

BH
BEAUFORT HOUSE

Drinks Menu

Champagne and Sparkling

Bellini

Fresh peach, raspberry or strawberry purée topped with Prosecco.

£8.00

Kir Imperiale

Chambord black raspberry liqueur lifted with champagne.

£8.50

French 2075

Hennessey cognac shaken with fresh lemon, honey syrup and topped with champagne.

£8.50

Twinkle

Ciroc Snap frost vodka, organic elderflower cordial and champagne, served up with a twist of citrus fruit.

£8.50

Menthe Royale

Kettle One Citroen vodka shaken with fresh mint, sugar and lemon juice, served very long, topped with champagne.

£9.00

Superfruit Sling

Grey Goose vodka shaken with blueberries, pear and acai purée, fresh lemon juice and agave syrup, served long, topped with champagne.

£9.00

Beaufort House Champagne Punch

Grey Goose vodka shaken with fresh peach, passion fruit and lemon juice with a hint of passionfruit syrup, served long, topped with champagne.

£9.00

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



Muddles and Swizzles

Caipirinha

Leblon Cachaça, Billington's unrefined sugar and muddled lime, served short with a sugar cane swizzle.

£7.50

Cherrybomb

Bacardi Superior rum, home-marinated black cherries, lime and a dash of cherry liqueur, served short over crushed ice.

£8.00

Mojito

Bacardi Superior rum, fresh muddled mint, lime juice and sugar served long swizzled over crushed ice.

£8.00

Spiced Pear Mojito

Captain Morgan spiced rum, fresh pear purée, mint, lime and a hint of vanilla sugar, served long over crushed ice.

£8.00

Big Appleberry

Blackberries, raspberries and strawberries muddled with Hennessy cognac and apple juice, served long.

£8.00

Frisky Bison

Zubrowka bison grass vodka shaken with fresh mint, lime juice, sugar and pressed apple juice, served long.

£7.50

King's Road Crush

Fresh raspberries and pineapple shaken with Finlandia grapefruit vodka, fresh lemon and Chambird black raspberry liqueur served long over crushed ice.

£7.50

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Tall and Handsome

Grapefruit Julep

Finlandia grapefruit vodka shaken with mint, fresh pink grapefruit, pomegranate and lime juices and a dash of acacia honey, served long over crushed ice.

£7.50

Gin ~ Gin Mule

Bombay Sapphire gin, fresh lime and ginger, served long topped with ginger beer and a hint of chilli.

£7.50

Beaufort Garden

Bombay Sapphire gin shaken with fresh cucumber and homemade camomile syrup, served long, topped with soda.

£8.00

Sloane Sling

Ketel One Citroen shaken with fresh muddled lemon, mint, a hint of elderflower and pinot grigio, served long.

£8.00

Raspberry Collins

Bombay Sapphire gin shaken with fresh raspberry purée, lemon juice and framboise, served long, topped with soda.

£8.00

Prima Colada

Fresh pineapple and coconut shaken with Bacardi Superior rum, Tuacca vanilla liqueur, ice cream and a dash of fresh lime.

£8.50

Zombie

Don Beach's infamous creation updated, 4 aged rums, exotics syrups, tropical juices and aromatic bitters shaken and served long. Strictly limited to two per person per hangover.

£11.00

Short and to the Point

354/10

Bombay Sapphire gin stirred with dry vermouth, served up with hand stuffed olives, vodka available on request. £8.00

Watermelon Martini

A West London Classic. Fresh watermelon shaken with Eristoff vodka and a hint of citrus. £7.50

Passionfruit Martini

Passionfruit shaken with Eristoff vodka and a hint of citrus. £7.50

Lemongrass Martini

Crushed lemongrass shaken with Eristoff vodka. £7.50

Camillo Cocktail

Bombay Sapphire and Sloe gin shaken with Campari, lemon juice, fresh raspberries and crème de mûre, served up with a lemon twist. £7.50

St. Kitts

Bacardi Superior rum shaken with fresh ginger and pineapple, orange Curaçao, lemon juice and bitters, served on the rocks. £7.50

Chelsea Dagger

Don Julio Blanco shaken with fresh muddled lychee, honey syrup and aromatic bitters, served straight up. £8.00

Ambrosia

Bacardi Superior rum shaken with fresh lime juice, honey syrup and aromatic bitters, served straight up. £7.50

The Perfect Margarita

Don Julio Blanco, Agave Sec and aguamiel shaken with fresh lime juice, served straight up with an optional Tajin rim. £8.00

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Spirits

<i>Belvedere</i>	<i>Vodka</i>		£180.00
<i>Grey Goose</i>	<i>Vodka</i>		£200.00
<i>Bombay Sapphire</i>	<i>Gin</i>		£170.00
<i>Johnny Walker</i>	<i>Whiskey</i>		£170.00
<i>Jack Daniels</i>	<i>Whiskey</i>		£170.00
<i>Patron ~ Silver, Gold & Café</i>	<i>Tequila</i>		£200.00
<i>Bacardi Oro</i>	<i>Rum</i>		£200.00
<i>Remy Martin</i>	<i>Cognac</i>		£200.00
<i>Belvedere</i>	<i>Vodka</i>	<i>Magnum</i>	£410.00
<i>Grey Goose</i>	<i>Vodka</i>	<i>Magnum</i>	£425.00

 *All served with complimentary soft drinks other than Red Bull*

White Wines

Country	Vintage	Dominant Grape		By the glass	Bottle Price
France	2011	Regional Grapes	Les Ormières Blanc, Vin de Pays Comté Tolosan	£5.75	£20.00
USA	2010	Chardonnay	Sandhill Crane - Lodi	£5.75	£21.00
Italy	2011	Pinot Grigio	Ca'Lunghetta - Veneto	£6.25	£21.50
France	2009	Sauvignon Blanc	Sauvignon Touraine, Caves de la Tourangelle - Loire	£6.25	£22.50
Chile	2011	Sauvignon Blanc	Caliterra - Central Valley	£6.25	£23.00
Spain	2011	Viura	Vina Tobia Blanco Bodegas Tobia - Rioja		£23.50
France	2011	Chardonnay	Mâcon Villages Domaine Des Marechaudes - Burgundy	£6.75	£26.00
South Africa	2010	Chardonnay	Lourensford - Stellenbosch		£26.50
Spain	2010	Albarino	Bodegas Attis, Xión - Rias Baixas		£30.00
Italy	2010	Cortese	Gavi Antica Podere di Vignavecchia, La Caplana - Piedmonte		£32.00
Italy	2011	Pinot Grigio	Vigneto Corvara Albino Armani - Val D'Adige		£33.00
Germany	2010	Riesling	Tesch 'Unplugged' - Nahe		£32.00
New Zealand	2011	Sauvignon Blanc	Vavasour - Marlborough		£33.00
France	2010	Sauvignon Blanc	Sancerre, Michelle et Sylvain Leredde - Loire		£34.00
Argentina	2010	Torrontes	Terrazas de Los Andes - Mendoza	£10.50	£34.00
France	2010	Sauvignon Blanc	Pouilly Fumé Fines Caillottes, Jean Pabiot - Loire		£40.50
France	2010	Chardonnay	Chablis 1er Cru 'Vaillons', Jean Marc Brocard - Burgundy		£57.00
France	2009	Chardonnay	Pouilly Fuissé, Domaine Ferret - Burgundy		£71.00
France	2009	Chardonnay	Puligny Montrachet 1er Cru "Les Champs Gains" Domaine Philippe Bouzereau - Burgundy		£87.00
France	2007	Chardonnay	Meursault Clos de Mazeray Blanc, Domaine Jacques Prieur - Burgundy		£100.00
France	2007	Sauvignon Blanc	Château Smith Haut Lafitte Blanc, Grand Cru Classé Graves - Pessac Léognan, Bordeaux		£135.00

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Red Wines

<i>Country</i>	<i>Vintage</i>	<i>Dominant Grape</i>		<i>By the glass</i>	<i>Bottle Price</i>
<i>France</i>	2010	<i>Regional Grapes</i>	<i>Les Ormières Rouge, Vin de Pays Comté Tolosan</i>	£5.75	£20.00
<i>Argentina</i>	2010	<i>Cabernet Sauvignon</i>	<i>Altas Cumbres – Mendoza</i>	£6.25	£21.50
<i>Chile</i>	2010	<i>Pinot Noir</i>	<i>William Cole, Mirador Selection – Casablanca Valley</i>	£6.75	£23.00
<i>France</i>	2010	<i>Merlot</i>	<i>Château Belingard Rouge – Bergerac</i>	£7.25	£25.50
<i>France</i>	2008	<i>Granache</i>	<i>Côtes du Rhône Villages, Les Genets Chusclan – Rhône</i>		£28.00
<i>Argentina</i>	2010	<i>Malbec</i>	<i>Lagarde – Mendoza</i>		£29.00
<i>New Zealand</i>	2010	<i>Pinot Noir</i>	<i>Varasour – Marlborough</i>		£32.00
<i>South Africa</i>	2009	<i>Merlot</i>	<i>Eikendal Vineyards – Stellenbosch</i>	£8.75	£34.00
<i>France</i>	2008	<i>Merlot</i>	<i>L'Esprit de Bellevue – St Emillion</i>		£36.00
<i>Italy</i>	2009	<i>Sangiovese</i>	<i>Chianti Classico – Castello di Querceto – Tuscany</i>		£37.50
<i>Argentina</i>	2008	<i>Malbec</i>	<i>Terrazas Reserva – Mendoza</i>	£10.50	£39.50
<i>France</i>	2004	<i>Merlot</i>	<i>Château La Rivière – Fronsac</i>		£46.00
<i>France</i>	2006	<i>Grenache</i>	<i>Châteauneuf du Pape, Domaine Duclaux – Rhône</i>		£51.00
<i>France</i>	1999	<i>Pinot Noir</i>	<i>Gevey Chambertin, Louis Changarnier – Burgundy</i>		£56.00
<i>France</i>	2007	<i>Merlot</i>	<i>Château St Pierre – Pomerol</i>		£62.00
<i>France</i>	2007	<i>Pinot Noir</i>	<i>Nuits Saint Georges Vieilles Vignes, Domaine Alain Michelot – Burgundy</i>		£72.00
<i>Italy</i>	2006	<i>Nebbiolo</i>	<i>Barolo, Giacosa Fratelli – Piemonte</i>		£77.00
<i>France</i>	2005	<i>Cabernet Sauvignon</i>	<i>Château Lafon Rochet, 4ème Cru Classé – St Estèphe</i>		£85.00
<i>USA</i>	2005	<i>Cabernet Sauvignon</i>	<i>Jordan – Alexander Valley</i>		£115.00
<i>Spain</i>	2005	<i>Carignan</i>	<i>Cims de Porreda ‘Classic’ Castillo Perelada – Priorat</i>		£123.00
<i>France</i>	2005	<i>Syrah</i>	<i>Côte Rôtie La Sarrasine, Domaine Bonserine – Rhône</i>		£138.00
<i>France</i>	2005	<i>Pinot Noir</i>	<i>Corton Bressandes Grand Cru, Domaine Jacques Prieur – Burgundy</i>		£297.00
<i>France</i>	2004	<i>Pinot Noir</i>	<i>Echezeaux Grand Cru, Domaine des Perdrix – Burgundy</i>		£320.00

Red Wines (cont)

<i>Country</i>	<i>Vintage</i>	<i>Dominant Grape</i>		<i>By the glass</i>	<i>Bottle Price</i>
<i>France</i>	<i>1999</i>	<i>Syrah</i>	<i>Ermitage L'Ermite, M Chapoutier - Rhône</i>		<i>£325.00</i>
<i>Australia</i>	<i>1999</i>	<i>Shiraz</i>	<i>Penfolds Grange - South Australia</i>		<i>£400.00</i>
<i>France</i>	<i>1990</i>	<i>Cabernet Sauvignon</i>	<i>Château Latour, 1er Cru Classé Pauillac - Bordeaux</i>		<i>£1,600.00</i>

Rosé Wines

<i>France</i>	<i>2010</i>	<i>Tannat</i>	<i>Rive Haute Rosé - Gascony</i>	<i>£6.50</i>	<i>£23.00</i>
<i>France</i>	<i>2010</i>	<i>Cabernet Sauvignon</i>	<i>Château L'Orangerie - Bordeaux</i>	<i>£7.25</i>	<i>£27.50</i>
<i>France</i>	<i>2010</i>	<i>Grenache</i>	<i>Real D'Or - Aix en Provence</i>	<i>£7.50</i>	<i>£29.00</i>
<i>France</i>	<i>2011</i>	<i>Grenache</i>	<i>La Bargemone Rosé, Coteaux D'Aix en Provence - Provence</i>	<i>£7.75</i>	<i>£32.00</i>
<i>France</i>	<i>2010</i>	<i>Pinot Noir</i>	<i>Sancerre Rosé 'Les Villots' Domaine Jean Reverdy et Fils - Loire</i>	<i>£9.50</i>	<i>£36.00</i>
<i>France</i>	<i>2010</i>	<i>Grenache</i>	<i>Real D'Or - Aix en Provence - Magnum</i>		<i>£70.00</i>

Sticky Wines

<i>France</i>	<i>2008</i>	<i>Sauternes</i>	<i>Chateau Filhot 2er Cru Classé Sauternes 37.5cl</i>	<i>£8.50</i>	<i>£39.00</i>
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Champagne

<i>Vintage/Non Vintage</i>		<i>Size</i>	<i>By the glass</i>	<i>Bottle Price</i>
NV	<i>Laurent Perrier Brut</i>		£9.00	£60.00
NV	<i>Veuve Clicquot Yellow Label</i>		£10.00	£63.00
NV	<i>Bollinger Special Cuvée Brut</i>			£70.00
NV	<i>Veuve Clicquot Demi Sec</i>			£71.00
NV	<i>Veuve Clicquot Rosé</i>			£81.00
NV	<i>Ruinart Blanc de Blanc</i>			£81.00
NV	<i>Laurent Perrier Rosé</i>			£90.00
NV	<i>Ruinart Rosé</i>			£91.00
NV	<i>Veuve Clicquot Yellow Label 1.5l</i>	<i>Magnum</i>		£154.00
2004	<i>Perrier Jouët Belle Epoque</i>			£185.00
NV	<i>Ruinart Rosé 1.5l</i>	<i>Magnum</i>		£195.00
NV	<i>Ruinart Blanc de Blanc 1.5l</i>	<i>Magnum</i>		£195.00
2002	<i>Dom Perignon</i>			£199.00
1998	<i>La Grande Dame</i>			£205.00
NV	<i>Krug Grande Cuvée</i>			£250.00
NV	<i>Laurent Perrier Grand Siècle</i>			£255.00
2004	<i>Louis Roederer Cristal</i>			£325.00
NV	<i>Veuve Clicquot Yellow Label 3l</i>	<i>Jeroboam</i>		£399.00
1998	<i>Krug Vintage</i>			£470.00
NV	<i>Krug Rosé</i>			£480.00
2000	<i>Dom Perignon Rosé</i>			£580.00

"I drink it when I'm happy and when I'm sad.

Sometimes I drink it when I'm alone.

When I have company I consider it obligatory.

I trifle with it if I'm not hungry and I drink it when I am.

Otherwise I never touch it, unless I'm thirsty."

~ Lily Bollinger



