

MARCO PIERRE WHITE

WHEELER'S
OF ST. JAMES'S EST 1856

OYSTER BAR & GRILL ROOM

— BAR MENU —

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BEER/CIDER

Asahi	4.95
Peroni	4.95
Hoegaarden	4.95
Meantime Pale Ale	4.95
Duvel, Belgian Ale, NRB	6.00

SOFT DRINKS

SYRUPS/CORDIALS

Marie Brizzard Coconut Teisseire	2.50
Ginger & Lemon Grass/Eldeflower	2.50
Marie Brizzard Gomme Syrup	2.50
Grenadine	2.50
Roses Lime Cordial	2.50
Teisseire Almond	2.50

MINERALS

200 ml mixers	2.00
Ginger Beer 200ml	2.50
Coke 200ml	3.50
Diet Coke 200ml	3.50

FRUIT JUICE

Cranberry	3.50
Pineapple	3.50
Tomato	3.50
Pomegranate	3.50
Fresh Pink Grapefruit	5.00
Fresh Orange	5.00
Fresh Apple	5.00

A discretionary 12.5% service will be added to your bill.
All prices include VAT at the current rate.

SPIRITS

RUM

Sagatiba Cachaca Pura	7.00
Bacardi	7.20
Appleton V/X	7.50
Havana Club 7yr (70cl)	8.50
Pyrat Rum XO	11.00

TEQUILA

Cuervo Traditional Reposado	8.00
Patron Silver	11.00
Don Julio Blanco	11.50
Don Julio Anejo	12.50

SPIRITS

MALT WHISKEY / WHISKEY

Bells	6.50
Absinthe Le Fee	7.50
Buffalo Trace	7.50
Jameson	7.50
Johnny Walker Black Label	7.50
Bullet Bourbon	8.00
Maker Marks	8.50
Jack Daniel's	8.50
Black Bush	8.50
The Island of Jura	8.50
Glenmorangie 10yr	8.50
Talisker 10yr	8.50
Singleton of Dufftown 12yr	8.50
Coal Ila 12yr	9.50
Glenlivet 12yr	9.50
Oban 14yr	9.50
Dalwhinnie 15yr	9.50
Auchentosan	10.50
Ardbeg 10yr	10.50
Sazerac	11.50
Lagavulin 16yr	11.50
Chivas Regal 18yr	12.50
Glenmorangie 18yr	18.50
Highland Park 18yr	20.80
Glenfiddich 21yr	22.50
JW Blue Label	35.50

COGNAC / BRANDY

Courvosier VS	8.00
Remy VSOP	8.50
Hennessy Fine de Cognac	9.50
Courvoisier VSOP	10.50
Hennessy XO	22.50
Remy Martin XO	23.50

CHAMPAGNES

Veuve Clicquot Yellow Label Brut NV (Champagne, France)	125ml 12.50	69.00
Veuve Clicquot Brut Rosé (Champagne, France)		95.00
Veuve Clicquot Yellow Label Brut NV (Champagne, France)	Magnum	150.00
Ruinart Blanc de Blancs (Champagne, France)		100.00
Dom Pérignon Brut (Champagne, France)		225.00
Krug Grande Cuvée Brut (Champagne, France)		275.00
Pommery Brut Royal (Champagne, France)		70.00

SPARKLING

Prosecco Rocco Superiore (Veneto, Italy)	125ml 7.50	42.00
Pungráz Méthode Cap Classique Rosé (Cape, South Africa)		46.00

Vintages are available on request and are subject to change without notice.
Wines by the glass are available in 125ml, on request.

A discretionary 12.5% service will be added to your bill.
All prices include VAT at the current rate.

WHITE WINES

Dry, delicate white wines.

Rioja Blanco, Don Jacobo, Bodegas Corral (Rioja, Spain)			24.50
Muscadet de Sèvre et Maine Sur Lie, Marquis de Goulaine (Muscadet, France)			27.00
Pinot Grigio, Fantinel, Graves del Friuli (Friuli, Italy)	175ml 6.75	250ml 8.90	26.00
Gavi di Gavi, Villa Lanata (Piemonte, Italy)	175ml 9.50	250ml 12.75	37.50
Bacchus Dry, Camel Valley (Cornwall, England)			44.00
Chablis, Domaine Margeurite Carillon (Burgundy - Chablis, France)	175ml 12.75	250ml 16.95	52.00

Ripe, fruit driven white wines.

Chenin Blanc Vineyard Selection, Kleine Zalze (Stellenbosch, South Africa)			25.50
Picpoul de Pinet, Jean-Luc Colombo (Southern France, France)			35.00
Jean-Luc Colombo Marco Pierre White Blanc (Méditerranée, France)	175ml 8.50	250ml 11.40	33.00
Albariño, La Marimorena, Casa Rojo (Rías Baixas, Spain)			44.00
Mâcon-Villages, Domaine de la Grange Magnien, Louis Jadot (Burgundy, France)	175ml 9.00	250ml 11.75	35.00
Crozes Hermitage Blanc, Les Gravières, Jean-Luc Colombo (Crozes Hermitage, France)			46.00
Semillon, Jojo's Jetty, Colo River (NSW, Australia)			49.00

Zesty, aromatic white wines.

Malvasia del Salento, Uno Due Cinque, Fuedi Salentini (Puglia, Italy)			32.00
Sauvignon Blanc, Daciana (Banat, Romania)	175ml 6.00	250ml 7.60	22.00
Sauvignon Blanc, Waipara Hills (Marlborough, New Zealand)	175ml 8.25	250ml 10.75	31.50
Falanghina, Tenuta del Porconero (Campania, Italy)			36.50
Riesling Kabinett Mosel, Erdener Treppchen, Dr Loosen (Rheinhessen, Germany)			51.00

SPECIALITY COCKTAILS

Mai Tai	10.95
<i>Literal meaning is 'out of this world' in Tahitian. This tiki style tippie is loved by rum lovers worldwide. It was created by Trader Vic in 1944 and features Havana Club 3yr, Lamb's Navy Rum, orange Curacao, almond syrup, bitters and shaken with lime.</i>	
De Riguer	10.50
<i>Invented in 1927 and one of the best Scotch cocktails of all time. Chivas 12yr whisky, honey syrup and grapefruit juice.</i>	
Blood and Sand	10.95
<i>Created for the 1922 Rudolph Valentino movie, from which it takes its name. Comprised of equal parts Chivas 12yr whisky, sweet vermouth, Cherry Heering and orange juice.</i>	
Porn Star Martini	10.95
<i>Like its cousin, the Espresso Martini, another London concoction taking the world by storm, created in 2002 at the Townhouse Bar in Knightsbridge. Soon after, the cheekily named Porn Star Martini gained popularity at the owner's Sobo bar - LAB. Fresh passion fruit, Absolut vanilla vodka, Passoa and lime juice, shaken up and served with a shot of prosecco on the side.</i>	
Haig Clubman	10.50
<i>Haig Clubman with Coca-Cola</i>	
Haig Apple Mule	11.95
<i>Haig, ginger beer and apple juice.</i>	

MOCKTAILS

Feeling good? Stick to these and you'll stay that way till morning..

Not-so-cosmo	4.95
<i>A non-alcoholic version of the classic Cosmo. Served with fresh orange, lemon and lime juice with a splash of cranberry</i>	
Strawberry & Raspberry Bee's Knees	4.95
<i>Lemon juice, honey syrup, Franklin & Sons strawberry & raspberry</i>	

SPIRITS

VODKA

Stolichnaya Red	7.00
Ketel One	7.50
Reyka	7.50
Wyborowa	7.50
Sipsmith Vodka	8.50
Ciroc	9.00
Chase Potato	9.00
Chase Marmalade Vodka	9.50
Belvedere	10.50
Grey Goose	10.50

GIN

Beefeater	£6.50
Tanqueray	£7.00
Bombay Sapphire	£7.50
Plymouth Gin	£7.50
Beefeater 24	£8.00
Sipsmith Sloe Gin	£8.00
Boodles	£8.50
Tanqueray 10	£8.50
Hendrick's	£9.00
Sipsmith London Dry Gin	£9.00
Monkey 47	£9.50
Pinkster	£9.50
Star of Bombay	£9.50
Plymouth Gin Navy Strength	£11.50

SPECIALITY COCKTAILS

Bellini 9.50

Created by Giuseppe Cipriani this modern classic delivers a magical combination of prosecco and peach puree, aptly named after the beautiful coloured toga of a saint depicted in an oil by the Venetian painter Giovanni Bellini and famously served in the 1940's to Orson Welles, Ernest Hemingway and other regulars of the eponymous Harry's Bar, Venice.

Strawberry Bellini 9.50

A sweet twist on the original peach Bellini with strawberry puree topped up with prosecco.

Negroni 9.95

Takes its name from Count Camillo Negroni who drank in Café Casoni, Florence, and in 1919 asked to strengthen his favoured Americano by substituting soda, for gin! Beefeater gin, Martini Rosso and Campari delicately stirred over ice and served with an orange slice.

Upgrade to Plymouth Gin Navy Strength for a more intense flavour. 11.95

Daiquiri 9.95

Created at the turn of the 20th century by Jennings Cox, a property manager who was stationed out in Cuba; he ran out of gin and, not wanting to disappoint guests, he served a mixture of Cuban rum, lime and sugar, and named it after the local beach. Havana Club 3yr is our choice of rum.

Switch to Havana Club 7yr 10.95

Strawberry Daiquiri 10.50

Adds a fruity dimension to the original. Strawberry liqueur, strawberry puree, Havana Club 3yr, lime and sugar.

Try it with Havana Club 7yr 11.50

Cosmopolitan 9.95

A contemporary classic that became popular on the West Coast of America in the 1980's. Dale DeGroff famously added the orange zest years later whilst working at a bar at the Rainbow Rooms in New York. Absolut Citron vodka, Triple Sec, lime and cranberry juice.

Mojito 9.95

The world's most popular cocktail and one that demands a place on all drinks lists across the globe. Its origins are estimated to have stemmed back to the 16th century. Havana Club 3yr, fresh mint, lime juice, soda water.

Margarita 9.95

The Mexican classic. Olmeca Altos Plata Tequila, Triple Sec, lime juice.

Try it with blue Curacao for a sweeter flavour. 10.95

Espresso Martini 9.95

When asked for a drink to "wake me up" Dick Bradsell in 1983 at the famous Soho Brasserie, London, created the biggest cocktail to hit the scene in recent years and heralded a new age of after dinner cocktail drinking. Absolut vodka, Kablua, fresh espresso and sugar syrup.

Switch to Absolut Elyx 10.95

Wild Irish Rose 9.95

An Irish twist on the Jack Rose Cocktail Jameson's whiskey, lemon juice, sugar and grenadine.

Classic Champagne Cocktail 15.50

Veve Clicquot Champagne, Martell VSOP Cognac, Angostura bitters and a sugar cube. This cocktail originated in 1862, but was perfected in 1937 when a dash of brandy was added to the ingredients and transformed the drink.

Clover Club 10.50

Plymouth gin, fresh raspberries, lemon juice, dash of grenadine and sugar syrup.

Try it with Plymouth Navy Gin 11.95

Boulevardier 9.95

Appeared in Harry McElhone's 'Barflies and Cocktails' in 1927, it took its name from the Parisian version of the New Yorker created for expats fleeing prohibition. This Negroni style cocktail substitutes gin for Jack Daniel's and keeps the Martini Rosso and Campari.

WHITE WINES

Sancerre, Domaine des Chaintres, Joseph Mellot (Loire, France) 175ml 12.50 250ml 16.50 49.00

Gewürztraminer, Grand Cru Eichberg, Zinck (Alsace, France) 54.00

Sauvignon Blanc, Cloudy Bay 175ml 14.95 250ml 19.75 57.00 (Marlborough, New Zealand)

Oaky, creamy white wines.

Weißburgunder, Willi Opitz (Burgenland, Austria) 41.00

Rioja Blanco, Barrel Fermented, Baigorri (Rioja, Spain) 175ml 11.75 250ml 15.60 46.00

Chassagne-Montrachet, Louis Jadot (Burgundy, France) 85.00

Hermitage Blanc, Chante-Alouette, M. Chapoutier (Rhône, France) 99.00

Beaune Blanc, 1er Cru, Louis Jadot (Burgundy, France) 79.00

CELLAR SELECTION

Chablis Grand Cru Les Preuses, Louis Jadot 115.00 (Chablis, France)

Chassagne Montrachet 1er Cru Morgeot, Clos de la Chapelle Domaine Duc de Magenta, Louis Jadot (Burgundy, France) 105.00

ROSÉ WINES

Wonderful with lighter food flavours.

White Zinfandel, Vendange (California, USA) 175ml 5.40 250ml 7.60 22.00

Côtes de Provence, M, Minuty 35.00 (Provence, France)

Jean-Luc Colombo Marco Pierre White Rosé (Méditerranée, France) 175ml 6.80 250ml 9.60 28.50

Côtes de Provence, Mirabeau Pure Rosé (Provence, France) 75cl 32.00 Magnum 64.00

RED WINES

Light, easy drinking red wines.

Chianti Classico La Pievanella, Trambusti (Tuscany, Italy)			30.00
Pinot Noir, Élevé (Southern France, France)			28.00
Fleurie, Pascal Clément (Beaujolais, France)	175ml 9.75	250ml 12.90	38.00

Medium bodied, fruit led red wines.

Cabernet Sauvignon, Nederburg, The Manor (Western Cape, South Africa)			23.50
Merlot, Errázuriz 1870 (Curicó Valley, Chile)	175ml 6.95	250ml 9.25	27.00
Garnacha, old vine, Pablo (Calatayud, Spain)			29.50
Cabernet Franc, Domaine Sainte Marie des Crozes (Corbières, France)			34.50
Bordeaux Supérieur, Moulin d'Issan (Bordeaux, France)	175ml 13.50	250ml 18.00	52.00
Te Kairanga Runholder Pinot Noir (Martinborough, New Zealand)	175ml 13.95	250ml 19.00	55.00
Fixin, Louis Jadot (Burgundy, France)			59.00

Fuller bodied, spicy, warming red wines.

Callia Lunaris Malbec (Mendoza, Argentina)	175ml 6.25	250ml 8.40	24.50
Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo (Rhône, France)			33.00
Pinotage, Writer's Block, Flagstone (Western Cape, South Africa)			46.00
Passori Rosso (Veneto, Italy)			33.00
Jean-Luc Colombo Marco Pierre White Rouge (Northern Rhône, France)	175ml 8.75	250ml 11.60	34.00
Malbec, Barrel Selection Salentein (Valle de Uco, Argentina)			44.00
Shiraz, Luna, Chalk Hill (McLaren Vale, Australia)	175ml 9.50	250ml 12.60	37.00
Primitivo di Manduria, Gocce Feudi Salentini (Puglia, Italy)			52.00
Cornas Les Ruchets, Jean-Luc Colombo (Northern Rhône, France)			115.00

RED WINES

Full bodied, oak aged red wines.

Grenache-Carignan-Shiraz, The Motorcycle Marvel, Nederburg (Western Cape, South Africa)			45.00
Rioja Reserva, Don Jacobo (Rioja, Spain)	175ml 11.50	250ml 15.00	44.00
Amarone della Valpolicella Classico, Le Origini, Bolla (Veneto, Italy)			95.00
Châteauneuf-du-Pape, Bois de Pied Redal, Organic, Ogier (Southern Rhône, France)	175ml 13.50	250ml 18.00	52.00
Cabernet Sauvignon, Chimney Rock (Stags Leap, Napa, USA)			120.00
Vosne-Romanée, Louis Jadot (Burgundy, France)			92.00
Pauillac, Château Pédesclaux, 5ème Cru Classé (Bordeaux, France)			95.00

CELLAR SELECTION

Gevrey Chambertin 1er cru, Petite Chapelle, Louis Jadot (Burgundy, France)			126.00
Margaux 3ème cru Château d'Issan (Bordeaux, France)			140.00
Hermitage, Monier de la Sizeranne M. Chapoutier (Rhône, France)			125.00
Bekaa Valley, Chateau Musar red, Gaston Hochar (Bekaa Valley, Lebanon)			63.00

PORTS & DESSERT WINES

Sauvignon Blanc, Late Harvest, Errázuriz (Maule Valley, Chile)	50ml 3.50	37.5cl 23.00	
Barsac, Grand vins de Sauternes, Cypres de Climens (Sauternes, France)		37.5cl 38.00	
Welschriesling Eiswein, Willi Opitz (Burgenland, Austria)	50ml 4.95	50cl 44.00	
Graham's LBV (Douro, Portugal)	50ml 4.95	75cl 48.00	
Graham's 10 Year Old Tawny Port (Douro, Portugal)	50ml 5.50	75cl 59.00	
Graham's Quinta dos Malvedos Vintage Port (Douro, Portugal)		75cl 75.00	