

EQUUS
BAR

EQUUS BAR | FOOD MENU

SMALL PLATES

- Marinated Olives** (VG) 109 kcal 7
- Bowl of Chips** with paprika dust (VG) 713 kcal 5
- Lamb Koftas** with mint yoghurt 618 kcal 12
- Falafel & Red Pepper Hummus** (VG) 432 kcal 10
- Asian Vegetable Spring Rolls** with sweet chilli sauce (V) 622 kcal 9
- Crispy Squid** with chive tartar sauce and lemon 843 kcal 11
- Crispy Prawns** with sriracha mayonnaise 523 kcal 11

MAINS

- Caesar Salad** 16
Crispy cos lettuce leaves, anchovy dressing, golden croutons, shaved parmesan 496 kcal
Add Salmon 520 kcal or Grilled Chicken 592 kcal 9
Add Grilled Halloumi (V) 530 kcal 6
- Chargrilled 10oz Ribeye Steak** 38
Triple-cooked chips, vine cherry tomatoes, Portobello mushrooms, watercress, and your choice of green peppercorn or café au lait sauce 1149 kcal
- Traditional Fish & Chips** 23
Beer-battered cod with triple-cooked chips, gherkins, mushy peas, burnt lemon, and tartar sauce 1100 kcal
- Royal Beef Burger** 18
Grilled beef burger with lettuce, tomato salsa and signature burgers sauce, in a toasted brioche-style bun. Served with triple-cooked chunky chips 1385 kcal
Add Streaky Bacon 97 kcal or Sliced Mature Cheddar Cheese 81 kcal 2.5
- Chicken Supreme Burger** 18
Grilled chicken with lettuce, tomato salsa and signature burger sauce, in a toasted brioche-style bun. Served with triple-cooked chunky chips 1148 kcal
Add Streaky Bacon 97 kcal or Sliced Mature Cheddar Cheese 81 kcal 2.5
- Classic Club Sandwich** 18
Triple-decker layered sandwich with bacon, lettuce, tomato, chicken, and egg. Served with triple-cooked chips 1232 kcal

OUR CHEF FAVOURS LOCALLY SOURCED INGREDIENTS

DESSERTS

- Burnt Cambridge Cream**

Candy-glazed baked vanilla custard, seasonal berry compote, buttery shortbread biscuit (V) 529 kcal

14
- Peach & Passion Fruit Mousse**

With strawberry mint glaze (V) 529 kcal

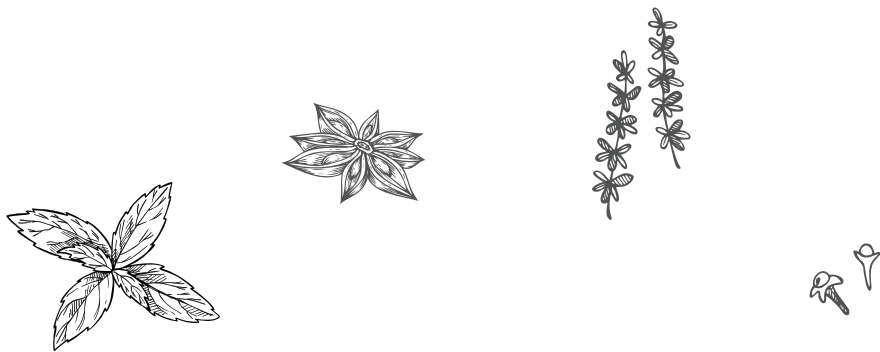
12
- Exotic Fruit Salad**

With mixed berries and mint 45 kcal

9
- British Artisan Cheese Selection (For One)**

With chutney and crackers 480 kcal

12



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. All prices are inclusive of VAT at the current rate.

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

E Q U S B A R | D R I N K S M E N U



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

Sir Mansfield Cumming was 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 18.5

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 18

A cheeky twist on the famous 007 cocktail, and combining 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 18.5

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

EQUUS BAR | DRINKS MENU

SPARKLING COCKTAILS

Champagne Cocktail 17

Lanson Père Et Fils, Courvoisier V.S., Angostura bitters, sugar

French 75 17

Lanson Père Et Fils, Beefeater gin, lemon juice and sugar

The Berry Drop 17

Lanson Père Et Fils, Bacardi Carta Blanca, raspberry purée, sugar syrup, cranberry juice

French Garden 16

Lanson Père Et Fils, Absolut Citron, elderflower liqueur, sugar

The Royal Peach 16

Lanson Père Et Fils, peach schnapps, peach & passion fruit purée

CLASSICS, CREATIONS & MOST LOVED

Gin or Vodka Martini 16

Beefeater 24 gin or Sipsmith sipping vodka and Extra Dry Vermouth. Enjoy your Martini shaken or stirred, with a twist or an olive, or dirty

Ride In The Evening 16.5

Plymouth gin, Grand Marnier, Aperol, Martini Rosso Sweet Vermouth, Angostura bitters

Cosmopolitan 16

Absolut Citron vodka, Cointreau, lime juice and cranberry juice

Sour Martini 16.5

Bacardi Carta Blanca rum, apple schnapps, lemon juice, sugar syrup

The Forbidden 16.5

Eristoff vodka, blackberry liqueur, lemon juice, sugar, sparkling wine

Singapore Sling 16

Beefeater gin, Benedictine liqueur, Cointreau, cherry liqueur, pineapple juice, lime, grenadine, Angostura bitters

- Negroni** 16
Beefeater gin, Martini Rosso Sweet Vermouth and Campari
- Mojito** 16
Bacardi Carta Blanca, mint, lime, soda water, sugar
- Agave Crush** 16
El Jimador Blanco tequila, orange, sugar, cinnamon

DESSERT COCKTAILS

- Espresso Martini** 17
Baileys Irish Cream, Patrón Añejo tequila, chilled espresso, dash of sugar
- Jerry's Pie** 16
Sailor Jerry, Baileys Irish Cream, crème de cacao brown liqueur, cream, nutmeg
- Cuban Gateaux** 16
Havana Club 7yo, cherry liqueur, crème de cacao brown liqueur, Frangelico, cream

NON-ALCOHOLIC COCKTAILS

- A Milestone** 10.5
Elderflower cordial, raspberry purée, ginger beer, lime, mint leaves
- Dalal Delight** 10.5
Pineapple juice, lime juice, lemon juice, white peach purée, grenadine
- Splash** 10.5
Passion fruit purée, cloudy apple juice, lime, mint, sugar and soda water

GIN & TONIC PAIRINGS

- Beefeater, 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.
- Beefeater 24, Fever-Tree Mediterranean Tonic, pink grapefruit & rosemary** 16
Inspired by master distiller, Desmond Payne's trips to Asia and drinking G&Tea, Beefeater 24 is infused with rare teas to give complex character.
- Sipsmith Sloe gin, Fever-Tree Sicilian Lemon Tonic, lemon peel & mint** 16
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** 16
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



SPARKLING WINE
AND CHAMPAGNE

125ml Bottle

Palladiano Durello Spumante 11 48

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

Chapel Down Brut NV, England 14 55

Fresh and elegant English sparkling wine, with notes of apple, citrus and strawberry.

Lanson Père Et Fils 16 80

Golden colour with generous tiny bubbles, ripe fruits, honey and sweet spice aromas, rich and complex body with honey and cinnamon flavours.

Lanson Rosé 18 90

Subtle salmon tones, fine and joyful bubbles, aromas of rose and delicate red berry notes.

Lanson Le Vintage 130

Le Vintage is matured for 10 years, straw yellow golden tints with fine bubbles, dried apricot, candied fruits, almonds, acacia honey and sweet spices aromas.

Lanson Noble 2004 200

Crystalline gold colour with light green reflections, scents of lemon, mirabelle plum, pear and bergamot, biscuit pastries and hazelnut notes on the palate.

ROSÉ WINE

175ml 250ml Bottle

Principato Pinot Grigio Rosato, Provincia di Pavia, Italy 13 16 45

Pale blush, redcurrants, easy drinking.

The Big Top White Zinfandel Rosé, Lodi, California, USA 13.5 16.5 47

Off-dry, strawberries and cream, soft.

Domaine de la Vieille Tour Rosé, Côtes de Provence [Organic], France 55

Sophisticated, ripe melon, delicate - Pale and elegant with concentrated melon flavours but with freshness and energy.

W H I T E W I N E	175ml	250ml	Bottle
Il Traliccio Trebbiano, Rubicone, Emilia Romagna, Italy <i>Light, crisp green apple and easy drinking.</i>	12.5	15.5	43
Piattini Pinot Grigio, Delle Venezie, Italy <i>Delicate and subtle, pear drops.</i>	13	16	45
False Bay Windswept Sauvignon Blanc, WO Coastal Region, South Africa <i>Zesty, citrus fruit and slightly aromatic.</i>	13.5	16.5	47
Vila Nova Vinho Verde, Vinho Verde, Portugal <i>Slight spritz, ripe stone fruit character, refreshing.</i>	14.5	17.5	49
Les Volets Chardonnay, Haute Vallée de l'Aude, Roussillon, France <i>Touch of oak, apple pie, rich.</i>	14.5	17.5	49
Valle Vento Gavi del Comune di Tassarolo, Gavi [Organic], Piemonte, Italy <i>Elegant, floral and honeyed, moreish - Subtle white from Northern Italy with delicious minerality.</i>	15	18	52
The Cloud Factory Sauvignon Blanc, Marlborough, New Zealand <i>Aromatic, passionfruit and gooseberry, zingy - Tropical sunshine in a glass with real concentration.</i>	15	18	52
Valmiñor Albariño, Rias Baixas, Spain <i>Crisp, peaches, racy acidity - Fresh and zesty with real grip yet perfectly balanced, Albarino is the king of Spanish white grapes.</i>			55
Cline Cellars Viognier, California, USA <i>Ripe, bitter orange, silky smooth - A seriously underrated wine, expressive and complex from a family producer making wine since 1982.</i>			66
Pierre Bourée Fils Bourgogne Blanc, Burgundy, France <i>Classy, baked apples, opulent - Chardonnay at its best, rich yet refreshing, delightful, a winery that was founded in 1864.</i>			76

R E D W I N E	175ml	250ml	Bottle
Il Traliccio Sangiovese, Rubicone, Emilia Romagna, Italy <i>Soft, juicy, easy drinking.</i>	12.5	15.5	43
Wild House Shiraz, Western Cape, South Africa <i>Dense, deep plum character, spicy.</i>	13	16	45
Peculiar Mr Pat Merlot, South East Australia <i>Smooth, blackcurrant, moreish.</i>	13.5	16.5	47
Vega del Rayo Rioja Tempranillo, Rioja, Spain <i>Modern, unoaked Tempranillo from La Rioja Alta.</i>	14.5	17.5	49
Ordinal Cabernet Sauvignon, Côtes de Thau, Languedoc, France <i>Juicy and rugged, cassis and plums.</i>	14.5	17.5	49
Amauta Absoluto Malbec, Valle de Cafayate, Argentina <i>Seriously dense and dark, black fruit, concentrated - From vineyards nearly 2000m above sea level, this is silky and rich.</i>	15	18	52
Tenuta Il Cascinone Crocera, Barbera d'Asti Superiore, Piemonte, Italy <i>Bright red cherry, full-bodied, elegant - Typically Italian, juicy and serious with character and charm.</i>	15	18	52
Shadow Point, Pinot Noir, Monterey, California, USA <i>Silky, red fruit, richer style of Pinot - Californian Pinot Noir that's pure and expressive with toasty oak and red fruit flavours.</i>			55
Barolo Contea di Castiglione, Piemonte, Italy <i>Rose petals, leather, richly flavoured - Made from the Nebbiolo grape, the King of Italian red wines, fine and expressive with lightly floral aromas and a rich structure.</i>			66
Domaines Bouyer Château Milon, Saint-Émilion Grand Cru, Bordeaux, France <i>Ripe and appealing, damson fruit, complex - A blend of Merlot and Cabernet Franc from the picturesque village of Saint Emilion.</i>			76

EQUUS BAR | DRINKS MENU

GIN

50ml

Bombay Sapphire	13
Hendrick's	13.5
Roku	13.5
Monkey 47	14.5
Beefeater	12.5
Beefeater Pink	12.5
Beefeater Orange	12.5
Beefeater Rhubarb & Cranberry	13
Beefeater 24	13.5
Plymouth Gin	13.5
Malfy Limone	13.5
Malfy Rosa	13.5
Sipsmith	13.5
Sipsmith Sloe	13.5
Warner Edward's Rhubarb	13.5
Horseguards Pink	13.5

VODKA

Belvedere	13.5
Grey Goose	14
Stolichnaya	13
Eristoff Vodka	12
Absolut Citron	12.5
Absolut Vanilla	12.5
Finlandia Grapefruit	12.5

TEQUILA

El Jimador Blanco	12.5
Patrón Silver	15
Patrón Añejo	16

RUM

50ml

Appleton Signature Blend	12.5
Captain Morgan Dark	12
Captain Morgan Spiced	12
Ron Zacapa 23	18
Bacardi Carta Oro	12
Bacardi Carta Blanca	12
Havana Club 7yo	13.5
Diplomatico Reserva	14

WHISKY

Johnnie Walker Red	12.5
Johnnie Walker Black	14
Glenfiddich 12yo	15
Jameson Irish Whiskey	13
Glenmorangie 10yo	15
Oban 14yo	20
Monkey Shoulder	14
Talisker 10yo	16
Laphroaig 10yo	16

BOURBON

Jack Daniel's Old No.7	12.5
Buffalo Trace	13.5



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EQUUS BAR | DRINKS MENU

COGNAC

Courvoisier® V.S.	14.5
Courvoisier® V.S.O.P.	16.5

APERITIFS & LIQUEURS

Baileys Irish Cream	12
Aperol	12.5
Pimms No.1	12.5
Cointreau	13
Malibu	12
Amaretto Lazzaroni	12
Kahlúa	12
Jägermeister	12
Campari	12.5
Drambuie	13
Grand Marnier	13

DRAUGHT BEER

Pint

Corona	7.6
Camden Hells Lager	7.4
Camden Pale Ale	7.5

BOTTLED BEER & CIDER

Stella Artois	7
Stella Artois Gluten Free	7
Goose Island IPA	7.5
Corona	7.5
Corona Cero 0%	6.5
Camden Hells	7.5
Budweiser	7
Beck's	7
Camden Pale Ale	7.5
Magners	7.8
Magners Berries	7.8

SOFT DRINKS

Fever-Tree Mixers	200ml	3.5
Fever-Tree Ginger Beer	200ml	3.5
Coca-Cola	330ml	4.5
Diet Coke	330ml	4.3
Mineral Water Still/Sparkling	330ml	3.8
Mineral Water Still/Sparkling	750ml	5.8
Juices <i>Orange, Apple, Pineapple, Grapefruit, Cranberry, Lychee, Tomato</i>		5

All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

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.