

Leicester
Square
Kitchen

Reserve Wine List

Cocktails	Artisanal spirits rooted in ritual and reimagined in every cocktail.	
	Our vibrant signature cocktail menu celebrates the deep cultural, historical and artisanal roots of Mexico and Peru and enhances the unique flavours of tequila, mezcal and pisco through bold, creative cocktails that blend ancient traditions with modern craft.	
Margaritas	Physalis Margarita	15
	A golden fusion of Mexico's boldest flavors, this cocktail blends the rich, oak-kissed depth of Tapatío Reposado with the bright, tart sweetness of house-made physalis purée, Grand Marnier and freshly squeezed lime juice. Crowned with a rim of charcoal salt.	
	Picante Margarita	15
	A smoky, spicy margarita with Ilegal mezcal, Tapatío Blanco tequila, Ancho Reyes liqueur, homemade smoked jalapeño syrup, lime juice and a spiced salt rim.	
Pisco Sours	Hazelnut and Chamomile Sour	15
	A delicate harmony of warmth and brightness, this cocktail layers pineapple-infused Quebranta Pisco with the floral elegance of homemade chamomile cordial and the smooth richness of Frangelico hazelnut liqueur balanced with lime juice. It's a whisper of sweetness wrapped in soft herbal notes.	
	Yuzu and Lychee Sour	15
	This cocktail blends Quebranta Pisco with bright yuzu sake, Kwai Feh lychee liqueur, homemade chilli syrup, and fresh lime juice. Lush and fragrant with a slow-building spice, exotic and unmistakably bold.	
Signatures	Collins de Mexicana	15
	Where tradition meets street-wise sophistication. Tapatío reposado, illegal mezcal, homemade beer cordial infused with chilli and coriander, topped with London Essence soda water and coca foam.	
	Tobacco Old Fashioned	15
	An indulgent fusion of Mexican craftsmanship and global spice, this cocktail marries the bold warmth of Abasolo Mexican whisky with earthy notes of Perique tobacco liqueur. Clarified with fragrant Indian masala chai and infused with hickory wood smoke, it's a complex journey through fire, spice and smoke.	
	Mexican Negroni	15
	A fiery reimagining of the classic Negroni, this cocktail blends the rich botanicals of Antica Formula with smoky QuiQuiRiQui mezcal and vibrant Volcan de Mi Tierra Blanco tequila. It delivers a harmonious balance of bitterness, smoke and sweetness.	
	Rosé & Lychee Martini	15
	A delicate fusion of rose liqueur and Kwai Feh lychee liqueur, balanced with crisp Belvedere vodka and a touch of homemade Pommery Champagne syrup for a floral sophistication. This cocktail blossoms with romantic floral notes and silky sweetness with an effervescent lift.	
Non-Alcoholic	Montana Kombucha	11
	Everleaf-Mountain apéritif, passion fruit purée, vanilla and London Essence blood orange and elderflower tonic water	
	Hibiscus Sling	11
	Hibiscus and ginger tea syrup, strawberry purée, cranberry juice, lime and London Essence soda water	

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House sparkling and Champagne		Glass 125ml	Bottle
Sparkling wine	Louis Pommery England Sparkling Wine	15	85
	Louis Pommery England Sparkling Rosé NV	17	88
Champagne	Pommery Brut Royal NV	18	95
	Pommery Brut Rosé NV	20	108
	Pommery Blanc de Blancs NV	25	135
Champagne by the bottle	Laurent-Perrier Cuvée Rosé NV		150
	Vintage Krug Grand Cuvée Brut NV		430
	Prestige Cuvée Dom Pérignon Brut		430

Wine by the glass		Glass 175ml	Carafe 500ml
White	L.A. Cetto (Chardonnay), Guadalupe Valley, Baja California, Mexico, 2022	9.5	25
	Bottega (Pinot Grigio), delle Venezie, Italy, 2024	10	26
	Stellenrust (Chenin Blanc), South Africa, 2024	11.5	30
	Cap Cette (Picpoul de Pinet), Languedoc, France, 2023	12.5	34
	Gavi di Gavi, Toledana (Cortese), Domini Villa Lanata, 2024	12.5	35
Red	L.A. Cetto (Cabernet Sauvignon), Guadalupe Valley, Baja California, Mexico, 2023	9.5	25
	Tout AOP Blaye Côtes De Bordeaux (Merlot, Cabernet Sauvignon), France, 2020	10	26
	Luis Felipe Edwards Gran Reserva (Pinot Noir), Leyda Valley, Chile, 2023	11	29
	Viña Real, Rioja Crianza (Tempranillo, Garnacha, Mazuelo) Spain, 2022	12	32
	Rebeland Swartland (Shiraz), South Africa, 2024	12	34
Rosé	L.A. Cetto (Cabernet Sauvignon),Guadalupe Valley, Baja California, 2024	9.5	26
	Château La Gordonne (Grenache, Cinsault, Syrah), Côtes de Provence, 2024	12	36
	Whispering Angel (Grenache, Cinsault, Vermentino), Côtes de Provence, 2023	14	38
		Glass 125ml	Bottle
Prosecco	Mister Bio Wine Prosecco Spumante DOC Brut, Italy	12.5	50
	Mister Bio Prosecco DOC Rose Brut, Italy	13.5	52
		Glass 100ml	Bottle
Port	Dow's Late Bottled Vintage Port	12	76
	Quinta da Pedra Alta 10 Year-Old Tawny Port	14	84

All wines available in 125ml measures upon request

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Around the world

White wine by the bottle	L.A. Cetto (Chardonnay), Guadalupe Valley, Baja California, Mexico, 2022	40
	Bottega (Pinot Grigio), delle Venezie, Italy, 2024	44
	Stellenrust (Chenin Blanc), South Africa, 2024	49
	Cap Cette (Picpoul de Pinet), 2023, France	50
	Gavi di Gavi, Toledana (Cortese), Domini Villa Lanata, Piemonte, Italy, 2024	59
	Turning Heads (Sauvignon Blanc), Marlborough, New Zealand, 2024	42
	Shark (Bacchus), England, 2024	68
	Mister Bio (Friulano), DOC Friuli, Italy, 2023	52
	Ca Momi (Chardonnay), Napa Valley, California, 2022	62
	Framingham F-series (Riesling), Marlborough, New Zealand, 2021	55

Red wine by the bottle	L.A. Cetto (Cabernet Sauvignon), Guadalupe Valley, Baja California, Mexico, 2023	40
	Tout AOP Blaye, Côtes De Bordeaux (Merlot, Cabernet Sauvignon), France, 2020	49
	Luis Felipe Edwards Gran Reserva (Pinot Noir), Leyda Valley, Chile, 2023	47
	Viña Real, Rioja Crianza (Tempranillo, Garnacha, Mazuelo) Spain, 2022	49
	Rebeland Swartland (Shiraz), South Africa, 2024	42
	Hamilton Heights (Shiraz), Australia, 2024	42
	Mister Bio (Cabernet Franc), DOC Friuli Italy, 2022	50
	Shark (Pinot Noir), England, 2024	78
	Tranquille Pinnard VDF (Grenache, Syrah), France, 2023	45
	Terrazas Selection (Malbec), Argentina, 2024	45
	Amarone Della Valpolicella (Corvina, Rondinella), Italy	105

Rosé wine by the bottle	L.A. Cetto (Cabernet Sauvignon), Guadalupe Valley, Baja California, Mexico, 2024	40
	Château La Gironde (Grenache, Cinsault, Syrah), Côtes de Provence, 2024	55
	Whispering Angel (Grenache, Cinsault, Vermentino), Côtes de Provence, 2023	58

Orange wine by the bottle	Ancestralopitekus Orange (Verdejo), Spain, 2023	38
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Dessert wine by the bottle	Vin Santo del Chianti 'Serelle' Ruffino (Malvasia, Trebbiano), Tuscany, Italy, 2013, 375ml	43
	Château Grand-Jaugu (Sémillon, Sauvignon Blanc, Muscadelle), Sauternes, Bordeaux, France, 2016, 375ml	45

Bottled beer	Peroni (gluten free)		6.5
	1664 Blanc		6.5
	Peroni 0%		5.5
Draught beer	Camden Hells Lager	Half 4.5	Pint 8.5
	Modelo Especial	Half 4.5	Pint 8.5
Soft	Acqua Panna Still Water		5.75
	San Pellegrino Sparkling Water		5.75
Juices	Tomato juice		4
	Cranberry juice		4
	Pineapple juice		4
	Grapefruit juice		4
	Apple juice		4
	Orange juice		4
Sparkling	Coca-Cola		4
	Diet Coke		4
	Coke Zero		4
	London Essence Original Indian Tonic		4
	London Essence Blood Orange & Elderflower		4
	London Essence Soda Water		4
	London Essence Crafted Lemonade		4
	London Essence Spiced Ginger Beer		4
	London Essence Delicate Ginger Ale		4
	London Essence Riviera		4
Coffee	Americano		5
	Latte		5
	Decaffeinated		5
	Macchiato		5
	Espresso		5
	Mocha		5
	Cappuccino		5
	Double espresso		5
	Hot Chocolate		5
Tea	English Breakfast		5
	Jasmine		5
	Earl Grey		5
	Fresh mint and lemon		5
	Green Sencha		5
	Fruit infusions		5

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Spirits		50ml
Tequila	Blanco	
	Volcan de Mi Tierra Cristalino	10
	Tapatio	11
	Altos Plata	11
	Patrón Silver	12.5
	Reposado	
	Volcan de Mi Tierra Cristalino	13
	Tapatio	12
	Herradura	14
	Altos	16
	Premium tequila	
	Volcan de Mi Tierra XA	34
	Mezcal	
	Joven	11
	QuiQuiRiQui	11.5
	Mezcal reposado	
	Illegal	12
Vodka	Belvedere	11
	Ciroc	11.5
	Chase	12
	Grey Goose	12
	Au Raspberry	11
Gin	The Botanist	10
	Tanqueray No. Ten	12
	Hendrick's	12
	Silent Pool	12
	Moat Wood	12
	Gin Mare	12.5
	Born Idyl Pink Gin	12
Rum	Eminente Claro	10
	Eminente Reserva	12
	El Dorado 3 yrs	9
	El Dorado 12 yrs	11
	Gosling Black Seal	9
	Kraken	10
	Ron Zacapa Centenario XO	24

All spirits available in 25ml measures.

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Whisky		50ml
Scotch	Single Malt	
	Glenfiddich 12yo	12
	Glenfiddich 15yo	15
	Dalwhinnie 15yo	14
	Glenlivet Founder's Reserve	12.5
	Glenmorangie	12
	Talisker Isle of Skye	11
	Oban 18yo	18
	Lagavulin 16yo	18
	Laphroaig 10yo	11
	Blended	
	Monkey Shoulder	10
	Chivas Regal	11
	Johnnie Walker Black Label	11
	Johnnie Walker Gold Label	16.5
	Johnnie Walker Blue Label	40
World whiskies	Irish	
	Jameson	11
	American	
	Jack Daniel's	11
	Maker's Mark	11.5
	Woodford Reserve	12
	Japanese	
	SuntoryToki	13
Cognac	Hennessy VS	11.5
	Hennessy VSOP	16.5
	Hennessy XO	38
Apéritifs and digestifs	Limoncello	10
	Baileys	10
	Disaronno Amaretto	10
	Frangelico	10
	Malibu	10
	Aperol	10
	Sambuca	10
	Abelha Silver Cachaça	10
	Kahlúa	9
	Tia Maria	9

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