



HAPPY HOUR AT E&O BAR

Monday - Friday 3pm - 6pm

Buy two of the same happy hour cocktails for £15
50% off dim sum below

HAPPY HOUR COCKTAILS

<i>passion fruit martini</i> finlandia vodka, passion fruit puree, lime juice, sugar syrup 12.00	<i>mandarin spritz</i> mandarin napoleon liquor, soda water, prosecco 13.00	<i>americano negroni</i> punt&mes vermouth, campari, soda water 12.00
<i>elderflower daiquiri</i> bacardi carta blanca, lime juice, elderflower cordial 12.00	<i>gin smash</i> tanqueray gin, basil syrup, lime juice, tonic water 12.00	<i>tanqueray & tonic</i> 12.00 <i>finlandia & tonic</i> 12.00

BAR FOOD

<i>edamame, kimchi butter</i> 5.00	<i>pork char siu buns, cherry hoisin</i> 10.00	<i>chicken/vegetable gyoza, korean chilli sauce</i> 9.00
<i>prawn & chive dumpling</i> (contains pork) 10.00	<i>chilli salt squid, adjud sauce</i> 10.50	<i>sweet soy marinated chicken yakitori, togarashi, goma</i> 9.00
<i>chicken san choi bau, chilli peanuts, crispy shallots, beansprouts, mint & coriander</i> 15.00	<i>confit duck & cucumber spring rolls</i> 10.00	<i>chopped salad sambal chicken or prawns</i> 10.50 / 12.50

*If you have any allergies or dietary requirements, please speak to a member of staff.
Discretionary service charge of 12.5% will be added to all bills.*

WHISKEY / WHISKY

	<i>50ml</i>
<i>auchentoshan 3 wood</i>	11.00
<i>bulleit</i>	12.00
<i>buffalo trace</i>	10.00
<i>chivas regal</i>	10.00
<i>dalmore 18yr</i>	20.00
<i>dalmore king alexander</i>	25.00
<i>bowmore 15yr</i>	14.00
<i>eagle rare 17yr</i>	20.00
<i>elijah craig</i>	12.00
<i>gentleman jack</i>	11.00
<i>glenkinchie</i>	10.00
<i>jack daniels</i>	9.50
<i>jack daniels single barrel</i>	14.00
<i>jameson</i>	10.00
<i>johnnie walker black label</i>	11.00
<i>johnnie walker blue label</i>	35.00
<i>lagavulin 16yr</i>	16.00
<i>laphroaig 10yr</i>	12.00
<i>makers mark</i>	10.00
<i>makers 46</i>	12.00
<i>jim beam rye</i>	10.00
<i>highland park 12yr</i>	12.00
<i>nikka barrel</i>	12.00
<i>oban</i>	12.00
<i>suntory hakushu 12yr</i>	15.00
<i>talisker</i>	14.00
<i>whistle pig rye</i>	11.00
<i>woodford reserve</i>	12.00
<i>woodford reserve double oak</i>	20.00
<i>yamazaki 12yr</i>	23.00
<i>yamazaki 18yr</i>	50.00

** All spirits are available in 25 ml*

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GIN

	<i>50ml</i>
<i>aviation</i>	11.00
<i>bombay sapphire</i>	9.00
<i>elephant gin</i>	14.00
<i>gin mare</i>	14.00
<i>hendricks</i>	11.00
<i>jensen old tom</i>	10.00
<i>lantic</i>	12.00
<i>monkey 47</i>	14.00
<i>no 3</i>	14.00
<i>opihr</i>	10.00
<i>oxley</i>	13.00
<i>pink pepper</i>	13.50
<i>portobello</i>	12.00
<i>portofino</i>	12.00
<i>roku</i>	14.00
<i>salcombe gin rose</i>	11.00
<i>sipsmith</i>	10.00
<i>star of bombay</i>	11.00
<i>tanqueray 10</i>	13.00
<i>tanqueray</i>	10.00

TEQUILA

	<i>50ml</i>
<i>arette reposado</i>	11.00
<i>casamigos blanco</i>	13.00
<i>casamigos anejo</i>	15.00
<i>don julio blanco</i>	11.00
<i>don julio reposado</i>	12.00
<i>don julio anejo</i>	13.00
<i>el jimador blanco</i>	10.00
<i>el jimador reposado</i>	11.00
<i>ortaleza blanco</i>	15.00
<i>herradura plata</i>	10.00
<i>herradura reposado</i>	13.00
<i>herradura anejo</i>	15.00
<i>patron silver</i>	14.00
<i>patron reposado</i>	15.00
<i>patron anejo</i>	16.00
<i>quirquiriqui mezcal</i>	12.00

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COCKTAILS

thyme's up

konik's tail vodka, aperol, thyme syrup, soda water
12.00

sakerinha

karatamba sake, umeshu sake, lime, brown sugar
12.00

berry choc

tanqueray gin, st. germain liqueur, crème de cacao,
strawberry purée, lemon juice
12.00

hemming ray

tanqueray gin, luxardo maraschino liqueur, crème de
framboise, grapefruit juice, lemon bitters
12.00

four different ways

bacardi 4 rum, velvet falernum, cointreau, chocolate
bitters, lime juice, sugar syrup
12.00

the riddler

tanqueray gin, peppermint syrup, lime juice
14.00

darker sooner

bulleit bourbon, punt&mes vermouth, d.o.m bénédictine,
peychaud bitters
14.00

lychee colada

hakutsuru sake, finlandia vodka, coco lópez,
lime juice, passion fruit syrup, lychee juice
12.00

mata mata

quiquiriqui mezcal, cointreau, fresh orange juice,
cinnamon syrup, lime juice
15.00

chilli cucumber margarita

el jimador reposado, cucumber slices,
red bird's eye chilli, lime juice, triple sec
12.00

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BEER

	<i>½ pint</i>	<i>pint</i>
<i>draft</i>		
kirin ichiban	3.50	7.00
<i>bottle</i>		
asahi		6.00
sol		6.00

CIDER

Aspall		6.00
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NON ALCOHOLIC DRINKS

eastern passion

passion fruit, pineapple, saffron, mint, raspberry
4.50

lychee fizz

lychee, lemon, cucumber,
mint, soda
4.50

virgin mojito

fresh mint, lime, apple, soda
4.50

NON - ALCOHOLIC APERITIF

seedlip apple highball

seedlip garden 108, apple juice, maple syrup, lemon juice, soda
12.00

seedlip nogroni

seedlip spice 94, aecorn bitter, aecorn aromatic
12.00

seedlip garden 108 / seedlip spice 94 & tonic

10.00

crodino aperitif

aromatic, bittersweet aperitif with orange flavour
5.50

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RUM

	<i>50ml</i>
<i>angostura 1919</i>	13.00
<i>appleton reserve 8yo</i>	9.00
<i>appleton estate signature blend</i>	10.00
<i>appleton estate 12yo</i>	11.00
<i>appleton estate 21 yo</i>	30.00
<i>bacardi carta blanca</i>	10.00
<i>bacardi carta negra</i>	10.00
<i>bacardi cuatro</i>	10.00
<i>bacardi 8yo</i>	10.00
<i>diplomatico reserva</i>	12.00
<i>el dorado 15yo</i>	14.00
<i>goslings black seal</i>	11.00
<i>havana 7yo</i>	10.00
<i>koko kanu</i>	10.00
<i>kraken</i>	10.00
<i>plantation 5yo</i>	9.00
<i>pampero anniversary</i>	15.00
<i>pusser's navy rum</i>	16.00
<i>wray & nephew</i>	10.00
<i>zacapa 23 yo</i>	18.00
<i>zacapa xo</i>	50.00

VODKA

	<i>50ml</i>
<i>babicka</i>	10.00
<i>belvedere</i>	12.00
<i>finlandia</i>	10.00
<i>grey goose citron</i>	11.00
<i>grey goose l'orange</i>	11.00
<i>grey goose original</i>	11.00
<i>konik's tail</i>	11.00
<i>stolichnaya elite</i>	14.00
<i>tito's</i>	10.00
<i>zubrowka</i>	10.00

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SAKE 200ml bottle

JAPANESE LIQUEURS

Suitable for aperitifs, these liqueurs are made from Yuzu and Umeshu fruits

nakashima yuzushu (lemon) 50ml 5.50
ozeki kanjyuku umeshu (plum) 50ml 5.50

NIGORI

Nigori (meaning cloudy) contains some of the solid rice particles used during the sake brewing process, making the sake sweeter and more dense. Best served chilled
sayuri junmai (300ml) 25.00

HONJOZO

Honjozo has a small amount of distilled pure alcohol added to smoothen & lighten the flavour. Best served at room temperature or warm

ozeki karatamba (720ml) 15.00 45.00

JUNMAI

Refers to pure sake, no extra ingredients or brewers' alcohol added.
Enjoy chilled or room temperature

choryo shuzo sawa sawa sparkling (250ml) 15.00
echigo koshi no happo (300ml) 20.00
hakutsuru namachozoushu (300ml) 15.00

JUNMAI GINJO/JUNMAI DAIGINJO*

This sake is much more delicate, lighter but with a more complex flavour profile than the above. The rice has had the outer 40%-50% of the grains polished away, making a superior sake. Best enjoyed chilled

tamano hikari super premium (500ml)* 50.00
takasago taisetsu junmai ginjo (300ml) 25.00

BRANDY 50ml

armagnac 10yr 8.50
armagnac 20yr 16.00
hennesy xo 35.00
isabel regina 10.50
courvoisier xo 30.00

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FIZZ	<i>125ml</i>	<i>bottle</i>	<i>magnum</i>
<i>n.v. prosecco extra dry biologico valdobbiadene superiore</i>	8.00	42.00	
<i>n.v. billecourt brut</i>	15.00	80.00	140.00
<i>n.v. billecourt-salmon rose</i>		100.00	
<i>n.v. bollinger</i>		110.00	
<i>2012 pol roger</i>		130.00	
<i>2010 dom perignon</i>		200.00	

WINE BY THE GLASS

	<i>175ml</i>	<i>250ml</i>
<i>White</i>		
<i>2020 les boules, blanc, vin de france</i>	7.00	9.50
<i>2020 andrea di pec, pinot grigio, venezia, italy</i>	8.00	11.00
<i>2020 gerard bertrand, picpoul de pinet, france</i>	10.00	13.00
<i>2020 saint clair, sauvignon blanc, new zealand</i>	11.00	15.00
<i>2019 domaine botti, saint veran, burgundy, france</i>	11.00	15.00
<i>2019 michele chiaro, gavi di gavi, piedmont, italy</i>	12.00	16.00
<i>Rose</i>		
<i>2020 chateau de l'aumerade, cotes de provence, france</i>	9.50	14.00
<i>2021 whispering angel, chateau d'esclans, provence, france</i>	13.75	18.50
<i>Red</i>		
<i>2020 les boules, red, vin de france</i>	7.00	9.50
<i>2020 san marzano, il pumo, primitivo, italy</i>	7.50	10.00
<i>2019 dona paula, malbec, argentina</i>	8.00	10.00
<i>2017 bodegas martínez, lanzado, rioja, spain</i>	9.00	12.00
<i>2018 saint clair, tuatara bay pinot noir, new zealand</i>	11.00	14.50
<i>2017 larry cherubino, mid of everywhere shiraz, aus</i>	11.50	15.50

**All glasses of wine are available in 125ml*

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WHITE

<i>crisp & fresh</i>	750ml
2020 les boules, blanc, vin de france	27.00
2020 andrea di pec, pinot grigio venezia, italy	32.00
2020 mesta, organic verdejo, spain	34.00
2020 gerard bertrand, picpoul de pinet, france	38.00
2020 domaine de la villaudiere, sancerre, loire, france	48.00
2020 chateau de tracy, pouilly-fume, loire, france	65.00

<i>aromatic & fruity</i>	750ml
2021 vina edmara, viognier, chile	27.00
2020 saint clair, sauvignon blanc, new zealand	42.00
2020 weingut rabl, gruner veltliner langenlois, kamptal, austria	43.00
2019 dopff au moulin, gewurztraminer, alsace, france	44.00
2020 schloss johannisberg, riesling qba yellow seal, germany	55.00
2020 gaia wines, wild ferment assyrtiko, santorini, greece	60.00
2019 tramin, nussbaumer gewurztraminer, italy	65.00

<i>rich & rounded</i>	750ml
2021 ernst gouws & co, chenin blanc, western cape, south africa	32.00
2019 domaine botti, saint veran, burgundy, france	44.00
2020 larry cherubino, hen & chicken chardonnay, australia	44.00
2019 michele chiaro, gavi de gavi, roverto, piedmont, italy	46.00
2020 poderi parpinello, vermentino di sardinia, italy	44.00
2020 ktima gerovassiliou, chardonnay, greece	45.00
2019 raymond vineyards, chardonnay, california, usa	50.00
2019 domaine jean goulley, chablis, france	55.00
2020 domaine courbis, saint joseph blanc, rhone, france	60.00
2018 domaine rene monnier, meursault le limozin, france	100.00
2017 domaine georges vernay, condrieu terraces de l'empire, france	140.00

ROSE

	750ml
2020 gerard bertrand, 6eme rose languedoc roussillon, france	28.00
2020 chateau de l'aumerade cotes de provence, france	41.00
2021 whispering angel, chateau d'esclans, provence, france	55.00

DESSERT

	375ml
2008 domaine de coyeux, muscat de beaumes de venise, france	32.00
2015 quady, essensia orange muscat, usa	39.00
2014 chateau de sudiraut, castelnaud de saudiraut sauternes, france	42.00
2016 saint clair, awatere reserve noble reisling, nz	45.00

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RED

<i>light & fruity</i>	750ml
2020 mesta, organic garnacha, <i>spain</i>	27.00
2016 swartland winery, limited release mourvedre, <i>south africa</i>	32.00
2020 saint clair, tuatara bay pinot noir, <i>new zealand</i>	40.00
2019 chateau de grand pre, fleurie, <i>france</i>	42.00
2018 lockwood vineyard, monterey pinot noir, <i>california, usa</i>	54.00
2016 michele chiaro, barolo, tortoniano, <i>piedmont, italy</i>	95.00
<i>soft & mellow</i>	750ml
2020 les boules, vin de france	27.00
2020 dona paula, malbec, <i>argentina</i>	29.00
2017 bove, avegiano montepulciano d'abruzzo, <i>italy</i>	30.00
2017 bodegas martinez laorden, rioja lanzado crianza, <i>spain</i>	34.00
2015 chateau lestrille capmartin, bordeaux superieur, <i>france</i>	36.00
2017 ondarre, rioja reserva, <i>spain</i>	38.00
2018 lake breeze, bull ant cabernet merlot, <i>australia</i>	40.00
2017 perez cruz, carmenere limited edition, <i>chile</i>	46.00
2018 umberto cesari, sangiovese di romagna, <i>italy</i>	48.00
2017 fox gordon, dark prince nero d'avola, <i>australia</i>	49.00
2014 gerard bertrand, chateau le sauvageonne pica broca, <i>france</i>	50.00
2014 tandem, macula, cabernet sauvignon merlot, <i>spain</i>	50.00
2017 castello vicchiomaggio, chianti classic riserva, <i>italy</i>	54.00
2017 carpineto, vino nobile di montepulciano riserva, <i>italy</i>	56.00
2019 saint clair, doctors creek block 14 pinot noir, <i>new zealand</i>	58.00
<i>spicy & robust</i>	750ml
2020 san marzano, primitivo il pumo, <i>italy</i>	28.00
2018 berton vineyard, coonawarra cabernet sauvignon, <i>aus</i>	42.00
2018 alpha estate, xinomavro hedgehog single vinyard, <i>greece</i>	44.00
2018 larry cherubino, ad hoc middle of everywhere shiraz, <i>aus</i>	45.00
2020 the apple doesn't fall far from the tree malbec, <i>argentina</i>	50.00
2014 kayra, versus okuzgozu, <i>turkey</i>	66.00
2018 domaine de la solitude, chateaneuf du pape, <i>france</i>	75.00
2014 pauillac, chateau batailly, <i>france</i>	130.00
2012 domaine georges vernay, cote rotie maison rouge, <i>france</i>	220.00

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