

THE
MIRROR
BAR

Welcome to The Mirror Bar



You are in the perfect spot to unwind
and enjoy our carefully curated cocktails, designed
exclusively by our very talented mixologists.

Here in our Marylebone home we have become
famous for our exquisite cocktails which include
our very unique and now legendary,
‘Cuvée Old Fashioned’
It’s a must try for the connoisseur.

If you can’t find a particular favourite on
the menu, please let us know;
we’d be delighted to craft one for you.

We have a range of Havana Cigars available,
please ask a member of the team for
recommendations.



The Mirror Bar Signature Cocktails

The Landmark CLASSIC

Cuvee Old Fashioned

£25



Brown butter infused The Macallan Sherry Cask 12 Years, Wild Turkey Rye with a subtle pairing of coffee liqueur, tonka bean & Xocolatl bitters, with a proprietary cinnamon-spiced finish. Smoked with applewood and garnished with orange twist.

Velum

£24



Montelobos Espadin Mezcal, Ancho Reyes Chile Liqueur, vanilla syrup, mango puree, coconut milk and a few drop of chili shrub. Shaken and served on the rocks.

Ruby Velvet

£24



Wild Turkey Bourbon and Glen Grant 12YO Whisky stirred with Amaro, hibiscus tea, and homemade cinnamon syrup with a touch of sour mix for elevation. Served on the rocks.

Agua de Pepino

£22



Tanqueray No.10 Gin mixed with fresh lemon and cucumber juice, Miraculous foamer and a touch of cane syrup for balance. Topped up with Lemonade. Served long over ice.

Glow

£24



Roku Japanese Gin, Yuzu Liqueur and Yuzu juice mixed with elderflower & rose cordial and shaken with fresh basil leaves. Served on iceberg with rosebud.

Strawberry & Cream

£22



Served crystal clear.
Macerated Arbikie strawberry vodka, perfectly paired with vanilla syrup, lemon juice & rhubarb bitters. Clarified through milk. Stirred and served neat.

BOTTLED BEERS 330ml /340ml

£10

NOAM Bavarian Lager, 5.2%

Brewdog Punk IPA, 5.4%

Meantime Pale Ale, 4.3%

Aspall Suffolk Cyder 5.5%

Lucky Saint, 0.5%

£8

SOFT DRINKS 200ml

£6

Coca-Cola Original

Coca-Cola Diet

Fevertree Elderflower

Fevertree Ginger Ale

Fevertree Ginger Beer

Fevertree Indian Tonic

Fevertree Lemonade

Fevertree Mediterranean

Fevertree Pink Grapefruit

Fevertree Slimline Tonic

Fevertree Soda Water

Various fruit juices available upon request.

MINERAL WATER 330ml

£4

Llanllyr Still Water

Llanllyr Sparkling Water

Llanllyr Source water is sustainably drawn from natural springs on the Tynant Estate.

If you have any allergies or intolerances please notify a member of staff. Please be advised that all wine, beer & cheese contain some natural sulfites.

RED WINE	Glass 175ml	Bottle 750ml
Malbec Catena Vista Flores Mendoza, Argentina	£16	£60
Journey's End V3 Shiraz Stellenbosch South Africa	£17	£68
Rioja Tempranillo Bodegas Domeco de Jarauta Rioja, Spain	£12	£44
Château De Saint Cosme Côtes du Rhône, France	£14	£55
Sanford & Benedict Pinot Noir California, USA	£24	£98
Margaux Blason d'Issan Bordeaux, France		£86

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Pearl Lagoon

£23

Espolon Tequila Blanco, St Germain, Blue Cointreau and touch of Sour Mix, topped up with lemonade. Built over ice.



Garden of Mirrors

£25

Grilled asparagus washed Gin Mare, Tio Pepe Dry Fino Sherry, Dolin Blanc. Stirred over ice and served neat.



La Nueva

£23

Diplomatico Planas Rum, Bacardi Spiced Rum, homemade cola syrup, lime juice, pineapple juice, Tonka bitters. Stirred.



Summer Love

£22

Ketel One Vodka, Lemon custard, Lemon Juices, homemade wild berry syrup, lemon and lavender foam. Shaken and served neat.



Mariposa

£22

Coconut-washed Bacardi Spiced rum, Cointreau orange liqueur, pineapple and lime juice, vanilla syrup, Miraculous Foamer. Shaken and served up.



Aurum

£25

Sesame washed Courvoisier VSOP Cognac, Yuzu juice, homemade turmeric & honey syrup and few dash of soya sauce built over ice and topped up with mediterranean tonic.



Passionista

Seedlip Grove shaken with pineapple, cranberry and lime juice, passionfruit puree and a touch of vanilla syrup.



Very Berry

Seedlip Spice paired with freshly-pressed apple and lemon juice, homemade mixed berry syrup and topped with lemonade.



Spice Bloom

Seedlip Spice with hibiscus tea, lychee juice and homemade cinnamon syrup.



Eden's Whisper

Seedlip Garden shaken with freshly pressed cucumber, apple and lemon juice, Miraculous Foamer and a touch of cane syrup.



Elderflower Love

Seedlip Garden mixed with lychee, apple and lemon juice, elderflower cordial and Miraculous Foamer.

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WHITE WINE

Glass
175ml

Bottle
750ml

Albariño

£16

£60

Bodegas Castro Martin

Rías Baixas, Spain

Sancerre Gueneau

£18

£68

Domaine Naudet

Loire, France

Gavi Di Gavi

£14

£52

Terre Antiche

Piemonte, Italy

Pinot Grigio

£12

£44

Cantina Bolzano

Alto-Adige, Italy

Puligny-Montrachet

£28

£98

Remoissenet Père & Fils

Côte de Beaune, France

*served with a Coravin

Chablis

£24

£72

J. Moreau et Fils

Burgundy, France

ROSÉ WINE

Glass
175ml

Bottle
750ml

Côtes Roubine, La Vie En Rose

£13.5

£54

Côtes de Provence, France

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CHAMPAGNE	Glass 150ml	Bottle 750ml
Nyetimber Brut, NV	£21	£100
Nyetimber Rosé, NV	£24	£110
Taittinger Réserve Brut, NV	£22	£110
Taittinger Prestige Rosé, NV	£25	£120
Bollinger Grande Année Vintage		£270
Dom Pérignon Vintage		£360
Krug Grande Cuvée Brut, NV		£390
Lallier R.020 Brut, NV		£130
Lallier Rosé, NV		£130
Louis Roederer Cristal Vintage		£490
Nyetimber Blanc de Blanc Vintage		£130
Taittinger Nocturne Sec		£140
Taittinger Prélude Grand Cru, NV		£160

The Mirror Bar Small Plates

Caviar £95

Platinum caviar 30g

Diced egg white, egg yolk, chives, blinis & crème fraîche

Citrus Cured Scottish Salmon £18

Caviar, vodka crème fresh, buttermilk dressing

Lobster Arancini £16

Thai basil mayo

Parmesan & Truffle Fries £12

Selection of British Cheeses £18

Lord of the Hundreds, Kentish Blue, Baron Bigod,



Pitchfork Cheddar, apple chutney,

quince jelly & artisan crackers

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VODKA

50ml

Belvedere Organic 	£16
Belvedere 10	£44
Discarded Grape Skin 	£15
Grey Goose	£16
Haku	£16
Ketel One	£14
Reyka Icelandic 	£16

GIN

50ml

Audemus Pepper	£16
Brockmans	£14
Brookies Byron	£16
Citadelle Jardin	£14
Cotswold	£14
Del Professore	£14
Elephant Gin	£14
Gin Mare	£16
Hendrick's	£14
Isle of Harris	£18
Ki No Bi	£18
Kyrö	£16
Monkey 47	£14
Plymouth	£14
Roku	£14
Sipsmith	£14
Tanqueray 10	£16
Tanqueray Sevilla	£14
The Botanist	£16

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DIGESTIVES / APERETIFS

50ml

£14

Aperol

Baileys

Campari

Chambord

Green Chartreuse

Cherry Heering

Cointreau

Cynar

Disaronno Amaretto

Drambuie

Fernet-Branca

Frangelico

Italicus

Licor 43

Limoncello

Luxardo Sambuca

Perique Tobacco

Pierre Ferrand Dry Curaçao

St-Germaine

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BRANDY & COGNAC

50ml

Armagnac Janneau Royal XO	£24
Château du Breuil VSOP Calvados	£16
Courvoisier VSOP	£16
Delamain Extra de Grande Champagne	£48
Grappa Marolo di Moscato	£16
Hennessy Paradis	£120
Hennessy X.O	£40
Hine Antique XO	£48
Hine Early Landed 1984	£64
Rémy Martin Louis XIII - 50ml	£290
- 25ml	£150
- 15ml	£95

SHERRY

100ml

Tio Pepe, Fino	£14
Alfonso, Oloroso Seco	£14
Solera 1847, Oloroso Dulce	£14


PORT

100ml

Quinta do Noval LBV	£14
Unfiltered	
Quinta do Noval 10 years	£16
Old Tawny	
Quinta do Noval 20 years	£24
Old Tawny	



RUM / CACHAÇA

50ml

Appleton Estate 12 Years	£16
Appleton Estate 21 Years	£42
Diplomático Planas	£14
Diplomático Reserva	£16
Discarded Banana Peel 	£14
Gosling's Black Seal	£14
La Hechicera	£16
Mount Gay XO	£20
Ron Zacapa 23 Years	£20
Sagatiba Cachaça	£14
Trois Rivières Cuvée de L'Océan	£16
Zacapa XO	£32

TEQUILA / MEZCAL

50ml

Casamigos Blanco	£20
Clase Azul Reposado	£48
Don Julio Añejo	£22
Don Julio Reposado	£20
Don Julio 1942	£48
Espolòn Blanco	£16
Mijenta Añejo 	£44
Mijenta Reposado 	£24
Montelobos Espadín Mezcal	£20

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SINGLE MALT SCOTCH WHISKY

50ml

Highlands & Speysides

Balvenie 14 Years Caribbean Rum Cask	£22
Balvenie 21 Years Port Wood	£48
Dalmore Cigar Malt	£30
Dalmore King Alexander III	£44
Dalwhinnie 15 Years	£16
Glen Grant 12 Years	£16
Glen Grant 15 Years	£20
Glen Grant 18 Years	£30
Glenfarclas 15 Years	£18
Glenfarclas 25 Years	£48
Glenfiddich 21 Years	£42
Glenmorangie 10 Years	£14
Glenmorangie 18 Years	£20
Glenmorangie Signet	£44
Oban 14 Years	£20
The Macallan 12 Years Double Cask	£20
The Macallan 18 Years Sherry Oak	£68

Lowlands & Islands

Bladnoch Vinaya	£20
Bladnoch 14 Years	£56
Highland Park 18 Years	£32
Talisker 18 Years	£46

Islay

Bowmore 18 Years	£32
Caol Ila 12 Years	£16
Laphroaig 10 Years	£16
Lagavulin 16 Years	£20

BLENDED SCOTCH WHISKY

50ml

Chivas Regal 18 Years	£20
Johnnie Walker Blue Label	£40
Johnnie Walker Green Label	£18
Johnnie Walker Gold Label	£16
Royal Salute 21 Years	£36

JAPANESE WHISKY

50ml

Yamazaki 12 Years	£28
Hakushu 12 Years	£38
Hibiki 21 Years	£120

IRISH WHISKEY

50ml

Jameson Black Barrel	£16
Midleton Very Rare	£40
Redbreast 15 year	£24
Teeling Small Batch	£16

AMERICAN WHISKY

50ml

Elijah Craig	£18
Michter's Bourbon	£20
Rittenhouse Rye	£16
Whistlepig 10 Years	£32
Wild Turkey Rye	£14
Wild Turkey 101	£14
Woodford Reserve	£16

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