MIRROR BAR CANAPÉS

£ 15 per person

Halibut ceviche with mango and chilli salsa

Tea smoked salmon with dill and lemon crème fraiche

Spiced foie gras with marinated cherries

Beef tartar with crispy shallot and truffle

Perl Wen Brie with port poached pear

Beetroot with Regents Park honey, goats cheese and walnut

SHARING PLATTERS

Charcuterie Selection

A variety of premium cured meats from Europe,
served with traditional garnishes and homemade sourdough

£16

British Cheese Plate

A selection of award winning cheese from around the country,
served with Lavash, grapes and pear chutney

£14

LIQUEURS

£10

Amaretto di Saronno

Drambuie

Frangelico

Baileys

Galliano

Benedictine DOM

Chambord

Limoncello

Peach Schnapps

Sambuca White

Southern Comfort

Absinthe La Mansion Fontaine Chocolat

Kahlua

Grand Marnier

Midori

Patron Café

Jägermeister

Pernod

Crème de Cassis

Crème de Framboise

Crème de Banane

Crème de Cacao

Perique Tabaco Liquor

Passoa

It is illegal to smoke on these premises
except in a designated smoking guest bedroom.
It is illegal to sell tobacco and alcohol products to anyone under the age of 18
In accordance with the Weights and Measures Act of 1985,
the measures for the sale of gin, rum, vodka and whisky on this premises
is 25ml and 50ml or multiples thereof. Our standard wine measurement is 175ml,
125ml wine glass is available upon request.

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Welcome to The Mirror Bar,
a place to relax and enjoy a glass of Champagne from our range
or to treat yourself to a classic or contemporary cocktail.

Our professional and attentive team members will be delighted to assist you,
please take a moment to read through the menu and choose
your favourite glass of Champagne or the perfect cocktail.

If you are looking for a cocktail that does not appear on the list,
please let us know and we would be delighted to prepare it for you.

Enjoy your Mirror Bar experience

WHITE WINES

	Glass 175 ml	Bottle 750 ml
Menetou Salon Domain Henri Pelle, Loire Valley, France	£15	£62
Torea, Oystercatcher, New Zealand	£11	£35
Chablis Armand de Corcy Burgundy, France	£12	£46
Apaltagua Reserva Chardonnay, Chile	£14	£55
Gewurztraminer Herrenweg Ehrhart	£14	£55
Sancerre Gueneau Domaine Neveu, Clos des Bouffants	£15	£60
Meursault Domaine Jean-Marie Bouzereau	£20	£98
Puligny Montrachet Armand de Corcy	£18	£95

ROSE WINE

Sancerre Colombier Rose	£14	£55

BRANDIES

Armangnac Janneau Royal XO	£20
Armagnac Baron de Lustrac 1965	£75
Brandy Lepanto Solera Gran Reserva	£11
Calvados Chateau du Breuil	£12
Congac Remy Martin VSOP	£14
Congac Delamain XO	£16
Congac Hennessy XO	£32
Congac Hine Antique Cognac XO	£33
Congac Hine Early Landed 1981	£70
Congac Hennessy Paradis	£85
Cognac La Gabarre “24” Grande Champagne	£90
Congac Remi Martin Louis X111	£165
Marolo Grappa di Moscato 42%	£14

PORTS

	Glass 100 ml
Quinta do Noval 20 years Old Tawny	£21
Quinta do Noval LBV Unfiltered	£18
Quinta do Noval 10 years Old Tawny	£12
Quinta do Noval Fine Ruby	£11

SHERRIES

	Glass 100 ml
Leonor Palo Cortado	£11
Alfonoso, Oloroso Seco	£11
Solera 1847, Oloroso Dulce	£11

TEQUILA

Gran Centenario Reposado	£12
Patron Silver	£13
Patron Reposado	£13
Cazadores Anejo	£13
Jose Cuervo Reserva de la Familia	£18

VERMOUTH

Dolin Vermouth Dry	£10
Vya Sweet Red	£10
Vya Dry White	£10
Carpano Formula Antico	£10

BITTERS

Campari	£10
Fernet Branca	£10
Pimm's No.1	£10
Punch Abruzzo	£10
Amaro Montenegro	£10
Cynar	£10
Kamm & Sons Gingseng	£10

ABSINTH

	25ml
Ja.de (Verte Suisse 1898) Absinthe Supérieure	£ 9
La Maison Fontaine Blanche	£ 9

CHAMPAGNE

	Glass 150 ml	Bottle 750 ml
Taittinger Réserve, Brut, N.V.	£17	£80
Taittinger Brut Prestige Rosé, N.V.	£22	£90
Taittinger Nocturne		£110
Taittinger Comtes de Champagne Blanc de Blanc 2002		£250
Taittinger Prélude Grand Cru, N.V.		£110
Taittinger Comtes de Champagne Rosé Brut 2002		£185
Moët et Chandon Brut N.V.		£90
Laurent Perrier Rosé, N.V.		£120
Dom Perignon		£240
Louis Roederer Cristal 2004		£350
Krug Brut 1998		£450

SPARKLING COCKTAILS
all at £17

Mojito Champagne
Our favourite recommendation. Dictador 12 Rum, lime juice and fresh mint shaken and fine strained, then topped up with Taittinger Brut Champagne.

Bellini
White peach puree, topped up with Prosecco in our gorgeous flutes.

Kir Royal
Taittinger Champagne kissed by Crème de Cassis Liqueur.

Classic Champagne Cocktail
Congac, Grand Marnier, with Angostura Bitters, and Taittinger Brut Champagne.

Death in the Afternoon.
One of Hemingway's favourite, simple and aniseed touch of La Fontaine Absinth top-up with bubbles.

Royal Casino
Our version of a sparkling Cosmopolitan. Homemade infused lemon Vodka, Cointreau, lime and cranberry juice shaken and fizzed with Taittinger Rose Champagne

Rossini
Fresh home made strawberry puree mixed with Crème de Fraise and finished with Prosecco

Pimms Royal
Perfect for a warm afternoon. Pimms No.1 finished with Taittinger Brut Champagne

French 75
Gin, sugar and fresh lemon juice will definitely hit the spot, topped with Taittinger Brut Champagne.

Seelbach
Its recipe which dates back to 1905 has bourbon Cointreau with Peychaud's and Angostura bitters. Not suitable for costumer who likes fruit cocktails.

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label	*£12*
Chivas Regal	*£12*
Royal Salute	*£35*
Johnnie Walker Blue Label	*£45*
Dewar's 12 years	*£13*
Dewar's 18 years	*£22*

JAPANESE WHISKY

Suntory Yamazaki 12 years	*£14*
Nikka Barrel	*£15*
Hakushu 12 Years	*£15*
HIbiki 17 Years	*£25*

RYE WHISKY

Van Winkle Reserve 13 years	*£22*
Pikesville Supreme	*£12*

CANADIAN WHISKEY

Canadian Club	*£12*
Crown Royal	*£13*

TENNESSE WHISKEY

Jack Daniels	*£11*

BOURBONS

Jim Beam	*£11*
Elijah Craig 12 years	*£12*
Maker's Mark	*£12*
Baker's	*£14*
Basil Hayden's	*£14*

IRISH WHISKEY

Jamesons	*£11*
Bushmills Black Bush	*£11*

GIN

Plymouth Gin	£12
Hendrick's	£12
Bloom	£13
Sipsmith Gin	£13
Sloanes Dry Gin	£13
No1 London Gin	£13
City of London Dry Gin	£13
No3 London Dry Gin	£13
Tanqueray No. 10	£13
Tanqueray Malacca	£13
Oxley Gin	£13
Orthodoxy Aged Gin	£13
Treasure Aged Gin	£13

GENEVER

Bols Genever	£15

RUM

Bacardi 8 years	£12
Angostura 1919	£13
Pyrat XO	£13
Dictador 12 years	£13
Dictador 20 years	£16

VODKA

Luksusowa	£12
Babicka Original Wormwood	£12
Belvedere	£12
Grey Goose	£12
Ciroc	£13
Pinky	£13
Ultimat	£13
Stolichnaya Elite	£13
Legend of Kremlin	£13
Chase Potato Vodka	£13
Q Vodka	£13
Crystal Head Vodka	£13

RED WINES

	Glass 175 ml	Bottle 750 ml
Valpolicella Ripasso, Corte Alta	£14	£60
Fleurie Domaine de la Bouroniere, Beaujolais, France,	£11	£40
Chianti Classico Vingamaggio	£15	£63
Ch St Christophe Medoc	£15	£63
Dominio Ugarte Rioja Reserva, Rioja, Spain,	£15	£63
Apaltagua Syrah Reserva, Maule Valley, Chile,	£13	£57
Ch Lapelletrie, St Emilion	£20	£85
Nuits St Georges Petit Arlot Domaine de l'Arlot	£22	£100

MIRROR BAR HISTORICALS
all at £16

Our speciality creations have been uniquely designed to remember historical facts of our Landmark.

The Golden Age
Citric and refreshing drink blending Grey Goose L'Orange vodka with fresh passion fruit and orange. Toped-up with ginger ale and a hint of bitters.

Sir Edward Watkins's Dream
We have decided to express his dream through a combination of Jack Daniels Amaretto and Chuncho bitters with citrus and egg white.

The Wharncliffe
Punch Abruzzo, Mandarine Napoleon, orange and No 3 Gin. Spicy and citric drinks served on the rock and soda.

1899
This drink rich in blackberries with Drambuie washed in Pernod which gives a particular anise flavour to this Champange cocktail.

The Duchess of Fife
The Royal cocktail is a mix of Jade 1898 Absinth, roses and mint with a dash of bitters.

Lily
Fruity and refreshing cocktail with Pinky Vodka, Chambord, watermelon, raspberries and lychee.

Kentaro
Yamazaki whiskey, Sloe gin, Japanese Bancha tea with blueberries Served in coupette. Unusual aperitif.

Maple's Fizz Cocktail
The concoction has been designed featuring malted maple syrup, Bacardi Oak Heart and Pikesville Rye Whiskey with lemon bitters and fizz.

SOFT DRINKS

at £4.50

Coca Cola

Coca Cola Diet

Apple juice

Cranberry juice

Grapefruit juice

Pineapple juice

Lychee juice

Peach juice

Passion fruit juice

Mango juice

Pear juice

at £4

Tonic water

Slim line tonic

Ginger ale

Soda water

Lemonade

Bitter lemon

at £6

Red Bull

WATER

at £4.50

Glenlivet still water

Glenlivet sparkling water

Perrier sparkling water

BEERS

at £6

Peroni, Nastro Azzurro, 5.1%

Alhambra Reserva, 6.4%

Meantime Pale Ale, 4.7%

Meantime Wheat Beer, 5.0%

SINGLE MALT SCOTCH WHISKY

HIGHLANDS

Dalwhinnie 15 years	*£13*

NORTHERN HIGHLANDS

Glenmorangie 10 years	*£13*
Glenmorangie 18 years	*£27*

WEST HIGHLANDS

Oban 14 years	*£14*

ISLE OF SKYE

Talisker 10 years	*£14*

ORKNEY

Highland Park 18 years	*£22*
Highland Park 25 years	*£50*

ISLAY

Laphroaig 10 years	*£14*
Lagavulin 16 years	*£18*
Bowmore 12 year	*£13*
Caol Ila 12 years	*£14*

SPEYSIDE

Cardhu 12 years	*£13*
Macallan Gold	*£13*
Macallan 18 years	*£28*
Glenfiddich 12 years	*£13*
Glenfarclas 15 years	*£14*
Glenfarclas 25 years	*£30*
Cragganmore 12 years	*£14*

MIRROR BAR MARTINIS
all at £16

Our Selection of Martinis commemorates the Landmark as the host for MI9 during WWII.
The Military Intelligence Officers of MI9 would de-brief allies of England that escaped German occupied territories in order to help others escape.
The department was responsible for bringing over 3,000 people back home.

Mushroom and Truffle Martini
Black Moth Vodka, Bols Genever with Dolin Dry Vermouth

Pickle Onion Martini
Babicka Vodka and/or Gin No 3, Dolin Dry Vermouth and dashes of lemon bitters

Pink Grapefruit Twist Martini
Q Vodka and/or City of London Gin,Vya Dry Vermouth and dashes of grapefruit bitters

Lime Twist Martini
Stoli Elit Vodka and/or Sipsmith Gin and Vya Dry Vermouth

Olives Martini
Chase Vodka and/or Gin Mare, and Dolin Dry Vermouth

Orange Twist Martini
Ultimat Vodka and/or Sloane's Gina, Vya Dry Vermouth and dashes of orange bitters

Lemon Twist Martini
The legend of Kremlin Vodka and/or Orthodoxy aged Gin, Vya Dry Vermouth and dashes of lemon bitters

Shaken Martini
Treasure aged gin, Vya Dry Vermouth and lemon bitters shaken with pink grapefruit and orange zest

THE MIRROR BAR CLASSIC COCKTAILS

all at £16

Negroni
A great classic aperitif cocktail based in Treasure Gin, Carpano and Campari. Ask also for Negroni "Sbagliato" if you like Prosecco instead of gin.

Mai Tai (Vic's)
Dictador 12 years rum, Myer's Rum, Grand Marnier, orgeat syrup and fresh lime juice shaken and strained into long glass. Garnished with pineapple, mint leaves and lime peel and served with a straw

Moscow Mule
Vodka, ginger beer, Angostura bitters and lime juice combined in a long glass and topped with a fresh lime slice

Mint Julep
Bourbon whiskey served over cracked ice in a long glass with muddled mint, sugar and water. Garnished with fresh mint.

Dark and Stormy
Spiced and refreshing drink made with aged rum, lime and Angostura Bitters top-up with ginger beer

Selections of Unusual Sours
Our sours are all made with pasteurized egg white. Please let us know your favourite one punch Abruzzo, Amaro Montenegro, Dicatdor 20 years Rum, Treasure Aged Gin.

THE MIRROR BAR CONTEMPORARY COCKTAILS

all at £16

Bramble
Nice balanced drink created in London in the middle of the 80's. Orthodoxy Gin, lemon juice and Chambord.

Heaven's Leaf
Beautiful mixture of La Fontaine Absinth of chocolate and Perique Tabaco Liquor.

Grapefruit Julep
Drink crated in New York by Dale de Groff has honey, Ciroc Vodka, mint, grapefruit and grenadine syrup.

The Treacle
This drink is a contemporary old fashion made with Dictador 20 years rum instead of Bourbon and a splash of Alfonso, Oloroso Seco.

Caipirowska
A twist of the Capiriniha with Vodka, refreshing and citric drink. Legend of Kremelin Vodka, lime and sugar over crushed ice.

Hemingway Daiquiri
This drink specially made for Ernest Hemingway who preferred his daiquiri with no sugar had rum, Maraschino Cherry Liquor with pink grapefruit and lime juice.

THE MIRROR BAR NON ALCOHOLIC COCKTAILS

all at £11

Our team members have designed some temperance

Berries Temptation
For this lush mocktail we blend the best forest berries with crushed ice and freshly squeezed orange juice.

Rather Refreshing
Muddled raspberries with elderflower cordial, apple juice and cranberry juice

Elderflower Love
Lychee juice, elderflower cordial and lemon juice. All shaken and served in highball with ice.

Tiki Mocktail
Lime, pineapple, coconut and watermelon. Fruity and refreshing

Virgin Mandarin Mojito
Fresh lime and mandarin chunks and mint served over crushed ice finished with soda.

Pink Passion
Citric and fresh combination of raspberries, passion fruit juice and mango juice

THE MIRROR BAR APERITIVE COCKTAILS

all at £16

Mirror Bar Spritzer
Aperol, Vya dry Vermouth Prosecco on the rocks served with orange and lavender

Rooibos and Ginger Iced Tea
Gin infused in Rooibos tea with honey, ginger and citric shaken in a tall glass with ginger ale

Pimm's Sour
Pimm's No1 and Gin No 3, lemon and orange zest and fresh lemon with some Peycheud Bitters

Bitter and Sparkling
Carpano formula Antico, Amaro Montenegro and Ginseng spirit top-up with Prosecco

Corazon de Maria
Patron Reposado Tequila mixed together with Cynar Artichoke Liquor and Strega to make a beautiful aperitif served on the rocks

Negroni Sour
Orthodoxy gin, Carpano Formula Antico vermouth and Aperol are shaken in egg white and lemon with a touch of sugar

The Stranger From The Atlantic
Gingseng spirit is mix with City of London Gin, Aperol and mandarin juice zest it with pink grapefruit.

The Dark Lady
Martini style cocktail with Mandarin Napoleon, Cherry Brandy, Ruby Port and 12 year old rum