
THE BAR

AT THE ATHENAEUM

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CHAMPAGNE BY THE GLASS

	<u>150ML</u>	<u>750ML</u>
Ayala Brut Majeur NV	14.75	69.50
Ayala Rose NV	16.75	85.50
Bollinger Special Cuvée NV	19.25	96.50

RED WINES BY THE GLASS

	<u>175ML</u>	<u>750ML</u>
Bordeaux Terre Rouge, Dom Bonnet, 2016	9.10	36.50
Galvin Restau, Dom. Andre Romero, Rhone, 2015	10.35	41.50
Crimson Pinot Noir, Ata Rangī, Martinborough, 2016	13.00	60.50

WHITE WINES BY THE GLASS

	<u>175ML</u>	<u>750ML</u>
Les Grennettes' Sauvignon de Touraine, Loire, 2017	9.85	40.50
Muscadet Les Parcelles, Dom. Haut Noelles, Loire, 2016	9.90	37.25
Galvin Bourgogne Chardonnay, Burgundy, 2015	12.75	54.00

ROSE WINE BY THE GLASS

	<u>175ML</u>	<u>750ML</u>
Elegance Rose	8.50	30.50

*Wines by the glass are also available in a 125ml measure.
Please ask your waiter.*

CHAMPAGNE& SPARKLING WINES BY THE BOTTLE

750ML

Saumur Brut, Bouvet- Ladubay, Loire NV	47.50
A. Robert Brut NV	70.50
Nyetimber Classic Cuvée, Sussex, NV	78.50
Jacquesson Cuvée, 738 Extra Brut, NV	90.50
Lanson Père et Fils, NV	91.50
Ruinart Blanc de Blancs, NV	92.50
Laurent- Perrier Rosè, NV	110.50
Deutz, 2007	118.50
Lanson Extra Aged brut vintage Blend	122.50
Charles Heidsieck, 2005	125.50
Dom Perignon, 2006	195.50
Krug Grande Cuvée, NV	205.50

**Magnum Galvin Grande Reserve, NV
115.50**

RED WINES BY THE BOTTLE

	<u>750ML</u>
Carignan, Baron de Badassiere, C.de Thau, Languedoc. 2017	27.00
Les Poupées Rouges, Languedoc, 2016	34.50
Cotes du Rhone, Ch. Mont Redon2015	35.50
Beaujolais Villages Dom. Andrè Cologne, 2015	38.00
Saumur Champigny, Dom. Le Petit Vincent, Loire, 2015	42.50
Rioja Reserva, Izadi, Spain, 2013	44.50
Cahors Malbec, Chateau de Châmbert, South- West France 2012	55.50
Crimson Pinot Noir, Ata Rangî, Martinborough New Zeland, 2016	60.50
Barolo'Le Albe' G.D. Vajra, Piedmont Italy, 2013	86.50
Marsannay En Ouzeloy, Dom RenèBouvier, Burgundy, 2013	89.50
Châteauneuf du Pape, La Charbonnière, Rhône, 2012	90.50
Gevrey- Chambertin 'Clos Village', Dom. Phillipe Riviera, 2014	105.50
Chêne Bleu' Heloise, Vaucluse, Rhône, 2010	115.50
Ch. Trotte Vieille 1er Grand Cru Classe St Emilion, Bordeaux, 1998	128.50
Brunello di Montalcino, Fossacole, Tuscany, Italy, 2012	130.50
Shafer Merlot, Stag's Leap District, Napa Valley, USA, 2013	150.50

WHITE WINES BY THE BOTTLE

	<u>750ML</u>
Costières de Nîmes, Ch. Saint-Cyrgues, 2017	31.00
Les Poupées Blanches, Languedoc, 2016	34.50
Picpoul Treize Vents, Languedoc-Roussillon, 2017	34.50
Riesling 'Les Fossiles' Mitnacht Frères, Alsace, 2016	42.50
Roero Arneis, Deltetto, Piedmont, Italy, 2015	46.50
Macon Vergisson Les Rochers, Dom Guerrin & Fils, 2015	47.50
Albarino Abadia de San Campio, Spain, 2016	48.00
Sancerre, Dom Pierre Morin, Loire, 2106	48.50
Pouilly- Fumé, D. Thibault, André Dezat, Loire, 2016	49.00
Chablis Dom Gilles et NathalieFevre, Burgundy, 2015	50.50
Cherubino Sauvignon Blanc, Pemberton, Western Australia, 2017	65.50
Puligny- Montrachet, D.Vincent Girardin, Burgundy, 2015	88.50
Chêne Bleu 'Aliot', Vaucluse, Rhône, 2012	99.50
Meursault 'Le Narvaoux' D. Ballot Millot, Burgundy, 2014	120.50
Giaconda Aeolia Roussanne, Victoria, Australia, 2008	130.50
Bienvenue Batard- Montrachet Paul Pernot, Burgundy, 2012	270.50

ROSE WINES BY THE BOTTLE

	<u>750ML</u>
Sancerre Rosé, Dom Andre Dezat, Loire, 2017	44.50
Chêne Bleu Rosé, Rhône, 2014	52.50

SWEET WINES& SHERRY

	<u>100ML</u>	<u>750ML</u>
Maury Mas Amiel, Roussillon, 2013	7.50	50.00
Ambre Rivesaltes, Domaine des Chenes, Roussillon, 2006	7.75	51.50
Monbazillac Les Brumes, France, 2013	8.00	55.50
Moscato d' Asti Chiarlo, Italy, 2017 (375ML)	9.00	27.50
Gonzalez Byass, Nectar, PX Dulce, Jerez, Spain	9.75	41.50
Sauternes Château Delmond, Bordeaux, 2015	10.25	66.50

PORT& MADEIRA

Crown Barbeito, Medium Sweet, Madeira, NV	9.50	45.00
Quinta Da Rosa, LBV 2013	9.50	65.50
Galvin 10 YO Tawny (500ml)	12.00	53.50
Vintage Port Quinta Da Rosa 2011	19.00	115.50
Dow's 1983		189.50

MIXED DRINKS

Athenaeum Signatures

Clay Pot Negroni	15.00
Chase GB Gin, Mancino Vermouth Rosso, Rinomoto Bitters, Aged in Clay Pot.	
Clay Pot Manhattan	15.00
Athenaeum House Blend Whiskey, Dubonnet, Mancini Rosso, Aromatic Bitters Aged in Clay Pot.	
Middle Aged Boulevardier	15.00
Athenaeum House Blend Whiskey, Nardini Bitters, Dubonnet, Angostura Bitters aged in Bourbon Cask.	
Athenaeum Margarita	15.00
Ocho Blanco Tequila, Amaretto, Fresh Lime and Pineapple Juices, Bitters.	
Mancinez	15.00
Fair Vodka, Mancino Chinato, Luxardo Maraschino, Grapefruit Bitters.	
Roadless Travelled	15.00
Makers Mark 46, Manchino Chinato, Luxardo Maraschino, Rinomoto, Rhubarb & Aromatic Bitters.	
Double Bellini	15.00
Peach Purée, Prosecco , Peach Foam.	

Spritz

District **12.50**

Nardini Aqua Di Cedro, Basil Syrup, Orange & Mandarin Bitters
Topped Up with Prosecco

Metropolitan **12.50**

Berry Infused Vodka, Galvin Tawny Port, Cinnamon Syrup,
Topped Up with Prosecco.

Central **12.50**

Mancino Bianco, Strawberry Liqueur, Peychaud's Bitter
Topped Up with Prosecco

Victoria **12.50**

Blue Curacao, Orgeat Syrup, Passionfruit Purée, Topped Up with
Prosecco.

Circle **12.50**

Limoncello, Tarquin's Pastis, Vanilla Syrup Topped Up with
Prosecco.

Non-Alcoholic

Peach Blossom **7.00**

Peach, Bergamot, Orange and Lavander.

Cranberry Twist **7.00**

Cranberry Juice, Orgeat Syrup, Soda Water.

Bambinone **7.00**

Orange and Cranberry Juices with a Touch of Elderflower Cordial.

Tropicano **7.00**

Passionfruit and Peach Purée combines with Pomegranate and
Apple Juices.

WHISKEY COLLECTION

Speyside

Aberlour 1970	115.00
Balvenie 12yrs Double Wood	12.50
Balvenie 14yrs Caribbean Cask	15.00
Balvenie 15yrs Single Barrel	22.00
Balvenie 17yrs Double Wood	22.00
Balvenie 21 yrs Port Wood	36.00
Balvenie 30yrs	180.00
Glenfiddich 15yrs Solera	13.00
Glenfiddich 21yrs Rum Cask	35.50
Berry's Glenrothes 1978	114.00
Glen Elgin 32yrs	200.00
Glen Grant 25yrs	26.00
Glenfarclas 1954	108.00
Glen Grant 1956	145.00
Glenlivet 1948	343.00
Glenlivet 21yrs	21.00
Glengoyne 12yrs	14.00
Macallan Gold	13.00
Macallan 25yrs	227.00
Mortlach 16yrs	27.50
Seven Islands	50.00

Highland

Aberfeldy 21yrs	30.00
Dalmore Cigar Malt	19.00
Dalmore 18yrs	26.00
Dalmore Gonzales Byass	216.00
Dalwinhie 15yrs	12.00
Glenmorangie 18yrs	19.50
Royal Lochnagar 2000 Distillers Edition	14.00
Tullibardine 25yrs	36.50
Glendronach Parliament 21yrs	22.50
Royal Brackla 1995, Conneisseurs' Choice	65.00
Glen Esk 1984, Conneisseurs' Choice	86.00

Islands and Islay

Ardbeg Supernova	100.00
Berry's Jura 1976	51.00
Highland Park 25yrs	85.00
Isle of Jura Prophecy	17.50
Kilchoman 5th Edition	19.00
Laphroaig Triple Wood	15.50
Ledaig 10yrs	11.50
Lagavulin 12yrs Limited Edition	36.00
Lagavulin 16yrs	17.50
Lagavulin Distillers Edition	25.00
Bruichladdich Black Heart	60.00
Bruichladdich Classic Laddie	15.00

Lowland

Berry's Springbank 1968	285.00
Hazelburn 8yrs	22.00
Longrow 10yrs	18.00
Rosebank 12yrs	70.00
Auchentoshan Three Wood	12.00

Elements of Isla

Br6	29.00	Peat	12.50
Bw6	31.00	Oc2	63.00

Irish

Connemara Peated	10.00
Red Breast Lustau Edition	12.50
Red Breast 15yrs	19.50
Green Spot	16.00

Blended Scotch

Johnie Walker King George	120.00
Johnie Walker Blue Label	40.00
Johnie Walker Gold Label	18.50
Johnie walker Black Label	10.50
Royal Salute 21yrs	27.00
Chivas 25yrs	51.00
Cutty Sark 50	43.50
Cutty Sark 25yrs	33.50
Michel Couvreur Special Vat	28.50
Dewars Signature Blend	64.00
Dewars 18	20.00

American

Baker's 7yrs old	12.50
Blantons	15.00
Eagle Rare	13.00
Four Roses Single Barrel	11.00
Jack Daniels Single Barrel	14.00
Makers Mark	11.00
Makers Mark 46	12.50
Old Portrero Rye	22.00
Whistle Pig 10yrs	20.00
Whistle Pig Old World Cask	38.00
Whistle Pig Boss Hog 13yrs	66.00
Knob Creek	10.50

Japanese

Hakushu Distillers Reserve	12.00
Hibiki Harmony	14.50
Hibiki 17yrs Old	39.00
Nikka Coffey Grain	18.00
Nikka Coffey Malt	19.50
Nikka Pure Malt Red	23.00
Nikka Pure Malt Black	23.00
Yamazaki Distillers Reserve	10.00

BRANDY& COGNAC SELECTION

Cognac

Hennessy Paradis Extra	144.00
Remy Martin Carte Blanche	83.50
Remy Martin XO	28.00
Remy Martin 1738	14.50
Remy Martin VSOP	10.50
Regnaud Sabourin 35 Alliance	28.00
Leyrat XO	24.00

LOUIS XIII

Each decanter is the life achievement of generations of cellar masters.

Since its origins in 1874, each generation of cellar master selects from our cellars the oldest eaux-de-vies for Louis XIII.

Today, Cellar Master Baptiste Loiseau is setting aside our finest eaux-de-vie, as a legacy to his successors for the coming century.

Louis XIII is a fragrance. The fragrance of time.

15ml	69.00
25ml	115.00
50ml	230.00

Armagnac

Baron De Sigognac Bas Armagnac 20Ans	14.00
Baron De Sigognac Bas Armagnac 10 Ans	12.00
Baron De Sigognac Bas Armagnac VSOP	10.00

Calvados

Dupont plus De 17Ans	24.00
Dupont VSOP	11.50
A.Camut d' Auge 6 Ans	13.00

Peruvian Brandy

Pisco Porton	13.00
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GIN

William Chase Elegant	10.00
William Chase GB	9.50
The Botanist	10.00
Fair Gin	11.00
Gin Mare	11.00
Hayman's Old Tom	10.00
No: 3 London	10.50
Sipsmith	10.00
Sipsmith Sloe	10.00
Tarquin's	12.50
Bombay Sapphire	10.00
Tanqueray	10.00
Tanqueray 10	12.50
Hendrick's	10.50

VODKA

Fair Vodka	9.50
William Chase	9.50
Konik's Tail	10.50
Grey Goose	11.00
Ketel One	10.00
Belvedere	10.50

RUM

Don Q Cristal	9.00
Don Q Gold	10.00
Don Q Gran Anejo	21.00
Fair Rum	12.00
La Hachicera	10.50
Plantation***	10.00
Trois Rivieres	9.00
Capucana Cachaça	10.00
Bacardi Superior	9.00

TEQUILA

Maestro Dobel	12.50
Ocho Pura	9.00
Ocho Curado	11.00
Ocho Extra Anejo	23.00
Tapatio Reposado	10.00

MEZCAL

La Venenosa costa Raicilla	16.00
La Venenosa Sur Raicilla	18.00
Papadiablo (Espadin)	19.50

SOTOL

Hacienda De Chihuahua Plata	9.00
Hacienda De Chihuahua Reposado	10.00
Hacienda De Chihuahua Anejo 2 yrs	11.00

APERITIF, VERMOUTH, BITTER

Mancino Vermouth Rosso Amaranto	8.00
Mancino Vermouth Bianco Ambrato	8.00
Mancino Vermouth Chinato	10.50
Mancino Vermouth Secco	8.00
Nardini Bitter	7.00
Rinamoto Aperitivo Bitter	7.00

Nardini Rabarbaro	8.00
Campari	8.00
Amaro Lucano	8.00
Amer Picon	8.00
Cynar	8.00
Fernet Branca	8.00

*The Bar at The Athenaeum encourages responsible drinking.
In accordance with the Weights and Measures Act 1995,
the measure for the sale of spirits and liqueurs on the premises
is 50ml or multiples thereof.
(Also available in 25ml)*

LIQUEURS

Baileys	8.00
Benedictine DOM	8.00
Green Chartreuse	10.00
Yellow Chartreuse	10.00
Cherry Heering	8.00
Fair Goji	9.00
Fair Kumquat	9.00
Fair Café	9.00
Frangelico	8.00
Galliano L'Autentico	8.00
Grand Marnier	8.00
Kummel Wolfschmidt	8.00
Jade Perique Tabac	15.00
Limoncello	8.00
Maraschino	8.00
Pierre Ferrand Dry Curacao	8.00
Roots Herb Spirit	8.00
Roots Mastiha	8.00
Dissarono	8.00

BEERS& CIDER

Moretti	8.00
Anchor Porter	8.00
Deuchers IPA	8.00
Dunkerton's Organic Cider	8.00

SOFT DRINKS

Fever Tree; Tonic, Slimline Tonic, Lemonade, Ginger Ale, Ginger Beer, Soda.	4.50
Coke, Diet Coke	4.50
Juices; Orange, Grapefruit, Apple, Pineapple, Cranberry, Pomegranate.	5.00

BAR SNACKS

Items also available after 11pm are marked 🌙

Chef's selection of canapés (8 pieces)	28.00
Nocellara olives 🌙	4.00
Marcona almonds, preserved lemon & marinated artichokes 🌙	4.00
Goosnargh duck Scotch egg	6.50
House chips & spiced mayonnaise 🌙	4.50
Lancashire bomb rarebit & English crumpet	6.00
Crisp Whitebait & tartar sauce	7.50
Strips of Cumbrian beef, gherkins, sour cream & paprika	9.00
Charred Atlantic tiger prawn, tomato, black olive & basil	9.00
Cured meats, pickled onions, gherkins & artichokes	12.50
Sliders: Hot dog, Yellowfin tuna burger & beef burger*	18.00
Belgian endive, walnut & Roquefort salad 🌙	8.00
Dedham Vale beef tartare & toasted sourdough	10.50
Beech smoked chicken, mango & coriander dressing 🌙	7.00 / 13.50
Club sandwich 🌙	15.00
Bookmaker sandwich	15.00
Galvin Deluxe Cumbrian beef burger & house relish *	17.00
Yellow fin tuna burger, Asian sesame slaw & avocado	21.50
Apple tarte Tatin & cider brandy cream	7.50
Seasonal cheesecake	8.00

*Please note that our Galvin beef burger will be served well cooked.