

THE TERRACE BAR

The Bar Team welcomes you
to the renowned
Terrace Bar at
The Chesterfield Mayfair Hotel

We invite you to sit back and relax

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Chesterfield Experiences



Our resident mixologists will guide you through an innovative and exciting bar experiences. We have created 4 sensational tasting menus where you will have the opportunity to sample selected gins, whiskeys, beers and rum.

Chesterfield Experiences

Gin and Tonic Premium Tasting £40

DRY: No 3 and Fentiman's tonic with edible flowers & grapefruit

FLORAL: Martin Miller's and Fever Tree Mediterranean tonic
with strawberry and crushed pepper

SPICED: Monkey 47 and 1724 tonic with juniper berries

Gin served in 30ml measures

Whisky Nosing and Tasting

Around the World £30

AMERICA: Knob Creek

SCOTLAND: Glenrothes

CANADA: Crown Royal

JAPAN: Yamazaki 12 yrs

Macallan & Chocolate Pairing £50

Macallan has one of the best reputations for quality malt whisky and now they have created an exclusive selection of chocolates for the Chesterfield Mayfair to match and enhance each of their whisky's characteristics

Macallan Gold

Macallan Amber

Macallan Sienna

Macallan Rare Cask

Whisky served in 15ml measures

Chesterfield Experiences

Beer and Cheese Pairing £50

Stichelton

Slightly acidic and toasty flavours with soft and creamy texture. Raw cow's milk.

Riseley

Bold and savoury flavours with a rich paste texture. Thermised sheep's milk.

Sinodun Hill

Delicate and red-fruit flavour, pleasantly light, almost whipped texture. Raw goat's milk

St Cera

Intense and pungent flavours with a runny, melting texture. Raw cow's milk.

Robinsons Old Tom

Stout 330ml

Buxton N'th Cloud

Double IPA 440ml

Hogs Back T.E.A

Traditional English Ale 500ml

Magners

Apple Cider 568ml

Min. 2pax experience. Beer served in 120ml measures

Rum Premium Tasting £35

Matusalem 15 Gran Reserva

The Dominican Republic

Santa Teresa 1796

Venezuela

Zacapa 23

Guatemala

Diplomático Ambassador

Venezuela

Rum served in 15ml measures

Signature Cocktails

Apple Smoked Vieux Carré

Uncle Nearest Bourbon, Martel VS Cognac, Martini Rosso,
D.O.M Bénédicte, Apple Smoke
“Served in a glass dome filled with apple smoke”

£18

Chesterfield Martini

Absolut Blue Vodka, Fresh Passion Fruit, Lime Juice, Vanilla, Champagne
£16

The Royal Ascot

Matusalem 15 Year Old Rum, Lime Juice, Fresh Mint, Champagne
£16

Coffee Margarita

Patron Cafe X.O Tequila, Cointreau, Pineapple Juice, Lime Juice,
Milk Foam
£17

Trip To Italy

Patron Silver Tequila, Martini Rosso, Fresh Grapefruit,
Hibiscus Tonic
£16

A Passion for Chillies

Grey Goose Vodka, Fresh Passion Fruit, Pineapple Juice, Lime Juice,
Red Chilli Pepper
£16

Eton Mess

Absolut Blue Vodka, Double Cream, Fresh Strawberries,
Shards of Meringue
“Served in a hollow ice ball”
£17

Signature Cocktails

Glassless

Laphroaig 10 Year Old Whisky, Martini Rosso, D.O.M Bénédictine

“Served in a glass made of ice”

Has to be consumed within 15 minutes

£17

Cucumber Gin Cooler

Hendricks Gin, Fresh Cucumber, Apple Juice, Lime Juice, Elderflower Cordial

£16

Lychee Martini

Absolut Blue Vodka, Lychee liqueur, Lime Juice, Cranberry Juice

£16

Sloe and Steady

Plymouth Sloe Gin, Campari, Elderflower Cordial, Orange Bitters, Fever Tree

Tonic

£16

White Wedding

No. 3 Gin, Apple Juice, Elderflower Cordial, Lemon Juice, Egg White,

Camomile, Champagne

£19

The St George's

Havana 7 Year Old Rum, Cointreau, Ginger Syrup, Lime Juice, Egg White,

Black Pepper

£16

A Dutch Affair

Mozart Chocolate Liqueur, Baileys Liqueur, Splash of Milk, Fresh Orange, Egg

White

£16

Classic Cocktails

Chesterfield Margarita

Tequila Patron Silver, Cointreau, White Sugar Cube, Lemon Juice
£16

Old Fashioned

Woodford Reserve Bourbon, White Sugar Cube, Angostura Bitters
£16

Mint Julep

Woodford Reserve Bourbon, Fresh Mint, Crushed Ice
£16

Sidecar

Courvoisier VS Cognac, Cointreau, Lemon Juice, Sugar Rim
£16

Pisco Sour

Pisco, Lime Juice, Sugar, Angostura Bitters, Egg White
£16

Cosmopolitan

Absolut Blue Vodka, Cointreau, Cranberry Juice, Lime Juice
£16

Manhattan

Maker's Mark, Martini Rosso, Angostura Bitters, Orange Peel
£16

White Lady

Martin Miller's Gin, Cointreau, Lime Juice, Egg White
£16

French Martini

Absolut Blue Vodka, Chambord Raspberry Liqueur, Pineapple Juice
£16

Champagne Cocktails

Classic Champagne Cocktail

Martell VS Cognac, Brown Sugar, Angostura Bitters, Champagne
£19

French 75

Martin Miller's Gin, Sugar, Lemon Juice, Champagne
£19

Peach Bellini

Peach Juice, Champagne
£19

Kir Royale

Crème de Cassis, Champagne
£19

Non-Alcoholic Cocktails

Red Diamond

Orange Juice, Cranberry Juice, Lime Juice, Fresh Passion Fruit
£9

Elderflower Refresher

Apple Juice, Ginger Beer, Lime Juice, Elderflower Cordial
£9

Gin and Tonic Combinations

Dry

Tanqueray, Fever Tree Tonic, Lemon Twist	£ 12
No 3, Fentiman's Tonic, Grapefruit	£ 15
Cambridge, Fever Tree Tonic, Fresh Mint	£ 14

Citrus

Beefeater, Fentiman's Tonic, Lemon Twist	£ 13
Sipsmith, Fever Tree Tonic, Lemon Twist	£ 14
Elephant Gin, Franklin & Sons, Green Apple	£ 14
Tanqueray 10, 1724 Tonic, Lime Wedge	£ 15
Copperhead, Fever Tree Mediterranean Tonic, Orange Twist	£ 17
Copperhead Black Batch, Fever Tree Tonic, Orange Twist	£ 17
Roku, Fever Tree, Lime Wedge	£ 20

Savoury

Gin Mare, Fever Tree Mediterranean Tonic, Pink Pepper	£ 15
Nordes, Fever Tree Tonic, Bay leaf	£ 15
Fisher's, Fever Tree Tonic, Olive & Rosemary	£ 18

Sweet

Hayman's Old Tom straight up	£ 12
Plymouth sloe gin straight up	£ 13
Cambridge Black Truffle gin straight up	£ 18

Gin and Tonic Combinations

Floral

Bombay Sapphire, Fever Tree Tonic, Raspberries	£ 13
Star of Bombay, 1724 Tonic, Orange Peel	£ 14
Hendrick's, Fentiman's Tonic, Cucumber	£ 13
Martin Miller's, Fever Tree Mediterranean Tonic, Strawberry & Black Pepper	£ 13
Portobello Road, Fever Tree Tonic, Hibiscus	£ 13
Beefeater 24, 1724 Tonic, Chilli Pepper	£ 14
Bloom, 1724 Tonic, Orange Twist	£ 14
Brockmans, Fever Tree Mediterranean Tonic, Grapefruit & Blueberries	£ 14

Smooth

Plymouth, 1724 Tonic, Lemon Twist	£ 13
Edward Warner, 1724 Tonic, Lime & Cinnamon	£ 15
No 209, Fever Tree Mediterranean Tonic, Grapefruit Twist & Black Pepper	£ 17

Spice

William Chase, Fever Tree Mediterranean Tonic, Slice of Apple	£ 14
Monkey 47, 1724 Tonic, Juniper Berries	£ 19

Spirits

Malt Whisky, Speyside

Glenlivet 12yrs	£ 12
Balvenie Double Wood 12yrs	£ 13
Cragganmore 12yrs	£ 13

Highland

Glenmorangie Original	£ 12
Macallan Gold	£ 12
Dalmore 12yrs	£ 13
Dalwhinnie 15yrs	£ 14
Macallan Amber	£ 15
Glenmorangie 18yrs	£ 20
Macallan Sienna	£ 20
Macallan Rare Cask	£ 55

Lowland / West Coast

Auchentoshan 12yrs	£ 14
Glenkichie 12yrs	£ 14
Oban 14yrs	£ 14
Auchentoshan 3 Wood	£ 15

Arran/ Jura/ Orkney/ Skye

Highland Park 12yrs	£ 12
Isle Of Jura 10yrs	£ 13
Talisker 10yrs	£ 13
Highland Park 18yrs	£ 25

Islay

Bowmore 12yrs	£ 15
Laphroaig 10yrs	£ 12
Lagavulin 16yrs	£ 15
Bowmore 18yrs	£ 20
Bowmore 25yrs	£ 70

Irish Whiskey

Bushmill Malt	£ 12
Jameson	£ 12
Bushmill Black Bush	£ 13

Japanese Whisky

Yamazaki 12yrs	£ 27
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Premium Blend Whisky

Johnnie Walker Black Label	£ 12
Dimple 15yrs	£ 13
Naked Grouse	£ 13
Johnnie Walker Green Label	£ 16
Johnnie Walker Gold Label	£ 16
Chivas Regal 18yrs	£ 20
Chivas Regal 25yrs	£ 75
Johnnie Walker Blue Label	£ 37

Bourbon

Maker's Mark	£ 14
Woodford Reserve	£ 14
Knob Creek	£ 15
Uncle Nearest Bourbon	£ 18

Vodka

Absolut Blue	£ 12
Ketel One	£ 13
Belvedere	£ 13
Chase	£ 13
Chase Marmalade	£ 13
Elit by Stolichnaya	£ 13
Grey Goose	£ 13
Grey Goose Pear	£ 13

Gin

Tanqueray	£ 12
Beefeater	£ 13
Hendrick's	£ 13
Martin Miller's	£ 13
Plymouth	£ 13
Portobello Road	£ 13
Beefeater 24	£ 14
Bloom	£ 14
Brockmans	£ 14
Cambridge	£ 14
Elephant Gin	£ 14
Sipsmith	£ 14
Tanqueray 10	£ 14
Williams Chase GB	£ 14
Gin Mare	£ 15
No. 3	£ 15
Warner Edwards	£ 15
Copperhead	£ 17
No 209	£ 17
Fishers	£ 18
Cambridge Black Truffle	£ 18
Monkey 47	£ 19
Roku	£ 20

Rum

Havana Añejo White 3yrs	£ 12
Kraken Black Spiced Rum	£ 12
Legendario	£ 12
Matusalem Rum 15yrs	£ 13
Brugal 1888	£ 15
Ron Zacapa 23	£ 16
Santa Teresa 1796	£ 16
Diplomático Ambassador Selection	£ 45

Tequila

Patrón Silver	£ 12
Patrón Reposado	£ 12
Patrón Cafe X.O	£ 12
Patrón Añejo	£ 14
Tapatio Excelencia Gran Reserva	£ 30

Port

Cockburn Ruby	£ 9
Taylor's LBV	£ 12

Cognac

Courvoisier VS	£ 12
Remy Martin VSOP	£ 15
Maxime Trijol VSOP	£ 15
Courvoisier VSOP	£ 15
Delamain XO	£ 26
Martell Cordon Bleu	£ 34
Courvoisier XO	£ 31
Martell XO	£ 34
Remy Martin XO	£ 32
Brillet Extra 1er cru	£ 35
Louis XIII (15 ml)	£ 90
Louis XIII (25 ml)	£ 175
Louis XIII (50 ml)	£ 350

Eau De Vie

Nonino Tradition Grappa	£ 11
Nonino Chardonay Grappa	£ 13
Nonino Fragolino Grappa	£ 15

Sherry

Harvey's Amontillado	£ 9
Harvey's Bristol Cream	£ 9
Tio Pepe	£ 9

Aperitifs

Campari	£ 9
Fernet Branca	£ 9
Punt e Mes	£ 9
Ricard	£ 9
Selection of Vermouth	£ 9

Armagnac

Castarède VSOP	£ 14
Castarède XO	£ 17

Liqueurs

Amaretto	£ 9
Baileys	£ 10
Benedictine	£ 9
Chartreuse Verte	£ 9
Cointreau	£ 9
Frangelico	£ 9
Grand Marnier	£ 10
Limoncello	£ 9
Tia Maria	£ 9

Wine List

Champagne

	Glass 175ml	Bottle
Lanson Père et Fils	£ 18	£ 85
Lanson White Label	£ 19	£ 90
Lanson Rosé	£ 19	£ 95
Lanson Black Label Magnum	£ 18	£ 190
Veuve Clicquot Brut NV		£ 98
Lanson Extra Age Brut	£ 35	£ 180
Dom Pérignon 2006 / 2009		£ 385
Cristal Roederer 2006		£ 450

Sparkling Wine

	Glass 175ml	Bottle
Carpene Malvolti Prosecco Superiore Extra Dry Italy	£ 14	£ 50

Rosé Wine

	Glass 175ml	Bottle
France de Rosé Réserve <i>Côtes de Provence, France</i>	£ 12	£ 45
La Villaudière <i>Sancerre, France</i>	£ 14	£ 49

Wine List

White Wine

	Glass 175ml	Bottle
Blanc de Mer <i>Bouchard Finlayson, South Africa</i>	£ 10	£ 34
Amori Pinot Grigio <i>Venezia, Italy</i>	£ 10	£ 34
Côtes de Gascogne Colombard <i>Plaimont, France</i>	£ 10	£ 34
Sauvignon Blanc, Walker Bay <i>Bouchard Finlayson, South Africa</i>	£ 11	£ 40
Chardonnay Sans Barrique <i>Bouchard Finlayson, South Africa</i>	£ 11	£ 40
Chardonnay Crocodile's Lair <i>Bouchard Finlayson, South Africa</i>	£ 12	£ 45
Chardonnay Missionvale <i>Bouchard Finlayson, South Africa</i>	£ 15	£ 55
Sancerre Domaine Gerard Millet <i>Loire, France</i>	£ 13	£ 55
Chablis Domaine Jean Goulley <i>Burgundy, France</i>	£ 14	£ 58

*Please feel free to speak to the Bar Team
to discuss our extensive wine list*

Wine List

Red Wine

	Glass 175ml	Bottle
Côtes de Gascogne, Merlot / Tannat <i>Plaimont, France</i>	£ 10	£ 34
Gouguenheim, Malbec <i>Mendoza, Argentina</i>	£ 11	£ 38
Ladera Verde, Cabernet Sauvignon <i>Valley Central Chile</i>	£ 11	£ 38
Origine, Gamay <i>Beaujolais, France</i>	£ 12	£ 42
Ondarre Reserva Rioja <i>Rioja, Spain</i>	£ 13	£ 44
Pinot Noir Walker Bay <i>Bouchard Finlayson, South Africa</i>	£ 13	£ 52
Hannibal <i>Bouchard Finlayson, South Africa</i>	£ 17	£ 65
Pinot Noir Galpin Peak <i>Bouchard Finlayson, South Africa</i>	£ 18	£ 68

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to discuss our extensive wine list*

Beers, Lagers and Ciders

Draught beer	Half Pint	Pint
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Birra Moretti	£ 5	£ 8
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Heineken	£ 5	£ 8
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Bottled Lagers

Budvar		£ 7
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Peroni		£ 7
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Guinness		£ 7
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English Ales and Beers

Meantime Pale Ale		£ 7
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Old Speckled Hen		£ 8
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London Pride		£ 8
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Cider

Magners		£ 8
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Non-alcoholic beer

Becks Blue		£ 7
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Soft Drinks and Juices

Belu Still / Sparkling Water 330ml	£ 5
Belu Still / Sparkling Water 750ml	£ 7
Coca-Cola	£ 5
Diet Coca-Cola	£ 5
Coke Zero	£ 5
Freshly squeezed orange juice	£ 5
Fruit Juice: cranberry, pineapple, peach	£ 5
Coconut Water	£ 5
Tonic Water	£ 4
Soda Water	£ 4
Ginger Ale	£ 4
Lemonade	£ 4

Hot Beverages

Complemented with a homemade biscuit and brownie

Loose Leaf Tea

Assam <i>second flush</i>	£ 6
Darjeeling <i>first flush</i>	£ 6
Signature Earl Grey	£ 6
Camomile	£ 6
Rooibos	£ 6
Fresh Mint Tea	£ 7

Coffee

Espresso	£ 6
Cappuccino	£ 6
Café Latte	£ 6

Liqueur Coffee £ 15

Irish coffee

Jameson whiskey, and double cream

Baileys coffee

Baileys Irish cream, and double cream

Calypso coffee

Amaretto, and double cream

Bar Menu

*All dishes denoted with a * are available 24 hours
If you have any dietary requirements please kindly let your server know
/ Denotes a favourite recipe of Bea Tollman, our Founder and President*

***Bea Tollman's chicken noodle soup £10**

Mini chicken pot pasty

Bea Tollman's Caesar salad £15

Baby gem lettuce, garlic croutons and Parmesan cheese

Add grilled chicken or king prawns £20

Bea Tollman's Chicken Cobb salad £20

Parma ham, avocado, plum tomatoes, boiled egg, blue cheese

Cheese and bacon burger £20

Aubrey Allen rump beef burger, cured streaky bacon, Applewood cheddar, lettuce, beef tomato, red onion, tarragon aioli

Traditional fish and chips £24

Beer-battered haddock, mushy peas, tartar sauce, pickles, gravy, curry sauce, brown bread, malt vinegar

***Steak Baguette £20**

Grilled Scottish sirloin steak, tomato chutney, caramelized onions, rocket salad

***Chesterfield club sandwich £18**

A triple layer toasted sandwich: free range chicken, egg, smoked back bacon, tomato, lettuce, mayonnaise

***Free range chicken and avocado wrap £14**

Chicken breast, avocado, lettuce, grain mustard mayonnaise

Giant cous cous (V) £18

Basil and cashew nut pesto, roasted spring baby vegetables

Sides

***Skinny chips, salt and vinegar chips or truffle and parmesan chips £5**

Creamed spinach £5

Creamed mashed potato, olive oil £5

Steamed Seasonal Vegetables £5

Truffle macaroni and cheese £5

Sharing stands

4 plates £ 25

8 plates £ 45

Pork Scotched quail eggs

Sticky barbeque ribs

Homemade sausage rolls

Chicken satay skewers

Peking duck pancakes, hoisin

Cornish crab cakes, basil mayonnaise

Blue cheese croquettes, truffle mayonnaise

Wild mushroom arancini

Steamed prawn buns

Ham and cheese toastie

Desserts

Bea Tollman's cheesecake £9

Vanilla cheesecake with strawberry coulis

Butler's sticky toffee pudding £9

Vanilla ice cream, hot toffee sauce

Bea Tollman's honeycomb ice cream £9

A delicately sweet speciality created by our Founder and President

Assorted ice cream and sorbet £9

Ice cream: bourbon vanilla, strawberry, Belgian chocolate ice creams;

Sorbet: lemon, mango and raspberry sorbets

Selected Cheeses in partnership with Neals Yard Dairy number one supplier of farmhouse cheeses from the UK.

Stichelton

Slightly acidic and toasty flavours with soft and creamy texture. Raw cow's milk.

Isle of Mull Cheddar

A rich and savoury, full-flavoured Scottish Cheddar, drier in texture. Raw cow's milk.

Sinodun Hill

Delicate and red-fruit flavour, pleasantly light, almost whipped texture. Raw goat's milk

Riseley

Bold and savoury flavours with a rich paste texture. Thermised sheep's milk.

St Cera

Intense and pungent flavours with a runny, melting texture. Raw cow's milk.

Baron Bigod

A Brie-style cheese with a crumbly texture at the core, and a silky breakdown at the rind. Raw cow's milk.

Selection of two cheeses £10

Selection of four cheeses £15

Selection of six cheeses £20

All served with homemade chutney, grapes, celery and biscuits

Alcohol by Volume
Champagne 12.0% - 13.0%
White & Red Wine 12.0% - 13.0%
Beers 4.3% - 5.5%
Vermouth 14.7% - 18.0%
Campari 25.0%
Ricard 45.0%
Pernod 40.0%
Sherry & Port 15.5% - 20.0%
Gin 37.5% - 49.3%
Vodka 37.5% - 50.0%
Rum 37.5% - 50.5%
Whisky 40.0% - 70.0%
Cognac 40.0% - 46.5%

In accordance with the Weights and Measures Act of 1985, the measure for the sale of Gin, Vodka and Whisky in these premises is 50ml and multiples thereof, upon request 25ml is available.

Champagne and sparkling wines are sold by the glass measured at 175ml.

Wines are sold by the glass measure at 175ml.

Port and Sherry are sold by the glass measured at 75ml.

Please note our references, vintages and prices were correct at the time of printing but are subject to change.

If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you