WINES - 1/2

COCKTAILS - 3

NON-ALCOHOLIC - 4

SPIRITS - 5/6/7

VERMOUTHS/ LIQUEURS - 8

BEER - 9

SOFT DRINKS / HOT DRINKS - 10

WINES

SPARKLING	G	С	В
Via Vai Prosecco, Veneto, Italy	8.5		32
Montaudon Brut Tradition, France	14		71
Hattingley Classic Reserve NV, United Kingdom	16		78
Veuve Clicquot Yellow Label, France			135
Veuve Clicquot Rosé, France			165
Krug 166th Edition, France			300
WHITE	G	С	В
Tarapacá Sauvignon Blanc 2021, Chile 2021	8	22	29
QL Flowers Vinho Verde, Quinta da Lixa, Portugal, 2022			32
Viña Leyda Valley Chardonnay Reserva, Chile, 2021	10	32	39
Bertani Puiatti Pinot Grigio, Italy, 2022	11	32	42
Domaine de Belle Mare Picpoul De Pinet, France, 2022	11.5	37	45
Assyrtiko, Ktima Kir-Yianni, Greece, 2022			45
Eins Zwei Dry Riesling, Germany, 2022			46
Albarino, Martin Codax, Spain, 2022			51
Gavi di Gavi, Ascheri, Italy, 2022	12.5	44.5	54
Pouilly-Fuissé, Joseph Drouhin, France, 2020			78
Eruzione Bianco 1614 Carricante, Planeta, Italy, 2018			85
Meursault Blanc, Jean-Michel Gaunoux, France, 2018			114

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WINES

ROSE & ORANGE	G	С	В
Pinot Grigio Rosé, Via Nova, Italy, 2022	8.5	23	32
Pretty Goergous Rosé, France, 2022	9	25	33
Cotes de Provence Rosé, Domaine de l'Amour, La Vidaubanaise, France, 2022	12	33.5	43
Ulterior Naranja (organic), Spain, 2018			59
RED	G	С	В
Nero d'Avola IGT Terre Siciliane, Molino a Vento, Italy, 2022	9	26	35
Les Mougeottes Cabernet Sauvignon, France, 2021	9.5	27	36
Carignano del Sulcis, Grotta Rossa, Santadi, Italy, 2020			43
Crasto Douro Red, Portugal, 2020	13	35	47
Rioja Edicion Limitada, Ramon Bilbao, Spain, 2019	13	35	47
Beaujolais Villages, Louis Tête, France, 2021			48
Nipozzano Chianti Rufina Riserva, Frescobaldi, Italy 2019	14	42	55
Signature Malbec, Susanna Balbo, Argentina 2022			56
MOMO, Pinot Noir Organic, Seresin Estate, New Zealand, 2022	16	43	58
Papale Oro Primitivo di Manduria, Varvaglione, Italy 2019			72
Pago de los Capellanes Tempranillo Ribera del Duero Crianza, Spain, 2020)		83
Amarone Valpantena DOCG, Bertani, Italy 2020			118
Nuits-Saint-Georges, Joseph Drouhin, France 2020			145
Barolo Garretti DOCG, La Spinetta, Italy 2019			137

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COCKTAILS

HOLMES' CLASSICS

Case Closed Diplomatico Rum, Frangelico, Mozart dark chocolate & popcorn syrup	13
KT Time Beefeater Gin, St-Germain, Plum Bitters, hibiscus syrup,	13
cranberry & lime juice	
108 Fashioned Fat washed Bourbon, chocolate liqueur, vanilla bitters	13.5
Sherlock's Pipe Talisker, Campari, Johnnie Walker Black, Smoked Vermouth & Pimento Dram	15

COCKTAILS

HOLMES' SIGNATURES

The Beekeeper Absolut vanilla vodka, St-Germain, lemon juice, honey, chilli syrup	13
The Final Problem Gosling's rum, Amaro Montenegro, Aperol, lime	14
Unquiet Spirits Laphroaig 10-year old, spiced syrup, barrel bitters, lemon juice, egg white	14
Windsor Monkey 47 gin, orange & rosemary shrub, Champagne	14

NON - ALCOHOLIC

Holmes Made Lemonade Butterfly pea tea, lemon juice, soda	10
Enola Mixed berries syrup, cranberry, apple & lemon juice	11
Watson's Secret Grapefruit juice, thyme syrup, Seedlip Grove, soda	12.5

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VODKA

Absolut Original	10
Ketel One	11.5
Belvedere	12
Grey Goose	13

GIN

Beefeater London Dry	10
Sipsmith London Dry	13
Hendrick's	14
Tanqueray No. 10	14
Gin Mare	14.5
Monkey 47	15

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RUM

Havana Club 3 Year Old	10
Havana Club 7 Year Old	11
Havana Club Spiced	12
Sagatiba Cachaça	12
Barsol Pisco	14.5
Diplomatico Reserva	15
Zacapa No.23	20

TEQUILA & MEZCAL

Olmeca Altos Plata	11
Olmeca Altos Reposado	14
Patron Silver	14
Don Julio Añejo	18
Casamigos Mezcal	18

COGNAC

Martell VS	12
Martell VSOP	15
Martell XO	25

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Wines are served by glass at 175ml, Champagne at 125ml and spirits at 50ml. Wine is also available in 125ml serving and spirits are available in 25ml & 35ml serving upon request. Beer is available in half pint upon request.

SCOTCH WHISKEY

Johnnie Walker Red Label	10
Glenlivet 12 Year Old	14
Oban	18

BOURBON / RYE WHISKY

Buffalo Trace Bourbon	11
Jack Daniel's	11.5
Bulleit Rye	12
Maker's Mark	12.5
Woodford Double Oaked	18

INTERNATIONAL WHISKEY

Jameson Irish Whiskey	10.5
Nikka From The Barrel	16

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VERMOUTH / AMARI

Campari	7
Aperol	7
Martini Rosso	8
Lillet Blanc	8
Antica Formula	9
Noilly Prat	9
Fernet Branca	9.5
Montenegro	10

LIQUEUR

Pimm's No. 1 Cup	8
Luxardo Limoncello	8
Luxardo White Sambuca	8
Kahlua	8
Grand Marnier	8
Bailey's	8
Cointreau	9
Disaronno Amaretto	9.5
Chambord	9.5

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BEER

BOTTLED BEER & CIDER

Peroni	6
Peroni GF	6
Brewdog IPA	6
Aspall Cider	5.5
Beck's Blue Alcohol Free	4.5

DRAUGHT BEER

Madri Lager	3.5/ 6.5
Staropramen Lager	4/ 7
Atlantic Pale Ale	4/ 7

SOFT DRINKS

COLD DRINKS

Peppermint

Juices	4.1
Fever Tree Range	4.5
Strathmore Still / Sparkling	4.8
Coca Cola	5.5
Diet Coke	5.5
HOT DRINKS	
Espresso	2.9
Double Espresso	3.9
Latte	4.1
Americano	4.1
Cappuccino	4.4
Hot Chocolate	4.65
WHITTARD OF CHELSEA TEA	
English Breakfast	4.1
Earl Grey	4.1
Jasmine Tea	4.6
Golden Chamomile	4.6
Lemon & Ginger	4.6

4.6

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