Drinks

MARCO PIERRE WHITE

WHEELER'S
OF ST.JAMES'S EST 1856

OYSTER BAR & GRILL ROOM

Champagnes

THE STRUCTURE AND COMPLEXITY OF CHAMPAGNE MAKES IT AN IDEAL WINE TO PAIR WITH A RANGE OF DISHES. FOR LIGHTER STYLES OF FOOD PAIR WITH OUR NV AND BLANC DE BLANCS SELECTION, FOR RICHER OPTIONS OPT FOR VINTAGE OR PRESTIGE CUVEE CHAMPAGNE.

	125ml	Bottle 75cl	Magnum
Veuve Clicquot Yellow Label Brut NV Rich and dry with great depth. (Champagne, France)	14.00	76.00	165.00

	Bottle 75cl
Veuve Clicquot Brut Rosé Dried red fruits and biscuits. (Champagne, France)	98.00
Ruinart Blanc de Blancs White-fruit flavours with fresh cream and brioche. (Champagne, France)	110.00
Dom Pérignon Brut Dry, complex, classic luxury. (Champagne, France)	230.00
Krug Grande Cuvée Brut Magnificent, opulent and unique. (Champagne, France)	280.00

Sparkling

PERFECT AS AN APERITIF, CELEBRATORY DRINK OR TO PAIR WITH A RANGE OF DISHES INCLUDING CURED MEATS, MUSHROOMS AND CREAMY SAUCES.

	125ml	Bottle 75cl
Bolla Prosecco, Spumante, Extra Dry Green apple, pear and with a hint of honeysuckle. (Veneto, Italy)	9.00	46.00

La Folie Sparkling Rosé Mirabeau (Provence, France)	49.00
Bottega Gold Prosecco Brut Williams pear, acacia flowers and lily. (Veneto, Italy)	59.00
Bottega Rose Gold Spumante Mixed red berries alongside floral and white fruit aromas. (Veneto, Italy)	59.00

ENGLISH SELECTION

	Bottle 75cl
Chapel Down Flint Dry (England, UK)	39.00
Chapel Down Union Red (England, UK)	42.00
Chapel Down Brut, NV (England, UK)	59.00
Chapel Down Brut Rosé NV (England, UK)	65.00

White Wines

DRY, DELICATE WHITE WINES

IDEALLY SUITED TO PARTNER LIGHTER FLAVOURS IN FOOD. SALADS, SEAFOOD AND MEDITERRANEAN DISHES.

	175ml	250ml	Bottle 75cl
Da Luca Pinot Grigio, Terre Siciliane (Italy)	7.00	9.25	27.00
Gavi di Gavi, Enrico Serafino (Piemonte, Italy)	10.75	14.50	42.00
Chablis, Lamblin & Fils (Burgundy - Chablis, France)	13.50	18.00	54.00
Chenin Blanc, Cullinan View (Western Cape, South Africa)			23.00
Daciana Sauvignon Blanc (Romania)			24.00
Don Jacobo Rioja Viura, Bodegas Corral (Rioja, Spain)			26.00
Muscadet de Sèvre et Maine Sur Lie, Marquis de Goulaine (Muscadet, France)			31.00

RIPE, FRUIT DRIVEN WHITE WINES

WITH MORE BODY AND WEIGHT OF FLAVOUR, THESE WORK WELL WITH POULTRY, PORK, CREAMY SAUCES AND STRONGER FLAVOURED FISH.

	175ml	250ml	Bottle 75cl
The Pick, Chardonnay (South Australia, Australia)	6.75	8.95	26.00
Jean-Luc Colombo Marco Pierre White Blanc (Méditerranée, France)	8.75	11.75	34.00
Mâcon-Villages, Domaine de la Grange Magnien, Louis Jadot (Burgundy, France)	9.75	13.00	37.50
Picpoul de Pinet, Jean-Luc Colombo (Southern France, France)			36.00
Leiras, Albariño Rías Baixas (Spain)			39.00
Crozes-Hermitage Blanc, Les Gravières, Jean-Luc Colombo (Crozes Hermitage, France)			48.00

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

Vintages are available on request and are subject to change without notice. Wines by the glass are available in 125ml, on request.

White Wines

ZESTY, AROMATIC WHITE WINES

WONDERFULLY RACY, THESE WINES ARE GREAT WITH POULTRY, SEAFOOD AND PORK. BRILLIANT WITH SPICY OR HERBY SAUCES.

	175ml	250ml	Bottle 75cl
Sauvignon Blanc, Waipara Hills (Marlborough, New Zealand)	8.95	11.75	34.50
Sancerre, Domaine Des Chaintres, Joseph Mellot (Loire, France)	14.00	18.75	55.00
Sauvignon Blanc, Cloudy Bay (Marlborough, New Zealand)	16.50	22.00	65.00
Falanghina, Tenuta del Porconero (Campania, Italy)			35.00
Soellner Wogenrain, Grüner Veltliner Wagram (Austria)			39.00
Béres Naparany, Tokaji (Hungary)			42.00
Touraine Sauvignon Blanc, Roi Soleil, Domaine des Grandes Espérances (Loire, France)			46.00
Riesling Kabinett Mosel, Erdener Treppchen, Dr Loosen (Rheinhessen, Germany)			54.00
Gewürztraminer, Eguisheim, Emilie Beyer (Alsace, France)			68.00

OAKY, CREAMY WHITE WINES

WITH BOLD, RICH FLAVOURS, THESE FULLER BODIED WHITE WINES NEED CREAMY SAUCES, MEATIER FISH, POULTRY AND PORK TO BRING OUT THEIR BEST.

	175ml	250ml	Bottle 75cl
Chenin Blanc, Kleine Zalze Vineyard Selection (Stellenbosch, South Africa)			28.00
Beaune Blanc, 1er Cru, Louis Jadot (Burgundy, France)			85.00
Chassagne-Montrachet, Louis Jadot (Burgundy, France)			96.00

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White Wines

CELLAR SELECTION

	Bottle 75cl
Hermitage Blanc, Chante-Alouette, Organic, M.Chapoutier (France)	115.00
Chassagne-Montrachet 1er Cru Morgeot, Clos de la Chapelle Domaine Duc de Magenta, Louis Jadot (Burgundy, France)	130.00

Rosé Wines

WONDERFUL WITH LIGHTER FOOD FLAVOURS

PAIR THESE WINES WITH LIGHTER FOOD FLAVOURS. OUR WINE FROM JEAN-LUC COLOMBO IS AMAZING WITH SEAFOOD AND SALADS.

	175ml	250ml	Bottle 75cl
Côtes de Provence Rosé Classic, Mirabeau (Provence, France)	8.50	11.50	33.00
Wicked Lady, White Zinfandel (California, USA)			23.00
Jean-Luc Colombo Marco Pierre White Rosé (Méditerranée, France)			29.50
Côtes de Provence Rosé, Mirabeau (Provence, France)			39.00

Red Wines

LIGHT, EASY DRINKING RED WINES

VERY VERSATILE WITH FOOD. SALMON, PORK AND POULTRY ARE COMPLEMENTED ADMIRABLY.

	175ml	250ml	Bottle 75cl
Élevé, Pinot Noir (Southern France, France)	7.50	9.95	29.00
Fleurie, Pascal Clément (Beaujolais, France)	9.95	13.25	39.00
Amodo Salice Salentino (Puglia, Italy)			23.00
Tenute Piccini "Poggio Cheto" Chianti Classico (Tuscany, Italy)			32.00

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Red Wines

MEDIUM BODIED, FRUIT LED RED WINES

GREAT PARTNERS FOR FULLER FLAVOURED PORK
AND POULTRY WITH RICH, DARK SAUCES.
ALSO GOOD WITH MOST RED MEAT.

	175ml	250ml	Bottle 75cl
Berri Estates Merlot (South Eastern, Australia)	6.50	8.75	25.00
Bordeaux Supérieur, Moulin d'Issan (Bordeaux, France)	13.50	17.95	53.00
Cabernet Sauvignon, Nederburg, The Manor (Western Cape, South Africa)			26.00
Garnacha, Old Vine, Pablo (Calatayud, Spain)			30.00
Cabernet Franc Cuvée, Domaine Sainte Marie des Crozes (Pays d'Oc, France)			35.00
Waipara Hills Pinot Noir (Central Otago, New Zealand)			44.00
Fixin, Louis Jadot (Burgundy, France)			65.00

FULLER BODIED, SPICY, WARMING RED WINES

BOLDER FOOD FLAVOURS WORK BEST.
LAMB, STEAK, BURGERS.
TURNS UP THE HEAT WITH SPICY SAUCES.

	175ml	250ml	Bottle 75cl
Luna del Sur, Malbec (Argentina)	6.75	9.00	26.00
Jean-Luc Colombo Marco Pierre White Rouge (Northern Rhône, France)	9.25	12.50	36.00
Shiraz, Luna, Chalk Hill (McLaren Vale, Australia)	9.75	12.95	38.00
Malbec, Château Labrande (Cahors, France)			34.00
Passori Rosso (Veneto, Italy)			34.00
Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo (Rhône, France)			35.00
Salentein Barrel Selection Malbec, Uco Valley, Mendoza (Mendoza, Argentina)			45.00
Pinotage, Flagstone Writer's Block (Western Cape, South Africa)			48.00
Primitivo di Manduria, Gocce Feudi Salentini (Puglia, Italy)			55.00
Cornas Les Ruchets, Jean-Luc Colombo (Northern Rhône, France)			118.00

Red Wines

FULL BODIED, OAK AGED RED WINES

INTENSELY FLAVOURED RED WINES ARE A MATCH
FOR STRONGLY FLAVOURED LAMB, BEEF AND GAME.
AVOID DELICATE SEAFOOD.

	175ml	250ml	Bottle 75cl
Rioja Reserva, Don Jacobo Bodegas Corral (Rioja, Spain)	11.75	15.75	46.00
Châteauneuf-du-Pape, Bois de Pied Redal, Organic, Ogier (Southern Rhône, France)	15.75	20.95	62.00
Grenache-Carignan-Shiraz, The Motorcycle Marvel, Nederburg (Western Cape, South Africa)			47.00
Amarone della Valpolicella Classico, Bolla (Veneto, Italy)			89.00
Pauillac, Château Pédesclaux, 5ème Cru Classé (Bordeaux, France)			109.00

CELLAR SELECTION

	Bottle 75cl
Nuits Saint Georges Louis Jadot (Burgundy, France)	59.00
Chateau Musar red, Gaston Hochar (Lebanon)	72.00
Pommard Bouchard (Burgundy, France)	95.00
Chimney Rock, Cabernet Sauvignon (Stags Leap District, Napa Valley, USA)	129.00
Margaux, Chateau d'Issan, 3ème cru Classé (Bordeaux, France)	135.00
Hermitage, Monier de la Sizeranne, Organic, M. Chapoutier (France)	145.00
Gevrey Chambertin 1er cru, Petite Chapelle, Louis Jadot (Burgundy, France)	155.00

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Ports & Dessert Wines

	50mll		Bottle
Sauvignon Blanc, Late Harvest, Errázuriz (Maule Valley, Chile)	3.50	50cl	23.00
Vin Santo del Chianti Serelle, Ruffino (Italy)	6.50	37.5cl	32.00
Graham's LBV (Douro, Portugal)	4.95	75cl	48.00
Graham's 10 Year Old Tawny Port (Douro, Portugal)	6.50	75cl	59.00
Château du Seuil Organic, Cérons (France)		50cl	38.00
Graham's Quinta dos Malvedos Vintage Port (Douro, Portugal)		75cl	75.00

Cocktails

Love Island Ice Tea 11.50

Twist on a classic. You'll be surprised! JJ Whitley Vodka, coconut schnapps, bubblegum syrup, pink gin.

Bellini 11.95

This modern classic delivers a magical combination of prosecco and either peach or strawberry purée.

Lady Grey Martini 11.95

Inspired by Audrey Saunders' Earl Grey Mar-Tea-ni, quintessentially English Lady Grey infused Sipsmith London Dry gin. Fresh lemon juice and a touch of sugar syrup.

Pornstar Martini 13.50

Like it's cousin, the Espresso Martini, another London concoction taking the world by storm.

Lemon Drizzle 13.50

Born in London, this modern classic mingles City of London Dry gin with City of London Sloe gin and fresh zesty lemon served short.

A discretionary 12.5% service charge added to your bill.
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Cocktails

REFRESHING

Cotton Candy Berry Sour 10.95
Gin, sweet, sour & pink. What's not to like?
Pink gin, lemon juice, egg white.

Honeysuckle 10.95
A very refreshing whiskey cocktail for the sweet tooth.

Mojito 11.95
Invoke the sensual rumba rhythms of a Cuban beach party with this legendary cocktail.

Cosmopolitan 12.95
A contemporary classic that became popular on the West Coast of America in the 1980's improved with Reyka vodka.

DARK & SERIOUS

Negroni 11.95
Takes its name from Count Camillo Negroni who drank in Café Casoni, Florence.
Upgrade to Monkey 47 & Antica Formula 2.00

Espresso Martini 11.95
The ultimate sophisticated pick-me-up, finished with a luxurious creamy foam.
Mix it up and try with Patron XO Café 1.00

Monkey Shoulder Old Fashioned 13.95
The quintessential sipping cocktail.
Smooth Monkey Shoulder a hint of sugar & a twist of orange, a swirl of aromatic bitters.
Flavours Available: Mint, Chocolate, Peach and more.

PREMIUM GIN BASE

Charlie Chaplin 12.50
This is a remake of a forgotten classic cocktail, which was invented in New York's Waldorf Astoria Hotel in 1920. Monkey 47 Sloe gin fused with apricot liqueur & fresh lime juice served short.

Lady in Red 11.95
City Of London Dry & Sloe gin, fresh lemon juice and raspberry syrup add a touch of blush to a classic White Lady served short.

Bloody Mary 11.95
What even is a cocktail menu without the traditional English Bloody Mary, made with our own unique Threadneedles recipe.

Chocolate Orange Espresso Martini 13.50
Created in 1993 by legendary bartender Dick Bradsell at Damien Hirst's Pharmacy bar, Murcian Orange gin & Cacao liqueur fused with fresh espresso, coffee liqueur & a touch of sugar. "The thinking mans Red Bull".

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Mocktails

Virgin Mary 6.95
Don't want to miss out on the tradition English taste, Try our Virgin Mary, made with our own unique Threadneedles recipe.

Strawberry & Raspberry Bee's Knees 6.95
Lemon juice, honey syrup, Franklin & Sons Strawberry & raspberry.

Not-So-Cosmo 6.95
A non-alcoholic version of the classic Cosmo. Served with fresh orange, lemon & lime juice with a splash of cranberry.

Vodka

	50 ml
JJ Whitley Potato Vodka	7.00
Stolichnaya Red	7.50
Absolute	7.50
Absolute Flavours	8.00
Ketel One	8.00
Reyka	9.00
Sipsmith Vodka	9.00
Chase Potato	10.00
Vestal	10.50
Belvedere	11.00
Absolute Elyz	11.00
Grey Goose	11.50

London Gin

	50 ml
Beefeater	6.50
Beefeater Blood Orange	7.00
Beefeater Pink	7.00
Beefeater 24	8.00
Marylebone London Dry Gin	8.00
Portobello Road	8.00
Martin Millar	8.50
City of London Sloe Gin	10.50
City Of London Gin	10.50
Fifty Pounds Gin	10.50
Martin Millers Westbourne Gin	11.00
City Of London Murcian Orange Gin	11.50
City Of London Christopher Wren	12.00
Neat Gin	14.00
Martin Millars 9 Moons Gin	17.00

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Gin

	50 ml
JJ Whitley London Dry Gin	7.00
Bombay Sapphire	7.50
Plymouth	7.50
Opihr	8.00
Whitley Neill Original Gin	8.50
Whitley Neill Pink Grapefruit	9.00
Whitley Neill Rhubarb & Ginger	9.00
Whitley Neill Aloe & Cucumber	9.00
Whitley Neill Raspberry	9.00
Whitley Neill Quince	9.00
Bloom Gin	9.00
Hendricks	9.00
Tanqueray 10	9.50
Bloom Jasmine Rose	9.50
Chase Great British Gin	9.50
Hendricks Midsummer Solstice	10.50
Conker Gin	10.50
Aviation Gin	11.00
Deaths Door Gin	11.50
Chase Pink Grapefruit Gin	12.00
Monkey 47 Sloe Gin	14.00
Monkey 47	14.50

Rum

	50 ml
Sagatiba Cachaca Pura	7.00
Bacardi	7.50
Havana 3yo	7.50
Deadmans Finger Spiced Rum	8.00
Sailor Jerry	8.00
Havana Especial	8.00
Havana 7yo	8.50
Kraken Black Spiced Rum	9.50
Don Papa 7yo	9.50
Dictador 12yo	12.50
Havana Sel De Maestros	13.00

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Tequilla

	50 ml
Olmeca Silver Tequilla	7.00
Olmeca Reposado	7.00
Patron XO Café	10.00
Don Julio Blanco	11.50
Patron Silver	12.00
Don Julio Anejo	13.50

Cognac

	50 ml
Martell VS	8.00
Remy Martin VSOP	10.50
Martell VSOP	11.50
Hennessy XO	31.00
Remy Martin XO	32.50

Whiskey / Whisky

BOURBON WHISKEY

	50 ml
Buffalo Trace	7.50
Jack Daniels	8.50
Maker's Mark	9.00
Woodford Reserve	10.00
Sazerac Rye Whiskey	11.50

IRISH WHISKEY

	50 ml
Tullamore Dew	7.50
Jameson	7.50
Black Bush	8.50
Jameson Caskmates	8.50

BLENDED WHISKY

	50 ml
Bells	6.50
Chivas Regal 12yo	8.00
Monkey Shoulder	9.00
Johnnie Walker Blue Label	34.00

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Whisky

SINGLE MALT WHISKY

	50 ml
Glenfiddich 12yo	9.00
Glenmorangie 10yo	9.50
Glenlivet 12yo Founders Reserve	9.50
Auchentosan 12yo	10.50
Balvenie Double Wood 12yo	12.00
Talisker 10yo	12.00
Glenfiddich 15yo	12.50
Oban 14yo	13.00
MaCallan 12yo Sherry Oak	14.00
Lagavulin 16yo	16.00
Crabbies 12yo	17.00
Glenlivet 18yo	22.00
Balvenie 17yo	25.00
Glenfiddich 21yo Reserva Rum Cask	32.00
MaCallan 18yo Sherry Oak	43.50

Liqueurs

	50 ml
Kahlúa	6.00
Ramazzotti (Sambuca)	6.00
Ceder's	6.00
Malibu Passion Fruit	6.00
Tia Maria	6.00
Frangelico	6.00
Malibu	6.00
Disaronno	6.50
Baileys	6.50
Cointreau	7.00
Midori	7.00
Plymouth Fruit Cup	7.50
Southern Comfort	7.50
Chambord	8.00
Drambuie	8.00
Dom Benedictine	9.00
Lanique Rose Liqueur	9.00

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Vermouths

	50 ml
Noilly Prat (Dry)	6.00
Punt E Mes (Sweet)	6.00
Lillet (Dry)	6.00
Antica Formula (Sweet)	8.00
Discarded (Sweet)	9.50

Bottled Beers

	Bottle
Peroni	4.95
Asahi	4.95
Meantime London Pale Ale	4.95
MPW Larger	6.50
MPW Beer	7.50
Wadworth (Gluten Free)	7.00

DRAUGHT BEERS

PLEASE ASK YOUR SERVER FOR OUR RANGE.

Coffees

Jing Tea Selection	3.75
Espresso	3.75
Double Espresso	4.20
Americano	4.20
Cappuccino	4.20
Café Latte	4.20
Macchiato	4.20
Café Mocha	4.20
Hot Chocolate	4.20
Liqueur Coffees	8.95

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Soft Drink & Fruit Juice

Franklins & Sons		
Indian Tonic	200ml	2.50
Tonic Low Calories	200ml	2.50
Lemon Tonic	200ml	2.50
Elderflower & Cucumber	200ml	2.50
Lemonade	200ml	2.50
Ginger Beer	200ml	2.50
Ginger Ale	200ml	2.50
Soda Water	200ml	2.50
Lemon & Elderflower	275ml	3.50
Strawberry, Raspberry, Black Pepper	275ml	3.50
Orange, Pink Grapefruit & Lemongrass	275ml	3.50
Ginger Beer, Barley & Lemon	275ml	3.50

Coca Cola	330ml	3.50
Diet Cola	330ml	3.50
Coke Zero	330ml	3.50
Appletiser	275ml	3.50
All Mixers		2.50
Cranberry Juice		3.50
Pineapple Juice		3.50
Tomato Juice		3.50
Fresh Pink Grapefruit Juice		5.00
Fresh Orange Juice		5.00
Fresh Apple Juice		5.00

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www.mpwrestaurants.com

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