

Met.



## Small Plates



- Scotch egg with red onion and rosemary marmalade** 5.00  
Soft-boiled free-range egg coated in succulent Cumberland sausage and breadcrumbs, gently fried and served with our homemade sweet onion jam
- Treacle-cured salmon with chilli and apple jam** 7.00  
Home-cured Scottish salmon with shallots, served with homemade Granny Smith apple jam, lightly spiced with chilli
- Crispy bites of slow-roasted Norfolk lamb, pea and mint** 7.00  
Slow-braised lamb belly, deboned, pressed and breaded for crispiness, served with homemade minted pea purée
- Ham hock and parsley terrine with beetroot and pickle walnut salad** 6.00  
Served with watercress and homemade mini multi-seeded loaf
- Potted shrimps, fennel and orange baby loaf, parsley and chilli salad** 6.00  
Traditionally cooked in butter and spices, served with a homemade aromatic mini-bread and lightly-spiced salad of parsley, chervil and watercress
- Kedgerree cakes** 6.00  
Smoked haddock with creamed potato and chilli mayonnaise
- Cornish crab cake, lime and tarragon sauce** 7.00  
Fresh crab meat combined with heritage potatoes, coated in breadcrumbs and gently fried
- Lancashire cheese and onion pie with pickled shallots** 5.00  
A traditional homemade pie with cheddar cheese and sliced onions
- Selection of Welsh cured meats** 12.50  
Fresh from Trealy Farm, Monmouthshire, served with a homemade seasonal chutney
- Colston Bassett blue Stilton** 12.50  
Served with a glass of LBV Port

Prices include VAT. Please note that a discretionary service charge of 12.5% will be added to your bill

## Drinks



# MeX.

The Met Bar is proud to introduce you to an eclectic selection of cocktails from the repertoire of our award-winning bartenders. Our four-section menu is designed to provide an entertaining journey exploring texture and balance while using the finest and freshest ingredients.

## Cocktails

An introductory selection for the delicate palate focusing on fresh fruits, herbs and infusions. Sophisticated yet accessible.

£12

### Capital Fizz

A long, fruity combination of fresh pineapple fortified with Martini Bianco, balanced with Angostura Bitters and a touch of sugar. Served tall over ice and topped with Prosecco.

### El Abuelo

A perfect marriage of fresh passion fruit and lemongrass with Sauza Tres Generaciones Plata Tequila. Shaken with fresh lemon juice, agave nectar, and served straight up. Fresh and fruity with a sophisticated kick.

### North by North West

A refined blend of our homemade pomegranate syrup with VSOP Calvados and fresh lime. Sweet and complex. Served straight up.

### Taichi Spin

Fresh mint and lychee combined with Beefeater 24 Gin, lemon juice and a touch of sugar. Served in a coupette lightly sprayed with Absinthe.

### Met 97

Strawberries and pear shaken with fresh parsley, Rhubarb Bitters, lemon juice, sugar and Wyborowa Vodka. Served tall over ice.



Sophisticated

## Adventurous



Adventurous combinations defined by balance and layered flavours.

### Green Park Frost

A unique mixture of homemade basil and celery syrup with Lavender Maraschino Martini Bianco and Plymouth Gin. Served tall over crushed ice.

### Market Tipple

Tapatio Blanco Tequila shaken with dried English lavender, sweetened with heather honey, balanced with fresh lemon juice and given a light and creamy texture with the addition of fresh egg white. A light and floral cocktail served straight up.

### Shadow Punch

Havana Especial Rum and Galliano L'Autentico combined with pineapple, homemade Falernum, Orgeat and fresh lime. Served over crushed ice, this cocktail is fruity with a hidden punch.

### Root Down

Homemade English beetroot purée shaken with Herefordshire-produced Chase Vodka, fresh lemon, ginger, and cinnamon sugar. Served long over ice and topped with a splash of ginger beer. Savoury yet sweet.

### Wandering Star

Tanqueray 10 Gin mixed with homemade pineapple and sage purée, fresh lemon juice and Chartreuse. Garnished with a star anise and a spray of La Fee Absinthe.

# Cocktails

## Golden Age

The following section of drinks hearkens back to the golden age of cocktails, relying predominantly on the quality of the alcoholic ingredients.

### Atlantic Cask

Home-infused Apricot Rye Whiskey stirred with Matusalem Oloroso Dulce 30-year-old sherry and Cherry Heering. A strong and flavoursome cocktail served straight up.

### Jockey Cocktail

Ramos Pinto 20-year Port with Crème de Figue and Blanton's Special Reserve Bourbon. Shaken with a little sugar and fresh egg white. Served straight up and lightly dusted with chocolate and nutmeg. A great dessert cocktail.

### The Black Prince

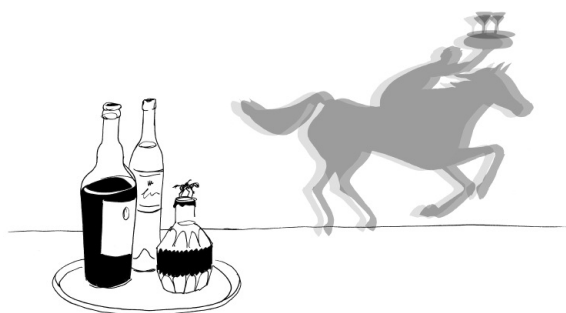
Beefeater 24 Gin stirred with Chambord, Ramos Pinto 20-year Tawny Port and Orange Curaçao. Served straight up in a frozen cocktail glass.

### Tyburn Cap

Santa Teresa 1796 Rum with Orange Curaçao, Antica Formula, Maraschino and Orange Bitters. Stirred and served on the rocks. Strong and perfect as a nightcap.

### Horner Swing

English Damson Jam combined with Ramos Pinto 20-year Port, a touch of fresh lemon juice and Monkey Shoulder Whisky. Served straight up garnished with a light spray of fresh orange oils.



## Signature

The Met Bar's signature cocktails accompanied with a deconstructed delicacy flavoured by the fine alcohols used in the drinks.

£14

### The Park Lane Cocktail

Homemade English elderberry purée sweetened with vanilla and cardamom sugar, cloudy apple juice and strengthened with Herefordshire-produced Williams Gin. Served with elderberry and gin caviar on an apple, vanilla and cardamom foam.

### Mayfair Stinger

A combination of Disaronno Amaretto, fresh mint and Ramos Pinto 20-year Tawny Port, shaken and served straight up with a chocolate-coated Port and Amaretto jelly. Great as an after-dinner cocktail.

### Whipper Snapper

Fresh grapefruit and lemon mixed with Peach Bitters, Aperol, and Pamplemousse with a base of Wyborowa Vodka. A long, dry cocktail served with alcoholic peach and grapefruit sorbet.

### Number 19

Homemade lemon curd combined with raisin-infused Johnnie Walker Black, Drambuie and balanced with Angostura Bitters. Served hot with a whisky-raisin and lemon curd treat. The perfect cure for a cold London day.

### Storm in a Tea Cup

Tanqueray Gin shaken with Aperol, Orgeat, Cacao and fresh lime. Served with a homemade Turkish delight.

## Cocktails Champagne

£14.50

### Fino Royale

Fresh raspberries combined with Orgeat and Tio Pepe Fino Sherry, topped with Louis Roederer Champagne. Fresh and fruity.

### 5 Star Julep

Maker's Mark Bourbon shaken with fresh mint and sugar, topped with Louis Roederer Champagne. A classic Kentucky cocktail served with extra sparkle.

### Rumba

Fresh blueberries, agave and Crème de Myrtille shaken with Havana Especial Rum and topped with Louis Roederer Champagne.



## Cocktails Non Alcoholic

### Up Rooter

Homemade English beetroot purée combined with lemon juice, ginger and cinnamon sugar, topped with a splash of ginger beer.

### Vitality

Fresh kiwi fruit and celery muddled with pear, apple and lemon. All mixed with crushed ice with a touch of almond syrup.

### Ying-Yang

Strawberries and pear blended with fresh parsley, apple and natural yoghurt. Served tall over ice.

### Wake Up Call

Fresh passion fruit and lemongrass shaken with cloudy apple juice, agave and lemon juice. Served with ice and topped with a splash of ginger beer.

### Protective

Fresh carrot juice, orange, apple and lemon with a touch of fresh ginger.

## Champagne

	Glass	Bottle
Louis Roederer NV	14.50	65.00
Louis Roederer Cristal 2004		350.00
Louis Roederer Cristal Magnum 2004		750.00
Bollinger NV		98.00
Bollinger Grande Année, 2000		180.00
Perrier-Jouët Belle Epoque 1999		235.00
Dom Pérignon 2002	45.00	275.00
Pol Roger Sir Winston Churchill 1999		300.00
Krug NV		275.00
Ruinart Blanc de Blanc		105.00

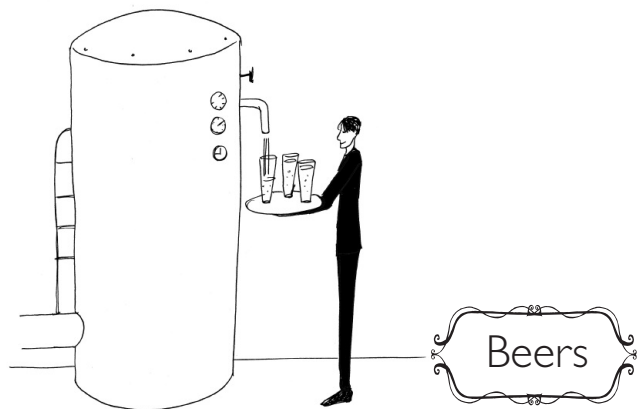
## Champagne Rosé

	Glass	Bottle
Louis Roederer Rosé 2006		155.00
Louis Roederer Cristal Rosé 2000		1000.00
Taittinger Rosé NV	15.50	85.00
Ruinart Rosé		105.00

## Sparkling Wine

Prosecco di Valdobbiadene Brut Adami	42.00
Nyetimber Classic Cuvée 2005	59.00





**£5.50**

- Saint Mungo Lager
- London Pride
- Samuel Adams
- Peroni Nastro Azzuro
- Guinness

## White Wine

	<b>Glass</b>	<b>Bottle</b>
Viognier, COMO Estate, Australia 2009	7.00	27.00
Pinot Grigio, Ponte del Diavolo, Friuli-Venezia-Giulia, Italy 2009	7.50	30.00
Muscat, Le Canon du Maréchal, Rivesaltes, France 2010		36.00
Kim Crawford, Marlborough, Sauvignon Blanc, New Zealand 2011	9.00	36.00
Albariño DO Rías Baixas, Martín Códax, Spain 2010		40.00
Tesch Riesling "Unplugged" Nahe, Germany (Organic) 2009	10.75	43.00
Gavi di Gavi La Caplana, Piedmont, Italy 2010	11.00	45.00
Chateau Tour de Calens Blanc, Graves, Bordeaux, France 2008		47.00
Sancerre "Le Reine Blanche" Domaine J Reverdy, France 2010		53.00
Domaine Laroche Chablis, Burgundy, France 2009	14.50	58.00
Pinot Gris "Herrenweg", Alsace, France		60.00
Pouilly Fuissé, Domaine Ferret, France 2009		78.00
Puligny Montrachet 1er Cru "Les Champs Gains", Philippe Bouzereau 2008		84.00
Sauvignon Quarz, Italy 2005		100.00
Corton Charlemagne Grand Cru, France 2000		235

## Red Wine

	<b>Glass</b>	<b>Bottle</b>
Sangiovese Boira, Marche, Italy (organic) 2009	7.00	27.00
Primitivo A Mano, Puglia, Italy 2008	7.50	30.00
Altas Cumbres Malbec, Mendoza, Argentina 2010	7.50	30.00
Izadi, Rioja Reserva, Spain 2006	8.50	34.00
Willunga McLaren Vale Shiraz/Viognier, Australia 2007	9.00	36.00
Miolo Family Vineyards Cabernet Sauvignon, Brazil 2009		37.00
Pinot Noir, Omrah, Australia 2009	10.00	40.00
Chianti Classico Fattoria le Corti, Italy 2006		52.00
Tobia Selecion Crianza Rioja, Spain 2007		40.00
Eikendal Merlot, Stellenbosch, South Africa 2008		43.00
Gigondas, Domaine du Pesquier, France 2008	10.75	43.00
Elephant Hill Pinot Noir, Central Otago, New Zealand 2009		60.00
Chateau Le Castellet, Saint Emilion, France 2006		62.00
Chateau Cantemerle, 5eme Cru Classe Haut Medoc, Bordeaux, France 2007		90.00
Barolo Bussia, Giacosa Fratelli, Italy 2006		105.00

## Rosé

	<b>Glass</b>	<b>Bottle</b>
Domaines Ott, Les Domaniers, France 2009	8.50	35.00
Pascal Jolivet, Sancerre, France 2009	12.00	49.00

