

BEVERAGE LIST

Les Cocktails

Arrivée £12
Begin your dining experience with a floral blend of Lillet Blanc and Noilly Prat, stirred with a sweet elderflower and white melon cordial, orange bitters and a prosecco finish

Pair with Burrata miel

Negroni Amer £14
Chase grapefruit gin stirred with Calvados, Suze and Campari, finished with a few drops of grapefruit bitters

Pair with Tartare de thon

Le Mariage £16
Belvedere vodka washed with unsalted butter and olive oil, Lacquy armagnac, Amarone Riserva grappa, house vermouth blend, with a dash of barrel-aged bitters

Pair with Lobster Thermidor

Café £18
Our twist on the Espresso Martini recreates coffee's complex flavours by combining Courvoisier VSOP with amari & vermouth house blend, stirred over ice and layered with an indulgent espresso & almond crema

Pair with Pot de crème au chocolat

Sans Alcool

Our non-alcoholic cocktails are the craft of our imaginative mixologists and sommeliers. Created to be enjoyed with your dining experience, these original imitations of wine are bottled with the Whitcomb's insignia and served at your table

Vin Blanc £10
Æcorn Dry infused with chamomile, homemade Riesling and grape verjus cordial and a touch of oak wood

Vin Rouge £10
Æcorn Bitter, pomegranate and cranberry juice infused with subtle Darjeeling tannins and beetroot

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.