

# Muse



## Drinks Menu

# Cocktails

## Martini

Porter's Classic London Dry Gin,  
Londinio Dry Vermouth, Hogweed & Yarrow

14

## Spritz

Boozy: Adnams Longshore Vodka,  
Londinio Rosé Vermouth, Amaro, Apricot & Chamomile

14

Non-boozy: Seedlip Grove 42, Aecorn Non-alcoholic Amaro,  
Apricot & Chamomile

9

## Highball

No. 3 London Dry Gin, Peach Liqueur, Sweetdram Spiced Rum,  
Greengage Kombucha, Jasmine and Cucumber

14

## Sour

Boozy: Blackberry infused Loch Lomond Single Grain Whisky,  
Fig & Lemon

14

Non-boozy: Blackberry infused Feragaia Non-alcoholic Spirit,  
Fig & Lemon

9

## - Muse Non-Alcoholic Ferments -

Please ask about our homemade selection of kombuchas, ginger beers & kvass' that we have available currently

all 6

# Wine list

## -By the glass-

<b>Champagne &amp; Sparkling</b>		<b>125ml</b>	<b>75cl</b>
NV	<b>Billecart-Salmon Brut Réserve</b> <i>Champagne Billecart-Salmon</i>	15	95
NV	<b>Paul Bara</b> <i>Champagne Grand Rosé Brut</i>	15	85
<b>White</b>		<b>125ml</b>	<b>75cl</b>
2018	<b>Bourgogne Blanc</b> <i>Bernard Defaix, Burgundy, France</i>	8	29
2019	<b>Albarino 'Barbuntin'</b> <i>Quinta de Couselo, Rias Baixas, Spain</i>	12	39
2018	<b>Grüner Veltliner Kamptaler Terrassen</b> <i>Willi Brundlmayer, Kamptal, Austria</i>	15	51
2018	<b>Bricco delle Ciliegie Roero Arneis DOCG</b> <i>Giovanni Almondo, Piedmont, Italy</i>	17	58
2017	<b>Pinot Gris</b> <i>Albert Mann, Alsace, France</i>	18	63
2017	<b>Chablis 1er Cru Vosgros</b> <i>Domaine Gilbert Picq, Burgundy, France</i>	24	86
2016	<b>St-Joseph Blanc - Les Oliviers</b> <i>Pierre Gonon, Rhone Valley, France</i>	28	95
<b>Rosé</b>		<b>125ml</b>	<b>75cl</b>
2018	<b>Triennes Rosé</b> <i>Domaine de Triennes, Provence, France</i>	10	36

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## Red

		125ml	75cl
2017	<b>Le Paradou Grenache</b> <i>Château Pesquie, Ventoux, France</i>	8	29
2016	<b>Altos de la Hoya</b> <i>Bodegas Olivares, Jumilla, Spain</i>	10	35
2014	<b>Cânon-Fronsac</b> <i>Château Canon St-Michel, Bordeaux France</i>	12	50
2017	<b>Crôzes-Hermitage Rouge - Vieilles Vignes</b> <i>Domaine du Murinais, Rhone Valley, France</i>	16	54
2015	<b>Tom's Block Pinot Noir</b> <i>Neudorf, Nelson, New Zealand</i>	19	68
2006	<b>Viña Tondonia Reserva</b> <i>Lopez de Herredia, Rioja, Spain</i>	24	90
2013	<b>Barolo Cascina Nuova</b> <i>Elvio Cogno, Piedmont, Italy</i>	28	98

## Sweet

		100ml
2017	<b>Jurancon, Clos Thou</b> <i>Henri Lapouble-Laplace, Pyrenees, France</i>	8
2010	<b>Sauternes</b> <i>Chateau la Tour Blanche, Sauternes, France</i>	17

## Fortified

NV	<b>Papirusa Manzanilla</b> <i>Lustau, Jerez, Spain</i>	7
NV	<b>10 YO Tawny</b> <i>Quinta do Noval, Douro, Portugal</i>	10
NV	<b>LBV Unfiltered</b> <i>Quinta do Noval, Douro, Portugal</i>	12

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-By the bottle-

<b>Sparkling</b>		<b>75cl</b>
NV	<b>Valdobbiadene Prosecco Brut DOCG</b> <i>Borgoluce, Veneto, Italy</i>	42
2015	<b>Rathfinny Estate Blanc de Noirs</b> <i>Rathfinny Estate, Sussex, England</i>	80
NV	<b>Grand Cru Extra-Brut - Terroirs</b> <i>Agrapart &amp; Fils, Champagne, France</i>	120
NV	<b>Champagne Grand Cru Extra-Brut</b> <i>Aurélien Suenen</i>	120
NV	<b>Krug Grande Cuvée</b> <i>Krug, Champagne, France</i>	330
NV	<b>Rosé Brut Nature - Rosé de Meunier</b> <i>Laberte Frères, Champagne, France</i>	80
<b>White</b>		<b>75cl</b>
2017	<b>Mâcon-Villages</b> <i>Domaine Alexis Pollier, Burgundy, France</i>	40
2017	<b>Verdicchio dei Castelli di Jesi Classico</b> <i>Azienda Agricola Andrea Felici, Marche, Italy</i>	44
2017	<b>Meltwater Sauvignon Blanc</b> <i>Corofin Winery, Marlborough, New Zealand</i>	45
2015	<b>Pinot Gris</b> <i>Domaine Kientzler, Alsace, France</i>	48
2017	<b>Over The Shoulder Chardonnay</b> <i>Oakridge Wines, Victoria, Australia</i>	48
2017	<b>Ribeiro Blanco 'V'</b> <i>Finca Viñoa, Ribiero, Spain</i>	48
2018	<b>Grenache Blanc</b> <i>The Foundry, Stellenbosch, South Africa</i>	50
2018	<b>Muscadet 'Granite'</b> <i>Domaine de l'Ecu, Loire Valley, France</i>	56

2018	<b>Chablis</b> <i>Domaine Bernard Defaix, Burgundy, France</i>	54
2018	<b>Riesling Qba Dry</b> <i>Dönnhoff, Nahe, Germany</i>	58
2016	<b>Collio Bianco</b> <i>Borgo del Tiglio, Friuli-Venezia-Giulia, Italy</i>	63
2016	<b>Riesling - Zellenberg</b> <i>Domaine Marc Tempé, Alsace, France</i>	64
2017	<b>Lagrange Martillac Blanc</b> <i>Château Latour-Martillac, Bordeaux, France</i>	74
2017	<b>Jasnières - Les Rosiers</b> <i>Domaine de Bellivière, Loire Valley, France</i>	78
2016	<b>Sancerre - Clos de Beaujeu</b> <i>Gérard Boulay, Loire Valley, France</i>	84
2015	<b>Auxey-Duresses Blanc</b> <i>Domaine Taupenot-Merme, Burgundy, France</i>	84
2017	<b>Los Alamos Vineyard Chardonnay</b> <i>Chanin Wine Company, Santa Barbara, California, USA</i>	90
2014	<b>St Péray Payrolles Pic &amp; Chapoutier</b> <i>Pic &amp; Chapoutier, Rhone Valley, France</i>	93
2017	<b>Meursault Le Clos du Cromin</b> <i>Domaine Bertrand Bachelet, Burgundy, France</i>	95
2018	<b>Condrieu 'Terrasses du Palat'</b> <i>François Villard, Rhone Valley, France</i>	96
2017	<b>Meursault</b> <i>Domaine Jean-Philippe Fichet, Burgundy, France</i>	105
2015	<b>Chassagne-Montrachet 1er Cru Maltroie</b> <i>Domaine Jean-Marc Pillot, Burgundy, France</i>	126
2017	<b>Meursault 1er Cru 'Charmes'</b> <i>Domaine Ballot-Millot, Burgundy, France</i>	174

<b>Red</b>	<b>75cl</b>
2017 <b>Antídoto</b> <i>Bertrand Sourdais, Ribera del Duero, Spain</i>	70
2016 <b>Malbec</b> <i>Mendel, Mendoza, Argentina</i>	70
2018 <b>Saumur Rouge 'Les Moulins'</b> <i>Domaine Guiberteau, Loire Valley, France</i>	70
2014 <b>Haut-Médoc</b> <i>Clos du Jaugueyron, Bordeaux, France</i>	73
2016 <b>DAY Zinfandel</b> <i>Failla Wines, St Helena, California, USA</i>	82
2017 <b>Mount Jefferson Pinot Noir</b> <i>Cristom Vineyards, Oregon, USA</i>	84
2015 <b>Columbia Valley Syrah</b> <i>Gramercy Cellars, Washington, USA</i>	88
2013 <b>Rosso di Montalcino</b> <i>Cerbaiona, Tuscany, Italy</i>	90
2015 <b>Geremia IGT</b> <i>Rocca di Montegrossi, Tuscany, Italy</i>	99
2011 <b>Domaine de l'A</b> <i>Domaine de l'A, Bordeaux, France</i>	105
2014 <b>Pommard Vieilles Vignes</b> <i>Domaine Génot-Boulangier, Burgundy, France</i>	115
2014 <b>Vosne-Romanée</b> <i>Domaine Arlaud Père &amp; Fils, Burgundy, France</i>	125
2013 <b>Gevrey-Chambertin 1er Cru Bel Air</b> <i>Domaine Taupenot-Merme, Burgundy, France</i>	175
2014 <b>Gevrey-Chambertin Estournelles St Jacques</b> <i>Domaine Henri Magnien, Burgundy, France</i>	195
2011 <b>Barolo Pira</b> <i>Roagna, Piedmont, Italy</i>	210

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## Sweet

2017	<b>Jurancon, Clos Thou</b> <i>Henri Lapouble-Laplace, Pyrenees, France</i>	55
2010	<b>Sauternes</b> <i>Chateau la Tour Blanche, Sauternes, France</i>	70

## Fortified

# Bar List

<b>Beers</b>	<b>33cl</b>
<b>MUSE X Harbour Brewery, Rhubarb Saison (5.8%)</b> <i>Cornwall, England</i>	6
Harbour Brewery, Helles Lager (5%) <i>Cornwall, England</i>	6
Harbour Brewery, Daymer Pale (3.8%) <i>Cornwall, England</i>	6
	<b>50cl</b>
Barsham Brewery, Oaks (3.6%) <i>Norfolk, England</i>	6
Barsham Brewery, IPA (5%) <i>Norfolk, England</i>	6

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# Bar List

## **Gin** 50ml

**Adnam's Copper House Dry** 8  
*Norfolk, England*

**No. 3 London Dry** 10  
*Netherlands*

**Porter's Modern Classic London Dry** 9  
*Aberdeen, Scotland*

## **Vodka**

**Adnam's East Coast Vodka** 6  
*Norfolk, England*

**Vela** 12  
*Kent, England*

## **Agave**

**Tapatio Blanco Tequila** 9  
*Jalisco, Mexico*

**Del Maguey 'Vida' Mezcal** 12  
*Maguey, Mexico*

## **Rum**

**El Dorado 3 YO** 9  
*Guyana*

**Abuelo 12 YO** 12  
*Panama*

**Sweetdram Smoked Spiced Rum** 12  
*Scotland*

## **Brandies**

**AE Dor VSOP** 15  
*Cognac, France*

**Baron de Sigognac VSOP** 10  
*Armagnac, France*

## **Brandies (cont.)** 50ml

**5YO Cider Brandy** 10  
*Somerset, England*

## **Whisk(e)y**

**Loch Lomand Single Grain** 9  
*Highlands, Scotland*

**Nikka Days** 10  
*Nikka, Japan*

**English Whisky Co Original Single Malt** 12  
*Norfolk, England*

**Blanton's Original Bourbon** 14  
*Kentucky, USA*

**Springbank 15** 15  
*Campbelltown, Scotland*

## **Bitters, Amaro & Vermouth**

**Campari** all 7

**Londinio Dry Vermouth**

**Londinio Rose Vermouth**

**Londinio Sweet Vermouth**

**Amaro CioCiaro**

**Amaro Averna**

**Discarded Cascara Vermouth**

## **Muse Infused Liqueurs** all 9

*Sole Gin, Hawthorne Vodka, Walnut Liqueur, Rosehip Vodka,  
Bilberry Vodka, Lemoncello*

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# Tea

## Black Tea

### **Himalayan Hand Rolled**

*Jun Chiyabari Estate, Nepal*

This very rare Nepali tea comes from a tiny and exquisite estate which produces just a few kilos of some of the finest tea in the world. Elegant, floral and remarkably notes of dark chocolate. Best enjoyed without milk.

## Green Tea & White Tea

### **Emerald Green**

*Fanjing Mountain, Guizhou Province, China*

The leaves are painstakingly pan fired into their distinctive shape in small batches, a process that takes over seventeen hours, resulting in an extraordinarily fine green tea. Soft hay with notes of apricots and an elegant and lingering buttery finish.

### **Jasmine Silver Tip**

*Fuding, Fujian Province, China*

A delicate white tea crafted entirely from spring buds.

The tea is not flavoured but carefully scented over six consecutive nights with fresh Jasmine flowers. A deep and heady aroma with a light and gentle flavour.

## Herbal Infusions

### **Tarragona Almond Blossom**

*Terres D'Elba, Tarragona, Spain*

Farmed organically by Ferran Rojo Sol; the beautiful blossom are grown on a rocky hillside alongside olive groves. The flavour is deep and heady. Almonds and honey with a delicious note of globe artichoke.

### **Malawi Spearmint**

*Satemwa Estate, Shire Highlands, Malawi*

The most elegant of mints grown on the rolling, green hills of the Shire Highlands of Malawi. Works particularly well as a digestif.

### **Lemon Blend**

*Sri Lanka, Malawi & France*

A full-bodied infusion with grassy notes of fresh hay and the sweetness of lemon drops.

# Coffee

**We work with the fantastic Difference Coffee to source our coffees; all are unique styles from small farmers and best enjoyed as espresso.**

## **Yellow Bourbon**

*Ipanema Estate, Brazil*

This 100% Specialty Arabica of the Yellow Bourbon Variety exhibits soft notes of cocoa, caramel and hazelnuts with a light citrus acidity. May also be enjoyed as a milky coffee.

5

## **Swiss Water Decaf**

*Acatenango, Guatemala*

As a washed Arabica coffee grown at altitudes up to 1830 metres, Guatemala Acatenango encompasses those classic Guatemalan traits - most notably being a sweet, aromatic and well balanced coffee with notes of blood orange, raisins and milk chocolate.

5

## **Jamaica Blue Mountain – Gold Cup, Grade 1**

*Blue Mountain, Jamaica*

The Blue Mountain's ideal conditions for growing coffee produce beans which are noted for their floral aromas, mild yet complex flavor, a lack of bitterness and a creamy, almost chocolatey taste.

9

## **Panama Geisha – Hacienda La Esmeralda Special Auction Grand Reserve**

*Boquete, Panama*

Up in the mountains of Boquete, Panama, Hacienda La Esmeralda grows the world's most coveted Geisha coffees. These coffees, grown in micro-lots each with its unique microclimate, are tended to and harvested with the utmost care, and processed with precision. Perfumed on the nose, with a unique floral aromatic of bergamot, jasmine and roses and good citric acidity on the palate. A sweet, juicy and delicious cup.

14

## **Kona Coffee Festival Cupping Competition Crown Champion**

*Arianna Farms, Hawaii, USA*

As winner of the highly prestigious Kona Coffee Cultural Festival annual cupping competition, the coffees of the Arianna estate display aromas of breakfast cereal and French pastry with a juicy palate.

7

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