

MARK'S CLUB

STARTER

Smoked Salmon £23	Lobster Bisque with Cognac £15	Ramon Peña Sardines £24
Beef Carpaccio £22	Hand Dived Scallops £28 <i>Crunchy Fennel, Green Apple, Salsa Verde</i>	Crab & Avocado £24
Cauliflower Steak £16 <i>Red Mustard Frills, Raisins & Pine Nuts</i>	Autumn Leaves, Foie Gras, Partridge & Spiced Pear £22	Wild Sea Bass Ceviche £28 <i>Avocado, Basil & Grapefruit</i>
Lobster Cocktail £28		Iberico Ham £26

CAVIAR

Oscietra £125 | Beluga £270

MAIN COURSE

Lamb Shank £36 <i>Braised in Madeira, Honey & Rosemary</i>	Dover Sole £42 <i>Grilled or Meunière</i>	USDA Prime Black Angus £42 <i>Ribeye 10oz</i>
Tournedos "Rossini" £45	Grilled Turbot £40 <i>Béarnaise Sauce</i>	Chicken & Mushroom Pie £24
Steak Tartare £34 <i>Toasted Sourdough</i>	Pan Roasted Halibut £40 <i>Calamari & Foraged Sea Herbs</i>	Chicken Paillard £30 <i>Waffle Potatoes, Mâche & Black Truffle</i>

SIDES £6

Thick Cut Chips	French Beans	Cherry Tomato Salad
New Potatoes	Spinach	Rocket & Parmesan
Mashed Potatoes	Honey Glazed Parsnips	Wild Mushrooms
	Sliced Avocado	

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.

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COCKTAILS £16

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

CHAMPAGNE

		125ml	750ml
HENRIOT - Brut Souverain	N.V.	15	80
NYETIMBER - Rosé	N.V.	23	138
RUINART - Blanc de Blancs	N.V.	24	145
BILLECART-SALMON - Rosé	N.V.	27	160
TAITTINGER - Comtes de Champagne - Blanc de Blancs	2005	66	400

WHITE

		125ml	375ml	750ml
VERDICCHIO CLASSICO SUPERIORE - Villa Bucci - Marche	2018	9	27	54
SAAR - Riesling Kabinett - Reichsgraf Von Kesselstatt - 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
IGT UMBRIA - Cervaro della Sala - Umbria	2017	29	86	170
CITRUSDAL MOUNTAIN - Dirty Little Secret - South Africa	2018	44	130	260
CORTON-CHARLEMAGNE GRAND CRU - Chevalier - Burgundy	2016	55	165	330

ROSÉ

		125ml	375ml	750ml
CÔTE DE PROVENCE - Rock Angel - Chateau d' Esclans - Provence	2018	21	63	250

RED

		125ml	375ml	750ml
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 'PSI' - 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