

BAR FOOD

Monday to Wednesday 12:00pm-12:00am

Thursday to Saturday 12:00pm-12:30am

BAR MENU

Marinated Olives	£3.50
Roasted Nuts	£3.75

SHARING**S/L**

Houmous with Pitta Bread	£5.00
Merquez Sausage with Mint & Cucumber Yogurt	£6.50/11.50
Plaice Goujons with Tartar Sauce	£9.50/17.50
Crab Spring Rolls with Sweet Chilli Sauce	£7.50/13.00
Chicken Satay	£7.50/12.25
Sticky Ribs	£7.50/12.50
Goats Cheese and Olive Parcels with Pesto Dip	£8.50 /13.50
Antipasti Plate	£10.00
Charcuterie Plate	£11.00
Selection of British and French Farmhouse Cheese	£11.00/19.00
Valrhona Chocolate puddings	£10.00

SIDES**S/L**

Shoe String Fries	£4.00
Rocket & Pecorino with Aged Balsamic	£4.00/£8.00
Garden Salad	£4.00/£7.50

COCKTAILS

Cask Aged Bacardi 8yr Manhattan* £15.00

This cocktail has been aged at Paramount in European Oak Cask for 6 weeks, into the barrel goes Bacardi 8, Noilly Prat Dry, Bryhh Quinoa Liqueur and Paramount's own Bitters. A Rum Manhattan with complex woody notes.

Seducing a Scotsman* £11.00

Auchontoshan 3 Wood, Mozart Dark Chocolate Liqueur, Byrrh Quinoa Liqueur, Inn-House Ginger Syrup, Harvey's Fine Old Amontillado Sherry and Liquorice Bitters. Stirred down and served with Dark Chocolate.

Magnus * £11.00

Innis and Gunn Beer Reduction, In-House Chestnut Syrup, Chocolate Bitters & Woodford Reserve Bourbon stirred down the Old Fashioned way.

Martini £11.00

Grey Goose Vodka or Bombay Sapphire Martini served with Big Green Olives, a Twist or Cocktail Onions, We Serve our Martinis dry and use Noilly Prat Vermouth.

Louisiana Sour* £11.00

Perique Tobacco Liqueur, Pierre Ferrand Ambre Cognac, Fresh Lemon Juice and Aromatic Bitters. Served on the rocks.

Cardinal Benedict £11.00

Bowmore, Manzanna Verde, Fresh Lemon Juice with a touch of Pressed Apple Juice and Paramount Bitters. A peaty, velvet sensation

Lavender Hill* £11.00

Grey Goose infused with Vanilla Pods, In-House Lavender Syrup, Lavender Bitters & Fresh Lemon Juice. Served straight up.

Ruby Fizz £11.00

Hayman's Sloe Gin, Homemade Pomegranate Syrup, Fresh Lemon Juice charged with Soda Water and garnished with a cascade of Red Currents.

Ward Eight 11.00

Created in the Ward 8 District of Boston in 1906. Sazerac Rye Whisky, Homemade Grenadine Syrup, Fresh Orange & Lemon Juice. Served straight.

3 King Cobbler* £11.00

Mixing the kings of fortified wine together, LBV Port, 10year Old Madeira & Harvey's 30yr VORS Olorosso Sherry, Muddled with Orange, Lime, Lemon chunks and a touch of In-House Raspberry Syrup. Garnished with a crown of fruit.

Liberty Cocktail* £11.00

Grey Goose Poire, Chambord, Maple Syrup, Fresh Lemon Juice, Raspberries, Plum Bitters & Cranberry Juice. Shaken and Served long.

Please Let us know if you would prefer a Classic or Bespoke Cocktail

CHAMPAGNE

CHAMPAGNE COCKTAILS

Roseberry Fizz £14.00

Decadent opulence in a glass. Fresh Raspberries, Rose Syrup, and Lychee liqueur shaken and topped with Billecart- Salmon Champagne.

Napoleon's Fix* £14.00

Oxley Gin, Mandarin Napoleon, Fresh Lemon Juice, Orange Bitters and Sugar. Topped with Billecart-Salmon Champagne

Negroni Sbagliato £14.00

Sbagliato means mistake in Italian, somewhere along the line the Gin was swapped for Champagne. Antica Formula Vermouth, Campari & Billecart-Salmon Champagne, On the rocks with a wedge of Orange.

Classic Chartreuse Cocktail* £14.00

A Twist on the classic Last Word, using Yellow Chartreuse, Celery Bitters, Bombay Sapphire, Maraschino Liqueur and Fresh Lemon Juice. Charged with Billecart—Salmon Champagne.

NON VINTAGE

Billecart-Salmon Brut Reserve £12.00/£65.00

Louis Roederer £70.00

Bollinger Special Cuvee £85.00

Ruinart Blanc de Blanc £15.00/£91.00

ROSE

Billecart-Salmon Rose NV £95.00

Veuve Clicquot Vintage Rose 2004 £105.00

Billecart-Salmon Cuvee Elisabeth Salmon 2000 £195.00

Perrier-Jouet Belle Epoque Vintage Rose 2002 £200.00

Dom Perignon Rose 1998 £385.00

Krug Rose NV £360.00

VINTAGE

Pol Roger 2000 £115.00

Billecart-Salmon Cuvee Nicholas Francois Billecart 2000 £130.00

Louis Roederer 2004 £135.00

Bollinger Grand Annee 2000 £160.00

Perrier-Jouet Belle Epoque 2004 £180.00

Dom Perignon Oenoteque 1996 £310.00

Krug 1998	£300.00
-----------	---------

LUXURY CUVEE

Dom Perignon 2002	£195.00
-------------------	---------

Krug Grande Cuvee	£210.00
-------------------	---------

Billecart-Salmon Grand Cuvee 1996	£245.00
-----------------------------------	---------

Bollinger RD 1995	£335.00
-------------------	---------

MAGNUM

Taittinger NV	£175.00
---------------	---------

Laurent-Perrier Rose NV	£215.00
-------------------------	---------

SPARKLING

Prosecco Millesimato, Italy	£35.00
-----------------------------	--------

Pelorus NV, Marlborough, New Zealand	£43.00
--------------------------------------	--------

WINES

WHITE WINES

175ml/750ml

Clifford Bay, Sauvignon Blanc
New Zealand, Marlborough, 2010

£7.00/£27.00

Viognier Lagarde
Argentina, Lujan de Cujo, 2009

£7.50/£29.00

Gruner Veltliner Selection Trocken, Stadt Krems,
Austria, Reiden 2009

£6.50/£25.50

Gavi di Gavi, Manfredi
Italy, Piedmont, 2009

£8.50/£31.00

Pullenta Estate Chardonnay
Argentina, Mendoza, 2009

£8.00 £32.00

ROSÉ WINES

La Bargemone, Coteaux d'aix en Provence
France, Provenc, 2010

£7.00/£29.00

RED WINES

Pinot Noir, Forrest Estate
New Zealand, Marlborough, 2009

£7.50/£30.00

Syrah, Koyle
Chile, Colchagua 2007

£7.00/£27.00

Malbec, Bodegas Gougenheim
Argentina, Mendoza, 2009

£6.00/£24.00

Tobia Seleccion Rioja Crianza
Spain, Rioja, 2007

£8.00/£32.00

L'Esprit De Bellevue, St Emilion
France, Bordeaux 2007

£8.50/£35.00

BEERS

Bitburger Drive	Germany 0.0%	£5.00
Bitburger	Germany 4.8%	£5.00
Asahi	Japan 5%	£5.00
Anchor Steam	USA 4.9%	£5.70
Duvel	Belgium 8.5%	£6.00
Aspall Cider	Suffolk 5.5%	£5.50
Cusquena	Peru 5%	£5.50
Inns & Gunn Original	Scotland 6.6%	£5.70
Rekorderlig Fruit Flavour	Sweden 4%	£6.50
Adnams Bitter	England 4.5%	£6.00