

**SOFT DRINKS** £5.50

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**Coca Cola**  
**Coca Cola Diet**  
**Apple juice**  
**Cranberry juice**  
**Grapefruit juice**  
**Pineapple juice**  
**Lychee juice**  
**Peach juice**  
**Passion fruit juice**  
**Mango juice**  
**Tonic water**  
**Slim line tonic**  
**Ginger ale**  
**Soda water**  
**Lemonade**  
**Bitter lemon**

**WATER** £6

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**Glenlivet still water**  
**Glenlivet sparkling water**

**BEERS** £7.50

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**Peroni, Nastro Azzurro, 5.1%**  
**Meantime Pale Ale, 4.7%**  
**Meantime IPA, 7.4%**  
**Meantime Yakima Red, 4.1%**  
**Meantime London Stout, 4.5%**

**THE WINTER GARDEN canapés**

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**Mirror Bar Canapes Tasting** £18

*Heritage beetroot, burrata and aged balsamic.*  
*Lobster, avruga caviar and cucumber.*  
*Carpaccio of beef, Jerusalem artichoke with*  
*chimichurri sauce.*

**Cheese Plate** £12

*Tor pyramid (England),*  
*Lincolnshire poacher (England),*  
*Cashel blue (Ireland),*  
*Sheep rustler (England)*

**Puff Pastry Parmesan Straws** £8

*Canapés available from 4:00pm-10:00pm*  
*If you require further information on food allergens,*  
*please ask one of our team members.*

CHAMPAGNE

glass  
150ml

bottle  
750ml

Casa Sant’ Orsola	£13	£59
Prosecco		
Taittinger Reserve	£19	£85
Brut NV.		
Taittinger Prestige	£23	£105
Rosé, N.V.		
Moët Chandon		£90
Brut N.V.		
Taittinger Nocturne		£110
Taittinger Prélude		£130
Grand Cru, N.V.		
Laurent Perrier		£130
Rosé, N.V.		
Taittinger		£260
Comtes de Champagne		
Blanc de Blanc 2006		
Dom Perignon		£280
2009		
Louis Roederer Cristal		£375
2006		
Krug Grande Cuvee		£350
Brut		

VODKA

Stolichnaya	£12
Ciroc	£13
Belvedere	£13
Ketel One	£13
Grey Goose	£14
Chase Potato	£14
Stolichnaya Elit	£14
Ultimat	£14
Black Moth Truffle Vodka	£15

TEQUILA

Patron Silver	£15
Patron Reposado	£18
Quikuiriqui Mezcal	£14
Don Julio Añejo	£18
Don Julio 1942	£35
Jose Cuervo (Reserva de la Familia)	£30

RUM

Sailor Jerry Spiced	£13
Diplomatico	£14
Gosling’s 151 Proof	£14
Zacapa XO	£35
Dictador 20 years	£18

BRANDY AND COGNAC

Calvados Chateau du Breuil	£13
Armagnac Janneau Royal XO	£20
Delamain XO	£30
Hine Antigue	£40
Hennessy XO	£50
Hine Early Landed 1981	£70
La Gabare	£90
Hennessy Paradis	£105
Remi Martin Louis XIII	£215

PORT

glass  
100ml

Quinta do Noval 10 years <i>Old Tawny</i>	£13
Quinta do Noval LBV <i>Unfiltered</i>	£18
Quinta do Noval 20 years <i>Old Tawny</i>	£21

SHERRY

glass  
100ml

Tio Pepe, Fino	£11
Alfonoso, Oloroso Seco	£11
Solera 1947, Oloroso Dulce	£11

WHITE WINES

glass  
175ml

bottle  
750ml

Chardonnay <i>Apaltagua Reserva 2017 Chile</i>	£11	£37
Sauvignon Blanc <i>Torea, Oystercatcher 2017 Marlborough, New Zealand</i>	£13	£46
Gewurztraminer <i>Herrenweg 2013 Ehrhart, France</i>		£55
Chablis <i>Domaine des Marronniers 2015 Burgundy, France</i>	£14	£55
Sancerre Gueneau <i>Domaine Neveu Clos des Bouffants 2014 France</i>	£15	£65
Meursault <i>Jean-Marie Bouzereau 2010 France</i>		£98
Puligny Montrachet <i>Armand de Corcy 2012 France</i>		£95

Our standard wine measurement is 175ml,  
a 125ml wine glass is available  
upon request.

RED WINES

glass  
175ml | bottle  
750ml

<b>Pinot Noir</b> <i>Leyda Valley, Chile</i>	£13	£45
<b>Malbec</b> <i>2016 Aparo, Mendoza, Argentina</i>	£13	£45
<b>Fleurie</b> <i>Domaine de la Bouroniere Beaujolais 2015 France</i>		£45
<b>Chianti</b> <i>Rufina I Veroni 2015 Italy</i>	£15	£55
<b>Cabernet Sauvignon</b> <i>2014 Hoopenburg, South Africa</i>	£15	£59
<b>Rioja</b> <i>Mindiarte 2016 Spain</i>	£13	£48
<b>Margaux</b> <i>Bordeaux, France</i>	£26	£96

ROSÉ WINES

<b>Sancerre Colombier Rosé</b> <i>2016 France</i>	£14	£55
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Our standard wine measurement is 175ml,  
a 125ml wine glass is available  
upon request.

BLENDED SCOTCH WHISKY

<b>Johnnie Walker Black Label</b>	£13
<b>Chivas Regal 12 years</b>	£13
<b>Dewars 18 years</b>	£22
<b>Royal Salute 21 years</b>	£35
<b>Johnnie Walker Blue Label</b>	£50

JAPANESE WHISKY

<b>Nikka from the Barrel</b>	£16
<b>Yamazaki 12 Years</b>	£23
<b>Hakushu 12 years</b>	£28
<b>Hibiki 17 years</b>	£55

RYE WHISKY

<b>Bulleit Rye</b>	£14
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CANADIAN WHISKY

<b>Crown Royal</b>	£14
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AMERICAN WHISKY

<b>Jack Daniels</b>	£13
<b>Gentleman Jack</b>	£15
<b>Jack Daniels Single Barrel</b>	£19
<b>Maker’s Mark</b>	£13
<b>Knobb Creek</b>	£13
<b>Woodford Reserve</b>	£14
<b>Bulleit Bourbon</b>	£14

IRISH WHISKY

<b>Jameson</b>	£13
<b>Bushmills Black Bush</b>	£14

SINGLE MALT SCOTCH WHISKY

Highlands

Dalwhinnie 15 years	£15
Glenmorangie 10 years	£14
Oban 14 years	£16
Glenmorangie 18 years	£28

Lowlands

Glenkinchie	£14
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Islands

Talisker 10 years	£14
Highland Park 18 years	£25
Highland Park 25 years	£55

Islay

Bowmore 12 years	£13
Caol Ila 12 years	£16
Laphroaig 10	£14
Lagavulin 16 years	£18

Speyside

Glenlivet 12 years	£13
Glenfiddich 12 years	£13
Macallan Gold	£14
Macallan 18 years	£55

SPARKLING COCKTAILS

£17

Mojito Champagne

*Rum, lime juice, fresh mint shaken and fine strained over crushed ice, topped up with Brut Champagne.*

Classic Champagne Cocktail

*Cognac, Grand Marnier, with Angostura Bitters and Brut Champagne.*

Royal Casino

*Our version of a sparkling Cosmopolitan. Vodka Citron, Cointreau, lime and cranberry juice shaken and topped up with Rosé Champagne.*

Rossini

*Fresh home made strawberry purée mixed with Crème de Fraise and finished with Prosecco.*

The Proposal

*Created to celebrate the paperback release of “The Proposal” by Tasmina Perry. Delightful concoction of coconut rum, peach schnapps, fresh raspberries grapefruit juice, hints of grenadine and topped up with Rosé Champagne. It will have you saying “Yes”.*

MIRROR BAR COCKTAILS£18

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*Our Selection of Martinis commemorates  
The Landmark London as the host for MI9\*  
during WWII.*

MIRROR BAR PREMIUM£25

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**Hot Buttered Rum**

*Our favorite recommendation. Spiced Rum, flambeed  
butter, chocolate bitters and a hit of cacao and  
cinnamom powder.*

**Saffron Cognac Sour**

*Saffron infused Cognac, home-made star anise syrup  
and finished with house bitters.*

GIN	
The Botanist	£14
Sloane’s Gin	£13
Plymouth Gin	£13
Hendrick’s	£13
Bombay Sapphire	£13
Sipsmith	£13
London No.1	£13
Tanqueray No. 10	£13
Gin Mare	£13
No.3 Gin	£14
Cotswold	£14
Treasure Aged Gin	£15
Monkey 47	£15
Bols Genever	£15
Elephant	£14
Beefeater Burrough’s Reserve	£22

## NON ALCOHOLIC COCKTAILS

£13

### My Tie Sour

*Citric mix of pineapple, orange, lemon and homemade orgeat syrup shaken with egg white and served in a lovely coupe glass.*

### Elderflower Love

*Lychee juice, elderflower cordial and lemon juice. All shaken and served in a tall glass with ice.*

### Virgin Mandarin Mojito

*Fresh lime, mandarin chunks and mint served over crushed ice, finished with soda.*

### Rather Refreshing

*Muddled raspberries with elderflower cordial, apple juice and cranberry juice.*

### Berries Temptation

*For this lush mocktail we blend the best forest berries with crushed ice, cranberry and freshly squeezed orange juice.*

### Pink Passion

*Citric and fresh combination of raspberries, passion fruit juice and mango juice.*

## CONTEMPORARY COCKTAILS

£16

### Bramble

*Nice balanced drink created in London in the middle of the 80's, Gin, lemon juice and Chambord.*

### Rooibos and Ginger Iced Tea

*Gin infused in Rooibos tea with honey, ginger and citric shaken in a tall glass with ginger ale.*

### The Treacle

*This drink is a contemporary old fashioned made with rum instead of Bourbon, Alfonso Oloroso Seco and splash of apple juice.*

### Hemingway Daiquiri

*This drink specially made for Ernest Hemingway who preferred his daiquiri with no sugar had rum, Maraschino Cherry Liquor with pink grapefruit and lime juice.*

### The Dark Lady

*Very attractive for both genders. Sweet and strong. This martini style cocktail is 12 year old rum along with Mandarin Napoleon, Unfiltered Port and Heering Cherry liqueur. Flirt as long as you like.*

LANDMARK SIGNATURE COCKTAIL

MARYLEBONE MIST

*Sipsmith dry gin, pear liquor, apple and lime juice.  
Finished with absinthe mist.*

£15

MIRROR BAR HISTORICALS £16

The Golden Age

*Citric and refreshing drink blending orange vodka with fresh passion fruit and orange. Topped up with ginger ale and a hint of bitters.*

Sir Edward Watkins’s Dream

*We have decided to express his dream through a combination of Bourbon, Amaretto and Chuncho bitters with citrus and egg white.*

1899

*A drink rich in blackberries with Drambuie, Chambord washed in Pernod gives a particular anise flavour to this Champagne cocktail.*

Montagu Fizz

*Gin, Chambord, lemon, raspberries, elderflower cordial. This one is dedicated to women who are not afraid of fighting for their rights.*

CONTEMPORARY COCKTAILS £16

Negroni

*A great classic aperitif cocktail based on Gin, Sweet Vermouth and Campari. Ask also for Negroni “Sbagliato” if you like Prosecco instead of gin.*

Moscow Mule

*Vodka, Angostura bitters and lime juice combined in a long glass and finished with ginger beer.*

Dark and Stormy

*This refreshing drink is made with homemade spiced rum, lime and Angostura Bitters topped up with ginger beer.*

Mai Tai (Vic’s)

*Blend of rums, Cointreau, orgeat syrup and fresh lime juice shaken and swizzled into Tiki mug. Garnished with pineapple, mint leaves, lime peel and served with a straw.*

Mint Julep

*Bourbon whiskey served over cracked ice in a frozen julep cup with muddled mint, sugar and water. Garnished with fresh mint.*