

THE TERRACE BAR

The Bar Team welcomes you
to the renowned
Terrace Bar at
The Chesterfield Mayfair Hotel

We invite you to sit back and relax

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Chesterfield Gin and Tonic Experience



Our resident mixologists will guide you through an innovative and exciting gin and tonic tour. We have created 4 sensational tasting menus where you will have the opportunity to sample selected gins ranging from dry, citrus to spiced accompanied by different and complementary tonic water pairings

Tasting No. 1

£ 30

SAVOURY: Berkeley Square and Fever Tree tonic with lavender

CITRUS: Beefeater and Fever Tree tonic with cardamom

SWEET: Plymouth sloe gin

Tasting No. 2

£ 33

SMOOTH: Plymouth and 1724 tonic with lime wedge

FLORAL: Portobello Road and Schweppes tonic with hibiscus

SPICED: Williams Chase and Fever Tree Mediterranean tonic
with a slice of apple

Tasting No. 3

£ 34

CITRUS: Sipsmith and Fever Tree tonic with lemon twist

FLORAL: Bloom and 1724 tonic with orange twist

SAVOURY: Gin Mare and Fever Tree Mediterranean tonic
with pink pepper

Premium Tasting

£ 35

DRY: No 3 and Fentiman's tonic with edible flowers & grapefruit

FLORAL: Martin Miller's and Fever Tree Mediterranean tonic
with strawberry and crushed pepper

SPICED: Monkey 47 and 1724 tonic with juniper berries

Tasting menu gin served in 30ml measures

Gin and Tonic Combinations

Dry

Tanqueray and Fever Tree tonic with lemon twist	£ 12
Bombay Dry and Fever Tree tonic with juniper	£ 13
No 3 and Fentiman's tonic with edible flowers & grapefruit	£ 15

Citrus

Beefeater and Fentiman's tonic with lemon twist	£ 13
Sipsmith and Fever Tree tonic with lemon twist	£ 14
Elephant Gin and Franklin & Sons tonic with grapefruit twist	£ 14
Tanqueray 10 and 1724 tonic with lime wedge	£ 15
Copper head and Fever Tree Mediterranean tonic With lemon twist	£ 17

Savoury

Berkeley Square and Fever Tree tonic with lavender	£ 14
Gin Mare and Fever Tree Mediterranean tonic with pink pepper	£ 15
Fisher's and Fever Tree tonic with olive and rosemary	£ 18

Sweet

Hayman's Old Tom straight up	£ 12
Plymouth sloe gin straight up	£ 13

Floral

Bombay Sapphire and Fever Tree tonic with raspberries	£ 13
Hendrick's and Fentiman's tonic with cucumber	£ 13
Martin Miller's and Fever Tree Mediterranean tonic with strawberry & crushed pepper	£ 13
Portobello Road and Schweppes tonic with hibiscus	£ 13
Beefeater 24 and 1724 tonic with chilli pepper	£ 14
Bloom and 1724 tonic with orange twist	£ 14
Brockmans and Fever Tree Mediterranean tonic with pink grapefruit and blueberries	£ 14

Smooth

Plymouth and 1724 tonic with lemon twist	£ 13
Edward Warner and 1724 tonic with lime and cinnamon powder	£ 15
No 209 and Fever Tree Mediterranean tonic with grapefruit twist and crushed pepper	£ 17

Spice

William Chase and Fever Tree Mediterranean tonic with a slice of apple	£ 14
Monkey 47 and 1724 tonic with juniper berries	£ 19

Signature Cocktails

£ 16

Lychee Martini

Absolut Blue vodka shaken with lychee liqueur, lime juice, cranberry juice and sugar, garnished with a fresh lychee

Chesterfield Martini

The flavours of Absolut Blue vodka, Champagne and sweet vanilla syrup are balanced by the sharpness of passion fruit and lime to give a different version of fizzy and dry

Chilli, Chocolate Negroni

Negroni with a twist, equal parts Maker's Mark, sweet vermouth and Campari. Finished with a chocolate rim and muddled chilli

Mayfair Gem

Absolut Blue vodka, Chambord raspberry liqueur, limoncello, apple juice and passion fruit shaken and served in a long glass with muddled fresh blackberries

Berkeley Square

Berkeley Square gin, homemade lavender syrup, rhubarb liqueur and lime shaken and served in a martini glass

Cucumber Gin Cooler

Light, refreshing cocktail with Hendrick's gin, fresh cucumber, lime, apple juice and elderflower cordial that will keep you as cool as a cucumber

English Mint Julep

Sipsmith dry gin, fresh mint, lemon and honey, served in the classic julep tin: a refreshing summer cocktail

Spring Awakening

A refreshing combination of Tanqueray gin, Cointreau, grapefruit juice, lime juice and finished off with muddled red berries

Emerald Elite

Elit by Stolichnaya vodka and St Germain elderflower liqueur shaken well with muddled lemon grass and basil

Whiskey Cherry Oak

Johnnie Walker Black and Cherry Marnier combined with Antica Formula, orange juice and egg white shaken well and garnished with an orange zest

Molecular Cocktails

£ 17

By embracing science and technology, our mixologists present new ways to experience your favourite spirits

Old and New Era Mojito

Enjoy this classic in two different ways: a sharp-tasting traditional mojito accompanied by a spherical spoonful topped with lime and vanilla air

Old and New Era Amaretto Sour

Burst open the bubble to bring out all the sour flavours before finishing this classic cocktail served with a scattering of almonds

Eton Mess

Hammer open the ice sphere to release the vodka, cream and strawberry liqueur before mixing with strawberries and meringue to make this traditional English dessert with a twist

Sea Salt Air Margarita

Tequila shaken with Cointreau and freshly squeezed lime juice with a salty foam topping

Classic Cocktails

£ 16

Mint Julep

Famously served at the Kentucky Derby, the mint flavour infuses the bourbon and is served on crushed ice

Sidecar

Courvoisier VS Cognac shaken with Cointreau and lemon juice, garnished with a lemon twist and sugar rim

Pisco Sour

This South American cocktail mixes Pisco with lime, sugar syrup and egg white. Be sure to drink it quickly while it's cold!

Cosmopolitan

Absolut Blue vodka shaken with Cointreau, fresh lime juice and cranberry, topped with a flamed orange zest

Manhattan

The Manhattan at The Chesterfield is served sweet stirring together Maker's Mark, sweet vermouth, a couple of dashes of bitters and garnished with our whiskey infused cherry

White Lady

Martin Miller's gin shaken with Cointreau, fresh lime juice and egg white garnished with a lemon twist

French Martini

Absolut Blue, Chambord raspberry liqueur and muddled fresh pineapple, shaken and served straight up in a martini glass

Espresso Martini

Our twist on this Popular Classic incorporates Maker's Mark Bourbon with fresh espresso, an egg white and a dash of Kahlua and sugar. Served shaken and served in a martini glass

Champagne Cocktails

£ 19

Classic Champagne Cocktail

Martell VS, brown sugar, Angostura Bitters, a twist of orange and Champagne

French 75

Martin Miller's gin shaken with freshly squeezed lemon juice and sugar, topped with Champagne and garnished with a cherry

White Wedding

A refreshing blend of elderflower, gin, apple juice, egg white finished off with a hint of citrus and Champagne, garnished with calming camomile

Peach Bellini

A refreshing taste of peach purée topped with Champagne

Kir Royale

The classic cocktail with a measure of crème de cassis and Champagne

Non-Alcoholic Cocktails

£ 9

Red Ruby

Cranberry, apple and lime juice topped up with soda

Elderflower Refresher

Apple and elderflower cordial topped up with ginger beer

Whisky Nosing and Tasting

We invite you to explore the art of the master distiller as our resident mixologists showcase the range of whiskies available in our Terrace Bar collection

Around the World £ 30

AMERICA: Knob Creek

SCOTLAND: Glenrothes

CANADA: Crown Royal

JAPAN: Yamazaki 12 yrs

Scottish Adventure £ 35

LOWLAND: Auchentoshan 3 Woods

ISLAND: Highland Park 18 yrs

HIGHLAND: Oban 14 yrs

ISLAY: Lagavulin 16 yrs

Macallan & Chocolate Pairing £ 50

Macallan has one of the best reputations for quality malt whisky and now they have created an exclusive selection of chocolates for the Chesterfield Mayfair to match and enhance each of their whisky's characteristics

Macallan Gold

Macallan Amber

Macallan Sienna

Macallan Rare Cask

Whisky tasting menu served in 15ml measures

Spirits

Malt Whisky, Speyside

Glenlivet 12yrs	£ 12
Balvenie Double Wood 12yrs	£ 13
Cragganmore 12yrs	£ 13

Highland

Glenmorangie Original	£ 12
Macallan Gold	£ 12
Dalmore 12yrs	£ 13
Dalwhinnie 15yrs	£ 14
Macallan Amber	£ 15
Glenmorangie 18yrs	£ 20
Macallan Sienna	£ 20
Macallan Rare Cask	£ 55

Lowland / West Coast

Auchentoshan 12yrs	£ 14
Glenkichie 12yrs	£ 14
Oban 14yrs	£ 14
Auchentoshan 3 Wood	£ 15

Arran/ Jura/ Orkney/ Skye

Highland Park 12yrs	£ 12
Isle Of Jura 10yrs	£ 13
Talisker 10yrs	£ 13
Highland Park 18yrs	£ 17

Islay

Bowmore 12yrs	£ 12
Laphroaig 10yrs	£ 12
Lagavulin 16yrs	£ 15
Bowmore 18yrs	£ 18
Bowmore 25yrs	£ 45

Irish Whiskey

Bushmill Malt	£ 12
Jameson	£ 12
Bushmill Black Bush	£ 13

Japanese Whisky

Yamazaki 12yrs	£ 27
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Premium Blend Whisky

Johnnie Walker Black Label	£ 12
Dimple 15yrs	£ 13
Naked Grouse	£ 13
Johnnie Walker Green Label	£ 16
Johnnie Walker Gold Label	£ 16
Chivas Regal 18yrs	£ 18
Chivas Regal 25yrs	£ 30
Johnnie Walker Blue Label	£ 37

Bourbon

Maker's Mark	£ 14
Woodford Reserve	£ 14
Knob Creek	£ 15

Vodka

Absolut Blue	£ 12
Ketel One	£ 13
Belvedere	£ 13
Chase	£ 13
Chase Marmalade	£ 13
Elit by Stolichnaya	£ 13
Grey Goose	£ 13
Virtuoso	£ 13

Gin

Tanqueray	£ 12
Beefeater	£ 13
Bombay dry	£ 13
Bombay Sapphire	£ 13
Hendrick's	£ 13
Martin Miller's	£ 13
Plymouth	£ 13
Portobello Road	£ 13
Beefeater 24	£ 14
Berkley Square	£ 14
Bloom	£ 14
Brockmans	£ 14
Cambridge	£ 14
Elephant Gin	£ 14
Sipsmith	£ 14
Tanqueray 10	£ 14
Williams Chase GB	£ 14
Gin Mare	£ 15
No. 3	£ 15
Warner Edwards	£ 15
Copper head	£ 17
No 209	£ 17
Fishers	£ 18
Monkey 47	£ 19

Rum

Havana Añejo White 3yrs	£ 12
Havana Añejo Especial	£ 13
Havana Añejo 7yrs	£ 13

Tequila

Patron Silver	£ 12
Patron Reposado	£ 12
Patron Coffee XO	£ 12
Patron Añejo	£ 14
Tapatio Excelencia Gran Reserva	£ 30

Port

Cockburn Ruby	£ 9
Taylors LBV	£ 11

Cognac

Courvoisier VS	£ 12
Remy Martin VSOP	£ 13
Maxime Trijol VSOP	£ 13
Courvoisier VSOP	£ 15
Delamain XO	£ 20
Martell Cordon Bleu	£ 20
Courvoisier XO	£ 23
Martell XO	£ 23
Remy Martin XO	£ 23
Brillet Extra 1er cru	£ 35
Louis XIII (15 ml)	£ 90
Louis XIII (25 ml)	£ 175
Louis XIII (50 ml)	£ 350

Eau De Vie

Nonino Tradition Grappa	£ 11
Nonino Chardonay Grappa	£ 13
Nonino Fragolino Grappa	£ 15

Sherry

Harvey's Amontillado	£ 9
Harvey's Bristol Cream	£ 9
Tio Pepe	£ 9

Aperitifs

Campari	£ 9
Fernet Branca	£ 9
Punt e Mes	£ 9
Ricard	£ 9
Selection of Vermouth	£ 9

Armagnac

Castarède VSOP	£ 12
Castarède XO	£ 15

Liqueurs

Amaretto	£ 9
Baileys	£ 9
Benedictine	£ 9
Chartreuse Verte	£ 9
Cointreau	£ 9
Frangelico	£ 9
Grand Marnier	£ 9
Limoncello	£ 9
Tia Maria	£ 9

Wine List

Champagne

	Glass 175ml	Bottle
Guy Cadel	£ 18	£ 70
Lanson Père et Fils	£ 18	£ 70
Lanson White Label	£ 19	£ 80
Lanson Rosé	£ 19	£ 80
Lanson Black Label Magnum	£ 18	£ 135
Veuve Clicquot Brut NV		£ 80
Lanson Extra Age Brut	£ 35	£ 150
Dom Pérignon 2006 / 2009		£ 225
Cristal Roederer 2006		£ 350

White Wine

	Glass 175ml	Bottle
Blanc de Mer	£ 9	£ 32
<i>Bouchard Finlayson, South Africa</i>		
Amori Pinot Grigio	£ 9	£ 32
<i>Venezia, Italy</i>		
Côtes de Gascogne Colombard	£ 9	£ 32
<i>Plaimont, France</i>		
Sauvignon Blanc, Walker Bay	£ 10	£ 35
<i>Bouchard Finlayson, South Africa</i>		
Chardonnay Sans Barrique	£ 10	£ 35
<i>Bouchard Finlayson, South Africa</i>		
Chardonnay Crocodile's Lair	£ 11	£ 38
<i>Bouchard Finlayson, South Africa</i>		
Chardonnay Missionvale	£ 13	£ 50
<i>Bouchard Finlayson, South Africa</i>		
Sancerre Domaine Gerard Millet	£ 13	£ 50
<i>Loire, France</i>		
Chablis Domaine Jean Goulley	£ 14	£ 52
<i>Burgundy, France</i>		

Rosé Wine

	Glass 175ml	Bottle
Coeur de Rosé Réserve <i>Côtes de Provence, France</i>	£ 9	£ 30
La Cote Blancheeric Louis <i>Sancerre, France</i>	£ 13	£ 52

Red Wine

	Glass 175ml	Bottle
Côtes de Gascogne, Merlot / Tannat <i>Plaimont, France</i>	£ 9	£ 32
Valle Escondido, Malbec <i>Mendoza, Argentina</i>	£ 10	£ 36
Ladera Verde, Cabernet Sauvignon <i>Valley Central Chile</i>	£ 10	£ 36
Origine Pierre-Marie Chermette <i>Beaujolais, France</i>	£ 11	£ 39
Ondarre Reserva Rioja <i>Rioja, Spain</i>	£ 12	£ 42
Pinot Noir Galpin Peak <i>Bouchard Finlayson, South Africa</i>	£ 13	£ 50
Hannibal <i>Bouchard Finlayson, South Africa</i>	£ 15	£ 65

Please feel free to speak to the Bar Team to discuss our extensive wine list

Beers, Lagers and Ciders

Draught beer	Half Pint	Pint
Birra Moretti	£ 5	£ 8
Heineken	£ 5	£ 8

Bottled Lagers

Budvar	£ 6
Peroni	£ 6
Guinness	£ 6

English Ales and Beers

Meantime Pale Ale	£ 6
Old Speckled Hen	£ 7
London Pride	£ 7

Cider

Magners	£ 7
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Non-alcoholic beer

Becks Blue	£ 6
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Soft Drinks and Juices

Belu Still Water 330ml	£ 4
Belu Sparkling Water 330ml	£ 4
Coconut Water	£ 5
Coca-Cola	£ 5
Diet Coca-Cola	£ 5
Coke Zero	£ 5
Freshly squeezed orange juice	£ 5
Fruit Juice: cranberry, pineapple, peach	£ 5
Tonic Water	£ 4
Soda Water	£ 4
Ginger Ale	£ 4
Lemonade	£ 4

Hot Beverages

Complemented with a homemade biscuit and brownie

Loose Leaf Tea

Assam <i>second flush</i>	£ 6
Darjeeling <i>first flush</i>	£ 6
Signature Earl Grey	£ 6
Camomile	£ 6
Rooibos	£ 6

Coffee

Espresso	£ 5
Cappuccino	£ 6
Café Latte	£ 6

Liqueur Coffee

£ 15

Irish coffee

Jameson whiskey and double cream

Baileys coffee

Baileys Irish cream, and double cream

Calypso coffee

Amaretto and double cream

Bar Menu

Served from 11:00am – 10:30pm

Small dishes

Chefs soup of the day Served with bread rolls and butter	£ 10	Prawn and crayfish cocktail Marie rose sauce, brown bread	£ 12
Bea Tollman's chicken noodle soup Served with bread rolls and butter	£ 10	Crispy polenta chips Blue cheese, rocket, truffle	£ 10
Peppered calamari Chipotle aioli, smoked sea salt	£ 12	Chicken liver and Foie Gras Parfait Red onion jam, toasted brioche	£ 12
Wild boar pork pie Mustard seed mayonnaise, Pickles	£ 12	British Charcuterie Sourdough, chutney, pickles	£ 15

Salads

Bea Tollman's Caesar salad

Baby gem lettuce, garlic croutons and parmesan cheese

£ 15

Add grilled chicken or king prawns £ 20

Bea Tollman's Chicken Cobb salad

Parma ham, avocado, plum tomatoes, boiled egg and blue cheese

£ 20

Superfood salad

Roast squash, baby spinach, grilled broccoli, grapefruit, toasted linseeds, quinoa

£ 16

Mains

Cheese and bacon burger

Rump burger, bone marrow, cured streaky bacon, applewood cheddar, lettuce,
beef tomato, red onion and tarragon aioli

£ 20

Traditional fish and chips

Beer battered haddock with mushy peas, tartar sauce, pickles,
gravy, curry sauce, brown bread and malt vinegar

£ 24

Sharing stands

2 plates at £ 14

4 plates at £ 25

8 plates at £ 45

Cheese and bacon burgers	3pcs	Tandoori chicken tikka skewers	4pcs
Sticky barbecue ribs	4pcs	Crispy soft shell crab, sweet chilli	4pcs
Homemade sausage rolls	4pcs	Cornish crab cakes, basil mayonnaise	3pcs
Peking duck pancakes, hoisin	4pcs	Blue cheese croquettes	4pcs

Bowl of Chips

Skinny chips, salt and vinegar chips or truffle and parmesan chips
£ 5

Speciality sandwiches served 24 hours

All served with triple cooked chips and salad

Steak Baguette

Grilled Scottish sirloin steak, tomato chutney, caramelized onions, rocket salad
£ 20

Chesterfield club sandwich

A triple layer toasted sandwich with free range chicken and egg,
Smoked back bacon, tomato, lettuce and mayonnaise
£ 18

Black treacle cured ham and Mr Quick's cheddar cheese toastie

Sourdough bread, tomato chutney
£ 14

Free range chicken and avocado wrap

Chicken breast, avocado, lettuce and grain mustard mayonnaise
£ 14

Chesterfield vegetarian club sandwich

Char-grilled vegetables, goats cheese, red onion jam, pesto mayonnaise
£ 14

Desserts

Bea Tollman's cheesecake	£ 9
Vanilla cheesecake with strawberry coulis	
Butler's sticky toffee pudding	£ 9
Vanilla ice cream	
Bea Tollman's honeycomb ice cream	£ 9
A delicately sweet speciality created by our Founder and President	
Chocolate and praline slice	£ 9
Toasted hazelnuts, milk ice cream	

Assorted ice cream and sorbets

Bourbon vanilla, strawberry, Belgian chocolate, Malteser, salted caramel and peppermint crisp ice creams; lemon, mango and raspberry sorbets	£ 9
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Selection of British and continental cheese

Devonshire Quicques mature Cheddar (Pasteurised)	£ 15
Lincolnshire Poacher Cheddar (Unpasteurised)	
Nottinghamshire Cropwell Bishop Stilton (Pasteurised)	
Loire Valley Sainte-Maure goats' cheese (Unpasteurised)	
Bourgogne Valley Brie de Meaux (Unpasteurised)	
All served with homemade chutney, grapes, celery and biscuits	

Gluten Free Choices

Please state when ordering this is a gluten free dish.

The kitchen is not a gluten free environment and while we practice great care in preparing your meal we cannot guarantee it free from gluten



Starters

- | | |
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| Soup of the day | £ 10 |
| Please check with room service | |
| Bea Tollman's chicken Cobb salad | £ 20 |
| Parma ham, avocado, tomato, boiled egg and blue cheese | |

Main Course

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|--|------|
| Grilled Scottish dry aged rib eye steak 280gr | £ 36 |
| Traditional garnish and béarnaise sauce | |
| Perfect cheese and bacon burger | £ 20 |
| In gluten free bun with your choice of chips | |
| King prawn stroganoff | £ 27 |
| Braised rice in a brandy mushroom cream sauce | |

Desserts

- | | |
|--|-----|
| Fresh fruit salad | £ 9 |
| Melon, grapes, pineapple, orange and fresh berries | |
| Bea Tollmans honeycomb ice cream | £ 9 |
| A delicately sweet speciality created by our founder and president | |

Vegan Menu

Starters

Crudités & hummus (GF)	£ 7
Crushed avocado, grilled sourdough, roasted tomato	£ 9
Grilled marinated tofu, kimchi (GF)	£ 9
Wild mushrooms, garlic, parsley, sourdough	£ 9

Mains

Giant cous cous, basil & cashew nut pesto and roasted spring baby vegetables (GF)	£ 18
Falafel burger, beetroot slaw, harissa mayonnaise, rocket (GF)	£ 16
Cauliflower & lentil dahl (GF)	£ 16
Courgette linguini, tomato, garlic, basil, olive oil (GF)	£ 16

Desserts

Apple crumble, blackcurrant sorbet	£ 9
Selection of sorbet (GF)	£ 9
Fresh fruit salad (GF)	£ 9
Carrot cake, fresh fruit, orange syrup	£ 9

**GF denotes gluten-free dishes*

If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you

Alcohol by Volume
Champagne 12.0% - 13.0%
White & Red Wine 12.0% - 13.0%
Beers 4.3% - 5.5%
Vermouth 14.7% - 18.0%
Campari 25.0%
Ricard 45.0%
Pernod 40.0%
Sherry & Port 15.5% - 20.0%
Gin 37.5% - 49.3%
Vodka 37.5% - 50.0%
Rum 37.5% - 50.5%
Whisky 40.0% - 70.0%
Cognac 40.0% - 46.5%

In accordance with the Weights and Measures Act of 1985, the measure for the sale of Gin, Vodka and Whisky in these premises is 50ml and multiples thereof, upon request 25ml is available.

Champagne and sparkling wines are sold by the glass measured at 175ml.

Wines are sold by the glass measure at 175ml.

Port and Sherry are sold by the glass measured at 75ml.

Please note our references, vintages and prices were correct at the time of printing but are subject to change.