THE ELYX CHALET AT ROSEWOOD LONDON

Absolut Elyx and Rosewood London have partnered to bring a touch of snowy Sweden with an enchanted winter wonderland based in the heart of London. Simply tuck yourself away to watch the snowflakes fall whilst enjoying seasonal delicacies and cocktails with a Swedish twist.

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Absolut Elyx is the handcrafted luxury expression of multi award-winning Absolut Vodka, built on a commitment to quality craftmanship and a pioneering spirit.

Every drop of Absolut Elyx is made with soft winter wheat from a single estate in Åhus, Sweden, manually distilled in a 1921 copper column, removing all impurities and resulting in the vodka's exceptionally smooth finish.

ABSOLUT ELYX MARTINI

Gurka Martini 14
Absolut Elyx, douglas fir, white vermouth, sherry

CHALET COCKTAILS

Taiga Old Fashioned 17
The Glenlivet 12yrs, porcini, bitters

The Nutcracker 15
Absolut Elyx, peanut butter, winter spices, coffee

Midnight Sun 16
Absolut Elyx, cranberry, redcurrant, Amaro Montenegro, Perrier Jouët Brut

Fika 15
Redbreast 12yrs, Mozart dark chocolate, coffee, chocolate cream

Tomte's Nectar 16
Absolut Elyx, apricot brandy, winter berry sherbet, ginger ale

Glögg (Mulled Wine) 12
Absolut Elyx, Bordeaux wine, port, winter spices

LOW ABV

Stockholm 11
Lillet blanc, cinnamon, cranberry, ginger ale

GIN & TONIC

Monkey 47 Schwarzwald Dry *Paired with Merchant's Heart floral tonic*	18
Monkey 47 Sloe Gin *Paired with Franklin & Sons lemon tonic*	16
Monkey 47 Distiller's Cut 2018 *Paired with Fentimans tonic*	26

VODKA

Absolut Elyx, *40%*	11

WHISKY

Chivas 12yrs, *40%*	11
Craigellachie 17yrs, *46%*	32
The Glenlivet 12yrs, *40%*	16
The Glenlivet Captain Reserve, *40%*	15
The Glenlivet 21yrs Archive, *43%*	60
Redbreast 12yrs, *46%*	12

RUM

Havana Club 3yrs, *40%*	11
Havana Club 7yrs, *40%*	12

TEQUILA

Olmeca Altos Plata, *40%*	14
Olmeca Atlos Reposado, *40%*	15

COGNAC

Martell V.S.O.P., *40%*	14
Martell Cordon Bleu, *40%*	28

BEERS

	½ Pt	Pt
Freedom Lager, *4%* *England*	4	8 *Bottle*
The Kernel Pale Ale, *5.2%* *England*		7
Brewdog Punk IPA, *5.6%* *Scotland*		7
Harviestoun Old Engine Oil, *6%* *Scotland*		7
Lucky Saint Unfiltered, *0.5%* *Germany*		6

FOR THE DRIVER

Ceder's Classic & Merchant's Heart Floral Tonic 12
A blend of classic botanicals such as juniper and coriander combined with hints of geranium and Cape floral fynbos

Ceder's Crisp & Double Dutch Tonic 12
Ceder's Classic additionally blended with citrus, cucumber and calming chamomile

Ceder's Wild & Merchant's Heart Pink Peppercorn Tonic 12
A variation on the Ceder's Classic by blending ginger, clove and rooibos into the distillation.

Love's In The Air 7
Apple juice, elderflower cordial, yuzu juice, raspberry, tonic water

CHAMPAGNE PERRIER-JOUËT

	Glass 150ml	*Bottle 750ml*
Grand Brut NV	22	110
Blanc de Blancs		150
Belle Époque Brut *2007*		360

WHITE

	Glass 175ml	*Carafe 500ml*	*Bottle 750ml*
Pecorino, Ciù Ciù, Falerio, *2018* *Marche|Italy*	12	36	43
Chenin Blanc 'Vinum Africa', *2017* *Stellenbosch|South Africa*	13	38	49
Chardonnay, Chablis, Domaine de Vauroux, *2018* *Burgundy|France*	17	50	65
Viognier IGP, Domaine Yves Cuilleron, *2018* *Rhône|France*	19	55	68
Gewurztraminer, Kolbenhof, *2017* *Alto Adige|Italy*	25	69	98

ROSE

	Glass 175ml	*Carafe 500ml*	*Bottle 750ml*
Grenache, 'Dido' Rosato, Cellers Venus La Universal *2016* *Catalunia|Spain*	18	50	68

RED

	Glass 175ml	*Carafe 500ml*	*Bottle 750ml*
Prunus, Dão Tinto, *2016* *Dao|Portugal*	12	36	43
Grenache|Syrah, Côtes du Rhône, Clos Saint Antonin, *2016* *Rhône|France*	14	38	51
Pinot Noir, Friedrich Becker Gutswein, *2017* *Pfalz|Germany*	17	50	65
Shiraz, Ministry of Clouds, *2017* *McLaren Vale|Australia*	19	55	69
Châteauneuf-du-Pape Rouge, Domaine de Beaurenard, *2016* *Rhône|France*	25	69	95

Coombeshead Farm sourdough, *Abernethy handmade butter*

STARTERS

Jersey Rock oysters *(6/12)*	20/40
British charcuterie board	20
Monkshill Farm scotch egg, *winner of the Scotch Egg Challenge*	10
Cauliflower soup, *roast chestnut, focaccia (v)*	9
Gin cured salmon, *pickled cucumber, rye bagel*	15
Rabbit & bacon en croûte, *pickled vegetables*	13
Chicken salad, *avocado, smoked bacon (small/large)*	13/16
Heritage pumpkin salad, *pickled walnut & green sauce (v)*	12

MAINS

Fillet of stone bass, *curly kale, shrimp & almond butter*	26
Steak tartare, *sourdough crisps, green salad*	22
Onion squash, woodland mushroom & spelt risotto, *Spenwood cheese (v)*	18
Chicken, girolle & tarragon pie, *garden peas*	23
Fish & chips, *mushy peas*	19
50 day aged Cornish rare breed sirloin, *Béarnaise sauce*	34
Potato, Comté & caramelized onion pie, *parsley sauce (v)*	20

SIDES

All at 6

Carroll's heritage potatoes
rosemary butter

Truffle & parmesan fries

Chips

Heritage carrots
tarragon butter

Green garden salad

Mashed potato

(v) Vegetarian dishes. Please advise your server if you have any allergies or require information on ingredients used in our dishes.
All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

DESSERTS

Hot mince pie, *Cornish clotted cream* 9

Lemon curd slice, *raspberry sorbet* 9

Pump Street chocolate brûlée, *shortbread* 9

Mandarin cheesecake, *burnt meringue* 9

Paris-Brest, *salted caramel, praline* 9

Ice cream & sorbet 8

British cheese selection 15

HOT BEVERAGE

All at 5.5

Espresso, Double Espresso, Americano, Macchiato, Cappuccino
Café Latte, Flat White, Cortado, Mocha, Filter Coffee

Mariage Frères Tea selection:
English breakfast, Earl Grey, Lapsang, Marco Polo,
Fuji Yama (Green Tea), Rouge Bourbon Vanilla Rooibos,
Peppermint, Verbena Citrodora, Chamomile
Jasmine Mandarin, Fresh Mint

Hot Chocolate
Matcha Latte, Turmeric Latte