

BEER/CIDER

Asahi	4.75
Peroni	4.75
Hoegaarden	4.75
Meantime Pale Ale	4.75
Duvel, Belgian Ale, NRB	6.00

SOFT DRINKS

SYRUPS/CORDIALS

Marie Brizzard Coconut Teisseire	2.50
Ginger & Lemon Grass/Eldeflower	2.50
Marie Brizzard Gomme Syrup	2.50
Grenadine	2.50
Roses Lime Cordial	2.50
Teisseire Almond	2.50

MINERALS

200 ml mixers	2.00
Coke 200ml	3.50
Diet Coke 200ml	3.50
Ginger Beer 200ml	2.50

FRUIT JUICE

Cranberry	3.50
Pineapple	3.50
Tomato	3.50
Pommegranate juice	3.50
Pin Grapefruit	3.50

MARCO PIERRE WHITE

WHEELER'S

OF ST. JAMES'S EST 1856

OYSTER BAR & GRILL ROOM

— BAR MENU —

SPIRITS

MALT WHISKEY / WHISKEY

Coal Ila 12yr	9.00
Dalwhinnie 15yr	9.00
Glenfiddich 21yr	22.00
Glenlivet 12 yr	9.00
Glenmorangie 10 yr	8.00
Glenmorangie 18 yr	18.00
Highland Park 18yr	20.30
Oban 14 yr old	9.00
Talisker 10 yr	8.00
The Island of Jura	8.00
Ardbeg 10yr	10.00
Singleton of Dufftown 12yr	8.00
Auchentosan	10.00
Lagavulin 16YO	11.00
Absinthe Le Fee	7.00
Bells	6.00
Black Bush	8.00
Buffalo Trace	7.00
Johnny Walker Black Label	7.00
JW Blue Label	35.00
Chivas Regal 18 yr	12.00
Sazerac	11.00
Jameson	7.00
Maker marks	8.00
Bullet Bourbon	7.50
Jack Daniels	8.00

COGNAC/BRANDY

Courvoisier vsop	10.00
Hennesey XO	22.00
Remy VSOP	8.00
Courvosier VS	7.50
Hennesey Fine de Cognac	9.00
Remy Martin XO	23.00

SPIRITS

VODKA

Belevedere	10.00
Sipsmith Vodka	8.00
chase marmalade vodka	9.00
Rayka	7.00
Grey Goose	10.00
Ciroc	8.50
KetelOne	7.00
Wyborowa	7.00
Chase Potato	8.50
Stolichnaya Red	6.50

GIN

Hendriks Gin	9.00
Millers	8.50
Plymouth Gin	7.00
Sipsmith Gin	8.00
Gordons	6.50
Tanqueray	6.50
Portobello Gin	7.00

RUM

Bacardi	6.70
Appleton V/X	7.00
Sagatiba Cachaca Pura	6.50
Havana Club 7yr (70cl)	8.00
Pyrat Rum XO	10.50

TEQUILA

Don Julio Anejo	12.00
Patron silver	10.50
Don Julio Blanco	11.00
Cuervo Traditional Reposado	7.50

BAR FOOD

SMALL PLATES

Basket Warm Sourdough	£3.95
<i>With English butter and sea salt</i>	
Cerignola Olives	£3.95
Devils on Horseback	£4
<i>Prunes filled with mango puree wrapped in bacon</i>	
Butternut Squash Arancini	£5
<i>Paprika mayonnaise</i>	
Threadneedles Pulled Pork Slider	£5.50
Calamari and Shrimp	£8.75
<i>Harissa mayonnaise</i>	
Green Salad	£4.45
<i>Sherry dressing</i>	
Rocket and Parmesan Salad	£5.95
<i>Vintage balsamic</i>	

MEDIUM PLATES

Fritto Misto	£14.95
<i>Calamari and Shrimp, harissa mayonnaise</i>	
Oysters Rockefeller created 1899 in New Orleans, three	£9.25
<i>Ricette Jules Alciatore, restaurant Antoinnes</i>	
Velouté of Pumpkin	£6.95
<i>Croutons au fromage (v)</i>	
Rillettes de Canard au Poivre Vert	£9.75
<i>Cornichons, toasted sourdough</i>	
Severn & Wye Smoked Salmon Sandwich	£11.75
<i>On granary bread with baby leaves and crème fraiche</i>	

LARGE PLATES

Threadneedles Pulled Pork Sliders	£14.50
<i>With triple cooked chips and BBQ sauce</i>	
Smoked Haddock Fishcakes	£12.95
<i>Curry velouté, crispy poached egg</i>	
Pithivier of Feta Cheese, Sun Dried Tomatoes and Butternut Squash	£13.95
<i>Served with creamed wild mushrooms and spinach</i>	
Steak and Frites	£15.95
<i>Chargrilled 6oz Sirloin steak with pomme frites and sauce au poivre</i>	
The Great American Burger	£16.50
<i>Cheese, bacon, BBQ sauce and fries</i>	
Hot Chicken Sandwich	£13.25
<i>Marinated and grilled with seasoned fries and tarragon mayonnaise</i>	
Superfood Salad	£12.50
<i>Quinoa, pearl barley, kale, broccoli, feta cheese, fave beans and crispy onions with a light sweet vinaigrette</i>	
Threadneedles Caesar Salad	£12.75
<i>Dressed leaves and croutons with a soft boiled egg, anchovies and Parmesan</i>	
Add chicken	£4.50
Add Tiger prawns	£6.50

CHAMPAGNES

Laurent-Perrier Brut NV (Champagne, France) <i>Dry and lemony, crisp and biscuity</i>	125ml 11.00	59.00
Pommery, Brut Royal, NV (Champagne, France) <i>A rounded, rich, yet delicate wine</i>	125ml 12.00	62.00
Taittinger Brut Réserve NV (Champagne, France) <i>Dry fresh and balance with hints of biscuit and brioche</i>		65.00
Lanson White Label, sec (Champagne, France) <i>Fresh and zesty with a soft, off dry character</i>		75.00
Lanson Extra Age NV (Champagne, France) <i>Toasty, elegant with refined citrus</i>		94.00
Ruinart Blanc de Blanc, NV (Champagne, France) <i>Fresh and supple, with an elegant fullness of flavour</i>		98.00
Laurent-Perrier Grand Siècle Brut NV (Champagne, France) <i>Almond and candied white fruit, with brioche</i>		175.00
Dom Pérignon Brut (Champagne, France) <i>Rich and powerful with structure and personality</i>		205.00
Louis Roederer Cristal Brut (Champagne, France) <i>The delicate, elegantly refined jewel of the Roederer house</i>		235.00
Krug Grand Cuvée Brut, NV (Champagne, France) <i>An outstanding, full bodied blend, from an outstanding house</i>		275.00

ROSÉ CHAMPAGNE

Laurent-Perrier Cuvée Rosé (Champagne, France) <i>Soft, fruity, fragrant and dry</i>		90.00
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SPARKLING

Prosecco Rocco Superiore Extra Dry (Veneto, Italy) <i>Citrus, golden apple and pear</i>	125ml 7.50	42.00
Crémant de Loire, Savion, Brut Rosé (Loire, France) <i>A deliciously fine mousse with wonderful summer fruit</i>		43.00

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SPECIALITY COCKTAILS

Raspberry & Elderflower Collins <i>Reyka Vodka, invigorating fresh lemon juice, energised with elderflower sweetened with raspberries and a cascade of soda water. A twist on the famous Tom Collins classic forming a very fruity cooler to wake up the taste buds.</i>		9.50
Kir Royal <i>Named after Canon Felix Kir, a local French priest, this cocktail is loved by everyone who takes a sip. Crème de Cassis topped with Champagne.</i>		11.50
Cosmopolitan <i>Created in the USA in the 1980's, this popular creation is now found on cocktail lists worldwide and is probably the most fashionable cocktail of the present day. A refreshing mix of Ketel One Citroen, Cointreau, cranberry juice and a touch of lime, finished with flamed orange peel.</i>		9.50
Classic Mojito <i>The classic Cuban cocktail as we know it, created in Havana in the 1900's, a favourite of Ernest Hemingway, traces back all the way to the 16th Century. Pampero Blanco Rum, fresh mint, lime and sugar, topped with Ron Zacapa Rum and soda.</i>		9.50
Strawberry Daiquiri <i>The original Daiquiri was created by Jennings Cox an American mining engineer who was working at a copper mine near Santiago. The drink came about when he ran out of Gin whilst entertaining American guests so substituted it for Rum adding lime and sugar to soften the drink. Pampero Bianco Rum, Cointreau, fresh lime and sugar syrup with smashed strawberries.</i>		9.50
Hendricks Cooler <i>This refreshing cooler brings together Hendricks Gin, Elderflower, fresh mint & cucumber with a touch of sweetness served over crushed ice. Fresh & Tangy.</i>		9.50
Martini Express <i>Kettle One Vodka, coffee, chocolate and more coffee, chilled to perfection.</i>		9.50
Ciroc Sour <i>This drink will wake up the taste buds. Smooth Ciroc Vodka, sweet melon liqueur a hint of lime shaken with lychee and elderflower, topped with lemonade.</i>		9.50
Burns Aperitif <i>A unique mixture of Johnnie Walker Black label whisky, honey, herbs, and spices added to the dryness of fino sherry with a hint of vermouth makes this a perfect start to the evening.</i>		9.50
Irish Coffee Twist <i>Tullamore Dew Irish Whiskey, Tia Maria and double cream shaken together combining this wonderfully smooth after dinner cocktail.</i>		9.50

MOCKTAILS

Feeling good? Stick to these and you'll stay that way till morning...

Pear Mojito <i>Fresh mint, lime and pear juice over crushed ice. A refreshing twist on the Cuban classic.</i>		8.95
Thai Daiquiri <i>Fresh ginger, cocktail cherry, lime juice, almond syrup and ginger beer.</i>		8.95
Forest Fizz <i>Seasonal berries shaken with cranberry juice and a hint of almond, served beneath an indulgent layer of cream.</i>		8.95

RED WINES

Passori Rosso (Veneto, Italy) <i>Rich, smooth red wine, showing plum and dried fruit</i>	33.00
Zinfandel old Vine, Ravenswood, Lodi (California, USA) <i>Powerful and spicy, lots of ripe berry fruit</i>	35.00
Cornas, Les Ruchets, Jean Luc Colombo (Northern Rhône, France) <i>Blackberry and blackcurrant with a rich, chunky finish</i>	100.00

Full bodied, oak aged red wines.

Rioja Reserva, Don Jacobo (Rioja, Spain) <i>Silky ripe cherry and vanilla</i>	175ml 10.75	250ml 14.95	44.00
Shiraz-Grenache-Mourvedre blend, The Motorcycle Marvel, Nederburg (Western Cape, South Africa) <i>Innovative blend of dark fruits, savouriness and subtle oak</i>			41.00
Malbec, Primus, Salentein (Valle de Uco, Argentina) <i>Complex aroma of red and black berries, clove and black pepper</i>			79.00
Amarone della Valpolicella, Classico Le Origini, Bolla (Veneto, Italy) <i>Deliciously rich, soft and smooth</i>			81.00
Cabernet Sauvignon, Chimney Rock (Stags Leap, Napa, USA) <i>A powerhouse of dark fruit with toasty oak</i>			89.00
Beaune Theurons 1'er Cru, Domaine Gagey, Louis Jadot (Burgundy, France) <i>A seductive wine which exhibits good perfume and elegance</i>			90.00
Château Pédesclaux, 5'eme Cru Classe Pauillac (Bordeaux, France) <i>Solid core of cassis and blackcurrant with a spice and liquorice finish</i>			95.00

PORTS & DESSERT WINES

Sauvignon Blanc, Late Harvest, Errázuriz (Maule Valley, Chile) <i>Honey, raisins, and dried apricots</i>	50ml 3.95	37.5cl 23.00
Grand vins de Sauternes, Cyprès de Climens, Barsac (Sauternes, France) <i>White blossom, apricot, pineapple and lime</i>	50ml 5.50	37.5cl 38.00
Beres Tokaji Aszú 5 Puttonyos (Erdőbénye, Hungary) <i>Incredibly sweet. Dried apricot, fig and lime</i>	50ml 6.50	50cl 49.00
Graham's LBV (Douro, Portugal) <i>Figs, spice and chocolate</i>	50ml 4.95	75cl 48.00
Sandeman 10yr Tawny (Douro, Portugal) <i>Jammy fruit, raisins, hazelnuts</i>	50ml 5.50	75cl 55.00
Graham's Quinta dos Malvedos Vintage Port (Douro, Portugal) <i>Chocolate, mint and spice, showing cassis and layers of black fruit and plum</i>		75cl 69.00

WHITE WINES

Dry, delicate white wines.

Pinot Grigio	175ml 6.00	250ml 8.00	23.00
Da Luca (Sicily, Italy) <i>Citrus, guava, crisp acidity and rich finish</i>			
Gavi di Gavi, La Toledana (Piemonte, Italy) <i>Elegant, refined green and citrus fruit</i>	175ml 8.50	250ml 11.95	35.00
Chablis, Domaine Margeurite Carillon (Burgundy-Chablis, France) <i>Steely minerality with crisp, elegant complexity</i>	175ml 11.50	250ml 15.95	47.00
Rioja Blanco, Don Jacobo, Bodegas Corral (Rioja, Spain) <i>Crisp, classy, modern and fresh</i>			24.95
Bacchus Dry, Camel Valley (Cornwall, England) <i>Aromatic fruit. Grapefruit, lemon and greengage</i>			44.00

Ripe, fruit driven white wines.

Mâcon-Villages, Domaine de la Grange Magnien, Louis Jadot (Burgundy, France) <i>Fresh, floral and approachable</i>	175ml 8.25	250ml 11.50	34.00
Chenin Blanc, Bespoke (Western Cape, South Africa) <i>Youthful, ripe and vibrant</i>			20.95
Pinot Grigio, Trentino L'Aristocratico (Trentino-Alto Adige, Italy) <i>Lemon zest, crisp, expressive fruit</i>			28.50
Picpoul de Pinet, Jean Luc Colombo (Southern France, France) <i>Rich, with notes of fresh flowers and peach</i>			33.00
Semillon, Jojo's Jetty, Colo River (NSW, Australia) <i>Lemon and lime curd, refreshingly unoaked</i>			49.00

Zesty, aromatic white wines.

Sauvignon Blanc, Errázuriz (Casablanca Valley, Chile) <i>Herbs, cut grass and tropical fruit</i>	175ml 6.95	250ml 9.75	28.00
Sauvignon Blanc, Waipara Hills (Marlborough, New Zealand) <i>Melon with fresh passion and grapefruit</i>	175ml 7.50	250ml 10.75	31.00
Sancerre, Domaine des Chaintres, Joseph Mellot (Loire, France) <i>Classic gooseberry and blackcurrant leaf with a mineral finish</i>	175ml 9.95	250ml 13.95	41.00
Chenin Blanc-Sauvignon Blanc-Viognier, Flagstone Noon Gun (Western Cape, South Africa) <i>Intense, aromatic tropical fruit</i>			23.00

WHITE WINES

Falanghina, Tenuta del Porconero (Campania, Italy) <i>Citrus, stone fruits and delicate, dried herbs</i>	36.00
Riesling, Bay of Fires (Tasmania, Australia) <i>Refined lemony palate with delicate floral overtones</i>	39.00
Gewürztraminer, Grand Cru Eichberg, Zinck (Alsace, France) <i>Rich and opulent, with big tropical fruit flavours</i>	53.00

Oaky, creamy white wines.

Rioja Blanco, Barrel Fermented, Baigorri (Rioja, Spain) <i>Spicy vanilla mingles with juicy tropical fruit</i>	175ml 10.50	250ml 14.75	43.00
Weißburgunder, Willi Opitz (Burgenland, Austria) <i>Dried, ripe fruits and oaky spice</i>			40.00
Elevage Blanc, Chimney Rock, Napa Valley (California, USA) <i>Peach, citrus and vanilla</i>			64.00
Chassagne-Montrachet, Louis Jadot (Burgundy, France) <i>Fine, dry and full-flavoured</i>			78.00

ROSE WINES

Wonderful with lighter food flavours.

White Zinfandel, Vendange (California, USA) <i>Off dry, attractive, fresh strawberry</i>	175ml 4.75	250ml 6.95	19.95
Pinot Grigio Rosé, Parini (Venezie, Italy) <i>Delicate and fruity bouquet; soft and fresh</i>	175ml 5.75	250ml 7.75	22.50
Mirabeau Pure Rosé (Provence, France) <i>Delicate summer fruit. Light and elegant</i>	175ml 7.75	250ml 10.95	32.00
Rioja Rosado, Don Jacobo (Rioja, Spain) <i>Fresh summer fruits and a lively zing</i>			25.00

RED WINES

Light, easy drinking red wines.

Pinot Noir, Élevé, Vin de France (Southern France, France) <i>Typical red fruit and blueberry flavours</i>	175ml 6.95	250ml 9.75	28.00
Fleurie, Pascal Clement (Beaujolais, France) <i>Delicate, showing typical raspberry and cherry</i>	175ml 8.75	250ml 12.50	36.00
Chianti Superiore, Il Leo, Ruffino (Toscana, Italy) <i>Refreshing, vibrant and smooth</i>			30.00

RED WINES

Medium bodied, fruit led red wines.

Merlot, Errázuriz (Curicó Valley, Chile) <i>Lovely, juicy spiced plum</i>	175ml 6.50	250ml 8.75	26.00
Bordeaux Supérieur, Moulin d'Issan (Bordeaux, France) <i>Black berries, ripe tannin and a long finish</i>	175ml 12.50	250ml 17.50	51.00
Pinot Noir, Te Kairanga Runholder (Martinborough, New Zealand) <i>Black cherry, ripe plum and spice</i>	175ml 12.75	250ml 17.75	52.00
Cabernet Sauvignon, Robert Mondavi Twin Oaks (California, USA) <i>Cassis with vanilla spice</i>			25.00
Cabernet Sauvignon-Shiraz-Malbec Flagstone Longitude (Western Cape, South Africa) <i>Dark, rich berry fruit</i>			25.50
Old vine Garnacha, Pablo (Catalayud Spain) <i>Lush dark fruit with a rich finish</i>			29.00
Cabernet Franc, Domaine Sainte Marie des Crozes (Corbières, France) <i>Smooth blackcurrant and raspberry fruit</i>			33.00
Fixin, Louis Jadot (Burgundy, France) <i>Spicy red fruit with savoury, integrated oak</i>			56.00

Fuller bodied, spicy, warming red wines.

Malbec, Callia Lunaris (Mendoza, Argentina) <i>Cherry and plum, with warming spice</i>	175ml 6.00	250ml 8.00	23.00
Shiraz, Luna, Chalk Hill (McLaren Vale, Australia) <i>Deep black fruit with a typically spicy punch</i>	175ml 9.95	250ml 13.95	41.00
Côtes du Rhône, Les Abeilles Rouge, Jean Luc Colombo (Rhône, France) <i>Seductive red fruits, with notes of liquorice and spice</i>			29.00

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