

THE BON VIVANT

EST.2008

A bon vivant

bɔ̃ vi: 'vɔ̃, French bɔ̃ vivɑ̃/

noun

A person who devotes themselves to a sociable and luxurious lifestyle.

"he was a diplomat, bon vivant, and womanizer par excellence"

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Bartender's Choice

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Yozakura - £7.5

(yoh-sak-oo-rah)

Roku Gin, Sakes, Yuzu, Organic Honey

(shaken – martini – baby's breath)

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This month we are serving up an original creation utilizing Roku Gin, which also incorporates two varieties of sake. The name “Yozakura” references the Japanese traditional custom of “hanami” – enjoying the transient beauty of flowers, generally those of the cherry or “sakura” tree. When this is done during the evening, it is referred to as “yozakura”.

Roku Gin

Hailing from Japan's renowned Suntory distillery, Roku is produced with six Japanese botanicals representative of the four seasons, including sakura flower and leaf, sencha tea and yuzu peel, coupled with classic gin botanicals such as juniper, orange peel and coriander.

Ginjo-shu Sake

A floral, creamy and delicate style of rice wine, produced by polishing the rice down to sixty percent of its original weight, and incorporating a special yeast fermented at lower than usual temperature.

Yuzu-shu Sake

A tangy, refreshing sake liqueur made with yuzu – a tart aromatic citrus fruit originating from Central China and Tibet.

Champagne

Non-Vintage Brut

125ml Glass – 750ml Bottle

Baron de Marck	£8	£38
Taittinger Brut Reserve	£9	£40
Joseph-Perrier	£9	£40
Laurent-Perrier La Cuvée	£9.5	£41
Billecart-Salmon	£10	£42
Veuve Cliquot	£12	£55
Ruinart Blanc de Blanc	£15	£75
Krug Grand Cuvée		£150

Non-Vintage Brut Rosé

125ml Glass – 750ml Bottle

Lallier Rosé	£9	£40
Billecart-Salmon Brut Rosé	£13	£59
Laurent-Perrier Brut Rosé		£55
Ruinart Brut Rosé		£79

Half Bottles

375ml Bottle

Joseph-Perrier Brut		£22
Billecart-Salmon Brut		£23
Billecart-Salmon Brut Rosé		£32
Ruinart Blanc de Blanc		£39

Vintage

750ml Bottle

Billecart-Salmon Brut 1999		£100
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White Wine

175ml Glass – 500ml Carafe – 750ml Bottle

1	Grüner Veltliner Sepp – Niederösterreich – Austria – 2016	£6.5	£18.0	£26.0
3	Albariño Bodegas Aquitania – Rías Baixas – Spain – 2016	£7.5	£21.0	£30.0
5	Pinot Blanc Cave de Ribeauvillé – Alsace – France – 2015	£8.0	£22.0	£32.0
7	Grenache Blanc Underworld – Western Cape – South Africa – 2016	£6.0	£17.0	£24.0
9	Colombard – Sauvignon Blanc – Ugni Blanc Anciens Temps Blanc – Languedoc - Roussillon – France – 2016	£5.5	£15.0	£22.0
11	Fiano Francesco Candido – Puglia – Italy – 2015	£7.5	£21.0	£30.0
13	Pinot Gris Peregrine – Central Otago – New Zealand – 2016	£10.0	£28.0	£40.0
15	Sauvignon Blanc Yealand's Estate – Marlborough – New Zealand – 2017	£8.5	£23.0	£34.0
17	Chardonnay Clos St. Fiacres – Loire Valley – France – 2015	£7.5	£21.0	£30.0
19	Chenin Blanc Raats – Stellenbosch – South Africa – 2017	£7.0	£19.0	£28.0

White Wine

175ml Glass – 500ml Carafe – 750ml Bottle

2	Riesling Prüm Estates – Mosel – Germany – 2016	£8.0	£22.0	£32.0
4	Tempranillo Blanco Finca Manzanos – Rioja – Spain – 2017	£6.5	£18.0	£26.0
6	Viognier Cline Cellars – California – USA – 2016	£7.5	£21.0	£30.0
8	Loureiro – Arinto Quintas do Homem – Vinho Verde – Portugal – 2016	£6.5	£18.0	£26.0
10	Chenin Blanc Pithon-Paillé – Loire – France – NV	£10.0	£28.0	£40.0
12	Torrontés Familia Zuccardi – Salta – Argentina – 2016	£8.0	£22.0	£32.0
14	Gros Manseng – Chardonnay Joyau – Côtes de Gascogne – France – 2016	£6.0	£17.0	£24.0
16	Sauvignon Blanc Domaine la Bruyère – Touraine – France – 2016	£7.0	£19.0	£28.0
18	Chardonnay Joseph Drouhin – Saint-Véran – France – 2014	£9.5	£26.0	£38.0
20	Semillon Keith Tulloch – Hunter Valley – Australia – 2016	£8.0	£22.0	£32.0

Red Wine

175ml Glass – 500ml Carafe – 750ml Bottle

21	Lacrima Zaccagnini – Morro d’Alba – Italy – 2016	£7.0	£19.0	£28.0
23	Pinot Noir Montsablé – Languedoc – Roussillon – France – 2016	£7.0	£19.0	£28.0
25	Carmenère Lapostolle – Rapel Valley – Chile – 2013	£8.0	£22.0	£32.0
27	Fetească Neagră Alamina – Viile Timisului – Romania – 2015	£6.0	£17.0	£24.0
29	Grenache · Mourvedre · Carignan Les Clos Perdus – Corbières – France – 2015	£8.0	£22.0	£32.0
31	Carignan Le Rouleur – Languedoc-Roussillon – France – 2017	£5.5	£15.0	£22.0
33	Malbec – Merlot Chateau Pinteraie – Cahors – France – 2015	£7.5	£21.0	£30.0
35	Nero d’Avola – Merlot – Syrah Planeta – Sicily – Italy – 2016	£8.0	£22.0	£32.0
37	Tempranillo Biga de Luberrí – Rioja – Spain – 2014	£8.0	£22.0	£32.0

Rosé

39	Garnacha – Cariñena Frank Massard Mas Amor – Catalonia – Spain – 2016	£7.0	£19.0	£28.0
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Red Wine

175ml Glass – 500ml Carafe – 750ml Bottle

22	Gamay	£6.5	£18.0	£26.0
	Château de Belleverne – Chénas. Beaujolais – France – 2016			
24	Pinot Noir	£10.0	£28.0	£40.0
	Trimbach – Alsace – France – 2015			
26	Pinotage	£7.5	£21.0	£30.0
	Painted Wolf – Western Cape – South Africa – 2015			
28	Merlot	£9.0	£25.0	£36.0
	Bogle – California – USA – 2015			
30	Shiraz	£7.5	£21.0	£30.0
	Fram – Western Cape – South Africa – 2016			
32	Corvina - Cabernet Sauvignon	£7.0	£19.0	£28.0
	Mabis – Biscardo – Veneto – Italy – 2015			
34	Bonarda	£7.5	£21.0	£30.0
	Trapiche – Mendoza – Argentina – 2015			
36	Langhe Nebbiolo	£10.0	£28.0	£40.0
	Ascheri – Piedmont – Italy – 2016			
38	Tempranillo - Cabernet Franc	£8.5	£23.0	£34.0
	Winery Arts – Ribera del Quiles – Spain – 2013			

Rosé

40	Cinsault – Syrah	£5.5	£15.0	£22.0
	Anciens Temps – Languedoc – Roussillon – France – 2016			

Mixed Drinks and Cocktails

Please inform staff of any dietary requirements

Copper Sour - £8.5

Ketel One Vodka, Clementine & Camomile Cordial, Celery Bitters, Citrus, Baron de Marck
(shaken with egg white – coupe – camomile buds)

Chloe - £8.0

Matcha Tea Infused Tanqueray Gin, Cocci Rosa Vermouth, Grapefruit Cordial, Citrus, Rosemary
(shaken – nick & nora – rosemary)

Scotch Colada - £9.0

Johnnie Walker Black Label Whisky, Oloroso Sherry, Coco Lopez Coconut Mix, Pineapple Juice
(shaken – crushed ice – coconut flakes & nutmeg)

Nobleman - £8.5

Butter Washed Diplomatico Mantuano Rum, P.X Sherry, Banana Liqueur, Saline Solution
(stirred – rock & block – banana chip)

Gold fizz - £9.0

Hendrick's Gin, Italicus Rosolio Liqueur, Honey, Baron De Marck Brut N.V. Champagne
(shaken – flute – edible gold)

Parisian Spritz - £7.5

St Germain Elderflower Liqueur, Sauvignon Blanc Wine, Lavender Bitters, Citrus, Soda
(churned – crushed ice – wine glass – lemon & mint)

South Valley - £8.5

Tapatio Blanco Tequila, Barsol Pisco, Noilly Prat Vermouth, Orgeat, Citrus
(shaken – coupe – salted almond rim)

Lord Of Spey - £8.5

Glenfiddich 12 Y.O Whisky, Pineau des Charentes, Earl Grey Tea, Honey, Orange Bitters
(built – wine glass – lemon Oils)

Mixed Drinks and Cocktails

Please inform staff of any dietary requirements

Rico Cobbler - £8.5

Bacardi Carta Blanca Rum, Amaro Ciociaro, Falernum, Amontillado Sherry, Grapefruit Cordial

(swizzle – highball – grapefruit & mint)

Islay Palms - £9.5

Bowmore 12 Whisky, Elements of Peat Whisky, Apricot Brandy, Passion Fruit, Pineapple, Honey

(churned – highball – lemon & viola flower)

Louisville Mule - £9.0

Woodford Reserve Bourbon Whisky, Crème De Mure Liqueur, Cynar, Citrus, Ginger Syrup, Soda

(shaken with egg white – lowball – bramble)

Clandestine - £8.0

Remy Martin VSOP Cognac, Picon Amer, Cold Brew, Tonic

(built – lowball – orange twist & chocolate)

Big Apple - £8.5

Bulleit Rye Whisky, Laird's Applejack, Peach, Maple, Old Fashioned Bitters

(stirred – martini – cherry)

Red Cap - £8.5

Mount Gay Black Barrel Rum, RinQuinQuin Aperitif, Kaffir Lime, Orange Bitters

(thrown – nick & nora – lemon & kaffir lime leaf)

Into The Wild - £8.5

Botanist Gin, Aalborg Dill Aquavit, Cherry Tomato, Basil, Cucumber, Citrus

(shaken – rocks – cherry tomato)

Ruby Star - £8.5

Star Of Bombay Gin, Byrhh, Fernet Branca, Cherry Syrup

(stirred – martini – cherry)

Beer and Cider

Bottles and Cans

Dixie Lager	£4.5
Pale Lager – New Orleans – USA – 4.5%	
Black Isle Goldfinch (Gluten Free)	£4.7
Session IPA – Highlands – Scotland – 3.5%	
Cross Borders Braw	£4.7
Tropical Pale Ale – Midlothian – Scotland – 4.5%	
Tempest Modern Helles	£4.8
Bavarian style – Galashiels – Scotland – 4.1%	
Fallen Brewery Chew Chew	£5.5
Salted Caramel Milk Stout – Stirlingshire – Scotland – 6.0%	
Brewdog Nanny State	£4.0
Low Alcohol Beer – Aberdeen – Scotland – 0.5%	
Thistly Cross Traditional Cider	£4.5
Dry Apple Cider – East Lothian – Scotland – 4.4%	

Draught Beer

Half Pint – Pint

San Miguel	£2.5	£5.0
Pale Lager – Brewed in the UK – Spanish/Philippine Origin – 5.0%		
Guinness	£2.5	£5.0
Stout – Dublin - Ireland – 4.1%		
Brewdog Punk IPA	£2.95	£5.9
Amarillo Hopped IPA – Aberdeen – Scotland – 5.4%		
Adams Mosaic	£2.95	£5.9
Mosaic Hopped Pale Ale – Suffolk – England – 4.1%		

Dessert Wine and Digestif

Sauternes

£8

Clos Dady – Graves – France – 2014

Botrytis Viognier

£7.5

Yalumba – Wrattenbully – Australia – 2015

LBV Port

£4.0

Krohn – Vila Nova de Gaia – Portugal – 2011

Tawny Port

£3.5

Krohn – Vila Nova de Gaia – Portugal

Ruby Port

£3.5

Krohn – Vila Nova de Gaia – Portugal

Remy Martin V.S.O.P

£4.2

Champagne Cognac – Mature Cask Finish – 40.0%

Remy Martin XO

£12.0

Champagne Cognac – Grand Champagne Eaux de Vie - Mature Cask Finish – 40.0%

Calvados

£3.6

Château de Breuil – Pays de Auge – France – 40.0%

Scotch Whisky

25ml

Talisker 10 y.o	£4.5
Isle of Skye – Heavily Peated – Bourbon Cask – 45.8%	
Aultmore 12 y.o	£6.7
Speyside – Un-Peated – Non-Chill Filtered – Bourbon Cask – 46.0%	
Oban 14 y.o	£4.2
West Highland – Lightly Peated – Bourbon Cask – 43.0%	
Caol Ila 12 y.o	£4.5
Islay – Heavily Peated – Bourbon Cask – 43.0%	
Lagavulin Double Matured Distiller’s Edition 2016	£8.0
Islay – Heavily Peated – Pedro Ximenez Finish – 43.0%	
Glenfiddich 18 y.o	£9.0
Dufftown – Un-Peated – Oloroso Sherry and Bourbon Cask – 40.0%	
Clynelish 14 y.o	£5.0
Highland – Un-Peated – Bourbon Cask – 46.0%	
Ardbeg Uigeadail	£6.0
Islay – Heavily Peated – Non-Chill Filtered – Sherry Cask – 54.2%	
Ailsa Bay	£6.0
Girvan – Heavily Peated – Non-Chill Filtered – 48.9%	
Macallan Sienna	£8.5
Speyside – Un-Peated – Sherry Cask – 43.0%	
Talisker Port Ruighe	£6.9
Isle of Skye – Heavily Peated – Port Cask Finish – 48.9%	

We also have a rotational whisky selection at the bar

Scotch Whisky

25ml

Bruichladdich Port Charlotte	£6.0
Islay – Heavily Peated – Bourbon Cask – 50.0%	
Craigellechie 13 y.o	£6.0
Speyside – Un-Peated – Non-Chill Filtered – Bourbon Cask – 46.0%	
Glendronach Allardyce 18 y.o	£6.3
Highland – Lightly Peated – Oloroso Sherry Cask – 46.0%	
Kilchoman Machir Bay	£5.0
Islay – Heavily Peated – Non-Chill Filtered – Bourbon and Sherry Casks – 46.0%	
Glen Scotia Double Cask	£5.0
Campbeltown – Un-Peated – Bourbon and Pedro Ximenez Sherry Casks – 46.0%	
Aberlour A’Bunadh	£6.8
Highland – Un-Peated – Oloroso Sherry Cask – 60.3%	
Balvenie Doublewood 12 y.o	£4.5
Speyside – Un-Peated – Sherry and Bourbon Cask – 40.0%	
Bowmore 12 y.o	£4.8
Islay – Lightly Peated – Bourbon Cask – 40.0%	
Laphroaig Triple Wood	£6.5
Islay – Heavily Peated – Bourbon, Sherry and Quarter Cask – 48.0%	
Bruichladdich Classic Laddie	£4.3
Islay – Un-Peated – Bourbon – 50.0%	

We also have a rotational whisky selection at the bar

Waiting for El Cartel?

Below you will find a list of tequila classics that will warm your Mexican taste buds whilst you wait for a table at our sister venue, El Cartel.

Illegal Paloma

Illegal Mescal, Tapatio Blanco, Citrus, Ting

(built – lowball – smoked salt & grapefruit)

£8.5

Julio's Smash

Don Julio Blanco, Passion fruit juice, Almond Syrup

(shaken – coupe – rocket leaf)

£8.5

Belle Epoque

Don Fulano Blanco, Dubonet, Aperol, Orange Bitters

(stirred – martini – orange peel)

£8.5

Margarita

Tapatio Blanco, Cointreau, Citrus

(shaken – coupe – sea salt)

£8.0

