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Ottie's

◆ SALON ◆

Bar Menu

4-6 Bedford Place, London WC1B 5JD

Salon Bar

CLASSIC COCKTAILS

17

Negroni

Gin, Campari, Vermouth

Margarita

Tequila, Cointreau, Lime Juice

Espresso Martini

Vodka, Coffee Liqueur, Fresh Espresso

Daiquiri

Rum, Fresh Lime Juice, Sugar Syrup

Old Fashioned

Bourbon, Sugar, Angostura Bitters

French 75

Gin, Champagne, Lemon Juice, Sugar Syrup

CHAMPAGNE

125ML



Louis Roederer, Collection 246

19 107

Louis Roederer, Vintage Rose 2016

33 166

Louis Roederer, Blanc de Blancs 2017

232

WHITE WINE

175ML



Fiano Bianco, Tommasi –Sorani

Apulia, Italy - 2023

11.5 40

Sauvignon Blanc, Mahi

Marlborough, New Zealand - 2024

12.5 44

Chardonnay, Attems

Friuli Venezia Giulia, Italy - 2023

52

RED WINE

175ML



Primitivo Cabernet Sauvignon, Tommasi

Apulia, Italy - 2020

12 44

Syrah, Vins De Pays, Delas

Rhône Valley, France - 2021

13.5 46

Pinot Noir, Mahi

Marlborough, New Zealand - 2024

58

ROSE WINE

175ML



By Ott, Domaines Ott

Côtes de Provence - 2024

17 60



GIN 50ML



Beefeater 14

Monkey 47 17

Procera 20

VODKA 50ML



Absolut 11.5

Ketel One 13

Beluga Noble 17

RUM 50ML



Havana Club 3yr 12

Havana Club 7yr 15

Ron Zacapa 23 22.5

TEQUILA & MEZCAL 50ML



Olmecca Blanco 12

Cazcabel Reposado 15.5

Del Maguey Vida Mezcal 18

SINGLE MALT WHISKEY 50ML



Highlands

Aberfeldy 16

Clynelish 14yr 19

Glenmorangie Signet 58

Speyside

Glenfiddich 12yr 15

Balvenie Double Wood 12yr 18

Macallan Double Cask 12yr 36

Islay

Ardbeg 10yr 17

Lagavulin 16yr 28

Bunnahabhain 18y 47

Islands

Jura 10yr 15

Highland Park 12yr 17.5

Highland Park 18yr 40



SINGLE MALT WHISKEY 50ML

Lowlands

Glenkinchie 12yr	17
Auchentoshan Three Wood	19.5

Blended

Chivas Regal 12yr	14
Chivas Regal 18yr	19
Johnnie Walker Blue Label	55

AMERICAN WHISKEY 50ML

Bulleit	14
Knob Creek Rye	20
WhistlePig 10yr	25

JAPANESE WHISKEY 50ML

Nikka From The Barrel	17
Suntory Hibiki Harmony	25

BRANDY 50ML

Hennessy VSOP	15
Hennessy XO	41



VERMOUTH & APERITIF 50ML



Aperol	11
Campari	11
Lillet Blanc	12
Pimm's No.1	12
Antica Formula	12
Dolin Vermouth Blanc	12
Noilly Prat	11

LIQUEURS 50ML



Amaro Averna	11
Antica Sambuca Classica	10
Baileys	11
Chambord	11
Cointreau	11
Kahlua	12
Luxardo Limoncello	11
St Germain	11
Disaronno Amaretto	11
Luxardo Maraschino	12

*"I am as drunk as
a lord, but then,
I am one, so what
does it matter?"*



BEERS

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Menabrea	9
Meantime Pale Ale	9
Menabrea 00	8

SOFT DRINKS

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Fever Tree Indian Tonic Water	6
Fever Tree Light Tonic Water	6
Fever Tree Soda Water	6
Fever Tree Lemonade	6
Fever Tree Ginger Beer	6
Fever Tree Ginger Ale	6
Coke	6
Diet Coke	6
Fruit Juices	6
Hot Beverage	5.5
Still or Sparkling Water	6.5



Small Plates



“Bertrand Russell’s *working day*”

He eats his lunch. He hates salt but adores pepper. When he eats a hot Indian curry, he adds pepper to it. He says he dislikes milk in any shape or form; frequently enjoys food containing milk, but is unaware that any milk is in it. He dislikes most green vegetables—except peas.

Fruit bores him. He never eats it for breakfast, but he likes bananas with preserved ginger as a sweet. Though he says he dislikes sugar, he is fond of chocolates, chocolate puddings and sweet dishes. He likes meat of all kinds. Dislikes salads and never touches them. After lunch he drinks a large cup of black coffee.

- *Ottoline Morrell*

(1950)



All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill. Some of our menu items may contain allergens; further information is available upon request.



CHARCUTERIE AND CHEESE

Artisan Charcuterie Board

Iberico ham, truffle salami, chorizo picante, cornichons, whiskey mustard

22

British Cheese Selection

Isle of mull cheddar, Colston Bassett Stilton, Tunworth, quince jelly and oats crackers

19.5

CLASSICS

Classic Caesar Salad

Crispy lettuce, Caesar dressing, herb croutons, soft boiled egg, cherry tomatoes, anchovies and shaved parmesan cheese

12.5

Add Chicken 5

Club Sandwich

Bacon, lettuce, tomato, corn fed chicken, avocado, fried egg

14.5

Wild Mushroom Ravioli

Sun-dried tomato, aged parmesan, truffle oil dressing

15.5

MEAT & SMOKE

Whiskey Glazed Short Rib Croquettes

Slow braised beef, smokey glaze, pickled shallots

12

Mini Wagyu Beef Sliders

Caramelized onions, applewood smoked cheddar, brioche bun

16

SEAFOOD & BRINE

Whiskey Cured Salmon

Horseradish cream, rye crisps and fresh dill

14

Seared Atlantic Scallops

Cauliflower puree, crispy pancetta, sherry dressing

14.5

VEGETABLE & BOLD FLAVOURS

Truffled Wild Mushrooms on Toast

Toasted sourdough, aged parmesan cheese

12.5

Charred Baby Aubergine

Mizo glaze, sesame, toasted seeds

12

FOR INDULGENCE

Dark Chocolate & Sea Salt Tart

With splash of peated whiskey

10

Sorbet Selection

Raspberry, Lemon, Passion Fruit

8





"I smoke a pipe
all day long,
except when I'm
eating or sleeping."



