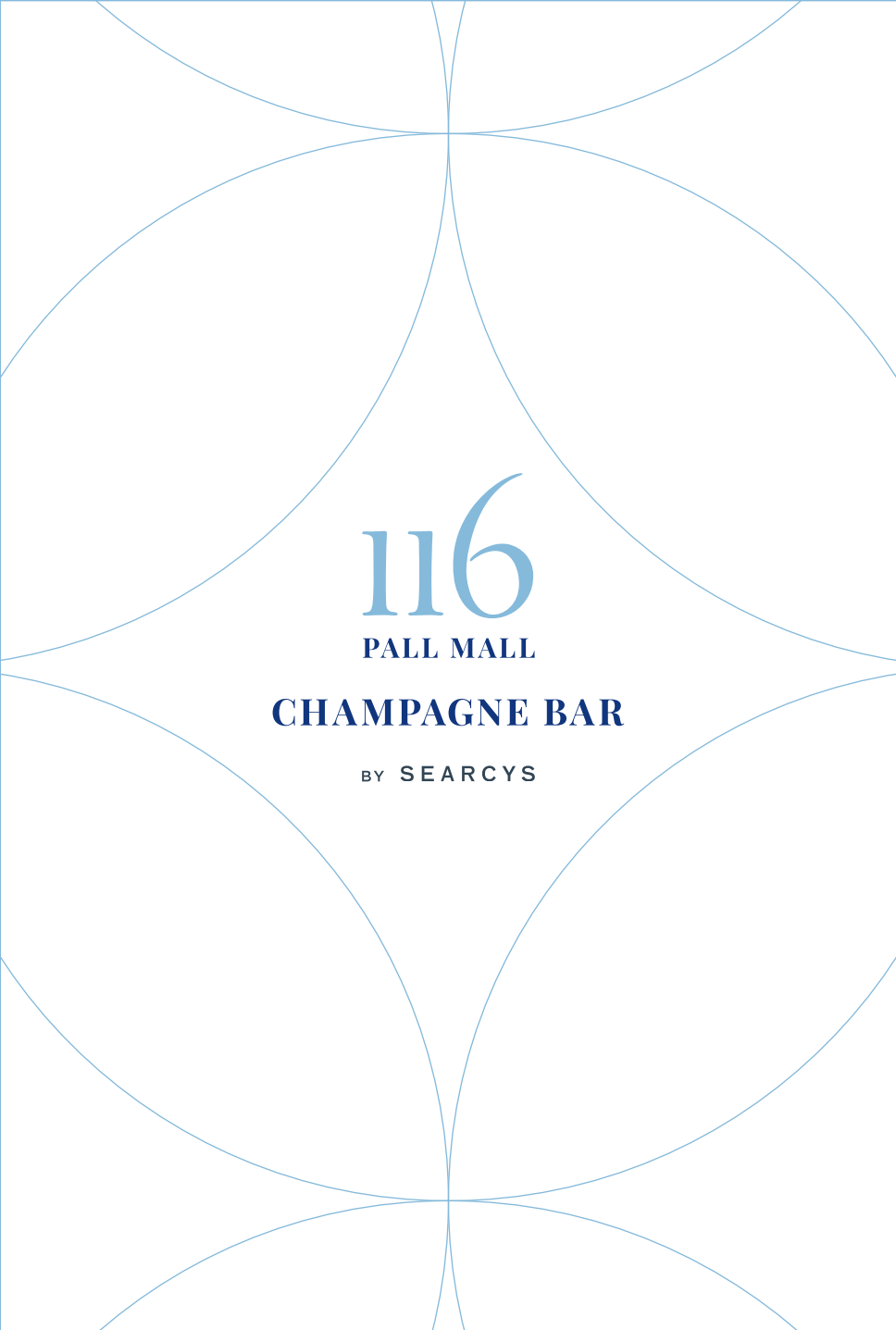




116

PALL MALL

CHAMPAGNE BAR

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.

CHAMPAGNE

	Glass 125ml	Bottle
Searcys Selected Cuvée, Brut, NV	15.00	79.00
Searcys Selected Cuvée, Rosé, Brut, NV	16.00	84.00
Searcys Selected Cuvée, Brut, NV - Magnum		155.00

TASTING TRIO

Why not indulge in our very own tasting experience? Enjoy a trio of Searcys Selected Cuvées, perfectly paired with Avruga Caviar, crème fraîche with mixed crackers.

29.50 per person / 23.00 per person without food



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	14.00	60.00
Balfour Blanc de Noirs Brut, Kent, England, 2022		80.00
Gusbourne, Blanc de Blancs, Kent, England, 2018		80.00
Balfour Brut Rosé, Kent, England, NV	18.00	85.00

WORLD SPARKLING WINE

	Bottle
Bottega Millemisatto, Venetto, Italy	42.00
Gratien & Meyer Cuvée Flamme, Crémant de Loire, France	45.00

ALCOHOL FREE SPARKLING WINE

	Glass 125ml	Bottle
Wild Idol, White (188kcal)	12.00	45.00
Wild Idol, Rosé (188kcal)		45.00

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.

CHAMPAGNE GRANDES MARQUES

BRUT

Classic “dry” Champagne

	Glass 125ml	Half bottle	Bottle
Veuve Clicquot, Yellow Label, Brut, NV		62.00	120.00
Laurent Perrier, Brut, NV	20.00		115.00
Laurent Perrier Héritage, Brut, NV			140.00
Bollinger Special Cuvée, Brut, NV			140.00
Krug, Grande Cuvée, Brut, NV			375.00

ROSÉ

Fresh, crisp, red fruit flavours

Veuve Clicquot, Rosé, Brut, NV			125.00
Bollinger, Rosé, Brut, NV			135.00
Laurent-Perrier, Cuvée Rosé, Brut, NV			150.00
Ruinart, Rosé, Brut, NV			160.00

BLANC DE BLANCS

100% Chardonnay

Perrier-Jouët, Blanc de Blancs, NV	26.00		145.00
Laurent-Perrier, Blanc de Blancs, Brut Nature, NV			165.00
Ruinart, Blanc de Blancs, NV		90.00	180.00

DEMI-SEC

Pairs perfectly with dessert

Laurent-Perrier Harmony, Demi-Sec, NV			120.00
Veuve Clicquot, Demi-Sec, NV			110.00

CHAMPAGNE GRANDES MARQUES

VINTAGE

Glass
125ml

Half
bottle

Bottle

Grapes from one year only

Veuve Clicquot, Vintage, Brut, 2016

170.00

Pol Roger, Vintage, 2018

145.00

SPECIAL CUVÉE

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

Veuve Clicquot, La Grande Dame, Brut, 2012

300.00

Laurent-Perrier, Grand Siecle No 25

350.00

Laurent-Perrier, Grand Siècle No26

350.00

Dom Pérignon, Brut, 2013

360.00

Louis Roederer, Cristal, Brut, 2014

450.00

MAGNUM

1.5l

Known to taste better than the regular size

Taittinger Brut, NV

195.00

Veuve Clicquot, Yellow Label, Brut, NV

210.00

Pol Roger, Brut, NV

280.00

Veuve Clicquot, Rosé, Brut, NV

240.00

Laurent-Perrier, Cuvée Rosé, Brut, NV

350.00

R de Ruinart, Brut, NV

350.00

Moët & Chandon Brut Impérial NV

210.00

WINE

WHITE

Glass
175ml

Bottle

Flor de Lisboa Branco, Portugal, 2023	8.50	29.00
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy, 2023	9.00	34.50
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa 2023		36.00
Vinho Verde Anjos de Portugal, Quinta da Lixa, Portugal, 2023	10.00	40.00
Gavi Ca'bianca, Piemonte, Italy, 2023		44.50
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2023		46.00
Domaine de la Foliette, Cuvee L'Origine, Muscadet sur Lie, Loire, France, 2023	12.00	55.00
WindVane Chardonnay, Carneros, Napa/Sonoma, USA, 2018	14.00	58.00
Tradition Sancerre Blanc, Daniel Chotard, Sancerre, Loire Valley, France, 2023		67.00
Chablis 1er Cru Vau Ligneau, Hamelin, Burgundy, France, 2022		72.50
Cigalus Blanc, Gérard Bertrand, Pays d'Oc, France, 2022		80.00
Kits Coty Chardonnay, Chapel Down, Kent, England, 2018		95.00

ROSÉ

Glass
175ml

Bottle

Gerard Bertrand, Gris Blanc Rosé Organic, Occitanie, France , 2023	11.00	45.00
Nanette's Rosé, Balfour, Kent, England		48.00
Whispering Angel, Rosé, Chateau d'Esclans, Provence, France, 2022		65.00

WINE

RED

	Glass 175ml	Bottle
Tremito Nero d'Avola, Sicily DOC, Italy, 2022	8.50	31.00
Good Natured Organic Shiraz, Spier, Western Cape, 2022		35.00
Kleine Rust Fair trade Pinotage Shiraz, Stellenrust, South Africa, 2022	9.50	39.00
Théodore Grasset Côtes du Rhône, Organic, Rhône Valley, France, 2023	10.00	41.00
Alice Vieira de Sousa Red Reserve, Douro, Portugal, 2021	12.00	41.00
Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie, France, 2020		44.00
Conde De Valdermar Crianza, Rioja, Spain, 2019		48.00
Catena Appellation Vista Flores Malbec, Mendoza, Argentina, 2022	14.00	48.00
Beaujolais Villages, Vignes de 1951, Lucien Lardy, France, 2022		49.00
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy, 2022		54.00
Luke's Pinot Noir, Balfour, Kent, England, 2023		61.00
Chateau Cissac, Haut-Medoc, Bordeaux, France, 2018		66.00
Gerard Bertrand Château L'Hospitalet Grand Vin Red, Languedoc, France, 2020		85.00
Xavier Monnot, Maranges 1er Cru, Clos de la Fussiere, Burgundy, France, 2022		86.00

DESSERT WINE

	Glass 75ml	Half Bottle
Finca Antigua Moscatel, La Mancha, Spain	10.00	45.00
La Fleur d'Or, Sauternes, Bourdeaux, France, 2021		47.00

PORT

	Glass 75ml	Half Bottle
Dow's Late Bottled Vintage Port, Portugal, 2017		50.00
Vieira de Sousa, NV Tawny half bottle, Portugal NV	7.00	34.00

COCKTAILS

SIGNATURE

116 Spritz	13.00
Italicus Rosolio di Bergamotto, Lillet Blanc, Prosecco & soda	
Oriental Collins	13.50
Sapling Climate Positive Gin, Szechuan pepper syrup, grapefruit juice, lemon & soda	
100 Years Wood	14.00
El Dorado 12, Diplomatico, D.O.M Benedictine, falernum, bitters	
Searcys Through Thyme	14.00
Aba Pisco, thyme syrup, Saint Germain, lime juice	
Carribean Escape	15.00
Koko Kanu, lime, Yellow Chartreuse, sugar	
Smoke & Roots	14.00
Quiquiriqui Mezcal, Suze, lemon, sugar, Foamee, ginger ale	

SPARKLING

Kir Royale	14.00
Crème de Cassis, Champagne	
Welsh 75	14.00
Cygnet Gin, lemon juice, Champagne	
Aperol Spritz	13.00
Aperol, Prosecco, soda	
Classic Champagne Cocktail	13.00
Courvoisier VS, Angostura bitters, brown sugar, Champagne	

COCKTAILS

CLASSICS

Espresso Martini Vodka, coffee liqueur, espresso,	14.00
Cosmopolitan Vodka, Cointreau, cranberry juice	13.50
Negroni Campari, London Dry Gin, Punt e Mes	14.00
Margarita Tequila, Cointreau, lime	14.00
Pisco Sour Pisco, Foamee, lime juice, sugar syrup, Chuncho bitters	14.00
Old Fashioned Wild Turkey, brown sugar, bitters, orange peel	14.00

MOCKTAILS

Coastal Sour Pentire Coastal, cranberry, lemon, sugar, foamee, maraschino syrup	12.00
Gentle Spritz Wild Idol Sparkling, orgeat, apple, lemon	12.00

SPIRITS

VODKA

50ml

Sapling Climate Positive Vodka 40%	8.00
Sipsmith Sipping Vodka 40%	10.00
Belvedere 40%	11.00
42 Below Vodka 40%	12.00

GIN

Searcys London Gin 40%	10.00
Sapling Climate Positive Gin 40%	8.00
Bombay Bramble 37.5%	9.00
Tanqueray London Dry Gin 41.3%	9.50
Hendricks 41%	10.00
Gin Mare 42.7%	12.00
Monkey 47 Schwarzwald Dry Gin 47%	15.00
Tanqueray 10 47.3%	12.00

RUM

Searcys Rum 40%	10.00
Diplomatico Reserva 40%	13.00
Koko Kanu Coconut 40%	8.00
Appleton Estate 12yo 43%	14.00
Angostura 1919 40%	13.00
El Dorado Demarara 12y 40%	14.00
Santa Teresa 1796 40%	16.00

TEQUILA & MEZCAL

Patron Silver 40%	14.00
Patron Anejo 40%	15.00
Quiquiriqui Mezcal Matatlan Joven 45%	11.00
Ocho Single Estate Blanco 40%	11.00

SPIRITS

WHISKY

50ml

Glenmorangie The Original 40%	13.00
Ardbeg 10 Year Old Malt 46%	13.00
Glenfiddich 15 Year Old 40%	14.00
Craigellachie 13 Year Old Scotch Whisky 46%	15.00
Nikka From the Barrel 51.4%	16.00
Lagavulin 16 Year Old Single Malt Scotch Whisky 43%	18.00
Johnnie Walker Blue Label Blended Scotch Whisky 40%	40.00

BOURBON

Wild Turkey 40%	9.00
Woodford Reserve 43.2%	10.00
Bulleit Rye Whiskey 45%	12.00
Rittenhouse Rye 50%	14.00

COGNAC, ARMAGNAC & CALVADOS

Henry de Querville Calvados 40%	10.00
Courvoisier VS 40%	10.00
Baron de Sigognac 10 Year Old 40%	16.00
Hennessy VSOP 40%	20.00
Rémy Martin XO Cognac Fine Champagne 40%	38.00

SPIRITS

LIQUEURS

50ml

Campari	9.00
Aperol	9.00
Frangelico	8.00
Luxardo Limoncello	8.00
Luxardo Sambuca dei Cesari	8.00
Kahlua	8.00
Baileys Irish Cream	8.00
Disaronno	8.00
Pernod	8.00
Green Chartreuse	12.00
Drambuie	8.00
Cointreau	8.00
Grand Marnier	8.00
Pimm's No. 1 Cup	8.00
Tosolini Grappa di Merlot	8.00

NON-ALCOHOLIC SPIRITS

50ml

Clean Co G (Gin alternative)	9.00
Clean Co T (Tequila alternative)	9.00
Pentire Seaward	9.00
Pentire Coastal	9.00
Pentire Adrift	9.00
Tanqueray 0%	9.00

BEER & CIDER

DRAUGHT

	Half pint	Pint
Stella Artois Unfiltered Lager 5%	4.00	6.50
Camden Town Pale Ale 4.2%	4.00	6.50

BOTTLE

	Bottle
Balfour 'Jake's Reserve' Lager 5%	6.20
Toast Craft Lager 5%	6.50
Toast Pale Ale 5%	6.50
Toast IPA 5%	6.50
Peroni Nastro Azzurro (Gluten Free) 5.1%	6.00
Aspall Draught Suffolk Cyder 5.5%	7.00
Spitfire Ale 4.50%	8.00

LOW ALCOHOL

	Bottle
Peroni Libera 0.00%	5.00
Big Drop Pine Trail Pale Ale 0.5%	6.00

SOFT DRINKS

FEVER TREE RANGE		275ml
Sparkling Raspberry Lemonade (50kcal)		4.90
Sparkling Cloudy British Apple & Garden Mint (50kcal)		4.90
Sparkling Sicilian Lemonade (50kcal)		4.90
		330ml
Coca Cola (139 kcal)		4.50
Diet Coke (1 kcal)		4.50
ChariTea Green		5.50
ChariTea Red		5.50

TONICS AND MIXERS

3.60

Ask our team for suggested pairings

200ml

Fever Tree Tonic Water (60kcal)	Fever Tree Premium Lemonade (70kcal)
Fever Tree Light Tonic (30kcal)	Fever Tree Ginger Ale (58kcal)
Fever Tree Mediterranean Tonic (68kcal)	Fever Tree Elderflower Tonic (72kcal)
Fever Tree Ginger Beer (72kcal)	Fever Tree Soda Water (1kcal)
Coca Cola (86kcal)	Diet Coke (1kcal)

WATER	330ml	750ml
	Harrogate Spring Water Still	2.50 4.20
	Harrogate Spring Water Sparkling	2.50 4.20

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 inform us of any allergen or dietary requirements. Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. (v) Vegetarian | (ve) Vegan

AVAILABLE FROM 4pm-7:30pm

NIBBLES

Chilli rice crackers (ve) (237kcal)	4.50
Smoked almonds (ve) (735kcal)	5.50
Espelette luxury nut mix (ve) (120kcal)	5.50
Gordal olives (ve) (167kcal)	5.50
Truffle and Parmesan chips (v) (479kcal)	5.75
Spaccantini breadsticks, Caesar aioli (207kcal)	3.75
Garlic and parsley flat bread (91kcal)	5.00
Ezme, halloumi and olive oil flat bread (275kcal)	5.50
Nduja, yoghurt, lemon flat bread (466kcal)	6.00
Boquerones (pickled Spanish anchovies) (68kcal)	6.50

PLATES

Wild mushroom and mozzarella arancini (v)	12.50
Tarragon aioli (242kcal)	
Buttermilk fried chicken	14.00
Barbeque, honey, mustard mayonnaise (417kcal)	
Searcys smoked salmon	15.00
Pickled cucumber, whipped horseradish, seeded rye (285kcal)	
North Atlantic crevettes	15.00
Dill and lemon mayonnaise (280kcal)	

TO SHARE

Mezze plate (ve)	15.00
Babaganoush, red pepper houmous, ezme, falafels (768kcal)	
British Charcuterie	24.00
Lake District Farms cured meats, cornichons, pickled shallots, toasted sourdough (863kcal)	
British cheese selection (v)	28.00
Artisan British cheeses, seasonal chutney, seeded crackers (1369kcal)	

SWEET TREATS

Macarons (201kcal)	8.50
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