

EAGLE BAR

UPPER EAST

A reimagined American bar, inspired by the enduring elegance of Manhattan's Upper East Side. It celebrates the ritual of classic American cocktails, and a deep reverence for exceptional spirits. Drawing on the old-world glamour of New York's most storied neighbourhood, Eagle Bar honours the legacy of America's great bars while offering a distinctly contemporary sense of occasion.

THE COCKTAIL RENAISSANCE

Under the leadership of Dale DeGroff modern cocktail culture found its compass. By reviving classic recipes, disciplined technique and a sense of occasion, the “King of Cocktails” helped spark a global renaissance in the art form of bartending, standards first refined in the Rainbow Room, New York and now embedded in bars around the world.

Eagle Bar draws from this heritage, reinterpreting its spirit with a poised confidence; where craft, elegance and occasion come together in an expression of one of the world’s great cocktail institutions.

CLASSICS

COSMOPOLITAN 25
Ketel One Vodka, Orange Liqueur, Cranberry, Lime

Born in Brooklyn at the Long Island Bar, the Cosmopolitan became a defining symbol of modern city glamour. Immortalised by figures such as Madonna and Carrie Bradshaw, this icon paved its place into today's popular culture.

FLORADORA 27
Tanqueray N° TEN Gin, Raspberry, Ginger

Named after the hit Broadway production *Florodora*, this classic captures the theatrical spirit of early New York. Popularised in the city's golden-age bars and performed just steps away from the Rockefeller Center, it is light, poised, and unmistakably made for the spotlight.

FLAME OF LOVE 27
Boatyard Vodka, Fortified Wines, Burnt Orange Oils

Created for the legendary Dean Martin, this bracingly cold, impeccably dry martini riff replaces garnish with spectacle, as ignited orange oils are expressed over the glass; an arresting flourish synonymous with Rat Pack nonchalance.

BETWEEN THE SHEETS 27
Remy VSOP Cognac, El Dorado 12yr Rum, DOM Benedictine, Lemon

A name that moves quietly through the more discreet side of cocktail culture, where indulgence is understood rather than announced. Between the Sheets remains a study in balance, restraint and enduring taste.

OLD FASHIONED 25
Sazerac Rye, Demerara Sugar, Angostura Bitters

A classic Old Fashioned, refined through the bold clarity of rye whiskey. Dry, poised, and unmistakably timeless.

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REINSPIRED

WHISKEY SMASH 25
Eagle Rare 10YR Bourbon, Lemon, Mouneyrac Pear, Mint

Originating in the mid-19th century, the Whiskey Smash fell from favour during Prohibition before its revival in the late 1990s by Dale DeGroff, who returned it to a celebration of freshness and seasonality. Here, it is reinterpreted with pears harvested at their peak.

PISCO SOUR 27
Barsol Pisco Blend, Wild Blueberry, Huacatay, Egg White

A celebration of Peru in three elements: its national spirit, a prized fruit, and huacatay, a defining herb of its cuisine. Bold in flavour and vivid in colour, it is a vibrant expression where, indeed, good things come in threes.

PEACHES & CREAM 27
Michter's Bourbon, Peach, Vanilla, Whey, Almond, Oolong Tea

All the creaminess, none of the cream. American whiskey meets ripe peach and a soft whisper of vanilla, creating a velvety texture and a finish defined by quiet indulgence.

PLANTERS PUNCH 27
Diplomatico Riserva, Three Rum Blend, Guava, Coconut

Our tropical take on a Rainbow Room classic, inspired by its elusive reference to "*exotic flavourings*." Driven by curiosity, it honours the past while confidently expressing something new.

ALGONQUIN 25
Sazerac Rye, Talisker 10, Cocchi Americano, Pineapple, Tobacco

Rooted in the dual legacy of the Algonquin name, this cocktail honours both Indigenous tradition and a storied New York institution. Inspired by the Four Sacred Medicines, sage, cedar, sweetgrass, and tobacco, it is dry, rye forward, and quietly cerebral, with a refined 1920s elegance.

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SPOTLIGHT

CELEBRATING THE HOME OF EAGLE RARE

RARE ASCENT **24**

Eagle Rare 10yr Bourbon, Manzanilla, Apple, Tarragon, Bubbles

In crafting Rare Ascent, we connect the majestic eagle perched proudly atop our building, with the distinguished character of Eagle Rare 10yr. Celebrating rarity and craftsmanship, this evokes the spirit of rising above.

FIFTH AVENUE FADE **30**

Eagle Rare 12yr, Californian Pinot Noir, Raspberry, Lemon, Egg White

A refined American twist on the classic New York Sour, a cocktail born in 19th century saloons and polished by the city's bartenders. Eagle Rare 12yr meets a silky float of raspberry-infused Pinot Noir, creating a slow, Fifth Avenue fade of bright citrus, warm oak and berry tinted elegance.

SIDE WALKS **59**

Eagle Rare 17yr, Cacao, Campari, House Vermouth Blend

Inspired by Erskine Gwynne's Parisian creation, this twist on a Boulevardier bridges old-world and American boldness. Highlighting Eagle Rare 17yr amongst a bitter-sweet expression of the cocktail's transatlantic journey.

THE CONVOCATION **40**

Eagle Rare 10yr, Eagle Rare 12yr, Eagle Rare 17yr
(25ml pours)

Indulge in a perfectly poured, curated flight showcasing Eagle Rare's signature and premium blends.

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NON-ALCOHOLIC COCKTAILS

GOLDEN SPRITZ 0% 15
Almave Ambar, Grapefruit, Ginger, Soda, Osmanthus

Pioneers of the 0% cocktail this mix of grapefruit and ginger was a mainstay at the Rainbow Room. The perfect blend of bright citrus and warming spices.

ALMOST AMERICANO 0.5% 15
Martini Bitter 0%, Martini Vibrante, Rhubarb, Soda

Engineered for all day alfresco drinking for the American palate. A bitter and bold twist on the classic aperitif that brings a hint of British charm with the addition of Yorkshire rhubarb bringing a sense of place.

EAGLE SMASH 0.5% 17
Sylva, Lemon, Mouneyrac Pear, Mint

Inspired by the Whiskey Smash but with the choice of being non-alcoholic, we showcase the season's harvest at its peak.

PLANTERS POKE 0% 17
Tropicall, Guava, Tonka, Coconut, Lime,
Exotic Flavourings

Inspired by our Planter's Punch. This one doesn't punch, it gently pokes but leaves no compromise in flavour.

BEERS 9

SOHO Lager

SOHO West Coast American Ale

Lucky Saint N/A Lager, 0.5% 8

SOFTS

Soft Drinks & Mixers 5

Juices 9

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WINES BY THE GLASS

Champagne & Sparkling	125ml/750ml
Nyetimber NV, Classic Cuvée, West Sussex, England	22 / 95
Nyetimber 2014, 1086 Prestige Cuvée, West Sussex, England	50 / 295
Pol Roger NV, Brut Réserve, Champagne, France	25 / 125
Pol Roger 2015, Cuvée Sir Winston Churchill, Champagne, France	75 / 425
Pol Roger 2018, Rosé Brut, Champagne, France	45 / 225
Billecart Salmon (<i>by magnum only</i>) NV, Rosé Brut, Champagne, France	35 / 395
Dom Pérignon 2017, Vintage Brut, Champagne, France	75 / 425
Salon 2013, Blanc de Blancs Grand Cru, Champagne, France	250 / 1500
Louis Roederer NV, Quartet, California, USA	28 / 149

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WINES BY THE GLASS

White

175ml/750ml

Christophe Mittnacht

46 / 195

2022, Riesling Grand Cru Rosacker,
Alsace, France

Les Héritiers du Comte Lafon

23 / 95

2023, Mâcon Milly Lamartine,
Burgundy, France

William Fèvre

41 / 175

2021, Chablis 1er Cru Vaillons,,
Burgundy, France

Bodegas Albamar

33 / 139

2023, Albariño Pepe Luís,
Rías Baixas, Spain

Snowden Vineyards

34 / 145

2023, Sauvignon Blanc Sunninghill,
Napa, USA

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WINES BY THE GLASS

Red

175ml/750ml

Philippe Le Hardi 52 / 220
2021, Gevrey-Chambertin,
Burgundy, France (*coravin*)

Jean Chauvenet 30 / 125
2022, Bourgogne Pinot Noir,
Burgundy, France

Reverdito 27 / 115
2020, Barolo Castagni, Piedmont, Italy

Turley 35 / 149
2021, Cedarman Zinfandel,
Napa Valley, USA

Matthiasson 54 / 229
2019, Cabernet Sauvignon,
Napa Valley, USA

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WINES BY THE GLASS

Rosé	175ml/750ml
Rumor 2025, Provence, France	23 / 110
Château Simone 2024, Palette, France	34 / 150
Arnot-Roberts 2024, California, USA	21 / 95
Sweet Wine	100ml/750ml
Château Delmond 2022, Sauternes, Bordeaux, France	19 / 95
Sandeman 20 Year Old Tawny Port, Portugal	25 / 149

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WINES BY THE BOTTLE

White	750ml
Vincent Girardin 2023, Bourgogne Blanc Terroir Noble, Burgundy, France	94
Lucie Thieblemont 2022, Chablis Village, Burgundy, France	105
Eleni & Edouard Vocoret 2022, Chablis 'Bas de Chapelot', Burgundy, France	155
Vincent Dauvissat 2007, Chablis Grand Cru Les Preuses, Burgundy, France	800
Alex Moreau 2022, Chassagne-Montrachet, Burgundy, France	275
Etienne Sauzet 2023, Puligny-Montrachet, Burgundy, France	225
Nicolas Maillet 2023, Mâcon-Verzé Le Chemin Blanc, Burgundy, France	115
Domaine Leflaive 2019, Puligny-Montrachet 1er Cru Les Pucelles, Burgundy, France	1195
Vincent Girardin 2022, Bienvenues-Bâtard-Montrachet Grand Cru, Burgundy, France	1195
Etienne Sauzet 2020, Le Montrachet Grand Cru, Burgundy, France	3995
Pierre-Yves Colin-Morey 2009, Montrachet Grand Cru, Burgundy, France	6500

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WINES BY THE BOTTLE

White	750ml
Domaine du Vieux Télégraphe 2023, Châteauneuf-du-Pape Blanc, Rhône Valley, France	195
Domaine Vacheron 2021, Sancerre Blanc Le Paradis, Loire Valley, France	180
Domaine du Pélican 2021, Savagnin Ouillé, Jura, France	125
Roagna 2021, Solea, Piedmont, Italy	279
Egon Müller 2020, Scharzhoffberger Riesling Kabinett, Mosel, Germany	395
Chateau Montelena 2022, Potter Valley Riesling, Napa Valley, California, USA	155
Ceritas 2021, Trout Gulch Chardonnay, Santa Cruz Mountains, California, USA	259
Zuccardi 2021, Poligonos San Pablo Chardonnay, Mendoza, Argentina	110
Scions of Sinai 2022, Granietsteen Single Vineyard Chenin Blanc, Stellenbosch, South Africa	140

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WINES BY THE BOTTLE

Red	750ml
Château Durfort-Vivens 2019, Le Plateau de Durfort-Vivens Margaux, Bordeaux, France	150
Château Le Crock 2017, Saint-Estèphe, Bordeaux, France	130
Château Pichon Longueville Comtesse de Lalande 2007, Pauillac 2ème Cru Classé, Bordeaux, France	470
Château Latour 1996 Pauillac 2ème Cru Classé, Bordeaux, France	1750
Petrus 2008, Pomerol, Bordeaux, France	7500
Launay-Horiot 2017, Pommard Les Perrières, Burgundy, France	185
Benjamin Leroux 2021, Volnay 1er Cru Clos de la Cave de Ducs, Burgundy, France	395
Clos du Tart 2012, Clos du Tart Grand Cru Monopole, Burgundy, France	895
Mugneret-Gibourg 2007, Clos de Vougeot Grand Cru, Burgundy, France	2495
Dujac 1996, Clos de La Roche Grand Cru, Burgundy, France	5995
Armand Rousseau 2009, Chambertin Grand Cru, Burgundy, France	12000

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WINES BY THE BOTTLE

Red	750ml
Etienne Guigal 1996, Côte-Rôtie 'La Turque', Rhône Valley, France	995
Domaine du Vieux Télégraphe 2019, Châteauneuf-du-Pape, Rhône Valley, France	195
Sandrone Luciano 2020 Barolo Le Vigne, Piedmont, Italy	275
Biondi-Santi 2016, Brunello di Montalcino Riserva, Tuscany, Italy	1475
Dominio del Águila 2020, Dominio del Águila Reserva, Ribera del Duero, Spain	195
Chateau Montelena 2017 Estate Cabernet Sauvignon, Napa Valley, USA	350
Screaming Eagle 2011 Cabernet Sauvignon, Napa Valley, California USA	4500
Shafer 2018, Hillside Select Cabernet Sauvignon, Napa Valley, USA	750
Harlan Estate 2013, Proprietary Red, Napa Valley, USA	2500
Vasse Felix 2020, Cabernet Sauvignon, Margaret River, Australia	119
Chateau Musar 2018, Musar Rouge, Bekaa Valley, Lebanon	125

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CAVIAR MAISON PETROSSIAN

Sevruga Steluga Special Reserve 50g	210
Ossetra 30 / 50g	195 / 325
Beluga Tsar Imperial 50g	528

All served with eggs, sour cream, blinis

TO SHARE

Seasonal Crudites	13
mint, coriander cream cheese dip, sumac	
Guacamole & Corn Tortilla Chips	15
crushed avocado, charred corn, ricotta salata	
Wild Sea Bass Crudo	21
fried capers, lemon, extra virgin olive oil, basil	
Courgette Fritti	14
garlic aioli, Calabrian chilli	
Hafod's Cheddar & Colston Basset Stilton,	21
Scottish heather honey, quince, pecan, poppy seed cracker	
Shaved Nebrodi Black Pig Ham	32
mostarda di Frutta, olive oil	

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SAVOURY

Louët-Feisser Oyster on the Half Shell (3pcs)	19
lemon, spiced Bloody Mary sauce	
Reuben Croquettes	14
salt beef, sauerkraut Gruyere cheese, English mustard	
BBQ Wings	14
chicken wings, BBQ sauce, coleslaw	
Crispy Layer Potato Fries	12
truffle aioli, chives	
Crispy Buttermilk Chicken	21
(Add 15g Ossetra caviar & cream +60)	
Beef Slider	19
British Wagyu beef, Appleby's Cheshire cheese, crispy bacon (Add extra slider + 9)	
Scottish Blue Lobster Roll	25
celery, cocktail sauce, crispy shallots	

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