At Milk & Honey we have a passion for making the highest quality drinks using the best ingredients, and the finest, often painstaking, methods.

Every afternoon, we squeeze oranges, lemons, limes and pineapples by hand. We press our own ginger to make our house ginger beer. We don’t use any juice or extract that we haven’t made ourselves (hence no cranberry juice), because the drinks taste fresher and better that way.

We put most of our glassware and all of our mixing glasses in freezers set to -30C to keep drinks cold during the delicate preparation phase. We count the times we shake or stir to ensure the perfect mix without excessive dilution.

If you’re in The Red Room, you’ll be served drinks containing jagged wedges of ice. We cut these by hand with an ice pick from a twice-frozen block of ice made from mineral water. Ice like this is denser, colder and clearer, and chills your drink perfectly without diluting it too much.

We have also put together a collection of great value wines, champagnes, whiskies, armagnacs and other digestifs. We hunt down rare bottles at auction and we go to Champagne, the South of France, Australia, New Zealand and South Africa to import our own stuff direct at a better price.

It takes a few minutes to mix a great drink.
Champagne

Forget-Brimont Premier Cru
£10 / £55

Agrapart Blanc de Blancs*
£70

Louis Roederer
£80

Larmandier-Bernier Vieilles Vignes de Cramant 2004*
£90

Taittinger Les Folies de la Marquetterie
£100

Bollinger La Grande Année 2002
£130

Krug Grande Cuvée
£190

Sparkling Wine

Jeio Prosecco
£7 / £36

Rosé Champagne

Forget-Brimont Rosé
£11 / £60

Henri Giraud Espirit de Giraud Rosé
£75

Billecart-Salmon Rosé
£90

Perrier-Jouët ‘La Belle Epoque’ Rosé 2004
£220

We have an extended wine list, available upon request, of certain fine or rare bottles we have found and would like you to try out.

*Denotes ‘small grower’ champagnes produced on the estates where the vines are cultivated, rather than by the larger aggregating, champagne maisons.

All sparkling wines by the glass are served in 125ml measures.
Red Wine

M&H Red
£5.50 / £22

M&H Malbec
£7.25 / £28

Nativa Organic Carmenère
Central Valley, Chile
£34

Elephant Hill Pinot Noir
Central Otago, New Zealand
£10 / £38

Heitz Zinfandel
Napa, California
£42

Isole e Olena Chianti Classico
Tuscany, Italy
£46

Bodegas Tabula
Ribera del Duero, Spain
£52

Felton Road Pinot Noir
Central Otago, New Zealand
£56

Rothschild-Lasite/Catena Caro
Mendoza, Argentina
£60

Château Langoa-Barton 1999
Bordeaux, France
£80

White Wine

M&H White
£5.50 / £22

M&H Chenin Blanc
£7.25 / £28

Martin Codax Albarino
Rias Baixas, Spain
£36

Huia Sauvignon Blanc
Marlborough, New Zealand
£10 / £38

Lageder Pinot Grigio
Alto Adige, Italy
£42

Shaw + Smith ‘M3’ Chardonnay
Adelaide Hills, Australia
£46

Loimer ‘Steinmassl’ Riesling
Kamptal, Austria
£56

Rosé Wine

M&H Rosé
£5.50 / £22

Chêne Bleu
Rhône, France
£28

Please ask your bartender for a copy of our Red Room Reserve list: A short collection of fine, rare and bin end wines at good prices for members only.
Champagne Cocktails
All £10

Ambrosia
Calvados, cognac, triple sec, lemon

Harmony Royale
Cognac, maraschino, strawberry, lemon

Dom Pedro
Cachaça, port, peach, lemon

Parker 75
Gin, apricot, lime, bitters

Champagne Cocktail
Cognac, sugar, bitters

Cobblers, Fizzes & Fixes
All £9

White Lion
Rum, curaçao, raspberry, lime, sugar

New Orleans Cobbler
Rye, orange, pineapple, lemon, bitters, pastis

Fish House Punch
Rum, cognac, peach, lemon, lime

Japanese Fizz
Scotch, port, lemon, sugar, egg white, soda

Brandy Fix
Cognac, Strega, pineapple, lemon

Fresh & Up
All £9

London Calling
Gin, sherry, lemon, sugar, bitters

Brigadoon
Scotch, apricot, lemon, orgeat

The Business
Gin, honey, lime

Periodista
Rum, curaçao, apricot, lime

French Pearl
Gin, mint, lime, sugar, absinthe

Shorts & Sours
All £9

East 8 Hold Up
Vodka, Aperol, pineapple, passion fruit, lime

Continental Sour
Cognac, claret, lemon, sugar, egg white

Penicillin
Scotch, peated scotch, lemon, honey, ginger

Bison Sour
Vodka, lemon, sugar, egg white, cinnamon

Applejack Rabbit
Applejack, orange, lemon, maple
**Pick-Me-Ups**
All £9

- **Florodora**
  Gin, raspberries, lime, ginger, soda

- **Pisco Punch**
  Pisco, pineapple, lemon, falernum, champagne

- **Moscow Mule**
  Vodka, ginger, lime, sugar, soda

- **Planter’s Punch**
  Rum, lemon, sugar, bitters

- **Ohio Valley Cooler**
  Gin, grapefruit, maraschino, bitter lemon

**Lost & Found**
All £10

- **Bentley**
  Calvados, Italian vermouth, bitters

- **Boulevardier**
  Bourbon, Campari, Italian vermouth

- **Dempsey**
  Gin, calvados, grenadine, absinthe

- **Between The Sheets**
  Cognac, triple sec, Benedictine, lemon

- **Diplomat**
  French vermouth, Italian vermouth, bitters, maraschino

**Restoratives**
All £9

- **Red Pigeon**
  Tequila, Campari, grapefruit, sugar, soda

- **Prescription Julep**
  Rye, cognac, mint, honey

- **Army & Navy**
  Gin, lemon, orgeat

- **The Trojan**
  Rum, triple sec, lemon, granadine, mezcal

- **Luke Collins**
  Genever, Drambuie, lemon, soda

**Digestives**
All £9

- **Ale Flip**
  Rum, ale, maple, egg

- **Roberto Burns**
  Tequila, mezcal, Benedictine, vermouth, bitters

- **Precursory Cocktail**
  Port, Italian vermouth, lemon, sugar, bitters

- **White Seal**
  Rum, coffee, cacao, Pedro Ximénez, cream

- **Coffee Cocktail**
  Cognac, port, egg, nutmeg
**Membership**

If you would like to become a member of The Rushmore Group you can join online at mlkhny.com or by completing an application form, which a member of our bar team can provide.

The Rushmore Group includes Milk & Honey and The Player in Soho and Danger of Death on Brick Lane.

Our membership scheme is not a traditional one - there are no referees or contacts required. Just apply.

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**Beers**

- **Stiegl**
  Salzburg, Austria
  £4.25

- **Black Isle Goldeneye**
  Highlands, Scotland
  £5.25

- **Milk & Honey**
  *Bartenders’ Beer*
  Something interesting or different;
  Please ask your bartender for details.

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**Saloon Food & Fancy Snacks**

Our tiny kitchen produces a great selection of delicious hot and cold plates that are ideal for grazing.

Food is served until 1am/2am every night we’re open.

If you would like to see the current menu, and there isn’t one nearby, please ask your bartender.

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**Parties & Groups**

We can cater for larger parties and group bookings for up to fifty guests in The Basement Bar with canapé menus and pre-orders on request.

The Games Room may also be booked for private “lounge room” style parties for up to twenty guests.

Speak to your bartender or please call 020 7065 6800 for more details.
The Games Room

Your own private space for a ‘micro-party’ of up to 20 guests on the second floor. The room has its own plasma TV screen, DVD player and iPod connection.

Members and your guests only please.

The Red Room

The members’ only lounge on the first floor where it is always best to book your fireside seat or favourite sofa.

Members and your guests only please.

The Ground Floor

The main bar at Milk & Honey with 6 private booths for 4 to 10 guests. Non-members are welcome to visit before 11pm but must make a reservation.

Members and your guests only after 11pm please.

The Basement Bar

The Basement Bar has several low level booths for 6 to 12 guests and The Cave for a very private evening for 10 to 14 guests. This bar is also available for private hire for up to 50 guests with bespoke menus to suit the occasion.

Members and your guests only after 11pm please.

The Roof Terrace

The sheltered smoking area on the top floor has booths for four to six guests, and is open until 11pm six nights a week.

Members and your guests only please.
Milk & Honey opened in Soho, London, in April 2002 and remains dedicated to bringing unrivalled drinks quality and service to a discerning crowd of grown-ups.

Access to non-members is by reservation only until 11pm (and in practice restricted to the early part of the week). For members and your guests the bar is open until 3am six nights a week. No reservation is required for members, but we advise that you always call ahead.

Milk & Honey’s original incarnation opened in New York in January 2000 on Manhattan’s Lower East Side. In January 2013 our New York site relocated to a larger space in the Flatiron District. Entrance is by referral and appointment only. Many New Yorkers assume it’s an urban myth but access is easy for London members seven nights a week until 4am.

Open 6pm-3am
Monday to Saturday

◇

Our kitchen is open from 6pm-12am Monday to Wednesday and 6pm-1.30am Thursday to Saturday.

◇

An optional 10% service charge will be added to your bill.
House Rules

No name-dropping, no star f**king.

No hooting, hollering, shouting or other loud behaviour.

No fighting, play-fighting, no talking about fighting.

Gentlemen will remove their hats.
Hooks are provided.

Gentlemen will not introduce themselves to ladies.
Ladies please feel free to start a conversation or ask the bartender to introduce you. If a man you don’t know speaks to you, please lift your chin slightly and ignore him.

Do not bring anyone unless you would leave that person alone in your home. You are responsible for the behaviour of your guests.

Do not linger outside the front door.

Exit the bar briskly and silently. People are trying to sleep across the street. Please make all travel plans and say all farewells before leaving the bar.