

# MARK'S CLUB

Smoked Salmon £23	Lobster Bisque with Cognac £15	Burrata & Panzanella £18
Beef Carpaccio £22	Ramon Peña Sardines £22	Crab & Avocado £24
Cauliflower Steak £16 <i>Red Mustard Frills, Raisins &amp; Pine Nuts</i>	Hand-Dived Orkney Scallops £28 <i>Basil Pesto &amp; Balsamic</i>	Gem Hearts £22 <i>Asparagus, Parmesan &amp; Summer Truffles</i>
Lobster Cocktail £28		Iberico Ham £26

## CAVIAR

Oscietra £125    Beluga £270



Cannon of New Season Lamb £40 <i>Rosemary Jus, Pea Purée</i>	Dover Sole £42 <i>Grilled or Meunière</i>	USDA Prime Black Angus £42 <i>Ribeye 10oz</i>
Vitello Tonnato £35	Grilled Turbot £40 <i>Béarnaise Sauce</i>	Chicken & Mushroom Pie £24
Steak Tartare £34 <i>Toasted Sourdough</i>	Pan Roasted Halibut £40 <i>Calamari &amp; Foraged Sea Herbs</i>	Chicken Paillard £30 <i>Waffle Potatoes, Mâche &amp; Black Truffle</i>

## SIDES £6

Thick Cut Chips	New Potatoes	Mashed Potatoes
French Beans	Spinach	Peas & Mint
Sliced Avocado	Cherry Tomato Salad	Rocket & 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.*

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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	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
CONDRIEU - St. Cosme - Rhone	2016	34	102	204
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