

OLYMPIA

Lillie's
WINE BAR
& RESTAURANT

LONDON

DRINKS



Enjoy our extensive selection of English sparkling wines, our cocktail menu crafted around the essence of an English garden, and a menu of the finest spirits, beers and wines from further afield.

SPARKLING

English sparkling wines are defined by cool climates and chalk-rich soils, lending the wines their characteristic freshness, bright acidity and fine mousse.

ENGLISH SPARKLING

2020 CLASSIC CUVÉE BRUT, RATHFINNY WINE ESTATE ————— **GLASS 13.5 / 68 / MAGNUM 120**

Sussex, England

Toasted Brioche, Lemon Meringue, Red Apple Skin

2019 ROSÉ BRUT, RATHFINNY WINE ESTATE ————— **GLASS 14.5 / 77**

Sussex, England

Wild Strawberry, Rosehip, Redcurrant

2020 BLANC DE NOIRS, RATHFINNY WINE ESTATE ————— **GLASS 16 / 89**

Sussex, England

Pear, Plum, Ripe Cherry

2016 'TILLINGTON' SINGLE VINEYARD, NYETIMBER ————— **150**

Sussex, England

Brioche, Peach, Hazelnut

'CORALLIAN' CLASSIC CUVÉE, LANGHAM WINE ESTATE ————— **80**

Dorset, England

Lemon Peel, Toasted Sourdough, Baked Apple

BLANC DE BLANCS, LANGHAM WINE ESTATE ————— **100**

Dorset, England

Lemon Curd, Ripe Apricot, Yuzu

FRENCH SPARKLING

CRÉMANT DE BOURGOGNE BRUT, JCB BY JEAN-CHARLES BOISSET ————— **GLASS 11 / 58**

Burgundy, France

Fresh Green Apple, Honeysuckle, Lime Peel

CHAMPAGNE

Produced using the traditional method, each Champagne is fermented in bottle and aged on lees to develop elegance, structure, and unmistakable character

CHAMPAGNE

IMPÉRIAL BRUT, MOËT & CHANDON ————— **GLASS 15.5 / 80 / MAGNUM 155**

Champagne, France

Lemon, Gooseberry, Toasted Grains

**MOËT GRAND VINTAGE BLANC,
MOËT & CHANDON, 2016** ————— **GLASS 23.5 / 125**

Champagne, France

Ripe Pear, Citrus Oils, Toasted Almond

BLANC DE BLANCS, RUINART ————— **150**

Champagne, France

Elderflower, Pickled Peach, Pink Peppercorn

**BLANC DES MILLÉNAIRES,
CHARLES HEIDSIECK, 2014** ————— **230**

Champagne, France

Puff Pastry, Dates, Kiwi

GRAND SIÈCLE EDITION 27, LAURENT-PERRIER ————— **320**

Champagne, France

Honeysuckle, Clementine, Candied Lemon

DOM PÉRIGNON, MOËT HENNESSY, 2017 ————— **350**

Champagne, France

Nectarine, Pastry, Peony

GRANDE CUVÉE, KRUG ————— **400**

Champagne, France

Verbena, Crème Pâtissière, Toasted Pine Nuts

CHAMPAGNE ROSÉ

ROSÉ IMPÉRIAL, MOËT & CHANDON ————— **GLASS 17.5 / 90**

Champagne, France

Raspberry, Redcurrant, Rose Petals

ROSÉ BRUT, RUINART ————— **150**

Champagne, France

Wild Strawberry, Blood Orange, Pomegranate

CUVÉE ROSÉ, LAURENT-PERRIER ————— **180 / MAGNUM 270**

Champagne, France

Orange Zest, Lychee, Redcurrant

ROSÉ

175ML/250ML/BOTTLE

FRANCE

'1769' ROSÉ, CLOS VENTURI, 2024 ————— 17.9 / 25.6 / 65

Corsica, France

Blood Orange, Redcurrants, Grapefruit

PRESTIGE ROSÉ, CHÂTEAU

MINUTY, 2023 ————— 19.2 / 27.4 / 70 / MAGNUM 139

Côtes de Provence, France

Pomegranate, Ripe Yellow Peach, Citrus Sherbet

SANCERRE ROSÉ, DOMAINE SAUTEREAU, 2024 ————— 80

Loire, France

Wild Strawberry, Grapefruit Zest, Raspberry

ROCK ANGEL, CHÂTEAU D'ESCLANS, 2022 ————— 90 / MAGNUM 179

Côtes de Provence, France

Red Berries, Raw Almond, White Pepper

MINUTY 281, CHÂTEAU MINUTY 2024 ————— 125

Côtes de Provence, France

Pink Grapefruit, Orange Peel, Lemon Peel

SPAIN

RIOJA ROSADO, 2023 ————— 11.5 / 16.4 / 42

Izadi Larrosa, Spain

Raspberry, Morello Cherry, Strawberry

PORTUGAL

'VINHA GRANDE' DOURO ROSÉ, 2024 ————— 13.9 / 19.8 / 50

Casa Ferreirinha, Portugal

Blackberry, Cherry, Violet

WHITE

175ML/250ML/BOTTLE

ENGLAND

PINOT GRIS, CRADLE VALLEY, 2024 ————— **60**

Sussex, England

Pear Drops, Lemon, Gentle Spice

CHARDONNAY 'KC2', WHITEWOLFE ESTATES, 2024 ————— **110**

Kent, England

Lemon Curd, Green Apple, Pastry

FRANCE

CÔTES DE GASCOGNE, 2025 ————— **10.6 / 15.2 / 39**

Duffour Père et Fils, France

Bright, Zesty, Fresh

VIOGNIER, LAROCHE LA CHEVALIÈRE, 2025 ————— **12.5 / 17.8 / 45**

Languedoc, France

Soft Apricot, Lemon Skin, Orange Blossom

SAINT-VÉРАН 'VIEILLES VIGNES', DOMAINE

CORSIN, 2020 ————— **19.9 / 28.4 / 74**

Burgundy, France

Green Pear, White Rose, Toasted Chestnuts

SANCERRE 'TRADITION', DOMAINE

ROC DE L'ABBAYE 'TRADITION', 2025 ————— **80**

Loire, France

Gooseberry, Lychee, Stony Minerality

CHABLIS 1ER CRU 'FOURCHAUME',

DOMAINE VRIGNAUD, 2023 ————— **27.6 / 39.4 / 100**

Burgundy, France

Ripe Peach, Hazelnut, Fennel

SAINT-AUBIN 1ER CRU 'EN REMILLY', DOMAINE DE MONTILLE, 2023 — **160**

Burgundy, France

Fresh Apple, Ripe White Fruit, Chalky Freshness

PULIGNY-MONTRACHET 'LES MEIX', DOMAINE BERGEOT, 2022 — **190**

Burgundy, France

Granny Smith, Chamomile, Honeycomb

ITALY

GRILLO, VIGNETI ZABÙ, 2025 ————— **42**

Sicily, Italy

Citrus Peel, Thyme, Light Saline

DOLOMITI PINOT GRIGIO, FRANZ HAAS, 2024 ——— **13.2 / 18.8 / 48**

Trentino-Alto Adige, Italy

Sage, Almond, Honey

SOAVE CLASSICO 'LA ROCCA', PIEROPAN, 2024 ————— **85**

Veneto, Italy

Banana Bread, Mango, Almond

REST OF EUROPE

DÃO BRANCO, 2024 ————— **13.9 / 19.8 / 50**

Quinta dos Carvalhais, Portugal

Jasmine, Lime, White Peach

REBULA SELECTION, GAŠPER, 2020 ————— **72**

Goriška Brda, Slovenia

Yellow Plum, Waxy Undertones, Apple

ASSYRTIKO, DOMAINE SIGALAS, 2025 ————— **95**

Santorini, Greece

Lime Leaf, Apricot, Jasmine Blossom

'MAZAPÉ' TENERIFE GUAL/VIJARIEGO BLANCO, 2022 ————— **125**

Tenerife, Spain

Pineapple, Lemon Peel, Sweet Spice

RIESLING, 'RIED LOIBENBERG', F.X. PICHLER, 2022 ————— **145**

Wachau, Austria

White Peach, Mineral Freshness, Lime

NEW WORLD

HAWKES BAY CHARDONNAY, TRINITY HILL, 2024 ————— **54**

Hawkes Bay, New Zealand

Grilled Lemon, Light Oak, Apricot

**MARLBOROUGH SAUVIGNON BLANC,
BLANK CANVAS, 2025** ————— **17.6 / 25.2 / 65**

Marlborough, New Zealand

Passionfruit, Lime Zest, Guava

EDEN VALLEY RIESLING, 'PEGGY'S HILL', 2024 ————— **67**

Henschke, South Australia

Tangerine, Citrus Blossom, White Peach

ROUSSANNE, TABLAS CREEK, 2021 ————— **105**

Paso Robles, California, USA

Poached Pear, Clove, Baked Apple

RED

175ML/250ML/BOTTLE

FRANCE

CÔTES-DU-RHÔNE, MAISON LES ALEXANDRINS, 2023 - 13.6 / 19.4 / 49

Southern Rhône, France

Mulberry, Dried Herbs, Pepper

BEAUJOLAIS LANTIGNIÉ 'GRANIT ROSE', 2025 ——— 17.9 / 25.6 / 67

Frédéric Berne, France

Redcurrants, White Pepper, Cedar Wood

GIGONDAS RESERVE, DOMAINE DES BOSQUETS, 2023 ——— 95

Rhône, France

Blackberry, Provençal Herbs, Cracked Black Pepper

PAUILLAC, CHÂTEAU MONTGRAND-MILON, 2019 ——— 100

Bordeaux, France

Cassis, Cedar, Plum

GEVREY-CHAMBERTIN, JANE EYRE, 2024 ——— 175

Burgundy, France

Dark Cherry, Raspberry, Wild Savoury Character

**POMEROL, LE PETIT DE PETIT-VILLAGE,
CHÂTEAU PETIT-VILLAGE, 2021 ——— 130**

Bordeaux, France

Ripe Plum, Black Cherry, Spiced Lemon

**MARGAUX 2ÈME GRAND CRU CLASSÉ,
CHÂTEAU DURFORT-VIVEN, 2019 ——— 190**

Bordeaux, France

Rosemary, Stewed Plums, Blackcurrant

ITALY

FRAPPATO, MANDRAROSSA, 2025 ——— 12.2 / 17.4 / 44

Sicily, Italy

Morello Cherry, Blackberry, Candied Spice

LANGHE NEBBIOLO, G.D. VAJRA, 2025 ——— 72

Piemonte, Italy

Raspberry Jam, Almond, Rhubarb

VALPOLICELLA SUPERIORE 'RUBERPAN', PIEROPAN, 2023 ——— 76

Veneto, Italy

Wild Berries, Violet, Subtle Spice

CHIANTI CLASSICO, FONTODI, 2022 ——— 23.1 / 33 / 86

Tuscany, Italy

Cherry Compote, Red Peony, Wild Herbs

**ETNA ROSSO NERELLO MASCALESE
'SUL VULCANO', DONNAFUGATA, 2022 ——— 90**

Sicily, Italy

White Pepper, Wild Raspberry, Nutmeg

ITALY CONTINUED

BAROLO, MASSOLINO, 2022 ————— **34.3 / 49 / 130**

Piemonte, Italy

Stewed Cherries, Violet, Spice

AMARONE DELLA VALPOLICELLA RISERVA

'VIGNA GARZON', PIEROPAN, 2019 ————— **145**

Veneto, Italy

Silky Cocoa, Blackberry, Dried Fig

SPAIN

RIOJA 'CORRIENTE', 2023 ————— **15.7 / 22.4 / 57**

Telmo Rodriguez, Spain

Vanilla, Blackberry, Hint of Oak

MONASTRELL 'HECULA' FAMILIA CASTAÑO, 2022 — **10.6 / 15.2 / 39**

Murcia, Spain

Black Olive, Vanilla, Wild Blueberry

CIGALES 'LA RENACIDA', FINCA MUSEUM, 2023 ————— **74**

Castilla y León, Spain

Red Berries, Coconut, Mocha

REST OF EUROPE

'JUNGE LÖWEN' BURGENLAND

BLAUFRÄNKISCH/ST. LAURENT, 2023 ————— **52**

Heidi Schröck & Söhne, Austria

Raspberry, Black Pepper, Violets

AGIORGITIKO, KANAKARIS, 2024 ————— **55**

Peloponnese, Greece

Cloves, Coffee, Blackberry Jam

NEW WORLD

MALBEC 'TERROIR', ALTOS LAS HORMIGAS, 2024 — **15.8 / 22.6 / 60**

Uco Valley, Mendoza, Argentina

Cranberries, Fresh Figs, Violets

PINOT NOIR 'CRIMSON', ATA RANGI, 2024 ————— **21.3 / 30.4 / 78**

Martinborough, New Zealand

Dried Rose, Black Cardamom, Ripe Red Fruits

'PLEXUS' JOHN DUVAL, SHIRAZ/GRENACHE/ MOURVÈDRE, 2021 — **80**

Barossa Valley, Australia

Vanilla, Cinnamon, Vibrant Black Fruits

PINOT NOIR 'LE LUC' HEMEL-EN-AARDE, RESTLESS RIVER, 2023 — **110**

Cape South Coast, South Africa

Wild Mushroom, Cranberry, Fireside Smoke

COCKTAILS

RHUBARB & CUSTARD ————— **14.5**

Absolut Elyx, Rhubarb Liqueur, Lillet Rose, Vanilla, Lemon

FREEZER MARTINI CHOOSE BETWEEN DIRTY OR DRY ————— **13.25**

Dirty – Olive Oil Washed Plymouth Dry Gin, Lillet Blanc

Dry – Plymouth Dry Gin, Lillet Blanc

TOMATO & BASIL MARTINI ————— **13.5**

Absolut Elyx, Lillet Blanc, Tomato Water, Basil

HONEY & APPLE ————— **14.5**

Ron Santiago de Cuba Extra Añejo 11 Year Old, Peach, Beesou Honey Aperitif,

Green Apple Soda

SUMMER BEETS ————— **14.75**

Del Maguey Puebla Mezcal, Beetroot, Lime, Agave

MINT & PEACH ————— **13.50**

Glenlivet Founder's Reserve, Peach, Mint, Soda

BLUEBERRY & CINNAMON ————— **13.75**

Buffalo Trace, Blueberry, Cinnamon, Lemon

NON-ALCOHOLIC COCKTAILS

LIGHT SUMMER BEETS ————— **12**

Almave Blanco, Beetroot Juice, Lime, Agave

LIGHT BLUEBERRY & CINNAMON ————— **12**

Lyre's American Malt, Blueberry, Cinnamon, Lemon

LIGHT BASIL ————— **12**

Everleaf Marine, Lime, Agave, Orange Bitters, Basil

Classic cocktails available on request. Ask your server for details.

BEER

DRAUGHT

STELLA ARTOIS UNFILTERED	6.5
Belgium, 5%	
CAMDEN EAZY IPA	6.5
London, 5%	
MAHOU	6.25
Spain, 4.9%	
HAWKSTONE PILSNER	6.75
Gloucestershire, 3.8%	

BOTTLES

CAMDEN HELLS	6.5
England, 4.6%	
CORONA	6.2
Mexico, 4.5%	
JUBEL PEACH VE/GF	6.3
England, 4%	
LEFFE	6.5
Belgium, 6.6%	
STELLA ARTOIS GLUTEN FREE	6.25
Belgium, 5%	
KOPPARBERG CRISP APPLE	7.1
Sweden, 4%	
KOPPARBERG STRAWBERRY & LIME	7.1
Sweden, 4%	

NON-ALCOHOLIC

LUCKY SAINT LAGER / IPA	6.5
Germany, 0.05%	
CORONA CERO	6.35
Mexico, 0.0%	
GUINNESS 0.0	6.95
Dublin, 0.0%	



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day

125% discretionary service charge will be added to your bill

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