

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.



Milk & Honey

Champagne

glass / bottle

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.

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

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

glass / bottle

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

glass / bottle

Lauriers Picpoul £6 / 30

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

Sole Pinot Grigio £6.75 / 35

2016 – Veneto, Italy.
Aromatic with juicy stone fruit.

Benito Santos Albariño £7.50 / 40

2016 – Rías Baixas, Spain.
Pear and citrus with floral hints.

Chotard Sancerre £45

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

Wild Boy Chardonnay £50

2015 – California, USA.
Rich elegant Burgundian style.

Rosé Wine

glass / bottle

Maubernard Bandol Rosé £7.50 / 45

2017 – Provence, France.
Dry, subtle with excellent freshness.

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

Red Wine

glass / bottle

De Bertier Merlot / Cabernet £6 / 30

2016 – Languedoc, France.
Juicy red berry fruit and light tannins.

LDN Cru Syrah £6.75 / 35

2015 – Calatayud, Spain.
Round and balanced.

Dupeuble Beaujolais £7.50 / 40

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

Moobuzz Pinot Noir £55

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

Aléofane Crozes-Hermitage £65

2016 – Rhône, France.
Crunchy blackberries and full, silky tannins.

Château du Tertre £90

2012 – Margaux, Bordeaux.
Perfumed cassis fruit, lush, velvety.

Château Grand-Puy-Lacoste £120

2009 – Pauillac, Bordeaux.
Intense rich fruit aromas with ripe cassis.

Château Lynch Bages £180

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

Château Canon £200

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

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.

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.

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.

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 branca.

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

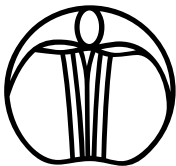
*Rye whiskey, amer picon, vermouth,
orange bitters.*

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

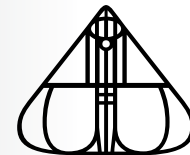
5.6% Vol £6.00

*Crisp, fragrant and hoppy with
a smooth body.*

Thornbridge Jaipur IPA

5.9% Vol £6.00

*Robust citrus flavours and
a lasting bitter finish.*



Whiskies

% vol 50ml

Scotch Malt Whisky

Kilkerran 12YO	46%	£12
Glen Scotia Double Cask	46%	£12
Ledaig 10YO	46.3%	£13
Linkwood 12YO	43%	£14
Kilchoman Machir Bay	46%	£14
Arran 14YO	46%	£15
Clynelish 14YO	46%	£15
Port Askaig 14YO	45.8%	£18
Glendronach 18YO	46%	£20

Scotch Blended Whisky

Johnnie Walker Gold Label 18YO	40%	£12
Compass Box "Hedonism"	43%	£14
Chivas Regal 18YO	40%	£15
Compass Box "Phenomenology"	46%	£30
Johnnie Walker Blue Label	40%	£37

Rare Whiskies

Glenmorangie Signet	46%	£28
Pappy van Winkle's 15YO	53.5%	£30
Whistlepig 15YO Straight Rye	46%	£36
Pappy van Winkle's 20YO	45.2%	£48
Yamazaki Puncheon 2013	48%	£64

Hand-rolled Havanas

H. Upmann Half Corona

£11

Coffee, roasted nuts, cream – light-medium bodied.

Montecristo No 4

£15

Vanilla, cocoa, cedar – medium bodied.

Hoyo de Monterrey Petit Robusto

£15

Pepper, cocoa, nutmeg – medium bodied.

Romeo y Julieta Short Churchill

£18

Hay, baked apple, caramel – light-medium bodied.

Partagas Series E. No 2

£28

Honey, truffle, coffee – medium-full bodied.

Cohiba Siglo VI

£35

Allspice, rose, leather – medium-full bodied.

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

Guide



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.



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 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



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

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