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FOR CALORIE INFORMATION,
SCAN THE QR CODE:

FOOD

SNACKS

Nocellara Olives	4
Sea Salt & Sun-Blushed Tomato Focaccias Served with Apulian extra virgin olive oil & balsamic vinegar	6.5
Pita Crushed tomato, roasted shallot, tahini & yoghurt	10.5
Holmes Bruschetta Roasted tomatoes, burrata, pickled shimeji & black truffle	11
Padron Peppers Yoghurt & dukkah	7
Zucchini Fritti Maldon sea salt & cracked pepper	7
Crab Croquette Aioli	9
Lamb Kofta Sliders Caramelised red onion & aged Gorgonzola	12
Holmes Fried Chicken Tabasco mayonnaise	11
Cheese Selection Cugná & salted crackers	17

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FOOD

SALADS

Barley Superfood Salad 14
Basil pesto, pak choi, tender stem broccoli, flaked almonds & pumpkin seeds
Add chicken +7

Avocado & Chicken Salad 20
Romaine lettuce, mustard dressing & crumbled feta

SANDWICHES

Veggie Panuozzo 12.5
Tahini, roasted aubergine, labneh, tomato, oregano, chilli oil & lettuce

Panuozzo 13
Grilled pizza dough, with 24-month aged Parma Ham, mozzarella, tomato & oregano

Club Sandwich 19.5
Roasted chicken, maple smoked bacon, egg mayonnaise, lettuce, tomato & French fries

Holmes Burger 23
Dirty burger patty, aged cheddar, streaky bacon, tomato, lettuce, mayonnaise & ketchup, served with French fries

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COCKTAILS

SIGNATURE CLASSICS

Scarlet Margarita 16
Olmeca Plata Tequila, Passion Fruit, Raspberry, Rose, Lime, Bitters & Spices

Salted Caramel Espresso Martini 16
Absolut Vodka, Kahlua, Salted Caramel, Espresso & Sugar

Holmes Breakfast Martini 16
Orange Marmalade, Beefeater Gin, Noilly Prat, Cointreau & Citrus

Marylebone Mai-Tai 16
Wray & Nephew, Aperol, Green Chartreuse, Pineapple & Almond

SEASONAL

Rhubarb Riddle 16
Absolut Vodka, Rhubard, Almond, Lemon & Foam of Miracles

Cinnamon Paloma 16
Olmeca Reposado, Campari, Cinnamon & Grapefruit

Spiced Cherry Fizz 19
Konik's Tail Vodka, Cherry Heering, Lemon & Champagne

Maple & Pecan Old Fashioned 16
Pecan-Infused Bulleit Rye Whiskey, Maple Syrup & Bitters

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COCKTAILS

HOLMES SECRETS

Fleur De Champagne 18
Lillet Blanc, Violets, Cointreau, Citrus & Champagne

Holmes Cosmo 16
Winter Spice Infused Vodka, Cranberry & Orange Juice, Triple Sec

Elementary 16
Belvedere Pear, Ginger, Pink Grapefruit, Citrus, Agave & Soda Water

Amarillo 16
Beefeater Gin, Suze, Yellow Chartreuse & Citrus

NON-ALCOHOLIC

Spiced Mandarin & Honey Fizz 12
Seedlip, Mandarin, Ginger, Honey & Soda

Enola No. 2 12
Passion Fruit, Vanilla, Seasonal Berries & Soda

Regent Iced Tea 12
Cinnamon, English Breakfast Tea, Soda

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BAR WINES SELECTION

SPARKLING

	G	B
Prosecco 'Argeo' Ruggeri, Italy NV	9.5	42
Devaux, Cuvée 'D' Champagne, France	17.5	105
Devaux, Cœur des Bar Rosé Champagne, France	19.5	120
Hattingley Classic Reserve Hattingley, England, NV		96
Veuve Clicquot Yellow Label Brut Champagne, France, NV		149
Veuve Clicquot Yellow Label Rosé Brut Champagne, France, NV		195
Krug Grand Cuvée Brut Champagne, France, NV		350

ROSÉ

	G	C	B
Pinot Grigio Rosé Via Nova, Italy, 2023	9.5	27	39
Embrujo Rosado Garnacha, Castilla, Spain			42
La Vidaubanaise Domaine de l'Amour Côtes de Provence, France, 2023	12.5	32	49
Verdicchio, 'Evelyn', Orange Marche, Italy	13	36	55

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BAR WINES SELECTION

WHITE

	G	C	B
QL Vinho Verde, Quinta da Lixa Portugal, 2024	9.5	27	39
Chardonnay, 'Le Pianure' Italy, 2023	11	29	46
Pinot Grigio Puiatti, Italy, 2024	14	37	55
Sauvignon Blanc, Tinpot Hut New Zealand, 2024	14.5	38	58
Gavi di Gavi, Rovereto, 'Picollo' Italy, 2024	15	39	59

RED

	G	C	B
'C' Corvina, Alpha Zeta Veneto, Italy, 2024	9.5	27	39
Pinot Noir, Les Mougeottes France, 2023	11	28	43
Primitivo, Passione Vino Italy	12	32	49
Rioja, Bodegas 'LAN', Crianza Spain, 2022	12.5	35	52
Chianti, Podere della Filandra Italy, 2022	15	41	62

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SPIRITS

VODKA

Absolut Original	12
Absolut Vanilla	12.5
Ketel One	12.5
Belvedere	13
Grey Goose	14
Absolut Elyx	14
Konik’s Tail	15

GIN

Beefeater	12
Sipsmith	14
Plymouth	14
Malfy Rosa	14.5
Hendrick’s	15
Tanqueray No. 10	15
Malfy Originale	15
Roku	15
Gin Mare	15.5
Monkey 47	16

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SPIRITS

RUM

Havana Club 3YO	12
Havana Club 7YO	13
Havana Club Spiced	13
Don Papa	14
Diplomatico Reserva	15
Zacapa No. 23	21

AGAVE

Olmeca Altos Plata	12
Olmeca Altos Reposado	15
Patron Silver	15
Don Julio Añejo	19
Ojo de Dios Espadin Mezcal	17
Don Julio 1942	45

COGNAC

Martell VS	13
Martell VSOP	16
Martell XO	26

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SPIRITS

SCOTCH

JW Red Label	12
Chivas 12yo	12.5
JW Black Label	12.5
Laphroaig	13
Glenlivet 12yo	14
Oban	19
Chivas 18yo	22
JW Blue Label	42

BOURBON & RYE

Bulleit Rye	13
Woodford Reserve	13.5
Woodford Double Oaked	19

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SPIRITS

WHISKEY

Jameson Irish Whiskey	12
Nikka From The Barrel	17
Hibiki Harmony	20
Suntory Yamazaki 12yo	35

VERMOUTH / AMARI

Campari	11
Aperol	11
Martini Rosso	11
Lillet Blanc	11
Punt e Mes	11
Cocchi Americano	11
Antica Formula	11
Noilly Prat	11
Fernet Branca	11
Montenegro	11

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SPIRITS

LIQUEUR

Pimm’s No. 1 Cup	11
Luxardo Limoncello	11
Luxardo White Sambuca	11
Kahlua	11
Grand Marnier	11
Bailey’s	11
Cointreau	11
Disaronno Amaretto	11
Chambord	11
Italicus Bergamot	11

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BEER

BOTTLED BEER & CIDER

Peroni	6.5
Peroni GF	6.5
Prime Time IPA	7.5
Sassy Cidre	7.5
Lucky Saint 0.5%	5.5

DRAUGHT BEER

Madri Lager	4.5/7.5
Staropramen Lager	4.5/7.5
Atlantic Pale Ale	4.5/7.5

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SOFT DRINKS

COLD DRINKS

Juices Pineapple, Apple, Orange, Cranberry & Tomato	5
Acqua Panna Still Water	5
San Pellegrino Sparkling Water	5
London Essence Tonic Water	5
London Essence Ginger Beer	5
London Essence Soda Water	5
London Essence Pink Grapefruit Soda	5
London Essence Jasmine & Peach Soda	5
London Essence Lemonade	5
Coca Cola	5
Diet Coke	5

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TEA & COFFEE

HOT DRINKS

Espresso	3.5
Double Espresso	4
Latte	5
Americano	4.5
Cappuccino	5
Hot Chocolate	6

GOOD & PROPER TEA

English Breakfast	4.5
Earl Grey	4.5
Jasmine Tea	4.5
Golden Chamomile	4.5
Lemon & Ginger	4.5
Peppermint	4.5

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