

TAPAS MENU *(available 12pm—10pm)*

Marinated Provençal and Kalamata Olives
with Cornichons and Lemon (V)

Chickpea and Piquillo Pepper Salad with Grilled Flatbread (V)

Spanish Serrano Ham

Crispy Violette Artichokes with Quince Aioli (V)

Aged Manchego Cheese with Membrillo (V)

House Roasted Berbere Spiced Nuts and Seeds (V)

Cider Braised Chorizo

Prawns “Pil Pil”

Spanish Morcilla with Bramley Apple

Potato and Truffle Tortilla with Rocket Aioli

£3.50 PER TAPA

WINE BY THE GLASS

CHAMPAGNE

125ml

Louis Roederer Brut Premier NV

£10.00

Louis Roederer Vintage Rosé 2004

£12.50

SPARKLING WINE

125ml

Prosecco, Fantinel, Italy NV

£5.00

WHITE

175ml

250ml

Chardonnay

£4.75

£6.20

La Rareté, Vin de Pays d'Oc 2008

Sauvignon Blanc

£5.00

£6.75

Maurel Vedeau, Languedoc 2008

Sauvignon Blanc

£6.00

£8.00

Viña Chocolan, Maipo Valley Chile 2008

Pinot Grigio

£6.00

£8.00

Borgo Teris, Fantinel, Italy 2007

Chenin Blanc

£7.75

£10.00

Ken Forrester, Stellenbosch South Africa 2007

Riesling

£7.75

£10.50

Three Stones Marlborough, New Zealand 2007

Franconia

£8.25

£11.00

Würzburg Germany 2007

Montagny 1^{er} Cru

£10.00

£13.50

Domaine Feuillat Juillot 2006

ROSÉ

Parallele 45 £6.00 £8.00
Côtes du Rhône Rosé,
Paul Jaboulet Aîné, Rhône Valley 2007

Rioja Rosé £6.75 £9.00
Bodegas Campillo, Spain 2007

RED *175ml 250ml*

Tempranillo £4.75 £6.20
Quintana, La Mancha Spain 2006

Grenache Syrah £4.75 £6.20
La Rarete, Vin de Pays d'Oc 2008

Pinot Noir £7.50 £10.00
Francesca Bay, Marlborough New Zealand 2007

Rioja Crianza £6.75 £8.00
Viña Amate, Spain 2004

Cabernet Sauvignon £6.75 £9.00
Kleine Zalze, Stellenbosch

Cabernet Merlot £8.25 £11.00
Fonty's Pool, Western Australia 2007

Parallele 45 £6.25 £8.25
Côtes du Rhône Rosé, Paul Jaboulet Aîné, Rhône Valley 2006

Malbec Reserva £7.50 £10.00
Famiglia Bianchi, Mendoza, Argentina 2007

Chianti £7.50 £10.00
Da Vinci, Tuscany, Italy 2007

Rubicon £17.50 £23.50
Meerlust Stellensbosch, South Africa 2004

CHAMPAGNE

125ml

Bottle

Louis Roederer Brut Premier NV	£9.50	£55.00
Ruinart Brut NV		£65.00
Louis Roederer Vintage Rosé 2004	£12.50	£75.00
Bollinger Special Cuvée NV		£85.00
Billecart Brut Rosé NV		£95.00
Louis Roederer Brut Premier NV (Magnum)		£110.00
Krug NV		£150.00
Dom Pérignon 2000		£160.00
Laurent Perrier Brut Rosé NV (Magnum)		£180.00
Louis Roederer Cristal 2002		£295.00
Louis Roederer Cristal Rosé 2002		£625.00

SPARKLING WINE

Prosecco, Fantinel, Italy NV	£5.00	£30.00
Rocco Rosé, Venezia, Italy NV		£32.00

SPIRITS

HOUSE

25ml

Ketel I	£3.00
Tanqueray Gin	£3.00
Pampero Rum	£3.00
Johnnie Walker Black Label	£3.00
Bulleit Bourbon	£3.00
Hennessey Fine De Cognac	£3.00
Jose Cuervo Tradicional	£3.00

MALT WHISKY

25ml

The Balvenie DoubleWood	£3.75
Glenfiddich 15yr Old Solera	£4.25
The Macallan 10yr Old	£3.50
Dalwhinnie 15yr Old	£4.50
Glenmorangie 10yr Old	£3.50
Oban 14yr Old	£4.75
Auchentoshan Three Wood	£4.50
Glenkinchie 12yr Old	£3.90
Rosebank 12yr Old	£6.50
Ardbeg 10yr Old	£4.25
Lagavulin 16yr Old	£5.50
Laphroaig 10yr Old	£3.60
Highland Park 12yr Old	£3.50
Isle Of Jura Superstition	£3.50
Talisker 10yr Old	£4.25

A larger selection of Fine Malt Whiskys is available

BEERS

DRAUGHT BEER

Our House Draught comes from West Brewery situated in the East End of Glasgow, where all products are brewed to the German Purity Law, Reinheitsgebot. The first brewery in the UK to do so.

	Pint	1/2 Pt
St. Mungo ABV 4.9%	£3.60	£1.80
Hefeweizen ABV 5.2%	£3.60	£1.80

BOTTLED BEER

Guinness	330ml	£3.75
Zywiec	500ml	£4.00
Nastro Azzurro	330ml	£3.50
Corona	330ml	£3.50
Caledonian 80/-	500ml	£4.50

COCKTAIL LIST COMPILED & CREATED BY MAL SPENCE 2009

** Denotes an original drink created at Blythswood Square

VINTAGE CLASSICS

DAISY £5.50

The forbearer of the margarita, this recipe harks from the late 19th century and is a fruity, zesty, refreshing combination of Tanqueray gin, triple sec, freshly squeezed lemon juice, grenadine and chilled seltzer.

CLOVER CLUB £5.00

This drink comes from the aforementioned club circa 1900, Philadelphia. Tanqueray Gin is shaken with raspberry syrup, lemon juice, egg white and vermouth.

COBBLER £5.50

From Prof. Jerry Thomas' 1862 guide, *The Bon Vivants Companion*, we replace the original recipe which called for sherry, with wine, add a dash of liqueur, shake and pour over cracked ice – Cassis, Mûre, Framboise, Fraise, Pêche, Poire.

SOUTHSIDE £5.00

The classic Gin variation of the mojito, made with Tanqueray gin, fresh mint leaves, sugar and freshly squeezed lime juice.

NEW YORK SOUR £4.50

This variation on the classic sour comes from David Embury's *The Fine Art of Mixing Drinks*, 1948. Rye Whisky is shaken with freshly squeezed lemon juice, egg white, sugar, served straight up with a claret float.

TOM COLLINS £6.00

Reverting to the old recipe which calls for 'Holland Gin', we add Bols Genver, more similar to an unaged scotch whisky than gin, to a mix of freshly squeezed lemon juice, sugar and charged with soda. A perfect aperitif, which can be varied with our selection of house-made syrups.

THE SALON COCKTAIL ** £5.00

A recreation of a cocktail from the early 1920's in celebration of the former members club. Tanqueray Gin, pink grapefruit, lemon juice and dry vermouth and bitters.

GIN FIZZ £4.50

Like the Collins, this drink consists of Gin, citrus, sugar and seltzer. This drink is shaken thoroughly and charged with seltzer. Many variations on this drink exist, and the base recipe can be modified with various fruits and liqueurs.

CONTEMPORARY CREATIONS

- DONNA LEE **** £5.50
A contemporary variation on the classic cocktail, the Last Word. To a recipe of Gin, lemon juice, maraschino and sugar, we add Yellow Chartreuse, egg white and pink grapefruit.
- FAITHLESS** £5.50
Tangy red grapes are shaken with fresh sage leaves, lemon juice, sugar and Hendrick's gin. Served over cracked ice and crowned with sparkling tonic water.
- GARDEN, GRAIN AND GRAPE** £6.00
Belvedere Rye vodka is shaken with pressed apple juice, green grapes, white wine and sugar. An Award Winning, refreshing aperitif.
- SCRAPPLE FROM THE APPLE **** £6.50
Pampero Especial gold rum, is shaken with pressed apple juice, pear brandy, lime and sugar. A sharp, fruity long punch style drink.
- THE CHEVALIER ROSE **** £6.00
House made raspberry syrup is shaken with Kirsch, dry vermouth and Sloe Gin, in this homage to dandies everywhere.
- SPRITZER REFRESCO **** £3.50
Orange and gentaine based aperitivo, Aperol, is shaken with fresh mint, freshly squeezed orange juice, orange blossom, lemon and sugar. Served over cracked ice and charged with soda.
- JOANIE WALKER **** £6.00
The lighter, fruitier notes of Johnnie Walker Black Label are highlighted in this cocktail consisting of lychee, pear, lemon, sugar and egg white.
- SANTIAGO STRAWBERRY DAISY **** £6.50
A variation on the famous daiquiri. Strawberry preserve is shaken with Elements 8 platinum rum, freshly squeezed lime juice, egg white and yellow chartreuse.
- THE DUCHESS OF BEDFORD **** £6.50
In celebration of the creator of the Afternoon Tea, we combine the wonderful cucumber and rose botanicals of Hendrick's Gin, with tincture of Earl Grey Tea, fresh lemon juice, maraschino and St. Germain elderflower liqueur. Floral, light and refreshing.

TIMELESS STANDARDS

MARTINI £7.00

A generous measure of Tanqueray gin is slowly stirred with a proportion of vermouth to your desire, served straight up with either olives or lemon oils.

VODKA MARTINI £7.50

The cocktail that defined an era. A generous measure of Ketel I vodka is slowly stirred in vermouth rinsed ice until ice cold, and served straight up with the ubiquitous olives.

MOJITO £6.50

Venezuelan rum, Pampero Especial, is mixed with fresh mint leaves, house made syrup and freshly squeezed lime juice.

OLD FASHIONED £5.00

Rittenhouse Rye whisky, with a selection of specialised aromatic bitters, syrup and citrus oils, served over ice.

DAIQUIRI £4.50

Bacardi Superior rum with hand squeezed lime juice and house made syrup.

MARGARITA £7.00

Served straight up with either a salt rim or without, this classic combination consists of Gran Centenario Plata tequila, freshly squeezed lime juice and Cointreau.

CAIPIRIHNA £7.00

We shake ours with cracked ice, lime halves, house made syrup and Pura Cachaça.

FRENCH MARTINI £7.00

An excellent example of simplicity done well. Ketel I vodka is shaken with fresh pineapple juice and Chambord.

TREACLE £6.00

An outstanding cocktail. We stir 8yr old Angostura 1919 rum from Trinidad, with maple syrup, pressed apple juice and speciality aromatic bitters.

<p>CHAMPAGNE COCKTAIL</p> <p>Sugar cube coated with bitters with Hennessy Fine de Cognac and Champagne.</p>	£13.00
<p>BELLINI</p> <p>House made peach puree with peach bitters, syrup and Italian prosécco.</p>	£6.50
<p>COSMOPOLITAN</p> <p>We twist Toby Cecchini's classic recipe, replacing lime with lemon, for a more balanced compliment to Ketel 1 Citroen, Cointreau and just a dash of cranberry juice for that 'cheeky' pink hue.</p>	£7.50
<p>MANHATTAN</p> <p>A combination of Rittenhouse Rye whisky, Rosso vermouthe and speciality bitters. stirred over ice and served straight up.</p>	£5.50

THE BON-VIVANT'S SELECTION

The finer things in life, a selection of rare, speciality spirits, complimented in these specially selected cocktails for the connoisseur.

GIN MARTINI

£15.00

Small batch Tanqueray Ten Gin, is unique in its grapefruit notes, to compliment this, we stir over hand frozen ice with a mix of grapefruit bitters, lillet blanc and finish with a careful spray of pink grapefruit oils.

CUBAN BARREL MOJITO

£15.00

The newly released expression from Master Distiller, Don Navarro of Havana Club, is the pinnacle of Cuban style rum. To honour this expression, we lovingly hand crack each shard of ice, and mix with fresh mint leaves, hand squeezed lime juice and house made Demerara syrup.

VINTAGE ROB ROY

£45.00

The rare and luxurious Johnnie Walker Blue Label Whisky is spectacularly highlighted in this variation on the Manhattan cocktail. Mixed with equal parts Antica and Lillet vermouths, this is liquid velvet and each sip should last a life-time.

MARGARITA RESERVA

£15.00

Jose Cuervo Platino, a specially selected tequila from the Cuervo family reserves, is shaken with freshly squeezed lime and the rich warming notes of Grand Marnier.

EL GRANDE PRESIDENTE

£15.00

Ron Zacapa 23yr Old, a peerless rum from the highlands of Guatemala, is the base for this take on the classic Cuban cocktail, it stirred over hand frozen ice with Antica vermouth, house made grenadine and Lillet Blanc aperitivo.

THE MONTE-CARLO RALLY **

£15.00

In honour of the Monte Carlo Rally of 1955, we present our special Negroni cocktail which we stir over hand frozen blocks of ice with a mix of Tanqueray Ten small batch gin, Antica formula vermouth and Aperol aperitivo.

HOTEL CHEVALIER COCKTAIL **

£15.00

Snap Frost Ciroc vodka is slowly stirred over hand cracked ice with speciality grapefruit bitters, St.Germain elderflower cordial and Chardonnay. A crisp, refreshing aperitif.

COLONEL'S DAISY

£10.00

An Award Winning variation on the classic daisy. Taking Bols Genever to a mix of Galliano L'Authentico, freshly squeezed lemon, house made grenadine and sparkling seltzer.

CHANCELLOR'S COBLER

£10.00

Another variation on an Award Winning creation, equally a winter warmer and summertime cooler, we combine the excellent Elements 8 rum from St. Lucia, with aged tawny port, fresh raspberries, cranberry juice, house made grenadine and a tiny drizzle of balsamic vinegar to highlight the raspberries. Dressed with fresh mint sprigs and seasonal berries.

NON-ALCOHOLIC TEMPERANCE DELIGHTS

VICTORIAN LEMONADE

£2.00

Made with fresh lemon juice, sugar syrup and sparkling or still water.

DR JOHN'S FRUIT CUP

£2.50

Seasonal berries mixed with citrus and fruit juice over cracked ice with ginger ale or soda, garnished with mint and fruits.

RASPBERRY AND ELDERFLOWER FIZZ

£2.50

House made raspberry syrup shaken with fresh lemon juice and elderflower cordial, lengthened with sparkling seltzer.

TEA PUNCH

£2.50

Chilled Chamomile tea is shaken with citrus, seasonal berries and pressed apple juice.

NEW ORLEANS MINT FIZZ

£2.50

Aromatic Peychaud bitters are mixed with sugar, fresh mint and charged with sparkling seltzer.

CARDINAL PUNCH

£2.50

Adapted from a recipe dating back to the late 1800's. Cranberry juice is shaken with lemon, orange and topped with ginger ale, aromatic and tart.

SOFT DRINKS

Tonic Water		£1.60
Lemonade		£2.00
Coca-Cola		£2.00
Diet Coca-Cola		£2.00
Bitter Lemon		£1.60
Ginger Beer		£2.00
Canada Dry		£1.60
Fresh Orange Juice		£2.50
Cranberry Juice		£2.50
Pineapple Juice		£2.50
Apple Juice		£2.50
Grapefruit Juice		£2.50
Mineral Water		
Still	330ml	750ml
Sparkling	£2.00	£3.95
	£2.00	£3.95

All prices are inclusive of VAT at the prevailing rate

To the best of our knowledge our dishes do not contain GM foods

Optional Service Charge on food orders of 10% is applicable to tables of six or more

Please advise your waiter of any dietary requirements