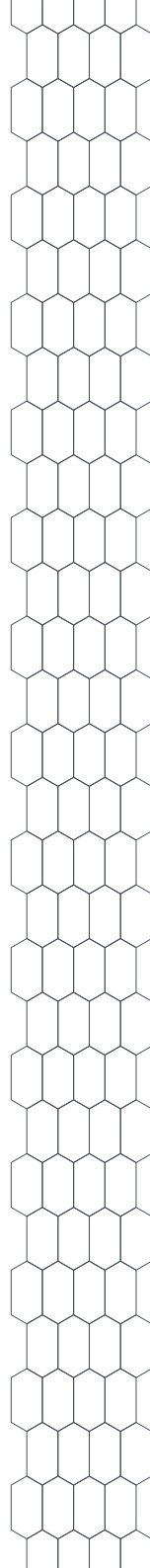


THE CHAMPAGNE BAR
AT

116
PALL MALL

BY SEARCYS



Founded in 1760, Lanson is the fourth oldest Champagne House.

Drawing on our family heritage and unique expertise, the men and women of Lanson have been guided for more than 260 years by their love of a job well done and their love for others.

The unique and authentic style of our Champagnes rests on four immutable pillars: a meticulous selection of Crus; a vinification according to the traditional Champagne principle; a rare collection of reserve wines, and a longer ageing in cellars.

Hervé Dantan, Lanson Winemaker, carefully crafts elegant wines, that are characterised by an inimitable freshness, fruitiness and vitality.

Lanson Champagnes bring people together.
They are made to be gifted and shared with our cherished ones.
The Lanson Cross, carefully marked on each bottle, is timelessly emblematic of this philosophy.

	Glass 125ml	Bottle
Lanson, Père & Fils, Brut, NV		£90.00
Lanson, Le Black Réserve, Brut, NV	£20.00	£125.00
Lanson, Le Rosé, Brut, NV	£20.50	£130.00
Lanson, Le White Label, Sec, NV	£20.00	£125.00
Lanson, Le Vintage, Brut, 2009		£190.00
Lanson, Le Green Label, Organic, Brut, NV	£23.50	£145.00
Lanson, Le Pere du Fils, NV, Magnum		£250.00

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BY THE GLASS

BRUT

Glass 125ml

Searcys Selected Cuvée Brut, NV	14.50
IoD Champagne, Beaumet, Brut, NV	13.00
Lanson, Le Black Réserve, Brut, NV	20.00
Lanson, Le Green Label, Organic, Brut, NV	23.50

ROSÉ

Searcys Selected Cuvée, Rosé, Brut, NV	15.00
Lanson, Le Rosé, Brut, NV	20.50
Veuve Clicquot, Rosé, Brut, NV	22.00

BLANC DE BLANC

Searcys Cuvée Blanc de Blanc, NV	16.00
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DEMI-SEC

Lanson, Le White Label, Sec, NV	18.00
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SPARKLING WINE

Searcys English Sparkling by Greyfriars, Classic Cuvée, Brut, NV	12.00
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ALCOHOL FREE SPARKLING WINE

Wild Idol, Rosé (188 kcal)	11.00
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CHAMPAGNE

BRUT

Bottle

Searcys Selected Cuvée Brut, NV	80.00
IoD Champagne, Beaumet, Brut, NV	72.00
Drappier Carte d'Or, Brut, NV	80.00
Moët & Chandon, Brut Impérial, Brut, NV	98.00
Veuve Clicquot, Yellow Label, Brut, NV	108.00
R de Ruinart, Brut, NV	119.00
Bollinger Special Cuvée, Brut, NV	129.00
Krug, Grande Cuvée, Brut, NV	350.00

DEMI-SEC

Laurent-Perrier Harmony, Demi-Sec, NV	98.00
Veuve Clicquot, Demi-Sec, NV	120.00

BLANC DE BLANCS

Selected Cuvée, Blanc de Blancs, Brut, NV	92.00
Perrier-Jouët Blanc de Blancs, NV	155.00
Ruinart, Blanc de Blancs, NV	170.00

VINTAGE

Veuve Clicquot, Vintage, Brut, 2012	155.00
Veuve Clicquot, La Grande Dame, Brut, 2012	285.00
Dom Pérignon, Brut, 2006	380.00
Louis Roederer Cristal, Brut, 2009	500.00

ROSÉ

Searcys Selected Cuvée, Rosé, Brut, NV	85.00
Veuve Clicquot, Rosé, Brut, NV	137.00
Ruinart, Rosé, Brut, NV	155.00
Laurent-Perrier, Cuvée Rosé, Brut, NV	175.00

MAGNUM 1.5L

Searcys Selected Cuvée Brut, NV	165.00
Veuve Clicquot, Yellow Label, Brut, NV	219.00
Lanson Père & Fils, Brut, NV	255.00
Moët & Chandon, Rosé Imperial, Brut NV	265.00
Veuve Clicquot, Rosé, Brut, NV	290.00

WINE

WHITE WINE

	175ml	Bottle
Flor de Lisboa Branco, Lisbon, Portugal, 2020	7.50	29.00
Côtes de Gascogne, Maison Belenger, France, 2019		28.00
Marsanne-Vermentino, Joie de Vigne, France, 2019	8.00	32.00
Sauvignon Blanc, Spinyback, New Zealand, 2019	9.95	39.00
Picpoul de Pinet, Deux Bars, France 2020	11.00	43.00
Albarino, Vinabade, Rias Baixas, Galicia, Spain 2020		46.00
Pecorino, Vellodor, Umani Ronchi, Italy, 2019		49.00
Torrantes, Terrazas de los Andes, Argentina, 2019		50.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2019	13.95	56.00
Sancerre, Les Chailloux, Domaine Fouassier, France, 2018		65.00

ROSÉ WINE

Côtes de Provence, Mas Fleurey, Cuvée, Provence, France, 2020	9.50	38.00
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RED WINE

Carignan-Grenache, Le Troubadour, Languedoc, France, 2018	7.00	28.00
Sangiovese del Rebucone, Emilia Romagna, Italy, 2018		28.00
Malbec, Portillo, Salentein Bodegas, Mendoza, Argentina, 2018	8.50	32.00
Montepulciano D'Abruzzo, Podere, Abruzzo, Italy, 2019	9.50	35.00
Côtes du Rhône, Les Abeilles, J.L. Colombo, Rhône, France, 2018		39.00
Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2016	12.00	46.00
Beaujolais Villages, Vignes de 1951, Beaujolais, France 2020		48.00
Chianti Superiore, Santa Cristina, Antinori, Tuscany, Italy, 2018		51.00
Pinotage, Simonsig, Stellenbosch, South Africa, 2017	13.00	52.00
Montagne-Saint-Emilion, Château Montaguillon, Bordeaux, France, 2016		59.00

DESSERT WINE

	75ml	Bottle
Petit Guiraud, Sauternes, 2016	10.00	50.00
Royal Tokaji Late Harvest 2017	9.00	55.00

PORT

	75ml	Bottle
Dow's Late Bottled Vintage Port, Portugal	5.50	50.00
Dow's Crusted Port, Portugal	6.50	60.00

COCKTAILS

SEARCYS SIGNATURES

116 Pall Mall 14.00
Grey Goose La Poire, lychee liqueur, lime, rose syrup

116 Bee's Knees 12.00
Aberfeldy 12-year-old whisky, 116 honey, Angostura bitters, Orange bitters

Snow Leopard Mule 14.00
Vodka, ginger, ginger beer, lime

The English Garden 14.00
St Germain, gin, rosemary, lime, cucumber

Foragers Bramble 14.00
Gin, Chambord, raspberry, egg white, lemon, mint

SPARKLING

Kir Royale 14.00
Crème de Cassis, Champagne

French 75 14.00
Gin, lemon juice, Champagne

Italicus Bergamot Spritz 12.00
Italicus Bergamot liqueur, prosecco, soda

Aperol Spritz 12.00
Aperol, prosecco, orange, soda

Classic Champagne Cocktail 12.50
Cognac, orange bitter, brown sugar, Champagne

CLASSIC

Espresso Martini 12.00
Vodka, coffee liqueur, espresso, vanilla

Old Fashioned 14.00
Bourbon, orange bitter, orange, brown sugar

MOCKTAILS

Herbal Field 8.00
Seedlip Garden, sugar, egg white, elderflower and cucumber tonic

Amalfi Citrus 8.00
Seedlip Grove, sugar, lemon juice, Sicilian lemon tonic

SPIRITS

VODKA

50ml

42 Below 40%	8.00
Absolut 40%	8.50
Belvedere 40%	10.00
Grey Goose, La Original 40%	11.50
Grey Goose, La Poire 40%	11.75

GIN

50ml

Bombay Sapphire 40%	8.00
Oxley 47%	7.00
Bombay Bramble 37.5	8.50
Tanqueray London Dry Gin 47.3%	8.00
Hendricks 41.1%	9.00
Gin Mare 42.7%	10.00
Monkey 47 Schwarzwald Dry Gin 47%	14.00

RUM

50ml

Bacardi Carta Blanca 37.5%	7.00
Bacardi Anejo Cuatro 40%	7.00
Bacardi Spiced Rum 35%	9.00
Havana Club 7 Year Old 40%	8.00
Santa Teresa 1796 40%	11.00
Bacardi Gran Reserva Diez 40%	12.00

SPIRITS

WHISKY

50ml

Dewar's 12 Year Old 40%	9.00
Glenmorangie The Original 40%	10.00
Ardbeg 10 Year Old Malt 46%	11.00
Glenfiddich 15 Year Old 40%	12.50
Craigellachie 13 Year Old Scotch Whisky 46%	13.00
Lagavulin 16 Year Old Single Malt Scotch Whisky 43%	16.00
Johnnie Walker Blue Label Blended Scotch Whisky 40%	44.00

BOURBON

50ml

Buffalo Trace Bourbon 40%	8.50
Jack Daniel's 40%	8.50
Woodford Reserve 43.2%	10.50

COGNAC, ARMAGNAC & CALVADOS

50ml

XR Henry de Querville Calvados 40%	5.00
Remy Martin VSOP Cognac Fine Champagne 40%	5.80
Hennessy VSOP 40%	6.80
Janneau VSOP Armagnac 40%	4.50
Hennessy XO 40%	18.00

SHERRY

75ml

Gonzalez Byass Tio Pepe, Fino Sherry	5.00
Regency Medium Dry Sherry	4.00
Regency Cream Sherry	4.00

TEQUILA

50ml

Patron Silver 40%	13.00
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SPIRITS

LIQUEURS

50ml

Campari	7.00
Frangelico	7.00
Luxardo Sambuca dei Cesari	7.00
Malibu Coconut Rum	7.00
Kahlua Coffee Liqueur	7.00
Baileys Irish Cream Liqueur	7.00
Tia Maria	7.00
Disaronno Amaretto	7.00
Pernod	7.00
Cointreau	8.00
Drambuie	10.00
Grand Marnier	11.00
Aperol	8.00
Pimm's No. 1 Cup	8.00
Tosolini Grappa di Merlo	20.00
Martini Extra Dry	7.00
Martini Rosso	7.00

NON-ALCOHOLIC SPIRITS

50ml

Seedlip Garden 108	8.00
XR Seedlip Grove 42	8.00

BEER & CIDER

DRAUGHT

	half pint	pint
Freedom Lager 4.00%	4.50	7.80
Freedom Pale Ale 4.20%	4.50	7.80

BOTTLE

	Bottle
Freedom Lager 4.00%	5.75
Freedom Pale Ale 4.20%	5.75
Toast Craft Lager 5.00%	5.75
Toast Pale Ale 5.00%	5.75
Peroni Nastro Azzurro (Gluten Free) 5.10%	5.75
Aspall Draught Suffolk Cyder 5.5%	5.75
Spitfire Ale 4.50%	7.55
Guinness Extra Stout 4.2%	5.75

LOW ALCOHOL

	Bottle
Peroni Libera 0.00%	5.00
Big Drop Upton Craft Lager 0.5%	5.00
Big Drop Pine Trail Pale Ale 0.5%	5.00

SOFT DRINKS

Coke (330ml) (139 kcal)	3.60
Diet Coke (330ml) (1 kcal)	3.60
Franklin & Sons Range (200ml)	3.50
Lemonade (92kcal), Ginger Ale (66kcal), Ginger Beer (92kcal), Indian Tonic (68kcal), Light Tonic (44kcal), Elderflower & Cucumber (42kcal), Sicilian Lemon (92kcal), Soda Water (1kcal)	

WATER

	330ml	750ml
Harrogate Spring Water Still NRB	2.00	4.00
Harrogate Spring Water Sparkling NRB	2.00	4.00

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BAR SNACKS

Salt and pepper cashews (ve) (170 kcal)	4.50
Chilli rice crackers (v) (352 kcal)	4.50
Fried and salted corn (v) (348 kcal)	4.50
Nocellara olives (ve) (157 kcal)	4.50
House sourdough, whipped butter (v) (41 kcal)	3.50

BAR BITES

Padron peppers, cornish sea salt (105 kcal)	7.50
Crispy squid, wild garlic aioli (407 kcal)	8.75
Devilled crab cakes, preserved lemon mayo (420 kcal)	9.00
Buttermilk crispy chicken, sriracha mayo (555 kcal)	8.50
Roasted cauliflower and cheese croquettes (549 kcal)	8.50
Hummus and grilled flatbread mezze (ve) (470 kcal)	8.00
Vanilla cheesecake (v) (429 kcal)	8.00

TO SHARE

Searcys signature smoked salmon served with traditional accompaniments (580 kcal) Capers, dill pickled cucumber, horseradish cream, blinis, pickled shallots, grated free-range egg	15.50
Artisan British cheeses, chutney, seeded crackers (v) (1184 kcal)	19.00
British charcuterie, house sourdough, Nocellara olives, semi-dried tomatoes (269 kcal)	19.50
Bar bites platter - choose 4 from the menu	28.00

SIDES

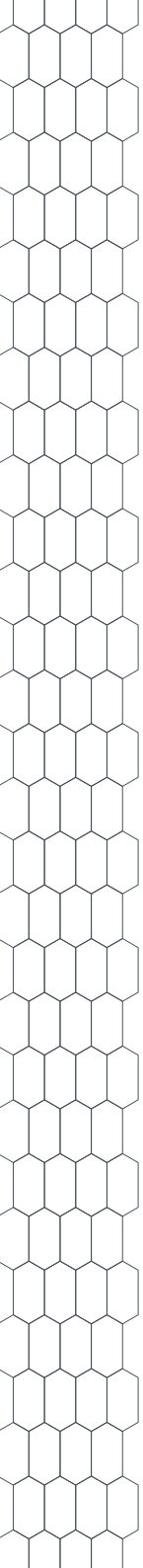
Parmesan truffle chips	5.75
Coleslaw	5.75
Season leaf salad	5.00

(v) = vegetarian (ve) = vegan

Each menu items calorific value is listed per individual portion. Average adults require approximately 2,000 Kcal a day.

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.



THE CHAMPAGNE BAR

AT

116

PALL MALL

BY SEARCYS