



WINE LIST

GLS BTL

BUBBLES

- Blanc De Blanc, JP Chenet, France** Split 7
- Prosecco Rose, Maschio, Italy** Split 8
- Prosecco, Bocelli, Italy** Split 9.75
Subtle flower and fruit aromas that make the palate deliciously light.
- Martinelli's Sparkling Apple Cider** Split 4.50
**nonalcoholic*
- Sparkling Rose, Luc Belair, France 375 Ml (4 GlS +)** 39
Aromas of strawberry, blackcurrant, & a final liqueur de dosage addition of 100% syrah.
- Brut, Luc Belair, France** 70
Aromas of white flowers, fruit-forward peach, grapefruit, & lemon with a crisp finish.
- Champagne, Veuve Cliquot** 95

WINES

- Chardonnay, House** 6
- Pinot Grigio, House** 7
- Chardonnay, Kendall-Jackson Vintner's Reserve** .. 9 36
Aged in small oak barrels with a light buttery flavor and hints of peach and mango.
- Sauvignon Blanc, Giesen, Marlborough, New Zealand** ... 8 31
Organic and sustainable, zesty and vibrant, with a base of rich tropical fruit, kaffir lime, lemon grass, and herb aromas.
- Riesling, North By Northwest, Horsehaven, Wa** 9 35
Fresh peach, pineapple, orange blossom, and hints of wild rose petals.
- Pinot Noir Rose, Acrobat Winery, Oregon** 10 39
Organic grapes (non certified), fresh citrus while spice and floral notes give a smooth and clean finish.
- Cabernet, House** 6
- Pinot Noir, Five Rivers Winery, California** 8 31
Wild strawberries, tangy bright cherries, and hibiscus nectar.
- Lodi Red, Bearitage, Haraszthy Cellars, CA** 8 31
Blended using Zinfandel, Syrah, and Petite Sirah, medium bodied, with abundant fruit flavors and aromas reminiscent of cherries, plums and blackberries.
- Malbec, Valentin, Bianci, Argentina** 9 35
Valentin Bianchi's Malbec boasts of a nose filled with plum jam and figs, combined with vanilla, toasted and spicy notes, due to the wine's ageing in oak barrels.



THE CHATSWORTH SIGNATURE COCKTAILS \$11

The Royal Navy

Diplomatico Mantuano, Pusser's Rum, Giffard Orgeat, Banana Du Brasil, lemon and Angostura Bitters. Garnished with mint and British flag.

Covent Garden

Langley's Gin, Hendrick's Gin, Bonita Peach Tea syrup, Pamplemousse, lime, and Peychaud bitters.

American Woman at The Savoy

St. Augustine Vodka, Giffard's Crème de Mure, Berry White Tea syrup, lime, and Bittermens Grapefruit. Garnished with a mint sprig.

Octopussy

Prosecco, Bonita Peach Tea Syrup, Aperol, and lemon. Garnished with an orange wheel.

Southampton Port

Old Forrester Bourbon, Amaro Montenegro, Grai't Amaro Di Bonollo, Blueberry Black syrup, Chocolate Mole bitters, and garnished with an orange twist.

Is it Pimm's O'Clock?

Pimm's No. 1, Plymouth Gin, Clement Cane syrup, Ginger Turmeric syrup, lemon, and Barrel Aged bitters.

St. Augustine Negroni

St. Augustine Barrel Aged Gin, Yellow Chartreuse, St. George Bruto Americano, Cocchi Americano, with a lemon twist.

SIGNATURE GIN COCKTAILS \$10

Notting Hill Botanical Garden

Uncle Val's Botanical Gin, St. Germaine, Peach Tumeric Tea Syrup, lemon, lime, muddled cucumber and basil, with a splash of soda water.

Last Duke of Manchester

Uncle Val's Restorative Gin, Green Chartreuse, Giffard's Crème de Mure, Berry White Tea Syrup, lime, and soda water.

Harrods on the Holidays

St. George Rye, Fever Tree Elder Flower Tonic, muddled strawberries and basil. Garnished with berries.

The Mayqueen

St. George Botanivore Gin, Yellow Chartreuse, organic honey, lemon, and rosemary.

Please Drink Responsibly



Happy Hour

Mon-Fri 3-6pm

Industry

Mon-Sun 10-close

Add \$2 to prices below if not Happy Hour

Gin and Tonic OR Vodka and Tonic \$6

VTC \$6 Polish Wodka Vodka, cherry syrup, and tonic.

Oxford Comma \$5 Prosecco, watermelon, lime, and mint served straight up in a coupe glass.

Seasonal Sangria \$6

Queen's Spritzer \$7 Prosecco, muddled strawberries, and a splash of orange juice. Add a donut on top \$2.

The Ritz on Picadilly Spritz \$8 Prosecco, Lillet Rosé, lemon, and simple syrup.

Margarita \$6 House Tequila, Bauchant, lime, & agave.

Maidenhead Margarita (Top Shelf) \$10 Forteleza Blanco, Bauchant, lime, and agave.

"Mind the Gap" \$8 House Mezcal, Ancho Reyes Chile, Orgeat, lemon, Peychaud's Bitters, served straight up.

Royal Caipirina \$7 St. Augustine Rum, lime, simple syrup, and Giffard liqueur.

Mojito \$7 Diplomatico Blanco, lime juice, simple syrup, muddled mint, and soda water.

Floridita \$9 Mojito above with Prosecco.

Hemingway Daiquiri \$7 Diplomatico Blanco, grapefruit, lime, Luxardo Maraschino and orange flower blossom water.

English Tea Infused Rum Daiquiri \$6 Diplomatico Blanco Tea Infused Rum, lime, simple syrup, and Angostura bitters.

Old Fashioned \$7 Four Roses Bourbon, simple syrup, Angostura bitters, and an orange peel.

Chatsworth Old Fashioned \$9 Chicken Cock Whiskey, Montenegro, Berry White Tea Syrup, and Angostura Bitters

Manhattan \$7 Cask & Crew Rye Whiskey, Berto Vermouth, and Bauchant. Garnished with a cherry.

Bloody Mary \$7 Polish Wodka Vodka & House Bloody Mary mix. Add a donut on top \$2. Add bacon \$1.