

MARK'S CLUB

Lobster Bisque with Cognac

Smoked Salmon	Ramon Peña Sardines	Burrata & Panzanella
Beef Carpaccio	Hand-Dived Orkney Scallops, Basil Pesto & Balsamic	Crab & Avocado
Lobster Cocktail	Iberico Ham	Gem Hearts, Asparagus, Parmesan & Summer Truffles

CAVIAR

Oscietra Beluga

Cannon of New Season Lamb, <i>Rosemary Jus, Pea Purée</i>	Dover Sole <i>Grilled or Meunière</i>	USDA Prime Black Angus Ribeye 10oz
Vitello Tonnato	Grilled Turbot, <i>Béarnaise Sauce</i>	Chicken & Mushroom Pie

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 block of ice.

Magic Solera

No.3 Gin, Campari, Dry Vermouth and Mandarin Liquor aged in oak barrel for one month then stirred and served over ice. Finished with orange oils and flamed grapefruit slice.

Blanconi

An Outstanding mix of Tanqueray No.10 Gin, Suze Liquor, Hibiscus Gin Syrup and Chocci Americano stirred to perfection and garnished with our amazing olives.

East to West

Amores Mezcal, Plum Sake, Earl Grey-Cherry-Lemon zest syrup, a dash Agave and cit-rus juice shaken over ice, served neat and complimented with zest of citrus.

Pro Fashional

Ketel 1 Vodka, Sochu, Lillet Blanc, Lemon Grass syrup and drop of citrus juice for the ballance, stirred over ice and garnished with grated lime zest.

Kore

Koniks 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 puree 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 10 Gin and a touch of Green Chartreuse stirred with a drop of Grapefruit Bitter and Shiso syrup.

BY THE GLASS & CARAFE

Sparkling Wine

HENRIOT - Brut Souverain N.V.

RUINART - Blanc de Blancs N.V.

TAITTINGER - Comtes de Champagne - Blc de Blancs 2005

Sparkling Rosé

NYETIMBER - Rosé N.V.

BILLECART-SALMON - Rosé N.V.

White Wine

VERDICCHIO CLASSICO SUPERIORE - Villa Bucci - Marche 2018

SANCERRE - Mark's Club - Pascal Jolivet - Loire Valley 2018

SAAR - Riesling Kabinett - Reichsgraf Von Kesslsatt - Germany 2016

CHABLIS 1ER CRU - Les Vaudevey - Laroche - Burgundy 2018

MEURSAULT - Chevalier - Coche-Bizouard - Burgundy 2016

NAPA VALLEY - Hyde - Massican - Usa 2017

CONDRIEU - St. Cosme - Rhone 2016

CORTON-CHARLEMAGNE GRAND CRU - Chevalier - Burgundy 2016

Rosé Wine

CÔTE DE PROVENCE - Lady A - Provence 2019

CÔTE DE PROVENCE Rock Angel – Ch. d'Esclans, Provence Magnum 2018

Red Wine

MORGON - Côte du Py - Trenel - Beaujolais 2015

DOURO - Primeiro Anos - A. de Sousa - Portugal 2016

HAUT MEDOC - Mark's Club - Maison Bouley - Bordeaux 2014

BARBERA D'ALBA - Pian Romualdo - Prunotto - Piedmont 2017

RIBERA DEL DOUERO - Dominio de Pingus 'PSI' - Spain 2016

BAROLO - Fontanafredda - Piedmont 2014

MARGAUX - Mark's Club- Bordeaux 2016

NUIT-SAINT-GEORGES - V.V.A. Michelot - Burgundy 2015