

THE
CHAPEL
CHAMPAGNE & GIN BAR

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CHAMPAGNE & PROSECCO BY GLASS

	125ml
EMILE LECLÈRE, Brut (ve)	£15
JOSEPH PERRIER, Cuvée Royale Brut NV (ve)	£21
JOSEPH PERRIER Cuvée Royale Rosé NV	£25
AMORI PROSECCO, Vinicola, Italy NV (ve)	£8

FOOD ALLERGIES & INTOLERANCES: Before you order, ask about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens. Vegetarian (V), Vegan (VE), Gluten Free (GF), Dairy Free (DF)

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	CHAMPAGNE BY BOTTLE	750ml
NV	EMILE LECLÈRE, Brut (ve)	£80
NV	JOSEPH PERRIER, Cuvée Royale Brut (ve)	£90
NV	JOSEPH PERRIER Cuvée Royale Rosé	£110
NV	LOUIS ROEDERER, Collection 242 (ve)	£120
NV	BOLLINGER Special Cuvée	£190
2008	JOSEPH PERRIER, Cuvée Josephine (ve)	£290
2013	LOUIS ROEDERER, Cristal	£350

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CHAMPAGNE COCKTAILS

THE CHAPEL CHAMPAGNE COCKTAIL £15

Bitters-soaked sugar cube, Père Magloire VSOP
Calvados, Emile Leclère Brut Champagne

FRENCH 75 £15

Tarquin's Cornish gin, fresh lemon juice, a spot of
sugar, topped w/ Emile Leclère Brut Champagne

KIR ROYALE £15

Emile Leclère Brut Champagne,
a dash of crème de cassis

MOJITO ROYALE £15

Dead Man's Fingers spiced rum, w/Emile Leclère
Brut Champagne, mint & fresh lime

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SPRITZES – served long over ice

APEROL £8

Amori Prosecco, Aperol, topped w/soda

ST. TROPEZ £12

Elderflower liqueur stirred w/white rum, lime,
mint syrup, topped w/Mediterranean tonic

LA DOLCE VITA £12

Strawberry-infused Campari stirred w/Sipsmith gin,
Martini Rosso & strawberry syrup topped w/tonic

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HIGHBALLS – served tall

STRAWBERRY FIELDS £12

Absolut vanilla, elderflower liqueur,
fresh strawberries, apple juice

ALMOND PASSION TWIST* £12

Disaronno Originale stirred w/passion fruit liqueur,
white rum topped w/orange juice

*Contains **NUTS**

DIRTY SHIRLEY £12

French vodka, grenadine & fresh lime
topped w/lemonade

TYPHOON £12

Fresh citrus, white & dark rums, grenadine
& gomme syrup, passion fruit liqueur

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ROCKS – shorter, intense

DARKER & STORMIER £12

Kraken rum stirred w/ginger syrup,
fresh lime & orange bitters topped w/Navy Rum

ROSEMARY PALOMA £12

El Jimador tequila, grapefruit juice
w/rosemary syrup & a dash of The Bitter Truth

JUNGLE BIRD £12

Dead Man's Fingers spiced rum shaken w/Campari,
lime, sugar, pineapple juice & Peychaud's

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THE PLATINUM JUBILEE COCKTAIL

HM The Queen has given 70 years of devoted service to her country.

To help celebrate this special Platinum Jubilee year, we have created this stunning cocktail to mark the occasion. Based on Her Majesty's favourite aperitif, Dubonnet, we invite you to raise a glass.

PLATINUM JUBILEE

Plymouth Gin, Dubonnet, crème de framboise, flamed orange £12

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GIMLETS – short, sharp

LAST RITES £12

Hendrick's gin stirred w/green Chartreuse,
dill syrup, fresh basil & cucumber

SPECTRE £12

Pisco, elderflower liqueur, a dash of lemon
& spot of sugar finished w/crème de violette float

DAY OF THE DEAD £12

Starfruit-infused pisco shaken w/pineapple syrup,
fresh lime, Peychaud's

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COUPES – silky, rich

BODMIN JAIL SIDECAR £15

Père Magloire VSOP Calvados,
triple sec, lemon juice

PADDINGTON £15

Tarquin's Blood Orange Cornish gin,
Tiptree Marmalade, Aperol, orange juice

BLACKCURRANT BLISS £12

French vodka, Chambord, crème de cassis,
lime juice, grenadine & topped w/cranberry

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