

THE TERRACE BAR

Edgar and the Bar Team welcome 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 £25

SAVOURY: Berkeley Square and Fever Tree tonic with lavender

CITRUS: Beefeater and Fever Tree tonic with cardamom

SWEET: Plymouth sloe gin

Tasting No. 2 £28

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 £29

FLORAL: Bloom and 1724 tonic with orange twist

CITRUS: Sipsmith and Fever Tree tonic with lemon twist

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

Premium Tasting £30

DRY: No 3 London Gin and Fentiman's tonic
with edible flowers and 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

Bombay Dry and Fever Tree tonic with juniper	£11
Tanqueray and Fever Tree tonic with lemon twist	£11
No 3 and Fentiman's tonic with edible flowers & grapefruit	£13

Citrus

Beefeater and Fentiman's tonic with lemon twist	£11
Gordon's and Fever Tree tonic with lemon twist	£11
Butlers and Fever Tree tonic with cucumber	£13
Citadelle and Fever Tree Mediterranean tonic with orange peel	£13
Sipsmith and Fever Tree tonic with lime wedge	£13
Tanqueray Rangpur and Fever Tree tonic with lime wedge	£13
Tanqueray 10 and 1724 tonic with lime wedge	£14

Savoury

Berkeley Square and Fever Tree tonic with lavender	£12
Gin Mare and Fever Tree Mediterranean tonic with pink pepper	£13

Sweet

Hayman's Old Tom straight up	£10
Plymouth sloe gin straight up	£10

Floral

Bombay Sapphire and Fever Tree tonic with raspberries	£11
Hendrick's and Fentiman's tonic with cucumber	£11
Portobello Road and Schweppes tonic with hibiscus	£11
Beefeater 24 and 1724 tonic with chilli pepper	£12
Bloom and 1724 tonic with orange twist	£12
Brockmans and Fever Tree Mediterranean tonic with pink grapefruit and blueberries	£12
Martin Miller's and Fever Tree Mediterranean tonic with strawberry & crushed pepper	£12

Smooth

Plymouth and 1724 tonic with lemon twist	£11
Edward Warner and 1724 tonic with lime and cinnamon powder	£13
No 209 and Fever Tree Mediterranean tonic with grapefruit twist and crushed pepper	£15

Spice

William Chase and Fever Tree Mediterranean tonic with a slice of apple	£13
Half Hitch and Fever Tree tonic with orange twist	£13
Monkey 47 and 1724 tonic with juniper berries	£18

Classic Cocktails

Mint Julep £15

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

Sidecar £15

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

Negroni £15

With the simple formula of equal parts gin, vermouth and Campari, the dry and zingy Negroni is one of the punchiest cocktails around

Pisco Sour £15

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

Cosmopolitan £15

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

Manhattan £15

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

French Martini £15

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

Breakfast Martini £15

Chase marmalade vodka shaken with Cointreau, freshly squeezed lemon juice, sugar and a dash of orange bitters.
Garnished with an orange twist

Molecular Cocktails

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

Old and New Era Mojito £16

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 £16

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

Match Point £18

Wimbledon is here and to celebrate it we have prepared for you a classic French 75 with Martin Millers gin perfectly matched with a strawberry bubble and crushed black pepper on top

Eton Mess £16

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 £16

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

Molecular Cocktails for Two to Share

Tipsy Tea £20

A deliciously hot cocktail: lavender, galangal, jasmine, lemon peel and lemon grass infused at your table with water and Hendricks gin

Healthy Pina Colada £19

You can now drink this delicious combination of rum, pineapple and coconut cream without watching your waistline as the fat has been removed using a special technique

Signature Cocktails

Lychee Martini £15

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

ABC £15

The ideal cocktail to start off brunch. A Bloody Mary twist made with Gin Mare and a splash of fiery sauce to wake you up, served with a slice of crispy bacon to bring a bit of spice to your day

Chesterfield Martini £15

The flavours of Absolut 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

Honey Pot £15

Our new cocktail is vodka based with limoncello, lemon juice and London honey, served in a honey pot to celebrate the hardworking honeybees on our roof

Mayfair Gem £15

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

Berkeley Square £15

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

English Mint Julep £15

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

Champagne Cocktails

£18

Classic Champagne Cocktail

Martell, 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

Hibiscus

A stunning blend of wild hibiscus syrup and Champagne, garnished with a hibiscus flower

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

£8

Sea Breeze

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 £25

AMERICA: Knob Creek
SCOTLAND: Glenrothes
CANADA: Crown Royal
JAPAN: Yamazaki 12 yrs

Scottish Adventure £30

LOWLAND: Auchentoshan 3 Woods
ISLAND: Highland Park 18 yrs
HIGHLAND: Oban 14 yrs
ISLAY: Lagavulin

Macallan & Chocolate Pairing £45

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
Cragganmore 12yrs	£13
Glenfiddich Ancient Reserve 21yrs	£15
Balvenie Double Wood 12yrs	£13
Balvenie Caribbean Cask 14yrs	£16
Balvenie Portwood 21yrs	£20

Highland

Glenmorangie Original	£12
Macallan Gold	£12
Dalmore 12yrs	£13
Dalwhinnie 15yrs	£14
Macallan Amber	£15
Macallan Sienna	£20
Glenmorangie 18yrs	£20
Macallan Ruby	£40
Macallan Rare Cask	£55

Lowland / West Coast

Auchentoshan 12yrs	£13
Oban 14yrs	£14
Glenkichie 12yrs	£14
Auchentoshan 3 woods	£15

Orkney/Islay/Skye

Talisker 10yrs	£13
Isle Of Jura 10yrs	£13
Lagavulin 16yrs	£15

Orkney/Islay/Skye

Highland Park 12yrs	£12
Highland Park 18yrs	£17
Laphroaig 10yrs	£12
Laphroaig 18yrs	£18
Bowmore 12yrs	£12
Bowmore 18yrs	£18
Bowmore 25yrs	£45

Irish Whiskey

Jameson	£11
Bushmill Malt	£11
Black Bush	£12
Jameson Gold	£17

Japanese Whisky

Yamazaki 12yrs	£16
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Premium Blend Whisky

Dimple 15yrs	£11
Chivas Regal 12yrs	£12
Chivas Regal 18yrs	£18
Chivas Regal 25yrs	£30
Johnnie Walker Black Label	£11
Johnnie Walker Green Label	£16
Johnnie Walker Gold Label	£16
Johnnie Walker Blue Label	£37

Bourbon

Canadian Club	£11
Jim Beam	£11
Makers Mark	£13
Woodford Reserve	£13
Knob Creek	£14

Vodka

Absolut Blue	£11
Ketel One	£11
Belvedere	£12
Chase	£12
Chase Marmalade	£12
Quintessential	£12
Grey Goose	£12
Snow Leopard	£13

Gin

Portobello Road	£11
Beefeater	£11
Bombay Sapphire	£11
Hendrick's	£11
Tanqueray	£11
Berkley Square	£12
Beefeater 24	£12
Bloom	£12
Brockmans	£12
Martin Miller's	£12
Williams Chase GB	£12
Butlers	£13
Citadelle	£13
Gin Mare	£13
Half Hitch	£13
No. 3	£13
Sipsmith	£13
Tanqueray 10	£14
Tanqueray Rangpur	£14
Warner Edwards	£14
No 209	£15
Monkey 47	£18

Rum

Captain Morgan	£11
Havana Añejo white 3yrs	£11
Havana Añejo Especial	£11
Havana Añejo 7yrs	£12

Tequila

Patron Reposado Tequila	£12
Patron Coffee XO Tequila	£12
Tapatio Excelencia Gran Reserva	£30

Port

Cockburn LBV	£9
Cockburn Ruby	£9
Grahams LBV	£10
Cockburn 2007, Canais	£13

Cognac

Martell Cordon Blue	£20
Martell XO	£23
Remy Martin VSOP	£13
Remy Martin XO	£23
Brillet Extra 1er cru	£35
Delamain XO	£20
Frappin 12yo cask strength	£20
Frappin 1986	£39
Maxime Trijol VSOP	£13
Maxime Trijol Ancestral	£70
Louis XIII	£120

Eau De Vie

Dupond VSOP	£12
Dupond Vintage 1980	£15
Nonino Tradition Grappa	£10
Nonino Chardonay Grappa	£13
Nonino Fragolino Grappa	£15

Sherry

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

Aperitifs

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

Armagnac

Baron de Sigognac 10 yo	£12
Castarede VSOP	£12
Castarede XO	£15

Liqueurs

Baileys	£9
Benedictine	£9
Chartreuse Verte	£9
Cointreau	£9
Grand Marnier	£9
Luxardo Amaretto	£9
Luxardo Limoncello	£9
Tia Maria	£9
Triple sec	£9

Wine List

Champagne

	Glass 175ml	Bottle
Guy Cadel	£17	£65
Lanson Père et Fils	£17	£65
Lanson Rosé	£17	£65
Lanson White Label	£17	£65
Lanson Black Label Magnum	£17	£125
Veuve Cliquot Brut NV		£75
Lanson Extra Age Brut	£29	£135
Dom Pérignon 2003		£219
Cristal Roederer 2004		£335

White Wine

	Glass 175ml	Bottle
Blanc de Mer	£9	£32
<i>Bouchard Finlayson, South Africa</i>		
Pinot Grigio Sacchetto	£9	£32
<i>Venezia Giulia, Italy</i>		
Chardonnay Domaine des Pourthié	£9	£32
<i>VDP d`Oc, France</i>		
Sauvignon Blanc, Walker Bay	£10	£35
<i>Bouchard Finlayson, South Africa</i>		
Chardonnay Crocodile's Lair	£11	£38
<i>Bouchard Finlayson, South Africa</i>		
Chardonnay Sans Barique	£10	£35
<i>Bouchard Finlayson, South Africa</i>		
Chardonnay Missionvale	£12	£45
<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
Sancerre Domaine des Vieux Pruniers <i>Loire, France</i>	£12	£47

Red Wine

	Glass 175ml	Bottle
Merlot, Domaine des Pourthié <i>VDP d`Oc, France</i>	£9	£32
Malbec Reserva 2014, Santa Ana <i>Mendoza, Argentina</i>	£10	£36
Vina Leyda Cabernet Sauvignon <i>Chile</i>	£10	£36
Pinot Noir Galpin Peak <i>Bouchard Finlayson, South Africa</i>	£10	£38
Domaine Vieille Vigne <i>Beaujolais, France</i>	£11	£39
Vina Cerrada Rioja Reserva <i>Spain</i>	£12	£42
Hannibal <i>Bouchard Finlayson, South Africa</i>	£13	£50

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

Beers, Lagers and Ciders

Draught beer

	Half Pint	Pint
Pilsner Urquell	£4	£7
Peroni	£4	£7

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

Kaliber	£6
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Soft Drinks and Juices

Still Water 330ml	£4
Sparkling Water 330ml	£4
Coconut Water	£5
Coca-Cola	£4
Diet Coca-Cola	£4
Coke Zero	£4
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>	£5
Darjeeling <i>first flush</i>	£5
Signature Earl Grey	£5
Camomile	£5
Rooibos	£5

Starbucks coffee

Espresso	£5
Cappuccino	£5
Café Latte	£5

Liqueur Coffee

£12

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

Home Comforts

Buccleuch Scottish 8oz Beef Fillet

£39

Flat mushroom, plum tomatoes chargrilled red onions, truffle and Parmesan chips served with Béarnaise or green peppercorn sauce

Chesterfield Cheese and Bacon Burger

£25

Buccleuch Estate beef, stout and treacle streaky bacon, Applewood smoked cheese served in a brioche toasted sesame bun

Jack Daniels Glazed Chicken and Bacon Burger

£22

Free range chicken breast, stout and treacle bacon, Applewood smoked cheese served in a brioche toasted sesame bun

Glazed Lobster Thermidor Omelette

£20

Skinny chips and green salad

Beer Battered Fish and Chips

£20

Mushy peas, chunky chips and homemade tartar sauce

Pasta Primavera

£18

Spaghetti in a light creamy tomato sauce with basil and Parmesan

Crushed Avocado on Cape Seed Loaf

£15

Poached hen egg and sundried tomato

Plates To Share

Why not try our brilliant variety of small sharing plates to enjoy with friends with your drink in the bar

Served between 11:00am – 10:30pm

1 plate	£8
4 plates	£20
8 plates	£36
12 plates	£50

Cheese and bacon sliders

BBQ pulled pork Arancini balls with barbecue sauce

Chesterfield homemade sausage rolls

Ham and cheese croquettes with tomato chutney

Peking duck pancakes with hoisin sauce

Jack Daniel chicken and bacon sliders

Tandoori chicken tikka skewers

Spicy Tabasco lobster slider

Panko breaded tiger prawns

Cornish crab cakes with sweet pepper chutney and basil mayonnaise

Smoked salmon, cream cheese and caviar

Vegetable spring rolls with sweet chilli sauce

Goats' cheese with red onion jam and sundried tomato

Bowl of Chips

Skinny chips, salt and vinegar chips or truffle and Parmesan chips

£6

Chef's Soup of the Day

£9

Please ask your waiter

Salads

Bea Tollman's Caesar Salad

£13

Baby gem lettuce, garlic croutons and Parmesan cheese

£18

Served with grilled breast of chicken or king prawns

Bea Tollman's Chicken Cobb Salad

£18

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

Speciality Sandwiches

All sandwiches are served on white, brown or Granary bread with a mixed salad and home-made chips

Buccleuch Estate Fillet Steak and Onion Baguette

£22

Grilled Scottish fillet steak, tomato chutney and rocket salad

BBQ Pulled Pork Brioche Bap

£18

Slow cooked English pulled pork with spicy apple chutney

Chesterfield Club Sandwich

£18

A triple layer toasted sandwich with free range chicken and egg, stout and treacle streaky bacon, tomato, lettuce and mayonnaise

Grilled Salmon and BLT Club Sandwich

£18

A twist on the triple layered sandwich with salmon, lettuce, tomato, stout and treacle streaky bacon, avocado and herb mayonnaise

Chesterfield Vegetarian Club Sandwich

£16

Char-grilled vegetables, melted goats' cheese, rocket, red onion jam and sun blushed tomato

Traditional Sandwiches

Served 24 hours

*All sandwiches are served on white, brown, granary bread or
baguette with a mixed salad and crisps*

Roast beef, rocket and horseradish cream	£10
Stout and treacle streaky bacon	£9
Honey roast ham and English mustard	£10
Roast chicken, avocado and lettuce mayonnaise	£10
Scottish smoked salmon, cream cheese and rocket	£10
Prawns with Marie Rose sauce	£9
Tuna mayonnaise with sweet corn	£9
Egg mayonnaise and watercress	£9
Cheddar cheese and pickle	£9

*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.

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.

We are proud to serve Starbucks coffee

