
OUR SIGNATURE FIVE JUST GOT SWEETER

Delectable dessert-themed cocktails, mixed by our expert
bartenders, available later and for longer

Our new Signature Five cocktails are now
available for £6 Monday – Friday, 8-10pm

Brandy and Choco Old Fashioned

Courvoisier VS Cognac, Mozard dark chocolate, Angostura bitter,
sugar, soda

Wintery Red Fruits

Sipsmith Sloe gin, strawberry jam, cranberry juice, egg white,
lemon juice

Lemon Cheesecake Martini

Evangelista limoncello, marscapone, lemon curd, vanilla syrup

Banana Colada

Koko Kanu rum, crème de banane Giffard, coconut cream,
pineapple juice

Salted Caramel Old Fashioned

Appleton VX rum, Mozard dark chocolate, salted caramel,
cinnamon syrup

CHISWELL STREET DINING ROOMS

OPENING TIMES

LUNCH

Monday to Friday: 11.45am – 3.30pm

BAR FOOD MENU

The bar menu is available from 11.45am – 11pm Monday to Friday
Customers in the bar are also welcome to
order dishes from the restaurant menu, during restaurant hours.

AFTERNOON TEA

Monday to Friday: 3.30pm – 5.30pm

DINNER

Monday to Friday: 6pm – 11pm

PRE-THEATRE

For Barbican theatre and concert hall visitors,
our pre theatre set menu is available from
5.30pm – 6.45pm Monday – Friday.
Please note the latest booking time for
this menu is 6.30pm sharp.

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BAR MENU

Monday to Friday: 11.45am – 11pm

Peanuts £2 / Pistachio nuts £3 / Smoked almonds £4

Claudio's Big Green olives £4

Padron peppers £4

Hand cut chips / French fries, mayo £4.5

Lemon and coriander hummus, chargrilled pitta £6

Chorizo, red wine, saffron aioli, toasted focaccia £6

Crispy salt and pepper squid, chilli spring onion and lime £6

Japanese fried chicken, soy mayo, Shichimi pepper £6

Seared beef satay, peanut and coconut dip £6

Short-rib taco, pickled red cabbage £6

Sharing Platters, any three bar snacks for £15

Sandwiches £9

*Slow cooked lamb shoulder and harissa wrap, spinach
Steak sandwich, caramelised onions, mushrooms, mustard butter
Sweet potato and chickpea falafel pita, tzatziki, pickled cabbage
Severn and Wye oak smoked salmon, dill crème fraiche on rye*

Salads £11

*Buratta, roast pumpkin, pomegranate, pecan nuts, Castelfranco
Crispy duck salad, poached duck egg, spring onions, cucumber, sesame*

Main

Salmon fishcake, spinach, chive butter sauce £17

Fish and chips, tartare sauce, pea purée £17.50

8oz Longhorn beef burger £17.50
Applewood smoked Cheddar, bacon, aioli, club sauce, French fries

*Please note that the restaurant menus are also available
in the bar area during lunch and dinner service times*

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COCKTAILS

SPARKLING

Mojito Royal £12
 Appleton VX, Angostura bitter, lime juice, mint, Joseph Perrier Champagne

Kyr Imperial £12
 Raspberry purée, Chambord, Joseph Perrier Champagne

MARTINIS

Apricot & Cinnamon Delight £10
 Courvoisier VS, Amaretto, apricot liqueur, lemon juice

Basil & Pear Martini £10
 Ketel1 vodka, Saint Germain elderflower liqueur, pear purée, honey, apple juice, basil, lime juice

LONG

Bittersweet Symphony £10
 Ketel1 Vodka, Campari, passion fruit purée, apple juice, sugar, lime juice

Elderflower Collins £10
 Tanqueray gin, Angostura bitter, elderflower liqueur, egg, lemon juice, soda

SHORT

Passion & Ginger Caipirinha £10
 Ypióca cachaca, passion fruit purée, ginger, sugar, lime juice

Smoky Orange £10
 Appleton VX rum, Solerno orange liqueur, Caol Ila whisky, Campari, orange juice, sugar, lime juice

AFTER DINNER

Chocolate & Coffee Martini £10
 Mozart white & Mozart dark chocolate liqueur, Café Patron tequila, vanilla syrup

Perfect Hot Toddy £10
 Buffalo Trace bourbon, Cointreau, cinnamon, honey, lemon juice

SIGNATURE GIN AND TONICS

Sipsmith £10
 Sipsmith gin served and tonic with a lemon twist

Hendrick's £10.50
 Hendrick's gin and tonic served with cucumber and rose buds

Gin Mare £12
 Gin Mare and tonic served with a rosemary and olive garnish

Martin Miller's £10.50
 Martin Miller gin and tonic served with strawberries and black pepper

Number 209 £11.50
 Number 209 gin and tonic served with an orange zest

Portobello £10.80
 Portobello gin and tonic with a pink grapefruit twist

Death's Door £13.50
 Death's Door gin and tonic served with fresh coriander and cardamom bitters

NON-ALCOHOL

Berry Fizz £6
 Raspberry, blackberry, sugar, lemon juice, soda

Tropical Passion £6
 Passion fruit purée, pineapple juice, orange juice, lemon juice

*If you would like something that is not on our list
 please feel free to speak to your bartender.
 Please note all cocktails may contain traces of nuts, egg and dairy.*

WINES BY THE GLASS

CHAMPAGNE AND SPARKLING WINE BY THE GLASS

Prosecco Di Valdobbiadene, Col De' Salici NV £7
Joseph Perrier, Brut Cuvée Royale, Chalons, France NV £10.50

WHITE WINES BY THE GLASS

Cuvée des Frères Martin, Languedoc, France 2015
£5.30 175ml / £7.20 250ml / £20 750ml

Pinot Grigio, Indsio, Venetie, Italy 2015
£6.00 175ml / £8.00 250ml / £22.50 750ml

Chardonnay, Ochagavia, Reserve, Chile 2015
£6.00 175ml / £8.00 250ml / £22.50 750ml

Picpoul, Château de La Mirande, Languedoc, France 2015
£6.60 175ml / £8.90 250ml / £25 750ml

Albariño, Castro Valdez, Rias Baixas, Spain 2014
£8.30 175ml / £11.20 250ml / £32 750ml

Sauvignon Blanc, Hunters, Marlborough, New Zealand 2015
£8.80 175ml / £11.90 250ml / £34 750ml

Lestrille Capmartin, Bordeaux, France 2014
£8.90 175ml / £12.00 250ml / £34.50 750ml

Sauvignon Blanc, Sancerre, Domaine Millet, France 2015
£10.10 175ml / £13.50 250ml / £39 750 ml

Chablis, Domaine Hamelin, Burgundy, France 2015
£10.20 175ml / £13.70 250ml / £39.50 750ml

For our complete wine list please ask our bartender

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WINES BY THE GLASS

ROSÉ WINES BY THE GLASS

Les Bêtes Rousses, Languedoc, France 2015
£5.70 175ml / £7.70 250ml / £21.50 750ml

Domaine de Gavoty, Tradition, Provence, France 2015
£8.60 175ml / £11.50 250ml / £33 750ml

RED WINES BY THE GLASS

Cuvée des Frères Martin, Languedoc, France 2014
£5.30 175ml / £7.20 250ml / £20 750ml

Côtes du Rhône, Terre de Mistral, Estezargues, France 2015
£6.60 175ml / £8.80 250ml / £25 750ml

Château Maine Martin, Vieilles Vignes, Bordeaux, France 2010
£7.60 175ml / £10.20 250ml / £29 750ml

Cabernet Sauvignon/Merlot, Allegory, Western Australia 2012
£7.70 175ml / £10.40 250ml / £29.50 750ml

Malbec, Finca Decero, Mendoza, Argentina 2013
£9.10 175ml / £12.20 250ml / £35 750ml

Cahors, K-Lys, Clos Troteligotte, France 2011
£9.10 175ml / £12.20 250ml / £35 750ml

Shiraz/Viognier, H. Snake, Langmeil, Barossa, Australia 2014
£9.60 175ml / £13.90 250ml / £37 750ml

Pinot Noir, Sancerre, Tabordet, France 2014
£10.10 175ml / £13.50 250ml / £39 750ml

DESSERT WINES, PORT AND SHERRY BY THE GLASS

Tokaji Late Harvest, Royal Tokaji, Hungary 2014 £9.50

Croft, Vintage Port, Portugal 2002 £9.40

Quinta Ferreira Tawny 10yrs, Portugal NV £11

For our complete wine list please ask our bartender

All wines by the glass are also available in 125ml measures.

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CHAMPAGNE AND SPARKLING WINE

Prosecco Di Valdobbiadene , Col De' Salici NV	£35
Miru Miru, Hunter's , Marlborough, New Zealand NV	£37
Limney Farm , Davenport Vineyard, East Sussex, England 2009	£52.50
Joseph Perrier , Brut Cuvée Royale, Chalons NV / Magnum	£60 / £120
Pol Roger , Extra Cuvée de Reserve, Épernay NV	£70
Louis Roederer , Brut Premier, Reims NV	£85
Veuve Clicquot , Brut Premier, Reims NV	£85
Encry, Blanc de Blancs , Zero Dosage, Grd Cru, Les Mesnil NV	£86
Joseph Perrier , Brut Vintage, Cuvée Royale, Chalons 2002	£90
Bollinger , Brut Special Cuvée, Ay NV	£95
Joseph Perrier , Cuvée Josephine, Chalons 2002	£160
Dom Perignon , Reims 2004	£250
Louis Roederer , Cristal Brut, Reims 2005	£310

ROSÉ CHAMPAGNES

Laurent Perrier Rosé , Cuvée Brut, Tours-sur-Marne NV	£92
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SPIRITS

All spirits are served as 50ml measures

APERITIFS	Aperol	£7.50
	Belsazar Dry	£7.50
	Belsazar Red	£8.00
	Belsazar Rose	£8.00
	Belsazar White	£8.00
	Campari	£8.00
	Kamm And Sons	£8.00
	Ricard	£6.50
GIN	209 Gin	£10.50
	Tanqueray	£8.50
	Beefeater 24	£9.00
	Blackwood	£9.00
	Bloom	£9.50
	Citadelle	£11.00
	Deaths Door	£12.50
	Four Pillard	£11.00
	Gin Mare	£11.00
	Half Hitch	£13.00
	Hayman's Old Tom	£8.80
	Hendrick's	£9.50
	Junipero	£14.00
	Martin Millers	£8.80
	Monkey 47	£16.00
	No.3 London Dry Gin	£10.50
	Opihr Gin	£10.50
	Plymouth	£8.80
	Plymouth Sloe gin	£8.80
	Portobello Road	£8.80
	Sipsmith London Dry Gin	£9.00
	Sipsmith Sloe Gin	£10.50
	VII Hills	£10.50
RUM	Diplomatico Reserva Exclusiva	£12.00
	Don Papa	£9.50
	El Dorado 12	£10.00
	Goslings Black Seal	£8.50
	Goslings Family Reserve	£15.00
	Koko Kanu	£8.50
	Kraken	£8.50
	Pyrat XO	£12.00
	Santa Teresa Blanco	£8.50
	Santa Teresa 1796	£13.00
	Wray & Nephew	£8.50
	Ypióca Cachaça	£10.00

**AMERICAN
WHISKEY**

Bulleit	£8.50
Buffalo Trace	£8.50
Canadian Club	£8.50
Eagle Rare 17 Yr Old	£35.00
Four Roses Bourbon Single Barrel	£12.00
Hudson Baby Bourbon	£25.00
Hudson Four Grain	£25.00
Hudson Manhattan Rye	£25.00
George T. Stagg	£37.00
Makers Marks	£8.80
Thomas H. Handy	£35.00
Whistle Pig 10 years	£18.00
Wild Turkey 81	£9.00
Wild Turkey 101	£11.00
William Laure Weller	£37.00
Woodford Reserve	£10.00

**IRISH
WHISKEY**

Red Breast 15 Yr Old	£24.00
Red Breast 12 Yr Old	£16.00
Tullamore Dew	£9.50

**BLENDED SCOTCH
WHISKY**

Chivas 12 Yr Old	£9.50
Chivas 18 Yr Old	£16.00
Johnny Walker Black	£8.50
Johnny Walker Blue	£40.00
Haig Club	£14.00
Monkey Shoulder	£8.50

**SINGLE MALT
WHISKY**

Auchentoshan 12 Yr Old	£11.50
Auchentoshan 3 wood	£14.00
Balvenie 14 Yr Old Caribbean Cask	£14.00
Bowmore 15 Yr Old	£16.00
Glenfiddich 12 Yr Old	£10.50
Glenfiddich 15 Yr Old Solera	£13.50
Glenkinchie 12 Yr Old	£10.50
Highland Park 12 Yr Old	£11.50
Royal Lochnagar	£9.50
Singleton of Dufftown Tailfire	£12.00
Singleton of Dufftown 12 Yr Old	£10.00
Singleton of Dufftown 15 Yr Old	£12.00
Glenlivet, Founder Reserve	£10.50
Talisker 10 Yr Old	£10.50
Dalwhinnie 15 Yr Old	£10.50

**TEQUILA
& MEZCAL**

El Jimador Blanco	£9.50
Don Julio Anejo	£15.00
Don Julio Reposado	£9.50
Jose Cuervo Familia Reserva	£28.00
Patrón XO Cafe	£11.00
Qui Qui Ri Qui San Juan Del Rio Mezcal	£12.50

VODKA

Belvedere	£10.00
Beluga	£11.00
Chase	£10.00
Chase Rhubarb Vodka	£10.00
Ciroc	£11.00
Grey Goose	£12.00
Ketel One	£8.50
Ketel One Citron	£8.50
Sipsmith Barley Vodka	£9.00
Zubrowka Bison Grass	£8.50

**COGNAC, ARMAGNAC,
GRAPPA &
CALVADOS**

Bas Armagnac, Ducastaing 1979	£25.00
Bas Armagnac Château Lacquy VSOP	£14.00
Bas Armagnac Château Lacquy XO	£28.00
Calvados Morin VSOP	£11.00
Calvados Morin XO	£25.00
Couprie VSOP	£14.00
Couprie XO	£26.00
Courvoisier VS	£8.50
Duc d'Aquitain, Ducastain	£22.00
Grappa Ramazotti	£7.50

LIQUEURS

Araku	£7.50
Baileys	£7.50
Chambord	£7.50
Drambuie	£8.50
Evangelista Limoncello	£10.00
Evangelista Ratafia	£7.50
Frangelico	£7.50
Green Chartreuse	£12.00
Tia Maria	£7.50

DRAUGHT, BOTTLED BEER AND CIDER

DRAUGHT LAGERS, STOUT AND CIDER

Amstel	Holland	4.1%		<i>£3 / £5</i>
Heineken	Holland	5%		<i>£3 / £5</i>
Guinness	Ireland	4.1%		<i>£3 / £5</i>
Long Arm, IPA' Ok	England	5.5%		<i>£3 / £5</i>

BOTTLED BEERS AND CIDERS

Long Arm, Birdie Flipper Red Ale	England	4.5%	330ml	<i>£5.00</i>
Long Arm, Lucky Penny Pale Ale	England	4.1%	330ml	<i>£5.00</i>
Long Arm, IPA Ok IPA	England	5.5%	330ml	<i>£5.00</i>
Long Arm, Shadow Wolf Smoked Stout	England	5%	330ml	<i>£5.00</i>
Heineken	Holland	5.0%	330ml	<i>£4.50</i>
Tiger	Singapore	5.0%	330ml	<i>£4.60</i>
Sol	Mexico	4.5%	330ml	<i>£4.50</i>
Old Mout Cider <i>Available flavours: Passionfruit & Apple / Kiwi & Lime / Summer Berry</i>	NZ	4.0%	500ml	<i>£5.60</i>

JUICES AND COFFEE

JUICES

Fresh Orange <i>£3.75</i>
Fresh Pink Grapefruit <i>£3.75</i>
Fresh Apple <i>£3.75</i>
Cranberry <i>£2.75</i>
Pineapple <i>£2.75</i>

COFFEE

Espresso <i>£2.60</i>
Double espresso <i>£3.10</i>
Macchiato <i>£2.70</i>
Double macchiato <i>£3.20</i>
Cappuccino <i>£3.50</i>
Americano <i>£3.10</i>
Latte <i>£3.50</i>
Decaffeinated coffee <i>£3.10</i>

HOT CHOCOLATE

Creamy hot chocolate or mocha <i>£3.80</i>

JING LOOSE LEAF TEAS AND INFUSIONS

Jing imports teas from the world's finest tea farmers in China, India, Sri Lanka, Japan and Taiwan. Many of the teas and herbal infusions are special, rare teas which are seldom seen outside their country of origin.

BLACK TEAS

Assam breakfast tea £3.10

Statuesque and full-bodied Assam tea, with plenty of structure and malty richness. A rousing breakfast tea, perfect with or without milk

Earl Grey £3.10

Refreshing and bright, with citrus freshness lifting the rich Ceylon tea base. A perfectly focused classic

GREEN TEAS

Organic Jade Sword green tea £3.10

Invigorating, nourishing and almost sturdy with subtle mineral notes behind a thick textured finish

Jasmine pearls £4.10

Hand rolled and scented with fresh jasmine flowers. Rich, round and deeply jasmine infused with a beautifully thick, velvet texture

OOLONG TEA

Taiwan Ali Shan £4.50

Fantastically fresh and light with spring flower, mango and apricot complexities.

WHITE TEA

Silver Needle £3.50

Light, delicate quenching flavours underpinned by cucumber and melon freshness. Full textured with a satisfying velvety finish.

HERBAL INFUSIONS

Fresh mint tea £3.10

A tea made with fresh mint leaves.

Organic whole chamomile flowers £3.10

Stunningly fresh and light with cleansing floral flavours that cleanse and soothe.

Lemongrass and ginger £3.10

Deeply aromatic with warming spices and highly refreshing, bright citrus notes.

Blackcurrant and Hibiscus £3.10

A sweet spectrum of berry fruits, brightly supported by a tart finish.

Whole rosebuds £3.10

Beautiful and graceful, notes of sweet-edged rose with a refreshingly light and palate-cleansing finish

AFTERNOON TEA

Monday to Friday: 3.30pm – 5.30pm

TRADITIONAL AFTERNOON TEA £20 per person

Assorted finger sandwiches

Homemade scones with Preston Hall (Suffolk) jams and

Devonshire clotted cream

Selection of afternoon sweets and cakes

Pot of Jing tea

CHAMPAGNE AFTERNOON TEA £29 per person

Afternoon Tea served with a glass of Joseph Perrier Champagne

Homemade scones £4.50

with Preston Hall (Suffolk) jams and Devonshire clotted cream

Chiswell Street Dining Rooms stands on the site of the St Paul's Tavern brewhouse, purchased and renovated by Samuel Whitbread and John Shewell in 1748. It was here that the original Whitbread brewery was founded with the plan to brew ales and to sell them locally.

Whitbread and Shewell found a ready market for their ales in the thriving community of hacks, writers and artists living on nearby Grub Street, today known as Milton Street. Alexander Pope and Andrew Marvell were known to frequent the public house.

Due to the success of Whitbread and Shewell's brewing empire, the brewery site grew over one hundred years and at its height it included three tap houses and had an output of 1,000,000 barrels a year.

Unfortunately the surrounding area was extensively bombed during the Blitz but luckily the main Whitbread brewery site remained largely intact. Today the Grade I listed building sits within a close grained urban townscape of eighteenth and nineteenth century buildings. In 2011, the brewery was extensively refurbished and transformed into what is now the five star Montcalm London City Hotel.

