République Française

THE ART OF TRAVEL

BY SEARCYS

Veuve Clicquot

REIMS FRANCE

PASSEPORT

A EUROPEAN SUMMER GETAWAY: THE ART OF TRAVEL

The Art of Travel by Searcys summer pop up in partnership with Veuve Clicquot, Globe-Trotter and Sipsmith Gin, transformed Europe's longest Champagne Bar into London's most stylish pre-holiday destination, taking guests on a European travel journey, without leaving the station.

The menu is featuring the finest selection of Veuve Clicquot, served both by the glass and by the bottle, such as the Yellow Label, Rosé, Extra Brut Extra Old, La Grande Dame and Rich Rosé; the most versatile Champagne designed to allow anyone to create their own playful drinking experience. Sipsmith's selection consists of their classic London Dry Gin, as well as favourites such as the Sloe Gin or Orange & Cacao Gin.

A 12.5% discretionary service charge will be added to your final bill.
All prices are inclusive of VAT at 20%.
Spirits are served in measures of 50ml (25ml available upon request)
Not all wines are suitable for vegetarians. Wine may contain sulphites.

THE HISTORY OF VEUVE CLICQUOT

1772 - Foundation of the Clicquot House

1805 - Madame Clicquot takes over the business

1810 - Creation of the first vintage Champagne

1816 - Invention of the riddling table

1818 - Creation of the first "rosé d'assemblage"

1877 - Registration of the first Yellow Label trademark

1972 - Creation of La Grande Dame

2015 - "The Crayères" are listed a UNESCO's World Heritage

ST PANCRAS
BY SEARCYS

RÉPUBLIQUE FRANÇAISE

Type/*Type*
CHAMPAGNE

Code du pays/*Country code*
FRA

Prénom/*Given names (1)*
VEUVE CLICQUOT PONSARDIN

Date de Naissance/*Date of birth (3)*
1772

Lieu de Naissance/*Place of birth (5)*
REIMS

Date d'Expiration/*Date of expiry (4)*
08-09-2019

VEUVECLICQUOTPONSARDIN<<CHAMPAGNE<<<<<<<<<<<<<<<

THEARTOFTRAVEL<<SEARCYS<<STPANCRAS<<<<<<<<<<<<<<<

VEUVE CLICQUOT YELLOW LABEL

A perfect balance between power and finesse, its complexity comes from the predominant presence of Pinot Noir and Reserve Wines. It showcases the superb vineyards and the consistent style of the House.

AROMAS

Yellow and white fruits, vanilla, brioche.

125ml	150ml	½ Bottle	Bottle
16.00	18.50	47.00	90.00

VCP<<<YELLOW<<<LABEL<<<CHAMPAGNE<<

VEUVE CLICQUOT ROSÉ

Madame Clicquot created the first blended Rosé by adding some Pinot Noir red wine to Yellow Label Champagne. The result was a fruity and full-bodied expression of the Veuve Clicquot style.

AROMAS

Fresh red fruits, biscuity notes of dried fruits, Viennese pastries.

125ml	150ml	Bottle
18.50	19.50	98.00

VCP<<<ROSE<<<CHAMPAGNE<<

Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from allergy or food intolerance, please notify a manager

VEUVE CLICQUOT EXTRA BRUT EXTRA OLD

The ultimate essence of Veuve Clicquot's history in a blend of its old reserve wines and a unique manufacturing process.

GOURMAND

Enjoy a 125ml glass of Veuve Clicquot Extra Brut Extra Old with a taste of Ibérico de Bellota ham (20g)

125ml	150ml	Bottle	Gourmand
19.50	22.50	108.00	29.00

VCP<<<EXTRABRUT<<<EXTRAOLD<<<CHAMPAGNE<<<FR<<<
SEARCYS<<<STPANCRAS<<<LONDON<<<ENGLAND<<<<<<<<<

VEUVE CLICQUOT RICH ROSÉ

Created expressly for mixology, Veuve Clicquot Rich Rosé is the most versatile Champagne. The Maison Veuve Clicquot has introduced an entirely new way to drink, Champagne designed to be served on ice.

AROMAS

Citrus, floral, creamy finish.

125ml	150ml	Bottle
20.50	23.00`	125.00

VCP<<<RICH<<<ROSE<<<CHAMPAGNE<<

VEUVE CLICQUOT LA GRANDE DAME 2006

La Grande Dame 2006 is an exclusive blend of eight classic Grands Crus of Pinot Noir (53%) and Chardonnay (47%).

AROMAS

Mineral and floral, fresh fruits, toasted notes.

Bottle

195.00

VCP<<<LAGRANDEDAME<<<CHAMPAGNE<<

VEUVE CLICQUOT TRIO **27.00**

Discover 3 Champagnes of the House Veuve Clicquot:

- Veuve Clicquot, Yellow Label, Brut, NV
- Veuve Clicquot Rosé, Brut, NV
- Veuve Clicquot Extra Brut Extra Old

Served in 75ml glasses

VCP<<<CHAMPAGNE<<<TRIO<<

SHADE OF YELLOW 16.50

Cocktail

A twist on all-time classic, the French 75.

The lemony taste of Sipsmith Lemon Drizzle Gin (40.4%)inspired by the citrus gin from the early 1990's with the refreshing and crisp Champagne Veuve Clicquot Yellow Label.

LEMONDRIZZLE<<<SIPSMITH<<<GIN<<<GBR<<<<<<<<<<<<<
VCP<<<YELLOWLABEL<<<CHAMPAGNE<<<FR<<<<<<<<<<<<<

VISA

OPULENCE 18.50

Cocktail

The sweetness of Veuve Clicquot Rich Rosé together with the zesty marmalade taste of Sipsmith Orange & Cacao Gin (40%).

ORANGEANDCACAO<<<SIPSMITH<<<GIN<<<GBR<<<<<<<<<<
VCP<<<RICH<<<ROSE<<<CHAMPAGNE<<<FR<<<<<<<<<<<<<<<

VISA

ORANGE AND GINGER G&T 11.50

Sipsmith Orange & Cacao Gin (40%)

Zesty marmalade, orange blossom, dark chocolate and Madagascan vanilla.

TONIC

Franklin & Sons Original Ginger Ale

ORANGEANDGINGER<<<SIPSMITH<<<GIN<<<<<<<<<<<<<<<<<

SEARCYS<<<STPANCRAS<< LONDON<<<ENGLAND<<<<<<<<

FRANKLIN & SONS LTD

SIPSMITH London

VISA

THE PINK SIP G&T 11.50

Sipsmith Sloe Gin (29%)

Truly handmade, complex and bursting with flavour.

First, the London Dry Gin is distilled in copper stills, then left to rest on wild sloe berries.

TONIC

Franklin & Sons
Sicilian Lemon
Tonic

THEPINKSIP<<<SIPSMITH<<<SLOEGIN<<<<<<<<<<<<<<<<<<<<

SEARCYS<<<STPANCRAS<< LONDON<<<ENGLAND<<<<<<<<

FRANKLIN & SONS LTD

SIPSMITH London

VISA

THE CLASSIC G&T

11.50

Sipsmith London Dry Gin (41.6%)

A dry gin with a citrus finish. Bold, complex and aromatic.

TONIC

Franklin & Sons Natural Indian Tonic

THECLASSIC<<<SIPSMITH<<<GIN<<

THE HISTORY OF SIPSMITH

2009
The first copper-pot based distillery to start up in London for 189 years

2014
Move from their original home in Hammersmith to Chiswick

2013
Creation of V.J.O.P. (Very Junipery Over Proof)

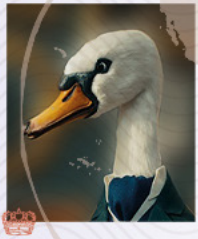
2015
Award the contract to produce a gin for the House of Commons

2015/2016
Creation of "Sipsmith Sipping Service", home delivery service of experimental gins

2016
Sipsmith gin is distilled using three different stills (Constance, Prudence and Patience) and a tiny (50lt) still named Cygnet

ST PANCRAS
BY SEARCYS

United Kingdom of Great Britain and Northern Ireland



Type/*Type*
GIN

Country code/*Code du pays*
GBR

Surname/*Nom (1)*
SIPSMITH

Given names/ *Prénom (2)*
MR SWAN

Date of birth/*Date de Naissance (3)*
14-03-2009

Place of birth/*Lieu de Naissance (5)*
LONDON

Date of expiry/*Date d'Expiration (4)*
08-09-2019

SIPSMITH<<MRSWAN<<GIN<<

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and Northern Ireland

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SIPSMITH®
London

PASSPORT