

BOUTIQUE

The fashionable heart of the 'style mile'

For clothes horses, accessory fetishists, fashion victims and social butterflies.

CHAMPAGNE AND FIZZ COCKTAILS

all £8.95

Bellini

peach puree, peach liqueur and prosecco

Rossini

strawberries, strawberry liqueur and prosecco

Pashmina

passion fruit and champagne

Lush

raspberries and champagne

French 75

tanqueray gin, lemon juice and champagne

Classic Champagne Cocktail

a sugar cube, cognac and champagne

FIZZ AND CHAMPAGNE

	125ml	Bottle
Pinot Grigio Sparkling		£21.95
Pinot Grigio Rosé Sparkling		£22.95
Prosecco Barocco Veneto Nv, Italy	£4.25	£21.95
Cava Castell Llord, Spain		£20.95
Cava Rosé Jaume Serra NV, Spain	£4.25	£21.95
Mumm Cordon Rouge	£8.25	£47.00
Mumm Cordon Rouge Rosé		£63.00
Perrier Jouet Brut NV	£8.75	£52.00
Louis Roederer Brut NV		£56.00
Moet & Chandon Brut NV		£58.00
Veuve Clicquot Brut NV		£65.00
Laurent Perrier Cuvee Rosé		£84.00
Perrier Jouet Belle Epoque		£145.00
Louis Roederer Cristal Brut 2002		£295.00
Louis Roederer Cristal Rosé 2002		£650.00

WINE

175ml 250ml Bottle

WHITE WINE

1. Trebbiano Arche, Italy
£3.90 £5.15 £14.95

Dry white wine from the Abruzzo region of Italy, with a bright golden straw-yellow colour. It has a vinous, slightly fragrant bouquet and a sapid, harmonious flavour

2. Chardonnay Las Condes, Chile
£4.00 £5.30 £15.50

Fruity nose with a smokiness and fresh pineapple and banana fruit. On the palate, the tropical fruit is enhanced by a smooth, creamy mouth feel

3. Sauvignon Blanc La Doutelle, France
£4.10 £5.45 £15.95

This wine exhibits the most fantastic rich varietal flavours: pronounced aromas of green apples followed by rich, dry greengage/grapefruit characteristics with a long elegant finish

4. Pinot Grigio La Casada Piave, Italy
£4.20 £5.60 £16.50

Elegance and beauty personified – wonderful aperitif wine – a must for lunch

ROSÉ WINE

5. Rosé Cuvée Valonnée, France
£3.90 £5.15 £14.95

Wonderful cherry red colour – soft, voluptuous berry flavours exploding – flirtatious and fun, what more can you ask?

6. Blush Zinfandel Mellowood California, USA
£4.00 £5.30 £15.50

A fresh, lively wine with a refreshing, crisp finish of strawberries and melon

RED WINE

7. Sangiovese Arche, Italy
£3.90 £5.15 £14.95

The grape's soft tannins, succulent acidity and moderately intense cherry and herb flavours make Sangiovese very easy to drink as well as supremely versatile at the dinner table

8. Merlot La Doutelle, France
£4.00 £5.30 £15.50

Round, fruity and well-balanced with plum and berry flavours and a smooth finish, all supported by ripe tannins

9. Cabernet Sauvignon Las Condes, Chile
£4.10 £5.45 £15.95

This has always been a favourite, never has one wine been complemented by so many people before – just try it and you'll see why! Rich and voluptuous!

10. Vina Amate Rioja, Spain
£4.20 £5.60 £16.50

A simple but very enjoyable example of young Rioja - easy drinking wine with bright fruity notes of black cherry and plum. A good match with hams and cheeses

MENU

Served until 3am Daily

SNACKS

Choose three for £13.95

Three Cheese and Plum Tomato Bruschetta (v)	£5.95
with fresh basil and garlic oil	
Crispy Calamari	£5.15
with roasted garlic mayonnaise	
Pork and Lamb Meatballs	£5.15
with tomato, chilli and coriander sauce	
Selection of Cured Meats	£5.95
with pickled vegetables	
Oak Smoked Salmon	£6.50
with brown bread and crème fraiche	
Marinated Artichokes (v)	£5.65
Chicken or Vegetable Pakora (v)	£5.95
with tandoori yoghurt	
Salt and Pepper Chicken Wings	£5.50
with homemade barbecue sauce	
Grilled Corn Chips (v)	£5.25
with strong cheddar, salsa and guacamole	
Shredded Duck Spring Rolls	£5.95
with wasabi mayonnaise	
Tiger Prawn Toasts	£5.95
with soy sauce and pickled ginger	

SANDWICHES

Grilled Fillet Steak Sandwich	£9.95
with melted onions and mayonnaise	
Baked Herb Focaccia (v)	£6.95
with Brie and orchard fruit chutney	
Corinthian Club Sandwich	£8.25
with smoked bacon, chicken, crisp gem lettuce and plum tomato	

MAIN COURSES

Battered Haddock Fillet	£11.95
with tartar sauce, hand cut chips, minted peas and dressed salad	
Handmade 100% Angus Beef Burger	£10.95
with Asian coleslaw and hand cut chips	
Add Mature Cheddar	£1.50
Add Ayrshire Bacon	£1.50
Add Free Range Fried Egg	£1.50
Char-grilled Prime Aberdeenshire Steak:	
Sirloin / Fillet	£19.95 / £24.95
with chestnut mushrooms, grilled tomato and a pot of green peppercorn sauce / bearnaise	
Pea and Butternut Squash Risotto (v)	£10.75
with Parmesan cheese and basil oil	
Classic Caesar Salad	£10.95
with garlic croutons, white anchovies and parmesan dressing	
Add Smoked Salmon or Char-grilled Chicken	£3.00
Linguine Pasta, Cherry Tomatoes, Roasted Red Pepper and Chilli (v)	£10.95

(v) denotes vegetarian dishes. please note that some dishes may contain nuts or nut derivatives. prices are inclusive of vat.

BASEMENT

MASH AND PRESS ROOMS

Craft beers, communal benches, an extensive global wine selection and an eclectic soundtrack

CLUB

Late night destination with live DJs

GROUND FLOOR

TELLERS BAR AND BRASSERIE

Ideal to meet, eat, drink and socialise

BOUTIQUE

The retailing heart of the 'Style Mile'
Champagne, cocktails and catwalk shows

BOOTLEG

Fine mature spirits and classic cocktails

CASINO

Black Jack, Roulette, Punto Banco
and private gaming rooms

FRIENDS RECEPTION

Friends' card registration and venue reservations

1ST FLOOR

CHARLIE PARKERS

Live lounge and piano bar

LAIRD'S ROOM

NOSEY PARKERS

PRIVATE PARKERS

Private rooms that can be set up for a wide range of events
from dining to celebrations and
business meetings

UPPER FLOORS

LANGLEY

MERCER

HEMPEL

Celebrations, private meals, meetings and events, private
corporate entertainment
(all fitted with the latest AV equipment)

BECOME OUR FRIEND

Friendship comes with benefits. All Friends' enjoy
complimentary entry, extra rewards and priority invitations.