Milk & Honey
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 blocks 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.

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

Henri Dosnon
Champagne Brut
£11 / 60
Light and elegant with ripe red and green apple fruit.

Gaston Chiquet
1er Cru Rosé
£12 / 65
Zesty and light with red berry and citrus notes.

Pol Roger Réserve Brut
£80
Full and balanced with fresh stone fruits.

Veuve Clicquot Rosé 2008
£110
Complex, balanced and aromatic with a delicate silky finish.

Bollinger Grande
Année 2007
£120
Succulent, with floral flavours and soft oak finish.

Dom Perignon 2009
£200
Vibrant candied fruit, minerality and dark spice.

Krug Grande Cuvée NV
£220
Remarkable, rich and elegant.

Champagne Cocktails

All £11

Valencia No.2
Apricot brandy, orange, orange bitters.

Parker 75
Gin, apricot brandy, lime, peychaud’s bitters.

Old Cuban
Aged rum, lime, mint, bitters.

Pisco Punch
Pisco, pineapple, lime, falernum.

Ritz Cocktail
Cognac, maraschino, triple sec, lemon.

Red Skye
Scotch, cassis, lime, raspberry.

Sparkling Wine

Trevisiol, Prosecco
£7.50 / 40
Clean, fresh with green apple and pear.

Louis Roederer Quartet
£55
Fresh & lightly fruity with hints of brioche and spice.

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.
White Wine

Lauriers Picpoul
2017 – Languedoc, France.
Clean lively acidity with lime.

£6 / 30

Sole Pinot Grigio
2010 – Veneto, Italy.
Aromatic with juicy stone fruit.

£6.75 / 35

Benito Santos Albariño
2010 – Rías Baixas, Spain.
Pear and citrus with floral hints.

£7.50 / 40

Chotard Sancerre
2015 – Loire, France.
Refreshing and full-bodied with good length.

£45

Wild Boy Chardonnay
2015 – California, USA.
Rich elegant Burgundian style.

£50

Rosé Wine

Maubernard Bandol Rosé
2017 – Provence, France.
Dry, subtle with excellent freshness.

£7.50 / 45

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

Red Wine

De Bertier Merlot / Cabernet
2016 – Languedoc, France.
Juicy red berry fruit and light tannins.

£6 / 30

LDN Cru Syrah
2015 – Calatayud, Spain.
Round and balanced.

£6.75 / 35

Dupeuble Beaujolais
2016 – Burgundy, France.
A top Beaujolais, medium body, smooth.

£7.50 / 40

Moobuzz Pinot Noir
2014 – Monterey County, USA.
Full for a Pinot with lovely depth and texture.

£55

Aléofane Crozes-Hermitage
2010 – Rhône, France.
Crunchy blackberries and full, silky tannins.

£65

Château du Tertre
2012 – Margaux, Bordeaux.
Perfumed cassis fruit, lush, velvety.

£90

Château Grand-Puy-Lacoste
2009 – Pauillac, Bordeaux.
Intense rich fruit aromas with ripe cassis.

£120

Château Lynch Bages
2004 – Pauillac, Bordeaux.
Big mass of flavours, opulent fruit.

£180

Château Canon
2005 – St Emilion, Bordeaux.
Black cherries and dried violet. Fine tannins with harmonious structure.

£200
Fresh & Up
All £10

London Calling
Gin, sherry, lemon, orange bitters.

French Pearl
Gin, mint, absinthe, lime.

Satin Sheets
Tequila, falernum, lime.

Bumblebee
Dark rum, honey, lemon, egg white, angostura.

Ward 8
Bourbon, lemon, orange, grenadine.

Shorts & Sours
All £10

East 8 Hold-Up
Vodka, aperol, pineapple, lime, passion fruit.

Scorpion
Aged rum, cognac, orange, lemon, orgeat.

Stone Fence
Bourbon, cider, lemon, ginger.

Straight Flush
Cognac, aperol, grapefruit, strawberry.

Penicillin
Scotch, peated scotch, ginger, lemon, honey.

Fizzes, Punches & Highballs
All £10

Hobbes Fizz
Vodka, lemon, orange blossom, egg white, soda.

Florodora
Gin, raspberry, lime, ginger, soda.

Fish House Punch
Dark rum, cognac, peach, lemon, lime, nutmeg.

Chartreuse Swizzle
Green chartreuse, falernum, pineapple, lime.

Peach Blow Fizz
Gin, strawberry, cream, lemon, egg white, soda.

After Dinner
All £10

Grasshopper
Crème de menthe, crème de cacao, cream, chocolate.

Ale Flip
Aged rum, chocolate stout, maple syrup, egg, nutmeg.

Port Stinger
LBV port, mint, sugar.

Hanky Panky
Gin, vermouth, fernet bianca.

Choker
Scotch, absinthe, angostura.
Lost & Found

All £10

Boulevardier
*Bourbon, campari, sweet vermouth.

Poet’s Dream
*Gin, benedictine, vermouth, orange bitters.

Pan-American Clipper
*Calvados, grenadine, lime, absinthe.

Liberal
*Rye whiskey, amer picon, vermouth, orange bitters.

Division Bell
*Mezcal, aperol, maraschino, lime.

Bartender’s Choice
*Please ask for bespoke suggestions.

Beers

Harviestoun Schiehallion
*4.8% Vol £5.50
  Light and crisp with a fresh grapefruit finish.

Anchor California Lager
*4.9% Vol £6.00
  Clean, balanced and refreshing.

Sierra Nevada Pale Ale
*5.6% Vol £6.00
  Crisp, fragrant and hoppy with a smooth body.

Thornbridge Jaipur IPA
*5.9% Vol £6.00
  Robust citrus flavours and a lasting bitter finish.

Lost & Found

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Bartender’s Choice
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Whiskies

<table>
<thead>
<tr>
<th>Scotch Malt Whisky</th>
<th>% vol</th>
<th>50ml</th>
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</thead>
<tbody>
<tr>
<td>Kilkerran 12YO</td>
<td>46%</td>
<td>£12</td>
</tr>
<tr>
<td>Glenscotia Double Cask</td>
<td>46%</td>
<td>£12</td>
</tr>
<tr>
<td>Ledaig 10YO</td>
<td>46.3%</td>
<td>£13</td>
</tr>
<tr>
<td>Linkwood 12YO</td>
<td>43%</td>
<td>£14</td>
</tr>
<tr>
<td>Kilchoman Machir Bay</td>
<td>46%</td>
<td>£14</td>
</tr>
<tr>
<td>Arran 14YO</td>
<td>46%</td>
<td>£15</td>
</tr>
<tr>
<td>Clynelish 14YO</td>
<td>46%</td>
<td>£15</td>
</tr>
<tr>
<td>Port Askaig 14YO</td>
<td>45.8%</td>
<td>£18</td>
</tr>
<tr>
<td>Glendronach 18YO</td>
<td>46%</td>
<td>£20</td>
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<table>
<thead>
<tr>
<th>Scotch Blended Whisky</th>
<th>% vol</th>
<th>50ml</th>
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</thead>
<tbody>
<tr>
<td>Johnnie Walker Gold Label 18YO</td>
<td>40%</td>
<td>£12</td>
</tr>
<tr>
<td>Compass Box “Hedonism”</td>
<td>43%</td>
<td>£14</td>
</tr>
<tr>
<td>Chivas Regal 18YO</td>
<td>40%</td>
<td>£15</td>
</tr>
<tr>
<td>Compass Box “Phenomenology”</td>
<td>46%</td>
<td>£30</td>
</tr>
<tr>
<td>Johnnie Walker Blue Label</td>
<td>40%</td>
<td>£37</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Rare Whiskies</th>
<th>% vol</th>
<th>50ml</th>
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</thead>
<tbody>
<tr>
<td>Glenmorangie Signet</td>
<td>46%</td>
<td>£28</td>
</tr>
<tr>
<td>Pappy van Winkle’s 15YO</td>
<td>53.5%</td>
<td>£30</td>
</tr>
<tr>
<td>Whistlepig 15YO Straight Rye</td>
<td>46%</td>
<td>£36</td>
</tr>
<tr>
<td>Pappy van Winkle’s 20YO</td>
<td>45.2%</td>
<td>£48</td>
</tr>
<tr>
<td>Yamazaki Puncheon 2013</td>
<td>48%</td>
<td>£64</td>
</tr>
</tbody>
</table>

Hand-rolled Havanas

<table>
<thead>
<tr>
<th>H. Upmann Half Corona</th>
<th>£11</th>
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</thead>
<tbody>
<tr>
<td>Coffee, roasted nuts, cream – light-medium bodied.</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Montecristo No 4</th>
<th>£15</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla, cocoa, cedar – medium bodied.</td>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>Hoyo de Monterrey Petit Robusto</th>
<th>£15</th>
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</thead>
<tbody>
<tr>
<td>Pepper, cocoa, nutmeg – medium bodied.</td>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>Romeo y Julieta Short Churchill</th>
<th>£18</th>
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</thead>
<tbody>
<tr>
<td>Hay, baked apple, caramel – light-medium bodied.</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Partagas Series E. No 2</th>
<th>£28</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey, truffle, coffee – medium-full bodied.</td>
<td></td>
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</table>

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<thead>
<tr>
<th>Cohiba Siglo VI</th>
<th>£35</th>
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</thead>
<tbody>
<tr>
<td>Allspice, rose, leather – medium-full bodied.</td>
<td></td>
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</tbody>
</table>

Please ask your bartender for a recommendation on a suitable drink pairing.
Guide

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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 TV screen, and iPod connection.

*Members and your guests only please.*

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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.*

 mêmes

The Ground Floor
The main bar at Milk & Honey has 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*

 mêmes

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 available for private hire for up to 50 guests with bespoke menus to suit the occasion.

*Members and your guests only after 11pm please.*

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.

Reservations 020 7065 6800
Membership mlkhny.com
Milk & Honey