

— BISON BAR —

COGNAC, ARMAGNAC, CALVADOS

ALL 50ML

BARON
DE SIGOGNAC ARMAGNAC 10YO
14

DUPONT CALVADOS VSOP
14

HENNESSY VS
12

HENNESSY FINE DE COGNAC
16

HENNESSY XO
31.5

HENNESSY PARADIS
78

HENNESSY PARADIS IMPERIAL
190

RICHARD HENNESSY
325

RÉMY MARTIN XO
31.50

LOUIS XIII
DE RÉMY MARTIN
230

— BISON BAR —

CIGARS

AVAILABLE

PLEASE ASK TO SEE OUR CIGAR MENU

ALCOHOLS BY VOLUME

CHAMPAGNE	12% - 13%	VODKA	35% - 40%
WHITE WINE	12% - 13%	RUM	37% - 63%
RED WINE	12% - 14%	WHISKY	40% - 54%
BEER	3.5% - 6%	TEQUILA	38% - 40%
GIN	40% - 50%		

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING
PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS
(25ML AND 35ML SERVES AVAILABLE FOR SPIRITS AND 175ML FOR WINES)
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL
ALL PRICES INCLUDE VAT

— BISON BAR —

BISON BAR

CHAMPAGNE / SPARKLINGS	2 - 3
WINE	4
HOME HOUSE FAMOUS	5
SWEET YET SUMPTUOUS	6
FRUITY & REFRESHING	7
CLASSICS WITH A TOUCH	8
BESPOKE	9
ALL DAY MENU	10 - 11
NON-ALCOHOLIC	12
BEER	13
GIN	13
VODKA	14
TEQUILA AND MEZCAL	15
RUM AND CACHAÇA	16
MALT WHISKY	17
BLENDED WHISKY	18
JAPANESE WHISKY	18
CANADIAN AND IRISH WHISKEY	19
AMERICAN WHISKEY	19
COGNAC, ARMAGNAC, CALVADOS	20
CIGARS	20

Home House

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— BISON BAR —

CHAMPAGNE

BY THE GLASS

- MOËT & CHANDON
BRUT IMPERIAL NV
12.5
- MOËT & CHANDON, ROSÉ IMPERIAL NV
17
- VEUVE-CLICQUOT PONSARDIN
YELLOW LABEL, BRUT NV
18
- RUINART BLANC DE BLANCS, BRUT NV
23
- RUINART ROSÉ, BRUT NV
23

BY THE BOTTLE

MOËT & CHANDON

- MOËT & CHANDON, BRUT IMPERIAL NV
65 BOTTLE / 140 MAGNUM
- MOËT & CHANDON, ROSÉ IMPERIAL NV
90 BOTTLE / 200 MAGNUM

VEUVE CLICQUOT

- VEUVE CLICQUOT PONSARDIN,
YELLOW LABEL, BRUT NV
95 BOTTLE / 200 MAGNUM
- VEUVE CLICQUOT PONSARDIN, ROSÉ NV
135

RUINART

- RUINART BLANC DE BLANCS, BRUT NV
135 BOTTLE / 270 MAGNUM
- RUINART ROSÉ, BRUT NV
135

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— BISON BAR —

CANADIAN AND IRISH WHISKEY

ALL 50ML

- CANADIAN CLUB
(CANADA) 10.5
- BUSHMILLS
SINGLE MALT
10YO
(IRELAND) 10.5

- CROWN ROYAL
(CANADA) 12
- JAMESON
(IRELAND) 10.5

— BISON BAR —

AMERICAN WHISKEY

ALL 50ML

- | | |
|----------------------------------|----------------------------|
| BULLEIT BOURBON
10.5 | NOB CREEK 9YO
10.5 |
| BULLEIT RYE
12 | MAKER'S MARK
10.5 |
| BLANTON'S GOLD EDITION
17 | MAKER'S MARK 46
16 |
| BOOKER'S BOURBON 7YO
21 | MICHTER'S RYE
17 |
| EAGLE RARE 10YO
12 | MICHTER'S BOURBON
17 |
| JACK DANIELS
10.5 | WOODFORD RESERVE
11.5 |
| JACK DANIELS SINGLE BARREL
15 | WOODFORD RESERVE RYE
18 |

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING
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— BISON BAR —

BLENDED WHISKY

ALL 50ML

CHIVAS REGAL 12YO
10.5

DEWAR'S 12YO
12

JOHNNIE WALKER
PLATINUM

30

CHIVAS REGAL 18YO
16

JOHNNIE WALKER
BLACK 12YO
10.5

JOHNNIE WALKER
KING GEORGE V

78

CHIVAS ROYAL
SALUTE 21YO
32

JOHNNIE WALKER
GOLD 18YO
20

MONKEY SHOULDER
10.5

CHIVAS REGAL 25YO
47

JOHNNIE WALKER
BLUE
42

— BISON BAR —

JAPANESE WHISKY

ALL 50ML

HAKUSHU DR
(JAPAN) 20

YAMAZAKI DR
(JAPAN) 19

HIBIKI HARMONY
(JAPAN) 18

HAKUSHU 12YO
(JAPAN) 25

YAMAZAKI 12YO
(JAPAN) 24

HIBIKI 17YO
(JAPAN) 32

HAKUSHU 18YO
(JAPAN) 58

YAMAZAKI 18YO
(JAPAN) 57

HIBIKI 30YO
(JAPAN) 250

(25ML AND 35ML SERVES AVAILABLE FOR SPIRITS AND 175ML FOR WINES)
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL
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— BISON BAR —

CHAMPAGNE

BY THE BOTTLE

BILLECART-SALMON

BILLECART-SALMON, BRUT ROSÉ NV
150

DOM PÉRIGNON

DOM PÉRIGNON, BRUT 2009
290

DOM PÉRIGNON, ROSÉ, BRUT, ÉPERNAY 2004
530

LOUIS ROEDERER

LOUIS ROEDERER, BRUT NV
90

LOUIS ROEDERER, CRISTAL, BRUT, REIMS 2009
340

LOUIS ROEDERER, CRISTAL ROSÉ, BRUT, REIMS 2007
600

KRUG

KRUG GRAND CUVÉE NV
325

KRUG VINTAGE 2003
520

SPARKLING WINE

PROSECCO DOC, SACCHETTO, SPUMANTE BRUT, VENETO, ITALY NV
9.5 / 47

HATTINGLEY VALLEY, CLASSIC RESERVE, HAMPSHIRE, ENGLAND NV
11 / 60

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING
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WINE LIST

BY THE GLASS 175ML / BOTTLE

ROSE

PROVENCE ROSE DOMAINE DE TRIENNES, IGP VAR
FRANCE 2016 10.5 / 39

BANDOL ROSÉ, DOMAINE LA SUFFRÈNE PROVENCE, FRANCE 2016 13.5 / 54

WHISPERING ANGEL, CHÂTEAU D'ESCLANS
CÔTES DE PROVENCE, FRANCE 2017 69

ROCK ANGEL, CHÂTEAU D'ESCLANS
CÔTES DE PROVENCE, FRANCE 2016 82

PROVENCE ROSÉ, DOMAINE OTT, CLOS MIREILLE, COEUR DE GRAIN
CÔTES DE PROVENCE, FRANCE 2016 93

WHITE

PÉ BRANCO, HERDADE DO ESPORÃO
ALENTEJO, PORTUGAL 2016 7.50 / 27

VERMENTINO, VV, LES ARCHERES, IGP PAYS D'OC, FRANCE 2016 9 / 35

RIESLING 'QUEEN OF WHITES', TROCKEN, TESCH
NAHE, GERMANY 2016 11.5 / 45

PINOT GRIGIO, MARJAN SIMCIC
GORISKA BRDA, SLOVENIA 2016 13.5 / 50

SANCERRE 'CHÊNE DU ROY'
DOMAINE P. GIRAULT, LOIRE, FRANCE 2017 15 / 57

CHABLIS, VIEILLES VIGNES
DOMAINE SAVARY, BURGUNDY, FRANCE 2013 16 / 61

SAUVIGNON BLANC, CLOUDY BAY
MARLBOROUGH, NEW ZEALAND 2017 19 / 76

RED

CASTELÃO, ST ISIDRO DE PEGOES, SETUBAL, PORTUGAL 2016 7.50 / 27

LA PETITE SYRAH, MAS MONTEL
PAYS DU GARD, FRANCE 2016 9 / 33

RIOJA RESERVA, RAMON BILBAO, SPAIN 2012 11.5 / 42

SHIRAZ/CINSAULT, EXTREME VINEYARDS
BONFIRE HILL, WESTERN CAPE, SA 2015 13 / 48

PINOT NOIR, 'LE BOURGOGNE'
DOMAINE CHANSON, BURGUNDY, FRANCE 2015 15 / 56

MALBEC, TERRAZAS DE LOS ANDES
MENDOZA, ARGENTINA 2016 18 / 67

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MALT WHISKY

ALL 50ML

ARDBEG 10YO
(ISLAY) 13.5

BALVENIE 12YO DOUBLEWOOD
(SPEYSIDE) 17

BALVENIE 17YO DOUBLEWOOD
(SPEYSIDE) 32

BRUHLADDICH
CLASSIC LADDIE
(ISLAY) 16

BRUHLADDICH
PORT CHARLOTTE
(ISLAY) 18

BRUHLADDICH
OCTOMORE
(ISLAY) 37

CRAGGANMORE 12YO
(SPEYSIDE) 10.5

CRAIGELLACHIE 17YO
(SPEYSIDE) 28

DALWHINNIE 15YO
(HIGHLANDS) 14

GLENFIDDICH 12YO
(SPEYSIDE) 13

GLENFIDDICH 15YO
(SPEYSIDE) 17

GLENFIDDICH 18YO
(SPEYSIDE) 20

GLENLIVET FOUNDER'S
RESERVE
(SPEYSIDE) 13

GLENMORANGIE 10YO
(HIGHLANDS) 12

GLENMORANGIE 18YO
(HIGHLANDS) 27

GLENMORANGIE SIGNET
(HIGHLANDS) 28

GLENMORANGIE 25YO
(HIGHLANDS) 72

HIGHLAND PARK 12YO
(ISLANDS) 13

LAPHROAIG 10YO
(ISLAY) 15

LAGAVULIN 16YO
(ISLAY) 19

MACALLAN DOUBLE CASK 12YO
(SPEYSIDE) 16

MACALLAN RARE CASK
(SPEYSIDE) 43

MORTLACH 18YO
(SPEYSIDE) 53

OBAN 14YO
(HIGHLANDS) 18

TALISKER 10YO
(ISLE OF SKYE) 13

TALISKER STORM
(ISLE OF SKYE) 15

— BISON BAR —

RUM AND CACHAÇA

ALL 50ML

BACARDI CARTA BLANCA
(PUERTO RICO) 10.5

BACARDI CARTA ORO
(PUERTO RICO) 10.5

BACARDI OAKHEART
(PUERTO RICO) 10.5

BACARDI 8YO
(PUERTO RICO) 11.5

DIPLOMATICO MANTUANO
(VENEZUELA) 13

**DIPLOMATICO RESERVA
EXCLUSIVA**
(VENEZUELA) 17

DIPLOMATICO AMBASSADOR
(VENEZUELA) 47

EL DORADO 15YO
(GUYANA) 19

HAVANA CLUB 7YO
(CUBA) 11.5

HAVANA CLUB 15YO
(CUBA) 36

KRAKEN BLACK SPICED RUM
(CARIBBEAN) 12

LEBLON CACHAÇA
(BRAZIL) 11.5

MOUNT GAY BLACK BARREL
(BARBADOS) 11.5

MOUNT GAY XO
(BARBADOS) 16.5

RON ZACAPA 23
(GUATEMALA) 16.5

RON ZACAPA XO
(GUATEMALA) 27.5

RUM ANGOSTURA 1919
(TRINIDAD) 11.5

WRAY AND NEPHEW
(JAMAICA) 11.5

— BISON BAR —

HOME HOUSE FAMOUS

ALL AT 14

BLACK BISON

KETEL ONE VODKA SHAKEN WITH CRÈME DE MÛRE, BLACKBERRY PURÉE, APPLE JUICE, BALANCED WITH LIME AND VANILLA SYRUP. A HOME HOUSE CLASSIC THAT NEEDS NO INTRODUCTION.

BOBBY DE NIRO

TANQUERAY GIN, APRICOT LIQUEUR, LEMON, ORGANIC APRICOT JAM, EGG WHITE, LAVENDER AND A TOUCH OF ORANGE BITTERS. SERVED STRAIGHT UP. FINESSE AND LUXURY IN A DRINK.

CHURCHILL'S FAVOURITE

ARBEG 10YO WHISKY STIRRED TO PERFECTION WITH ANTICA FORMULA, GRAND MARNIER AND SPIKED WITH BITTERS. SERVED UP WITH AN ORANGE TWIST. SMOKY YET SATISFYING!

THE BLACK CHAMPAGNE

A FUSION OF BLACKBERRIES, CHAMBORD AND CHAMPAGNE. ANOTHER HOME HOUSE CLASSIC COCKTAIL THAT HAS STOOD THE TEST OF TIME.

BARREL PUNCH

BACARDI ORO, LIME, SUGAR, PASSION FRUIT, PINEAPPLE JUICE AND A DASH OF BITTERS. FINISHED WITH A SPRIG OF MINT, AND A LIGHT DUSTING OF GRATED NUTMEG. A SERIOUSLY TASTY DRINK!

BERRY FIZZ

SHARING COCKTAIL

AT 42

KETEL ONE VODKA, CHAMBORD, LEMON JUICE, FRESH RASPBERRIES AND HONEY, TOPPED WITH PROSECCO. VERY BERRY AND PERFECT FOR SHARING.

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SWEET YET SUMPTUOUS

ALL AT 14

BITTERSWEET SYMPHONY

A BLEND OF AMARETTO, AMARO RAMAZZOTTI, ORANGE MARMALADE, LEMON AND PINEAPPLE JUICES, RESULTING IN A BITTERSWEET INVENTION. WE SHAKE IT ... YOU ENJOY IT!

EL CASTILLO

EL JIMADOR TEQUILA WITH DRAMBUIE, LIME, GRAPEFRUIT, A DASH OF AGAVE FOR A SWEETER TASTE AND SHISO LEAVES GIVING A TANGY NOTE. THIS DRINK IS THE PERFECT EXAMPLE OF A COCKTAIL WHERE ALL THE INGREDIENTS WORK TOGETHER IN PERFECT HARMONY.

GOLDEN LANCEHEAD

HENNESSY VS, GREEN CHARTREUSE, APRICOT LIQUEUR, PINEAPPLE JUICE, LEMON AND SUGAR ARE ALL SHAKEN TOGETHER. THIS CONCOCTION IS A NICE BALANCE BETWEEN SWEET, TART AND STRONG. IT HAS THE CHARACTER OF A TROPICAL COCKTAIL WITH UNEXPECTED FLAVOURS.

PEARLESS

A BEAUTIFULLY BALANCED COCKTAIL, COMBINING FRUIT TEA INFUSED KETEL ONE SHAKEN WITH DUPONT CALVADOS, PEAR PURÉE, LEMON JUICE, SUGAR SYRUP AND EGG WHITE. A REAL EQUABILITY OF FLAVOURS.

GINGER BULLEIT

THIS EXCITING MIXTURE COMBINES BULLEIT RYE, CRÈME DE FRAMBOISE, APPLE AND LEMON JUICES, FRESH GINGER AND SAGE SWEETENED WITH HONEY WATER. CANDIED GINGER GARNISH TAKES THE COCKTAIL TO ANOTHER LEVEL.

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TEQUILA AND MEZCAL

ALL 50ML

DON JULIO BLANCO

14.5

ILEGAL JOVEN MEZCAL

14.5

DON JULIO REPOSADO

17

ILEGAL REPOSADO MEZCAL

18

DON JULIO ANEJO

19

ILEGAL ANEJO MEZCAL

21

DON JULIO 1942

42

JOSÉ CUERVO RESERVA

DE LA FAMILIA

27

DERRUMBES OAXACA MEZCAL

17

PATRON XO

10.5

DERRUMBES MICHUACAN MEZCAL

17

PATRON REPOSADO

17

EL JIMADOR SILVER

10.5

PATRON ANEJO

21

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING
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— BISON BAR —

VODKA

ALL 50ML

BELUGA NOBLE
(RUSSIA) 12.5

BELUGA GOLD LINE
(RUSSIA) 37

BELVEDERE
(POLAND) 11.5

BELVEDERE UNFILTERED
(POLAND) 12.5

CÎROC
(FRANCE) 13.5

CHASE VODKA
(ENGLAND) 10.5

CRYSTAL HEAD
(CANADA) 15.5

GREY GOOSE
(FRANCE) 12.5

**GREY GOOSE
CITRON, LA POIRE,
L'ORANGE**
(FRANCE) 12.5

KONIK'S TAIL
(POLAND) 10.5

KETEL ONE
(HOLLAND) 10.5

KETEL ONE CITROEN
(HOLLAND) 10.5

STOLICHNAYA ELIT
(LATVIA) 18.5

ZUBROWKA BISON GRASS
(POLAND) 10.5

— BISON BAR —

FRUITY & REFRESHING

ALL AT 14

CORALITA

A COMBINATION OF EL JIMADOR TEQUILA, GRAPEFRUIT AND LEMON JUICES, GALLIANO, AGAVE SYRUP. TOPPED WITH SODA AND A BLACK SALT RIM. PUNCHY YET REFRESHING!

LAVENDER COLLINS

LAVENDER INFUSED TANQUERAY GIN, LEMON JUICE, SUGAR, A DASH OF CRÈME DE VIOLETTE AND FINISHED WITH LIGHT TONIC. LIGHT AND REVITALISING.

SCOTTISH HIGHLAND

A SIMPLE MIX OF JOHNNIE WALKER BLACK LABEL, ST. GERMAIN LIQUEUR AND FRESH MINT TOPPED WITH SODA. SCOT OR NOT, THIS DRINK IS FOR EVERYONE!

A LOVE AFFAIR

A PERFECT MIX OF KETEL ONE VODKA AND ELDERFLOWER CORDIAL WITH CRUSHED BERRIES AND A HEALTHY MEASURE OF MOËT & CHANDON TO FINISH. SIT BACK, RELAX AND ENJOY THE BUBBLES.

SPRING FLING

BELVEDERE VODKA AND LICOR 43 ARE BLENDED TOGETHER WITH MANGO AND STRAWBERRY PURÉE. A SPLASH OF MOËT MAKES THIS A REFINED, REFRESHING AND TOTALLY DELECTABLE COCKTAIL.

HOME HOUSE PUNCH

SHARING COCKTAIL

AT 42

ENJOYABLE SHARING COCKTAIL WHICH COMBINES BACARDI RUM WITH AMARETTO DISARONNO, CHERRY LIQUEUR, FRESH LIME AND PINEAPPLE JUICES.

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— BISON BAR —

CLASSICS WITH A TOUCH

ALL AT 14

ZACAPA OLD FASHIONED

A DELICIOUS TWIST ON A CLASSIC COCKTAIL. RUM LOVERS AGREE THAT ONE OF THE BEST WAYS TO INTRODUCE A NOVICE TO THE SPIRIT'S COMPLEXITY IS TO START AT THE BEGINNING WITH AN OLD FASHIONED.

GRANDE NAPOLEON

TANQUERAY GIN STIRRED WITH MANDARIN NAPOLEON AND DUBONNET ROUGE, SPIKED WITH PEACH BITTERS. SPICE UP YOUR ROUTINE WITH THIS INTERESTING CONCOCTION THAT EVERY COCKTAIL CONNOISSEUR NEEDS TO TASTE.

ORIENTAL SOUR

OUR VERY OWN VARIATION OF THE CLASSIC AND FAMOUS WHISKEY SOUR. HAKUSHU DISTILLER'S RESERVE WITH A TOUCH OF MATCHA GREEN TEA, WELL BALANCED WITH LEMON JUICE AND SUGAR SYRUP. GENTLY SMOKY AND SOUR WITH CRISP AND VIBRANT FLAVOURS, IT WILL ENLIVEN AND LIBERATE YOUR SENSES.

OLD CUBAN REVISED

A BRIGHT AND EXOTIC TWIST ON A CLASSIC COMBINING BACARDI ORO RUM WITH BABY BASIL, FRESH MINT, LIME JUICE AND SUGAR, FINISHED WITH CHAMPAGNE. THE RESULT IS A BRIGHT AND COLOURFUL DRINK PACKED WITH AN EXOTIC AND FRESH PUNCH.

FRENCH KISS

A BALANCED MIX OF KETEL ONE VODKA AND CHAMBORD WITH A HINT OF BÉNÉDICTINE, PINEAPPLE JUICE, RASPBERRY PURÉE, LEMON JUICE AND SUGAR SYRUP. AN UNUSUAL BEAUTY.

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— BISON BAR —

BEER

ASPALL CIDER
(ENGLAND) 7

BIRRA MORETTI
(ITALY) 6

GUINNESS
(IRELAND) 6

HOP HOUSE 13
(IRELAND) 6

HEINEKEN
(HOLLAND) 6

MEANTIME PALE ALE
(ENGLAND) 6

THEAKSTON'S
OLD PECULIAR
(ENGLAND) 7

— BISON BAR —

GIN

ALL 50ML

BATHTUB NAVY
STRENGTH
(ENGLAND) 14.5

BEEFEATER 24
(ENGLAND) 12.5

BOMBAY SAPPHIRE
(ENGLAND) 10.5

BROCKMANS GIN
(SCOTLAND) 13

GIN MARE
(SPAIN) 14.5

HAYMAN'S OLD TOM
(ENGLAND) 11.5

HENDRICK'S
(SCOTLAND) 12.5

MARTIN MILLER'S
(ENGLAND) 12

MONKEY 47
(GERMANY) 16

OXLEY GIN
(ENGLAND) 19

ROKU GIN
(JAPAN) 12

STAR OF BOMBAY
(ENGLAND) 13.5

SIPSMITH
(ENGLAND) 12.5

TANQUERAY
(SCOTLAND) 10.5

TANQUERAY NO 10
(SCOTLAND) 13.5

THE BOTANIST
(SCOTLAND) 13.5

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING
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— BISON BAR —

NON-ALCOHOLIC

BLOODY SHAME 7

THE CLASSIC BLOODY MARY WITHOUT ALCOHOL.
LEMON AND TOMATO JUICE MIXED
WITH OUR VERY OWN SPICE MIX.

ART DECO 7

FRESH ORANGE JUICE MIXED WITH PEACH,
RASPBERRY, AND BALANCED WITH FRESH LIME JUICE
AND VANILLA SUGAR.

STRAWBERRY MUSE 9

A COMBINATION OF SEEDLIP SPICED 94 ,FRESH MINT,
LIME JUICE, STRAWBERRY PURÉE AND SUGAR. THIS IS
EVEN BETTER THAN THE ALCOHOLIC VERSION OF THE
DRINK. VERY REFRESHING!

MELA VERDE 9

DELICATE FLORAL AND HERBAL FLAVOURS IN SEEDLIP
GARDEN 108 MIXED WITH CUCUMBER, BAY LEAVES, APPLE,
SUGAR, LIME AND EGG WHITE.

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— BISON BAR —

BESPOKE

THE GREAT DICTATOR 46

RON ZACAPA X0 STIRRED WITH CARPANO ANTICA
FORMULA AND GRAND MARNIER SERVED IN A ROCK GLASS OVER
AN ICE BALL. OUR HOMAGE TO THE
COCKTAIL AND THE MAN WHO INSPIRED IT.

VESPER 46

BELUGA GOLD LINE VODKA STIRRED WITH TANQUERAY 10 AND
LILLET BLANC, STRAINED IN A ROCKS GLASS WITH LEMON
TWIST. FROM RUSSIA WITH LOVE.

TEQUILA NEW FASHION 46

AN OLD FASHIONED MADE WITH TEQUILA, NEED WE SAY MORE?
DON JULIO 1942 TEQUILA STIRRED DOWN LOVINGLY WITH
A TOUCH OF AGAVE NECTAR AND A SPLASH OF ANGOSTURA
BITTERS, SERVED ON THE ROCKS WITH ORANGE
AND LEMON TWISTS.

XO RIVIERA 46

HENNESSY X0 COGNAC SERVED WITH PURE WATER OVER
CRACKED ICE AND ORANGE ZEST.

THE KING'S FASHIONED 84

JOHNNIE WALKER KING GEORGE V STIRRED WITH AN ANGOSTURA
BITTERS SOAKED SUGAR CUBE AND SERVED OVER A HAND
CRAFTED ICE BALL.
OUR KING OF COCKTAILS!

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING
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ALL DAY MENU

SMALL PLATES

OLIVES	5
TRUFFLE AND PARMESAN FRIES (V)	7
CHEESE FRITTERS WITH HONEY, QUINCE AND THYME (V)	7
BLACK PEPPER SQUID WITH SAFFRON AÏOLI	8
HOT CHORIZO SAUSAGES WITH SMOKED TOMATO CHUTNEY	9
BUTTERMILK FRIED CHICKEN WITH LIME, CORIANDER SOUR CREAM AND HOT SAUCE	9

SALADS & SANDWICHES

CAESAR SALAD WITH KALE, RADISH AND GEM LETTUCE, TOPPED WITH ROAST CHICKEN, CARASAU BREAD AND AGED PARMESAN	16
CHOPPED SALAD WITH BEETROOT, GEM LETTUCE, PEAS, CHERRY TOMATOES, AVOCADO, BACON, DICED CHICKEN AND CASHEL BLUE CHEESE (VG)	16
ROASTED PUMPKIN, QUINOA AND PISTACHIO SALAD WITH RED PESTO DRESSING (VG)	14
BURRATA WITH ASPARAGUS, PEA AND MINT (V)	16
HOME HOUSE CLUB CHARGRILLED CHICKEN, TOMATO, EGG MUSTARD MAYONNAISE, AVOCADO, BACON AND LETTUCE (V)	15
GRILLED CHEESE SANDWICH WITH GRUYÈRE, MATURE CHEDDAR, SWEET APPLE CHUTNEY AND MUSTARD ON SOURDOUGH (V)	13
HOT SALT BEEF ON CARAWAY BREAD WITH GHERKINS, ENGLISH MUSTARD AND BEETROOT RELISH	15

(V) VEGETARIAN (VG) CAN BE MADE VEGAN
(GF) GLUTEN FREE (SF) SUGAR FREE

FOOD ALLERGIES AND INTOLERANCES – BEFORE ORDERING
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ALL DAY MENU

SHARING PLATTERS

6 MALDON ROCK OYSTERS WITH CABERNET SAUVIGNON SHALLOT VINEGAR AND LEMON	20
MARKET FRESH CRUDITÉS WITH SOFT BOILED QUAIL EGGS, AGED PARMESAN CHUNKS AND HERB CRÈME FRAÎCHE (VG)	25
ENGLISH CHARCUTERIE WITH HOME MADE PICKLES AND CHARGRILLED SOURDOUGH BREAD	30
HOT FISH PLATTER GRILLED SCALLOPS WITH CHILLI BUTTER, SMOKED HADDOCK FISHCAKES, CRISPY SQUID AND CHARGRILLED PRAWNS, GINGER DIP AND SEAWEED TARTARE SAUCE	35

HOME HOUSE CLASSICS

HOME HOUSE BURGER MELTED GRUYÈRE, AGED BEEF PATTY, CLASSIC BURGER SAUCE, FRIED ONIONS AND SLICED PICKLES	18
FISH AND CHIPS BEER BATTERED COD AND PICKLED ONION RINGS, HAND CUT CHIPS, TARTARE SAUCE AND MALT VINEGAR INFUSED SEA SALT	16
MACARONI CHEESE WITH TRUFFLE, GRUYÈRE, MOZZARELLA AND MATURE CHEDDAR (VG)	12
HOME HOUSE SLIDERS AGED BEEF PATTIES, MELTED GRUYÈRE AND TOMATO RELISH ON BRIOCHE BUNS	17

SWEETS

VANILLA CRÈME BRÛLÉE WITH RHUBARB	6
PASSION FRUIT AND MANGO JELLY WITH LIME SHORTBREAD	6
HOME HOUSE CHOCOLATE BROWNIE WITH CARAMELISED PECANS AND MAPLE ICE CREAM (GF)	6
DARK CHOCOLATE TRUFFLES	5
WHITE CHOCOLATE ABSINTHE INFUSED GOLD TRUFFLES	5
EARL GREY CHAI SPELT CAKE BITES (SF)	5

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL
ALL PRICES INCLUDE VAT