

Cocktails

Seasonal Bellini 20

Wine poached peaches, jasmine Muyu, Pol Roger Brut NV

Earl Grey Collins 23

*Grey Goose Vodka, bergamot, Saicho jasmine,
clarified-strawberry, earl grey*

Hibiscus Margarita 24

*Don Julio Blanco Tequila, Los Siete Misterios Doba-Yej
Mezcal, agave, verjus, pink pepper, hibiscus*

Velvet Martini 23

*Woodford Rye Whiskey, Remy Martin VSOP Cognac,
Crème de Cacao, espresso, chocolate velvet tea*

Jackie Negroni 22

*Tanqueray 10 Gin, Campari, Cocchi Vermouth di Torino,
coconut, rooibos*

Matcha Old Fashioned 25

*Diplomatico Mantuano Rum, Ruta Maya,
Exmoor wildflower honey, ceremonial grade matcha*

NON-ALCOHOLIC

Arnold Palmer 0% 15

Cold-brewed oolong tea, lemon, soda

Blossom Bellini 0% 15

Seedlip Grove, Saicho jasmine, elderflower

Chamomile Seltzer 0.5% 15

*Everleaf Forest, Martini Floreale, Double Dutch Skinny
Tonic, sesame, bee pollen, chamomile*

ICED TEAS

Monte Cristallo 14

Cold-brewed Silver Needle tea, peach, pomegranate, rose

African Amber 14

Cold-brewed rooibos, bergamot, hibiscus, lemon

SPARKLING	Pol Roger, Brut Réserve, Champagne, France, NV	27 / 150
	Ruinart, Blanc de Blancs, Champagne, France, NV	50 / 275
	Pol Roger, Cuvée Sir Winston Churchill, Champagne, France, 2015	95 / 550
	Gosset, Grand Rosé, Champagne, France, NV	33 / 185
	Guy de Forez, Tradition Blanc de Noirs, Champagne, France, NV	105
	Huré-Frères, Brut Invitation, Champagne, France, NV	150
	Bonnet Gilmert, Blanc de Blancs Grand Cru, Champagne, France, NV	25 / 140
	Billecart-Salmon, Cuvée Elisabeth Salmon Rosé, Champagne, France, 2012	60 / 350
	Pascal Agrapart, Les 7 Crus, Champagne, France, NV	180
	Krug, Grande Cuvée 172ème Édition, Champagne, France, NV	85 / 500
	Bollinger, Special Cuvée, Champagne, France, NV	175
	Dom Pérignon, Rosé, Champagne, France, 2009	850
	Salon, Blanc de Blancs Grand Cru, Champagne, France, 2013	250 / 1500
	Louis Roederer, Cristal, Champagne, France, 2016	600
	Sugrue, Cuvée Boz, Blanc de Blancs, South Downs, England, 2015	215
	Nyetimber, Classic Cuvée, West Sussex, England, NV	22 / 110
	Nyetimber, 1086 Prestige Cuvée, West Sussex, England, 2013	295
	Wild Idol, 0.0% Alcohol Brut, Germany, 2025	65
	Wild Idol, 0.0% Alcohol Brut Rosé, Germany, 2024	75
		175ml / 750ml
WHITE	E&E Vocoret, Chablis 'Bas de Chapelot', France, 2022	39 / 155
	Domaine Vacheron, Sancerre 'Le Paradis', France, 2021	48 / 190
	Alex Moreau, Chassagne-Montrachet, France, 2023	72 / 290
	Domaine Lafage, Chardonnay Novellum, Roussillon, France, 2024	20 / 75
	Kinsman-Eades, Aisana Sauvignon Blanc, Napa Valley, USA, 2022	62 / 250
	Apollo's Praise, Dry Riesling, Finger Lakes, USA, 2023	29 / 110
ROSÉ	François Cotat, Sancerre Rosé, Loire, France, 2023	44 / 175
	Rumor, Rosé, Provence, France, 2024	25 / 95
RED	Méo-Camuzet, Côte d'Or Cuvée Etienne, Burgundy, France 2023	43 / 170
	Domaine M. Chapoutier, Côtes-du-Rhône, Rhône, France, 2023	18 / 65
	Château Marsau, Côtes de Francs, Bordeaux, France, 2019	30 / 115
	Château Durfort-Vivens, 2ème Cru Classé Margaux, Bordeaux, France, 2014	77 / 315
	Tor, Chasing Windmills Grenache/Syrah, Paso Robles, USA, 2019	72 / 290
	Lady of the Sunshine, Chene Vineyard Pinot Noir, Edna Valley, USA, 2023	47 / 185

Black Tea

SIGNATURE	The Chancery Rosewood Blend	10	
	<i>Crafted exclusively for The Chancery Rosewood. Inspired by the American heritage of this iconic building, with rich, sweet smokiness of American barbecue.</i>		
BREAKFAST TEA	Assam	9	Yunnan
	Ceylon	9	House Kenya
EARL GREY	Large Leaf Earl Grey	9	Lords Tea
			<i>black tea, bergamot, safflower</i>
SINGLE ORIGIN	Jersey Black Tea	36	Cocoa Malt Queen –
	<i>Jersey, United Kingdom</i>		Jin Jun Mei
			<i>Fujian, China</i>
	Darjeeling Plum Muscatel	14	
	2nd Flush 2025		Golden Peony
	<i>Darjeeling, India</i>		<i>Fujian, China</i>
	Darjeeling Spring Flowery	17	Honey Black 2024
	1st Flush 2025		<i>Nantou, Taiwan</i>
	<i>Darjeeling, India</i>		
	Organic Himalayan Flower	9	Cherry Black 2024
	<i>Darjeeling, India</i>		<i>Gokase, Japan</i>
	Assam Malt 2nd Flush 2025	9	Dong Fang
	<i>Assam, India</i>		<i>Chiang Rai, Thailand</i>
	Imperial Black 2022	17	Jukro Malcha
	<i>Hile, Nepal</i>		<i>powder from black tea from Korea</i>
	Kalapani Ujeli	9	Jukro
	<i>Panchthar, Nepal</i>		<i>Hadong, South Korea</i>
	Misty Mountains	9	Amphora
	<i>Nepal</i>		<i>Guria, Georgia</i>
	Sam Bodhi F.O.P	9	A'a Black Tea
	<i>Nuwara Eliya, Sri Lanka</i>		<i>Big Island, Hawai'i</i>
	Whisky Wood Smoke	11	
	<i>Shizuoka, Japan</i>		
BLEND	Chocolate Velvet Tea	10	Arabian Saffron Chai
	<i>black tea, oolong, chocolate,</i>		<i>black tea, spices, saffron, dates</i>
	<i>raspberry, caramel</i>		

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Green Tea

SINGLE ORIGIN	Jersey Green Tea <i>Jersey, United Kingdom</i>	36	Okumidori Kabusecha 2025 <i>Kagoshima, Japan</i>	17
	LongJing Imperial <i>Zhejiang, China</i>	9	Saemidori Kabusecha 2025 <i>Kagoshima, Japan</i>	17
	Huang Shan Mao Feng <i>Anhui, China</i>	9	Handpicked Gyokuro 2025 <i>Shibushi, Japan</i>	38
	Batabatacha <i>Niigata, Japan</i>	9	Sencha Ariake <i>Japan</i>	9
	Craft Hojicha <i>Kyoto, Japan</i>	9	Jejudo Imperial <i>Jeju Island, Korea</i>	9
	Kuki Hojicha – Roasted Stems <i>Japan</i>	9		
BLEND	Green of London <i>green tea, bergamot</i>	9	Premium Genmaicha <i>sencha, roasted rice</i>	9
	Sakura Fruit <i>sencha, cherry blossom, pineapple</i>	9	Moroccan Mint <i>green tea, peppermint</i>	9
	Jasmine Pearls <i>green tea, jasmine</i>	9	Al Qalom <i>jasmine pearl, Saudi Arabian dates, cinnamon, fruit candy</i>	9
	Sahara Tea <i>green tea, rose, yellow fruits</i>	10		

Yellow Tea

Wenzhou Gold <i>Zhejiang China</i>	16
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Oolong

SINGLE ORIGIN	Song of Orchid – Qi Lan Rock Tea <i>Fujian, China</i>	16	Milky Oolong <i>Mae Salong, Thailand</i>	9
	Duck Sh*t Oolong – Ya Shi Dan Cong <i>Guangdong, China</i>	15	Gao Shan Cha <i>Nantou, Taiwan</i>	12
	Qing Xin Oolong 24/28/33/60 2024/2022/2020/2015 <i>Jade Mountain, Taiwan</i>		Wang's Jin Xuan <i>Nantou, Taiwan</i>	12
			Tie Guan Yin <i>Nantou, Taiwan</i>	12
	Kyoto Oolong 2023 <i>Kyoto, Japan</i>	14	Bao Zhong <i>Pinglin, Taiwan</i>	12
BLEND	Blue Aurora Blend <i>milky oolong, lilac flower, apple</i>	14		

White Tea

SINGLE ORIGIN	Heirloom Silver Needle <i>Fujian, China</i>	29	Cisujen Mountains White Tea <i>Java, Indonesia</i>	10
	White Whisper – Sou Mei <i>Fujian, China</i>	11	Silver Buds 2020 <i>Kapkoros, Kenya</i>	24
	Lahu's Celestial Buds <i>Chiang Mai, Thailand</i>	10	Silver Buds 2022 <i>Kapkoros, Kenya</i>	20
	Wild Buds from Fengqing <i>Yunnan, China</i>	17	Dragon Scales <i>Ha Giang, Vietnam</i>	21
BLEND	Cristallo Blend <i>white tea, peach, pomegranate, rose</i>	12		

Dark Tea

RAW PUERH	Chiang Mai Mao Cha <i>Chiang Rai, Thailand</i>	10	Roasted Mao Cha from Dara <i>Chiang Mai, Thailand</i>	10
	Mao Cha from M.Yang <i>Chiang Rai, Thailand</i>	10	Mao Cha from Chiang Dao <i>Chiang Mai, Thailand</i>	10
	Midnight Oracle – 2010 Lincang Raw Puerh <i>Lincang, Yunnan</i>	21	Mao Cha Pays Shan 2021 Vintage <i>Pays Shan, Myanmar</i>	10
SHU PUERH	Qi Zi Bing Cha Cake 2014 Vintage <i>Xishuangbanna, Yunnan</i>	14	2020 Lao Cha Tou <i>Yunnan, China</i>	10
	Mystic Tree Guardian – 1999 Bulang Shu Puerh <i>Bulang Mountain, Yunnan</i>	16	Yu An Mandarin <i>Mandarin – Xin Hui, Puerh – Malaysia</i>	61
	Vintage Cooked mini cakes <i>Yunnan, China</i>	10	Dao Puer <i>Vietnam</i>	10
			Cao Bo Pu Erh <i>Cao Bo, Vietnam</i>	10

Matcha

Okumidori <i>Japan</i>	12	Asatsuyu <i>Japan</i>	16
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Mate

Mate Verde Chimarrão <i>Brazil</i>	10
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Rooibos

Tahitian <i>rooibos, vanilla, almond</i>	9	Spiced <i>rooibos, cinnamon, ginger, cardamom, cloves, pepper</i>	9
Lords <i>rooibos, bergamot</i>	9		

Drinks

INFUSION & TISANE

Chamomile	9
Linden	9
Safflower	9
Hibiscus	9
Lavender	9
Damask Rose	17
Red Amaranth Flower	9
Violet	19
Mountain Mint	9
Olive Leaf	9
Cocoa Bean	9
Lemon Thyme	9
Lemon Verbena	9
Wild Nettle	9
Sobacha	9
<i>Roasted Buckwheat</i>	
Mugicha	9
<i>Roasted Barley</i>	
Sweet Grains	9
<i>buckwheat, puffed rice, cocoa, almond</i>	
Golden Harvest	9
<i>oats, cornflakes, coconut</i>	
Fresh Infusion	7
<i>ginger, lemon, or mint</i>	

JUICE

Freshly Pressed Orange Juice	9
Freshly Pressed Grapefruit Juice	9
Power	12
<i>beetroot, apple, carrot, lemon, ginger</i>	
Boost	12
<i>apple, cucumber, spinach, lemon, ginger, parsley</i>	

SOFT DRINKS

6

COFFEE

Espresso	6
Café Noisette	7
Americano	6
Latte Cappuccino	8

BARISTA SPECIALS

Matcha Latte	12
Iced Strawberry Matcha Latte	15
Iced Mint Matcha	12
Lavender Latte	12
Hojicha Latte	12
Pistachio Latte	13
Rooibos Latte	13
Hot Chocolate	11

SPARKLING TEA 200ml / 750ml

Saicho Jasmine	14 / 40
<i>Green tea from Fuding in Fujian, China</i>	
Saicho Darjeeling	14 / 40
<i>Darjeeling tea, India</i>	
Saicho Osmanthus	16 / 45
<i>Tie Guan Yin Oolong tea from Xianyou, China</i>	
	125ml / 750ml

LYSEGRØN, Copenhagen	12 / 55
<i>Dragon Well & sencha teas</i>	
BLÅ, Copenhagen	12 / 55
<i>jasmine & first flush Darjeeling</i>	

BEER 330ml

Soho Lager 4.5%	9
Soho Pale Ale 4.4%	9
1936 Bière 0%	8
Lucky Saint N/A Lager 0.5%	8

CIDER

750ml

Eric Bordelet Poire 4.0%	72
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Spirits

Selection 50ml

VODKA	Beluga Gold Line 40%	49	Ketel One 40%	16
	Belvedere 40%	15	Konik's Tail 40%	18
	Belvedere Smogóry Forest 40%	20	Nikka Coffey 40%	15
	Grey Goose 40%	15	Tito's Vodka 40%	14
	Haku 40%	15	X Muse 40%	18
GIN	Beefeater 24 45%	15	Ki no Tea 45.1%	19
	Bombay Sapphire	15	N3 Gin 46%	15
	Premier Cru 47%		Monkey 47 47%	15
	Cygnets 22 44%	30	Palmare 44%	36
	Cygnets 77 44%	49	Plymouth 41.2%	14
	Gin Mare 42.7%	14	Roku 43%	14
	Haymans Sloe Gin 26%	14	Seventy One 40%	57
	Hendrik's 44%	14	Tanqueray 10 47.3%	17
TEQUILA	ArteNOM 1414 Reposado 41.2%	19	Don Julio Blanco 38%	18
	Casamigos Blanco 40%	18	Don Julio Reposado 38%	19
	Casamigos Reposado 40%	19	Don Julio Añejo 38%	25
	Casamigos Añejo 40%	20	Don Julio 1942 38%	65
	Cascahuin Blanco 40%	17	Fortaleza Blanco 40%	18
	Clase Azul Plata 40%	30	Fortaleza Reposado 40%	19
	Clase Azul Reposado 40%	44	Fortaleza Añejo 40%	29
	Don Fulano Blanco 40%	18	Grand Patrón Piedra	87
	Don Fulano	46	Extra Añejo 40%	
	20th Anniversary 44.4%		Tapatio Blanco 55%	14
MEZCAL	Clase Azul Durango 44%	97	Montelobos Pechuga 47.9%	37
	Clase Azul Guerrero 42%	97	Montelobos Tobala 46.2%	30
	Del Maguey Wild Tepextate 45%	31	Nocheluna Sotol 43%	19
	Derrumbes Michoacán 49.3%	18	Siete Misterios Doba-Yej 44%	16
	Koch Elemental	15	The Lost Explorer Espadín 42%	21
	Espadín Joven 47%		The Lost Explorer Tobala 42%	27
	Koch Maguey Joven 46.75%	16		

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Dark Spirits Room

Selection 50ml

WHISKY

SCOTLAND

Highlands

Aberfeldy 16yr 40%	20
Aberfeldy 19yr 61.3%	47
Dalmore 15yr 40%	40
Dalmore 18yr 43%	120
Dalmore 40yr 42%	1,575
Glenturret 7yr 46%	17
Highland Park 12yr 40%	15
Highland Park 15yr 44%	26
Highland Park 18yr 43%	39
Mc'Nea Organic 46%	18

Lowlands

Auchentoshan American Oak 40%	14
Auchentoshan 18yr 40%	23
Glenkinchie 12yr 43%	15
Rosebank 30yr 48.6%	375
Rosebank 32yr 47.6%	275

Islay

Ardbeg 10yr 46%	16
Bowmore 25yr 43%	155
Bunnahabhain 12yr 46.3%	15
Lagavulin 8yr 48%	16

Islands

Talisker 10yr 45.8%	15
Talisker 25yr 45.8%	169

Speyside

Glenfarclas 10yr 40%	14
Glenfarclas 21yr 43%	50
Glenfarclas 25yr 43%	67
Glenfarclas 70yr 42.9%	2375
Glenfiddich Grand Cru 23yr 40%	75
Craigellachie 13yr 46%	16
Craigellachie 17yr 46%	54
Macallan 12yr Sherry Oak 40%	25
Macallan 15yr Double Oak 43%	43
Macallan 18yr Sherry Oak 43%	90

Blended

Chivas 12yr 40%	14
Chivas 18yr 40%	20
Chivas Royal Salute 21yr 40%	55
Compass Box Artist 43%	15
Compass Box Hedonism 46%	22
Johnnie Walker Black Label 40%	16
Johnnie Walker Blue Label 40%	58

IRELAND

Green Spot 40%	15	Redbreast 12yr 40%	16
Jameson Black Barrel 40%	15	Redbreast 21yr 46%	83
Knappogue Castle 14yr 46%	21	Red Spot 15yr 46%	37
Power's Gold Label 40%	14	Yellow Spot 12yr 46%	22

ENGLAND

The Lakes, Blended 46.6%	14	The Lakes, No. 7 52%	19
The Lakes, Iris 56%	19	The Lakes, Signature Malt 47%	22

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USA	Bourbon		Rye	
	Angel's Envy 43.3%	18	Michter's Straight Rye 42.4%	15
	Blanton's Gold 51.5%	44	Michter's 10y Rye 46.4%	52
	Blanton's Single Barrel 46.5%	22	Pappy Van Winkle 13yr 47.8%	55
	Eagle Rare 10yr 45%	15	Sazerac Straight Rye 45%	15
	Knob Creek 50%	15	Whistle Pig 10yr 50%	25
	Michter's 10yr Bourbon 47.2%	59	Whistle Pig 12yr 43%	28
	Pappy Van Winkle 15yr 53.5%	53	Whistle Pig	189
	Pappy Van Winkle 20yr 45.2%	84	The Boss Hog VIII 52.4%	
	Van Winkle 10 Old Rip 53.5%	37	Woodford Reserve 45.2%	15
	Van Winkle Reserve 12yr 45.2%	36		
	Woodford Reserve 43.2%	15		
JAPAN	Chita 43%	15	Nikka Coffey Grain 45%	20
	Ichiro's Malt & Grain 46.5%	18	Nikka Coffey Malt 45%	18
	Hakushu Distiller's Reserve 43%	19	Toki 43%	15
	Hakushu 12yr 43%	59	Yamazaki Distiller's	28
	Hakushu 18yr 43%	165	Reserve 43%	
	Hibiki 21yr 43%	175	Yamazaki 12yr 43%	57
	Nikka from the Barrel 51.4%	18	Yamazaki 18yr 43%	195
RUM	Angostura 1919 40%	14	Diplomático Reserva 40%	15
	Appleton 1998	99	Don Papa Boroko 40%	14
	25yr Hearts 63%		Flor de Cana 25yr 40%	59
	Appleton 21yr 43%	79	Foursquare Veritas 47%	14
	Brugal 1888 40%	15	Goslings Black Seal 40%	14
	Brugal Maestro Reserva 41.2%	37	Mount Gay Black Barrel 43%	15
	Clément VSOP 40%	14	Rhum JM Blanc 40%	14
	Diplomático Planas 47%	15	Ron Zacapa 23 40%	25
	Diplomático Mantuano 40%	14	Ron Zacapa Centenario XO 40%	41
COGNAC & BRANDY	A.E. Dor VS 40%	16	Martel Chanteloup XXO 40%	125
	Hennessey Paradis 40%	315	Remy Martin VSOP 40%	16
	Hennessey XO 40%	60	Remy Martin XO 40%	52
	Martel XO 40%	48	Remy Martin Louis XIII 40%	550
CALVADOS & APPLE BRANDY	Adrien Camut 6yr 41%	20	Lemorton Rareté 40%	225
	Adrien Camut 12y 41%	48	Morin 15YR 42%	20
	Dupont VSOP 42%	18	Morin XO 20YR 42%	35
	Dupont 1980 Pay d'Auge 42%	83	Somerset 20YR 42%	30
ARMAGNAC	Castarede	32	Darozze 1964	135
	Bas Armagnac 1984 40%		Domaine Gaube 43%	

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Jacqueline

