



p i ā n o
K E N S I N G T O N

Where cocktails, piano melodies and
timeless glamour meet



BAR SNACKS

Nocellara olives	£5.00
Smoked almonds	£5.00
Homemade skin-on chips (Ve) 260 kcal	£5.00
Spiced cauliflower fritters with chilli mayonnaise (V) 260 kcal	£7.00
Chicken satay with peanut sauce 194 kcal	£10.00
Salt and pepper prawns with sweet chilli 320 kcal	£12.50
Chilli squid with sweet soya dressing 200 kcal	£11.50
Dingley Dell Pork belly with apple ketchup 292 kcal	£11.00
Caesar salad with Cotswold white chicken (H) 711 kcal	£15.00
Heritage tomato and Mozzarella salad with balsamic (V)(H) 218 kcal	£14.50
Club sandwich served with bacon, egg, tomato, chicken, lettuce, mayonnaise and avocado 760 kcal	£16.00
Sliders: 3 mini beef burgers glazed with cheese; tomato chutney 296 kcal	£18.50
Plant-based vegan burger with brioche, chutney, house pickles, and chips (Ve) 566 kcal	£21.00
The Earl Stonham Wagyu burger with brioche, house pickles, chutney, chips 749 kcal	£22.50
Add bacon £1.50	Add cheese £1.50
Chicken burger with brioche, house pickles, chutney, chips 686 kcal	£21.00
Add bacon £1.50	Add cheese £1.50

PIZZAS

Pizza Margherita - Tomato sauce and Mozzarella cheese (V) 1053 kcal	£13.50
Pizza Diavola - Tomato sauce, Mozzarella cheese, salame piccante, black olives and fresh chilli 1086 kcal	£16.50
Pizza Prosciutto – Ham, mushrooms, nduja, sage, Mozzarella cheese and tomato sauce 1079 kcal	£16.50

All pizzas can be made gluten-free

DESSERTS

Dark chocolate parfait with shortbread biscuit and lemon thyme infused cherries (Ve)(H) 354 kcal	£8.00
Strawberry and lime mousse with poached strawberries and strawberry consommé (H) 317 kcal	£8.00
English artisan cheese plate with charcoal biscuits, cranberry, and raisin biscuit (H) 600 kcal	£12.00

If you suffer from any food allergies or intolerances, please speak to a member of our team before you place your order • Please, be informed that specific menu items are offered only until 10.30pm • Prices include VAT at the current rate • A discretionary service charge of 12.5% will be added to your bill.

BARTENDER'S SHOWCASE

Inspired by the elegance of the season and the artistry of live music, our Summer Cocktail Collection presents four exceptional creations, each carefully crafted to celebrate the vibrant flavours of summer.

We Made it WOW

£18.00

The first sip delivered exactly the reaction we were looking for, and the name had already written itself.

A sophisticated marriage of Maker's Mark Bourbon and DOM Bénédicte, elevated with a house-made Rhubarb and Ginger shrub, balanced by a bright acid blend and nuanced with Peychaud's bitters. Finished with a crown of Brut Theophile Champagne, this cocktail opens with vibrant fruit and spice before unfolding into rich honeyed depth and a celebratory, elegant finish.

Peaches & Ashes

£16.00

Created during the extraordinary summer of 2026, one of the hottest on record, this cocktail is born in sunlight and finished in smoke.

A distinctive blend of Pisco Aba and Mezcal Verde, brightened with a house-made peach and chamomile cordial, balanced through a bespoke acid mix and delicately accented with orange bitters. Juicy stone fruit and delicate floral notes lead the palate, while a lingering veil of mezcal smoke delivers depth, complexity, and a memorable finish.

Tina After Dark

£16.00

Inspired by the striking black-and-white photographs of Tina Turner displayed throughout our bar, this cocktail pays tribute to an icon whose presence remains as powerful as ever. The monochrome imagery shaped both the drink's character and presentation, served in a black coupe glass to honour its timeless aesthetic.

A luxurious blend of aged Mount Gay Rum infused with Tonka beans and Disaronno Amaretto, layered with lychee and mango purée for a smooth tropical richness. Freshly squeezed lime juice brings balance and brightness, while a delicate float of coconut cream adds silky texture and subtle contrast. The result is an elegant cocktail that is both bold and refined, much like the legend that inspired it.

The Green Room

£16.00

Inspired by the Green Room, the sanctuary where artists find calm before the first note is played and reflect long after the applause has faded.

A refreshing composition of The Botanist Gin and St-Germain Elderflower Liqueur, paired with a house-made Cucumber and Mint shrub and balanced with a bright acid blend. Topped with Coalition Brite light pilsner, the result is crisp, aromatic, and effortlessly elegant, offering layers of garden-fresh botanicals, delicate florals, and a clean, sparkling finish.

BARTENDER'S SIGNATURES

The Lead Vocalist £16.00

Bombay Sapphire Gin shaken with Green Chartreuse, freshly squeezed Lemon juice, Agave nectar, Sage leaf and vegan Foamer

The 1980's £16.00

Cazcabel Blanco Tequila shaken with Koko Kanu rum, Briottét Curaçao blue, Agave nectar, Pineapple juice and orange bitter

Sound Track £18.00

Tanqueray N10 Gin shaken with Italicus, freshly squeezed Lemon juice, Cane sugar syrup, orange bitter, fresh Basil leaf and vegan Foamer

Pop Star £18.00

Havana 7yrs Rum shaken with Kahlua coffee liqueur, Briottét Crème de cacao, Vanilla syrup, espresso coffee, and homemade zabaglione foam

The 90's £16.00

Cazcabel Blanco Tequila shaken with Grand Marnier, fresh pink grapefruit and lime juice, grenadine syrup, and a top up of Aromatic tonic

Funk Rock £18.00

06 Vodka Rosé shaken with Lychee and Raspberry purée, freshly squeezed Lemon juice, vanilla syrup and vegan Foamer

Biggest Hits £32.00

Dalmore Cigar malt Whiskey gently stirred with Briottét crème de Cacao dark, Vermouth Carpano Antica Formula, Cane sugar syrup and barrel Whiskey bitter

My Band £16.00

Cazcabel Blanco Tequila shaken with Midori liqueur, freshly squeezed Lime juice, Agave nectar and Pineapple juice

On Tour £19.00

Sazerac Rye Whiskey gently stirred with Briottét crème de Banane, salted Caramel, Galliano liqueur and Angostura bitter

Two Decades £16.00

Amaretto Disaronno shaken with Bacardi spiced Rum, freshly squeezed lime juice, Pineapple juice, Almond syrup and vegan Foamer

Song Writer £18.00

Maxime Trijol VS gently stirred with Chambord, Vermouth Carpano Antica Formula, Prosecco Millesimato Brut and Pink Grapefruit soda

NEGRONI WITH STYLE

Negroni	£16.00
Tanqueray London Dry Gin stirred with Vermouth Carpano Antica Formula and Campari Bitter	
Negroni Sour	£16.00
Tanqueray London Dry Gin shaken with Vermouth Carpano Antica Formula, Campari Bitter, freshly squeezed Lemon juice, Cane sugar syrup and Vegan Foamer	
Espresso Negroni	£16.00
Tanqueray London Dry Gin stirred with Vermouth Carpano Antica Formula, Campari Bitter coffee infused and Arabica Coffee liqueur	
Chocolate Negroni	£16.00
Tanqueray London Dry Gin stirred with Vermouth Carpano Antica Formula, Campari Bitter, Briottét crème de Cacao dark and Aztec Chocolate bitter	
Mezcal Negroni	£16.00
Mezcal Verde gently stirred with Vermouth Carpano Antica Formula and Campari Bitter	
Cherry Negroni	£16.00
Tanqueray London Dry Gin stirred with Vermouth Carpano Antica Formula, Campari Bitter and Cherry Heering liqueur	
Spiced Negroni	£16.00
Spiced Kraken rum gently stirred with Vermouth Carpano Antica Formula, Campari Bitter and Aromatic bitter	

FUNKY MOCKTAILS

Piano Piano	£12.00
Seedlip Grove 0.0% shaken with Raspberry purée, freshly squeezed Lemon juice, Vanilla syrup and Cranberry juice	
Spicy Tones	£12.00
Seedlip Spice 94 0.0% shaken with Cranberry and Pineapple juice, freshly squeezed Grapefruit juice, Ginger syrup & Fever tree Ginger beer	
Tempo	£9.50
Apple juice shaken with Passion fruit purée, freshly squeezed Lemon juice, Almond syrup and a top up with Fever tree Lemonade	
Musica Maestro	£16.00
Seedlip Grove 42 0.0%, Elderflower cordial, Fever tree Mediterranean Tonic	

DEDICATED TO CONNOISSEURS



Drinking wine should be a wonderful experience to be shared with everybody. A wine's taste, smell, and colour have the ability to give you a unique feeling. Wine also has the ability to enhance the foods we pair them with and the events we come together to celebrate. Therefore, we are bringing to our customers a curated selection of Dionysus' creations to be tasted without removing the cork. Please, ask a member of our team for more details regarding our selection.

WHITE

175ML

Delas Crozes Hermitage Les Launes White, 2021, France	£17.00
Dom Faiveley Mercurey Blanc 'Clos Rochette', 2022, France	£23.00
Faiverely Puligny Montrachet "Champ Gain", 2021, France	£75.00
Domaine Anderson Chardonnay, 2020, USA	£26.00
Carpe Diem Chardonnay 2019, USA	£28.00

RED

175ML

Delas 'Domaine des Genets' Vacqueyras, 2022, France	£16.50
Delas Crozes Hermitage Domaine des Grands Chemins Red, 2021, France	£24.00
Chateau De Pez St Espespe, 2019 France	£28.00
Nuits St George Domaine Faiveley, 2022, France	£43.00
Beaune 1Er Cru "Clos De L'Ecu" Dom Faiveley, 2019, France	£49.00
Delas Hermitage Domaine des Tourettes, 2021, France	£46.00
Carpe Diem Pinot Noir, 2018, USA	£23.00
Domaine Anderson Pinot Noir, 2019, USA	£31.00

Wines by the glass are also available in 125ml measures • Sweet & Dry wines by the glass are also available in 50ml measures • Please ask a member of the team for prices and available vintage • A discretionary service charge of 12.5% will be added to your bill • All prices include VAT at the current rate • Whilst every effort is made to provide wines of the vintage stated, on occasions a vintage may change.

WINES BY THE GLASS

BUBBLES

150ML

Prosecco, Villa Marcello D.O.C, Millesimato, Italy	£12.00
Prosecco, Villa Marcello D.O.C, Millesimato Rosé, Italy	£12.00
Champagne, Théophile Roederer Brut, NV, France	£21.00

WHITE

175ML

Pinot Grigio, Alpha Zeta "P", Italy, 2023	£11.00
Spier Seaward Chenin Blanc, Spier, Stellenbosch, 2021, South Africa	£11.00
Malborough Sauvignon Blanc, Mahi, 2023, New Zealand	£13.50
Domaine des Anges Chablis, 2022, France	£18.00

ROSÉ

175ML

Grenache Rosé IGP Pays d'Oc, France 2022	£11.50
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RED

175ML

Les Peyrautins, Pinot Noir, Pays d'Oc, 2020, France	£12.00
El Coto, Rioja Crianza, 2020, Spain	£12.00
Malbec, Amalaya, 2022, Argentina	£12.50
Finca Ambrosia, Casa, Cabernet Sauvignon, 2022, Argentina	£13.00

FORTIFIED SWEET & DRY

100ML

Tio Pepe Fino, Sherry, Spain	£9.00
Ramos Pinto Collector, "Ruby Reserve Port"	£10.00
Ramos Pinto 10y.o. Tawny, Portugal	£14.00

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BUBBLES BY THE BOTTLE

PROSECCO

Prosecco, Villa Marcello D.O.C, Millesimato, Italy	£55.00
Prosecco, Villa Marcello D.O.C, Millesimato Rosé, Italy	£55.00

ENGLISH SPARKLING

Rathfinny Classic Cuvée Brut, 2019	£95.00
Rathfinny Blanc de Blanc, 2018	£135.00

CHAMPAGNE NON-VINTAGE

Théophile Roederer Brut, NV	£98.00
Veuve Fourny et Fils, 1er Cru, Blanc de Blanc, NV	£115.00
Veuve Clicquot, Yellow Label, NV	£175.00
Bollinger Special Cuvée Brut, NV	£159.00
Louis Roederer, Collection 244, NV	£175.00
Laurent Perrier Rosé, NV	£225.00
Krug Brut, NV	£275.00

CHAMPAGNE VINTAGE

Louis Roederer Vintage Rosé Brut, 2016	£205.00
Bollinger Grande Année Brut, 2014	£340.00
Dom Pérignon Vintage 2013	£398.00
Louis Roederer Cristal Brut, 2014	£428.00

CHAMPAGNE MAGNUM

Louis Roederer, Collection 242, NV	£320.00
Veuve Clicquot, Ponsardin Brut, NV	£348.00

NON-ALCOHOLIC SPARKLING WINE

Wild Idol Naturally Alcohol Free 0.0% Sparkling White 24kcal	£60.00
Wild Idol Naturally Alcohol Free 0.0% Sparkling Rosé 25kcal	£60.00

WHITE WINES BY THE BOTTLE

Pinot Grigio, Alpha Zeta "P", 2023, Italy	£46.00
Gavi Bricco Battistina, Piemonte, 2023 Italy	£55.00
Attems Trebes Ribolla Gialla, 2020, Italy	£90.00
Belguardo Vermentino "V", Superiore, 2021, Italy	£99.00
Chardonnay Saint-Véran, Domaine Michel Chavet & Fils, France	£62.00
Domaine des Anges, Chablis, 2022, France	£85.00
Delas Crozes Hermitage Les Launes White, 2021, France	£75.00
Pouilly Fumé Domaine de Bel Air, 2023, France	£85.00
Dom Faiveley Mercurey Blanc 'Clos Rochette', 2022, France	£90.00
Schlumberger Gewurztraminer Les Princes Abbes, Alsace, 2021, France	£92.00
Sancerre, Pascal Jolivet, France	£95.00
Pouilly-Fuissé, Les Vieilles Vignes, Vincent Girardin, France	£108.00
Chablis 1er Cru Vaulorent, Brocard, France	£155.00
Faiverely Puligny Montrachet "Champ Gain", 2021, France	£308.00
Puligny- Montrachet 1er Cru La Garenne, France	£355.00
Gevrey-Chambertin, Claude Dugat, 2018, France	£480.00
Grunhouse Maximin Mosel Riesling, Germany	£59.00
Seaward Chenin Blanc, Spier, Stellenbosch, 2021, South Africa	£45.00
Malborough Sauvignon Blanc, Mahi, 2023, New Zealand	£65.00
Domaine Anderson Chardonnay, 2019, USA	£120.00
Carpe Diem Chardonnay 2019, USA	£135.00

ROSÉ WINE BY THE BOTTLE

Grenache Rose IGP Pays D'Oc, 2022, France	£42.00
Sancerre Rosé, André Dezat, Loire, 2023, France	£75.00

RED WINES BY THE BOTTLE

Barbera D'Alba, Rocche Costamagna, 2019, Italy	£64.00
Tenuta Valdiplatta, Vino Nobile di Montepulciano, 2019, Italy	£91.00
Barolo, Rocche Costamagna, 2017, Italy	£118.00
Casisano Brunello di Montalcino, Riserva Colombaiolo, 2015, Italy	£145.00
Amarone Classico DOC, Tommasi, 2019, Italy	£168.00
Les Peyrautins, Pinot Noir, Pays d'Oc, 2024, France	£48.00
Chateau De Villeneuve, Saumur Champigny, 2020, France	£60.00
Delas 'Domaine des Genets' Vacqueyras, 2022, France	£66.00
Château Roudier, Montagne Saint-Emilion, 2020, France	£71.00
Domaine Bruno Sorg, Pinot Noir, Alsace, 2022, France	£75.00
Château La Tour de By, Cru Bourgeois, Médoc, 2015, France	£74.00
Maison Les Alexandris Crozes- Hermitage, Norther Rhone, 2021, France	£95.00
Delas Crozes Hermitage Dom. des Grands Chemins Red, 2021, France	£139.00
Château Mangot, Saint Emilion, Grand Cru, 2019, France	£159.00
Nuits St George Dom. Faiveley, 2022, France	£175.00
Beaune 1Er Cru "Clos De L'Ecu" Dom Faiveley, 2019, France	£202.00
Delas Hermitage Domaine des Tourettes, 2021, France	£230.00
El Coto, Rioja Crianza, 2020, Spain	£53.00
Malbec, Amalaya, 2022, Argentina	£50.00
Finca Ambrosia, Casa, Cabernet Sauvignon, 2022, Argentina	£55.00
Malborough Pinot Noir, Mahi, 2022, New Zealand	£70.00
Carpe Diem Pinot Noir, 2018, USA	£135.00
Domaine Anderson Pinot Noir, 2019, USA	£180.00

JAPANESE WHISKY

	<u>50ML</u>	<u>ABV</u>
Suntory Chita	£16.00	%43
Nikka from the Barrel	£16.50	%51.4
Hakushu Distillers Reserve	£19.50	%43
Suntory Yamazaki Distillers Reserve	£25.00	%43

AMERICAN WHISKEY

	<u>50ML</u>	<u>ABV</u>
Maker's Mark	£12.50	%45
Four Roses Single Barrel	£15.00	%50
Jack Daniel's Single Barrel	£14.50	%45
Woodford Reserve	£14.50	%40
Knob Creek	£14.50	%50
Sazerac Rye	£15.50	%45

SINGLE MALT WHISKY

	<u>50ML</u>	<u>ABV</u>
Glenfiddich 12 yrs	£13.00	%40
Laphroaig 10 yrs	£13.50	%40
Glenmorangie 12 yrs	£14.00	%40
Bruichladdich Classic Laddie	£14.50	%50
Dalwhinnie 15 yrs	£15.00	%43
The Balvenie Double Wood 12 yrs	£15.50	%40
Macallan 12 yrs	£23.00	%40
Oban 14 yrs	£28.00	%43
Lagavulin 16 yrs	£28.00	%43
Dalmore Cigar Malt	£27.00	%40
Dalmore 15 yrs	£28.00	%40
Dalmore King Alexander III	£78.00	%40
Dalmore 18 yrs	£84.00	%40

BLENDED WHISKY

	<u>50ML</u>	<u>ABV</u>
Johnnie Walker Black Label	£12.00	%40
Monkey Shoulder	£12.50	%40
Chivas Regal 18 yrs	£21.50	%40
Johnnie Walker Blue Label	£55.00	%40
Chivas Regal Royal Salute 21yrs	£88.00	%40

IRISH WHISKEY

	<u>50ML</u>	<u>ABV</u>
Jameson	£10.50	%40
Bushmills Black Bush	£12.00	%40

CACHACA & RUM

	<u>50ML</u>	<u>ABV</u>
Cachaça Velho Barreiro	£9.50	%40
Havana 3yrs	£10.00	%37.5
Bacardi Carta Blanca	£10.00	%37.5
Bacardi Spiced	£10.50	%35
Gosling Black Seal Rum	£10.50	%40
Kraken Black Spiced	£10.50	%40
Koko Kanu	£10.50	%37.5
Mount Gay	£10.50	%37.5
Discarded Banana Peel Rum	£11.00	%37.5
Banks 5	£12.00	%43
Planteray Original Dark	£12.00	%40
Diplomatico Reserva	£13.50	%40
Appleton Estate Reserve Blend	£13.50	%40
Havana 7 yrs	£14.00	%40
Appleton Estate Rare Blend 12 yrs	£15.50	%43
Zacapa Centenario Sistema Solera 23 yrs	£18.00	%40
Zacapa Centenario XO Gran Reserva Especial	£34.00	%40

MEZCAL & TEQUILA

	<u>50ML</u>	<u>ABV</u>
Verde Momento	£11.50	%42
Cazcabel Blanco	£10.50	%38
Cazcabel Reposado	£10.50	%38
Cazcabel Coffee VS	£10.50	%34
Cazcabel Anejo	£13.50	%38
Patrón Silver	£14.50	%40
Patrón Añejo	£15.50	%40
Patrón Reposado	£18.50	%40
Clase Azul Reposado Tequila	£55.00	%40

VODKA

	<u>50ML</u>	<u>ABV</u>
Absolut Blue	£10.00	%40
Sipsmith Vodka	£11.00	%40
Tiño's, Gluten free	£11.00	%40
Haku white rice vodka	£12.50	%40
Belvedere	£13.50	%40
Grey Goose	£15.50	%40
Konik's Tail	£13.50	%40
06 Vodka Rosé	£13.50	%37.5
Stolichnaya Elite	£19.50	%40

NON-ALCOHOLIC "SPIRIT"

	<u>50ML</u>	<u>ABV</u>
Seedlip Grove 42	£10.00	%00
Seedlip Spicy 94	£10.00	%00

GIN

	<u>50ML</u>	<u>ABV</u>
Tanqueray	£10.00	%43.1
Bombay Sapphire	£10.50	%40
Malfy Rosa	£11.50	%41
Sipsmith	£11.50	%41.6
Plymouth	£11.50	%41.2
Hendrick's	£12.00	%41.4
Hayman's Old Tom gin	£12.50	%41.4
Gin Mare	£12.50	%42.7
Tanqueray No.10	£13.50	%47.3
Xin Gin	£13.50	%43
The Botanist	£14.00	%46
Roku	£14.50	%43
Monkey 47	£16.50	%47

GRAPEVINE SPIRITS

	<u>50ML</u>	<u>ABV</u>
Grappa Moscato Bepi Tosolini	£10.50	%40
Pisco Aba	£12.00	%40
Maxime Trijol VS	£14.00	%40
Baron de Sigognac VSOP	£15.50	%40
Baron de Sigognac 10 yrs	£18.00	%40
Remi Martin 1738	£25.00	%40
Remi Martin XO	£45.00	%40
Hennessy XO	£59.00	%40

BITTERS & VERMOUTH

	50ML	ABV
Aperol	£9.50	%11
Campari	£9.50	%25
Noilly Prat	£9.50	%18
Dolin Blanche	£9.50	%16
Lillet Blanc	£9.50	%17
Carpano Antica Formula	£12.00	%16.5

DIGESTIVE

	50ML	ABV
Jägermeister	£9.50	%35
Amaro Averna	£9.50	%29
Fernet Branca	£9.50	%39
Amaro Montenegro	£9.50	%23

LIQUEURS

	50ML	ABV
Pernod Aniseed	£9.00	%40
Limoncello Luxardo	£9.50	%27
Amaretto Disaronno	£9.50	%28
Bailey's Irish cream	£9.50	%17
Benedictine D.O.M.	£10.50	%40
Frangelico	£9.50	%20
Galliano L'Autentico	£9.50	%42.3
Sambuca Ramazzotti	£10.00	%38
Drambuie	£10.50	%43
Grand Marnier	£12.00	%40

BEERS & CIDERS BY BOTTLE

	330ML	ABV
Nirvana Helles Lager, alcohol free beer	£6.50	%0.3
Coalition Unity Lager	£7.50	%4.5
Coalition Brite Lights Pilsner	£7.50	%4.0
Coalition Blushing Bride Session APA	£8.00	%4.2
Coalition Zen Pale Ale	£8.00	%4.5
Aspall Cider	£8.50	%5.5

BEERS ON DRAUGHT

	PINT	ABV
No. 2 Kensington Lager	£8.50	%4.0
No. 2 Kensington Pale Ale	£8.50	%4.5

SOFT DRINKS

SODA

200ML

Coke 74 kcal	£4.50
Coke Zero 0 kcal	£4.50
Fever-Tree Indian Tonic 70 kcal	£4.50
Fever-Tree Slimline Tonic 30 kcal	£4.50
Fever-Tree Mediterranean Tonic 70 kcal	£4.50
Fever-Tree Lemonade 35 kcal	£4.50
Fever Tree Pink Grapefruit Soda	£4.50
Fever-Tree Soda Water 0 kcal	£4.50
Fever-Tree Ginger Ale 70 kcal	£4.50
Fever-Tree Ginger Beer 80 kcal	£4.50

ENERGY DRINKS

250ML

Red Bull 116 kcal	£6.00
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SELECTION OF JUICES

200ML

Apple 117 kcal	£5.00
Pineapple 133 kcal	£5.00
Cranberry 117 kcal	£5.50
Orange 112 kcal	£5.50
Pink Grapefruit 112 kcal	£5.50

MINERAL WATER

Kingsdown Still or Sparkling 330ml	£3.00
Kingsdown Still or Sparkling 750ml	£5.50

Piano Kensington at the Royal Garden Hotel encourages responsible drinking.

In accordance with the Weights and Measures Act 1995, the measure for the sale of spirits and liqueurs in these premises is 25ml or multiples thereof.

Wines are sold by the glass measured at 175ml as standard. Wines are also available in 125ml measures upon request.

This menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of staff know upon placing your order

The Bar accepts reservations depending on availability via Open Table. Please note that the table will be held for 30 minutes from the time of your booking.

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT

PIANO KENSINGTON ALCOHOL GUIDELINE

Champagne	12% - 13%	Liqueur	17% - 42.3%
White Wine	12% - 14.5%	Sherry	15%
Red Wine	12% - 14.5%	Gin	37.5% - 47.3%
Rose Wine	12% - 13%	Vodka	37.5% - 40%
Bitters	11% - 25%	Rum	35% - 43%
Vermouth	16% - 18%	Whisky	40% - 51.4%
Beers & Ciders	0.3% - 5.5%	Cognac	40%

