

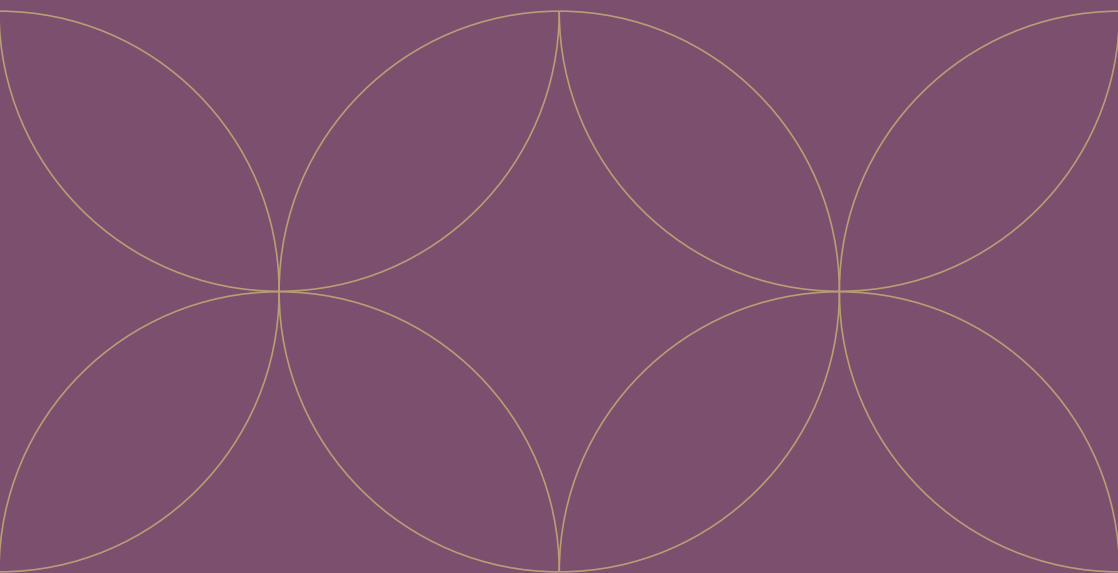
THE CHAMPAGNE BAR

AT

116

PALL MALL

BY SEARCYS



Welcome to our Champagne Bar

Behind the stunning façade of our Grade-I listed building, find this hidden gem, which has been reinvented by Searcys into a Champagne bar, offering an array of all things fizz, alongside creative cocktails, a carefully selected wine list and sustainably sourced British food menu.

Once the wine cellars of the Prince of Wales and the United Service Club, this space is now one of the most stunning Champagne bars in London. Enter through the original iron gate cellar doors to the converted cellar with vaulted ceilings, exposed brickwork, plush velvet seating, and a long wood topped bar, alongside a private dining and champagne tasting room.

The drinks menu nods to Searcys' heritage, offering a selection of various types of Champagne, as well as, our own private label range, from the renowned Maison Burtin, in Épernay.

Make it special. Make it Searcys.

CHAMPAGNE

Glass 125ml Bottle

Searcys Selected Cuvée, Brut, NV	14	75
Searcys Selected Cuvée, Rosé, Brut, NV	14.5	80
Searcys Selected Cuvée, Blanc de Blancs, Brut, NV	15	85
Searcys Selected Cuvée, Brut, NV - Magnum		149

SEARCYS TRIO

Why not indulge in our very own tasting experience?
Paired with our food menu, enjoy a tasting glass for each
type of Searcys Champagne alongside a mouthful of flavour

25 per person



Please note that whilst every effort is made to ensure the wine list is current, some vintages may vary. All prices are inclusive of VAT at the current rates. A 12.5% discretionary service charge will be added to the bill. Our wine is served in 175ml glasses, 125ml is available on request. Spirits are served in measures of 50ml, 25ml is available upon request. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens.

Please inform us of any allergen or dietary requirements.

Sparkling wine

ENGLISH SPARKLING WINE

Using the same key grape varieties (Chardonnay, Pinot Noir and Meunier) and following the same Traditional Method, English Sparkling Wine has gained reputation across the world over recent years. Originating mainly in the areas of Sussex, Kent and Surrey, their limestone chalk soils are perfect combined with this cool climate grape varieties, retaining high acidity and low sugar levels, making it a perfect combination for sparkling wine production.

We have selected below some of our favourites.

	Glass 125ml	Bottle
Searcys English Sparkling by Greyfriars, Classic Cuvée, Kent, England	13	56
Louis Pommery, Brut, NV, Hampshire, England		60
Balfour, Brut, Rosé, NV, Kent, England	16	75
Gusbourne, Blanc de Blancs, 2018, Kent, England		80

WORLD SPARKLING WINE

	Bottle
Ca'del Console, Venetto, Italy	40
Gratien & Meyer Cuvée Flame, Crémant de Loire Blanc, France	42

ALCOHOL FREE SPARKLING WINE

	Glass 125ml	Bottle
Wild Idol, White (188 kcal)	10.75	37.5
Wild Idol, Rosé (188 kcal)	10.75	37.5

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Champagne

Grandes Marques

BRUT Classic "dry" Champagne

	Glass 125ml	Half bottle	Bottle
Veuve Clicquot, Yellow Label, Brut, NV	16.5	55	108
Laurent Perrier, Brut, NV			95
R de Ruinart, Brut, NV			100
Bollinger Special Cuvée, Brut, NV			130
Krug, Grande Cuvée, Brut, NV			355

ROSÉ Fresh, crisp, red fruit flavours

Veuve Clicquot, Rosé, Brut, NV			115
Laurent-Perrier, Cuvée Rosé, Brut, NV			140
Ruinart, Rosé, Brut, NV			160

BLANC DE BLANCS 100% Chardonnay

Laurent-Perrier, Blanc de Blancs, NV			165
Ruinart, Blanc de Blancs, NV		85	170

DEMI-SEC Pairs perfectly with dessert

Laurent-Perrier Harmony, Demi-Sec, NV			98
Veuve Clicquot, Demi-Sec, NV			110

VINTAGE Grapes from one year only

Pol Roger, Vintage, 2008			120
Veuve Clicquot, Vintage, Brut, 2012			140

SPECIAL CUVÉE A precise blend of several harvest and above all of reserve wines

Veuve Clicquot, La Grande Dame, Brut, 2012			300
Laurent-Perrier, Grand Siècle No 25			320
Dom Pérignon, Brut, 2010			350
Louis Roederer, Cristal, Brut, 2009			550

MAGNUM Known to taste better than the regular size

			1.5l
Veuve Clicquot, Yellow Label, Brut, NV			210
Pol Roger, Brut, NV			220
Veuve Clicquot, Rosé, Brut, NV			240
Laurent-Perrier, Cuvée Rosé, Brut, NV			350
R de Ruinart, Brut, NV			350

Wine

WHITE

	Glass 175ml	Bottle
Flor de Lisboa Branco, Lisbon, Portugal	7.5	29
Vinho Verde, Anjos de Portugal, Quinta da Lixa, Portugal	9	34.5
Kleine Zalze Cellar, Chenin Blanc, Coastal Region, SA		36
Gavi Ca'bianca, Piemonte, Italy	9.5	40
James Bryant Hill Chardonnay, Scheid Vineyards, USA		44.5
Corralillo Riesling, Matetic, Casablanca, Chile		46
Pinot Blanc Les Iris, Mure (Organic), Alsace, France		55
Soellner Wogenrain, Organic Grüner Veltliner, Wagram, Austria	10.5	58
Sancerre, Les Chailloux, Domaine Fouassier, France		67
Chablis 1er Cru Vau Ligneau, Hamelin, Burgundy, France		72.5

ROSÉ

Côtes de Provence, Mas Fleurey, Cuvée, Provence, France	7.5	45
Whispering Angel, Rosé, Chateau d'Esclans, Provence, France		50

RED

Tremito Nero d'Avola, Sicilia, DOC, Italy	7.5	29
Malbec, Portillo, Uco Valley, Mendoza, Argentina		34
Pinotage, Simonsig, Stellenbosch, South Africa	9.5	45
Conde De Valdermar Crianza, Rioja, Spain		38
Alice Vieira de Sousa Red Reserve, Douro, Portugal	9.75	42
Beaujolais Villages, Vignes de 1951, Beaujolais, France		46
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy		50
The Crusher Pinot Noir, Wilson Vineyard, California, USA	13.5	54
Chateau Cissac, Haut-Médoc, Bordeaux, France		66
Xavier Monnot Maranges, 1er Cru, Clos de la Fussière, Burgundy, France		82

DESSERT WINE

	75ml	Bottle
La Fleur d'Or, Sauternes, Bourdeaux, France	10	50
Tokaji Szamorodni, Zsirai Winery, Hungary	12	55

PORT

	75ml	Bottle
Dow's Late Bottled Vintage Port, Portugal	6	50
Dow's Crusted Port, Portugal	6.5	60

Cocktails

SIGNATURE

116 Spritz	14.5
St. Germain, Heering cherry liqueur, Martel VS, ginger syrup, lime juice, rose syrup	
116 Bee's Knees	13
Aberfeldy 12-year-old whisky, 116 honey, orange bitters	
Pisco Sour	14
Pisco, aquafaba, lime juice, lemon juice, Angostura bitters	
Twist on The Mall	14.5
Grey Goose original, Cocchi Vermouth di Torino, Grand Marnier, Luxardo Maraschino, rose and cherry liqueur, lemon juice	
Citrus Garden	14.5
Searcys gin, Italicus Bergamot liqueur, Limoncello	

SPARKLING

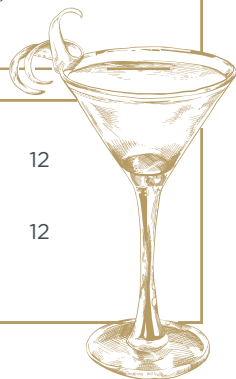
Kir Royale	14
Crème de Cassis, Champagne	
French 75	14
Gin, lemon juice, Champagne	
Hugo Spritz	13
St Germain, elderflower, mint, Prosecco, soda water, mint	
Classic Champagne Cocktail	13
Cognac, orange bitter, brown sugar, Champagne	

CLASSICS

Espresso Martini	14	Margarita	14
Vodka, coffee liqueur, espresso, vanilla		Tequila, orange liqueur, lime	
Negroni	14	Cosmopolitan	14
Campari, London Dry Gin, orange, brown sugar		Vodka, orange liqueur, cranberry juice	

Mocktails

Herbal Field	12
Seedlip Garden, sugar, aquafaba, elderflower and cucumber tonic	
Pink Spritz	12
Wild Idol Rosé, damson and cherry soda, Sicilian lemon tonic	



Spirits

VODKA

	50ml
Sapling Climate Positive Vodka 40%	8
Absolut 40%	7.5
Belvedere 40%	11
Grey Goose, La Original 40%	12
Grey Goose, La Poire 40%	12

GIN

	50ml
Searcys London Gin 40%	10
Sapling Climate Positive Gin 40%	8
Bombay Bramble 37.5%	9
Tanqueray London Dry Gin 47.3%	9.5
Hendricks 41.3%	10
Gin Mare 42.7%	11.5
Monkey 47 Schwarzwald Dry Gin 47%	12
Tanqueray 10 47.3%	12

RUM

	50ml
Searcys Rum 40%	10
Bacardi Carta Blanca 37.5%	8
Koko Khanu Cocconut	8
Bacardi Anejo Cuatro 40%	9
Angostura 1919 40%	10
El Dorado Demarara 12y 40%	12
Santa Teresa 1796 40%	12
Bacardi Gran Reserva Diez 40%	12

TEQUILA & MEZCAL

	50ml
Patron Silver 40%	12
Patron Anejo 40%	13
Quiquiriqui Mezcal Matatlan Joven 45%	10

Spirits



WHISKY

50ml

Dewar's 12 Year Old 40%	9
Glenmorangie The Original 40%	10
Ardbeg 10 Year Old Malt 46%	11
Glenfiddich 15 Year Old 40%	12.5
Craigellachie 13 Year Old Scotch Whisky 46%	13
Nikka From the Barrel 41.4%	16
Lagavulin 16 Year Old Single Malt Scotch Whisky 43%	18
Johnnie Walker Blue Label Blended Scotch Whisky 40%	40

BOURBON

50ml

Buffalo Trace 40%	9
Jack Daniel's 40%	9
Woodford Reserve 43.2%	10
Bulleit Bourbon Rye Whiskey 45%	12

COGNAC, ARMAGNAC & CALVADOS

50ml

XR Henry de Querville Calvados 40%	8
Corvoisier VS 40%	10.5
Janneau VSOP Armagnac 40%	13
Remy Martin Cognac Fine Champagne	13
Hennessy VSOP 40%	30

SHERRY

75ml

Gonzalez Byass Tio Pepe, Fino Sherry	7
Regency Medium Dry Sherry	5.5
Regency Cream Sherry	5.5

Spirits

LIQUEURS

50ml

Campari	8
Aperol	8
Martini Extra Dry	8
Martini Rosso	8
Antica Formula	8
Frangelico	8
Luxardo Limoncello	8
Luxardo Sambuca dei Cesari	8
Luxardo Maraschino	8
Kahlua	8
Baileys Irish Cream	8
Tia Maria	8
Disaronno	8
Pernod	8
Chartreuse	8
Chambord	8
Drambuie	8
Cointreau	8
Grand Marnier	8
Pimm's No. 1 Cup	8
Tosolini Grappa di Merlot	8

Non-alcoholic spirits

50ml

Seedlip Garden 104	8.5
Clean Co G (Gin alternative)	9
Clean Co T (Tequila alternative)	9

Beer & cider

DRAUGHT

	Half pint	Pint
Stella Artois Unfiltered Lager 5%	5	6
Camden Town Pale Ale 4.2%	5	6

BOTTLE

	Bottle
Toast Craft Lager 5%	5.75
Toast Pale Ale 5%	5.75
Toast IPA 5%	5.75
Peroni Nastro Azzurro (Gluten Free) 5.1%	5.75
Aspall Draught Suffolk Cyder 5.5%	5.75
Spitfire Ale 4.50%	7.55
Guinness Stout 4.2%	5.75

LOW ALCOHOL

	Bottle
Peroni Libera 0.00%	5
Big Drop Upton Craft Lager 0.5%	5
Big Drop Pine Trail Pale Ale 0.5%	5

Soft drinks

Orange & Grapefruit soda (35 kcal)	3.8	Ginger Beer (46 kcal)	3.8
Raspberry Lemonade (24 kcal)	3.8	Coca Cola (139 kcal)	3.6
Damson & Cherry Soda (23 kcal)	3.8	Diet Coke (1 kcal)	3.6

FRANKLIN & SONS TONICS AND MIXERS | 3.5

Ask our team for suggested pairings

Natural Indian Tonic (34 kcal)	Lemonade (43 kcal)
Premium Light Tonic (22 kcal)	Ginger Ale (33 kcal)
Rosemary & Black Olive Tonic (22 kcal)	Ginger Beer (46 kcal)
Elderflower & Cucumber Tonic (21 kcal)	Mandarin & Ginger Soda (21 kcal)
Sicilian Lemon Tonic (46 kcal)	Soda Water (1 kcal)

WATER

	330ml	750ml
Harrogate Spring Water Still	2.5	4.2
Harrogate Spring Water Sparkling	2.5	4.2

Nibbles

Smoked almonds (ve) (490 kcal)	4.75
Truffle and Pecorino nut mix (v) (508 kcal)	5.5
Gordal olives (ve) (89 kcal)	4.75
Truffle and Parmesan chips (v) (479 kcal)	5.75

Plates

Grilled prawns (624 kcal)	16
Saffron aioli, lemon, sourdough.	
Searcys smoked salmon (1182 kcal)	18
Pickled cucumber, whipped horseradish, seeded rye	
Antipasti plate (v) (821 kcal)	14
Grilled artichoke, courgette, feta stuffed peppers, grilled peppers	
Korean fried chicken (771 kcal)	14
Chilli, spring onion, sesame seeds	



OYSTERS

Colchester Oysters 3/6/9

Served with mignonette sauce, lemon, tabasco sauce

12/24/36 per person (13 kcal per oyster)



To share

Charcuterie (863 kcal)	24
Local London cured and smoked meats, cornichons, pickled shallot, toasted sourdough	
British cheese selection (v) (1369 kcal)	28
Artisan British cheeses, seasonal chutney, seeded crackers	

Sweet treats

Islands chocolate truffles (ve) (344 kcal)	9
Searcys chocolate is crafted using single cocoa sustainably sourced from the Caribbean	

(v) = vegetarian (ve) = vegan | Each menu items calorific value is listed per individual portion | Average adults require approximately 2,000 kcal a day | We use a wide range of ingredients in our kitchen, some of which may contain allergens | Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice | Prices are inclusive of VAT | A discretionary 12.5% service charge will be added to your bill.

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