

SEYMOUR'S PARLOUR

WHITE	125ml	Bottle
Gruner Veltliner Löss 2018, Stadt Krems, Austria	7	38
Greywacke Sauvignon Blanc 2018, Marlborough, NZ	9.5	50
Soave Classico Calvarino 2017, L.Pieropan, Veneto, Italy	12.5	56
Au Bon Climat Chardonnay 2017, Canada	13.5	72
ROSE	125ml	Bottle
Mas de Cadenet Côtes de Provence 2018, France	8	42
RED	125ml	Bottle
Rosso di Montepulciano 2018, Canneto, Tuscany, Italy	7	38
Crozes Hermitages Sens 2017, Domaine Fayolle	10	52
Chateau Larose Trintaudon 2014, Haut-Médoc, Bordeaux	12.5	65
Zumma Pinot Noir 17, Crittenden Est. Morn Pen, Vic, Aus	13.5	70
DESSERT WINE	125ml	Bottle
Quinta do Noval 10 Years Old Tawny Port	7.5	
CHAMPAGNE & SPARKLING	125ml	Bottle
Prosecco Brut NV, Conte Collalto, Itay	8	40
Nyetimber Cuvée Chérie Demi Sec NV, England	13.5	65
Champagne Jacques Picard Brut NV	13	65
Nyetimber Rosé NV, West Sussex	14.5	70
Nyetimber Blanc de Blancs 2013, Sussex & Hampshire		95
Champagne Veuve Fourny Rosé Le Cru NV		85
Champagne Charles Heidsieck Brut Millesime 2008		175

Please be aware that some dishes may contain traces of nut or dairy products.

Do ask your server for a full allergy menu with all allergens listed.

We add 12.5% optional service charge to your bill, but of course it is completely up to you.

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ABSINTHE (50ml)

Pernod (40%)	13
Jade Edouard (72%)	14
Jade 1901(68%)	18

GIN (50ml)

Bombay Sapphire (40%)	12
Star of Bombay (47.5%)	13
Hendricks (41.4%)	13
Kew Gardens (40%)	13
Roku Gin (43%)	12
Marylebone Gin (50.2%)	14
Fishers (44%)	14

RUM (50ml)

Myers Dark (40%)	11
Havana Selec. de Maestros (45%)	14
Plantation Pineapple (40%)	13
Bacardi Ocho (40%)	13.5
St. Teresa 1796 (40%)	14

BRANDY (50ml)

Courvoisier V.S.O.P (40%)	11
SomersetCiderBrandy,5yo(42%)	13
Paul Beau Hors d'Age (43%)	22
Bernard Gautier XO (40%)	25

VODKA (50ml)

Russian Standard (38%)	11
Grey Goose (40%)	14
Haku Vodka (40%)	12
Ogilvy (40%)	13
Konik's Tail (40%)	13

TEQUILA & MEZCAL (50ml)

Ocho Blanco (40%)	11
Ocho Reposado (40%)	12
Siete Misterios Mezcal (47.3%)	13
Vida Del Maguey (48%)	13
Patron Silver (40%)	13

BEER & CIDER

Braybrooke Keller Lager (4.8%)	– 6.5
Gipsy Hill Hepcat Session IPA (4.6%)	– 7
Aspall Draught Cider (5.5%)	– 5.5



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