

St. ALBAN

COCKTAILS

Caipirinha	7.00
Manhattan	7.25
Singapore Sling	7.50
Mint Julep	7.50
Brandy Alexander	7.50
Negroni	7.50
Side Car	7.75
Old Fashioned	8.50
Mai Tai	8.50

MARTINIS

Classic Gin or Vodka	9.00
Apple Martini	9.00
French Martini	9.00
Dark Chocolate Martini	9.00
Espresso Martini	9.00
Cucumber & Mint Martini	9.00
Piccadilly	9.00

All our cocktails are shaken or mixed

CHAMPAGNE & SPARKLING WINE

150ml

Maria Gomes NV Luis Pato Portugal	6.00
Prosecco di Valdobbiadene 'Desiderio Jeio' Brut NV Bisol	6.50
Pommery Brut Royal NV	11.50
Billecart Salmon Rosé NV	14.50

TAPAS BAR MENU

Extra olives	1.75
Bruschetta of brandade with wood roasted cherry tomatoes	4.00
Ox tongue with chopped egg and salsa verde	4.50
French bean salad with smoked ricotta and black olive dressing	4.50
Paella of seafood, chicken & chorizo	5.75
Acorn-fed pata negra <i>three year aged</i>	9.00
'Maldon rock' oysters <i>with chorizo & sherry (served warm)</i> <i>or with shallot & apple vinegar or with lemon</i>	2.50 each
Wood baked sardines with gremolata	2.50
Imam bayildi with Greek yoghurt and flat bread	3.75
Fritto misto with lemon aioli	6.50
Cheese plate <i>served with honey and dried moscatel grapes</i>	4.50
Chocolate & hazelnut caprese with crème fraîche sorbet	2.75
Carpaccio of pineapple	2.75
Tiramisu	2.75

Full menu available

We also serve a pre/post theatre & weekend menu

two courses 18.50 three courses 23.25

open monday to saturday 12.00-3.00 • 5.30-11.00
sunday 12.00-4.00

prices include vat

a discretionary 12½% service charge will be added to your bill

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WHITE & ROSÉ 175ml

Château Clément Termes 2008 Gaillac France	5.25
Quinta da Lagoalva 2008 Vinho Regional Ribatejano Portugal	5.75
Picpoul de Pinet 2008 Domaine Félines-Jourdan Languedoc France	6.25
Château Haut Rian Rosé 2008 Bordeaux France	6.50
Muscat/Garnacha 'Terrasola' 2007 Jean Leon, Catalunya Spain	7.00
Macon Uchizy 2008 Domaine Talmard, Burgundy France	8.25
Albariño 'Abadia de San Campo' 2008 Bodegas Terras Gauda, Rías Baixas Spain	8.75
Greco di Tufo 2007 Benito Ferrara Campania Italy	9.25
Viognier 2008 Château Pesquié, Côtes du Ventoux France	9.50
Tocai Friulano 'Fiore di Campo' 2006 Lis Neris, Friuli Italy	10.00
Rioja Blanco 2006 Finca Allende Spain	11.75
Puligny Montrachet 2006 Domaine Louis Carillon France	18.00

RED 175ml

Nero d'Avola 2007 Villa Tonino Sicilia Italy	5.25
Château Mourgues du Grès 'Les Galets' 2007 Costières de Nîmes France	5.75
Montinho Tinto 2006 Herdade São Miguel, Alentejo Portugal	6.50
Morgon 'Côte du Py' 2006 Domaine Maurice Gaget France	7.25
Celler Cal Pla Tinto 2005 Priorat Spain	7.75
Château Noaillac 2004 Cru Bourgeois Médoc France	8.25
Montepulciano d'Abruzzo Colline Teramane 2005 Gran Sasso Italy	8.75
Rioja Reserva 2003 Marqués de Murrieta Spain	9.25
Pinot Nero 2006 Franz Haas, Alto Adige Italy	10.00
Chianti Classico 2006 Fontodi, Toscana Italy	11.00
Quinta do Infantado 'Reserva' 2007 Douro Portugal	13.75
Brunello di Montalcino 2004 Poggio San Polo, Toscana Italy	18.00