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

NON-ALCOHOLIC

WILD IDOL WHITE — GLASS 9.5 / 43
Rheinhessen, Germany

WILD IDOL ROSÉ — GLASS 10 / 48
Rheinhessen, Germany

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-VÉRAN '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 BORGEOT, 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

POACHED PEAR — **14.5**
Martell VS, Pear Liqueur, Vanilla, Cinnamon, Lemon

FREEZER MARTINI CHOOSE BETWEEN DIRTY, DRY OR GIBSON — **13.25**
Dirty – Olive Oil Washed Plymouth Dry Gin, Lillet Blanc
Dry - Plymouth Dry Gin, Lillet Blanc
Gibson - Plymouth Dry Gin, Pickle Brine

BLUE CHEESE MARTINI — **13.5**
Blue Cheese Washed Absolut Elyx, Lillet Blanc

SPICED CRANBERRIES — **14.5**
Havana Spiced Rum, Hazelnut Liqueur, Cranberry, Winter Spices, Lime

SMOKED PINEAPPLE & GINGER — **14.75**
Altos Plata Tequila, Del Maguey Puebla Mezcal, Pineapple & Ginger Cordial, Lime

PICKLED STRAWBERRIES — **13.5**
Glenlivet Founders Reserve, Strawberry Shrub, Lemon, Pickled Soda

LILLIE'S 75 — **15**
Plymouth Gin, Blackberry Liqueur, Rose, Sugar, Lemon,
topped with Rathfinny Classic Cuvée

NON-ALCOHOLIC COCKTAILS

LIGHT PICKLED STRAWBERRIES — **12**
Almave Blanco, Strawberry Shrub, Lemon, Pickled

LIGHT CRANBERRY — **12**
Lyre's Dark Cane, Lyre's Amaretti, Winter Spices, Cranberry, Lime

PINEAPPLE SOUR — **12**
Almave Blanco, Pineapple & Ginger Cordial, Lemon

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, 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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