

## VERTIGO 42

*"I drink it when I'm happy and when I'm sad.*

*Sometimes I drink it when I'm alone.*

*When I have company I consider it obligatory.*

*I trifle with it if I'm not hungry and I drink it  
when I am.*

*Otherwise I never touch it, unless I'm thirsty."*

*Madame Lily Bollinger*

## **Laurent-Perrier Champagne flight**

**Try three Champagnes from the Laurent-Perrier range**

**Laurent-Perrier Brut, Vintage 2004  
and Demi Sec (75 ml each)      45.00**

### **Laurent-Perrier Brut**

While vintage champagne shows the character of a specific harvest, non-vintage brut exemplifies the style of a particular house. Freshness and elegance, both of which are typical of Laurent-Perrier's wines, are found in the brut LP year after year.

### **Laurent-Perrier Vintage Brut 2004**

Staying true to the house style, pure in its flavours and crisp in its definition the Vintage brut aims to show the quintessential character of each year. This wine has lovely tropical fruit flavours and a long, honeyed finish.

### **Laurent-Perrier Demi Sec**

For those who prefer champagne with a sweeter finish, Demi Sec is blended to retain the hallmark freshness and elegance of the Laurent-Perrier style, but to allow for more sugar dosage to be added than Brut champagnes to create a full-bodied, rich champagne.

**Orange & Raspberry                      17.00**

### **Laurent-Perrier Champagne Cocktail**

Fino sherry, raspberry syrup and fresh orange juice topped with Laurent-Perrier champagne.

## **Champagne By the Glass**

*125ml Glass Bottle*

<b>Gallimard Brut NV</b>	<b>14.00</b>	<b>59.50</b>
<b>Veuve Delaroy, Brut Rose</b>	<b>16.75</b>	<b>69.50</b>
<b>Delamotte, Brut</b>	<b>16.00</b>	<b>74.00</b>
<b>Laurent Perrier, Brut</b>	<b>16.75</b>	<b>81.00</b>
<b>Laurent Perrier demi-sec,</b>	<b>18.50</b>	<b>95.00</b>
<b>Laurent Perrier, Brut 2004</b>	<b>22.50</b>	<b>125.00</b>
<b>Gosset, Excellence Brut</b>	<b>16.95</b>	<b>84.00</b>

## **Cocktails**

**14.00**

### **Pimm's Royal**

Served with Pimm's

### **Kir Royal**

Served with Crème de Cassis

### **Bellini**

Served with peach puree and crème de pêche

### **Rossini**

Served with strawberry liqueur

### **Classic Champagne Cocktail**

Served with Cognac, sugar cube soaked in Angostura bitters

### **Lychee**

Served with lychee puree

### **Raspberry, Passion fruit & Cacao**

Served with passion fruit puree, raspberry puree, white cacao and chocolate syrup

### **Lychee & Hazelnut**

Served with Lychee puree, Frangelico and Angostura bitters

**Italian Kiss**

Amaretto, pomegranate juice top up with champagne

**Bed of Roses**

Amaretto, Cointreau, orange juice top up with Champagne

**The Royale Hendricks**

Hendricks, Elderflower cordial, Lemon juice, top up with champagne and lemon zest

**Crystal Lychee**

Crystal head Vodka, Lychee pure, Fresh Lime Juice top up with Champagne

**Lose Your Head**

Crystal head Vodka, Pomegranate juice, Cranberry Juice, top up with Soda Water

**Elderbubble**

Cucumber slices soaked in vodka, Vodka. Elderflower Cordial topped up with champagne

**Aperol Spritz**

Aperol, soda water, slice of Orange topped up with champagne served in Wine Glass

**Rasbellini**

Liqueur de framboise, raspberry puree, gum syrup topped up with champagne

**Bisou Bisou**

Cognac, vanilla syrup, passion fruit puree topped up with champagne

**Reposado Paloma**

Tequila, grapefruit juice, salt rim, fresh lime splash of lemon and lime soda

## Wines

175ml

Glass Bottle

### Whites

Arabella, Chardonnay, Stellenbosch, South  
Africa **9.20 35.00**

The War Horse, Chenin Blanc, Stellenbosch,  
South Africa **9.50 36.00**

Sentito, Pinot Grigio, Veneto, Italy  
**9.50 37.00**

Spy Valley, Sauvignon Blanc, Marlborough,  
New Zealand **9.90 39.00**

Chablis, Domaine des marronniers, Burgundy,  
France **47.50**

### Rose

Domaine Montrose, Pays d'Oc, France  
**9.20 35.00**

### Sparkling Wine

Frassinelli, Prosecco Superiore 45.50

### Reds

Rocca , Merlot, Veneto, Italy **9.20 35.00**

Heywood estate, Shiraz, Australia  
**9.50 37.50**

Valcheta, Malbec, Mendoza, Argentina  
**39.50**

Altos de Baroja, Rioja, Spain **43.50**

Vignobles Gonnet, Cotes du Rhone, France  
**44.00**

Château la Courolle, Montagne Saint- Emilion,  
Bordeaux, France **59.50**

## Champagne Rose

Billecart Salmon, Brut	NV	136.00
Dom Ruinart, Brut	1998	250.00
Gosset Celebris Extra Brut	2003	280.00
Gosset grand reserve Brut	NV	140.00
Laurent Perrier, Brut	NV	120.00
Lanson, Brut	NV	99.00
Ruinart, Brut	NV	130.00
Veuve Clicquot, Ponsardin, Brut	NV	125.00
Veuve Delaroy, Brut	NV	69.50
Veuve Fourny & fils, Brut	NV	82.00

## Champagne Magnums

Delamotte, Brut	NV	148.00
Laurent Perrier, Brut	NV	162.00
Laurent Perrier, Brut Rose	NV	240.00
Krug, Clos du Mesnil	1990	920.00

## Champagne

### **Andre Roger, Ay**

Grand Cru, Vieilles Vignes	NV	95.00
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### **Bollinger, Ay**

Special Cuvee, Brut	NV	105.00
Grand Annee	2004	170.00

### **Delamotte, Reims**

Brut	NV	74.00
Blanc de Blancs, Brut	NV	120.00

### **Gallimard, Le Magny**

Brut	NV	59.50
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### **Gosset, Ay**

Excellence, Brut	NV	84.00
Grand Millesime, Brut	2000	145.00
Blanc De Blanc, Brut	NV	135.00

### **Krug, Reims**

Grande Cuvee	NV	250.00
Brut	1998	350.00

### **Lanson, Reims**

Black label, Brut	NV	78.00
Gold Label, Brut	2002	120.00
White label, Brut	NV	99.00

**Laurent-Perrier is one of the largest, independent family owned Champagne houses and is renowned for producing an extremely high quality range of Champagnes, which all lead with Chardonnay giving a lovely fresh style, with exception of the iconic Rose which is 100% Pinot Noir.**

### **Laurent Perrier, Tours-sur-Marne**

Brut	NV	81.00
Brut	2004	125.00
Demi-sec	NV	95.00
Ultra Brut	NV	97.50

### **Louis Roederer, Reims**

Premier, Brut	NV	88.00
Cristal	2005	285.00

### **Moet & Chandon, Epernay**

Brut Imperial	NV	88.50
Dom Perignon	2004	185.00

### **Perrier Jouet, Epernay**

Brut	NV	80.00
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### **Pol Roger, Epernay**

Reserve, Brut	NV	85.00
Extra cuvee de reserve, Rich	NV	90.00

**Pommery, Reims**

Apanage, Brut	NV	80.50
Millesime, Grand cru	2002	124.00

**Ruinart, Reims**

“R” de Ruinart, Brut	NV	96.50
Blanc de Blancs, Brut	NV	130.00
Dom Ruinart	1998	250.00

**Salon, Le Mesnil-Sur-Oger**

Blanc de Blancs	1997	300.00
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**Veuve Clicquot, Reims**

Ponsardin, Yellow Label, Brut	NV	97.00
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## **Spirits**

50ml

### **Bourbon Whiskey**

Jack Daniel's	40%	<b>7.75</b>
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### **Single Malt**

Macallan Gold	40%	<b>12.00</b>
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### **Gin**

Gordon's	37.5%	<b>7.75</b>
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Hendricks	41.4%	<b>8.50</b>
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### **Vodka**

Russian Standard Original	40%	<b>7.75</b>
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Crystal Head	40%	<b>10.50</b>
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### **Amaretto**

Disaronno Amaretto	28%	<b>8.75</b>
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*A discretionary 12.5% service charge will be  
added to your bill*

*All wine and vintages are subject to availability  
and are inclusive of VAT*

*Wines by the glass (175 ml are also available  
on request)*

***Vertigo 42 is also available for exclusive hire***

## VERTIGO MENU

<b>Charcuterie</b>	<b>11.50</b>
Selection of sliced cured meats	
<b>Pork pies</b>	<b>9.50</b>
Pork pies served with caramelised onion chutney	
<b>Beef</b>	<b>16.50</b>
Strips of Scottish beef with a tarragon mayonnaise	
<b>Chicken</b>	<b>14.50</b>
Chicken bites with a sweet chilli sauce	
<b>Chicken Caesar Salad</b>	<b>11.50</b>
Chicken with classic salad of cos lettuce, parmesan, croutes and a Caesar dressing	
<b>Smoked Salmon</b>	<b>12.50</b>
Sliced smoked salmon with capers and lemon wedges	
<b>Tiger Prawns</b>	<b>14.50</b>
Pan roasted tiger prawns with a chives mayonnaise	
<b>Mixed Salad</b>	<b>4.50</b>
Selection of salad leaves and micro herbs, and sweet citrus dressing	
<b>Mediterranean Skewers</b>	<b>13.50</b>
Parma ham, Melon, Bocconcini Mozzarella	
<b>Caprese Skewers</b>	<b>8.50</b>
Bocconcini Mozzarella, Cherry tomatoes, Basil Leaves	

**Sharing Platter (2-3 people) 32.00**

Cocktail Vinci Olives, Smoked Salmon Blinis, Hummus and Breadsticks, Pork Pies and caramelised onion chutney, Chicken bites with sweet chilli sauce, king prawns with chives mayonnaise.

**Mezze Platter (2 people) 14.50**

Vinci Olives or Kalamata, Wasabi nuts or Beans & Corn, and Hummus with pita Bread

**Chefs Selection (2 people) 35.50**

Beef stripes & tarragon mayonnaise, Chicken bites with sweet chilli sauce, king prawns with chives mayonnaise

**Goat Cheese 7.50**

Soft goat cheese in granola almonds and honey served with bread

**Wasabi Nuts 5.20**

Wasabi peanuts, smoked almonds and cashews

**Beans and Corn 4.50**

Fried and salted broad beans and giant corn

**Cocktail Vinci Olives 5.60**

Pitted green olives with mushrooms, peppers and garlic  
(Some olive pits may remain. Please be vigilant when consuming)

**Kalamata Olives 5.60**

Pitted black olives from Greece  
(Some olive pits may remain. Please be vigilant when consuming)

**Hummus 5.50**

Cooked chickpea dip served with thin breadsticks

**Bread 1.95**

Bread with butter

**Blinis 3.20**

Mini Russian pancakes and crème fraiche

**Desserts**

**Strawberries** 4.00

**Fruit Salad** 7.50

**Dessert Selection** 8.80

Plate of 3 mini desserts

**Chocolate Brownie** 8.50

Chocolate Brownie

**Lemon Tart** 8.50

Lemon Tart served with raspberry coulis

**Cheese** 9.50

Selection of English Cheddar, Emmental and French Brie served with crackers and grapes

*All prices include VAT. A discretionary 12.5% service charge will be added to your bill.*

*Some of our recipes may contain food allergen; please inform our staff for more details.*