



The Painter's Room

In a continually evolving blend of colour and form, cocktails here are inspired by the artists, flavours and shifting shades of southern Europe.

Dive into Sapphire skies or sip on the heritage craft of our signature pours.

Food

£ kcals

170 202

Oscietra caviar (30g) with traditional condiments

390 202

Beluga caviar (30g) with traditional condiments

22 265

Black truffle arancini, parmesan

24 322

Pulled beef croquettes, chilli mayonnaise, chervil

24 170

Scallop ceviche, yuzu kosho, kale, apple, hazelnut

32 320

Claridge's fried chicken, lime chipotle yoghurt

26 342

Ebi prawn tempura, ponzu and coriander

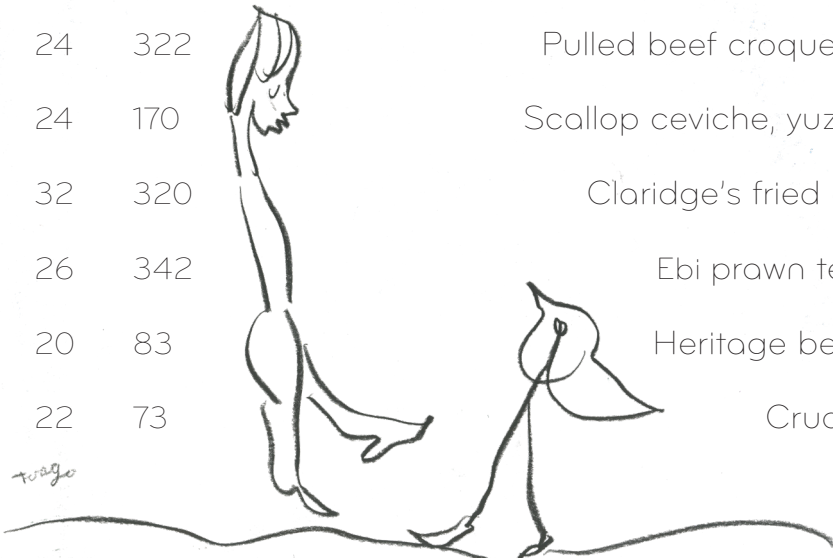
20 83

Heritage beetroot, goat's cheese, walnuts

22 73

Crudités with coco bean hummus

toago



Champagne By The Glass

A glass of Laurent-Perrier Grand Siècle Iteration No26
Paired with Kings Beluga Caviar (10g)

65

The King of caviars; creamy with hints of walnut and sea salt, which pairs perfectly with the champagne's silky and mineral flavour, with notes of honeysuckle, flaked almonds and clementine

	glass 175ml	bottle
Laurent-Perrier "La Cuvée" NV	28	110
Laurent-Perrier "Cuvée Rosé" NV	40	160
Ruinart, Blanc de Blancs	60	220
Dom Pérignon 2013 (125ml by coravin)	75	400
Billecart-Salmon Cuvée Elisabeth Rosé 2009 (125ml by coravin)	75	400

Champagne By The Bottle

160	NV	Billecart Salmon, Blanc de Blancs
215	NV	Dhondt-Grellet "Dans un Premier Temps"
250	NV	Emmanuel Brochet, Rosé de Saignée
295	2009	Louis Roederer et Philippe Starck, Brut Nature
310	2014	Bollinger "La Grande Année"
420	2013	Perrier-Jouët "Belle Époque", Rosé
450	MV	Krug "Grande Cuvée" (170ème Édition)
550	2009	Dom Ruinart, Rosé
790	2012	Louis Roederer "Cristal"
1000	2002	Dom Pérignon
1500	2004	Dom Pérignon "P2"



Rosé & White Wines

	glass 175ml	bottle
Château Roubine Rosé 2022	20	80
Chablis, Vieilles Vignes, Domaine Testut 2022	22	90
Sancerre, La Guiberte, Alain Gueneau 2022	24	90
Condrieu, La Petite Côte, Yves Cuilleron 2021	40	160
Ermitage, De L'Orée, M. Chapoutier 2017 (125ml by coravin)	115	695
Corton-Charlemagne, Bonneau du Martray 2018 (125ml by coravin)	250	1500

Red Wines

bottle	glass	
	175ml	
100	24	Chianti Classico, Castello di Albola 2021
95	26	Rioja Reserva, Marqués de Murrieta 2018
145	36	Baron de Brane, Margaux 2015
900	150	(125ml) Chambolle-Musigny, Domaine C. Georges de Vogüé 2013
1150	185	(125ml by coravin) Château Palmer 2008

Sweet & Fortified Wines

	glass 100ml	bottle
Tawny Port 30yo, Graham's	25	500
Tokaji Szamorodni, Istvan Szepsy, 2016	32	160
Sercial, Pereira D'Oliveira, 1989	35	270
Château d'Yquem 2005 by Magnum	185	2150

Beers

12

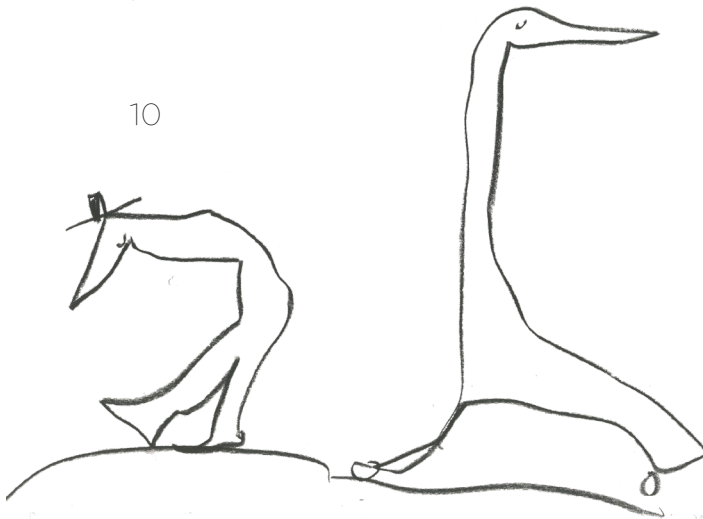
Gipsy Hill, Hepcat
Session IPA 440ml

12

Lost & Grounded, Running with Sceptres
Indian Pale Lager 440ml

10

Braybrooke
Black Lager 330ml



Solstice

FLAMINGO ●	25
<i>Belvedere Heritage, Cocchi Rosa, Savoia Americano, Lychee, Strawberry</i>	
ROYAL YELLOW ●	25
<i>Remy Martin 1738, Quince, Amaro Nonino, E. Bordelet Poire Cider</i>	
RUBY ●	25
<i>Macallan 12 Double Oak, Campari, Hibiscus, Peychauds Bitters</i>	

Complex

25

● GAMBOGE

Michter's Bourbon, Dry Vermouth, Drambuie, Saffron, Cacao

25

● CAFÉ NOIR

Laphroaig 10, Tempus Fugit Crème de Cacao, Essentiae Caffè

25

● INTERNATIONAL ORANGE

Waterford Irish Whisky, Mancino Rosso, Cherry, Maple, Citrus, Egg White



Clean

CARMINE ●

*Hibiki Japanese Harmony, Lemon, Mariquinhas Ginja Liqueur,
Egg White*

25

OLD GOLD ●

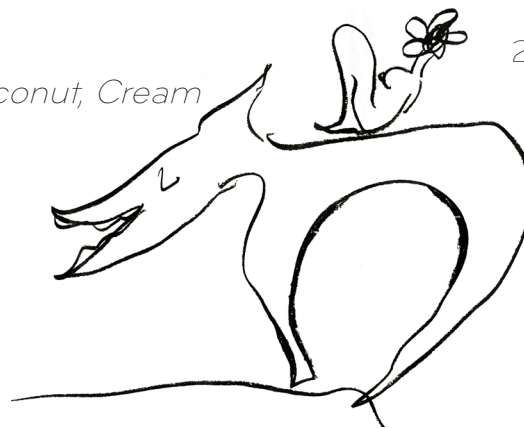
*Tapatio Blanco Tequila, Los Siete Misterios Doba-Yej, China Liqueur, Agave,
Apple, Lime*

25

IVORY ○

Michter's Rye, Mint Liqueur, Cacao Blanc, Coconut, Cream

25



Reinterpretations

25

SATURN BELLINI

Dry Calvados, Apricot Mead, Pear EDV, Honey, Laurent-Perrier La Cuvée

25

PAINTER'S NEGRONI

Lakes Gin, Mancino Vermouth, Campari, Tonka

25

JOHN COLLINS

*Boatyard Double gin, Empirical spirits "Plum I Suppose",
Apple, Honey, Soda*

10

TEA SPRITZER

Rooibos tea, Heather English Honey, Bubbles

10

JUNIPER & TONIC

Clean G, Edelflower, Apple, Tonic

Vodka

Belvedere	16
Boatyard	19
Grey Goose	18
Konik's Tail	18
Ramsbury	18
X Muse	25

Gin

Bombay Premium Cru	16
Boatyard Double Gin	19
Claridge's	19
Monkey 47	20
The Lakes	18
Tanqueray No10	20

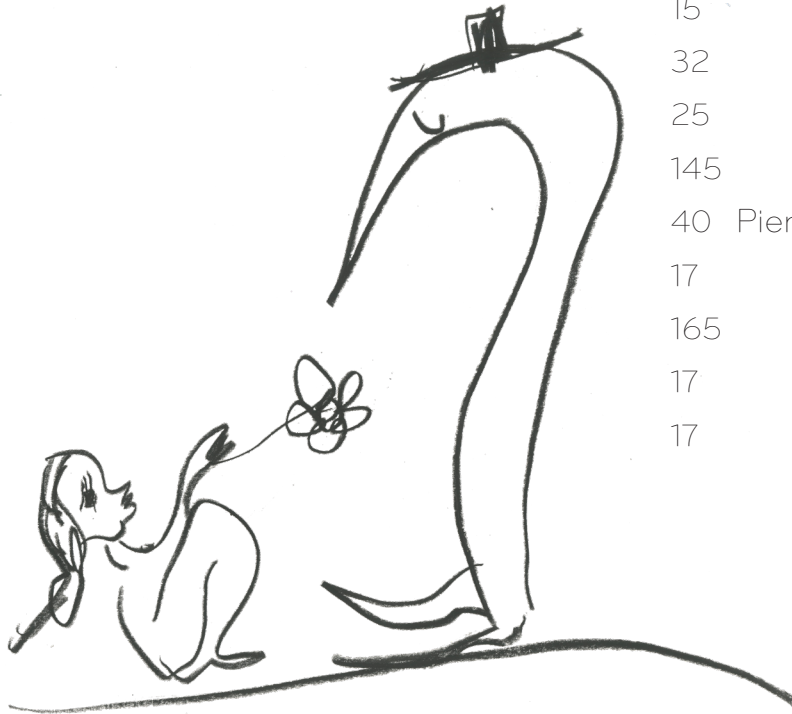
Tequila & Mezcal

Codigo 1530 Extra Anejo	60
Del Maguey Vida	18
Fortaleza Blanco	20
Fortaleza Reposado	23
Fortaleza Anejo	25
Tapatio Blanco	16
Los Siete Misterios Doba Yej	18

Rum

Appleton 12yo	18
Eminente Claro	16
Eminente Reserva	17
Caroni (CR)	85
Foursquare 12yo Elysium	22
Samaroli 2007 Barbados	20

Cognac, Armagnac & Calvados



15	Hennessy VSOP
32	Rémy Martin XO
25	Delamain Pale & Dry XO
145	Hermitage 50yo (CB)
40	Pierre Ferrand Selection Des Anges
17	Baron de Sigognac 10yo
165	Darroze 1943
17	Adrien Camut 6yo
17	Toutain XO

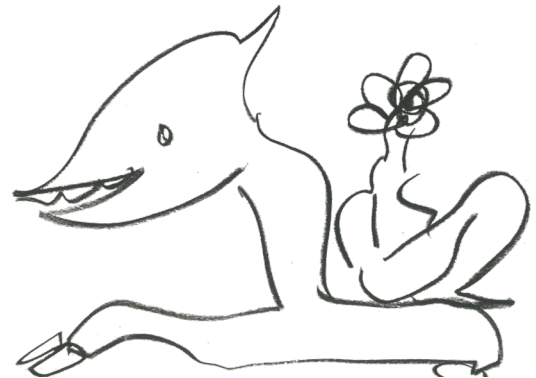
Scotch Whisky

Ardray	20	Dalmore Constellation 1991 (CB)	550
Johnnie Walker Blue Label	50	Glendronach Grandeur 28yo (CR)	125
Ardmore 12yo Macbeth Act One	25	Glenfarclas 25yo	55
Aberfeldy 12yo	18	Arran 1996	55
Dalmore 15yo	20	Bowmore 25	145
Balvenie 25yo	150	Laphroaig 10yo	18



Scotch Whisky

Talisker 10yo	18	Macallan James Bond Edition	150
Balvenie 16yo French Oak	25	Macallan 24yo Claridge's Bottling	180
Longmorn 1973 (CB)	275	Springbank 10yo	30
Macallan Intense Arabica	45	Springbank 1972 (CB)	550



World Whisky & Whiskey

The Lakes Whisky Maker No2	95	Pappy Van Winkle 10yo	35
The Lakes Whisky Maker No3	75	Pappy Van Winkle 12yo	40
The Lakes Whisky Maker No4	65	Whistle Pig 10yo	20
Michter's 10yo	65	Whistle Pig Boss Hog VIII (CB)	225
Michter's Rye 10yo	65	Woodford Reserve	20
Michter's Rye 20yo (CB)	450	Cotswold Golden Wold	20

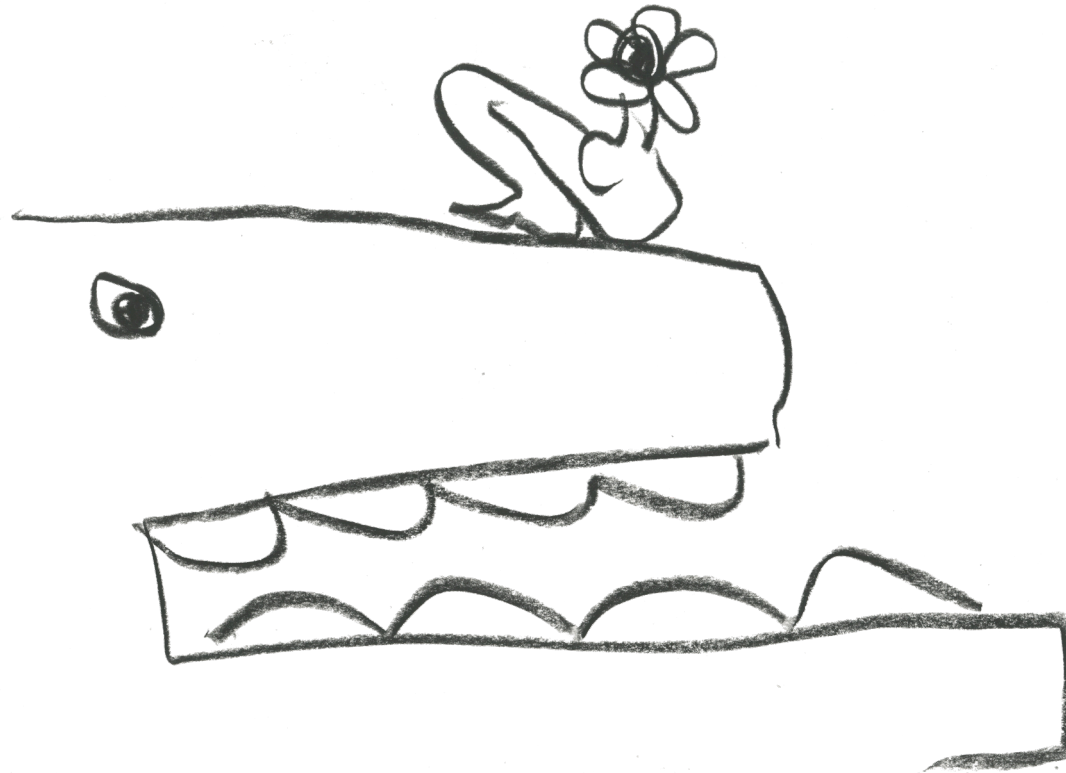


World Whisky & Whiskey

Method and Madness 28yo (CB)	350	Red Breast 21yo	38
Waterford Luna 1.1 Biodynamic	23	Hakushu 12yo	40
Hibiki Harmony Blossom	25	Hakushu 18yo, 100 Year Anniversary	275
Chichibu 2012, Claridge's Bottling	110	Yamazaki 18yo	110
Chichibu London Edition 2019	110	Yamazaki 18yo, 100 Year Anniversary	325



Stained glass made by John Reyntiens



Adults require around 2,000 kcal per day. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.