



BIJOU
LOUNGE
BAR

AVAILABLE MONDAY TO SUNDAY 5PM-10:30PM

TO START

Lamb and taleggio sliders with truffle mayo	12
Chicken lollipops with blue cheese dressing	10
Cornish crab cakes with chilli lime sauce	12
Paneer and sweetcorn chilli fritters with mango mint sauce	7
Wild mushroom arancini with creamy spicy mayo	10

SALADS

Crispy duck and pomegranate salad with honey lime dressing	10/15
Burrata Pugliese with baby basil and San Marzano tomatoes	12
Chargrilled chicken, avocado and smoked crispy bacon salad	12/16

FROM THE HOT KITCHEN

British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo with hand-cut chips	18
Tandoori lamb cutlets	26
Our chicken shawarma Tabbouleh, batata harra (spicy potatoes), garlic mayo and chilli sauce	18
Lemon-infused Scottish salmon with garlic and paprika-roasted kale	18
Bijou club sandwich with hand-cut chips	18

SIDES

Garlic, rosemary and Parmesan fries	4
Steamed tenderstem broccoli	5

TO FINISH

Keylime cheesecake	8
Deconstructed tiramisu	8

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COCKTAILS

Lychee Martini 12
Bombay Sapphire gin, Kwai Feh lychee liqueur, elderflower, violette, lemon and cranberry

Watermelon Mule 11
Skyy vodka, watermelon juice, lime and Jamaican ginger beer

Strawberry & Rhubarb Fizz 12
Skyy vodka, rhubarb and rosehip cordial, strawberries, lemon and prosecco

G & G 12
Tanqueray gin, Lillet Blanc, apricot liqueur, lemon and ginger ale

The Passionate 12
Bombay Sapphire gin, Aperol, pink grapefruit juice, lemon and passionfruit syrup

Our Rum Punch 12
Combination of Havana 3 year and Gosling's rum, velvet falernum, pineapple juice, lime and Angostura bitters

Hazel Old Fashioned 12
Monkey Shoulder whiskey, Frangelico hazelnut liqueur, vanilla syrup, Angostura & Orange bitters and lemon oils

NON-ALCOHOLIC COCKTAILS

Raspberry & Lychee Sling 8
Lychee juice, mint, raspberries, lemon and soda water

Ginger Addiction 8
Ginger, kiwi, apple juice, vanilla, lemon and ginger beer

SPARKLING WINE BY THE GLASS **125ML**

Prosecco Extra Dry, Fantinel NV 9

Nyetimber Classic Cuvée Brut NV 12

CHAMPAGNE BY THE GLASS**Brut**

Moët & Chandon Brut Impérial NV 14

WINES BY THE GLASS **175ML** **CARAFE**

Also available in 125ml measures

WhiteVeramonte Reserva (Chardonnay) 8 23
Casablanca Valley, Chile 2022Élevé (Marsanne, Viognier) 8.5 25
France 2022Corte Vigna (Pinot Grigio) 9 27
Provincia di Pavia, Italy 2021Dashwood (Sauvignon Blanc) 10 30
Marlborough, New Zealand 2022Gavi di Gavi 'Toledana', 11 33
Domini Villa Lanata (Cortese)
Piemonte, Italy 2020**Red**Veramonte Reserva (Carménère) 8 23
Colchagua Valley, Chile 2020Errázuriz (Cabernet Sauvignon) 8.5 25
Aconcagua Valley, Chile 2021Rare Vineyards (Pinot Noir) 9 27
France 2021Don Jacobo Rioja Crianza Tinto, 10 30
Bodegas Corral
(Tempranillo, Garnacha)
Rioja, Spain 2018Portillo (Malbec) 11 33
Uco Valley, Mendoza, Argentina 2021**Rosé**Veramonte Reserva Rosé (Pinot Noir) 8 23
Casablanca Valley, Chile 2021Belvino Rosé (Pinot Grigio) 9 27
Veneto, Italy 2021

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DESSERT WINE**125ML**

Château Grand-Jauga 37.5cl 8
(Sémillon, Sauvignon Blanc, Muscadelle)
Sauternes, Bordeaux, France 2016

BEER & CIDER**BOTTLE**

Peroni 5.75

Heineken 5.75

Meantime Pale Ale 5.75

Magners Irish Cider 5.75

SOFT

Bottled water 5.5

Acqua Panna still water

S.Pellegrino sparkling water

Juices 4.5

Fresh orange

Fresh apple

Fresh grapefruit

Cranberry

Tomato

Sparkling 4.5

Lemonade

Tonic water

Slimline tonic

Coke

Diet Coke

SPARKLING WINE**BOTTLE**

Prosecco Extra Dry, Fantinel NV 45

Nyetimber Classic Cuvée Brut NV 65

CHAMPAGNE**Brut**

Moët & Chandon Brut Impérial NV 80

Veuve Clicquot Brut NV 95

Bollinger Special Cuvée Brut NV 100

Rosé

Moët & Chandon Rosé Impérial NV 95

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WINES**BOTTLE****White**

Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2022	30
Élevé (Marsanne, Viognier) France 2022	32
Corte Vigna (Pinot Grigio) Provincia di Pavia, Italy 2021	34
Recoleta, Bodega Lorca (Pedro Ximenez) Mendoza, Argentina 2020	36
Dashwood (Sauvignon Blanc) Marlborough, New Zealand 2022	40
Gavi di Gavi 'Toledana', Domini Villa Lanata (Cortese) Piemonte, Italy 2020	46
Yering Station, Village Chardonnay (Chardonnay), Yarra Valley, Australia 2021	52
Sancerre, La Gravelière Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2022	65
Chablis, Domaine Jean Defaix (Chardonnay) Burgundy, France 2022	70

Red

Veramonte Reserva (Carménère) Colchagua Valley, Chile 2020	30
Errázuriz (Cabernet Sauvignon) Aconcagua Valley, Chile 2021	32
Rare Vineyards (Pinot Noir) France 2021	34
Côtes du Rhône 'Gentilhomme', Ogier (Grenache, Syrah) Rhône, France 2021	36
Borgo Tesis, Fantinel (Cabernet Sauvignon) Friuli, Italy 2020	38
Don Jacobo Rioja Crianza Tinto, Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2018	40
Portillo (Malbec) Uco Valley, Mendoza, Argentina 2021	46
Fleurie, Pascal Clément (Gamay) Burgundy, France 2020	55
Château Pey La Tour Réserve du Château Bordeaux Supérieur (Merlot, Cabernet Sauvignon, Petit Verdot, Cabernet Franc), Bordeaux, France 2018	60
Gocce, Primitivo di Manduria (Primitivo) Feudi Salentini, Puglia, Italy 2019	65
Mordecai, Banshee Wines (Cabernet Sauvignon, Grenache, Merlot, Zinfandel, Barbera), California, USA 2020	70
Côte de Beaune Villages (Pinot Noir) Domaine Roux Père & Fils, Roches Blanches Roux, Burgundy, France 2020	75
Châteauneuf-du-Pape, Les Clés de la Tour, Organic, Ogier (Grenache, Syrah, Carignan) Rhône, France 2020	95

Rosé

Veramonte Reserva Rosé (Pinot Noir) Casablanca Valley, Chile 2021	30
Belvino Rosé (Pinot Grigio) Veneto, Italy 2021	34

DESSERT WINE

Château Grand-Jauga 37.5cl (Sémillon, Sauvignon Blanc, Muscadelle) Sauternes, Bordeaux, France 2016	30
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SPIRIT SELECTION

50ML

Also available in 25ml measures

Vodka

Skyy	7.5
Ketel One	8.5
Belvedere	9.5
Grey Goose	10
Cîroc	11

Gin

Bombay Sapphire	7.5
Tanqueray	8
Hendrick's	9.5
Sipsmith	10

Rum

Bacardi Carta Blanca	7.5
Havana 3 year	8
Appleton Estate	8
Havana 7 year	9

Scotch

Single Malt

Glenmorangie 10 year	9.5
Glenlivet Founder's Reserve	10
Talisker 10 year	11
Laphroaig 10 year	12
Oban 14 year	18
Lagavulin 16 year	18

Blended

Monkey Shoulder	8.5
Chivas Regal 12 year	9
Johnnie Walker Black Label	10
Johnnie Walker Gold Label	16

Irish

Jameson	8
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American

Maker's Mark	8.5
Wild Turkey	9
Jack Daniel's	9
Woodford Reserve	10

Tequila

Jose Cuervo Especial Plata	8
Jose Cuervo Tradicional	11

Cognac

Courvoisier VS	9.5
Hennessy VS	10
Courvoisier VSOP	12
Rémy Martin VSOP	12

Liqueurs / Digestifs

Disaronno Amaretto	8
Baileys	8
Tia Maria	8
Sambuca	8

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LOOSE LEAF TEA

English Breakfast	4.5
Jasmine	4.5
Earl Grey	4.5
Fresh mint and lemon	4.5
Green Sencha	4.5
Rosehip and Hibiscus	4.5

COFFEE

Filter coffee	4.5
Latte	4.5
Decaffeinated	4.5
Macchiato	4.5
Espresso	4.5
Mocha	4.5
Cappuccino	4.5
Double espresso	4.8
Rococo chocolate (award-winning organic drinking chocolate with a creamy finish)	6

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