

## LIQUEURS 50ml

Disaronno 28% 10.50  
Amaretto flavoured liqueur with sweet almond and marzipan flavours

Baileys Irish Cream 17% 8.50  
Iconic Irish creamy liqueur, perfect for after dinner or with coffee

Italicus 20% 8.50  
Italian liqueur made with rose petals dating back to the 15th century

St. Germain 20% 8.50  
Delicious elderflower liqueur from Simon Difford

Grand Marnier 40% 10.00  
Grain spirit-based liqueur with big orange flavour

Chambord 16.5% 11.00  
Red and black raspberries, with a touch of honey and cognac

Limoncello Di Capri 32% 10.00  
Superb traditional Italian lemon liqueur made from Sicilian lemons

Kahlua 20% 9.00  
Classic coffee liqueur

## BAR MENU

Wasabi peas 5.25

Roasted Mixed Nuts 5.25  
Mixed spiced nuts

Marinated Olives 7.00  
Pepper and garlic

Edamame 7.00  
Soy bean pods, sea salt and soya

Chicken Wings 11.75  
Tamarind sauce, coriander

Salmon Teriyaki Skewer 10.00  
Spring onion and sesame

Soy & sake cured Scottish Salmon 10.00  
Yuzu avocado, wasabi yoghurt, lotus crisp

Avocado Roll 14.75  
Cucumber, wasabi, pickled ginger, soy

California roll 19.00  
Japanese snow crab, avocado, tobiko

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## GRAB & GO TAKEAWAY

Short on time? You can enjoy a Gordon Ramsay dining experience 40,000 feet in the air with **Plane Food 'Grab & Go'**. Choose from our selection of take-on-board picnics, salads, sandwiches, snacks and hot dishes.

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## COCKTAILS

Le Grand Fizz	14.50
Absolut blue, St.Germain, Fever-Tree Soda and fresh lime	
Pink Strawberry G&T	14.00
Beefeater Pink Gin, Lillet Rose, Fever-Tree Elderflower Tonic and fresh strawberries	
Sicilian Spritz	14.50
Malfy Arancia Blood Orange Gin, Select Aperitivo, Fever-Tree Mediterranean Tonic, FIOL Prosecco	
Cinnamon 75	14.50
Tanqueray 10 Gin, cinnamon, FIOL Prosecco	
Belle Amande	14.50
Absolut Elyx Vodka, Belle de Brillet Pear Liqueur, almond, Fever-Tree Soda Water	
Ramsay's G&T	15.50
Ramsay's Gin From Eden Mill, elderflower, lavender, lemon and Fever-Tree ElderflowerTonic	
Murcian Lemon G&T	15.50
Bombay Sapphire Premiere Cru Murcian Lemon Gin, Limoncello, Fever-Tree Mediterranean Tonic Water	
Japanese G&T	15.50
KiNoBi Kyoto Dry Gin, Midori Green Melon Liqueur, lime, Fever-Tree Indian Tonic	
Passion Fruit Royale	15.50
Absolut Elyx Vodka, Aperol, lemon, passion fruit, Prosecco, candy floss	
Rosemary Paloma	15.50
Casamigos Reposado Tequila, pink grapefruit juice, rosemary syrup, Fever-Tree Pink Grapefruit Soda	
Golden Penicillin	15.50
Chivas XV Gold Scotch Whisky, Laphroaig 10 Year Old Peated Islay Whisky, honey, lemon and ginger	
The Old Man	16.50
Maker's Mark, Courvoisier VSOP, Martini Rosso, Manzana green apple liqueur, a dash of peychauds and Angustura bitters	

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## RUM

50ml

Havana 3 37.5%	10.50
Crisp and clean flavours of citrus	
Havana 7 40%	12.50
Straight up no fuss golden rum with molasses and dried orange flavours	
Koko Kanu 37.5%	10.50
Blend of Jamaican rum and coconut essence	
Cachaça Leblon 40%	10.50
Posh Cachaça aged (briefly) in French oak barrels	
Appleton Estate Signature Blend 40%	10.50
A blend of 15 rums giving flavours of peach, apricot and a hint of wood	
Havana Spiced 40%	10.50
Smooth and bursting with flavours of flambéed banana, cinnamon and vanilla	
La Hechichera . 40%	17.00
Rum expertly matured in white oak casks and infused with generous amounts of organic banana flesh	

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## VODKA

50ml

### Absolut Blue 40%

An extremely versatile and pure vodka, been crafted with Swedish winter wheat

11.25

### Absolut Elyx 40%

Luxury, award-winning vodka, produced from seed to bottle using wheat from one single estate in Åhus, Sweden

14.00

### Haku 40%

Haku is the premium Japanese craft vodka from the House of Suntory Made with 100% Japanese white rice

13.00

### Ketel One Citroen 40%

Made from 100% wheat and infused with the finest natural citrus flavors from components that include lemon grown in Sicily, green lemon grown in West Africa, and lime from the Caribbean

12.00

## TEQUILA

50ml

### Olmecca Altos Plata 38%

Made from 100% blue agave grown in the Los Altos highlands of Mexico

12.00

### Olmecca Reposado 40%

Made from 100% blue agave grown in the highlands of Jalisco, Mexico and aged in bourbon barrels

17.00

## CLASSIC COCKTAILS

### Bramble Ramsay

Ramsay's Gin, Crème de Mure, lime juice, sugar syrup.

15.00

### Espresso Martini

Absolut Blue, Kahlua, Double Espresso and a touch of sugar

15.75

### Manhattan

Maker's Mark Whiskey, Martini Rosso and Angostura bitters

17.00

### Negroni

Beefeater, Campari and Martini Rosso

15.00

### Old Fashioned

Maker's Mark Whiskey, Angostura Bitters and sugar

17.00

### Tequila Sunrise

Olmecca Altos Plata, Orange Juice, Grenadine

15.00

### Whisky Sour

Maker's Mark, Angostura Bitters, egg white, sugar and lemon

15.75

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## WINES BY THE GLASS

CHAMPAGNE AND SPARKLING		125ml	
NV	Prosecco Fiol Extra Dry, Veneto, Italy	12.50	
NV	Devaux, Coeur Des Bar, Blanc De Noir Blanc De Noir, Champagne, France	17.00	
NV	Veuve Clicquot Ponsardin Yellow Label Brut Champagne, France	19.00	
ROSE CHAMPAGNE		125ml	
NV	Veuve Clicquot Ponsardin Brut Rose, Champagne, France	23.50	
WHITE WINE		125ml	175ml
2021	Care Blanco, Bodegas Anadas Sobre Lias, Carinena, Spain	8.00	9.75
2021	Pinot Grigio, Sartori, Vigna Mescita, Veneto, Italy	9.00	10.25
2022	Chardonnay, De Martino Casablanca Valley, Chile	9.50	10.50
2021	Riesling, Pikes, Hills & Valleys, South Australia	11.00	12.00
2022	Sauvignon Blanc, Glazebrook, Marlborough, New Zealand	11.50	13.50
2020	Chablis, Domaine Bernard Defaix, Burgundy, France	15.00	18.00
2021	Sancerre, Les Grandmontains, Domaine Laporte, Loire, France	16.00	19.00
CORAVIN BY THE GLASS		125ml	
2019	Puligny Montrachet, Domaine Alain Chavy, Burgundy, France	29.00	

All our wines by the glass are available in 250ml units

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## GIN

50ml

<b>Beefeater 40%</b>	10.50
Clean juniper and lemon flavours in this classic gin	
<b>Malfy Rosa 47.5%</b>	13.50
Rich and intense. Juniper, coriander with new additions of bergamot and ambrette	
<b>Hendrick's 41.1%</b>	13.50
Infused with cucumber and rose petal for a unique flavour	
<b>Plymouth Navy 48%</b>	13.50
Smooth light and vibrant, with bright citrus notes and refreshing mint, with a peppery finish	
<b>Tanqueray Ten 47.3%</b>	13.50
Big citrus aromas and flavours. Strong and smooth	
<b>Eden Mill Gin 40.6%</b>	13.00
Ramsay's Gin Recipe No. 1, a unique collaboration with world renowned chef, Gordon Ramsay	
<b>Monkey 47 47%</b>	16.00
Made using the unusual cold distillation technique, one for true gin lovers	
<b>Roku Gin 46%</b>	13.00
Earthy and vegetal with light whisper of fruity sweetness hiding underneath. Peppery notes develop on the finish	

All our spirits are served in 50ml measures.  
25ml measures are available upon request.

Fever Tree mixers charged at £3.

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JAPANESE WHISKEY 50ml

Nikka from Barrel 51.4% 19.00  
High-strength blended whisky from Nikka, intensely flavoured

Toki Whisky 43% 14.00  
Blended Japanese Whisky from the House of Suntory

Hakushu, the Distiller's Reserve 43% 18.00  
Melon, pine wood, mint and cucumber with subtle smokiness

WINES BY THE GLASS

ROSE WINE		125ml	175ml
2021	El Coto Rosado, Rioja DOCa, Spain	8.00	9.75
2022	Petit Rose, Ken Forrester, Western Cape, South Africa	10.25	11.50
2021	Whispering Angel Rose Provence, France	15.00	17.50

RED WINE		125ml	175ml
2020	Care Tinto, Sobre Lias, Bodegas Anadas, Carinena, Spain	8.00	9.75
2021	Shiraz, Pete's Pure, Brave To Be Murray Murray Darling, Australia	8.75	10.00
2021	Montepulciano D'Abruzzo Linea Classico, Bosco Nestore, Italy	10.25	11.50
2020	Cotes du Rhone, Enfant Terrible Rouge, Rhone Valley, France	11.25	12.50
2021	Pinot Noir, Les Mougeottes IGP Pays d'Oc, France	12.00	13.50
2021	Malbec, Humberto Canale, Black River, Patagonia, Argentina	12.75	14.00
2018	Rioja Seleccion, Sierra Cantabria, Rioja, DOCa, Spain	13.50	15.00
2017	Chianti Riserva, Da Vinci, Tuscany, Italy	16.50	18.00

CORAVIN BY THE GLASS		125ml
2017/18	Chorey-les-Beaune, Domaine Maillard Pere et Fils, Côte de Beaune, France	17.00
2016/17	Brunello di Montalcino, Il Poggione, Tuscany, Italy	29.00

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## WINES BY THE BOTTLE

CHAMPAGNE AND SPARKLING WINE		750ml
NV	Prosecco Fiol Extra Dry	52.00
NV	Devaux, Coeur Des Bar, Blanc De Noir, Champagne France	82.00
NV	Veuve Clicquot Ponsardin Yellow Label Brut Champagne, France	115.00
NV	Re De Ruinart, Champagne, France	135.00
NV	Devaux, Ultra D 7 years (Magnum), Champagne, France	160.00
NV	Ruinart Blanc de Blanc, Champagne, France	168.00
2009	Stenope, Devaux, Champagne, France	290.00
2012	Dom Perignon, Champagne, France	350.00

### ROSE CHAMPAGNE

NV	Veuve Clicquot Ponsardin Brut Rose Champagne, France	130.00
NV	Ruinart Rose, Champagne, France	165.00

### WHITE WINE

2020	Care Blanco, Bodegas Sobre Lias Blanco Carinena, Spain	39.00
2021	Leduc Viognier, IGP Pays d'Oc, France	39.00
2021	Pinot Grigio delle Venezie IGT, Sartori	41.00
2021	Fiano, Molino a Vento, Sicily, Italy	42.00
2022	Chardonnay, De Martino, Casablanca Valley, Chile	48.00
2021	Riesling, Pikes, Hills & Valleys, South Australia	52.00
2022	Sauvignon Blanc, Glazebrook, Marlborough, New Zealand	58.00
2019	Pieropan Soave Classico, Veneto, Italy	58.00
2018	Riesling Reserve, Trimbach, Alsace, France	77.00
2020	Chablis, Domaine, Bernard Defaix,, Burgundy, France	79.00
2017/18	Howard Park Chardonnay, Western Australia	84.00
2021	Sancerre, Domain Laport, Les Grandmotains, Loire, France	86.00
2019	Puligny Montrachet, Domaine Alain Chavy, Burgundy, France	174.00

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## AMERICAN WHISKEY

50ml

Woodford Reserve Kentucky Straight Bourbon 43.2% 13.00  
Dried fruits, roasted nuts and a slight note of fresh mint

Gentlemen Jack 40% 13.00  
A standout in the Jack Daniels range, charcoal-mellowed twice for smoothness

Jack Daniel's 40% 12.50  
Cola-friendly colossus

Maker's Mark 45% 12.50  
Wax-topped icon. Spiced caramel with hints of vanilla

Knob Creek 50% 13.50  
Mature style bourbon, woody spice with bold fruits

Jack Daniels Honey 35% 13.50  
Caramel and charred oak, orange blossom, manuka honey and vanilla

Woodford Rye 45% 13.50  
Subtle peppery spice along with honey and fresh apple flavours

Maker's 46 47% 17.00  
Toasted caramel, sweet grain, cherries and ripe citrus

Jack Daniel's Single Barrel 45% 16.00  
Full and mouth filling, there are notes of cereal sweetness spices, nut oil and aniseed

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Glenfiddich Solera Reserve 15 40% 14.00  
Famous large solera-style system maintains quality

Craigellachie 13 40% 28.00  
Sweet barley, citrus, nutty cereal and a touch of mineral with lasting honey

Macallan 12 Sherry Cask 40% 15.00  
Figs, sweet orange and ginger with a floral finish

Balvenie 12 Doublewood 40% 13.00  
A long-time favourite finished in sherry wood - excellent introductory whisky

ISLAY 50ml

Bowmore 12 40% 12.00  
Dried oranges, light red fruits and a long peaty finish with a hint of toffee

Lagavulin 16 43% 13.00  
One of the Islay greats, for many this is the "gateway" smoky whisky

Laphroaig Lore 48% 45.00  
Richly Peaty with a spicy chilly bite

## DESSERT WINES

		Glass 100ml	Bottle
2018	Cave de Gan Domaine Laguillon Doux, Jurancon, France (750ml)	8.00	50.00
2018	Late Harvest, Tokaji Dobogó, Tokaj Hungary (376ml)	16.50	61.00
2016	Sauternes, Château Delmond, Bordeaux, France (750ml)	10.00	75.00

## FORTIFIED WINES

		Glass 100ml	Bottle
NV	Taylor's 10Year Old Tawny Port (750ml)	11.75	82.00
2014	Quinta de Crasto, Late Bottled Vintage Port, Douro Valley, Portugal (750ml)	12.00	65.00

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## WINES BY THE BOTTLE

ROSE WINE 750ml

2021	El Coto Rosado, Rioja DOCa, Spain	39.00
2022	Petit Rose, Ken Forrester Western Cape, South Africa	48.00
2020	Whispering Angel, Château d'Esclans Provence, France	76.00

## RED WINE

2020	Care Tinto, Sobre Lias, Bodegas Anadas, Carinena, Spain	39.00
2021	Shiraz, Pete's Pure Brave to be Murray Murray Darling, Australia	41.00
2021	Montepulciano D'Abruzzo Linea Classico, Bosco Nestore, Italy	48.00
2020	Côtes-du-Rhône Rouge, Enfant Terrible, Rhone Valley, France	52.00
2019	Valpolicella Ripasso, Cantina Valpantena 'Sospiro', Veneto, Italy	52.00
2021	Pinot Noir, Les Mougeottes IGP Pays d'Oc, France	56.00
2021	Malbec, Humberto Canale Mendoza, Black River, Patagonia, Argentina	58.00
2021	Rioja Seleccion, Sierra Cantabria, Rioja, DOCa, Spain	60.00
2018	Cabernet Sauvignon, Ch St.Michelle, Sonoma, USA	68.00
2018	Luberon Rouge, Château La Verrerie, Southern Rhône, France	72.00
2017	Chianti Riserva, Da Vinci, Tuscany, Italy	75.00
2017	Langhe Nebbiolo, Massolino, Piemonte, Italy	84.00
2014	Haut-Médoc, Château Larose Perganson, Bordeaux, France	85.00
2018	Chorey-les-Beaune, Domaine Maillard Pere et Fils, Côte de Beaune, France	95.00
2017	Brunello di Montalcino, Il Poggione, Tuscany, Italy	165.00
2012	Château Talbot, Saint-Juline, Bordeaux, France	250.00

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## MOCKTAILS

Virgin Amaretto Sour	8.50
Lyre's Alcohol-Free Amaretti, lemon and egg white	
Shakerato Espresso Martini	8.50
Lyre's Alcohol-Free Coffee Liqueur, espresso and vanilla	
Lemon Swizzle	8.50
Lemon, passion fruit, pineapple, mint & a dash of Fever-tree Sicilian Lemon Tonic	
The Try Harder	7.50
Cranberry juice, apple juice, raspberry purée, lime and Fever-Tree Soda Water	

## HOT DRINKS

COFFEE	Small	Large
Espresso	4.25	4.50
Macchiato	4.25	4.50
Cappuccino		4.50
Latte		4.50
Americano		4.50
Flat White		4.50
Hot Chocolate		4.50
Mocca		4.50
Iced Coffee Vanilla/Caramel		6.50

## TEA

Breakfast Tea	4.25
Earl Grey	4.25
Peppermint	4.25
Green Tea	4.25
Camomile	4.25
Fresh Mint	4.25
Jasmine	4.75
Peach Ice Tea	7.00

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## LOWLAND

50ml

Glenkinchie 12 43%	12.00
Sweet grassiness, apple purée, tangerine and crisp oak	

## ISLANDS

50ml

Highland Park 12 43%	12.00
Entry-level easy drinker from the Island region's most popular distillery	

Highland Park 18 43%	36.00
Heather honey, fresh oak, pine nuts, ginger and cocoa	

Talisker Storm 45.8%	13.50
Takes the Talisker flavour profile and amps everything up to eleven	

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SCOTCH WHISKY 50ml

BLENDED

Dewar's 12 40% 12.00

Soft plum, citrus peel, caramel, toasted grains with a smoky malt finish

Naked Grouse 40% 8.50

Hazelnut, almonds, raisins and grape juice with hints of nutmeg

Monkey Shoulder 40% 10.50

Vatting of Balvenie, Glenfiddich and Kininvie

HIGHLAND 50ml

Aberfeldy 16 40% 15.00

Clean and polished with a touch of honey and spice, a great introductory whisky

Dalmore 15 40% 16.00

Elegant and smooth with a soft, silky texture

Dalmore 18 43% 23.00

Sweet and spicy after-dinner dram

BEERS

Meantime Pale Ale (London) 4.3% 330ml 7.25

Peroni (Italy) 4.6% 330ml 7.25

Asahi (Japan) 5.2% 330ml 8.00

Aspall Draught Suffolk (Suffolk) 5.5% 330ml 7.50

Peroni 0% (Italy) 0% 330ml 6.25

SOFT DRINKS

Water, Still or Sparkling 350ml 4.00

750ml 6.75

Coca Cola 330ml 5.25

Diet Cola 330ml 4.95

Coca Cola Zero 330ml 4.95

Fever-Tree Lemonade 200ml 4.75

Fever-Tree Ginger Ale 200ml 4.75

Fever-Tree Soda Water 200ml 4.75

Fever-Tree Tonic Water 200ml 4.75

Fever-Tree Light Tonic Water 200ml 4.75

Fever-Tree Ginger Beer 200ml 4.75

JUICES

Orange Juice 4.75

Apple Juice 4.75

Tomato Juice 4.75

Cranberry Juice 4.75

Grapefruit Juice 4.75

Pineapple Juice 4.75

Seasonal Berry Smoothie 5.00

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APERITIFS 50ml

Campari 25% 9.50  
One of our favourites, bitter and herby, with orange, mint and cherries

Aperol Aperitivo 11% 9.50  
Orangey summer fruits, slightly bitter, honeyed hints, grapefruit

Fernet Branca 39% 8.50  
Famous bittersweet herb liqueur, made of 27 herbs and spices

Martini Bianco 15% 8.00  
Medium-dry Italian vermouth from the market leader

Martini Dry 15% 8.00  
Classic dry Italian vermouth

Martini Rosso 15% 8.00  
Industry-standard rosso

Martini Riserva Ambrato 18% 9.00  
Honey and subtle herbs from this vermouth giant

Martini Riserva Rubino 18% 9.00  
Jammy red fruits, deep sweet wine flavours

Drambuie 40% 9.00  
Jammy red fruits, deep sweet wine flavours

Martini Fiero 14.9% 9.00  
Pink Grapefruit, Orange zest and Juice.

Martini Riserva Bitter 28% 9.00  
Assertive Bitterness and Spice is rounded and softened by subtle sweetness and faint Licorice

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DIGESTIFS 50ml

Bas Armagnac Castarède 40% 10.50  
Richly powerful with an aroma of warm bread and a hint of toast and gingerbread

Grappa alla Mandorla Nardini 40% 12.00  
Potent grappa liqueur made with almond infusion and cherry distillate

Calvados Dupont Hors d'Age 40% 16.00  
Beautifully balanced Hors d'Age

COGNAC 50ml

Courvoisier VSOP 40% 13.00  
Smooth, elegant cognac with oak and floral flavours

Courvoisier XO 40% 35.00  
Figs and praline, with hints of tangy citrus on a long vanilla finish

Hennessy Cognac 40% 16.00  
Fruity and floral with notes of honey, spice and cinnamon

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