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 Halibut Crudo **21**
Leche de Tigre, fennel, kumquat

Fritto Misto **28**
prawn, squid, scallop, saffron aioli

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

Tuna Tacos **17**
Ancho chilli, fresh lime, avocado

Reuben Croquettes **14**
salt beef, sauerkraut Gruyere cheese, English mustard

BBQ Back Ribs **18**
pork ribs, BBQ sauce, Chicharrone

Crispy Layer Potato Fries **12**
truffle aioli, chives, aged Parmesan

Crispy Buttermilk Chicken **45**
Ossetra caviar, cream

Beef Sliders (2 pcs) **19**
British Wagyu beef, Appleby's Cheshire cheese, crispy bacon (Add extra slider + 9)

Langoustine Corn Dog **23**
Scottish Langoustine, Sriracha emulsion

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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 Nº 27 is accompanied by a complimentary 10g tin of King's Oscietra caviar.

	125ml
Laurent-Perrier Grand Siècle Nº 27 NV, Brut, Champagne, France	**80**

Grand Siècle Nº 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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ACROSS THE ATLANTIC

Rooted in America, well-travelled: these are legendary cocktails re-imagined through the connections and exchanges between the two shores of the pond.

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CLASSICS

ADONIS 25
Lustau Amontillado Sherry, Cacao, Orange,
Cocchi Vermouth di Torino

OLD CUBAN 25
Appleton 12YR Rum, Mint, Lemon,
Pol Roger Brut NV

QUEEN'S PARK SWIZZLE 25
Bacardi Carta Blanca, Mint, Lime

GIN GIN MULE 25
Bombay Sapphire Premier Cru Gin, Ginger,
Lime, Soda

COSMOPOLITAN 25
Ketel One Vodka, Cranberry, Lime

VESPER 25
Tanqueray Nº TEN Gin, Ketel One Vodka,
Acqua di Cedro

PAPER PLANE 25
Woodford Reserve Bourbon, Aperol, Lemon,
Amaro Nonino

NEW YORK SOUR 25
Eagle Rare 10YR Bourbon, Raspberry Zinfandel,
Lemon

RED HOOK 25
Michter's Rye Whiskey, Punt e Mes Vermouth,
Maraschino

OLD FASHIONED 25
Sazerac Rye, Demerara Sugar, Angostura Bitters

ACROSS THE ATLANTIC

COMMANDER IN CHIEF **29**
Grey Goose, Olive Three Ways

The infamous briny martini much loved by Franklin D. Roosevelt gets an extra savoury makeover and a velvety mouthfeel. Savoury, sharp, herbaceous.

CASINO ROYALE **28**
Savoia Americano Rosso, Saffron, Opius Rubedo, Blood Orange, Double Dutch Soda

Rooted in Italian aperitivo culture, boomed in the U.S. and enjoyed by James Bond, the Americano cocktail adapts to different eras. Bitter, fizzy, juicy and earthy.

MOVILLE MAIL **28**
Patron Reposado, Kiwi, Pandan, Curacao

From Tijuana to the U.S. and finally London, a Tequila Daisy reimagined for extra juiciness. Citrussy, refreshing, fruity.

RATCLIFFE **28**
Woodford Bourbon, Capreolus Quince, Barley, Pear Soda

A story forged across the Atlantic to quench the thirst of a Scotch and Soda in America. Back to London, we remake it with an extra British taste: tart and fragrant.

WE'LL ALWAYS HAVE LONDON **32**
Seventy One Gin, Bergamot, Billecart Salmon Rose Champagne

A glamorous symbol within the 1900s American and European high-society, now in its contemporary London version. Citrusy, sparkling and bright.

NAUGHTY BUT NICE **28**
Bacardi Ocho, Passionfruit, Falernum, Pimento, Lime

As naughty and nice as this New Orleans tiki staple can get, like the eponymous musical that made it popular in 1939. Long, tropical, refreshing.

ACROSS THE ATLANTIC

THE NINETIES **28**
Ketel One, Lychee, Muyu Jasmine, Chablis

A redefinition of a staple amongst the fruit-forward cocktails that marked a decade of NYC drinking culture.
Tangy, bold and floral.

PUEBLA YORK **28**
Siete Misterios Doba-Yej, Tapatio Blanco, Tomato, Pineapple, Cilantro

A journey through some of the favourite flavours of Mexico and the culture its people continue to spread all over the world.
Savoury, earthy, softly spiced.

THE COUNT IN MANHATTAN **28**
Tanqueray Nº TEN, Mandorla, Campari, Plum, Empirical "The Plum, I Suppose"

From Manhattan to Florence, Count Negroni's cocktail is reimagined through a fruity, softening lens.
Bitter-sweet, tart, juicy.

THE BUENA VISTA **32**
The Macallan 12YR Sherry Cask, Coffee, Maple Champagne, Cream & Cardamom

An all-time favourite that found its glory overseas is brought back this side of the pond for an indulgent and glamorous makeover. Creamy, nutty, spirit-forward.

PHAZED **30**
Suntory Hibiki Harmony, Lapsang Souchoung, Coconut, Vetiver, White Pepper

Layers of flavour and colour culminating in a silky glaze, inspired by the Japanese textile artistry of senshoku. Smoky and earthy.

ROYAL STREET **29**
Sazerac Rye, Remy Martin VSOP Cognac, Banana, Black Sesame

A legendary New Orleans recipe returns with its original Cognac and an added contemporary touch. Rich, bitter, banana.

SPOTLIGHT

A celebration of Manhattans in collaboration with Angel's Envy Bourbon, designed to trace the journey of bourbon across the Atlantic, from Kentucky to London.

BLACK BOOK **30**

Angel's Envy Bourbon, Lustau Olorosso Sherry,
Cocchi Vermouth di Torino, Blackberry

Inspired by a well-worn black book filled with recipes, ideas and years of whiskey-making insight. Complex, deep and rounded.

CROSSING THE BRIDGE **32**

Angel's Envy Bourbon, Black Cardamom,
Sour Cherry, Vermouth Blend

Inspired by the Brooklyn Bridge and the bond between two brothers living an ocean apart. Smooth, spiced and silky.

LITTLE ITALY **28**

Angel's Envy Bourbon,
Antica Forumla Vermouth, Cynar

From Mayfair's Little Italy to New York's Manhattan, a transatlantic classic with Italian character.
Rich, smooth and bittersweet.

EAGLE MANHATTAN **29**

Angel's Envy Bourbon, House Vermouth Blend, Orange

The Perfect Manhattan as it should be, balanced and elegant.

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NON-ALCOHOLIC COCKTAILS

JUST NICE 0% **20**

Almave Ambar, Passionfruit, Tropic All,
Double Dutch Soda

DRY ROYALE 0.5% **20**

Opius Rubedo, Everleaf Mountain, Blood Orange,
Double Dutch Soda

MOVILLE FREE 0.5% **20**

Tropical All, Kiwi, Pandan, Everleaf Mountain,
Double Dutch Tonic

PUEBLA-NO 0% **17**

Seedlip Spice, Herb All, Pineapple, Tomato,
Wild Idol Brut

BEERS

Pillars Pilsner, 4.0% **9**

Pillars Original Ale, 4.5% **9**

Lucky Saint N/A Lager, 0.5% **8**

Additional 0% beer is available, please ask your server.

SOFTS

Soft Drinks & Mixers **5**

Juices **9**

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WINES BY THE GLASS

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Champagne & Sparkling	125ml/1500ml
Billecart Salmon *(by magnum)* NV, Rosé Brut, Champagne, France	**35 / 395**

Champagne & Sparkling	125ml/750ml
Pol Roger NV, Brut Réserve, Champagne, France	**27 / 150**
Ruinart NV, Blanc de Blancs, Champagne, France	**50 / 275**
Krug NV, Grand Cuvée 172ème Édition, Brut, Champagne, France	**85 / 500**
Nyetimber 2014, 1086 Prestige Cuvée, Brut, West Sussex, England	**52 / 295**
Pol Roger 2015, Cuvée Sir Winston Churchill, Brut, Champagne, France	**95 / 550**
Pol Roger 2019, Rosé Brut, Champagne, France	**49 / 280**
Dom Pérignon 2017, Vintage Brut, Champagne, France	**75 / 425**
Salon 2013, Blanc de Blancs Grand Cru, Champagne, France	**250 / 1500**

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WINES BY THE GLASS

White	175ml/750ml
Les Héritiers du Comte Lafon 2024, Mâcon-Milly-Lamartine, Burgundy, France	**26 / 100**
Giovanni Almondo 2023, Roero Arneis, Bricco Delle, Ciliegie, Italy	**32 / 125**
Bodegas Albamar 2023, Albariño Pepe Luís, Rías Baixas, Spain	**42 / 165**
Domaine Vacheron 2021, Sancerre 'Le Paradis', France	**48 / 190**
Domaine Vrignaud 2023, Chablis 1er Cru Fourchaume Les Côtes de Fontenay, France	**51 / 205**
Paul Jaboulet Aîné ⩛ 2020, Condrieu Les Cassines, Rhone, France	**59 / 235**

Rosé	175ml/750ml
Rumor 2025, Provence, France	**25 / 95**
Château Simone ⩛ 2024, Palette, France	**48 / 190**

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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 V 2021, Cabernet Sauvignon, Napa Valley, USA	**61 / 245**
Philippe Le Hardi V 2021, Gevrey-Chambertin, Burgundy, France	**62 / 250**
Château Durfort-Vivens V 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, Polígonos 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

EPIQURE 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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