

THE GATSBY ROOM

THE BEAUMONT

LUNCH & DINNER

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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 oglesfield
gratinated macaroni*
14.00

Pizza Bianca
artichoke, truffle, cured ham
18.00

Beef Carpaccio
bagna cauda, rocket, parmesan
22.00

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 8/gr
12.00

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

The Beaumont Cheese Burger
*caramelised onions,
triple-cooked chips*
22.50

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

Spaghetti al Pesto
hand-cut pasta, pesto sauce
17.00

Grilled Rib Eye
london lettuce, triple-cooked chips
39.00

GIN

Hendricks 15.50
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 14.00
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 13.00
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 15.00
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*

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 & jasmin 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

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
2010 Dom Perignon	48.00	238.00
NV Ayala Rosé Majeur	21.50	106.00
2016 Gusbourne, Blanc de Blancs	20.00	98.50