

Bottles

Jak's BAR

VODKA

Absolut Blue	£200.00	Grey Goose	£250.00/
Ketel One	£200.00	Magnum 1.5L	£500.00
Russian Standard	£200.00	Belvedere	£250.00/
Beluga	£350.00	Magnum 1.75L	£600.00

WHISKY

Jack Daniels	£200.00	Johnnie Walker 12 Y/O	£250.00
Makers Mark	£220.00	Johnnie Walker Gold	£380.00
Chivas Regal 12 Y/O	£250.00	Maccallan Gold	£300.00
Johnnie Walker Blue	£500.00	Maccallan 18 Y/O	£550.00
Jameson	£200.00	King George V	£1,200.00

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Beefeater	£200.00	Tanqueray	£220.00
Beefeater Pink	£200.00	Tanqueray Ten	£250.00
Hendricks	£250.00	Sipsmith	£200.00
Bombay Sapphire	£220.00	Plymouth Gin	£220.00

RUM & COGNAC

Havana Club 3 Y/O	£200.00	Ron Zacapa	£280.00
Ron Bacardi 8 Y/O	£250.00	Ron Zacapa XO	£450.00
Havana Club 7 Y/O	£220.00	Mount Gay	£200.00
Appleton VX	£220.00	Martell VSOP	£220.00

TEQUILA

Olmecca Altos Plata	£200.00	Don Julio	£250.00
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Cocktails

Jak's BAR

JAK'S REVOLUTION £12.50

Havana 3yr, raspberries, pineapple and pomegranate juices, lime juice and raspberry liqueur

PASSION FRUIT WHISKEY SMASH £12.50

Jameson / Makers Mark, mint, passion fruit and lemon

BRAMBLE £12.50

Beefeater Gin, lemon juice, sugar syrup and blackberry liqueur

BLACK BISON £12.50

Zubrowka Vodka, blackberries, lemon juice, Chambord and blackcurrant liqueur

NEW YORK SOUR £12.50

Chivas 12, fresh lemon juice, egg white, sugar and red wine

FRESCA £12.50

Mandarine and citron Vodka, strawberry and passion fruit liqueurs and syrups

THE HORSETHIEF COCKTAIL £12.50

Plymouth Gin, Antica Formula and Absinthe served over ice

STRAWBERRY CITRUS £12.50

Absolute Citron, Limoncello, strawberries, lemon juice and strawberry liqueur

WATERMELON PUNCH £13.00

Absolut Elyx, watermelon liqueur and fresh watermelon

ENGLISH ROSE CAIPIRINHA £13.00

Hendricks Gin, Cachaça, rose syrup, sweet rosehip and limes

MAN ON FIRE £12.50

Olmecca Altos Plata Tequila, fresh lime juice, agave syrup, orange liqueur, smoked salts and Ardbeg Whiskey

BITTER SPICE £12.50

Aperol, spiced rum, pink grapefruit and grapefruit tonic

GOODFELLAS £13.00

Makers Mark Bourbon, Evan Williams Honey, served on the rocks

JAK'S JULEP £13.00

Martell VSOP, lemon, peach puree and liqueur, mint

ROSE MARTINI £12.50

Absolute Vodka, rose syrup, apple and grapefruit liqueur

POMEGRANATE MARGARITA £12.50

Olmecca Altos Plata Tequila, Cointreau, agave syrup, lime and pomegranate juices

JAK'S FRESH APPLE MARTINI £12.50

Absolut Vodka or Beefeater 24 Gin, apple liqueur and fresh apple juice

THE FITZGERALD £13.50

Havana 7yr, peach liqueur, Champagne and Absinthe

ROYAL RES £13.50

Absolute Vodka, raspberries, Amaretto, lime juice, raspberry liqueur and Champagne

RUSSIAN SPRING PUNCH £13.50

Belvedere Vodka, mixed berries and fruit liqueurs, lemon juice and Champagne

A discretionary 12.5% service charge will be added to your final bill.

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Champagne & Wine

WHITE WINE

La Maglia Rosa Pinot Grigio 2017 Veneto, Italy	£6.50	£25.00
Gable View Sauvignon Blanc 2018, South Africa	£7.00	£27.00
Voltolino Gavi, Italy	£7.50	£29.00
Macon Villages Fichet 2018 Burgundy, France	£9.00	£35.00
Peth Wetz Riesling, Germany	-	£31.00
Spy Valley Sauvignon Blanc 2018 Marlborough, New Zealand	-	£32.00
Jean Biecher Gewurztraminer 2017 Alsace, France	-	£35.00
Bodegas Castro Martin Albarino Family Estate Selection 2017 Galicia, Spain	-	£36.00
Creation Viognier, South Africa	-	£38.00
Sancerre Blanc Les Pierriers Domaine Thomas 2017 Loire, France	-	£45.00
Soave Classico Monte Carbonare 2017, Italy	-	£52.00
Chablis Maison Jean Defaix 2015 Burgundy, France	-	£55.00
Chablis Grand Cru Bougros Maison Damppt 2016 Burgundy, France	-	£90.00
Meursault Cuvee Charles Maxime Latour Giraud 2017, France	-	£95.00
Puligny Montrachet 1er cru les Referts Domaine Marc Morey 2014, France	-	£135.00

175ml Glass / Bottle

CHAMPAGNE & SPARKLING

Prosecco Valdobbiadene Brut Jeio Bisol	£10.00	£40.00	£90.00
Perrier-Jouët Grand Brut NV	£12.00	£60.00	£130.00
Prosecco Jeio Rosé	-	£45.00	-
Moët et Chandon NV	-	£75.00	£180.00
Laurent-Perrier Brut NV	-	£75.00	£180.00
Perrier-Jouët Blason Rosé	-	£80.00	-
Veuve Clicquot Rosé NV	-	£110.00	-
Laurent-Perrier Rosé NV	-	£120.00	-
Perrier-Jouët Blanc de Blancs	-	£140.00	-
Perrier-Jouët Belle Epoque 2012	-	£280.00	-
Dom Perignon Vintage 2009	-	£300.00	-
Louis Roederer Cristal Vintage 2009	-	£360.00	£650.00
Krug Grande Cuvee Rosé NV	-	£400.00	-

125ml Glass / Bottle / Magnum

125ml is also available for wines served by the glass.

Please note that all wine and Champagne vintages are subject to availability.

RED WINE

Le Versant Merlot IGP d'Oc Arzens, France	£6.50	£26.00
Lorosco Reserva Cabernet Sauvignon Central Valley, Chile	£7.00	£27.00
Chateau La Gasparde Prestige, Bordeaux 2014	£8.00	£32.00
Dinastia Vivanco Rioja Crianza, Spain	£9.00	£36.00
Catena Alta Malbec 2017 Mendoza, Argentina	£10.00	£40.00
Little Eden Pinot Noir, Australia	-	£29.00
Chianti Riserva Le Piazze, Italy	-	£30.00
Zensa Primitivo 2018 Puglia, Italy Organic	-	£34.00
Cotes du Rhone 2016 Haut de Brun, Alain Jaume, France	-	£38.00
Journeys End Single Vineyard Shiraz 2015 Stellenbosch, South Africa	-	£46.00
Angelo Veglio Barolo 2015, Italy	-	£60.00
St. Emilion Grand Cru JJ, Bordeaux 2014	-	£75.00
Chateau Ormes de Pez 2013 St Estephe, France	-	£70.00
Vieux Chevalier Chateauneuf-du-Pape 2017, France	-	£80.00
Chateau La Croix, Pomerol 2007	-	£150.00
Chambolle Musigny Domaine de la Pousse d'Or 2014 Burgundy, France	-	£100.00
Chateau Talbot 2009, France	-	£150.00
Tignanello 2010 Tuscany, Italy	-	£200.00

175ml Glass / Bottle

ROSÉ WINE

Petit Papillon Grenache Rose 2017, France	£6.50	£26.00	-	-
Domaine de Bregons, Cote de Provence, France	-	£34.00	-	-
Sancerre Rose Andre Neveu 2017, France	-	£48.00	-	-
Whispering Angel Cote de Provence Rose 2018, France	-	£55.00	£100.00	£180.00

175ml Glass / Bottle / Magnum / Jeroboam

BEER Jak's Lager Draught £7.50

WATER Still / Sparkling £4.50

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