GEORGIE'S BAR

CORINTHIA LONDON

BAR MENU

WINE

ENGLISH SPARKLING & CHAMPAGNE

GLASS · BOTTLE

NV Cedd, ‘Rose’, Extra Brut Essex, England	18.50 / 110
2020 Gusbourne ‘Blanc de Blancs’, Brut Kent, England	22 / 120
NV Bollinger ‘Special Cuvee’, Brut Champagne, France	25 / 130
NV Bollinger ‘Rose, Brut Champagne, France	30 / 160
NV Delamotte ‘Blanc de Blancs’, Brut Champagne, France	31 / 180
2006 Henriot ‘Cuvee Hemera’, Brut Champagne, France	45 / 255

WHITE

GLASS · CARAFE · BOTTLE

2025 Pinot Grigio, Gasper Goriska Brda, Slovenia	13.5 / 28.5 / 55
2025 Riesling, Pewsey Vale Eden Valley, Barossa, Australia	15.5 / 33 / 65
2025 Gruner Veltliner, Rudi Pichler Wachau, Austria	18.5 / 39 / 75
2023 Sauvignon Blanc & Semillon, Chateau Lagrave Martillac Bordeaux, France	20.5 / 43 / 85
2023 Chardonnay, Tyler Winery Santa Barbara County, California, USA	22.5 / 48 / 95
2024 Chenin Blanc ‘Grensloos’, A.A. Badenhorst Swartland, South Africa	24.5 / 52 / 100

All wine are subject to availavility and vintage may vary. A clever little tool, allowing us to tap into some of our cellar gems. Glass 175, Carafe 375ml, Bottle 750ml. Champagne & Sparkling 125ml

WINE

WHITE · CONTINUED

2023 Viognier ‘Condrieu’, M. Chapoutier — 28.5 / 61 / 120
Rhone Valley, France

2023 Sauvignon Blanc, Sentium, Mondavi Family — 35.5 / 71 / 140
Mendocino County, California, USA

2022 Chassagne-Montrachet, Jean Marc Pillot — 45.5 / 97 / 190
Burgundy, France

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BAR FOOD

SOMETHING A LITTLE BIGGER

Buttermilk Fried Chicken 20
Buffalo, Honey Mustard and Ranch Sauce

Haddock Fritters 14
Matson Sauce

Crab Nachos 24
Crushed Avocado, Spiced Mango, Isigny Crème Fraiche

Pink Shellfish Brioche Roll 17
Bloody Mary Rose Sauce

Curried Artichoke Pizzetta 14
Coconut Yoghurt

Cheeseburger 26
BBQ Brisket and Fries

Cumberland Sausage Tarte Tatin 22
Lyonnaise Onion, Mustard Mayo (please allow 25 minutes)

Meat & Cheese Board 32
Cobble Lane Cured Meats, Baked Wigmore Cheese

Truffled Cheese Loaded Fries 10

Triple Cooked Chips 10

TO FINISH

Oliveoreo Ice Cream 9
Roasted pistachio

Coffee Cream Churros 9

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COCKTAILS

MONTHLY SPECIAL

A NEW GEORGIE'S CREATION EACH MONTH

Josh's "Plum Collins" 17

Plum-infused-Renegade Gin from Battersea London, Umeshu Plum Sake, Homemade Jasmine Syrup & Soda Water

NON-ALCOHOLIC

11 EACH 11

Chamomile and Sage

TWG Herbal Chamomile Tea, Sage infused Honey & Hand Pressed Lemon Juice

Orange "No" Groni

Pathfinder Hemp and Root Botanical, Tanqueray 0.0 & Freshly Squeezed Orange Juice

Lemon and Thyme

Lemon Thyme Syrup, Hand Pressed Lemon Juice & Sparkling Water

Grapefruit and Rosemary

Homemade Grapefruit and Rosemary Sherbert & Light Tonic Water

GEORGIE'S "BEST OF THE BEST" CLASSICS

17 EACH 17

French 75

Silent Pool Gin from Surrey, Freshly Squeezed Lemon Juice, Sugar & Bollinger 'Special Cuvee' Brut Champagne

Cosmopolitan

Broken Clock Vodka from North Yorkshire infused with Citrus, Cointreau, Hand Pressed Lime Juice & Cranberry Juice

Negroni

Tanqueray Gin originating from London, Cocchi Vermouth di Torino, Campari Liqueur

Hemingway Daiquiri

Dropworks Clear Rum from Nottinghamshire, Maraschino Liqueur, Homemade Grapefruit Sherbert & Hand Pressed Lime Juice

Tommy's Margarita

Casamigos Tequila, Hand Pressed Lime Juice, Agave Nectar

Old Fashioned

Peated Highland Rye 1794 from Scotland, Bulleit Bourbon, Dark Brown Sugar, Angostura & Orange Bitters

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COCKTAILS

GEORGIE'S "BEST OF THE BEST" CLASSICS · CONTINUED

Manhattan
Fielden Rye Whiskey from Oxfordshire, Bulleit Bourbon, Cocchi Vermouth di Torino, Mancino Secco Vermouth & Angostura Bitters

Espresso Martini
Black Cow Vodka from West Dorset, Fair Café Liqueur, Freshly Brewed Espresso & Dark Brown Sugar

Georgie's Bloody Mary 17
Ketel One Vodka, Georgie's Secret Herb Blend, Hand Pressed Lemon Juice & Tomato Juice

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