

Welcome to The to Library Bar

CHAMPAGNE	125 ml	750 ml
Taittinger Brut Réserve	11.00	59.00
Veuve Clicquot Vintage Réserve Brut		79.50
Dom Pérignon Brut		155.00
SPARKLING WINES		
Château de Montgueret Saumur Brut, France		27.50
Rocco Prosecco Brut, Conegliano e Valdobbiadene, Italy	7.50	29.50
LIGHT, DELICATE AND ELEGANT WHITE WINE		
Pinot Grigio Grave del Friuli, Borgo Tesis, Fantinel, Italy	6.50	22.50
HERBACEOUS, AROMATIC AND FRAGRANT WHITE WINES		
Cullinan View Sauvignon Blanc, Robertson, South Africa	5.50	19.50
Outback Chase Semillon-Chardonnay, SE Australia	6.50	22.50
RICH, POWERFULL AND FULL FLAVOURED WHITE WINES		
Kleine Zalze Barrel Fermented Chenin Blanc, Stellenbosch, South Africa		24.00
Chablis, Paul Deloux, France		32.50
Puligny-Montrachet, Seigneurie d'Arcelot, France		65.00
DESSERT WINE		
Bowen's Folly Noble Late Harvest Riesling, Robertson, South Africa (half bottle)		19.50
ROSE WINE		
Kleine Zalze Gamay Noir Rosé, Coastal Region, South Africa	6.00	21.50
Sancerre Rosé Le Rabault, Joseph Mellot, France		32.50
LIGHT, SOFT AND EASY DRINKING RED WINES		
Corte Vigna Merlot delle Venezie, Italy	6.00	21.50
JUICY, FRUIT AND MEDIUM BODIED RED WINES		
Outback Chase Shiraz-Cabernet, SE Australia	5.50	19.50
Estancia Pinot Noir, Pinnacles, Monterey, USA		29.00
SPICEY PEPPERY AND WARMING RED WINES		
Finca Flichman, Malbec, Mendoza Argentina	6.00	21.50
Châteauneuf-du-Pape Cuvee Tradition, Caves St. Pierre, France		36.50
RICH, POWERFUL AND FULL BODIED RED WINES		
Casa La Joya Gran Reserve Cabernet Sauvignon, Colchagua Valley, Chile	7.00	25.00
Gevrey-Chambertin, Louis Jadot, France		65.00

Wines by the glass are served in quantities of 175ml and
Champagne in quantities of 125ml

All wines listed are bottled in their country of origin

COGNAC AND ARMAGNAC	%ABV	50ml
Remy Martin VSOP	40.0	7.60
Courvoisier VSOP	40.0	7.60
PORT		
Dows Tawny 10yr old	20.0	8.10
LAGER, STOUT AND ALES		
Becks	5.0	3.60
Kingfisher	4.0	3.85
Guinness	4.2	3.85
MINERALS		
Coca Cola, Diet Coke		2.60
Lemonade, Tonic Water		1.80
Ginger Ale, Soda Water		1.80
Mineral Water Still/ Sparkling		4.00
Fresh Orange Juice		3.00
Fruit Juice		2.60
VODKA		
Stolichnaya	40.0	6.50
Absolut	40.0	6.50
Grey Goose	40.0	6.80
GIN		
Bombay Sapphire	40.0	6.10
Tanqueray	43.0	6.50
Beefeater	40.0	5.80
RUM AND TEQUILA		
Havana Club	40.0	5.85
Bacardi	37.5	5.80
SCOTCH		
J.W. Red Label	40.0	5.85
J.W. Black Label	40.0	6.50
Chivas Regal	40.0	6.50
J&B Rare	40.0	5.85
BOURBON AND RYE		
Jack Daniels	40.0	6.00
Makers Mark	45.0	6.75
MALTS SELECTION		
Macallan 10yr	40.0	7.00
Glenmorangie 10yr	40.0	7.00
Glenlivet 12yr	40.0	7.50
Lapraigh 10yr	40.0	7.00
Macallan 18yr	43.0	15.00

Licensing weights, measures act from January 1, 1995.
All spirits are served in multiples of 50ml.

COCKTAILS

CHAMPAGNE COCKTAILS

Classic Champagne Cocktail Cognac, Sugar and Bitters, Perrier-Jouet N.V	13.00
Beethoven The Fifth, Signature Cocktail Crème De Mure , Peach Schnapps, Perrier-Jouet N.V	13.00
Bellini White Peach puree and Prosecco	13.00
French 75 Beefeater Gin, Lemon Juice Perrier – Jouet Champagne	13.00

THE CLASSIC DRY MARTINI – served at your table:

Gin or Vodka of your choice	11.00
Vesper Martini Bombay Gin, Stolichnaya Vodka, Lillet Blanc	11.00
Martini @ 51 Grey Goose Vodka, Dry Sherry, Noilly Prat	11.00
Apple Martini Absolut Vodka, Apple Sourz	11.00

**"I love to drink Dry Martinis, But should only have two at most,
With three I'm under the table, With four I'm under the host"- Dorothy Parker**

HAMPTONS COCKTAILS

Cosmopolitan Citron Vodka, Triple Sec, Lime and Cranberry	11.00
St. James Drop Absolut Vodka, Lemoncello, Elderflower Cordial	11.00
The 51, Signature Cocktail Tanqueray 10, Grapefruit Juice, Edelflower St Germain	12.00
Bloody Mary Vodka, Tomato Juice, Lemon, Worcester, Tabasco, salt and pepper	11.00
Manhattan Makers mark Bourbon, Red Vermouth and Bitters	11.00
Negroni Bombay Gin, Campari, Martini Rosso	11.00
Blushing Response, Signature Cocktail Beefeater Gin, Peach Schnapps, Cranberry Juice	11.00

HEALTHY DRINKS*

All our healthy drinks feature Fresh Fruit and exclude both Dairy Products and Carbonated Mixers

Autumn Cooler Apple Juice with Autumn Berries and Elderflower Cordial	6.00
Red Runner Puréeed Raspberry & Mango, Pineapple and Orange Juice	6.00
Peggy Sue Cranberry, Strawberry and Grapefruit Juice	6.00
Virgin Maria Lime Wedges with Tomato Juice and our Spice Mix	6.00
Orchard Breeze Apple & Cranberry Juice with Puréeed White Peach	6.00

* Suitable for vegetarians

BAR LIGHT BITES

SOUPS

Served with sliced Bloomer

French Onion with a Cheese Croute	♥▼	5.50
Tomato & Basil	♥▼	5.50

SANDWICHES

Choose from, Soft White or Brown Bloomer Bread. Served with Kettle Chips

St. James Club (toasted or untoasted) Strips of succulent Chicken Breast, crispy Bacon and Mayonnaise layered between three slices of Bloomer Bread with fresh Lettuce and Tomato		11.00
Prawn and Avocado Chilled Prawns and refreshing Avocado mixed in a tangy Seafood sauce		12.50

WRAPS

Served in a fresh flour Tortilla Wrap with Kettle Chips and mixed Salad Leaves

Blue Cheese and Rib Eye Steak Strips of grilled, prime Rib Eye Steak with deliciously rich and creamy Grain Mustard & melted Stilton	♥	12.50
Chicken Tikka Succulent strips of chicken breast with Tikka spices and onion with a cool sour yoghurt and mint dipping sauce	♥	11.50

SALADS

Classic Caesar Crunchy leaves and croutons tossed in the well loved creamy dressing	▼	7.50
Chicken Caesar As above but with a freshly grilled sliced chicken breast		8.95
Niçoise A mixed Salad with Olives, boiled Egg, green beans, new potatoes & tuna medallion in a light oil dressing		10.95

BAR HEARTY BITES

The St James Beef Burger Whole ground beef burger with cheese, bacon, red onions and grain mustard mayonnaise accompanied by English chips		11.95
Spinach & Cheese Ravioli Served with broad beans, peas and asparagus in a herb cream sauce	♥▼	14.00
Traditional Fish & Chips Classic British beer battered fish with chunky English chips and minted mushy peas		15.95

SOMETHING SWEET

Sticky Toffee Pudding with Clotted Cream	▼	6.50
Baked Vanilla Cheesecake finished with Berries	▼	6.50
Coconut Bread & Butter Pudding	▼	6.50
Warm Apple Pie with hot Custard	♥▼	6.50
Selection of Ice Creams	▼	5.50

♥ Healthy Option

▼ Vegetarian option

Some of our dishes may contain traces of nuts and wheat.
Please consult your waiter for more information.

THE LIBRARY EVENING SELECTION

Join the team at 51 Buckingham Gate for a complimentary drink

Served between 18.30 - 20.30

Please enjoy a complimentary drink
from the following selection:

Glass of Sparkling Wine

Rocco Prosecco Brut, Conegliano e Valdobbiadene, Italy

Glass of White Wine

Pinot Grigio Grave del Friuli, Borgo Tesis, Fantinel, Italy

Outback Chase Semillon-Chardonnay, SE Australia

Glass of Red Wine

Corte Vigna Merlot delle Venezie, Italy

Outback Chase Shiraz-Cabernet, SE Australia

Selection of Beers

Selection of Soft Drinks

Selection of Juices

Selection of Premium Spirits:

Bacardi Rum

Absolut Vodka

Remy Martin VSOP

Courvoisier VSOP

Bombay Sapphire

Glenmorangie 10 yr

J.W Black Label

Accompanied by Chef's

Selection of Canapés

Any beverage not included on this menu will be charged at the normal rate.

AFTERNOON TEA

19.50

Selection of Sandwiches:

Smoked Salmon with a Dill Crème Fraiche on Brown Bread
Boiled Ham with a Grain Mustard Mayonnaise on White Bread
Poached Chicken Breast with Roquette served on Brown Bread
Cucumber with Minted Cream Cheese on Wholemeal Bread
Grated Egg and Mayonnaise with Roquette on White Bread

Opera Cake
Strawberry Tart
Pistachio Macaroon
Fruit Cake

Traditional Raisin and Natural Scones served with
West Country Clotted Cream and Strawberry Jam

Choice of Mighty Leaf Teas

CHAMPAGNE TEA

29.50

Traditional Afternoon Tea served with
a chilled glass of Taittinger Champagne

A LA CARTE TEA

Additional Glass of Champagne 11.00
Selection of Sandwiches 9.00
Raising and Natural Scones with Jam and West Country Clotted Cream 6.50

HOT DRINKS

Freshly prepared Illy Coffee 3.00
Hot Chocolate, Illy - Espresso 3.00
Illy - Double Espresso, Latte, Cappuccino 3.50
Selection of Mighty Leaf Teas 3.00

Choice of carefully selected estate teas:

Black Tea

English Breakfast Organic
Himalayan Peak Darjeeling Organic
Earl Grey Organic
Earl Grey Decaf
Orchid Oolong
Assam Choice Estate
Ceylon Kenilworth
Lapsang Souchong

White Tea

White Lotus

Green Tea

Jasmine Mist
Green Tea Passion
Dragonwell

Wellness Infusion

Detox

Herbal infusions

African Amber
Ginger Twist
Chamomile
Organic Mint Melange
Wild Blossoms & Berries