

Bubbles



Laurent-Perrier La Cuvée 12.00% (SD)

16.00 (125ml) | 90.00

Delicate yet complex, with elegant notes of citrus and white flowers.

Laurent-Perrier Héritage 12.00% (SD)

(125ml) 22.00 | 130.00

Lively and elegant with aromas of white fruit, citrus zest and notes of floral honey.

Laurent-Perrier Cuvée Rosé 12.00% (SD)

(125ml) 22.00 | 130.00

A fresh and sharp attack before plunging into a basket of freshly picked red berries.

Laurent-Perrier Blanc de Blancs

Brut Nature 12.00% (SD)

170.00

Showing the quintessential character of the individual year, the result is an elegant and rounded champagne with a zesty finish.

Grand Siècle Iteration N°26 12.00% (SD)

(125ml) 45.00 | 240.00

A complex nose of honeysuckle, lemon, clementine and fresh butter aromas, followed by notes of hazelnut and a touch of honey.

Tasting Flight 12.00% (SD)

35.00 | 3 x 75ml

Embark on a sparkling journey through the elegance of Laurent-Perrier. This curated flight features three distinctive champagnes, from the crisp purity of the Brut to the delicate complexity of the Rosé and refined richness of the Héritage, offering a luxurious exploration of one of Champagne's most celebrated maisons.



Signature Cocktails



Kir Royale (SD) | 16.00

Laurent-Perrier La Cuvée, Chambord

Héritage Champagne Cocktail (SD) | 22.00

Laurent-Perrier Héritage, Rémy Martin 1738 Accord Royal, Sugar, Bitters

Welsh Rosé 🍷 (SD) | 22.00

Laurent-Perrier Cuvée Rosé, Celtic Collection Gin, Sugar, Lemon

Grand Siècle French 75 (SD,A) | 45.00

Laurent-Perrier Grand Siècle Iteration N°26, Cygnet 22 Gin, Lemon, Sugar

The Laurent-Perrier Prestige Quartet (SD,A) | 95.00

A celebration of champagne craftsmanship and cocktail artistry, this curated selection showcases four exquisite serves, from the timeless elegance of the Kir Royale to the opulent depth of the Grand Siècle French 75. Discover the heritage of fine French champagne, the vibrancy of Welsh botanicals, and the perfect balance of citrus and sweetness - all in one sparkling experience.



The House of Laurent-Perrier



Founded in 1812, the House of Laurent-Perrier has long been defined by its pioneering role in Champagne. Its spirit of innovation, rooted in unique savoir-faire passed down through generations, has established it as one of the foremost names in the region. Its success stems from a commitment to challenging convention while honouring tradition, a passion for quality, and, above all, deep respect for nature and the terroir.

The Laurent-Perrier portfolio expresses this savoir-faire through three distinct approaches. The first is the art of assemblage of reserve wines, embodied by Grand Siècle, a prestige cuvée blending three exceptional vintages to recreate the perfect year. The second is mastery of maceration, an innovative technique that led to the creation of Cuvée Rosé in 1968. The third is the House's pioneering of the zero dosage style, a visionary approach carried forward today with Blanc de Blancs Brut Nature.

This independent, family-led House owes much to the energy of the de Nonancourt family, guided for decades by the late Bernard de Nonancourt, who took the helm in 1948. He safeguarded the House's independence and values—principles now upheld by his daughters, Alexandra Pereyre de Nonancourt and Stéphanie Meneux de Nonancourt, and his granddaughter, Lucie Pereyre de Nonancourt.

In 2024, Laurent-Perrier became the first Champagne House to receive a Royal Warrant from His Majesty King Charles III, affirming its esteemed status as a purveyor of champagne to the Royal Household.

THE MULBERRY BAR

Mulberry Nibbles



Elevate your sparkling experience with a curated selection of savoury and sweet nibbles, crafted to complement the finesse of Laurent-Perrier champagne whether you're indulging in bold bubbles or delicate rosé.

Marinated Olives | 4.50

With chilli and black pepper (V)

Pork Scratchings | 4.50

The traditional bar nibble (S,W)

Sweet & Salted Popcorn | 4.50

A playful contrast of flavours (V)

Vegetable Crisps | 4.50

Light, crunchy and vibrant (V)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat | **Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts | **Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide | **Lifestyle:** 🌱 Plant-based, (V) Vegetarian