

— BISON BAR —

BISON BAR

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Home House

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 —

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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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

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WINE LIST

BY THE GLASS 175ML / BOTTLE

ROSE

- LES QUATRE TOURS, COTEAUX D'AIX EN PROVENCE,
FRANCE 2017 10.5 / 39
- BANDOL ROSÉ, DOMAINE LA SUFFRÈNE PROVENCE, FRANCE 2017 13.5 / 54
- WHISPERING ANGEL, CHÂTEAU D'ESCLANS
CÔTES DE PROVENCE, FRANCE 2017 69
- ROCK ANGEL, CHÂTEAU D'ESCLANS
CÔTES DE PROVENCE, FRANCE 2017 82
- PROVENCE ROSÉ, DOMAINE OTT, CLOS MIREILLE, COEUR DE GRAIN
CÔTES DE PROVENCE, FRANCE 2017 93

WHITE

- PÉ BRANCO, HERDADE DO ESPORÃO
ALENTEJO, PORTUGAL 2017 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, JEAN PIERRE AT ALEXANDRE ELLEVIN,
BURGUNDY, FRANCE 2016 16.5 / 61
- SAUVIGNON BLANC, CLOUDY BAY
MARLBOROUGH, NEW ZEALAND 2017 19 / 76

RED

- KRATOŠIJA, VINARSKA VIZBA,
TIKVEŠ, SKOPJE, MACEDONIA 2017 7.50 / 27
- MONTEPULCIANO D'ABRUZZO 'MONTIPAGANO'
UMANI RONCHI, ITALY 2017 9 / 33
- RIOJA RESERVA, RAMON BILBAO, SPAIN 2014 11.5 / 42
- SHIRAZ/CINSAULT, EXTREME VINEYARDS
BONFIRE HILL, WESTERN CAPE, SA 2016 13 / 48
- CHÂTEAU CAILLETEAU BERGERON 'PRESTIGE'
BLAYE - CÔTES DE BORDEAUX, FRANCE 2014 15 / 57
- 'BOURGOGNE', PINOT NOIR DOMAINE R. ROSSIGNOL CHANGARNIER, FRANCE 2014
16.5 / 61
- MALBEC, TERRAZAS DE LOS ANDES MENDOZA, ARGENTINA 2016 18 / 67

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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

ARDBEG 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.

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS

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SWEET YET SUMPTUOUS

ALL AT 14

NIGHTS IN MEXICO

DON JULIO REPOSADO STIRRED WITH COFFEE LIQUEUR, SUZE AND CHOCOLATE BITTERS. WITH A GREAT BALANCED TASTE OF SWEETNESS AND SPICE, THIS COCKTAIL IS DESTINED TO BE A CLASSIC!

BLAVIATION

TANQUERAY GIN INFUSED WITH BUTTERFLY TEA IS MIXED WITH MARASCHINO LIQUEUR, ITALICUS, LEMON JUICE AND SUGAR SYRUP. THIS CONCOCTION IS A TASTY BALANCE BETWEEN SWEET AND TART WHERE ALL INGREDIENTS WORK TOGETHER IN A PERFECT HARMONY.

CHAMPAGNE THYME

HENNESSY VS WITH PLUM SAKE, CINNAMON AND THYME. THE CHAMPAGNE FINISH MAKES THIS COCKTAIL BUBBLY, AROMATIC AND ENDLESSLY DRINKABLE.

PEARLESS

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

PERFECT GLIMPSE

BULLEIT BOURBON SHAKEN WITH CREME DE PRUNE, LEMON, EGG WHITE AND CINNAMON SYRUP WITH A TOUCH OF EVANGELISTA RATAFIA. FINISHING THE MIXTURE WITH SODA WATER, IT CREATES A DELECTABLE COCKTAIL WITH A SENSE OF PURE UNCOMPLICATED PLEASURE.

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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!

SPOT ON

TANQUERAY 10 GIN, WHITE CHOCOLATE LIQUEUR, LEMON JUICE AND EGG WHITE ARE ALL SHAKEN WITH PASSION FRUIT AND SUGAR SYRUP. IT HAS THE CHARACTER OF A TROPICAL COCKTAIL WITH UNEXPECTED 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.

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.

MANGOTINI

KETEL ONE AND LICOR 43 ARE BLENDED TOGETHER WITH MANGO AND STRAWBERRY PURÉE. A SPLASH OF CHAMPAGNE 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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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.

THE BOUND

JOHNNY WALKER GOLD STIRRED DOWN WITH FONSECA 10YO TAWNY PORT AND SPIKED WITH CHOCOLATE BITTERS. THIS IS AN 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.

SPARKLES ON THE SIDE

OUR HOUSE TWIST ON THE WELL-KNOWN CLASSIC. HENNESSY VS COMBINED WITH GRAND MARNIER, APRICOT LIQUEUR, ORANGE JUICE AND BALANCED WITH LEMON AND SUGAR. THIS ONE HAS EVERYTHING YOU COULD POSSIBLY WANT IN A COCKTAIL.

FRENCH KISS

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

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BESPOKE

THE GREAT DICTATOR 46

RON ZACAPA XO 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 XO 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

GIARRAFFA OLIVES	5
TRUFFLE AND PARMESAN FRIES (V)	7
CHEESE FRITTERS WITH HONEY, QUINCE AND THYME (V)	7
BLACK PEPPER SQUID AÏOLI	8
CHICKEN LIVER PARFAIT CIDER JELLY, PICKLES AND TOAST	9
BUTTERMILK FRIED CHICKEN BLUE CHEESE SOUR CREAM, HOUSE BBQ SAUCE & PICKLED CELERY	9
SALMON TARTARE CAPERS, LEMON, CRÈME FRAÎCHE, SALMON CAVIAR	10
HOME HOUSE SLIDER BURGERS BEEF, GRUYÈRE, TOMATO RELISH, BRIOCHE BUNS	17

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 BLACK PEPPER DIP (VG)	25
BRITISH 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

(V) VEGETARIAN (VG) CAN BE MADE VEGAN

(GF) GLUTEN FREE (SF) SUGAR FREE

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ALL DAY MENU

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, DICED CHICKEN AND PARMESAN CHEESE (V)	16
PEA & MINT HOUMOUS GRAIN BOWL WITH QUINOA, BEETROOT AND POMEGRANATE (V)	14
BURRATA POACHED QUINCE, WALNUTS AND ENDIVE (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 SLICED BEEF SIRLOIN ROLL HORSERADISH AND CARAMELISED ONIONS	15
DORSET CRAB SANDWICH PAIN DE MIE, WHITE CRABMEAT, LEMON MAYONNAISE	17

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

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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. 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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BEER

ASAHI BIER

(JAPAN) 6

ASPALL CIDER

(ENGLAND) 7

BIRRA MORETTI

(ITALY) 6

HEINEKEN

(HOLLAND) 6

HEINEKEN 0%

(HOLLAND) 5

HOP HOUSE 13

(IRELAND) 6

MEANTIME PALE ALE

(ENGLAND) 6

NINE REIGNS PILSNER

(ENGLAND) 6

— BISON BAR —

GIN

ALL 50ML

**BATHTUB NAVY
STRENGTH**

(ENGLAND) 14.5

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

KYRÖ NAPUE

(FINLAND) 13

MARTIN MILLER'S

(ENGLAND) 12

MONKEY 47

(GERMANY) 16

PINK PEPPER GIN

(FRANCE) 12

ROKU GIN

(JAPAN) 12

SIPSMITH

(ENGLAND) 12.5

STAR OF BOMBAY

(ENGLAND) 13.5

TANQUERAY

(SCOTLAND) 10.5

TANQUERAY NO 10

(SCOTLAND) 13.5

**TANQUERAY FLOR
DE SEVILLA**

(SCOTLAND) 12

THE BOTANIST

(SCOTLAND) 13.5

**WILLIAM CHASE
PINK GRAPEFRUIT**

(ENGLAND) 12

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING
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— BISON BAR —

VODKA

ALL 50ML

BELUGA NOBLE
(RUSSIA) 12.5

GREY GOOSE
(FRANCE) 12.5

BELUGA GOLD LINE
(RUSSIA) 37

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

BELVEDERE
(POLAND) 11.5

KONIK'S TAIL
(POLAND) 10.5

BELVEDERE UNFILTERED
(POLAND) 12.5

KETEL ONE
(HOLLAND) 10.5

CÎROC
(FRANCE) 13.5

KETEL ONE CITROEN
(HOLLAND) 10.5

CHASE VODKA
(ENGLAND) 10.5

STOLICHNAYA ELIT
(LATVIA) 18.5

CRYSTAL HEAD
(CANADA) 15.5

ZUBROWKA BISON GRASS
(POLAND) 10.5

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TEQUILA AND MEZCAL

ALL 50ML

CASAMIGOS ANEJO
23

ILEGAL JOVEN MEZCAL
14.5

DON JULIO BLANCO
14.5

ILEGAL REPOSADO MEZCAL
18

DON JULIO REPOSADO
17

ILEGAL ANEJO MEZCAL
21

DON JULIO ANEJO
19

JOSÉ CUERVO RESERVA
DE LA FAMILIA
27

DON JULIO 1942
42

PATRON XO
10.5

DERRUMBES OAXACA MEZCAL
17

PATRON REPOSADO
17

DERRUMBES
MICHUACAN MEZCAL
17

PATRON ANEJO
21

EL JIMADOR SILVER
10.5

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING
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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

CHAIRMAN'S RESERVE
(ST. LUCIA) 12

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

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

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MALT WHISKY

ALL 50ML

ARDBEG 10YO (ISLAY) 13.5	GLENLIVET FOUNDER'S RESEERVE (SPEYSIDE) 13
AUCHENTOSHAN THREE WOOD (LOWLANDS) 14	GLENMORANGIE 10YO (HIGHLANDS) 12
BALVENIE 12YO DOUBLEWOOD (SPEYSIDE) 17	GLENMORANGIE 18YO (HIGHLANDS) 27
BALVENIE 17YO DOUBLEWOOD (SPEYSIDE) 32	GLENMORANGIE SIGNET (HIGHLANDS) 28
BRUHLADDICH CLASSIC LADDIE (ISLAY) 16	GLENMORANGIE 25YO (HIGHLANDS) 72
BRUHLADDICH PORT CHARLOTTE (ISLAY) 18	HIGHLAND PARK 12YO (ISLANDS) 13
BRUHLADDICH OCTOMORE (ISLAY) 37	LAPHROAIG 10YO (ISLAY) 15
CRAGGANMORE 12YO (SPEYSIDE) 10.5	LAGAVULIN 16YO (ISLAY) 19
CRAIGELLACHIE 17YO (SPEYSIDE) 28	MACALLAN DOUBLE CASK 12YO (SPEYSIDE) 16
DALWHINNIE 15YO (HIGHLANDS) 14	MACALLAN RARE CASK (SPEYSIDE) 43
GLENFIDDICH 12YO (SPEYSIDE) 13	MORTLACH 18YO (SPEYSIDE) 53
GLENFIDDICH 15YO (SPEYSIDE) 17	OBAN 14YO (HIGHLANDS) 18
GLENFIDDICH 18YO (SPEYSIDE) 20	TALISKER 10YO (ISLE OF SKYE) 13
	TALISKER STORM (ISLE OF SKYE) 15

— 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) 20

HIBIKI HARMONY
(JAPAN) 18

HAKUSHU 12YO
(JAPAN) 27

YAMAZAKI 12YO
(JAPAN) 27

HIBIKI 17YO
(JAPAN) 35

HAKUSHU 18YO
(JAPAN) 60

YAMAZAKI 18YO
(JAPAN) 60

HIBIKI 30YO
(JAPAN) 250

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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

BULLEIT RYE
12

BLANTON'S GOLD EDITION
17

BOOKER'S BOURBON 7YO
21

EAGLE RARE 10YO
12

JACK DANIELS
10.5

JACK DANIELS SINGLE BARREL
15

KNOB CREEK 9YO
10.5

MAKER'S MARK
10.5

MAKER'S MARK 46
16

MICHTER'S RYE
17

MICHTER'S BOURBON
17

WOODFORD RESERVE
11.5

WOODFORD RESERVE RYE
18

FOOD ALLERGIES AND INTOLERANCES: BEFORE ORDERING
PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS

— 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
35

HENNESSY PARADIS
78

HENNESSY PARADIS IMPERIAL
190

RICHARD HENNESSY
325

RÉMY MARTIN XO
35

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