

## EAGLE BAR

Set in the heart of a square once known as Little America, Eagle Bar tells the story of the golden age of Americana. An evocative setting inspired by a unique moment in time, subtly nostalgic yet reimagined through a contemporary lens.

## SIGNATURE COCKTAILS

### **FACE OF '66** 20

Dreamsake Daiginjo, Noilly Prat, fino sherry, gooseberry, white tea

In 1966, legendary hairdresser Leonard Lewis spent eight hours crafting a fresh look on a 16-year-old model named Lesley Hornby. When a fashion editor spotted the photograph in the window of his Grosvenor Street salon, the image – and the girl – captured the public imagination. Her cropped hair and waif-like frame earned her the moniker “Twiggy,” launching an era-defining career. This cocktail channels that same spirit with delicate and elegant flavours.

### **SPRING BREAK** 22

Boatyard Gin, Mastiha, basil, fig leaf soda

Inspired by Proscinemi, for Kore – a striking artwork by Joe Tilson housed within the hotel – this cocktail pays homage to the myth of Persephone, the goddess of Spring. In ancient Greek lore, her journey between the underworld and earth gave rise to the seasons. Spring Break tells this story through flavour.

### **PRETTY IN PINK** 22

Ketel One Vodka, lychee, jasmine, yoghurt, soda

This pastel-hued cocktail takes its cue from Mamie Eisenhower, America’s First Lady during the post-WWII era. Her fondness for a particular shade (later dubbed “First Lady Pink”) sparked a national style movement, inspiring everything from fashion to interiors.

### **HYDE IN PLAIN SIGHT** 22

Siete Misterios Doba-Yej Mezcal, hibiscus, cacao nib, chilli

With Hyde Park just beyond the western windows and winter knocking on our door, this cocktail is a nod to its summer predecessor. Hibiscus, fruits and an assortment of spices sing out in this margarita twist.

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### **THREE MARTINI LUNCH**

**35**

Seventy One Gin, fortified wines, burnt leek, white balsamic

A playful nod to the decadent business lunches of 1970s America, where three martinis were a standard midday affair. President Gerald Ford described it as “the epitome of American efficiency”, allowing you to get an “earful, bellyful and snootful at the same time.”

### **FOREVER YOUNG**

**23**

Cocchi Torino, Oloroso, banana, maple verjus, Islay Smoke

Dorian Gray, Oscar Wilde’s infamous anti-hero, once lived in Grosvenor Square and traded his soul for eternal youth. This decadent sipper channels that same obsession, blending nostalgic ingredients from your childhood...maybe not the whiskey!

### **MIDNIGHT LACE**

**25**

Michter’s Bourbon, quince, brown butter, tonka

Named after the 1960 thriller *Midnight Lace*, in which Mrs. Preston is menaced by a mysterious stalker through the misty streets of Grosvenor Square. As tension mounts and her sanity is questioned, the truth finally emerges. Rich with warm, nostalgic flavours, this cocktail is a soothing antidote to frayed nerves: elegant, comforting, and quietly assured.

### **BEACON-52**

**25**

Sazerac Rye, green coffee, sandalwood, chinotto

A bold homage to the golden eagle that crowns the hotel, sculpted from the shell of a B-52 bomber. This modern reimagining of the classic B-52 cocktail nods to Beacon, the celebrated art town in Upstate New York where the eagle was originally forged.

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## THE WINTER COLLECTION

### **PUMPKIN SPICE RAMOS** 22

Sazerac Rye Whiskey, pumpkin spice, vanilla cream, soda

A spirited homage to history, this autumnal twist on the iconic Ramos Gin Fizz trades gin for bold rye whiskey. Inspired by the legendary Andrew Jackson—whose fondness for New Orleans' vibrant cocktail culture was well known—this creation captures the season's essence while honoring a classic. Unlike its predecessor, you won't need a dozen bartenders to shake it into perfection.

### **OPPOSITES ATTRACT** 23

Tanqueray 10. Gin, Hepple Douglas Fir Vodka, vetiver, Campari

On the east-facing side of the bar sits the Italian Embassy—a fitting neighbor for this Anglo-Italian love affair. This wintry twist marries Douglas Fir pine from Northumberland with earthy vetiver, conjuring the nostalgic scent of Christmas trees and alpine forests.

### **HARDCORE** 25

Calvados, Remy Martin VSOP, spiced pear, absinthe

A nod to the Battle of Normandy and one of the region's greatest exports, Calvados. From Grosvenor Square, General Eisenhower commanded his forces for the historic D-Day offensive. This cocktail is decadent and deeply evocative, a layered tribute to heritage and history.

### **SWEATER WEATHER** (served warm) 40

Macallan 12YR Sherry Cask, brown butter brioche, long pepper

A tribute to one of America's most iconic TV shows—Saturday Night Live. Inspired by the "Bronx Beat" sketch that made sweater weather a cultural staple, this cocktail is all about comfort and flavor. Rich and warming with layered spice and smooth depth, it's as cozy as a cashmere sweater on a crisp winter's night.

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## NON-ALCOHOLIC

15

### **Presidential Pink**

Everleaf Mountain, jasmine, lychee, bubbles

### **Green Card**

Tropic All, melon, coconut, pandan

### **Looking Ahead**

Everleaf Marine, Divino Bianco, bitter aperitif, bergamot

### **Persephone**

Herb All, basil, fig leaf soda

## BEERS

9

### **SOHO Lager**

### **SOHO West Coast American Ale**

### **Lucky Saint N/A Lager**

8

## CIDER

125ML/750ML

### **Eric Bordelet Poire**

14 / 72

## SOFTS

5

### **Coca Cola/Coke Zero/Diet Coke**

### **Sprite/Double Dutch Double Lemon**

### **Double Dutch Grapefruit**

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## WINES BY THE GLASS

<b>Champagne &amp; Sparkling</b>	<b>125ml/750ml</b>
<b>Nyetimber</b> NV, Classic Cuvée, West Sussex, England	<b>22 / 95</b>
<b>Nyetimber</b> 2013, 1086 Prestige Cuvée, West Sussex, England	<b>75 / 375</b>
<b>Pol Roger</b> NV, Brut Réserve, Champagne, France	<b>25 / 125</b>
<b>Pol Roger</b> 2015, Cuvée Sir Winston Churchill, Champagne, France	<b>95 / 475</b>
<b>Pol Roger</b> 2018, Rosé Brut, Champagne, France	<b>45 / 225</b>
<b>Dom Pérignon</b> 2015, Vintage Brut, Champagne, France	<b>75 / 425</b>
<b>Louis Roeder</b> NV, Quartet, California, USA	<b>28 / 149</b>

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## WINES BY THE GLASS

White	125ml/750ml
<b>Christophe Mittnacht</b> 2022, Riesling Grand Cru Rosacker, Alsace, France	<b>35 / 195</b>
<b>Arnaud Lambert</b> 2023, Saumur Blanc Midi, Loire Valley, France	<b>19 / 95</b>
<b>Les Héritiers du Comte Lafon</b> 2023, Mâcon Milly Lamartine, Burgundy, France	<b>19 / 95</b>
<b>Benjamin Leroux</b> 2023, Bourgogne Blanc, Burgundy, France	<b>25 / 125</b>
<b>Lucie Thieblemont</b> 2022, Chablis 1er Cru Fourneaux, Burgundy, France	<b>25 / 135</b>
<b>Bodegas Albamar</b> 2021, Albariño Pepe Luís, Rías Baixas, Spain	<b>30 / 139</b>
<b>Chanin Wine Company</b> 2022, Bien Nacido Chardonnay, Santa Rita Hills, USA	<b>39 / 195</b>
<b>Leo Steen Wines</b> 2022, Peaberry Chenin Blanc, Mendocino, USA	<b>25 / 125</b>
<b>Snowden Vineyards</b> 2022, Sauvignon Blanc Sunninghill, Napa, USA	<b>35 / 145</b>

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## WINES BY THE GLASS

Red	125ml/750ml
<b>Domaine Tawse</b> 2022, Savigny 1er Cru Les Lavieres, Burgundy, France	<b>35 / 195</b>
<b>George Joillot</b> 2020, Pommard 1er Cru Les Epenots, Burgundy, France	<b>55 / 279</b>
<b>Jean Chauvenet</b> 2022, Bourgogne Pinot Noir, Burgundy, France	<b>22 / 125</b>
<b>Reverdito</b> 2019, Barolo Castagni Piedmont, Italy	<b>25 / 115</b>
<b>Casanova di Neri</b> 2018, Brunello di Montalcino, Tuscany, Italy	<b>35 / 180</b>
<b>La Rioja Alta</b> 2016, Rioja Gran Reserva Viña Arana, Rioja, Spain	<b>38 / 180</b>
<b>Turley</b> 2021, Cedarman Zinfandel, Napa Valley, USA	<b>34 / 149</b>
<b>Matthiasson</b> 2019, Cabernet Sauvignon, Napa Valley, USA	<b>49 / 229</b>
<b>Arnot-Roberts</b> 2021, Cabernet-Merlot, California, USA	<b>40 / 175</b>

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## WINES BY THE GLASS

**Rosé** 125ml/750ml

**Rumor** 19 / 75  
2024, Provence, France

**Château Simone** 34 / 175  
2024, Palette, France

**Arnot-Roberts** 21 / 95  
2024, California, USA

**Sweet Wine** 100ml/750ml

**Château Delmond** 19 / 95  
2022, Sauternes, Bordeaux, France

**Sandeman** 25 / 149  
20-Year Old Tawny Port, Portugal

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## WINES BY THE BOTTLE

White	750ml
<b>Vincent Girardin</b> 2021, Bourgogne Blanc Terroir Noble, Burgundy, France	<b>94</b>
<b>Lucie Thieblemont</b> 2022, Chablis Village, Burgundy, France	<b>105</b>
<b>Eleni &amp; Edouard Vocoret</b> 2022, Chablis 'Bas de Chapelot', Burgundy, France	<b>155</b>
<b>Vincent Dauvissat</b> 2007, Chablis Grand Cru Les Preuses, Burgundy, France	<b>800</b>
<b>Alex Moreau</b> 2022, Chassagne-Montrachet, Burgundy, France	<b>275</b>
<b>Etienne Sauzet</b> 2023, Puligny-Montrachet, Burgundy, France	<b>225</b>
<b>Nicolas Maillet</b> 2023, Mâcon-Verzé Le Chemin Blanc, Burgundy, France	<b>115</b>
<b>Domaine Leflaive</b> 2019, Puligny-Montrachet 1er Cru Les Pucelles, Burgundy, France	<b>1195</b>
<b>Vincent Girardin</b> 2022, Bienvenues-Bâtard-Montrachet Grand Cru, Burgundy, France	<b>1195</b>
<b>Etienne Sauzet</b> 2020, Le Montrachet Grand Cru, Burgundy, France	<b>3995</b>
<b>Pierre-Yves Colin-Morey</b> 2009, Montrachet Grand Cru, Burgundy, France	<b>6500</b>

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## WINES BY THE BOTTLE

White	750ml
<b>Domaine du Vieux Télégraphe</b> 2023, Châteauneuf-du-Pape Blanc, Rhône Valley, France	<b>195</b>
<b>Domaine Vacheron</b> 2021, Sancerre Blanc Le Paradis, Loire Valley, France	<b>180</b>
<b>Domaine du Pélican</b> 2021, Savagnin Ouillé, Jura, France	<b>125</b>
<b>Roagna</b> 2021, Solea, Piedmont, Italy	<b>279</b>
<b>Egon Müller</b> 2020, Scharzhoffberger Riesling Kabinett, Mosel, Germany	<b>295</b>
<b>Chateau Montelena</b> 2022, Potter Valley Riesling, Napa Valley, California, USA	<b>155</b>
<b>Flâneur</b> 2023, La Belle Promenade Aligoté, Willamette Valley, Oregon, USA	<b>129</b>
<b>Ceritas</b> 2021, Trout Gulch Chardonnay, Santa Cruz Mountains, California, USA	<b>259</b>
<b>Zuccardi</b> 2021, Polígonos San Pablo Chardonnay, Mendoza, Argentina	<b>110</b>
<b>Scions of Sinai</b> 2022, Granietsteen Single Vineyard Chenin Blanc, Stellenbosch, South Africa	<b>140</b>

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## WINES BY THE BOTTLE

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

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## WINES BY THE BOTTLE

Red	750ml
<b>Patrick Jasmin</b> 2021, Côte-Rôtie 'La Giroflarie', Rhône Valley, France	175
<b>Etienne Guigal</b> 1996, Côte-Rôtie 'La Turque', Rhône Valley, France	995
<b>Domaine du Vieux Télégraphe</b> 2019, Châteauneuf-du-Pape, Rhône Valley, France	195
<b>Sandrone Luciano</b> 2020 Barolo Le Vigne, Piedmont, Italy	275
<b>Biondi-Santi</b> 2016, Brunello di Montalcino Riserva, Tuscany, Italy	1475
<b>Dominio del Águila</b> 2020, Dominio del Águila Reserva, Ribera del Duero, Spain	195
<b>Chateau Montelena</b> 2017 Estate Cabernet Sauvignon, Napa Valley, USA	350
<b>Shafer</b> 2018, Hillside Select Cabernet Sauvignon, Napa Valley, USA	750
<b>Harlan Estate</b> 2013, Proprietary Red, Napa Valley, USA	2500
<b>Vasse Felix</b> 2020, Cabernet Sauvignon, Margaret River, Australia	119
<b>Chateau Musar</b> 2018, Musar Rouge, Bekaa Valley, Lebanon	125

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