PARK ROOM

menu

Park Room Beverage Menu

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Park Room Cocktails

Amalfi Spritz £19
Rinomato Deciso, passionfruit, Fever-Tree tonic water

Cranberry Fizz £19
Park Room gin, St. Germain elderflower liqueur, freshly squeezed lemon juice, cranberry cordial, Gusbourne sparkling wine

English 75 £19
Ridgeview English sparkling wine, Park Room gin, freshly squeezed lemon juice

Dukes Garden £19
Park Room gin, cucumber, mint, freshly squeezed lime juice, simple syrup

Classic Cocktails

Negroni £19
Park Room gin, Campari, sweet vermouth

Espresso Martini £19
oatyard vodka, espresso coffee, simple syrup, chocolate bitters

Margarita £19
Olmeca Altos Plata tequila, freshly squeezed lime juice, agave nectar

Old Fashioned £19
Maker's Mark bourbon, simple syrup, bitters

All cocktails are hand-crafted using freshly squeezed juices.

Adults need around 2000 kcal per day. We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies.
Allergen Key – Eggs (e), Fish (f), Dairy (d), Peanuts (p), Crustacean (c), Sesame (se), Sulphites (su), Celery (ce), Mustard (mu), Gluten (g), Lupin (l), Soya (s), Nuts (n), Yeast (ye).
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Champagne

	Glass 125ml	Bottle
Ruinart Brut	24	145
Ruinart Rosé	29	170
Ruinart Blanc de Blancs	32	185

Vintage Champagne

Lanson Noble Cuvée Blanc de Blancs	2002	260
Taittinger Comtes de Champagne Blanc de Blancs	1998	380
Louis Roederer Cristal Brut	2015	450
Dom Pérignon Brut	2015	465
Dom Pérignon Rosé	2009	650
Laurent-Perrier Grand Siècle Alexandra Rosé	1997	565

Sparkling Wine

	Glass 125ml	Bottle
Nyetimber Brut	16	95
Rathfinny Estate Rosé		105
Gusbourne Blancs de Blancs		115
Wild Idol Alcohol-Free Sparkling Rosé 35 kcal	16	85

Please note that some wines may contain **Sulphites.**
Our commitment to responsible sourcing is reflected across our menus, prioritising high-quality suppliers with ethical, sustainable practices, including Fairtrade certified products.
A discretionary optional service charge of 12.5% will be added to your bill. Includes VAT.

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White Wine

	Glass 175ml	Bottle
Marques de Riscal , Rueda , Verdejo	13	60
Domaine du Haut Perron, Loire Valley	17	68
Tenuta St. Helena Fantinel Pinot Grigio	17	68
Morgassi, Volo Superiore Riserva Gavi di Gavi DOCG	18	72
Dr Fischer Riesling Trocken		75
Luis Seabra Granito Cru, Vinho Verde		75
Domaine de Terres Blanches Pouilly-Fumé		85
Gerard & Pierre Morin, Sancerre		95
Muré, Riesling Grand Cru Clos Saint Landelin		95
Chablis 1er Cru, Domaine Vrignaud	27	108

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Red Wine

	Glass 175ml	Bottle
Mommessin, Beaujolais- Villages	17	64
Feudi Salentini 125 Primitivo del Salento	17	68
Marques De Riscal, Reserva, Rioja	20	90
Chapoutier, Côtes du Rhône	18	65
Fleurie La Madone, Duboeuf	28	68
Louis Jadot, Bourgogne, Pinot Noir		75
Bodegas Valduero, Ribera del Duero		85
Châteauneuf-du-Pape, Closerie de Vaudieu		95
Blason d'Issan, Margaux		105
Enrico Serafino, Barolo		130

Rosé Wine

Château La Gordonne, Vérite du Terroir	16	62
Whispering Angel, Château d'Esclans		80

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Beers

Peroni, 330ml, 5.1%	8
Grosvenor House Crate Lager, London, 330ml, 4.5%	8
Meantime Pale Ale, London, 330ml, 4.3%	8
Small Beer Lager, Low alcohol, 330ml, 2.1%	7
Heineken 0.0% 69 kcal	6

g

Cider

Crate Brewery, Cider, London, 330ml	7

Port

	75ml
Graham's LBV	12

Dessert Wine

	75ml
Tokaji 5 Puttonyos Sauska Hungary, 2008	16

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Gin

	50ml
Park Room Gin, England 45%	11
Boatyard Double Gin, Ireland 46%	12
Hendrick's Gin, Scotland 41.4%	13
Tanqueray No. 10, Scotland 47.3%	15

Vodka

	50ml
Boatyard, Ireland 41%	12
Grey Goose, France 40%	13
Belvedere Vodka 40%	13

Rum

	50ml
Bacardi Carta Blanca Rum, 37.5%	12
Signature Red Leg Spiced, 37.5%	12
Ron Zacapa Centenario Solera 23, 40 %	23

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Scotch Whisky

	50ml
Glenfiddich 12 Year Old, Speyside 40%	12
Balvenie Double Wood 12 Year Old, Speyside 40%	15
Lagavulin 16 Year Old, Islay 43%	22
Macallan 12 Year Old, Highland 40%	18

Blended Whisky

Johnnie Walker Black Label, 40%	12
Johnnie Walker Blue Label, 40 %	45

Bourbon Whisky

Buffalo Trace Straight Bourbon, 40%	12
Eagle Rare 10 Year Old, 45%	14

Irish Whisky

Redbreast Single Pot Still 12 Year Old, 40%	15
Jameson Select Reserve Black Barrel, 40%	12

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Soft Drinks

Pepsi & Diet Pepsi *41 kcal*	6
Fever-Tree Tonic Water *60 kcal*	6
Fever-Tree Lemonade *70 kcal*	6
Fever-Tree Soda Water	6
Fever-Tree Ginger Ale *58 kcal*	6
Red Bull *115 kcal*	7
Aqua Panna Still Water	5
San Pellegrino Sparkling Water	5

Alcohol-Free Tea Infusions

Elderflower Spritz £13 *61 kcal*
Green tea, elderflower cordial, fresh mint, soda water

Cassis Spritz £13 *73 kcal*
Blackcurrant tea, passionfruit syrup, lemon juice, ginger, soda water

Forest Picante £13 *82 kcal*
Lime, chilli, agave nectar, orange blossom water, coriander

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Zero-Proof Cocktails

Ginger Lemonade £13 *171 kcal*
Fresh ginger, freshly squeezed lemon juice, simple syrup and spring water

Masala Cup £13 *133 kcal*
Masala chai tea, fresh ginger, freshly squeezed lemon juice, simple syrup and lemonade

Pineapple Punch £13 *212 kcal*
Pineapple juice, freshly squeezed lemon juice, honey, coriander and tonic water

Park Room Summer Spritz £13 *167 kcal*
Cucumber, homemade mint syrup, freshly squeezed lime juice and soda water

Creamy Lemonade £13 *251 kcal*
Limes, condensed milk and spring water
d

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