



THE
CAVENDISH
MARYLEBONE

Please note, a 12.5% discretionary service charge will be added to your bill.

SNACKS

- Olives - £4.50
- Mixed Bread - £5.00
- Crudités - £5.00
- Fries - £4.00
- Zucchini fritte - £5.00
- Scotch Egg - £6.00
- Melton Mowbray Pork Pie - £6.00
- Bitterballen - £7.00
- Meat Board - £22.00
- Grissini with Parma Ham - £6.00
- 5J Iberian Ham, Hand-Cut - £24.00
- Salt Beef Sandwich on Rye - £10.00
- Mini Burgers - £10.00
- Chilli Calamari - £9.50
- Lemon Sole Goujons - £11.00
- Lobster Roll - £14.00
- Jumbo Shrimp Cocktail - £14.00
- Oysters - Market price
- Caviar - Market price

(v) = Vegetarian dishes. The Cavendish cannot guarantee that food products are free from nuts, trace elements of nuts or fish extracts.

Snacks

WHITE WINE

Organic Catarratto 2013

Barone Montalto, Sicily

Fruity and dry with fresh citrus notes and a crisp, fruity palate. Aromas of apples and nuts with orange and orange peel notes on the palate.

£5.00 (125ml) | £6.50 (175ml) | £24.00 (Bottle)

Chardonnay 2013

Tormaresca, Puglia

Bright, fruity, medium-bodied Chardonnay showing the purity and richness of Puglian fruit.

£5.50 (125ml) | £7.00 (175ml) | £26.00 (Bottle)

Riserva Pinot Grigio 2012

Mezzacorona, Trentino (Gold Medal Winner 2014)

A complex and quite weighty style of Pinot Grigio, with notes of spice and pear, a ripe, round texture, and a whisper of cedar.

£6.00 (125ml) | £7.50 (175ml) | £28.00 (Bottle)

Chardonnay 2013

Buitenverwachting, Constantia, South Africa

This rich, full-bodied Chardonnay offers a powerful citrus and steely backbone, supporting toasty and butterscotch-like characters as well as mineral undertones. Buitenverwachting is Afrikaans for 'Beyond Expectations'.

£6.50 (125ml) | £8.00 (175ml) | £30.00 (Bottle)

SV Dillons Point Sauvignon Blanc

Coopers Creek, Marlborough, New Zealand

On the nose passion fruit and nectarine, along with herbal nuances. On the palate it is full-bodied for a Sauvignon, with a mid-palate richness and a fruity finish.

£7.50 (125ml) | £9.50 (175ml) | £34.00 (Bottle)

While we can't always guarantee your selection will be available, we can assure you that we'll find something to suit your taste.

White wine

Albariño 2013

Casal Caeiro, Rias Baixas, Galicia, Spain

A fresh and highly aromatic wine that exhibits an impressive array of ripe white fruits streaked with salty mineral notes.

£36.00

Gavi di Gavi La Meirana 2013

Broglia, Piedmont

Great texture and precision, with distinctive greengage and almond notes on the palate.

Fresh and dry, this is particularly characterful Gavi.

£37.00

Grillo Cavallo delle Fate 2013

Tasca, Sicily

A concentrated, sophisticated expression of Grillo, offering taut aromas of citrus and herbs, good density on the palate, and a lip-smacking, almost salty finish.

£39.00

Sancerre Les Boffants 2013

Charles Dupuy, Loire

Classic Sancerre, with aromas of currants and grapefruit, a dry, elegant palate with a layer of minerality, and a neat, focused finish.

£52.00

Chablis 1er Cru Fourchaume 2012

Jean Marc Brocard, Burgundy (Gold Medal Winner 2014)

An exotic nose of pineapple, mango and aniseed is followed by a harmonious palate with an added hint of honeyed fruit, and a refreshing mineral finish.

£58.00

Sauvignon Blanc 2012

Stag's Leap Wine Cellars, Napa Valley, USA

A full-bodied yet understated Sauvignon, showing grapefruit characters. The palate is juicy yet with a balancing mineral edge, finishing on refreshing spice and citrus notes.

£62.00

Impero Blanc de Pinot Noir

Mancini, Marche

Impressive and distinctive wine, showing spice from the wood and red apple/peach aromas. Broad structure in the mouth, balanced and positive, with a herbal freshness.

£82.00

Cervaro della Sala, 2012

Castello della Sala, Antinori, Umbria

Very ripe, full-bodied buttery Chardonnay fruit is underpinned by generous amount of toasted oak. Very long and complex.

£87.00

Chassagne Blanc 1er Cru Morgeots

Vincent Morey, Burgundy

Bold, waxy nose of butter, peach, vanilla, guava, kiwi and apple. Rich, savoury palate is accessible but has a firm acid backbone.

£112.00

Puligny Montrachet 1er Cru Les Champs Gains 2011

Michel Bouzereau, Burgundy

White flowers, white peach, pear, limestone and lanoline. Medium concentration and bright acidity. Very cool and precise.

£143.00

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White wine

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White wine

ROSÉ WINE

Côtes de Provence Rosé Carte Noire 2013

Les Maîtres Vignerons de St Tropez

Very refined dry rosé, with an attractive floral aroma, redcurrant fruit, and excellent length in the mouth.

£5.50 (125ml) | £6.50 (175ml) | £28.00 (Bottle)

Rosa dei Masi 2013

Masi, Veneto

Brilliantly characterful rosé, delicate in colour but full of flavour, a cherry and blackcurrant fruit character and some creamy complexity.

£30.00

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Rosé wine

RED WINE

Montepulciano d'Abruzzo (Barrique Aged) 2013

Itynera, Abruzzi

A concentrated, juicy Montepulciano with earthy cherry and berry flavours, a round yet spicy palate, and a smooth, fruity finish.

£5.00 (125ml) | £6.50 (175ml) | £24.00 (Bottle)

Salice Salentino Riserva 2011

Ducale, Puglia

A classic wine from the south of Italy, this Salice Salentino offers deliciously harmonious mature fruit, with notes of black cherry, raisins and leather.

£5.50 (125ml) | £7.00 (175ml) | £26.00 (Bottle)

Côtes-du-Rhône St Esprit

Delas, Rhône Valley

With Syrah to the fore, this is full of berry fruit, violet, liquorice, and spices. It has a generous, rounded palate and a long, elegant finish.

£6.00 (125ml) | £7.50 (175ml) | £28.00 (Bottle)

Dolcetto d'Alba, Prunotto 2013

Prunotto, Piedmont

Typical Dolcetto: striking violet colour, vibrant plum and redcurrant fruit, with a bright, aromatic palate.

£6.50 (125ml) | £8.50 (175ml) | £32.00 (Bottle)

Medalla Real Gran Reserva Cabernet Sauvignon 2013

Santa Rita, Maipo, Chile

Savoury notes of currant leaves, tobacco, and leather. Lovely balance and poise in the mouth, and a good refreshing finish.

£7.50 (125ml) | £9.50 (175ml) | £36.00 (Bottle)

Winemaker's Reserve Malbec 2011

Norton, Mendoza, Argentina

Round and velvety, with flavours of ripe black fruit, violets, spices and tobacco. Long and complex on the finish.

£38.00

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Red wine

Fleurie, La Madone 2012

Duboeuf

This famous Cru lives up to its name with a smooth, elegant and – yes – floral wine of immense charm.

£40.00

Lamuri Nero d'Avola 2012

Tasca, Sicily

Aromatic, with blackberry and mulberry on the nose, some bay/cinnamon complexity, and an elegant structure on the palate, this is fine, savoury stuff.

£48.00

Château Montaignillon 2009

Montagne St Emilion, Bordeaux

An expressive nose of roasted plums, fresh blackcurrants and tobacco leads to a full yet taut palate.

£49.00

99 Rows Pinot Noir 2010

Julicher Estate, Martinborough, New Zealand

Complex and aromatic Pinot Noir with spicy, mineral aromas over berry fruit. Balanced and juicy on the palate.

£53.00

Chianti Classico Riserva

Tenuta Tignanello, Antinori, Tuscany

Spicy hints of cinnamon and cloves, alongside oaky and piquant peppery aromas with a rounded, creamy, sweet and well-balanced palate.

£64.50

Costasera Amarone Classico, Masi 2009

Masi, Veneto

Good weight from the alcohol and structured on the palate, opening out to attractive aromas of cherries and vanilla. Long, velvety finish.

£95.00

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Red wine

Brunello di Montalcino 2007

Poggio Antico, Tuscany

Rich, complex, concentrated nose full of ripe red fruit flavours, hints of liquorice, spices and coffee beans. Elegant and harmonious palate.

£118.00

Guado al Tasso, Cabernet Sauvignon / Cabernet Franc Petit Verdot

Antinori, Bolgheri, Tuscany (Gold Medal 2013)

Subtle, fragrant aromas of nuts and mint, alongside rich dark berry fruit. Mouth-filling and luxurious, with great ripeness and harmony.

£141.00

Château Batailley 2000

Pauillac, Bordeaux

Focused, endearing black fruit nose aromatics on first pour with well-integrated, subtle oak. Full and supple with refined tannins.

£145.00

Tignanello 2011

Antinori, Tuscany

A powerful Tignanello, the 2011 offers a combination of ripe, dark fruit and an underlying freshness, reflecting the vintage conditions.

£155.00

Gevrey-Chambertin 1er Cru Perrieres 2010

Perrot-Minot, Burgundy

Rich, resonant Gevrey, with blackberry, blueberry and violet aromas, a very suave, silky texture, and a long supple finish.

£215.00

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Red wine

DESSERT WINE

La Fleur d'Or, Sauternes (37.5cl) 2011

Bordeaux

An immediately inviting nose, combining apricot fruit, creamy patisserie notes and a certain citrus brightness, leads to a sweet yet beautifully balanced palate.

£12.00 (125ml) | £32.00 (Bottle)

Tokaji Aszu 5 Puttonyos, Sauska (50cl) 2002

Hungary

An exceptional Tokaji, opulently flavoured yet still so fresh and youthful, with aromas of fig, honey, dried peach, marmalade and caramel.

£60.00

Muffato della Sala, Halves, Castello della Sala (50cl) 2008

Umbria, Italy

Rich and complex aromas are followed on the palate by ripe citrus fruits with hints of honeysuckle and spice.

£78.00

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Dessert wine

CHAMPAGNE & SPARKLING

Champagne Drappier Brut Nature Zero Dosage

This champagne is elegant and bone dry, with delicate mineral and lemon notes filled out by richer flavours of pear and white peach.

£12.00 (125ml) | £65.00 (Bottle)

Laurent-Perrier Rosé NV

£95.00

Ruinart Blanc de Blancs NV

£98.00

Dom Pérignon 2004

£205.00

Prosecco di Valdobbiadene Extra Dry

Col de' Salici

A delightful Prosecco: soft textured, clean as a whistle, with green apple fruit, floral notes and a delicate finish.

£8.00 (125ml) | £30.00 (Bottle)

Montenisa Brut (Chardonnay/Pinot Noir)

Franciacorta, Antinori

Superb traditional method fizz from the Antinori stable – crisp apple fruit is given richness by part-barrel fermentation and extended time on the lees.

£50.00

Magnum bottles are available for some of our wines and Champagne – please ask the bar for more details. Due to the nature of these Champagnes, we only have a limited stock. Please pre-order all bottles to ensure availability. We apologise if your selection is not available.

Champagne & sparkling

CLASSIC COCKTAILS WITH A TWIST

£10.00

Saffron Old Fashioned

Saffron infused Woodford bourbon, Angostura bitters, orange bitters, brown sugar.

Barrel Aged Herb Negroni

Bombay Sapphire gin, Martini Rosso, Campari, Abruzzo Liqueur.

Bloody Mary

Vodka with Bloody Mary mix

Cherry Martinez

Cherries, Bombay Sapphire gin, Martini Rosso, Boker's bitters.

Cardamom Espresso Martini

Cardamom, Eristoff vodka, espresso, coffee liqueur.

Ginger Piña Colada

Koko Kanu rum, coconut, pineapple juice, lime, Abruzzo liqueur, Angostura bitters, ginger juice.

Rye Apricot Sour

Rittenhouse Rye, apricot, Boker's bitters, lemon, egg white.

Raspberry Ginger Mojito

Raspberry, Bacardi Blanco, lime, mint, sugar, ginger beer.

Cocktails

HOUSE COCKTAILS

£10.00

Citrus and Cucumber Martini

Cucumber, Eristoff vodka, lime cordial, peppermint bitters.

Cavendish Martini

Plum Sake, Bombay Sapphire gin, raspberries, pomegranate syrup, ginger bitters.

Cuban Refresher

Bacardi Blanco, lemongrass, peach, guava, elderflower, lemon.

Samurai's Barrel

Rittenhouse Rye, Green Chartreuse, marmalade.

Rhubarb Martini

Rhubarb purée, vanilla vodka, Galliano, vanilla syrup, lime juice, pomegranate juice.

NON-ALCOHOLIC COCKTAILS

£4.50

Pineapple Cooler

Coconut, orange, pineapple, lime.

Spicy Iced Tea

Vanilla, chilli, jasmine, passion fruit juice, cinnamon syrup.

Peach and Raspberry

Peach purée, raspberry, lime, orange juice.

Cocktails

GIN

Monkey 47 *ABV 47%* - £8.00

Tanqueray 10 *ABV 47.3%* - £7.50

Sipsmith *ABV 41.6%* - £7.50

Hendrick's *ABV 41.4%* - £7.00

Plymouth *ABV 41.2%* - £7.00

Plymouth Navy Strength *ABV 57%* - £7.50

Broker's *ABV 47%* - £6.50

Botanist *ABV 46%* - £7.50

Bombay Sapphire *ABV 40%* - £6.50

Adnams Coppar First Rate *ABV 40%* - £7.50

Opihr *ABV 40%* - £7.00

Elephant *ABV 45%* - £8.00

Gin Mare *ABV 42.7%* - £7.50

RUM

Gosling's Black Seal *ABV 40%* - £6.50

Gosling's Family Reserve *ABV 40%* - £8.00

El Dorado 3 yrs *ABV 40%* - £6.50

El Dorado 15 yrs *ABV 43%* - £8.00

Appleton VX *ABV 40%* - £6.50

Havana Club Añejo Blanco
ABV 37.5% - £6.50

Havana Club Añejo Especial
ABV 40% - £6.50

Bacardi Carta Blanca Rum
ABV 37.5% - £6.50

Bacardi 8 yrs *ABV 40%* - £7.00

Bacardi Oakheart Spiced Rum
ABV 35% - £6.50

Diplomático Reserva *ABV 40%* - £7.50

Koko Kanu *ABV 37.5%* - £7.00

Kraken *ABV 37.5%* - £7.00

Pampero Blanco Rum *ABV 37.5%* - £6.50

Pampero Aniversario Rum *ABV 40%* - £7.50

Wray & Nephew *ABV 63%* - £7.50

Zacapa 23 *ABV 40%* - £8.00

Add a mixer for an additional £1.00

VODKA

Eristoff *ABV 37.5%* - £6.50

Ketel One *ABV 40%* - £7.00

Ketel One Citron *ABV 40%* - £7.00

Belvedere *ABV 40%* - £7.50

Russian Standard *ABV 40%* - £6.50

Chase Vodka *ABV 40%* - £7.50

Sipsmith *ABV 40%* - £7.50

Stolichnaya *ABV 40%* - £6.50

Grey Goose *ABV 40%* - £7.50

Absolut *ABV 40%* - £6.50

Absolut Citron *ABV 40%* - £6.50

Żubrówka *ABV 40%* - £6.50

Konik's Tail *ABV 40%* - £7.50

TEQUILA

Tapatio Blanco *ABV 40%* - £7.00

Tapatio Reposado *ABV 38%* - £7.50

Tapatio Añejo *ABV 38%* - £8.00

Patron Coffee *ABV 35%* - £7.00

Patron Reposado *ABV 40%* - £8.50

Jose Cuervo Tradicional *ABV 38%* - £7.00

Herradura Plata *ABV 40%* - £7.50

Herradura Reposado *ABV 40%* - £8.00

Don Julio Blanco *ABV 38%* - £7.50

Don Julio Reposado *ABV 38%* - £7.50

Cazadores Añejo *ABV 40%* - £8.50

Cazadores Reposado *ABV 40%* - £8.00

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Unless otherwise stated, we serve spirits as a 50ml measure, with 25ml measures available on request.

Spirits

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Spirits

BRANDY

Hennessy VS *ABV 40%* - £7.00

Hennessy XO *ABV 40%* - £26.00

Hennessy Fine De Cognac *ABV 40%* - £8.00

Baron de Sigognac VSOP Armagnac
10 yrs *ABV 40%* - £7.50

Martell VS *ABV 40%* - £7.00

Martell Cordon Blue *ABV 40%* - £21.00

H by Hine VSOP Cognac *ABV 40%* - £7.50

Remy Martin Mature Cask Finish
VSOP *ABV 40%* - £8.00

Pisco Pozo Santo Acholado
ABV 42% - £7.50

Sommerset Cider Brandy 5 yrs
ABV 42% - £7.50

Sommerset Cider Brandy 3 yrs
ABV 42% - £7.00

MALTS

Nikka Yoichi 10 yrs *ABV 45%* - £19.00

Suntory Yamazaki 18 yrs *ABV 43%* - £28.00

Springbank 10 yrs *ABV 46%* - £7.50

Glenkinchie 12 yrs *ABV 43%* - £7.50

Glenfiddich 12 yrs *ABV 40%* - £7.50

Glenmorangie 10 yrs *ABV 40%* - £7.50

Bowmore 12 yrs *ABV 40%* - £7.50

Glenfarclas 10 yrs *ABV 40%* - £7.50

Macallan 10 yrs *ABV 40%* - £7.50

Macallan 18 yrs *ABV 43%* - £26.00

Talisker 10 yrs *ABV 45.8%* - £8.00

Lagavulin 16 yrs *ABV 43%* - £8.50

Oban 14 yrs *ABV 43%* - £8.00

BLENDED

Johnnie Walker Black Label
ABV 40% - £7.50

Chivas Regal 12 yrs *ABV 40%* - £7.50

BLENDED MALTS

Monkey Shoulder *ABV 40%* - £7.50

RYE

Rittenhouse *ABV 40%* - £7.00

Rittenhouse 100 *ABV 50%* - £7.50

BOURBON AND TENNESSEE

Buffalo Trace *ABV 40%* - £7.50

Jack Daniel's No.7 *ABV 40%* - £7.50

Woodford *ABV 43.2%* - £7.50

Benchmark *ABV 40%* - £6.50

LIQUEURS / AFTER DINNER

Fernet Branca *ABV 39%* - £6.00

Jägermeister *ABV 35%* - £6.00

Grand Marnier *ABV 40%* - £6.00

Cointreau *ABV 40%* - £6.00

Baileys *ABV 17%* - £5.00

Antica Sambuca *ABV 40%* - £5.00

Evangelista Organic Limoncello
ABV 26% - £6.50

Frangelico *ABV 20%* - £5.00

St Germain Elderflower *ABV 20%* - £5.50

Disaronno *ABV 28%* - £6.00

Ratafia *ABV 20%* - £7.00

Abruzzo *ABV 30%* - £6.50

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Spirits

DRAUGHT

Kronenbourg 1664

Lager ABV 5% - £4.75 | £2.40 (half)

Kona Longboard Island

Pilsner lager ABV 4.6% - £5.00 | £2.55 (half)

Guinness

ABV 4.1% - £4.50 | £2.30 (half)

Amstel

Lager ABV 4.1% - £4.75 | £2.40 (half)

Heineken

Lager ABV 5% - £5.00 | £2.55 (half)

Blanche de Bruxelles

Wheat beer ABV 5% - £5.00 | £2.55 (half)

Paulaner Original Munich Hell

Lager ABV 4.9% - £4.75 | £2.40 (half)

Birra Moretti

Pale lager ABV 4.9% - £5.00 | £2.55 (half)

Meantime London

Lager ABV 4.4% - £5.00 | £2.55 (half)

Sheppy's Oakwood

Cider ABV 4.8% - £4.50 | £2.30 (half)

Timothy Taylors Landlord

Pale ale ABV 4.3% - £4.75 | £2.40 (half)

London Pride

Ale ABV 4.1% - £4.75 | £2.40 (half)

BOTTLES

Paulaner

Hefe weiss bier ABV 5.5% - £5.00 (50cl)

Vedett Blond

Pilsner lager ABV 5.2% - £4.50 (33cl)

Kona Big Wave

Golden ale ABV 4.4% - £4.75 (33cl)

Hawkes

Alcoholic ginger beer ABV 4% - £4.75 (50cl)

Lindemans Kriek

Lambic cherry beer ABV 3.5% - £5.00 (37.5cl)

Gamma Ray

American pale ale ABV 5.4% - £4.75 (33cl)

Hush Heath Jakes Kentish Cider

Cider ABV 4.8% - £4.75 (33cl)

BOOK OUR PRIVATE DINING ROOM

We are pleased to offer all our patrons exclusive hire of a private dining room. Available 7 days a week (Monday to Sunday, 8am to midnight) the space is ideal for working breakfasts, lunches, dinners and drinks, and any celebration that requires a certain kind of ambience. Please speak to a member of staff or contact us by email or phone for more details.

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