
THE BAR

AT THE ATHENAEUM

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

**Please inform us of any allergy or dietary requirement
so we may assist you.**

CHAMPAGNE BY THE GLASS

	<u>150ML</u>
Ayala Brut Majeur NV	14.75
Ayala Rose NV	16.75
Bollinger Special Cuvée NV	19.25
Bollinger Grand Annee 2007	43.50

RED WINES BY THE GLASS

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

WHITE WINES BY THE GLASS

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

ROSE WINE BY THE GLASS

	<u>175ML</u>
Elegance Rose, Cotes De Provence, 2017	8.50

***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
Ayala Brut Majeur NV	69.50
A. Robert Brut NV	70.50
Nyetimber Classic Cuvée, Sussex, NV	78.50
Ayala Rose NV	85.50
Ruinart Blanc de Blancs, NV	92.50
Bollinger Special Cuvée NV	96.50
Laurent- Perrier Rosè, NV	110.50
Deutz, 2007	118.50
Charles Heidsieck, 2005	125.50
Bollinger Grand Annèe	175.00
Dom Perignon, 2009	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 Poupèes Rouges, Languedoc, 2016	34.50
Cotes du Rhone, Chateau Mont Redon, 2016	35.50
Bordeaux Terre Rouge, Dom Bonnet, 2017	36.50
Beaujolais Villages Dom. Andrè Cologne, 2017	38.00
Galvin Restau, Dom. Andre Romero, Rhone, 2016	41.50
Saumur Champigny, Dom. Le Petit Vincent, Loire, 2016	42.50
Rioja Reserva, Izadi, Spain, 2014	44.50
Cahors Malbec, Chateau de Châmbert, South- West France 2014	55.50
Crimson Pinot Noir, Ata Rangî, Martinborough New Zeland, 2016	60.50
Barolo'Le Albe' G.D. Vajra, Piedmont Italy, 2014	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, 2016	105.50
Chêne Bleu' Heloise, Vaucluse, Rhône, 2011	115.50
Brunello di Montalcino, Fossacole, Tuscany, Italy, 2012	130.50
Shafer Merlot, Stag's Leap District, Napa Valley, USA, 2015	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
Muscadet Les Parcelles, Dom. Haut Noelles, Loire, 2016	37.25
Les Grennettes' Sauvignon de Touraine, Loire, 2017	40.50
Riesling 'Les Fossiles' Mittnacht Frères, Alsace, 2017	42.50
Roero Arneis, Deltetto, Piedmont, Italy, 2017	46.50
Macon Vergisson Les Rochers, Dom Guerrin & Fils, 2017	47.50
Albariño Abadia de San Campio, Spain, 2017	48.00
Sancerre, Dom Pierre Morin, Loire, 2017	48.50
Pouilly- Fumé, D. Thibault, André Dezat, Loire, 2017	49.00
Chablis Dom Gilles et NathalieFevre, Burgundy, 2017	50.50
Galvin Bourgogne Chardonnay, Bourgundy, 2015	54.00
Cherubino Sauvignon Blanc, Pemberton, Western Australia, 2017	65.50
Puligny- Montrachet, D.Vincent Girardin, Burgundy, 2016	88.50
Chêne Bleu 'Aliot', Vaucluse, Rhône, 2012	99.50
Meursault 'Le Narvaoux' D. Ballot Millot, Burgundy, 2015	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>
Elegance Rose, Cotes De Provence, 2017	30.50
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

THE ATHENAEUM COCKTAILS

Breakfast Old fashioned **15.00**

Orange infused Brugal Anejo, Remy Martin VSOP, Orange marmalade combined with homemade bitters.

Camomile Martini **15.00**

Camomile infused Bombay Sapphire gin, Limoncello mixed with orange flowers bitter.

Countess Negroni **15.00**

Seedlip 94 Spicy mixed with Mancino Bianco, Strega and Rose water.

Down street Boulevardier **15.00**

Maker's Mark whiskey combined with Mancino Rosso, Mancino Chinato and Aromatic bitters.

Elegance **15.00**

Lemon and lime infused Chase Elegant Gin stirred down with Mancino Bianco and Nardini Aqua di Cedro.

Grand Slam **15.00**

Hendrick's Gin shaken with Elderflower cordial and Midori, completed with layer of flavoured double cream.

La Rojeña **15.00**

Jose Cuervo Tradicional combined with Liquor 43, Fresh Citrus juice, egg white and secret bitters.

Perfect Cherry **15.00**

Black cherry puree stirred with cherry Heering liqueur and Ayala brut Champagne, finished with black cherry foam.

Piccadilly's Elixir **15.00**

Chase GB Gin mixed with Fresh lemon juice, Agave syrup, Sage and Elixir Chartreause.

THE ATHENAEUM COCKTAILS

Queen's Garden **15.00**
Fair vodka mixed with Raspberry puree, fresh lime juice, Crème de Mure and Plum bitter.

Spicy Caipiriña **15.00**
Cinnamon infused Capucana Cachaça mixed with orange and lime, Layer of Cinnamon foam.

The African Queen **15.00**
Bogart's Rum shaken with Apricot Brandy and fresh Pineapple puree topped up with Ayala brut Champagne and Grenadine.

The Star Taylor **16.00**
Remy Martin VSOP mixed with Galvin Tawny Port, Campari, Strawberry Liqueur, Konquat Fair and Orange bitter.

116 Flip **15.00**
Maker's Mark 46 mixed with Crème de Cacao Brown, Egg yolk, Double cream and Galvin Tawny Port.

THE ATHENAEUM NON ALCOHOLIC

Peach Blossom **7.00**
Peach puree, Elderflower cordial, Apple juice and Peach foam.

Passionata **7.00**
Passion fruit puree shaken with fresh squeezed orange, Orgeat and grenadine syrup.

Berry Mule **7.00**
Raspberry and strawberry puree mixed with fresh lemon juice and Ginger beer.

WHISKEY COLLECTION

Speyside	£	ABV
Balvenie 12yrs Double Wood	12.50	%40
Balvenie 14yrs Caribbean Cask	15.00	%43
Balvenie 15yrs Single Barrel	22.00	%47.8
Balvenie 17yrs Double Wood	22.00	%43
Balvenie 21 yrs Port Wood	36.00	%40
Balvenie 30yrs	180.00	%47.3
Glenfiddich 15yrs Solera	13.00	%40
Glenfiddich 21yrs Rum Cask	35.50	%40
Glenlivet Archive 21yrs	21.00	%43
Macallan Gold	13.00	%40
Macallan 25yrs	227.00	%43
Highland	£	ABV
Aberfeldy 21yrs	30.00	%40
Dalmore Cigar Malt	19.00	%44
Dalmore 15yrs	18.00	%40
Dalmore 18yrs	26.00	%43
Dalmore Gonzales Byass	216.00	%42
Dalmore King Alexander	55.00	%40
Dalwhinnie 15yrs	12.00	%43
Glenmorangie 18yrs	19.50	%43
Glendronach Parliament 21yrs	22.50	%48
Islands and Islay	£	ABV
Bruichladdich Classic Laddie	15.00	%50
Bruichladdich Black Art	60.00	%46.9
Laphroig 10yrs	10.50	%40
Laphroig Quarter Cask	13.50	%48
Laphroig Triple Wood	15.50	%48
Lagavulin 16yrs	17.50	%43
Lagavulin Distillers Edition	25.00	%43
Ledaig 10yrs	11.50	%46.3

Lowland	£	ABV
Auchentoshan Three Wood	12.00	%43
Hazelburn 8yrs	22.00	%46
Rosebank 12yrs	70.00	%43

Irish	£	ABV
Bushmills Blackbush	9.50	%40
Bushmills 10yrs	10.50	%40
Connemara Peated	10.00	%40
Green Spot	16.00	%40

Elements of Islay

Br6	29.00	Peat	12.50
Bw6	31.00	Oc2	63.00

Blended Scotch	£	ABV
Chivas 25yrs	51.00	%40
Cutty Sark 25yrs	33.50	%45.7
Monkey Shoulder	10.00	%40
Johnie Walker King George	120.00	%43
Johnie Walker Blue Label	40.00	%40
Johnie Walker Gold Label	18.50	%40
Johnie walker Black Label	10.50	%40
Royal Salute 21yrs	27.00	%40

American	£	ABV
Blantons	15.00	%51.5
Eagle Rare	13.00	%45
Jack Daniels Single Barrel	14.00	%45
Knob Creek	10.50	%50
Makers Mark	11.00	%45
Makers Mark 46	12.50	%47
Old Portrero Rye	22.00	%51.2
Willett	14.00	%47
Whistle Pig 10yrs	20.00	%50
Whistle Pig Old World Cask	38.00	%43
Woodford Reserve	9.50	%43.2

Japanese	£	ABV
Hakushu Distillers Reserve	12.00	%43
Hibiki Harmony	14.50	%43
Hibiky 17 yrs	65.00	%43
Nikka Coffey Grain	18.00	%45
Nikka Coffey Malt	19.50	%45
Nikka Miyagikyo Single Malt 10yrs	22.00	%40
Nikka Myagikyo 12yrs	30.00	%45
Nikka Miyagikyo 15yrs	38.00	%40
Nikka Pure Malt Red	23.00	%43
Nikka Pure Malt Black	23.00	%43
Suntory Yamazaki Distillers Reserve	14.00	%43
Suntory Yamazaki 18yrs	69.00	%43
Suntory Yamazaki 12yrs	18.00	%40

BRANDY & COGNAC SELECTION

Cognac	£	ABV
Hennessy Paradis Extra	144.00	%40
Leyrat XO	24.00	%40
Remy Martin Carte Blance	83.50	%41.1
Remy Martin XO	28.00	%40
Remy Martin 1738	14.50	%40
Remy Martin VSOP	10.50	%40
Regnaud Sabourin N.35 Alliance	28.00	%43

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	£	ABV
Baron De Sigognac Bas Armagnac 20Ans	14.00	%40
Baron De Sigognac Bas Armagnac 10 Ans	12.00	%40
Baron De Sigognac Bas Armagnac VSOP	10.00	%40

Calvados

Dupont plus De 17Ans	24.00	%42
Dupont VSOP	11.50	%42
A.Camut d' Auge 6 Ans	13.00	%41

GIN	£	ABV
Bogart's Gin	9.50	%40
Bathtub Gin	9.50	%43.3
Bols Genever	9.50	%42
Bombay Sapphire	10.00	%40
Gin Mare	11.00	%42.7
Hayman's Old Tom	10.00	%41.4
Hendrick's	10.50	%41.4
No: 3 London	10.50	%46
Sipsmith	10.00	%41.6
Tarquin's	12.50	%42
Tanqueray	10.00	%43.1
Tanqueray 10	12.50	%47.3
William Chase Elegant	10.00	%48
William Chase GB	9.50	%40

VODKA	£	ABV
Bogart's Vodka	9.50	%40
Belvedere	10.50	%40
Fair Vodka	9.50	%40
Grey Goose	11.00	%40
Ketel One	10.00	%40
Konik's Tail	10.50	%40
William Chase	9.50	%40

RUM	£	ABV
Bogart's Rum	9.00	%40
Bacardi Superior	9.00	%37.5
Brugal 1888	12.00	%40
Brugal Anejo	10.00	%38
Capucana Cachaça	10.00	%42
Fair Rum	12.00	%40
La Hachicera	10.50	%40
Plantation***	10.00	%41.2
Trois Rivières	9.00	%40

TEQUILA	£	ABV
Jose Cuervo Tradicional Reposado	9.00	%38
Maestro Dobel Diamante	12.50	%40
Maestro Dobel Humito	13.00	%40
Ocho Extra Anejo	23.00	%40
Tapatio Reposado	10.00	%38
MEZCAL	£	ABV
Papadiablo (Espadin)	19.50	%47.5
La Venenosa costa Raicilla	16.00	%47
La Venenosa Sur Raicilla	18.00	%45.5
SOTOL	£	ABV
Hacienda De Chihuahua Plata	9.00	%38
Hacienda De Chihuahua Reposado	10.00	%38
Hacienda De Chihuahua Anejo 2 yrs	11.00	%38
APERITIF, VERMOUTH, BITTER	£	ABV
Mancino Vermouth Rosso Amaranto	8.00	%16
Mancino Vermouth Chinato	10.50	%17.5
Campari	8.00	%25
Amaro Lucano	8.00	%28
Amer Picon	8.00	%21
Cynar	8.00	%16.5

***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	£	ABV
Baileys	8.00	%17
Benedictine DOM	8.00	%40
Chartreuse Green	10.00	%55
Chartreuse Yellow	10.00	%40
Cherry Heering	8.00	%24
Fair Goji	9.00	%22
Fair Café	9.00	%22
Frangelico	8.00	%20
Galliano L'Autentico	8.00	%42.3
Grand Marnier	8.00	%40
Kummel Wolfschmidt	8.00	%39
Jade Perique Tabac	15.00	%31
Limoncello	8.00	%27
Maraschino	8.00	%38
Pierre Ferrand Dry Curacao	8.00	%40
Roots Herb Spirit	8.00	%30
Roots Mastiha	8.00	%28
Disaronno	8.00	%28
BEERS& CIDER	£	ABV
Moretti	8.00	%4.6
Anchor Porter	8.00	%5.6
Deuchers IPA	8.00	%4.4
Dunkerton's Organic Cider	8.00	%7
SOFT DRINKS	£	
Coca Cola, Diet Coke		
Fever Tree mixers: Tonic, slimline tonic, lemonade,	4.50	
Ginger beer, ginger ale, soda.	4.50	
Fresh Juices: Orange, Pink Grapefruit, Apple, Pineapple,	5.00	
Cranberry		

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
Whipped cod's roe, pickled cucumber, sea herds & toasted sourdough	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 ☾	13.50
Club sandwich ☾	15.00
Bookmaker sandwich	15.00
Galvin Deluxe Cumbrian beef burger & house relish *	19.50
Apple tarte Tatin & cider brandy cream	8.50
English crimson rhubarb pavlova, ginger cream	8.50

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