



THE COURT

CAVIAR

Imperial Caviar	30g	80
Oscietra Caviar	50g	125
Platinum Caviar	125g	220

classic garnish & potato blinis

BAR SNACKS

Rose Harrisa Nuts	2
House Marinated Olives	3
Brandade	4
Beef Fat Doughnuts	4
Sourdough Bread & Butter	4
Court Club Sandwich	10

COCKTAILS

Wild at Heart 15

*Belvedere, sloes, Rosa Rugosa bitter
& pink champagne.*

King's Point Gimlet 13/10

*Belvedere or Seedlip, juniper, elderflower
& lime mint cordial. Super-iced.*

Vaudeville 13

*Oxley Gin, white peach, tarragon, lemon.
Fluffed.*

Three Graces 13

*Oxley Gin, Martini Ambrato,
pomona Apple, & granny smith.*

Flor de Papel 14/10

*Patron Silver or Seedlip, lime, green pineapple
& Aji Panca chilli soda.*

'CLASSICS'

House Old Fashioned 14

Bulleit Bourbon 10 yo, Hennessy VS, maple, bitters, lapsang & pecan aroma.

Audrey 12

Santa Teresa 1796 & Banks 5 yo rums, turbo mint, & turbo lime.

Bradley's Margarita 14

Patron Reposado, Quiquiriqui Mezcal, apricot, grapefruit sherbet & lime.

Court 75 15

Caña brava 3 yo. rum, Italicus, yuzu, vanilla & champagne.

The Signature Gin & Tonic 13

Star of Bombay gin, Mediterranean tonic, orange citrate & rosemary.

WHITE WINE

Muscadet Sevre et Maine sur Lie Chateau des Templiers 2016, Loire, France	28 / 8.5
Protos Verdejo 2017, Rueda, Spain	33 / 9.5
Weitgasse Gruner-Veltliner Mantlerhof 2017, Austria	38
Craggy Range Te Muna Sauvignon Blanc 2018, Marlborough, New Zealand	42 / 11
Creation Viognier 2017, South Africa	45
Cies Albarino Rodrigo Mendez 2017, Rias Baixas, Spain	50
Morgassi Superiore Volo Gavi del Comune di Gavi DOCG 2016, Italy	53
Domaine Paul Nicolle Chablis Vieilles Vignes 2016, Burgundy, France	58
Prophet's Rock Pinot Gris 2016, Otago, New Zealand	68
Sancerre Blanc Le Manoir Alphonse Mellot 2016, Loire, France	70
Bianco Secco IGP Quintarelli 2017, Veneto, Italy	75
Walter Hansel North Slope Chardonnay 2014, Russian River, USA	80
Joh. Bapt. Schafer Grosse Lage Pittermannchen Riesling GG 2016, Germany	95
St Cosme Condrieu 2016, Rhone, France	110
Puligny-Montrachet 1er Cru Caillerets Vincent Girardin 2012, Burgundy, France	130

RED WINE

Terre di Giumara Nero d'Avola IGT 2017, Sicily, Italy	28 / 8.5
Journeys End The Pastors Blend Cab Merlot, Stellenbosch, South Africa	33 / 9.5
St Cosme Cotes du Rhone Rouge 2017, Rhone, France	38 / 10
Catena Appellation Vista Flores Malbec 2016, Mendoza, Argentina	42 / 10
Fleurie 'Les Roches' Domaine Lucien Lardy 2016, Rhone, France	47
DSG Phincas Rioja Alavesa 2014, Spain	55
Spinifex Syrah, 2016, Barossa, Australia	60
Rocky Point Pinot Noir 2017, Otago, New Zealand	65
Truchard Cabernet Sauvignon 2015, Napa Valley, USA	70
Chateau Musar 2011, Lebanon	80
Chateauneuf du Pape Rouge Domaine Grand Veneur 'Le Miocene' 2015, France	85
Talenti Brunello di Montalcino 2014, Tuscany, Italy	90
Morey St Denis Domaine Michel Magnien 2014, Burgundy, France	100
Craggy Range Le Sol Syrah 2015, Marlborough, New Zealand	110
Chateau Grand Puy Lacoste 2011, Bordeaux, France	130

Wine is served in 175ml measures. 125ml measures are available on request.

ROSÉ

Miraflors Cotes du Roussillon Rosé Domaine Lafage 2017	40 / 9
Chateau d'Esclans Whispering Angel Rosé	55 / 13

CHAMPAGNE

Moët et Chandon Grand Vintage 2012	90 / 16
Moët et Chandon Grand Vintage Rosé 2009	105 / 18
R de Ruinart Brut NV	120 / 19
Ruinart Rosé NV	140
Ruinart Blanc de Blanc NV	140
Krug Grande Cuvée Brut	260
Pol Roger Sir Winston Churchill 2004	325
Dom Pérignon 2009	280
Dom Pérignon Brut Rosé	405
Dom Pérignon P2	475



THE COURT
CLUB MENU

CAVIAR & SNACKS

Imperial Caviar	30g	80
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Platinum Caviar	125g	220

classic garnish & potato blinis

Giarraffa Olives	3
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Sourdough & Butter	4
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Crudités	5 / 15
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STARTERS

Pea Veloute	8
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Copper Maran, sorrel & yuzu

Carrot Tart	9
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variations of carrot with rye & crème fraîche

Crab Toastie	10
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British Isles crab, brioche & sea herbs

45 Day Aged Steak Tartare	14 / 20
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MAINS

Pasta del Giorno 15

Herdwick Lamb 24

with pea, shallot, Swiss chard & spring onion dressing

45 Day Aged Lake District Sirloin 25

with potato terrine

Caesar Salad 15

Cotswold White, yuzu, gem lettuce

Roasted Hake 23

with asparagus, laverbread, champagne & cavier

Sides:

Summer Salad 5

Seasonal Greens 5

Seasonal Ratte Potatoes 6

French Fries 5

Fresh Truffle Fries 15

Fresh Summer Truffle Supplement 10

DESSERT

Seasonal Tart 8

with vanilla chantilly

Chocolate 7

Amoretti & Apricot

Baba 8

elderflower, gin & gooseberry

Canele 2

Cheese 10

*personally selected by Chef & his team, weekly changing.
served with seasonal condiments.*