIONED** 17  
Aberlour A'budadh Single Malt Whisky,  
demerara, bitters

**NAPOLEONS CODE** Bumbu Rum, 14  
Briottet Liqueur d'Ananas, spiced pineapple  
shrub, pomegranate molasses, pineapple,  
demerara, bitters

**ESPRESSO MARTINI** Absolut Blue Vodka, 13  
Tosolini Expre Liqueur, espresso, sugar

**TRUFFLE NEGRONI** Tanqueray Gin, 14  
Martini Reserva Rubino Vermouth,  
Campari bitters, truffle

## CLASSICS

**BRAMBLE** Tanqueray Gin, 13  
Briottet Crème de Mure, lemon, blackberry

**COSMOPOLITAN** Absolut Citron Vodka, 13  
Cointreau, cranberry, lime

**VODKA MARTINI** Belvedere Vodka, 13  
Martini Ambrato Vermouth, lemon, olive

**GIN MARTINI** Tanqueray Gin, 13  
Martini Ambrato Vermouth, lemon, olive

**KIR ROYALE** Champagne, Crème de Cassis 15

**LONG ISLAND ICED TEA** 14  
Tanqueray Gin, Absolut Blue Vodka,  
Bacardi Carta Blanca Rum, Cointreau,  
818 Blanco Tequila, lemon, Coca-Cola

**MANHATTAN** Woodford Reserve Bourbon, 14  
Martini Rubino Vermouth, Martini Ambrato  
Vermouth, bitters

**MARGARITA** 818 Blanco Tequila, 13  
Cointreau, lime, agave

**MOJITO** Bacardi Carta Blanca Rum, 12  
lime, sugar, mint, soda

**OLD FASHIONED** Woodford Reserve Bourbon, 13  
demerara, bitters

**TOM COLLINS** Tanqueray Gin, lemon, soda 12

## MALTONICALS

**BISON ORCHARD** 12  
Zubrowka Bison Grass Vodka, Fever-Tree  
sparkling elderflower, mint, apple

**BERRY & BLOOM G&T** Brockman Gin, 12  
Fever-Tree Elderflower Tonic, blueberry,  
grapefruit

**DARK & STORMY** Bacardi Spiced Rum, 12  
Fever-Tree Ginger Beer, lime, mint

**MEDITERRANEAN G&T** Gin Mare Gin, 12  
Fever-Tree Mediterranean Tonic, olives, orange

**AMALFI SPRITZ** Absolut Citron Vodka, 12  
Fever-Tree Sicilian Lemonade, lemon, lime

## NON-ALCOHOLIC COCKTAILS

**COS-NO-POLITAN** Mountain Everleaf, 10  
cranberry, lime, sugar

**FOREST DAIQUIRI** Forest Everleaf, 10  
lime, honey

**MARINE SPRITZ** Marine Everleaf, 10  
Light Fever-Tree Tonic, cucumber, lime

**NO-JITO** Marine Everleaf, lime, 10  
sugar, soda, mint

**ORANGE & GINGER HIGHBALL** 10  
Forest Everleaf, Fever-Tree Ginger Ale,  
orange

**POR-NO STAR MARTINI** 10  
Forest Everleaf, passion fruit,  
pineapple, lime, Eins, Zwei,  
Zero sparkling non alcoholic wine

## NON-ALCOHOLIC

**COCA-COLA, DIET COKE, COKE ZERO** 4  
330ml

**APPLETISER** 275ml 3.5

**FRUIT JUICES** 175ml 3

**KINGSDOWN MINERAL WATER** 330ml 2.95  
still or sparkling

**PUREZZA** 750ml 4.75  
still or sparkling

**RED BULL** 250ml 5

**SCHWEPES** 200ml 3  
lemonade  
soda water

**MIXER COCA-COLA** 200ml 3

**MIXER DIET COKE** 200ml 3

**FEVER-TREE TONIC** 200ml 3.5  
Indian, refreshingly light,  
elderflower, mediterranean

**FEVER-TREE GINGER BEER** 200ml 3.5

**FEVER-TREE GINGER ALE** 200ml 3.5

**FEVER-TREE SICILIAN LEMONADE** 275ml 4

**FEVER-TREE SPARKLING ELDERFLOWER** 4  
275ml

## HOT DRINKS

<b>ARTISAN COFFEE</b>	4.5
americano, latte, mocha, cappuccino, flat white	
<b>ESPRESSO/MACCHIATO</b>	3.2
<b>DOUBLE ESPRESSO/MACCHIATO</b>	4.2
<b>HOT CHOCOLATE</b>	4.5
<b>SPECIALITY TEAS</b>	3.5
<b>LIQUEUR COFFEE</b>	10.2
Cotswolds Cream, Amaretto, Cognac, Irish coffee served with Bushmills 10 Year Old	

<b>DRAUGHT BEER</b>	Pint/Schooner/½ Pint
<b>CRUZCAMPO</b>	6.95/4.9/3.7
Spain (4.4%)	
<b>BREWDOG PUNK IPA</b>	7.5/5/3.9
Scotland (5.6%)	

SOME HOTELS OFFER A WIDER SELECTION OF LOCAL AND CRAFT BEERS AND CIDERS. PLEASE ASK FOR DETAILS. DRAUGHT BEERS MAY VARY BY HOTEL AND ARE NOT AVAILABLE AT CHELTENHAM.

## BOTTLED BEER

<b>HEINEKEN</b>	6
Holland 330ml (5.0%)	
<b>TIGER</b>	6
Singapore 330ml (4.8%)	
<b>SOL</b>	6
Mexico 330ml (4.2%)	
<b>MODELO ESPECIAL</b>	6.5
Mexico 355ml (5.0%)	
<b>BREWDOG WINGMAN</b>	6
Scotland 330ml (4.3%)	
<b>HEINEKEN 0%</b>	5
Holland 330ml (0.0%)	
<b>BREWDOG PUNK AF</b>	5
Scotland 330ml (0.5%)	

## CIDERS

<b>OLD MOUT</b> New Zealand 500ml (4.0%)	6.5
pineapple & raspberry kiwi & lime summer berries	
<b>ASPALL SUFFOLK DRAUGHT CYDER</b>	6.5
England 330ml (5.5%)	

<b>CHAMPAGNE</b>	125ml/Bottle/Magnum
<b>CUVÉE MALMAISON BRUT</b>	12.5/72.5/
Lombard	
<b>VEUVE CLICQUOT</b>	16/95/180
<b>YELLOW LABEL BRUT</b>	
<b>VEUVE CLICQUOT ROSÉ</b>	16.5/99/
<b>RUINART BLANC DE BLANCS</b>	/139/
<b>VEUVE CLICQUOT</b>	/249/
<b>LA GRANDE DAME VINTAGE</b>	
<b>DOM PÈRIGNON VINTAGE</b>	/269/
<b>KRUG GRANDE CUVÉE NV</b>	/320/

<b>PROSECCO &amp; SPARKLING WINE</b>	125ml/Bottle
<b>EINS, ZWEI, ZERO</b>	5/28
Sparkling Riesling, Leitz, Germany, alcohol free	
<b>PROSECCO, EXTRA DRY NV</b>	8/42.5
Fiol, Veneto, Italy	
<b>HENNERS ROSÉ NV</b> East Sussex England	/62

<b>ROSÉ WINE</b>	175ml/250ml/500ml/Bottle
<b>MAISON ROSÉ</b>	6.75/9.5/19/27.5
Anciens Temps, Vin de France	
<b>ZINFANDEL BLUSH ROSÉ</b>	7/9.5/18.5/28
Zin Heaven, California, USA	
<b>PROVENCE ROSÉ</b>	10.5/14.5/29/42.95
Love by Léoube, Côtes de Provence, France (organic)	
<b>SECRET DE LÉOUBE ROSÉ</b>	/59
Côtes de Provence, France (organic)	

## ALTERNATIVE WINES

<b>SAINT CLAIR PÉT NAT</b>	Bottle 46
Marlborough, New Zealand Pétillant Naturel or 'Pét Nat'	
A 'Pét Nat' also known as the Ancestral method is a very historic way of making a sparkling wine with little to no intervention. The unfiltered wine is bottled before the fermentation is completed, giving a naturally lightly sparkling wine. This wine is naturally cloudy and contains sediment that may add to the enjoyment of the wine!	
<b>NO ES PITUKO VIOGNIER</b>	39.5
Viña Echeverría, Maule Valley, Chile Natural Wine	
This natural wine is organically grown, fermented with wild yeast and made without added sulphur, it's bottled unfined and unfiltered, so expect this wine to be slightly cloudy.	
<b>BIZARRA</b>	39.5
Extravaganza Orange, Juanico, Uruguay A natural, low-intervention orange wine made from Petit and Gros Manseng, with vibrant notes of apple, honey, and marmalade. Unfiltered and textural, it offers a dry, slightly tannic palate that pairs beautifully with spiced or richly flavoured dishes.	

<b>DESSERT WINES &amp; PORT</b>	50ml/100ml/Bottle
<b>MOSCATO D'ASTI, ALASIA</b> Italy	**26
<b>TOKAJI, LATE HARVEST CUVÉE</b>	5/10/*48
Sauska, Hungary	
<b>10YR TAWNY</b> Warre Otima, Portugal	4.5/9/*44
<b>LBV PORT. GRAHAM'S</b> Portugal	3.5/7/**46

\*\*750ml Bottle/ \*500ml Bottle

<b>SOMMELIER'S CHOICE*</b> <b>FIANO, 'LUCCIO' BY PIKES</b> Clare Valley, SA, Australia	Bottle 42	<b>SOMMELIER'S CHOICE*</b> <b>COYAM BY EMILIANA</b> Colchagua Valley, Chile (organic)	Bottle 45
<b>WHITE WINE</b>	Bottle	<b>RED WINE</b>	Bottle
<b>GAVI DEL COMUNE DI GAVI</b> Minaia, Italy	44	<b>PINOT NOIR</b> Creation Wines, Walker Bay, South Africa	54
<b>GRÜNER VELTLINER</b> Franz & Friends, Kremstal, Austria	46	<b>ZINFANDEL</b> Old Vine Zinfandel, Bogle Vineyards, California, USA	52
<b>ALBARIÑO</b> Martín Códax, Rías Baixas, Spain	48	<b>RIBERA DEL DUERO</b> Reserva, Rippa Dorii 'Salomon', Spain	56
<b>CHABLIS</b> Domaine De Vauroux, France	59	<b>CABERNET SAUVIGNON</b> Le Riche, Stellenbosch, South Africa	58
<b>SAUVIGNON BLANC</b> Craggy Range, Martinborough, New Zealand	62	<b>SAINT-ÉMILION</b> Chateau Saint-Ange, Grand Cru, Bordeaux, France	62
<b>SANCERRE</b> 'Terres Blanches', Domaine Roblin, France	64	<b>CHÂTEAUNEUF DU PAPE</b> Cuvée Les Pierres, France	66
<b>CHARDONNAY</b> 'Director's Cut' By Francis Ford Coppola, Sonoma Coast, California, USA	69	<b>SAINT-JOSEPH</b> Les Pierres Sèches Rhône, France	74
<b>POUILLY-FUISSÉ</b> Domaine Ferret, Burgundy, France	78	<b>MALBEC BLEND, PRIVATE SELECTION</b> Alpasión, Uco Valley, Mendoza, Argentina	76
<b>WHITE WINE</b> 175ml/250ml/500ml/Bottle		<b>BAROLO</b> Serralunga d'Alba DOCG, Fontanafredda, Italy	82
<b>MAISON BLANC</b> 6.75/9.5/19/27.5 Anciens Temps, Vin de France		<b>GEVREY CHAMBERTIN</b> Vallet Freres, Burgundy, France	86
<b>CHENIN BLANC</b> 7/9.5/18.5/28 Wild Garden, Cape Coast, South Africa		<b>AMARONE DELLA VALPOLICELLA</b> Valpantena, DOCG, Italy	88
<b>TORRONTES</b> 8/11/21.5/32 Munay, El Porvenir de Cafayate, Argentina		<b>MARGAUX</b> Le Relais de Durfort-Vivens, France	92
<b>RIOJA</b> 8/11/21.5/32 Tempranillo Blanco, Nivarius, Spain		<b>CABERNET SAUVIGNON</b> 'RESERVE SELECTION' Raymond Vineyards, Napa Valley, California, USA	99
<b>PINOT GRIGIO</b> 8.5/12/24/35 Pitatti, Friuli-Venezia Giulia, Italy		<b>MALBEC BLEND, RICCITELLI &amp; FATHER</b> 114 Matias Riccitelli, Lujan de Cuyo, Mendoza, Argentina	
<b>CHARDONNAY</b> 8.5/12/24/35 The Stump Jump, d'Arenberg, McLaren Vale, SA, Australia		<b>CHÂTEAU TALBOT 4ÈME CRU CLASSÉ</b> 149 Saint-Julien, Bordeaux	
<b>RIESLING</b> 10/13.5/26.5/39 Rag & Bone, Smalltown Vineyards, Eden Valley, Australia		<b>CABERNET SAUVIGNON</b> 159 Rutherford Reserve, Napa Valley, California, USA	
<b>SAUVIGNON BLANC</b> 10/13.5/26.5/39 Crowded House, Marlborough, New Zealand		<b>VIK</b> Vina Vik, Colchagua Valley, Chile 189	

\*Fantastic wine carefully selected by Malmaison's Brand  
Sommelier. Something a little different and well worth a try.

125ml glasses also available on bottles with by the glass prices

<b>RED WINE</b>	175ml/250ml/500ml/Bottle	
<b>MAISON ROUGE</b>	6.75/9.5/19/27.5	
Anciens Temps Rouge, Vin de France		
<b>MERLOT</b>	7/9.5/18.5/28	
Reserva, Viña Echeverría, Valle De Curicó, Chile		
<b>PRIMITIVO</b>	8/11/21.5/32	
'Il Pumo', Salento, San Marzano, Puglia, Italy		
<b>CABERNET SAUVIGNON</b>	8/11/21.5/32	
'Man with the Ax' Showdown, California, USA		
<b>SHIRAZ</b>	8.5/12/24/35	
'Winemakers Reserve', Berton Vineyard, Padthaway, South Australia, Australia		
<b>MAL-BEC</b>	8.5/12/24/35	
Mendoza, Argentina		
<b>RIOJA CRIANZA</b>	10/13.5/26.5/39	
Finca San Martín, Torre De Oña, Spain		
<b>PINOT NOIR</b>	10/13.5/26.5/39	
'Are You Game', Fowles, Victoria, Australia		
<b>APERITIFS</b>		50ml
<b>APEROL</b> Italy (11%)		5
<b>CAMPARI</b> Italy (25%)		5
<b>MARTINI RISERVA RUBINO</b> Italy (18%)		5
<b>MARTINI RISERVA AMBRATO</b> Italy (18%)		5
<b>PIMM'S NO1</b> England (25%)		5
<b>GIN</b>		25ml
<b>TANQUERAY</b> England (41.8%)		5.5
<b>PUERTO DE INDIAS STRAWBERRY</b>		5.5
Spain (37.5%)		
<b>ROKU</b> Japan (43%)		5.75
<b>BOMBAY SAPPHIRE</b> England (40%)		5.75
<b>HENDRICKS</b> Scotland (41.4%)		6
<b>BROCKMANS</b> England (40%)		6
<b>SIPSMITH LEMON DRIZZLE</b>		6
England (40.4%)		
<b>GIN MARE</b> Spain (42.7%)		6.25
<b>TANQUERAY NO. TEN</b> England (47.3%)		6.25
<b>SAPLING CLIMATE POSITIVE</b>		6.25
England (40%)		
<b>FOUR PILLARS BLOODY SHIRAZ</b>		6.5
Australia (37.8%)		
<b>MONKEY 47</b> Germany (47%)		6.5
<b>COGNAC</b>		25ml
<b>HENNESSY VS COGNAC</b> France (40%)		6.5
<b>HENNESSY XO COGNAC</b> France (40%)		14
<b>VODKA</b>		25ml
<b>ABSOLUT</b> Sweden (40%)		5.5
<b>ZUBROWKA BISON GRASS</b> Poland (37.5%)		5.5
<b>SAPLING CLIMATE POSITIVE</b>		5.75
England (40%)		
<b>BELVEDERE</b> Poland (40%)		5.75
<b>TEQUILA &amp; MEZCAL</b>		25ml
<b>818 BLANCO 100% AGAVE</b>		5.5
Mexico (40%)		
<b>818 REPOSADO 100% AGAVE</b>		6.5
Mexico (40%)		
<b>818 ANEJO 100% AGAVE</b> Mexico (40%)		7
<b>PATRON SILVER 100% AGAVE</b>		6
Mexico (40%)		
<b>PATRON REPOSADO 100% AGAVE</b>		6.5
Mexico (40%)		
<b>PATRON XO CAFÉ</b> Mexico (35%)		6
<b>ROSALUNA MEZCAL</b> Mexico (40%)		6
<b>RUM</b>		25ml
<b>BACARDI CARTA BLANCA</b> Cuba (37.5%)		5.5
<b>BACARDI CARTA NEGRA</b> Cuba (37.5%)		5.5
<b>BACARDI SPICED</b> Cuba (35%)		5.5
<b>MOUNT GAY ECLIPSE</b> Barbados (40%)		5.5
<b>DISCARDED SUSTAINABLE</b>		5.75
BANANA PEEL England (37.5%)		
<b>DIPLOMATICO RESERVA EXCLUSIVA</b>		6.25
Venezuela (40%)		
<b>MOUNT GAY EXTRA OLD</b> Barbados (43%)		7
<b>LIQUEURS</b>		25ml
<b>SALIZA AMARETTO</b> Italy (28%)		5
<b>COTSWOLDS CREAM</b>		7
England (17%) (50ml serving)		
<b>TOSOLINI EXPRE</b> Italy (28%)		5
<b>TOSOLINI SAMBUCA</b> Italy (28%)		5
<b>TOSOLINI LIMONCELLO</b> Italy (28%)		5
<b>DRAMBUIE</b> Scotland (40%)		5
<b>KOKO KANU</b> Jamaica (37.5%)		5
<b>COINTREAU</b> France (40%)		5
<b>ITALICUS ROSOLIO</b> Italy (20%)		5
<b>CHAMBORD</b> France 16.5%		5
<b>BRIOTTET LIQUEURS</b> France		5
<b>ST-GERMAIN</b> France 20%		5

## WHISKY & WHISKEY

<b>BLENDED &amp; DELUXE</b>	25ml
<b>JOHNNIE WALKER BLACK</b>	5.75
Blended Scotch (40%)	
<b>JOHNNIE WALKER BLUE</b>	24.95
Blended Scotch (40%)	
<b>MONKEY SHOULDER</b> Blended Scotch (40%)	5.75
<b>TOKI</b> Blended Japan (43%)	5.75
<b>NIKKA FROM THE BARREL</b>	8
Blended Japan (51.4%)	

<b>MALT</b>	25ml
<b>AUCHENTOSHAN 3 WOOD</b>	7
Single Malt, Lowland (43%)	
<b>GLENMORANGIE ORIGINAL</b>	5.75
Single Malt, Highland (40%)	
<b>15YO GLENDRONACH</b>	9
Highland (46%)	
<b>14YO OBAN</b>	12
Single Malt, Highland (43%)	
<b>12YO GLENFIDDICH</b>	5.75
Single Malt, Speyside (40%)	
<b>12YO MACALLAN DOUBLE CASK</b>	9
Single Malt, Speyside (40%)	
<b>14YO BALVENIE CARRIBEAN CASK</b>	9
Single Malt, Speyside (43%)	
<b>ABERLOUR A'BUNADH CASK STRENGTH</b>	12
Single Malt, Speyside (61.5%)	
<b>10YO LAPHROAIG</b> Single Malt, Islay (40%)	6.5
<b>10YO ARDBEG</b> Single Malt, Islay (46%)	6.5
<b>12YO BOWMORE</b> Single Malt, Islay (40%)	5.75
<b>16YO LAGAVULIN</b> Single Malt, Islay (43%)	12
<b>10YO TALISKER</b> Single Malt, Island (45.8%)	6.5
<b>COTSWOLDS</b> Single Malt, England (46%)	6
<b>10YO BUSHMILLS</b> Single Malt, Ireland (40%)	5.5

<b>AMERICAN WHISKEY</b>	25ml
<b>JACK DANIELS OLD NO.7</b> Tennessee (40%)	5.5
<b>BULLEIT</b>	5.5
Kentucky Straight Bourbon (45%)	
<b>L&amp;G WOODFORD RESERVE</b>	5.75
Kentucky Straight Bourbon (43.2%)	
<b>RITTENHOUSE 100 PROOF</b>	6
Straight Rye Whiskey (50%)	