

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 La Cuvée, vintage
2006/07 and demi-sec (75 ml each)
45.00**

Laurent-Perrier La Cuvée

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

Laurent-Perrier vintage brut 2006/07

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 Champagne 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

Gallimard brut NV	14.00	59.50
Veuve Delaroy, brut rosé	16.75	69.50
Delamotte, brut	16.75	79.00
Laurent Perrier La Cuvée,	17.50	85.00
Laurent Perrier demi-sec,	19.50	97.50
Laurent Perrier, brut 06/07	25.00	139.00
Frassinelli, Prosecco superiore	12.50	49.50

Cocktails 14.00

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

Pimm's Royal

Served with Pimm's

Lychee

served with lychee puree

Raspberry, Passion fruit & Cacao

served with passion fruit puree, raspberry purée, white cacao and chocolate syrup

Lychee & Hazelnut

served with lychee purée, Frangelico and angostura bitters

Coco Royal

served with coconut syrup, white Bacardi

Goodnight Kiss

served with brown sugar cube soaked in angostura and Aperol

Apple Batida

served with Apple puree, white Bacardi and lemon juice

Italian Kiss

Amaretto, pomegranate

Bed of Roses

Amaretto, Cointreau, orange juice

The Royale Hendricks

Hendricks, Elderflower cordial, Lemon juice, and lemon zest

Crystal Lychee

Crystal head Vodka, Lychee pure, fresh Lime juice

Elderbubble

cucumber slices soaked in vodka, Vodka. Elderflower cordial

Aperol Spritz

Aperol, soda water, slice of orange served in wine glass

Rasbellini

liqueur de framboise, raspberry purée, gum syrup

Bisou Bisou

Cognac, vanilla syrup, passion fruit purée

Mambo King

raspberry Vodka

Lose Your Head

Crystal head Vodka, pomegranate juice, cranberry Juice, top up with soda Water

Reposado Paloma

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

Wines

175ml glass bottle

whites

Rhanleigh, Chardonnay, Robertson, South
Africa **9.20 35.00**

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

Il Narratore, Pinot Grigio, Venezie, Italy
9.50 37.00

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

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

rosé

La Source, Pays d'Oc, France
9.20 35.00

sparkling wine

Frassinelli, Prosecco superiore 49.50
Nyetimber, classic cuvée 62.00

reds

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

Heywood estate, Shiraz, Australia
9.50 37.50

Valcheta, Malbec, Mendoza, Argentina
9.90 39.50

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

Vignobles Gonnet, Cotes du Rhône, France
44.00

Champagne rosé

Dom Ruinart, brut	1998	250.00
Gosset Celebris extra brut	2003	280.00
Laurent-Perrier, brut	NV	135.00
Lanson, brut	NV	109.00
Ruinart, brut	NV	135.00
Veuve Clicquot, Ponsardin, brut	NV	130.00
Veuve Delaroy, brut	NV	69.50
Veuve Fourny & fils, brut	NV	90.00

Champagne magnums

Delamotte, brut	NV	150.00
Laurent-Perrier, brut	NV	166.00
Laurent-Perrier, brut rosé	NV	265.00
Krug, Clos du Mesnil	1990	920.00

Champagne

André Roger, Ay		
Grand cru, vieilles vignes	NV	99.00
Bollinger, Ay		
special cuvée, brut	NV	110.00
la grande année	2005	180.00
Delamotte, Reims		
brut	NV	79.00
Blanc de Blancs, brut	NV	125.00
François Diligent		
	1996	195.00
Gallimard, les Riceys, brut		
	NV	59.50
Gosset, Ay		
Blanc de Blanc, brut	NV	145.00
Krug, Reims		
grande cuvée	NV	270.00
brut	1998	350.00

Lanson, Reims

Black label, brut	NV	88.00
Gold label, brut	2002	125.00

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

La Cuvée	NV	85.00
brut	2006/2007	139.00
demi-sec	NV	97.50
ultra brut	NV	99.50

Louis Roederer, Reims

Premier, brut	NV	95.00
Cristal	2009	315.00

Moët & Chandon, Epernay

brut impérial	NV	95.50
Dom Pérignon	2006	260.00

Perrier Jouet, Epernay

brut	NV	88.00
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Pol Roger, Epernay

réserve, brut	NV	90.00
extra cuvée de réserve, Rich	NV	95.00

Ruinart, Reims

"R" de Ruinart, brut	NV	99.50
Blanc de Blancs, brut	NV	145.00
Dom Ruinart	1998	280.00

Salon, Le Mesnil-Sur-Oger

Blanc de Blancs	2004	469.00
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Veuve Clicquot, Reims

Ponsardin, Yellow label, brut	NV	105.00
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Guy de Chassesey, Louvois

Grand cru brut	NV	75.00
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Spirits

50ml

Bourbon Whiskey

Jack Daniel's 40% **7.75**

Single Malt

Macallan Gold 40% **12.00**

Gin

Gordon's 37.5% **7.75**

Hendricks 41.4% **8.50**

Vodka

Russian Standard Original 40% **7.75**

Crystal Head 40% **10.50**

Amaretto

Disaronno Amaretto 28% **8.75**

Bacardi

White rum 37.5% **8.75**

Tequila Silver

Sauza 38% **8.75**

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 (125 ml are also available on request)

Vertigo 42 is also available for exclusive hire

VERTIGO MENU

charcuterie **11.50**

selection of sliced cured meats

pork pies **9.50**

pork pies served with caramelised onion
chutney

beef **16.50**

strips of Scottish beef with a tarragon
mayonnaise

chicken **14.50**

chicken bites with a sweet chilli sauce

Chicken Caesar salad **11.50**

chicken with classic salad of cos lettuce,
parmesan, croutes and a Caesar dressing

smoked salmon **12.50**

Sliced smoked salmon with lemon wedges

tiger prawns **14.50**

Pan roasted tiger prawns with a dill
mayonnaise

mixed salad **4.50**

selection of salad leaves and micro herbs, and
sweet citrus dressing

mediterranean skewers **13.50**

Parma ham, melon, Bocconcini mozzarella

Caprese skewers **8.50**

Bocconcini mozzarella, cherry tomatoes, basil
leaves

sharing platter (2-3 people) 32.00

Gordal olives, smoked salmon crostinis, hummus and breadsticks, pork pies and caramelised onion chutney, chicken bites with sweet chilli sauce, king prawns with dill mayonnaise.

Mezze platter (2 people) 14.50

Gordal or Kalamata Olives, mixed 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 dill mayonnaise

goat Cheese 7.50

soft goat cheese in granola almonds and honey served with bread

mixed Nuts 5.20

peanuts, almonds and cashews

beans and Corn 4.50

fried and salted broad beans and giant corn

Gordal olives 5.60

large green pitted olives from Andalucia (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 2.50

bread with butter

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.*