

BRASSERIE
PRINCE

APÉRITIF

Aperol Spritz - <i>Aperol, Prosecco, Soda</i>	16.00
Golden Scottish - <i>Chase Marmalade Vodka, Grand Marnier, Benedictine, Champagne</i>	18.00
Prince Royale - <i>Chase Mulberry Sloe Gin, Campari, Cherry Marnier, Champagne</i>	18.00
Italian Connection - <i>Italicus, Grey Goose Citron, Lime, Champagne</i>	18.00
Champagne Cocktail - <i>Courvoisier VSOP, Brown Sugar, Angostura Bitters, Champagne</i>	18.00

WHITE WINE

	<i>175ml / Bottle</i>
Luberon, La Famille Perrin, France	7.50 / 29.00
Catarratto / Inzolia, Borgo Selene, Terre Siciliane, Italy	29.00
Picpoul de Pinet, Baron de Badassière, France	34.00
Sauvignon Blanc, Tinpot Hut, New Zealand	10.00 / 39.00
Cortese, Gavi di Gavi Fratelli, Italy	10.00 / 39.00
Chardonnay, Montes Alpha, Casablanca, Chile	11.50 / 40.00
Burgundy, Mâcon-Solotr�-Pouilly, Auvigue, France	40.00
Gewurztraminer, Cave de Cleebourg, Alsace, France	42.00
Greco di Tufo, 'Cutizzi', Campania, Italy	50.00
Sancerre, Domaine Bonnard, Loire, France	14.50 / 55.00
Chablis, Domaine Long-Depaquit, France	14.50 / 55.00
F-Series Old Vine Riesling, Framingham, Marlborough, New Zealand	60.00
Albari�o, 'Leirana', Bodegas Foras del Sal�s, Spain	65.00
Old Vines White Blend, Mullineux, Signature Coastal Region, South Africa	65.00
Pouilly-Fuiss�, Bouchard A�ne & Fils, M�aconnais, Burgundy, France	68.00
Soave Classico, Pieropan, Garganega La Rocca, Veneto, Italy	80.00
Semillion, Sauvignon Blanc, Stella Bella, suckfizzle, Margaret River, Australia	90.00
Meursault, Jean Chartron, Burgundy, France	120.00

CHAMPAGNE & SPARKLING

	<i>125ml / Bottle</i>
Cantina Colli Euganei, Prosecco, N.V	48.00
Piper-Heidsieck Brut, N.V	15.00 / 65.00
Charles Heidsieck Brut R�serve	17.00 / 89.00
Charles Heidsieck Ros� R�serve	19.00 / 96.00
Charles Heidsieck Blanc de Blancs	96.00
Bollinger Special Cuv�e, N.V	105.00
Laurent Perrier Ros�, N.V	120.00
Dom P�rignon, 2012	270.00

RED WINE

	<i>175ml / Bottle</i>
Ventoux Rouge, La Famille Perrin, France	7.50 / 29.00
Nero d'Avola / Nerello Mascalese, Borgo Selene, Sicily, Italy	29.00
Merlot, Montes Classic Series, Colchagua Valley, Chile	32.00
Pinot Noir, Montes Alpha, Colchagua Valley, Chile	9.50 / 36.00
Vignobles Gonnet, C�tes du Rh�ne, France	11.50 / 40.00
Valpolicella Classico Superiore, Cecilia Baretta, Italy	13.50 / 45.00
Malbec, Kaiken Ultra, Mendoza, Argentina	13.50 / 50.00
Vina Izadi, Rioja Reserve, Spain	14.00 / 52.00
Ch�teau Macquin, Saint-Georges-Saint-�milion, France	55.00
Pinot Noir, Esk Valley, Marlborough, New Zealand	55.00
Syrah, The Wild Boar, Consolation, C�tes Catalanes, France	65.00
Tempranillo, PSI, Peter Sisseck, Ribera Del Duero, Spain	80.00
Sangiovese, Poggio Sant Enrico, Carpineto, Vino Montalcino, Tuscany, Italy	90.00
Pinot Noir, Bruno Clair, Gevrey-Chambertin, France	120.00
C�te-R�tie, 'Ampodium', Domaine Rostaing, Northern Rh�ne, France	140.00
Amarone della Valpolicella Classico, Allegrini, Veneto, Italy	145.00
Nebbiolo, Barolo Carobric, Paolo Scavino, Piedmont, Italy	160.00
Ch�teau Grand-Puy-Lacoste, 5eme Cru, Pauillac, France	190.00

ROS  WINE

	<i>175ml / Bottle</i>
Cabernet Sauvignon Garnacha, Mas Oliveras, Spain	9.00 / 29.00
C�tes de Provence, Miraval Ros�, France	12.50 / 46.00

DESSERT WINE

	<i>75ml</i>
Noble Riesling, Framingham, 2019	10.00
Juran�on, Uroulat, Charles Hours, 2017	11.00
Noans, La Tunella, Colli Orientali, 2019	10.00
Gewurztraminer 'Vendanges Tardives', Trimbach 2011	12.00

PORT

	<i>75ml</i>
Delaforce 10 Year Old Tawny	7.00
Barros LBV 2015	8.00

WHISKY

	<i>25ml</i>
The Macallan 12 Years Old Double Cask	10.00
The Macallan 18 Years Old Double Cask	28.00

TEA & COFFEE

Single Espresso	5.00
Your choice of coffee or loose leaf teas	5.75
<i>Please ask your server for our selection.</i>	

PROMOTION

6 Scottish Oysters, Freshly Shucked and Classically Dressed Served with 2 Glasses of Piper Heidsieck Champagne

42.00

Please note that all prices are inclusive of VAT and a discretionary service charge of 10% will be added to your final bill.