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CHAMPAGNE	glass	bottle
Moët & Chandon Imperial	17	75
Veuve Clicquot Ponsardin Yellow Label	19	80
Ruinart Brut, R de Ruinart	20	95
Charles Legend Brut Royal	21	98
Ruinart Blanc de Blancs	26	110
Charles Legend Blanc de blancs	26	110

ROSE CHAMPAGNE	glass	bottle
Moët & Chandon Rosé Imperial	22	95
Charles Legend Rosé	24	110

FINE CHAMPAGNE	bottle
Krug Grande Cuvée	270
Dom Pérignon 2006	290
Laurent-Perrier, Alexandra, Grande Cuvée Rosé	480

DOM PERIGNON & CAVIAR	glass	bottle
Dom Pérignon 2006	50	290



Indulge in a glass of Dom Perignon 2006
and receive a complimentary 10g of Kasperskian Caviar



Sturia Origin Caviar 15g Powerful caviar with strong iodised and mature flavours	43
Sturia Oscietra Caviar 15g Combines marine and dried fruit flavours with a delicate taste	55



Charles Legend Brut Royal	21
Charles Legend Rosé	24
Charles Legend Blanc de Blancs	26

PAIRING

Glass of Charles Legend Brut Royal White crab salad and 5g Sturia Origin caviar	40
Glass of Charles Legend Rosé 15g Sturia Origin caviar	66
Glass of Charles Legend Blanc de Blancs 15g Sturia Oscietra caviar	79

WHITE WINE	glass	bottle
2016 Alpha Zeta, Pinot Grigio, Veneto, Italy	9	37
2016 Wairau River, Sauvignon Blanc, Marlborough, New Zealand	11	49
2016 Chablis, Saint Martin, Domaine Laroche, Chardonnay, Burgundy, France	12	45
2016 Cave de Hunawehr, Gewurztraminer, Alsace, France	12	45
2014 Pouilly-Fuissé, Domaine Auvigne, Chardonnay, Burgundy, France	19	70
ROSE WINE	glass	bottle
2016 Whispering Angel, Château d'Esclans, Grenache, Cinsault, Côtes de Provence, France	14	50
2016 Rock Angel, Château d'Esclans, Grenache, Cinsault, Côtes de Provence, France	16	65
RED WINE	glass	bottle
2015 Wairau River, Pinot Noir, Marlborough, New Zealand	11	47
2013 Izadi Rioja Reserva, Tempranillo, Alavesa, Spain	11	47
2014 Château Gachon, Montagne-St-Emilion, Merlot, Cabernets, Bordeaux, France	13	45
2015 Terrazas De Los Andes, Malbec, Mendoza, Argentina	17	58
2014 Gevrey Chambertin, Domaine Roux, Pinot Noir, Burgundy, France	26	95

FINE WHITE WINE **bottle**

2013 Châteauneuf-du-Pape, Domaine du Grand Tinel, Grenache Blanc, Côtes du Rhone, France	88
2016 Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	70
2013 Stag's Leap, Karia, Chardonnay, Napa Valley, America	105
2012 Meursault, Les Grands Charrons, Michel Bouzereau, Chardonnay, Côtes de Beaune, Burgundy, France	119
2010 Chassagne-Montrachet 1er Cru, Domaine Marc Morey, Chardonnay, Côtes de Beaune, Burgundy, France	150

FINE ROSE WINE **bottle**

2010 Les Clans, Château d'Esclans, Grenache, Rolle, Côtes de Provence, France	105
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FINE RED WINE **bottle**

2012 Château De Fonbel, St-Emilion Grand Cru, Cabernet Sauvignon, St-Emilion, France	70
2012 Amarone della Valpolicella, Classico Superiore, Fabiano, Corvina, Rondinella, Molinara, Veneto, Italy	95
2008 Nuits-Saint-Georges, 1er Cru, Domaine Lucien Boillot, Pinot Noir, Côtes de Nuits, Burgundy, France	190
2005 Château d'Armailhac, 5ème Cru classé, Cabernet Franc, Cabernet Sauvignon, Pauillac, France	210

Wine vintages are subject to change

AUTUMN/WINTER COLLECTION

16

CRAZY TEA TIME - *Enzo Sigaut (Bar Manager)*

Poire Williams eau de vie, Roots Mastiha liqueur, Maraschino liqueur, Noilly Prat dry vermouth, sugar syrup, lemon juice, butterfly-pea flower tea

ENCHANTED ROSE - *Kostas Bardas (Head Bartender)*

Belvedere vodka infused with red berries, framboise eau de vie fortified with white tea syrup, St Germain liqueur, Peychaud's bitters, rose water

FEAR O' CLOCK - *Cedric Calle (Bartender)*

Mount Gay Black Barrel rum infused with tisane Fidji, homemade sweet vermouth, Campari, violet liqueur

PIN "OAK" IO - *Mattia Falconi (Bartender)*

Vida Mezcal infused with peppermint, Lapsang Souchong star anise, rhubarb liqueur, rhubarb bitters, lemon juice, orange juice, honey syrup, La Fée Absinthe

SATINE'S DILEMMA - *Lukas Stankevicius (Bartender)*

Botanist gin, rose syrup, plum bitters, lemon juice, homemade grape shrub, bitter foam

WHO'S NIBBLING AT MY HOUSE?- *Hamdi Ben Ali (Team leader)*

Talisker 10, amaretto liqueur, chocolate cookie syrup, vanilla bitters, double cream

COCKTAIL OF THE MONTH

16

DRAGON'S SON - *Matteo Giannuzzi (Bartender)*

Metaxa 12 Stars infused with Nuit d'Été, Sauternes infused with Bulgare tea, Taylor's 20, sugar syrup, Campari, homemade sloe gin mousse

RASPBERRY “PINK” MARTINI

Edgerton pink gin, raspberry syrup, Cointreau, lime juice

CHASE VESPER MARTINI

Williams Chase GB gin, Chase Potato vodka, Cocchi Americano, lemon peel

COLOMBIAN ESPRESSO MARTINI

Dictador 12yrs, espresso, vanilla syrup, Kahlua coffee liqueur

THE GREEK MANHATTAN

Metaxa 12, Rosso Antica Formula, Roots Mastic spirit, liquorice bitters

STAR OF MARTINEZ

Star of Bombay, Rosso Antica Formula, Noilly Prat Green, Fair Goji liqueur, Angostura bitters

ST JAMES SIGNATURE MARTINI

Belvedere vodka, Lillet Blanc, lavender bitters, pink grapefruit twist

ROYAL SIDECAR

Rémy Martin 1738, Cointreau, pear nectar, lemon juice, cardamom bitters

ELEGANT MARTINI

Williams Elegant 48 gin, St Germain liqueur, Carlo Alberto Riserva Vermouth, peach bitters

BABICKA GIMLET

Babicka vodka, lime juice, sugar syrup, lime oil, mint bitters

WARD 6 SOUR

Jack Daniel's, lime juice, Angostura bitters homemade syrup, egg white

BARBADOS SOUR

Mount Gay Black Barrel, lime juice, coconut syrup, chocolate bitters, egg white

MR. DOOLEY'S SOUR

Botanist Islay gin, lime juice, rose syrup, coriander bitters, egg white

HERBAL SOUR

Grey Goose vodka, lemon juice, rooibos tea homemade syrup, rose water, rhubarb bitters, egg white

ELDERSOUR

St. Germain liqueur, lemon juice, orgeat syrup, lavender bitters, egg white

RICHARD'S SOUR

Hennessy Fine de Cognac, lemon juice, vanilla syrup, liquorice bitters, egg white

LIMIA SOUR

Macchu Pisco, lemon juice, pistachio syrup, black walnut bitters, egg white

SEEDLIP COCKTAIL

11

Seedlip is a non-alcoholic spirit based on distilled herbal botanicals.

SEEDLIP SPICE 94 & FEVER-TREE

SEEDLIP SPICE 94 COSMOPOLITAN

Seedlip, cranberry juice, homemade orange blossom syrup, lime juice

SEEDLIP GARDEN & DOUBLE DUTCH SODA

SEEDLIP GARDEN DAIQUIRI

Seedlip, strawberry shrub, lime juice, grenadine syrup

NON ALCOHOLIC COCKTAIL

11

FANTASIA

Guava juice, apple juice, rosemary, lemon curd

MANYA

Cranberry juice, grape juice, lemon juice, elderflower syrup, fresh mint, lemonade

BEER

bottle

bottle

Peroni	7	Guinness	7
Stella Artois	7	Cornish Orchards organic cider	7
Heineken	7	London Pride	7
Budvar	7	Kaliber non alcoholic	6

SCOTCH WHISKY

HIGHLANDS

Loch Lomond	10	Glenmorangie 18 years old	23
Glenmorangie Original	11	Dalmore 18 year old	28
Dalwhinnie	12	Loch Lomond 12yrs Organic	33
Oban	14	Glenmorangie Signet	38
Inchmurrin 12yrs	14	Dalmore King Alexander III	44
Glenmorangie Nectar d'Or	16	Glenmorangie 25 years old	80
Dalmore 15 year old	16	Royal Lochnagar 30 year old reserve	100
Dalmore Cigar Malt	21		

ISLAND

Talisker 10 year old	12	Highland Park 18 year old	29
Talisker Distillers edition	18	Talisker 25 year old	70

LOWLAND

Glenkinchie 12 year old	13	Glenkinchie 1987	18
Glen Scotia 15yrs	18	Glen Scotia Victoriana	25

SPEYSIDE

Balvenie Signature 12 year old	14	Balvenie 15 year old	22
Glenfiddich Solera 15 year old	14	Macallan Amber	25
Macallan Gold	16	Macallan Sienna	30
Cragganmore 1993	18	Strathisla 1976	35
Glenfiddich 18 year old	19	Balvenie 21 year old	43
		Macallan 18 year old	60
		Mortlach 32 year old	80

ISLAY

Bowmore 12 year old	11	Lagavulin Distillers edition	22
Laphroaig 10 year old	14	Ardbeg Corryvreckan	22
Ardbeg 10 year old	14	Laphroaig 18 year old	23
Lagavulin 16 year old	15	Bowmore 18 year old	23
Ardbeg Uigeadail	19	Bruichladdich 22 year old	34
Caol Ila 18 year old	22		

BLENDED WHISKY

Johnnie Walker Black Label	10	Chivas Regal 18 year old	18
Chivas Regal 12 year old	10	Johnnie Walker Blue Label	45
Monkey Shoulder	13		

IRISH WHISKEY

Jameson	10	Bushmills 16 year old	32
Bushmills Black Bush	12		

AMERICAN WHISKY

Buffalo Trace	10	Jack Daniels Gentleman Jack	14
Bulleit Bourbon	11	Willet Pot Still	15
Jack Daniels	12	Jack Daniels Single Barrel	16
Makers Mark	13	Noah's Mill	16
Crown Royal	13	Elijah Craig 18 year old	17
Sazerac Rye	13	Four Roses Single Barrel	18
Woodford Reserve	14	Blanton's Gold Reserve	22

JAPANESE WHISKY

Nikka from The Barrel	12	Nikka Pure Malt Taketsuru	17
Nikka Pure Malt Red	14	Hibiki Harmony	20
Nikka Pure Malt Black	14	Yamasaki 12 year old	26

GIN

Tanqueray	9	Tanqueray 10	12
Bombay Sapphire	10	Star of Bombay	12
Beefeater 24	11	Williams Sloe and Mulberry	12
Plymouth	10	Citadelle Reserve	13
Sipsmith	10	Blackwood's Vintage	14
Edgerton Pink Gin	11	No 3	13
Jensen Old Tom	11	Fifty Pounds	14
Williams "GB"	11	Colombian Aged Gin	14
Hendricks	11	Williams "Elegant" 48	15
Fair	12	Oxley	15
Gin Mare	13	Monkey 47	16
The Botanist	12	G-Vine "Floraison"	16
Conker	12	Pothecary Gin	16
		Sipsmith V.J.O.P	17

VODKA

Ketel One	9	Babička Wormwood	12
Belvedere	10	Konik's Tail	12
Chase English potato	11	Black Cow	13
Fair	11	Bimber Oak aged	13
Grey Goose	12	Reyka	13
Sipsmith	12	Ciroc	14
Grey Goose Poire	12	Belevedere Unfiltered	14
Chase marmalade	12	Stolichnaya Elit	16
		Grey Goose VX	33

SAKE

Akashi-Tai Honjoro	14	Heavensake (110ml)	40
		(bottle)	260

RUM

Bacardi	9	Diplomatico Exclusiva	14
Diplomatico	10	Santa Teresa 1796 Solera	15
Plantation Barbados	10	Havana Seleccion de Maestro	16
Bacardi 8 year old	11	El Dorado 15 year old	17
Havana 7 year old	11	Dictador 20 year old	18
Kraken Black Spiced	11	Zacapa 23 Solera	18
Angostura 1919	12	El Dorado 21 year old	28
Dictador 12 year old	13	Dictador XO	25
El Dorado 12 year old	13	Zacapa XO	35
Mount Gay Black Barrel	13	Havana Club 15Yrs	47
Mount Gay XO	14		

TEQUILA

Gran Centenario Plata	10	Patron Reposado	16
Olmecca Altos	12	Patron Anejo	18
Patron Coffee	13	Don Julio Añejo	18
Vida Mezcal	13	Don Julio 1942	40
Patron Silver	16		

COGNAC

Hennessy Fine	11	Cognac Leyrat, Chai Ancestral	37
Remy Martin VSOP	11	Hennessy XO	40
Camus VSOP Elegance	13	Martell XO	45
Chateau du Plessis XO	18	Camus XO Elegance	50
Remy Martin 1738	18	Hennessy Paradis	160
Delamain XO	28	Hennessy Paradis Imperial	350
Hine Antique XO	35		
Louis XIII	(15ml) 75	(25ml) 120	(50ml) 230
Louix XIII Black Pearl	(15ml) 360	(25ml) 600	(50ml) 1200
Hennessy Richard	(bottle) 8.000	Louis XIII Rare Cask	(bottle) 25.000

ARMAGNAC

Baron de Sigognac VSOP	12	Marcel Trepout 1937	90
Clés des Ducs XO	25	Baron de Sigognac 1941	120
Baron de Sigognac 1941	75		

CALVADOS

Chateau du Breuil 15 year old	16	Camut 12 year old	25
Camut 6 year old	18	Camut 18 year old	32

SHERRY & PORT

Barbadillo Amontillado Medium	7	Taylor's 20 year old	12
NPU Amontillado Reservas Especiales	10	Taylor's 40 year old	35

EAU DE VIE & GRAPPA & METAXA

Metaxa 12 year old	13	HKB Hong Kong Baijiu	17
Eau de Vie pear	15	Marolo, Grappa di Barolo 12 year old	19
Eau de Vie mirabelle	15		
Eau de Vie raspberry	16	Metaxa Angel's treasure	36

SOFT DRINKS

Soft drink	4.50	Fever-tree	4.50
Fruit juice	4.50	Coffee, tea	4.50
Evian or Badoit (33 cl)	4	Chocolate on a stick (milk, dark or hazelnut)	6



BAR SNACKS AND DRINK PAIRINGS

Menu available all day until 11pm Monday-Saturday, 10pm Sunday

Roasted goat's cheese, pomegranate honey, almonds <i>Sauvignon Blanc, Wairau River, Marlborough, New Zealand</i>	6 <i>Glass 11</i>
Fried baby calamaris, wasabi tartare sauce <i>Veuve Clicquot Ponsardin Yellow Label</i>	7 <i>Glass 19</i>
Charcuterie and pickles <i>Izadi Rioja Reserva, Alavesa, Spain, 2013</i>	8 <i>Glass 11</i>
Lobster thermidor croquettes <i>Chablis, Saint Martin, Domaine Laroche, France, 2016</i>	9 <i>Glass 12</i>
Beef tartare, truffled egg yolk, beetroot crisps <i>Pinot Noir, Wairau River, Marlborough, New Zealand</i>	8 <i>Glass 11</i>
Foie gras ballotine, toasted brioche, gooseberry jelly, verjus syrup <i>Cave de Hunawihr, Gewurztraminer, Alsace, France, 2016</i>	8 <i>Glass 12</i>
Seared mackerel, pickled vegetables, horseradish and fennel purée <i>Rock Angel, Côtes de Provence, France, 2016</i>	8 <i>Glass 16</i>
Sharing plate, your choice of three items from the above offer	18

We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help. Price includes VAT. A discretionary 12.5% service charge will be added to your bill.

BAR FOOD MENU

Menu available all day until 11pm Monday-Saturday, 10pm Sunday

SALAD AND SOUP

Soup of the day	7
Fresh market salad, baby gem and mache, cherry tomatoes, avocado	13
Caesar salad, marinated chicken breast and bacon	15
Cobb salad, sautéed king prawns, avocado, crumbled stilton cheese, bacon	19

SANDWICH

St James Club sandwich, marinated chicken, bacon, avocado, egg, red onion, lettuce and celeriac	14
Bavette steak sandwich, onion chutney, baby gem and horseradish	15
The Balcon rare breed beef burger, house cut rosemary fries	16

GRILL

250g Yorkshire Longhorn beef sirloin	29
200g Yorkshire Belted Galloway beef fillet	31

Sauces: maitre d'hotel butter, béarnaise, peppercorn

SIDE

House cut rosemary fries	4
Baby leaf salad	4
Spinach, wild garlic butter	5

Please ask your waiter about The Balcon menu

We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help. Price includes VAT. A discretionary 12.5% service charge will be added to your bill.

BREAKFAST

CONTINENTAL BREAKFAST

Available from 8am to 1am Monday-Saturday, 8am to 12pm Sunday

Tea, coffee or hot chocolate	4.50
Orange, grapefruit, apple, tomatoe or cranberry juice	4.50
Toast with orange marmalade, jam, honey and Beillevaire butter	4
Beillevaire natural or fruit yoghurt	5
Viennoiserie basket	6

A LA CARTE BREAKFAST

Available from 8am to 11am Monday-Friday, 8am to 11:30am Saturday-Sunday

Organic oat porridge, blueberries, pecan nuts, fresh figs	7
House made granola with nuts and goji berries <i>Choice of low fat yoghurt, soya, almond, coconut or hemp milk</i>	7
Eggs benedict, florentine or royale	7/14
American style pancake with blueberry compote	8
Gaufres with sweet caramel sauce	10
Three free range whole egg or egg white omelette <i>Choice of cheese, ham, mushroom, spinach, tomatoes, peppers</i>	14

CIGAR MENU

Montecristo Puritos (box of 5) <i>Ring gauge: 52 length, 5 inches</i>	12
Montecristo No.4 <i>Ring gauge: 42 length, 5 1/8 inches</i>	16
Dictador J Nelson 1974 Gran Toro <i>Ring gauge: 54 length, 6 inches</i>	22
Dictador J Nelson 1974 Robusto <i>Ring gauge: 52 length, 5 inches</i>	22
Romeo Y Julieta Wide Churchill <i>Ring gauge: 55 length, 5 inches</i>	29
Cohiba Siglo IV <i>Ring gauge: 46 length, 5 5/8 inches</i>	33



Discover with the food pairing coaster the opulence of Rémy Martin XO aromas, a blend of up to 400 eaux-de-vie.

Rémy Martin XO	35
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LA BOUTIQUE

THE ROSE LOUNGE TEA SERVICE

Bernardaud tea pot	78
Bernardaud tea cup and saucer	30
Bernardaud milk jug	28
Bernardaud sugar bowl	22
Ercuis silver tea strainer	110

GLASSWARE

6 Cristal d'Arques, lady diamond glasses	80
6 vintage cocktail glasses	60
4 midnight black champagne flutes	50
6 chef & sommelier wine glasses	40
6 chef & sommelier champagne glasses	35

OTHERS

Table reserved sign	20
Set of 4 St James Bar coasters	18
St James engraved shaker	15
The Balcon bag hanger	6
Sofitel London St James postcards	3