



EQUUS  
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BAR

THE ROYAL HORSEGUARDS HOTEL

# E Q U U S B A R | F O O D M E N U

## S M A L L P L A T E S

<b>Marinated Olives</b> (VG) 109 kcal	7
<b>Bowl of Chips</b> with cajun dust (VG) 713 kcal	5
<b>Severn &amp; Wye Smoked Salmon</b> Cream cheese & chives, on rye crouton 331 kcal	16
<b>Red Pepper Hummus</b> Crispy pitta (VG) 432 kcal	11
<b>Middle-Eastern Flavoured Lamb Kofta</b> Fattoush salad, mint yoghurt, pitta 618 kcal	12
<b>Asian Vegetable Spring Rolls</b> Sweet chilli sauce (V) 622 kcal	9
<b>Crispy Prawns</b> Sriracha mayonnaise 523 kcal	10

## M A I N S

<b>Caesar Salad</b> Crispy cos leaves, anchovy dressing, golden croutons, shaved parmesan (V) 496 kcal	14
Add Salmon 520 kcal or Grilled Chicken 592 kcal	9
Add Grilled Halloumi (V) 530 kcal	6
<b>Traditional Fish &amp; Chips</b> Beer-battered cod, triple-cooked chips, mushy peas, tartare sauce 1100 kcal	19
<b>Grilled British Beef Burger</b> Lettuce, tomato salsa, signature burger sauce, toasted brioche bun. Served with triple-cooked chips 1385 kcal	18
Add Streaky Bacon 97 kcal	2
Add Sliced Mature Cheddar Cheese 81 kcal	2
<b>Grilled Chicken Supreme Burger</b> Lettuce, tomato salsa, signature burger sauce, toasted brioche bun. Served with triple-cooked chips 1148 kcal	18
Add Streaky Bacon 97 kcal	2
Add Sliced Mature Cheddar Cheese 81 kcal	2
<b>Classic Club Sandwich</b> Triple-decker layered sandwich with bacon, lettuce, tomato, chicken, egg. Served with triple-cooked chips 1232 kcal	17

## OUR CHEF FAVOURS LOCALLY SOURCED INGREDIENTS

### DESSERTS

<b>Earl Grey-Infused Panna Cotta</b>	12
<i>Berry compote, pistachio crumb (V) 529 kcal</i>	
<b>Chocolate &amp; Orange Tranche</b>	12
<i>Chocolate sauce, mint (V) 445 kcal</i>	
<b>Burnt Cambridge Cream</b>	12
<i>Candy-glazed baked vanilla custard, seasonal berry compote, buttered shortbread biscuit (V) 635 kcal</i>	
<b>Chocolate Cherry Pudding</b>	12
<i>Berry coulis (VG) 529 kcal</i>	
<b>Exotic Fruit Salad</b>	9
<i>Mixed berries, mint (VG) 45 kcal</i>	
<b>British Artisan Cheese Selection (For Two)</b>	18
<i>Chutney, crackers 959 kcal</i>	



Food allergies and intolerances: (V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans.

Adults need around 2,000 kcal a day.

If you have any dietary requirements, allergens or intolerances, please inform your server before ordering. For more detail of allergenic ingredients used in our menu, we have an information pack available.

Please note that our kitchen and food service areas are not nut-free or allergen-free environments.

All weights are approximate before cooking. We take animal welfare very seriously, please review our full policy on our website [www.clermonthotel.group](http://www.clermonthotel.group). All prices are inclusive of VAT at the current rate.

A discretionary service charge of 12.5% will be added to your bill.



### *Sir Winston Churchill*

*Sir Winston was a renowned aficionado of all things drink related and was a stalwart of The Royal Horseguards building, with its underground railway pulley system that effortlessly transported the wine to the dining room*



### *Sir Mansfield Cumming*

*A cheeky twist on the famous 007 cocktail, with a nod to Sir Mansfield Cumming, the first Chief of Her Majesty's Secret Service, located on the top floor of the hotel during the early 1900's. He reputedly installed a bond-esque system of sliding doors and bookcases to keep his location top secret*



### *The Cavalry*

*The Royal Horse Guards are part of the Household Cavalry, a regiment of the British Army. The Colonel-in-Chief is King Charles III and the Colonel of the Regiment is Anne, Princess Royal*

## HORSEGUARDS SIGNATURE DRINKS

OUR SIGNATURE DRINKS ARE INSPIRED BY  
A RICH AND FASCINATING HISTORY  
OF KINGS AND QUEENS, POLITICS AND  
POWER, SECRET AGENTS AND SPIES

### The Churchill

17.5

*An inspired combination of Makers Mark Kentucky Whiskey, Laphroaig Islay Malt Whisky, homemade tobacco syrup, bitters and tobacco bourbon. Tipping a Homburg hat to Churchill, a frequent visitor back in the day.*



### A Mansfield Martini

17

*Created by one of our bartenders as a challenge from our Executive Chef to combine the classic English character of the hotel and its deeply rooted past in espionage. This stealthy concoction of Sipsmith Gin, house infused earl grey vodka and Lillet Blanc shaken hard over ice is the perfect tribute to our very own spy, Sir Mansfield Cumming. Shaken. Not stirred.*



### The Cavalry Cocktail

17.5

*Created by TV Mixologist Andy Pearson for The Royal Horseguards Hotel 'Help for Heroes' campaign. Ruby Port, Cognac, Grand Marnier and Red Burgundy. Bring on the Cavalry!*

# EQUUS BAR | DRINKS MENU

## SPARKLING COCKTAILS

<b>Champagne Cocktail</b>	16
<i>Lanson Père Et Fils, Courvoisier V.S., Angostura bitters, sugar</i>	
<b>French 75</b>	16
<i>Lanson Père Et Fils, Beefeater Gin, lemon juice and sugar</i>	
<b>The Berry Drop</b>	16
<i>Lanson Père Et Fils, Bacardi Carta Blanca, raspberry purée, sugar syrup, cranberry juice</i>	
<b>French Garden</b>	15
<i>Lanson Père Et Fils, Absolut Citron, elderflower, sugar</i>	
<b>The Royal Peach</b>	15
<i>Lanson Père Et Fils, peach schnapps, peach &amp; passion fruit purée</i>	

## CLASSICS, CREATIONS & MOST LOVED

<b>Gin or Vodka Martini</b>	15
<i>Beefeater 24 Gin or Sipsmiths Sipping Vodka and Extra Dry Vermouth. Enjoy your Martini shaken or stirred, with a twist or an olive, or dirty</i>	
<b>Ride In The Evening</b>	15.5
<i>Plymouth gin, Grand Marnier, Aperol, Sweet Vermouth, bitters</i>	
<b>Cosmopolitan</b>	15
<i>Absolut Citron vodka, Cointreau, lime juice and cranberry juice</i>	
<b>Sour Martini</b>	15.5
<i>Bacardi Carta Blanca rum, apple schnapps, lemon juice, sugar syrup</i>	
<b>The Forbidden</b>	15.5
<i>Eristoff Vodka, blackberry liqueur, lemon juice, sugar, prosecco</i>	
<b>Singapore Sling</b>	15
<i>Beefeater Gin, Benedictine liqueur, Cointreau, cherry liqueur, pineapple juice, lime, grenadine, bitters</i>	

<b>Negroni</b>	15
<i>Beefeater Gin, Sweet Vermouth and Campari</i>	
<b>Mojito</b>	15
<i>Bacardi Carta Blanca, mint and lime, sugar</i>	
<b>Agave Crush</b>	15
<i>El Jimador Blanco Tequila, orange, sugar, cinnamon</i>	

## DESSERT COCKTAILS

<b>Espresso Martini</b>	16
<i>Baileys, Patrón Añejo, chilled espresso, dash of sugar</i>	
<b>Jerry's Pie</b>	15
<i>Sailor Jerry, Baileys, cacao brown, cream, nutmeg</i>	
<b>Cuban Gateaux</b>	15
<i>Havana Club 7yr, cherry liqueur, cacao brun, Frangelico, cream</i>	



# EQUUS BAR | DRINKS MENU

## NON-ALCOHOLIC COCKTAILS

- A Milestone** 10  
*Elderflower cordial, raspberry purée, ginger beer, lime, mint leaves*
- Dalal Delight** 10  
*Pineapple juice, lime juice, lemon juice, white peach puree, grenadine*
- Splash** 10  
*Passion fruit purée, cloudy apple juice, lime, mint, sugar and soda water*

## GIN & TONIC PAIRINGS

- Beekeeper, Fever-Tree Elderflower Tonic, lemon & orange peel** 15  
*London gin encapsulated. Complex and Juniper forward with a hint of spice and citrus notes. Fever-Tree Elderflower Tonic adds a coolness to the warming spice.*
- Monkey 47, Fever-Tree Indian Tonic, blackberry & mint** 17  
*47 botanicals make for an unrivalled complexity. Crisp with a sweet floral aroma, a very special gin like no other. Fever-Tree Indian Tonic allows the Monkey to do the talking.*
- Beekeeper 24, Fever-Tree Mediterranean Tonic, pink grapefruit & rosemary** 15  
*Inspired by master distiller, Desmond Payne's trips to Asia and drinking G&Tea, Beekeeper 24 is infused with rare teas to give complex character.*
- Monkey 47, Fever-Tree Sicilian Lemon Tonic, lemon peel & mint** 17  
*A smooth liqueur with a beautiful balance between sweet and bitter fruit flavours. Sicilian Lemon Tonic balances sweetness with fresh tart citrus.*
- Hendrick's, Fever-Tree Aromatic Tonic, lemon peel, & coriander** 17  
*Made by the most curious of minds and imaginative spirit, and marvellous infusion of rose petal and cucumber.*

*All served as standard 50ml measures. 25ml available.*



## OUR HAND PICKED WINES



*Our wine list has been hand selected from all corners of the wine making world, to include classic & more esoteric styles for every occasion*



# EQUUS BAR | DRINKS MENU

## SPARKLING WINE AND CHAMPAGNE

125ml Bottle

### Palladiano Durello Spumante

10 46

*Delicate and lively on the palate with ripe fruit, zesty acidity and a clean, refreshing finish.*

### Chapel Down, England

50

*Characteristic aromas of pineapple, grapefruit and elderflower, the palate has a fine mousse, with tropical and floral flavours leading to a crisp texture and a refreshing finish.*

### Lanson Pere Et Fils

15 70

*The blending and ageing process gives the wines a rich body and a deep complexity. The flavours are well-developed and the aromas are as elegant as rich.*

### Lanson Rosé

75

*A non-vintage cuvée. Made from a delicate blend of the three main Champagne grape varieties.*

### Lanson Le Vintage

115

*Le Vintage is matured for 10 years using only the finest grapes from the grand & premier crus parcels that gives a unique finish revealing exceptional sense of harmony.*

### Le Clos Lanson

200

*Rich palate with ripe green fruits and stones fruit flavours. The vitality of the wine gives a fresh finish with long notes of spices and exotic fruits.*

## ROSÉ WINE

175ml 250ml Bottle

### Principato Pinot Grigio Rosato, Provincia di Pavia, Italy

12.5 15.5 43

*Crisp, dry with an aromatic nose with soft red fruits and a cherry notes – juicy and delicious.*

### Henners Rosé, England

50

*Seaside salinity and mandarin zest on the nose. There's a beach pebble minerality texture to the palate along with a blood orange tang.*

W H I T E   W I N E

175ml   250ml   Bottle

**Percheron Chenin Blanc Viognier, Western Cape, South Africa**      12      15      40

*Aromatic with delicious subtle perfumed aromas with white peach and hints of jasmine on the nose.*

**Piattini Pinot Grigio, Italy**      12.5      15.5      43

*Apple aromas with hints of honey, peach and layers of orchard fruit, spice and fresh citrus acidity.*

**Cave de l'Ormarine 'Carte Noire', Picpoul de Pinet, France**      45

*Generous notes of white fruits and citrus. Well balanced and lively on the palate with delicate lemony notes.*

**Fontanino Riesling, Italy**      48

*Classic dry Riesling with aromas of lime, petrol, stone fruit and a touch of lemongrass.*

**Adobe Reserva Viognier, Central Valley, (Organic) Chile**      50

*Rich aromas of citrus, orange peel and dried apricot, fresh pears and white peaches, plus hints of candied fruit.*

**La Leyenda de Las Cruces Sauvignon Blanc, Chile**      14      18      50

*Pink grapefruit, peach, a zesty palate with a mouthwatering finish.*

**Shadow Point, Central Coast Chardonnay, USA**      14.5      18.5      52

*This is modern Californian Chardonnay, which displays ripe stone fruit, soft oak and also lovely freshness.*

**Henners Native Grace Barrel Chardonnay, England**      55

*Apple, lemon and stone fruit aromas with some toasty and buttery notes and a citrus streak. Delicate spice and creamy, textural richness from time spent in barrel.*

**Domaine de Maltaverne Pouilly-Fumé 'L'Ammonite', France**      62

*Light, dry, classic and elegant with a flinty edge. The palate is rich, ripe with smoky notes and a grassy finish.*

**Domaine de la Motte Chablis Premier Cru Vau-Ligneau, Burgundy, France**      72

*Lightly toasted buttery oak on the nose, the palate is complex and mineral yet ripe with plenty of fresh Chablis acidity.*

# EQUUS BAR | DRINKS MENU

## RED WINE

175ml 250ml Bottle

### Percheron Shiraz Mourvèdre, Western Cape, South Africa

12 15 40

*Aromatic with delicious subtle perfumed aromas with white peach and hints of jasmine on the nose.*

### Domaine Mas Bahourat Merlot, France

12.5 15.5 43

*Deliciously ripe fruit with dark fruits, a touch of Earl Grey and bergamont,*

### Benjamin Malbec, Argentina

45

*Purple red in colour, bright and intense. Fruity aromas of plum and cherry, balanced with a smooth long finish.*

### Sixty Clicks Shiraz Mataro, Australia

13 17 48

*Soft, open, chocolatey fruit has a clove note with a palate of fresh brambly, cherry-red fruit that leads to a gently spicy finish.*

### Showdown Cabernet Sauvignon, USA

14 18 50

*Ripe blackcurrant and wild berry fruit on the nose complimented by sweet vanilla oak. Rich cassis and black cherry fruit on the palate with a soft, juicy finish.*

### Boutinot 'Les Coteaux' Côtes du Rhône Villages, France

50

*Brambly fruit, subtle oaky nuances, lovely sweet spice - warm star anise with a touch of cinnamon.*

### Greyrock Pinot Noir, New Zealand

52

*Berry and ripe cherry aromas, with vibrant flavours of red berries and spice. Fresh and lively palate, with silky tannins and a lingering finish.*

### Cadus Tupungato Malbec, Argentina

55

*Intense purple in colour, the wine displays great depth of black fruits, fresh herbal notes and spice. The palate is elegant with lovely weight, bright black fruits and fresh acidity.*

### Contea di Castiglione, Barolo, Italy

61

*A complex nose of ripe strawberry, dried cherry and cinnamon spice with delicate floral and violet notes.*

### Domaine Chante Cigale, Châteauneuf-du-Pape, France

66

*Blended by Alex Favier, one of the region's best winemakers, this is an archetypal and rustic Châteauneuf-du-Pape; spiced black fruit aromas and a powerful, warm palate.*

GIN	50ml
Bombay Sapphire	12.5
Hendrick's	13.5
Roku	13
Monkey 47	14
Beefeater Pink	12
Beefeater Orange	12
Warner's Rhubarb	13.5

## V O D K A

Belvedere	13
Grey Goose	13.5
Stolichnaya Vanilla	12.5
Finlandia Grapefruit	12

## R U M

Appleton Signature Blend	12.5
Captain Morgan Dark	12
Captain Morgan Spiced	12
Ron Zacapa 23	14

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## TEQUILA

50ml

El Jimador Blanco

12

Patrón Silver

14

## WHISKY

Johnnie Walker Red

12

Johnnie Walker Black

14

Glenfiddich 12YRS

15

Jameson Irish Whiskey

13

## BOURBON

Jack Daniel's Old No.7

12

Buffalo Trace

13



## COGNAC

Courvoisier® V.S.	14
Courvoisier® V.S.O.P.	16

## APERITIFS & LIQUEURS

Baileys	12
Aperol	12
Pimms No.1	12
Cointreau	12
Malibu	12
Luxardo Amaretto	12
Kahlúa	12
Jägermeister	12
Campari	12

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## DRAUGHT BEERS

Pint

Corona	7.5
Camden Hells Lager	7
Goose Island Midway	7

## BOTTLED BEER & CIDER

Stella Artois	6
Stella Artois Gluten Free	6
Goose Island IPA	6.5
Corona	6.5
Camden Hells	6.5
Budweiser	6
Beck's	6
Beck's 0%	5.5
Camden Pale Ale	6.5
Magners	7.5
Magners Berries	7.5

## SOFT DRINKS

Fever-Tree Mixers	200ml	3
Fever-Tree Ginger Beer	200ml	4
Coca-Cola	330ml	4.5
Diet Coca-Cola	330ml	4
Mineral Water Still/Sparkling	330ml	3.5
Mineral Water Still/Sparkling	750ml	5.5
Juices <i>Orange, Apple, Pineapple, Grapefruit, Cranberry, Lychee, Tomato</i>		5

For the benefit of our guests, a guideline of the alcoholic strengths of all beverages is as follows:  
ALCOHOL BY VOLUME: Champagne 12-13%  
White Wine 11-14% | Red Wine 12-15%  
Beers/Cider 3.8-5.8% | Spirits 37.5-63%  
Liqueurs, Aperitifs & Other 15-37%

Wines are available at 175ml and 250ml as standard.  
125ml is available upon request. In accordance with  
Weights & measures Act 1985 and the licensing Act 2003,  
the measures for the sale of spirits available to customers  
are served in 50ml as standard. 25ml spirits measures and  
125ml wine measures are also available.