

MARK'S CLUB

Lobster Bisque with Cognac £15

Smoked Salmon £23

Ramon Peña Sardines £22

Burrata & Panzanella £18

Beef Carpaccio £22

Hand-Dived Orkney Scallops,
Basil Pesto & Balsamic £28

Crab & Avocado £24

Lobster Cocktail £28

Iberico Ham £26

Gem Hearts, Asparagus,
Parmesan & Summer Truffles £22

CAVIAR

Oscietra £125 Beluga £270

Cannon of New Season Lamb,
Rosemary Jus, Pea Purée £40

Dover Sole
Grilled or Meunière £42

USDA Prime Black Angus
Ribeye 10oz £42

Vitello Tonnato £35

Grilled Turbot, *Béarnaise Sauce* £40

Chicken & Mushroom Pie £24

SIDES £6

Thick Cut Chips New Potatoes Mashed Potatoes

French Beans Spinach Peas And Mint

Sliced Avocado Cherry Tomato Salad Rocket And Parmesan

*If you have any allergies or intolerances please notify a member of staff.
Cover charge £3. A discretionary 15% service charge will be applied to your bill.
Mark's Club endeavours to use locally sourced and sustainable produce.*

COCKTAILS

Goldrush

Maker's 46 Bourbon Whiskey stirred with maple gold powder and mixed nuts syrup. Garnished with peach bitters, served short with a block of ice.

Magic Solera

No.3 Gin, Campari, dry vermouth and mandarin liqueur aged in oak for one month then stirred and served over ice. Finished with orange oils and a flamed grapefruit slice.

Blanconi

An outstanding mix of Tanqueray N° TEN Gin, Suze liqueur, hibiscus gin syrup and Cocchi Americano stirred to perfection and garnished with nocellara olives.

East to West

Amores Mezcal, plum sake, earl grey cherry lemon zest syrup, a dash of agave and citrus juice shaken over ice, served neat and complimented with zest of lemon.

Pro Fashional

Ketel One vodka, Sochu, Lillet Blanc, lemon grass syrup and a drop of citrus juice, stirred over ice and garnished with grated lime zest.

Kore

Konik's Tail vodka, Martini Rubino, Seville orange marmalade and a hint of beetroot juice shaken and served over ice, topped with soda and finished with spicy vanilla and citrus foam.

Tiger's Eye

A delicious mix of Courvoisier VSOP with cinnamon syrup, citrus juice and pear purée shaken over ice and served neat. Finished with Champagne and star anise.

The Blossom

Grey Goose infused with lemon, rose vermouth, pink grapefruit stirred and served over ice, finished with Prosecco.

Luminosa

Tanqueray N° TEN and a touch of Green Chartreuse stirred with a drop of grapefruit bitters and shiso syrup.

BY THE GLASS & CARAFE

Sparkling Wine

	125ml	750ml
HENRIOT - Brut Souverain N.V.	15	80
RUINART - Blanc de Blancs N.V.	24	145
TAITTINGER - Comtes de Champagne - Blanc de Blancs 2005	66	400

Sparkling Rosé

NYETIMBER - Rosé N.V.	23	138
BILLECART-SALMON - Rosé N.V.	27	160

	125ml	375ml	750ml
White Wine			
VERDICCHIO CLASSICO SUPERIORE - Villa Bucci - Marche 2018	9	27	54
SAAR - Riesling Kabinett - Reichsgraf Von Kesselsatt - Germany 2016	13	39	78
IGT UMBRIA - Conte della Vipera - Marchesi Antinori - Umbria 2018	17	51	102
CHABLIS 1ER CRU - Les Vaudevey - Laroche - Burgundy 2018	25	75	150
MEURSAULT - Chevalier - Coche-Bizouard - Burgundy 2016	28	84	168
NAPA VALLEY - Hyde - Massican - USA 2017	32	96	192
CONDRIEU - St. Cosme - Rhone 2016	34	102	204
CORTON-CHARLEMAGNE GRAND CRU - Chevalier - Burgundy 2016	55	165	330

Rosé Wine

CÔTE DE PROVENCE - Rock Angel - Chateau d' Esclans - Provence 2018	21	63	250
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Red Wine

DOURO - Primeiro Anos - A. de Sousa - Portugal 2016	12	36	72
MORGON - Côte du Py - Trenel - Beaujolais 2016	13	39	78
HAUT MEDOC - Mark's Club - Maison Bouley - Bordeaux 2014	16	48	96
BARBERA D'ALBA - Pian Romualdo - Prunotto - Piedmont 2017	17	51	102
RIBERA DEL DUERO - Dominio de Pingus - Spain 2016	19	55	110
BAROLO - Fontanafredda - Piedmont 2014	24	73	145
MARGAUX - Mark's Club - Bordeaux 2016	25	75	150
NUIT-SAINT-GEORGES - V.V.A. Michelot - Burgundy 2016	28	84	168