

Menu subject to change due to seasonal/market availability.

THE COLUMBIA

95 ————— 99
LANCASTER GATE, LONDON

COCKTAILS

The Columbia - Tequila, Absinthe, Pineapple, Cinnamon	9
Blurred Days – Sake, Umeshu, Yuzu Bitters, Ginger Syrup	
Ride on Thyme - Gin, Lemon, Egg White, Thyme	
Negroni - Gin, Campari, Sweet Vermouth	
Espresso Martini - Vodka, Coffee liquor, Espresso	

APÉRITIFS

Port & Tonic - White Port, Tonic, Grape Fruit, Rosemary	8
Supernova - Prosecco, Elderflower, Lemon	8
House Spirits & Mixers 25/50ml	7.5/9

BEER

Freedom Lager (4.0%)	4
Freedom Pale (4.2%)	4.6
Crate IPA (6.0%)	5.5
Cidre Breton (5%)	5.5

SOFTS & HOTS

Coke / Diet Coke / Fever Tree Lemonade / Fever Tree Ginger Beer	2.5
Seasonal Soda	3.5
Espresso / Macchiato	2.5
Flat White / Cappuccino / Latte / Selection of Teas	2.9

Please notify a member of staff if you have any allergies or dietary requirements

A discretionary service charge of 12.5% will be added to your bill

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BUBBLES

Prosecco Caposaldo Brut Antonio Fattori	7/37
Baron Albert L'Universelle Brut Champagne Baron Albert NV	65
Nyetimber NV Classic Cuvée Brut	12/75
Nyetimber NV Rosé	95

WHITE

Capellana Blanco Bodegas Nodus (Spain)	5.5/24
Pinot Sivi Vina Laguna (Croatia)	7/29
Bascand Estate Sauvignon Blanc (New Zealand)	35
Laderas De Leonila Bianco Máquina y Tabla (Spain)	42

RED

Camina Tempranillo (Spain)	5.5/24
Minervois Calamiac Terroir Domaine Combe Blanche (France)	7/28
Pinot Noir Weingut Petri (Germany)	35
Laderas De Leonila Mencia Máquina y Tabla (Spain)	42

ROSE

Grenache-Cinsault Rosé Domaine Saint Félix (France)	5.5/27
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NATURAL & ORGANIC WINES

A selection of wines, crafted using biodynamic methods, native yeasts and the minimal use of sulphites. As with anything truly natural, variations and changes in the bottle are expected and are part of the fun of enjoying exciting, low intervention winemaking.

BUBBLES / ORANGE

Petillant Naturel Vol 4, Fuchs und Hase (Austria)	52
Skins and Stones, Markus Altenburger (Austria)	58
Calcarius Nu Litr Orange, Valentina Passalacqua (Italy) - 1 Litre	62

WHITE

Ciello Bianco (Italy)	6/24
Gran Cerdo Blanco (Spain)	30
Lapeyre Jurancon Sec (France)	45

RED

Camille Malbec, Chateau du Cedre (France)	6/24
Gran Cerdo Tinto, (Spain)	30
Monastrell Serie Wild, (Spain)	45

ROSE

Paramos De Nicasia Rose Clarete Màquina y Tabla (Spain)	42
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