



Red Wine

Casa Albali Tempranillo-Shiraz, Valdepenas Spain	£23.95
Juicy cherry and plum fruit flavours.	175ml £6.50 250ml £7.95
Merlot, Short Mile Bay, South Eastern Australia Australia	£24.95
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.	175ml £6.75 250ml £8.50
Shiraz, Berri Estates, South Eastern Australia Australia	£26.95
Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo.	175ml £7.50 250ml £8.95
Rioja, Marques de Morano, Jovan Spain	£29.95
An appealing Rioja made using the traditional Tempranillo grape.	175ml £8.50 250ml £9.95
Malbec, Alma Mora, San Juan Argentina	£31.95
Raspberry sweetness showing through a youthful character, yet more structure and complexity developing from barrique-ageing.	
Pinot Noir, Vidal Estates Hawke's Bay New Zealand	£36.95
Outstanding wine, excellent structure and classic sweet raspberry flavours. Silver Award Winner in 2008 International Wine Challenge.	
Chateau des Bardes, Saint Emilion Grand Cru Bordeaux, France	£49.95
Exquisite wine from the renowned vineyard in Bordeaux. Rich fruit aromas, sweet tannins and vanilla tastiness envelop the palate.	



Champagne by the Bottle

Prosecco	
Baco de Seta	£33.95
Baco de Seta Rosé	£34.95
Champagne Louis Dornier	
Louis Dornier Brut NV	£55.00
Louis Dornier Rosé Brut NV	£65.00
Champagne Moet et Chandon	
Moet et Chandon Brut NV	£75.00
Moet et Chandon Rosé NV	£90.00
Champagne Perrier Jouet	
Perrier Jouet Grand Brut NV	£75.00
Perrier Jouet Blason Rosé NV	£100.00
Champagne Veuve Clicquot	
Veuve Clicquot Yellow Label NV	£78.00
Veuve Clicquot Rosé NV	£120.00
Veuve Clicquot Vintage	£130.00
Champagne Laurent Perrier	
Laurent Perrier NV	£78.00
Laurent Perrier Cuvee Rosé	£99.00
Champagne Bollinger	
Bollinger Special Cuvee	£90.00
Bollinger Grand Annee	£120.00
Champagne Dom Perignon	
Dom Perignon	£240.00
Dom Perignon Rosé	£POA
Champagne Krug	
Krug Grand Cuvee Brut	£320.00
Krug Brut Rosé NV	£450.00
Champagne Louis Roederer	
Louis Roederer Cristal Brut	£350.00
Louis Roederer Cristal Rosé	£POA



Champagne by the Glass

Baco de Seta Prosecco	£8.50
Baco de Seta Rosé	£8.95
Louis Dornier	£10.50
Louis Dornier Rosé	£12.50
Perrier Jouet	£12.95
Perrier Jouet Rosé	£14.95
Veuve Clicquot Yellow Label	£13.95



White Wine

Casa Albali Verdejo Sauvignon-Blanc, Valdepenas Spain	£23.95
Fruity notes of apple and tropical fruit flavours.	175ml £6.50 250ml £7.95
Chardonnay, Short Mile Bay, Central Valley Chile	£24.95
Pale yellow with fresh fruit, citrus and mineral notes and a clean finish.	175ml £6.75 250ml £8.50
Sauvignon-Blanc, Tierre, Central Valley, Chile	£26.95
Delicate flavours of apples and pears on a refreshingly dry palate.	175ml £7.50 250ml £8.95
Pinot Grigio, Antonio Rubini, Delle Venezie Italy	£27.95
Soft and aromatic with notes of peach blossom and citrus on the deliciously refreshing finish.	175ml £7.95 250ml £8.95
Gavi, Ca'Blanca, Italy	£31.95
Refreshingly dry wine with subtle floral notes and a tangy, mineral finish. Soft on the palate with an enticing sweet edge.	
Sauvignon-Blanc, Southern Rivers, Marlborough New Zealand	£36.95
Excellent high quality Sauvignon exhibiting tropical fruit flavours with a strong herbaceous character from the world renowned Marlborough region.	
Sancerre, Les Collinettes, Joseph Mellot, France	£48.95
Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish, from one of the finest and most dynamic producers.	



Rosé Wine

Whispering Hills White Zinfandel, California USA	£23.95
Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates. California's very own Zinfandel.	175ml £6.50 250ml £7.95
Pinot Grigio Rosé, delle Venezie, Parini Italy	£26.95
Delicious medium Rosé with strawberry aromas and zingy freshness.	175ml £7.50 250ml £8.95



Champagne Cocktails

Bellini		£11.95
Classic Italian drink, created in Harry's Bar, Venice.		
Kir Royale		£11.95
Crème de Cassis and Champagne... one for the ladies.		
Ritz Fizz		£11.95
Amaretto, Blue Curacao, lemon juice and Champagne.		
Cosmo Royale		£11.95
A bubbly version of the classic Cosmopolitan.		
Classic		£11.95
Cognac, Angostura Bitters, brown sugar and Champagne.		
Flirtini		£11.95
Vodka, Cointreau, orange juice and Champagne.		
Sapphire 75		£11.95
Gin, lemon juice, sugar and Champagne.		
Pink Panther		£13.95
Chambord and Rosé Champagne.		
Pimms Royale		£11.95
Pimms and Champagne.		



Beers & Lagers

By the Bottle	Country	Abv%	Price
Nastro Azzuri Peroni (330ml)	Italy	5.1	£5.50
Classic Italian Lager.			
Brooklyn Lager (330ml)	USA	4.6	£5.50
Amber gold with malty body.			
Brewdog Low Alcohol Nanny State (330ml)	UK	0.5	£5.50
Low alcohol craft ale.			
Camden Pale Ale (330ml)	UK	4.2	£5.50
Golden with crisp citrus taste.			
Newcastle Brown Ale (550ml)	UK	4.7	£5.50
Full bodied with caramel malt taste.			
Rekorderlig Apple Cider (500ml)	Sweden	4.0	£5.50
4th generation family brewed.			
Draught			
Staropramen (Pint)	Czech	4.8	£5.95

"I drink Champagne when I win...
I drink Champagne when I lose."
(Napoleon Bonaparte)

Silk Room

"My only regret is that I did not
drink more Champagne"
(Marlene Dietrich)

Aperitifs

Blushing Bubbles
of Raspberry Gin
& Prosecco
£11.95

Tanqueray Gin
& Elderflower Tonic,
Rose Petals & Raspberry
£10.95

Restaurant & Champagne Room

FOOD MENU

Aperitifs

Kir Royale -
Creme de Cassis
& Prosecco
£11.95

Classic - Cognac,
Angostura Bitters, brown
sugar and prosecco
£11.95

TO START

Chicken Liver, Thyme
& Button Mushrooms Pate
£9.95

Sautéed Wild Mushrooms,
Wholemeal Bread & Tarragon Cream
£8.95

King Scallops,
Smoked Chorizo & Pea Purée
£14.95

Mezze Platter
Smoked Harissa Hummus,
Baba Ganoush & Tzatsiki
£8.95

Sautéed King Prawns,
Wild Garlic Cream
& Tomato Salsa
£13.95

Scottish Smoked Salmon,
Crayfish, Wholemeal Bread,
Lemon & Dill
£12.95

MAIN COURSES

Cumin Spiced Butternut Squash
& Lentil Vegan Tarte, Tomato Salsa
£15.95

Porcini & Ricotta Ravioli,
Mozzarella, Mushrooms & Pesto Oil
£16.95

Pan Seared Breast of Chicken, New Potatoes,
Red Cabbage, Mushroom & Tarragon Cream
£18.95

Steamed Fillets of Sea Bass,
Pancetta & Pesto Gnocchi
£22.95

"Champagne makes you feel
like it's Sunday"
(Marlene Dietrich)

Northumbrian Shank of Lamb Slow
Cooked on the Bone, Chive Mashed
Potato, Pea Purée & Rosemary Jus
£24.95

"Come quickly,
I am tasting the stars!"
(Dom Perignon)

THE GRILL

8oz CENTRE CUT FILLET STEAK
£34.95

All of our beef is locally sourced from Northumbrian
Farms who select only grass fed & naturally reared
beef, traditionally dry-aged for a minimum of 35 days
on the bone to give it the finest flavour.

8oz SIRLOIN STEAK
£27.95

Sautéed King Prawns £8.95
Peppercorn & Brandy Sauce £4.50

Mushroom Sauce £4.50
Garlic Cream & White Wine Sauce £4.50

(All Steaks served with Mushrooms, Tomatoes and Home-made Chunky Chips)

DELICACIES

8oz FAMOUS KOBE WAGYU BURGER
Hand Cut Chips,
Homemade Relish

Widely accepted as the most expensive
and succulent meat in the world. The cattle are reared
in the Scottish Borders and massaged daily and fed on
beer until they weigh three quarters of a tonne.

This exceptional upbringing gives the meat its
unique richness, tenderness and unique cost.
Wagyu is also the only beef in the world scientifically
proven to reduce cholesterol levels and first went on
sale in Harrods in 2003.

£22.95

8oz KANGAROO FILLET STEAK
Caramelised Pears,
Pancetta Port & Red berry Jus

Kangaroo meat forms an important part of the
traditional Australian Aboriginal diet and is called
Kere Aherre by the natives of Central Australia.

The Kangaroo was first discovered by Europeans in
1770 by Captain James Cook on the banks of the
Endeavour River when he was exploring Australia and
still to this day is the only large animal in the world to
use hopping as a means of locomotion.

Kangaroo is a red meat high in protein, low in fat and
rich in iron giving it a dark appearance similar to roast
beef. It is best cooked medium rare.

£26.95

SIDE DISHES

Hand-Cut Chunky Chips £4.95
Garden Salad £4.95

Mixed Seasonal Vegetables £4.95
Rocket & Parmesan Salad £4.95