



If you require further information on food allergens,  
please ask one of our team members.

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,  
a 125ml wine glass is available upon request.

---

*All prices are inclusive of VAT.  
A discretionary 12.5% service charge  
will be added to your bill.*

---

222 Marylebone Road, London NW1 6JQ  
Tel: +44 (0) 207 631 8000  
mirror.bar@thelandmark.co.uk  
www.landmarklondon.co.uk

THE  
M I R R O R  
B A R

**SOFT DRINKS****£6**

---

**Coca Cola****Coca Cola Diet****Tonic Water****Slim Line Tonic****Ginger Ale****Soda Water****Lemonade****Lemon Tonic****MINERAL WATER****£6**

330ml

---

**Evian****Perrier****BEERS****£8**

---

**Peroni, Nastro Azzurro, 5.1%****Meantime Pale Ale, 4.7%****Meantime IPA, 7.4%****Meantime Yakima Red, 4.1%****Guinness,Original Stout 4.2%**

**Call Me Sober**

*Jasmine tea, orange lemon sherbet, lemon juice, topped up with Mediterranean tonic*

**My Tie Sour**

*Citric mix of pineapple, orange, lemon and homemade orgeat syrup shaken with egg white and served in a lovely coupe glass*

**Elderflower Love**

*Lychee juice, elderflower cordial and lemon juice.  
All shaken and served in a tall glass with ice*

**Rather Refreshing**

*Muddled raspberries with elderflower cordial, apple juice and cranberry juice*

**Pink Passion**

*Citric and fresh combination of raspberries, passion fruit juice and mango juice*

---

*Welcome to The Mirror Bar,  
one of London's best kept secrets.*

---

Relax, you are in the perfect spot for  
Champagne, fine wine or perhaps  
an indulgent cocktail.

Here in our Marylebone hideaway we have  
become famous for our exquisite cocktails  
which include our unique and now legendary  
'Marylebone Mist',  
it's a must try for the connoisseur.  
But if you can't find a particular favourite on  
the menu please let us know,  
we'd be delighted to craft it for you.

<b>CHAMPAGNE</b>	glass 150ml	bottle 750ml
<b>Imparativo Prosecco</b>	<b>£12</b>	<b>£44</b>
<i>Brut NV</i>		
<b>Taittinger Reserve</b>	<b>£19</b>	<b>£105</b>
<i>Brut NV</i>		
<b>Taittinger Prestige</b>	<b>£23</b>	<b>£125</b>
<i>Rosé, NV</i>		
<b>Moët Chandon</b>		<b>£90</b>
<i>Brut NV</i>		
<b>Taittinger Nocturne</b>		<b>£110</b>
<b>Taittinger Prélude</b>		<b>£130</b>
<i>Grand Cru, NV</i>		
<b>Laurent Perrier</b>		<b>£145</b>
<i>Rosé, N.</i>		
<b>Dom Perignon</b>		<b>£295</b>
<i>Vintage</i>		
<b>Louis Roederer Cristal</b>		<b>£350</b>
<i>Vintage</i>		
<b>Krug Grande Cuvee</b>		<b>£260</b>
<i>Brut</i>		

<b>VODKA</b>	glass 50ml
<b>Stolichnaya</b>	<b>£14</b>
<b>Ciroc</b>	<b>£15</b>
<b>Belvedere</b>	<b>£15</b>
<b>Ketel One</b>	<b>£14</b>
<b>Grey Goose</b>	<b>£15</b>
<b>Chase Potato</b>	<b>£15</b>
<b>Stolichnaya Elit</b>	<b>£15</b>
<b>Beluga Noble</b>	<b>£14</b>
<b>Beluga Allure</b>	<b>£23</b>
<b>Beluga Gold Line</b>	<b>£38</b>

<b>TEQUILA</b>	glass 50ml
<b>Patron Silver</b>	<b>£16</b>
<b>Patron Reposado</b>	<b>£19</b>
<b>Quiquiriqui Mezcal</b>	<b>£15</b>
<b>Don Julio Añejo</b>	<b>£19</b>
<b>Don Julio 1942</b>	<b>£36</b>
<b>Jose Cuervo (Reserva de la Familia)</b>	<b>£32</b>

<b>SUGAR CANE</b>	glass 50ml
<b>Bacardi White</b>	<b>£13</b>
<b>Bacardi Oak Heart</b>	<b>£14</b>
<b>Diplomatico</b>	<b>£15</b>
<b>Gosling's 151 Proof</b>	<b>£14</b>
<b>Zacapa XO</b>	<b>£37</b>
<b>Dictador 12 years</b>	<b>£16</b>
<b>Dictador 20 years</b>	<b>£20</b>
<b>Zacapa 23 years</b>	<b>£15</b>
<b>Germana Cachaça</b>	<b>£14</b>
<b>Havana 7 Years</b>	<b>£15</b>

<b>BRANDY AND COGNAC</b>	glass 50ml
<b>Calvados Chateau du Breuil VSOP</b>	<b>£14</b>
<b>Armagnac Janneau Royal XO</b>	<b>£21</b>
<b>Armagnac Chateau De Laubade</b>	<b>£16</b>
<b>Delamain XO</b>	<b>£32</b>
<b>Hine Antigue</b>	<b>£42</b>
<b>Hennessy XO</b>	<b>£50</b>
<b>Hine Early Landed 1981</b>	<b>£70</b>
<b>Hennessy Paradis</b>	<b>£105</b>
<b>Remy Martin Louis XIII</b>	<b>£240</b>
<b>Remy Martin VSOP</b>	<b>£16</b>

<b>PORT</b>	glass 100ml
<b>Quinta do Noval 10 years</b> <i>Old Tawny</i>	<b>£14</b>
<b>Quinta do Noval LBV</b> <i>Unfiltered</i>	<b>£13</b>
<b>Quinta do Noval 20 years</b> <i>Old Tawny</i>	<b>£22</b>

<b>SHERRY</b>	glass 100ml
<b>Tio Pepe, Fino</b>	<b>£12</b>
<b>Alfonoso, Oloroso Seco</b>	<b>£12</b>
<b>Solera 1947, Oloroso Dulce</b>	<b>£12</b>

<b>WHITE WINES</b>	glass 175ml	bottle 750ml
<b>Chardonnay</b> <i>Apaltagua Reserva</i> <i>Chile</i>	<b>£11</b>	<b>£39</b>
<b>Sauvignon Blanc</b> <i>Casa Albali</i> <i>Spain</i>	<b>£11</b>	<b>£41</b>
<b>Gewurztraminer</b> <i>Herrenweg</i> <i>Ehrhart, France</i>		<b>£55</b>
<b>Chablis</b> <i>Vignerons De Chablis</i> <i>France</i>	<b>£15</b>	<b>£56</b>
<b>Sancerre Gueneau</b> <i>Domaine Neveu Clos des Bouffants</i> <i>France</i>	<b>£16</b>	<b>£65</b>
<b>Gavi Di Gavi</b> <i>Monte Di Saracco</i> <i>Piedmont, Italy</i>	<b>£14</b>	<b>£49</b>
<b>Puligny Montrachet</b> <i>Armand de Corcy</i> <i>France</i> <i>*served by using Coravin technique</i>	<b>£26</b>	<b>£95</b>

<b>RED WINES</b>	glass 175ml	bottle 750ml
<b>Pinot Noir</b>	<b>£16</b>	<b>£59</b>
<i>Flor de Campo , Santa Barbara, USA</i>		
<b>Malbec</b>	<b>£13</b>	<b>£45</b>
<i>Argento, Mendoza, Argentina</i>		
<b>Fleurie</b>		<b>£45</b>
<i>Domaine de la Bouroniere</i>		
<i>Beaujolais France</i>		
<b>Chianti</b>	<b>£15</b>	<b>£55</b>
<i>Rufina I Veroni</i>		
<i>Italy</i>		
<b>Cabernet Sauvignon</b>	<b>£15</b>	<b>£59</b>
<i>Hoopenburg, South Africa</i>		
<b>Rioja</b>	<b>£13</b>	<b>£48</b>
<i>Mindiarte, Spain</i>		
<b>Blason d'Issan, Margaux</b>	<b>£26</b>	<b>£98</b>
<i>Bordeaux, France</i>		
<i>*served by using Coravin technique</i>		
<b>Saint-Émilion</b>	<b>£15</b>	<b>£55</b>
<i>Château Lyonnat, France</i>		
<b>ROSÉ WINES</b>	glass 175ml	bottle 750ml
<b>Lamberti Pinot Grigio Blush</b>	<b>£14</b>	<b>£55</b>
<i>Veneto, Italy</i>		

*Our standard wine measurement is 175ml,  
a 125ml wine glass is available upon request.*

<b>BLENDED SCOTCH WHISKY</b>	glass 50ml
<b>Johnnie Walker Black Label</b>	<b>£15</b>
<b>Chivas Regal 12 years</b>	<b>£16</b>
<b>Royal Salute 21 years</b>	<b>£36</b>
<b>Johnnie Walker Blue Label</b>	<b>£50</b>
<b>JAPANESE WHISKY</b>	glass 50ml
<b>Nikka from the Barrel</b>	<b>£17</b>
<b>Yamazaki 12 Years</b>	<b>£25</b>
<b>Hakushu 12 years</b>	<b>£29</b>
<b>CANADIAN WHISKY</b>	glass 50ml
<b>Crown Royal</b>	<b>£15</b>
<b>Canadian Club</b>	<b>£15</b>
<b>AMERICAN WHISKY</b>	glass 50ml
<b>Jack Daniels</b>	<b>£13</b>
<b>Gentleman Jack</b>	<b>£15</b>
<b>Jack Daniels Single Barrel</b>	<b>£19</b>
<b>Maker's Mark</b>	<b>£14</b>
<b>Knobb Creek</b>	<b>£14</b>
<b>Woodford Reserve</b>	<b>£15</b>
<b>Bulleit Bourbon</b>	<b>£15</b>
<b>Baker's 7</b>	<b>£16</b>
<b>Bulleit Rye</b>	<b>£15</b>
<b>IRISH WHISKY</b>	glass 50ml
<b>Jameson</b>	<b>£14</b>
<b>Bushmills Black Bush</b>	<b>£15</b>
<b>Bushmills</b>	<b>£15</b>

**SINGLE MALT SCOTCH WHISKY**glass  
50ml

---

**Highlands**

<b>Dalwhinnie 15 years</b>	<b>£16</b>
<b>Glenmorangie 10 years</b>	<b>£15</b>
<b>Oban 14 years</b>	<b>£17</b>
<b>Glenmorangie 18 years</b>	<b>£29</b>
<b>Glenfarclas 25 years</b>	<b>£36</b>
<b>Glenfarclas 10 years</b>	<b>£17</b>
<b>King Alexander III</b>	<b>£46</b>
<b>Macallan Gold</b>	<b>£15</b>
<b>Macallan 18 years</b>	<b>£56</b>
<b>The Dalmore 15 years</b>	<b>£20</b>

---

**Lowlands**

<b>Glenkinchie</b>	<b>£15</b>
--------------------	------------

---

**Islands**

<b>Highland Park 18 years</b>	<b>£26</b>
<b>Jura Seven Wood</b>	<b>£16</b>
<b>Talisker 10 years</b>	<b>£15</b>

---

**Islay**

<b>Bowmore 12 years</b>	<b>£14</b>
<b>Caol Ila 12 years</b>	<b>£17</b>
<b>Laphroaig 10</b>	<b>£15</b>
<b>Lagavulin 16 years</b>	<b>£19</b>

---

**Speyside**

<b>Glenlivet Founders Reserve</b>	<b>£14</b>
-----------------------------------	------------

**SPARKLING COCKTAILS****£20**

---

**Lost my Flight**

*Prosecco, elderflower, mandarin infused vodka, mint leaves, cherry bitters. A very refreshing summer choice.*

**Naked and Sophisticated**

*Italian red sweet vermouth, touch of sugar, lemon, grapefruit bitters, pasteurized egg white, topped up with Rose Champagne*

**Mojito Champagne**

*Rum, lime juice, fresh mint shaken and fine strained over crushed ice, topped up Brut Champagne*

**Classic Champagne Cocktail**

*Cognac, Grand Marnier, with Angostura Bitters and Brut Champagne*

**Royal Casino**

*Our version of a sparkling Cosmopolitan.  
Vodka Citron, Cointreau, lime and cranberry juice shaken and topped up with Rosé Champagne*

**Rossini**

*Fresh home made strawberry purée mixed with Crème de Fraise and finished with Prosecco*

**Bellini**

*Prosecco, peach puree*



**MIRROR BAR MARTINIS**

*Quintessential cocktail*

*prepared as you wish*

*Our Selection of Martinis commemorates  
The Landmark London as the host for MI9\* during  
WWII.*

## MIRROR BAR VINTAGE

### Mirror Bar Signature Martini **£25**

*Blend of gins mixed with our blend of vermouths,  
a touch of our homemade Tonka bitters finished with  
a refreshing pink grapefruit zest.*

### Saffron Cognac Sour **£28**

*Saffron infused Cognac, home-made star anise syrup  
and finished with house bitters.*

## THE PERFECT GIN & TONIC

*Our expert mixologist has created the perfect serve of  
gin, tonic and garnish to enhance the notes of your  
chosen spirit.*

<i>Gin</i>	<i>Tonic</i>	<i>Garnish</i>
<b>Bols Genever</b>	Ginger ale	Orange & Ginger
<b>Bombay Sapphire</b>	Indian Tonic	Lime
<b>Cotswold</b>	Indian Tonic	Grapefruit
<b>Elephant Gin</b>	Elderflower Tonic	Apple & Ginger
<b>Hendrick's</b>	Light Indian Tonic	Cucumber roll
<b>London No 1</b>	Indian Tonic	Juniper Berries & Lime Zest
<b>Monkey 47</b>	Light Indian Tonic	Blackberry, Blueberry & Black Pepper
<b>Plymouth Gin</b>	Indian Tonic	Lemon & Cardamom
<b>Sipsmith</b>	Aromatic Tonic	Grapefruit & Lemon Zest
<b>Tanqueray 10</b>	Mediterranean Tonic	Grapefruit Zest
<b>Treasure Aged Gin</b>	Indian Tonic	Cinnamon & Mint Spring
<b>The Botanist</b>	Indian Tonic	Mint & Lemon

*Please keep in mind these combinations are just a  
suggestion, you can choose the tonic and garnish you  
desire to accompany your chosen gin.*



<b>GIN</b>	glass 50ml
<b>The Botanist</b>	<b>£15</b>
<b>Sloane's Gin</b>	<b>£14</b>
<b>Plymouth Gin</b>	<b>£14</b>
<b>Hendrick's</b>	<b>£14</b>
<b>Bombay Sapphire</b>	<b>£14</b>
<b>Sipsmith</b>	<b>£14</b>
<b>London No.1</b>	<b>£14</b>
<b>Tanqueray No. 10</b>	<b>£14</b>
<b>Gin Mare</b>	<b>£14</b>
<b>No.3 Gin</b>	<b>£15</b>
<b>Cotswold</b>	<b>£15</b>
<b>Treasure Aged Gin</b>	<b>£16</b>
<b>Monkey 47</b>	<b>£16</b>
<b>Bols Genever</b>	<b>£16</b>
<b>Elephant</b>	<b>£15</b>
<b>Beefeater Burrough's Reserve</b>	<b>£23</b>
<b>Pink Pepper</b>	<b>£16</b>

---

<b>CONTEMPORARY COCKTAILS</b>	<b>£19</b>
-------------------------------	------------

---

### **Twist Me Up**

*A well-balanced gin cocktail with cherry liqueur and peach puree*

### **For Adults Only**

*Bourbon shaken with tobacco and cherry liquor with a hint of walnut. Poured into the peated scotch rinsed coupe*

### **Agavaceae Familia**

*A Central American influenced drink with a combination of both tequila and Mezcal in one glass*

### **Pink Symphony**

*Hendricks gin fused with rose liqueur and summer berries*

### **Mariposa**

*A Carribean inspired concoction with spiced rum, pineapple and Cointreau*

### **Mint Julep**

*Bourbon whiskey served over cracked ice in a frozen julep cup with muddled mint, sugar and water. Garnished with fresh mint.*

**LANDMARK SIGNATURE COCKTAIL**



**MARYLEBONE MIST**

*Sipsmith dry gin, pear liquor, apple and lime juice.*

*Finished with absinthe mist.*

**£16**

**MIRROR BAR HISTORICALS**

**£19**

**The Golden Age**

*Citric and refreshing drink blending orange vodka with fresh passion fruit and orange.*

*Topped 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 Bourbon, Amaretto and Chunchu bitters with citrus and egg white*

**1899**

*A drink rich in blackberries with Drambuie, Chambord washed in Pernod gives a particular anise flavour to this Champagne cocktail*

**Montagu Fizz**

*Gin, Chambord, lemon, raspberries, elderflower cordial. This one is dedicated to women who are not afraid of fighting for their rights.*

**CONTEMPORARY COCKTAILS**

**£19**

**Old Friend**

*Gin mare, Noilly Prat and Italicus medley topped up with Mediterranean tonic with a hint of truffle*

**Nightcap Jasmine Tea**

*A lovely sweet floral mix of Jasmine tea, Bombay gin and Lemoncello to finish the night*

**Within Green & Red**

*A rum-based drink flavoured with blue curacao and basil*

**Seduced**

*These smoky and aromatic flavours will make your cheeks bloom with colour*

**Mai Tai (Vic's)**

*Blend of rums, Cointreau, orgeat syrup and fresh lime juice shaken and swizzled into Tiki mug.*

*Garnished with pineapple, mint leaves, lime peel*

**Cuvee Old Fashioned**

**£20**

*Bourbon whiskey stirred with a dash of angostura and orange bitters. Served with a homemade smoked ice ball saline solution and blend of bitters.*