

EAGLE BAR

UPPER EAST

A reimagined American bar, inspired by the enduring elegance of Manhattan's Upper East Side. It celebrates the ritual of classic American cocktails, and a deep reverence for exceptional spirits. Drawing on the old-world glamour of New York's most storied neighbourhood, Eagle Bar honours the legacy of America's great bars while offering a distinctly contemporary sense of occasion.

CAVIAR MAISON PETROSSIAN

Sevruga Steluga Special Reserve 50g	210
Ossetra 30 / 50g	195 / 325
Beluga Tsar Imperial 50g	528

All served with sour cream and blinis

TO SHARE

Seasonal Crudites	13
mint, coriander cream cheese dip, sumac	
Guacamole & Corn Tortilla Chips	15
crushed avocado, charred corn, ricotta salata	
Wild Sea Bass Crudo	21
fried capers, lemon, extra virgin olive oil, basil	
Courgette Fritti	14
garlic aioli, Calabrian chilli	
Hafod's Cheddar & Colston Basset Stilton,	21
Scottish heather honey, quince, pecan, poppy seed cracker	
Shaved Nebrodi Black Pig Ham	32
mostarda di Frutta, olive oil	

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SAVOURY

Louët-Feisser Oysters on the Half Shell (3pcs)	19
lemon, spiced Bloody Mary sauce	
Reuben Croquettes	14
salt beef, sauerkraut Gruyere cheese, English mustard	
BBQ Wings	14
chicken wings, BBQ sauce, coleslaw	
Crispy Layer Potato Fries	12
truffle aioli, chives	
Crispy Buttermilk Chicken	45
Ossetra caviar, cream	
Beef Sliders (2pcs)	19
British Wagyu beef, Appleby's Cheshire cheese, crispy bacon (Add extra slider + 9)	
Scottish Blue Lobster Roll	25
celery, cocktail sauce, crispy shallots	

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LAURENT-PERRIER & KING'S CAVIAR

A celebration of two exceptional houses united by
a passion for perfection.

Since 1812, Laurent-Perrier has crafted some of
Champagne's most elegant expressions, renowned
for purity, finesse and sophistication. Paired with
King's Caviar, the UK's leading caviar specialist and
holder of a Royal Warrant, this experience brings
together two icons of luxury.

The delicate salinity and refined texture of caviar
find harmony with Champagne's exquisite perlage,
a timeless ritual cherished for generations.

**Each glass of Laurent-Perrier Grand Siècle N° 27
is accompanied by a complimentary 10g tin of
King's Oscietra caviar.**

125ml

Laurent-Perrier Grand Siècle N° 27

80

NV, Brut, Champagne, France

Grand Siècle N° 27 embodies Laurent-Perrier's vision of the perfect year, achieved not through a single vintage but through the art of blending exceptional years to create remarkable depth, freshness, and elegance.

A distinguished grey caviar, King's Oscietra - Gueldenstaedtii, matures for 9–10 years to develop its refined character. Delicate notes of crustacean, buttery richness and subtle salinity create a beautifully balanced finish.

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THE COCKTAIL RENAISSANCE

Under the leadership of Dale DeGroff modern cocktail culture found its compass. By reviving classic recipes, disciplined technique and a sense of occasion, the “King of Cocktails” helped spark a global renaissance in the art form of bartending, standards first refined in the Rainbow Room, New York and now embedded in bars around the world.

Eagle Bar draws from this heritage, reinterpreting its spirit with a poised confidence; where craft, elegance and occasion come together in an expression of one of the world’s great cocktail institutions.

CLASSICS

COSMOPOLITAN 25

Ketel One Vodka, Orange Liqueur, Cranberry, Lime

Born in Brooklyn at the Long Island Bar, the Cosmopolitan became a defining symbol of modern city glamour. Immortalised by figures such as Madonna and Carrie Bradshaw, this icon paved its place into today's popular culture.

FLORADORA 27

Tanqueray N° TEN Gin, Raspberry, Ginger

Named after the hit Broadway production *Florodora*, this classic captures the theatrical spirit of early New York. Popularised in the city's golden-age bars and performed just steps away from the Rockefeller Center, it is light, poised, and unmistakably made for the spotlight.

FLAME OF LOVE 27

Boatyard Vodka, Fortified Wines, Burnt Orange Oils

Created for the legendary Dean Martin, this bracingly cold, impeccably dry martini riff replaces garnish with spectacle, as ignited orange oils are expressed over the glass; an arresting flourish synonymous with Rat Pack nonchalance.

BETWEEN THE SHEETS 27

Remy VSOP Cognac, El Dorado 12yr Rum, DOM Benedictine, Lemon

A name that moves quietly through the more discreet side of cocktail culture, where indulgence is understood rather than announced. Between the Sheets remains a study in balance, restraint and enduring taste.

OLD FASHIONED 25

Sazerac Rye, Demerara Sugar, Angostura Bitters

A classic Old Fashioned, refined through the bold clarity of rye whiskey. Dry, poised, and unmistakably timeless.

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REINSPIRED

WHISKEY SMASH 25

Eagle Rare 10YR Bourbon, Lemon, Mouneyrac Pear, Mint

Originating in the mid-19th century, the Whiskey Smash fell from favour during Prohibition before its revival in the late 1990s by Dale DeGroff, who returned it to a celebration of freshness and seasonality. Here, it is reinterpreted with pears harvested at their peak.

PISCO SOUR 27

Barsol Pisco Blend, Wild Blueberry, Huacatay, Egg White

A celebration of Peru in three elements: its national spirit, a prized fruit, and huacatay, a defining herb of its cuisine. Bold in flavour and vivid in colour, it is a vibrant expression where, indeed, good things come in threes.

PEACHES & CREAM 27

Michter's Bourbon, Peach, Vanilla, Whey, Almond, Oolong Tea

All the creaminess, none of the cream. American whiskey meets ripe peach and a soft whisper of vanilla, creating a velvety texture and a finish defined by quiet indulgence.

PLANTERS PUNCH 27

Diplomatico Riserva, Three Rum Blend, Guava, Coconut

Our tropical take on a Rainbow Room classic, inspired by its elusive reference to "*exotic flavourings*." Driven by curiosity, it honours the past while confidently expressing something new.

ALGONQUIN 25

Sazerac Rye, Talisker 10, Cocchi Americano, Pineapple, Tobacco

Rooted in the dual legacy of the Algonquin name, this cocktail honours both Indigenous tradition and a storied New York institution. Inspired by the Four Sacred Medicines, sage, cedar, sweetgrass, and tobacco, it is dry, rye forward, and quietly cerebral, with a refined 1920s elegance.

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SPOTLIGHT

A selection of cocktails especially designed in celebration of Maker's Mark and Star Hill Farm 2026 limited edition release.

COUNTRY LINE 25

Maker's Mark Bourbon, Fig, Fortified Sherry, Bubbles

The soft wheated character of Maker's Mark anticipates the elegance of sherry, elevated by the notes of fig and a persistent effervescence. A refreshing serve celebrating flavours across borders.

AMBER FIELDS 25

Maker's Mark 46 Bourbon, Cantaloupe, Lemon, Lime, Suze

Named after the golden fields of winter wheat that provide the foundation of its main spirit, this cocktail offers a delightfully vibrant and fresh mix. Toasted and spicy notes are softened by the sweetness of melon and the zestiness of lime.

CHERRY ME UP 27

Maker's Mark 46 Bourbon, Cherry, Dry Vermouth, Lemon, Egg White

A flavour journey starting from decisive bourbon backbone, evolving into a pleasant mix of sweet and citrusy notes, and finishing up with a nostalgic tart touch. An all-round tasting experience, straight up.

MIDNIGHT TRAIN 32

Star Hill Farm, 2026 Edition, Cacao, Amaro Nonino, Maraschino

A combination of flavours that invite nocturnal contemplation and storytelling. The warmth of Kentucky and the bittersweet soul of Italian amaro, bonded by cocoa and cherry. Spirit forward and well balanced.

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NON-ALCOHOLIC COCKTAILS

GOLDEN SPRITZ 0% 15

Almave Ambar, Grapefruit, Ginger, Soda, Osmanthus

Pioneers of the 0% cocktail this mix of grapefruit and ginger was a mainstay at the Rainbow Room. The perfect blend of bright citrus and warming spices.

ALMOST AMERICANO 0.5% 15

Martini Bitter 0%, Martini Vibrante, Rhubarb, Soda

Engineered for all day alfresco drinking for the American palate. A bitter and bold twist on the classic aperitif that brings a hint of British charm with the addition of Yorkshire rhubarb bringing a sense of place.

EAGLE SMASH 0.5% 17

Sylva, Lemon, Mouneyrac Pear, Mint

Inspired by the Whiskey Smash but with the choice of being non-alcoholic, we showcase the season's harvest at its peak.

PLANTERS POKE 0% 17

Tropicall, Guava, Tonka, Coconut, Lime,
Exotic Flavourings

Inspired by our Planter's Punch. This one doesn't punch, it gently pokes but leaves no compromise in flavour.

BEERS 9

SOHO Lager

SOHO West Coast American Ale

Lucky Saint N/A Lager, 0.5% 8

SOFTS

Soft Drinks & Mixers 5

Juices 9

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WINES BY THE GLASS

Champagne & Sparkling 125ml/1500ml

Billecart Salmon (*by magnum*) 35 / 395
NV, Rosé Brut, Champagne, France

Champagne & Sparkling 125ml/750ml

Pol Roger 27 / 150
NV, Brut Réserve, Champagne, France

Ruinart 50 / 275
NV, Blanc de Blancs, Champagne, France

Krug 85 / 500
NV, Grand Cuvée 172ème Édition, Brut,
Champagne, France

Nyetimber 52 / 295
2014, 1086 Prestige Cuvée, Brut,
West Sussex, England

Pol Roger 95 / 550
2015, Cuvée Sir Winston Churchill, Brut,
Champagne, France

Pol Roger 49 / 280
2019, Rosé Brut, Champagne, France

Dom Pérignon 75 / 425
2017, Vintage Brut, Champagne, France

Salon 250 / 1500
2013, Blanc de Blancs Grand Cru,
Champagne, France

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WINES BY THE GLASS

White

175ml/750ml

Les Héritiers du Comte Lafon

26 / 100

2024, Mâcon-Milly-Lamartine,
Burgundy, France

Benjamin Leroux

37 / 155

2023, Bourgogne Blanc, Burgundy, France

Bodegas Albamar

42 / 165

2023, Albariño Pepe Luís,
Rías Baixas, Spain

William Fèvre

51 / 205

2021, Chablis 1er Cru Vaillons,
Burgundy, France

Jonata ▼

56 / 225

2022, Sauvignon Blanc 'Flor',
Napa, USA

Rosé

175ml/750ml

Rumor

25 / 95

2025, Provence, France

Château Simone ▼

48 / 190

2024, Palette, France

Arnot-Roberts

27 / 105

2024, California, USA

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have any food allergies or intolerances, please inform your server.

WINES BY THE GLASS

Red	175ml/750ml
Jean Chauvenet 2022, Bourgogne Pinot Noir, Burgundy, France	31 / 120
Reverdito 2020, Barolo Castagni, Piedmont, Italy	31 / 120
Turley 2022, Old Vines Zinfandel, Napa Valley, USA	32 / 125
Matthiasson ▼ 2021, Cabernet Sauvignon, Napa Valley, USA	61 / 245
Philippe Le Hardy ▼ 2021, Gevrey-Chambertin, Burgundy, France	62 / 250
Château Durfort-Vivens ▼ 2014, 2ème Cru Classé Margaux, Bordeaux, France	77 / 315

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WINES BY THE BOTTLE

White	750ml
Vincent Girardin 2023, Bourgogne Blanc Terroir Noble, Burgundy, France	100
Lucie Thieblemont 2023, Chablis Village, Burgundy, France	100
Eleni & Edouard Vocoret 2022, Chablis 'Bas de Chapelot', Burgundy, France	155
Vincent Dauvissat 2007, Chablis Grand Cru Les Preuses, Burgundy, France	990
Alex Moreau 2023, Chassagne-Montrachet, Burgundy, France	290
Nicolas Maillet 2023, Mâcon-Verzé Le Chemin Blanc, Burgundy, France	110
Domaine Leflaive 2019, Puligny-Montrachet 1er Cru Les Pucelles, Burgundy, France	1400
Vincent Girardin 2022, Bienvenues-Bâtard-Montrachet Grand Cru, Burgundy, France	1500
Etienne Sauzet 2020, Le Montrachet Grand Cru, Burgundy, France	4000
Pierre-Yves Colin-Morey 2009, Montrachet Grand Cru, Burgundy, France	6500
Arnaud Lambert 2023, Saumur Blanc Midi, Loire Valley, France	85

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WINES BY THE BOTTLE

White	750ml
Domaine du Vieux Télégraphe 2023, Châteauneuf-du-Pape Blanc, Rhône Valley, France	200
Domaine Vacheron 2021, Sancerre Blanc Le Paradis, Loire Valley, France	190
Domaine du Pélican 2021, Savagnin Ouillé, Jura, France	105
Egon Müller 2020, Scharzhoffberger Riesling Kabinett, Mosel, Germany	490
Chateau Montelena 2022, Potter Valley Riesling, Napa Valley, California, USA	155
Ceritas 2022, Trout Gulch Chardonnay, Santa Cruz Mountains, California, USA	250
Leo Steen Wines 2022, Peaberry Chenin Blanc, Mendocino, USA	125
Zuccardi 2021, Poligonos San Pablo Chardonnay, Mendoza, Argentina	100

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WINES BY THE BOTTLE

Red	750ml
Château Durfort-Vivens 2019, Les Plantes de Durfort-Vivens Margaux, Bordeaux, France	145
Château Le Crock 2017, Saint-Estèphe, Bordeaux, France	140
Château Pichon Longueville Comtesse de Lalande 2007, Pauillac 2ème Cru Classé, Bordeaux, France	490
Château Latour 1996 Pauillac 1ème Cru Classé, Bordeaux, France	1875
Petrus 2008, Pomerol, Bordeaux, France	7800
Launay-Horiot 2017, Pommard Les Perrières, Burgundy, France	185
Benjamin Leroux 2021, Volnay 1er Cru Clos de la Cave de Ducs, Burgundy, France	400
Clos de Tart 2007, Clos de Tart Grand Cru Monopole, Burgundy, France	1395
Mugneret-Gibourg 2007, Clos Vougeot Grand Cru, Burgundy, France	3300
Dujac 1996, Clos de La Roche Grand Cru, Burgundy, France	6250
Armand Rousseau 2009, Chambertin Grand Cru, Burgundy, France	9800

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WINES BY THE BOTTLE

Red	750ml
Etienne Guigal 1996, Côte-Rôtie 'La Turque', Rhône Valley, France	1300
Domaine du Vieux Télégraphe 2020, Châteauneuf-du-Pape, Rhône Valley, France	205
Sandrone Luciano 2020, Barolo Le Vigne, Piedmont, Italy	285
Biondi-Santi 2018, Brunello di Montalcino, Tuscany, Italy	650
Dominio del Águila 2020, Dominio del Águila Reserva, Ribera del Duero, Spain	220
Chateau Montelena 2017, Estate Cabernet Sauvignon, Napa Valley, USA	450
Screaming Eagle 2011, Cabernet Sauvignon, Napa Valley, California USA	6250
Shafer 2018, Hillside Select Cabernet Sauvignon, Napa Valley, USA	900
Harlan Estate 2013, Proprietary Red, Napa Valley, USA	3200
Vasse Felix 2020, Cabernet Sauvignon, Margaret River, Australia	105
Bodega Noemía 2020, Noemía Malbec, Pategonia, Argentina	430

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CIGARS

EPIQUIRE NO. 2 60

Hoyo Del Monterrey

Smooth and light-bodied with notes of cedar, toasted nuts, and cream. Finished with subtle spice and aromatic complexity.

SHORT CHURCHILL 62

Romeo Y Julietta

A balanced medium-bodied cigar with flavours of cedar, leather and roasted coffee, complemented by gentle sweetness and spice.

D NO. 4 60

Partagás

Rich and full-bodied with classic notes of earth, black pepper, roasted coffee and cocoa.

NO. 4 43

Montecristo

A balanced medium to full-bodied smoke offering flavours of cedar, cocoa, coffee and subtle spice.

SIGNATURE NO. 2 55

Davidoff

Elegant and refined, featuring creamy cedar, delicate floral notes and a gentle natural sweetness.

WINSTON CHURCHILL LATE HOUR ROBUSTO 85

Davidoff

Bold and complex with rich flavours of dark chocolate, espresso, oak and warming spice.

A £50 cutting fee applies to cigars not purchased from our collection.

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