

THE BEAUMONT

LUNCH & DINNER

THE GATSBY ROOM

Lunch & Dinner

12pm – 2:30pm

6pm – 10pm

APPETIZERS

White Onion Soup
spenwood & truffle
12.00

Caesar Salad
*anchovies, sourdough croutons,
24 month parmesan*
11.50
add organic chicken
18.00

Mac & Cheese
*montgomery and ogleshiel
gratinated macaroni*
14.00

Pizza Bianca
artichoke, truffle, cured ham
18.00

Cured Stone Bass
*bulgur wheat, edamame beans,
spring onion, ginger, sesame and soy*
19.00

SANDWICHES & MAINS

The Beaumont Club
*cheese omelette, lettuce, turkey,
bacon, tomato*
17.50

The Reuben Bagel
*rye & caraway bagel, salt beef,
sauerkraut, swiss cheese*
16.00

Grilled Cheese
brioche, dill pickles + truffle 8gr
12.00

Coconut Spiced Monkfish
*black lentil dal, potato
and kale aloo*
27.50

The Beaumont Cheese Burger
caramelised onions, shoestring fries
22.50

Shepherd's Pie
*braised lamb shoulder, glazed mash
potatoes, buttered hispi cabbage*
18.00

Lambton & Jackson
Smoked Salmon
*pumpernickel,
cucumber & fennel relish*
19.50

Grilled Rib Eye
london lettuce, shoestring fries
36.00

OYSTERS & CAVIAR

Irish Rock or Jersey
on the half shell, seaweed mignonette
half dozen 18.50 dozen 37.00

Oscietra Caviar 30gr 80.00 50gr 130.00
Beluga Caviar 20gr 180.00 30gr 270.00 50gr 450.00
traditional accompaniments, brown butter waffles

FOR TWO TO SHARE

London Charcuterie
islington saucisson, bresaola, coppa, pickles
26.00

Artisan British Cheeses
our rooftop truffle honey, seasonal chutney, sourdough crackers
28.00

CHAMPAGNE & SPARKLING WINE

	Glass 150ml	Bottle
NV Pommery Royal, Brut	19.00	94.00
NV Larmandier-Bernier Latitude, Extra Brut	23.00	113.00
Bollinger PN VZ16	35.00	173.00
2009 Dom Perignon	48.00	238.00
NV Ayala Rosé Majeur	21.50	106.00
2016 Gusbourne, Blanc de Blancs	20.00	98.50

DESSERTS & CHEESE

Ice Cream Sandwich
miso, banana, salted caramel
10.00

Vanilla Cheesecake
poached rhubarb and stem ginger
10.00

Selection of Ice Creams
freshly churned ice cream, hot chocolate sauce
8.50

Artisan British Cheeses
seasonal chutney, sourdough crackers
17.00

COFFEE, TEA & INFUSIONS

selection of coffees and teas from 3.50

HERBAL INFUSIONS

Canarino 4.00 Whole Rosebuds 4.75 Chamomile Flowers 4.75
Lemongrass & Ginger 4.75 Lavender, Chamomile and Lemongrass 4.75
Fennel, Ginger, Peppermint 4.75 Fresh Mint 4.75
Blackcurrant & Hibiscus 4.75

Please inform the Server if you have any allergies we need to be aware of

Prices include VAT

A discretionary 12.5% Service Charge will be added to your bill

All gratuities are managed by the staff ~ No intrusive or flash Photography ~ No Cheques

SHERRIES

	<i>Glass</i>	<i>Bottle</i>
NV Gabriela Manzanilla, Sanchez Ayala	8.25	61.00
NV Amontillado Viña AB, G. Byass	8.80	62.50
NV Alfonso Oloroso Seco, Gonzales Byass	8.50	63.00

WHITE

	<i>Glass</i>	<i>Bottle</i>
2020 Sur Sur, Donnafugata, Italy	14.00	68.00
2019 Chablis, Domaine Gilles et Nathalie Fevre, France	16.50	82.00
2020 "Pure" Staete Landt, New Zealand	17.00	83.50

ROSÉ

	<i>Glass</i>	<i>Bottle</i>
2020 Château Roubine, France	17.50	86.00

RED

	<i>Glass</i>	<i>Bottle</i>
2014 Corimbo, Bodegas La Horra, Spain	14.00	68.00
2015 Piedrasassi Syrah, USA	17.00	83.50
2017 Mercurey 1er Cru "La Chassiere" Domaine Chardon, France	21.00	103.00

CHAMPAGNE COCKTAILS

from 19.00

Ginevra

cognac, grand marnier, chocolate bitters, champagne

Britannia

gin, apricot jam, lemon, tea & honey bitters, champagne

Kir Noir

cherry, benedictine, nut bitters, champagne

ALL DAY COCKTAILS

from 17.00

The Beaumont Collins

vodka, lemon, earl grey tea syrup, rhubarb & cardamon soda

Long Island Punch

cognac, rum, sherry, red wine, black tea, lemon, sugar

1\$ Lemonade

whiskey, orange curacao, lemon, maple, peach & jasmín soda

South of the Border

tequila, oloroso sherry, lime, black cherry

DIGESTIFS COCKTAILS

from 17.00

Fairway Flapper

cognac, calvados, pineau des charentes, wood bitters

Zelda

whiskey, port, sweet vermouth, plum bitters

Mudslide

vodka, irish cream, coffee liqueur, cream

LOW & NO ALCOHOL COCKTAILS

from 9.00

White Jasmine

white port, jasmine tea syrup, lemon, tonic water

Citrus Cup

seedlip citrus, fresh mint, ginger and lemon, lemonade

Jimmy Cooler

berries, fresh lemon, dash of caramel, ginger beer

GIN

Hendricks	14.00
Tanqueray 10	16.00
Monkey 47	16.50
Star of Bombay	17.00
Roku	18.00

VODKA

Grey Goose	14.00
Stolichnaya Elite	16.25
Cold River	16.50
Beluga	18.00

RUM

Banks 5	15.00
Diplomatic Reserva Exclusiva	15.50
Mount Gay XO	16.00

TEQUILA

Don Julio Blanco	14.00
Don Julio Reposado	15.00
Don Julio Anejo	17.00
Don Julio 1942	30.00

COGNAC - ARMAGNAC CALVADOS

Hine VSOP	14.00
Camut 6yrs	14.00
Baron de Sigognac	17.00
Hennessy XO	30.00
Louis XIII	15ml 90.00 30ml 120.00 50ml 240.00

BEER

Schiehallion Craft Lager 4.8%	8.00
Bitter & Twisted Golden Ale 4.2%	8.00
Lucky Saint Lager (low alc)	6.00

SCOTTISH WHISKY

Chivas Regal 12yrs	14.00
Oban 14yrs	14.50
Macallan 12yrs	15.00
Lagavulin 16yrs	16.00
Dalmore 18yrs	24.00
Balvenie 21yrs	30.00
Johnnie Walker Blue	35.00

AMERICAN WHISKEY

Maker's Mark	14.00
Michter's Bourbon	15.00
Michter's Rye	15.00
Woodford Double Oak	16.00
Blanton's Gold Edition	24.00

INTERNATIONAL WHISKIES

Green Spot, Ireland	14.00
Crown Royal, Canada	15.00
Yellow Spot 12yrs, Ireland	20.00
Yamazaki 12yrs, Japan	28.00

MINERALS & SOFT DRINKS

Eau de Vie	
Still & Sparkling 75cl	2.75
Evian Still Water 75cl	5.00
Selection of Fruit Juices	from 5.50
Selection of Sodas	from 5.00

*full spirit list available on request,
please speak to your server*