

We warmly welcome you to Six Richmond House, a haven for those who cherish the finer things in life. Our commitment to upholding the highest standards is reflected in every aspect of your experience here.

In our intimate and elegant setting, we invite you to explore a world of sophisticated flavours and artful mixology. Our cocktail menu is a blend of classic elegance and contemporary flair.

But the delights of Six Richmond House extend beyond our exceptional drinks. We proudly present "Shio" - our exclusive food offering. Inspired by the rich culinary traditions of Japan, "Shio" features an array of small plates, each one a testament to the art of cooking over hot coals.

Warm Regards,

The Team at Six Richmond House

A discretionary 10% service charge is added to all bills.

SIGNATURE COCKTAILS



Linda Lovelace - £13

Indulge in a smooth and refined riff on a Pornstar Martini. It combines Madagascan infused Vanilla Vodka, homemade passionfruit syrup, freshly squeezed lime and pineapple juice. Clarified with milk, this drink offers a silky, elegant texture and a crystal-clear appearance.



Seasonal Foraged Fruit Spritz - £13

Discover the essence of the season. This refreshing spritz is enriched with Red Smith Gin and Xante Pear Liqueur, elegantly topped with sparkling wine. Crafted from an ever-changing selection of locally foraged fruits. Please inquire with your server for today's unique blend.



Crumble - £12

Forced Rhubarb is skillfully poached in oxidized wine to enhance the depth of flavour, paired with vibrant apple eau de vie and Red Smith Gin. It's crowned with a delicate layer of homemade crème anglaise for a luxurious, creamy finish.



A Brush With Basil - £11

Explore a creative twist on the classic Gin Basil Smash. Featuring the rich, complex flavours of Gran Reserva Compañero and Ron Piet Rum, with freshly squeezed lemon juice. The star of the show is our homemade basil oleo saccharum, adding a burst of freshness.



Thai Colada - £12

Embark on a tropical journey with a unique twist on the classic Piña Colada. Aluna Coconut Rum with fresh lime and pineapple juice is masterfully clarified with milk for a silky texture and sweetened with handcrafted syrups: Thai basil, Kaffir lime, Birdseye chilli, and lemongrass, offering a captivating balance of sweetness, spice, and citrus.



Monster Munch - £12

This robust drink combines El Cabron Tequila with Cocchi Americano Dry Vermouth, creating a sophisticated base. The unique twist comes from our in-house pickled onion and cornichon consommé, adding an intriguing depth of savoriness.



HOUSE CLASSIC COCKTAILS



Mojito - £11

This refreshing cocktail features Havana Club 3 Rum infused with aromatic peppermint, blended with homemade lime husk cordial. Served in a highball glass over a sleek column of clear ice and topped with a splash of soda.



Flat White Negroni - £12

Experience the unique blend of a flat white combined with a distinctive white Negroni. This cocktail is crafted using Redsmith Gin, Cocchi Americano and Suze. The drink is artfully clarified using citric acid for a smooth, refined finish.



Toasted Oat Old fashioned - £12

Indulgent and sophisticated twist on the classic old fashioned. Single Barrel Buffalo Trace Bourbon, meticulously fat-washed with rich, burnt butter and toasted heritage oats. It's sweetened to perfection with the smooth, caramel notes of Lyle's Golden Syrup, creating a luxurious blend of flavours.



Margarita - £12

Enjoy a classic Margarita with a sustainable twist. This refreshing cocktail is made with freshly squeezed lime juice, your choice of tequila* and our triple sec which uses up-cycled citrus fruits and East London Vodka, offering a delightful and eco-friendly citrus kick. (*blanco, reposado, anejo, mezcal)



Espresso Martini - £13

A luxurious blend of Madagascan vanilla-infused vodka and homemade coconut coffee saccharum. Vigorously shaken with fresh espresso, resulting in a rich and velvety texture. Served in an elegant martini glass, it's garnished with aromatic black cardamom for a sophisticated finish.



Vieux Carré - £13

Experience the harmony of Ragtime Rye Whisky and Seignette VS Cognac, meticulously blended with Sweet Vermouth, Benedictine, and Peychaud's bitters. This expertly balanced cocktail is aged in beeswax-lined barrels, lending it a smooth, silky mouthfeel.



SPARKLING WINE



1. Rathfinny Wine Estate

Classic Cuvée Brut, East Sussex, England - Glass £11 - Bottle £55



Pinot Noir Aromas of grapefruit, red apple and brioche
Chardonnay on the nose. The palate has real focus with
Pinot Meunier zesty acidity and creamy texture.

2. Sophie Baron

Grand Réserve Brut NV, Champagne, France - Glass £16 - Bottle £80



Meunier The Meunier dominant blend gives richness
Chardonnay and red berry fruit to this crisp and lively
Pinot Noir Champagne.

ROSÉ WINE



3. Finca Museum,

Rosé Cigales Cigales, Castilla y León, Spain - Glass £7 - Bottle £35



Tempranillo A vibrant and juicy style of rosé, with aromas
of wild strawberry, red apple skin, rhubarb
and quince.

4. Clos des Trois Sources,

Provence Organic Rosé, Provence, France - Glass £8 - Bottle - £40



Grenache The Meunier dominant blend gives richness
Syrah and red berry fruit to this crisp and lively
Cinsault Champagne.

WHITE WINE



5. Domaine de Castelnau Garenne, Picpoul de Pinet, Languedoc, France - Glass £6 - Bottle - £30



Picpoul

This wine is pale yellow in colour with green hints. There are vibrant citrus aromas of lemon and floral notes on the nose.

6. Loimer Kamptal Riesling, Lower Austria, Austria - Glass £7 - Bottle - £37



Riesling

This Riesling has fresh aromas of peach, kiwi, honey, candied ginger and orange peel on the nose.

7. Blank Canvas Sauvignon Blanc Marlborough, New Zealand - Glass £9 - Bottle - £45



Sauvignon Blanc

A classic expression of Sauvignon Blanc, being 100% tank fermented, it offers complexity of texture and a mineral drive.

8. La Giustiniana, Gavi di Gavi, Piemonte, Italy - Glass £10 - Bottle - £50



Cortese

This wine is light straw-yellow in colour with fresh notes of flint and flowers. On the palate, it is intense and concentrated.

9. Domaine des Sables Verts, Chenin Blanc, Loire, France - Glass £11 - Bottle - £55



Chenin Blanc

The palate is full-bodied, fresh, complemented by flavours of grapefruit, pomelo, ripe pear and a hint of salinity.

10. De Loach, Russian River Chardonnay, California, USA - Glass £12 - Bottle - £60



Chardonnay

On the nose this wine reveals nectarine and ripe pear aromas. The palate is endowed with integrated oak structure, hints of vanilla.

RED WINE



11. Monrouby,

Syrah/Carignan, Languedoc, France - Glass £6 - Bottle £30



Carignan
Syrah

This blend of Syrah and Carignan is a deep ruby in colour. The nose displays aromas of blackberry, red plum and a touch of spice.

12. Dandelion Vineyards

Cabernet Sauvignon, Peninsula, Australia, - Glass £7 - Bottle £35



Cabernet
Sauvignon

On the nose, it has aromas of blueberry, blackberry, raspberry and cassis, with hints of menthol and fennel.

13. Bedoba

Saperavi, Kakheti, Georgia - Glass £8 - Bottle £40



Saperavi

The nose opens with a powerful savoury-spicy bouquet of blackberries, herbs, flowers and black pepper

14. El Coto,

875m Finca Carbonera, Rioja, Spain - Glass £ 9 - Bottle £45



Tempranillo

This wine is made in a fresh, fruit-driven style. The lack of time in oak preserves the brightness of fruit.

15. Amalaya,

Gran Corte, Calchaquí Valley, Salta, Argentina - Glass £10 - Bottle £50



Malbec
Cabernet Franc
Tannat

Aromas of red fruit, blackberries and soft vanilla notes imparted from the oak. It's a concentrated, fruit-forward wine

16. La Giuva,

Valpolicella Superiore, Veneto, Italy - Glass £12 - Bottle £60



Corvina
Rondinella
Corvinone

Typical characteristics of the drying of grapes. Aromatic, on the nose it has hints of spice and a subtle sweet scent

HOUSE BEERS



Richmond House Lager - Half £3.50 - Pint £6 ABV: 5.2%
CRISP + FRESH + DRY

Camden Helles - Half £3.60 - Pint £6.20 - ABV: 4.6%
CLEAN + CRISP + DRY

Camden Pale Ale - Half £3.60 - Pint £6.20 - ABV: 4%
HOPPY + FRUITY + DRY

Camden Smooth - Half £3.75 - Pint £6.50 - ABV: 4%
SMOOTH + CREAMY + DARK

Mash Gang Low ABV - Can 440ml £6 ABV: 0.5%
CRISP + FRESH + LIGHT



OTHER CLASSICS



- Air mail** - Rum, Fresh lime juice, Honey syrup, Sparkling wine
- Aperol spritz** - Aperol, Prosecco, Soda water , an Orange slice for garnish
- Bee Knees** - Gin, Lemon juice, Honey Syrup
- Boulevardier** - Bourbon or Rye whiskey, Sweet Vermouth, Campari
- Bramble** - Gin, Lemon juice, Simple Syrup, Crème de Mûre
- Caipirinha/Caipiroska/Caipiríssima** - Cachaça/Vodka/Rum, Fresh Lime wedges, granulated sugar, crushed ice.
- Clover Club** - Gin, Lemon juice, Raspberry Syrup, Foamer
- Cosmopolitan** - Citrus vodka, Lime juice, Triple sec, Cranberry juice
- Daiquiri (Strawberry, Coconut, Raspberry, Pineapple)** - White rum, Lime juice, Simple Syrup
- French 75** - Gin, Fresh lemon juice, Simple Syrup, Champagne
- French Martini** - Vanilla Vodka, Chambord, Pineapple Juice
- Gimlet** - Gin, Lime juice, Simple syrup
- Gin Fizz** - Gin, Lemon juice, Simple syrup, Soda water
- Jungle bird** - Dark Rum, Campari, Pineapple Juice, Lime Juice, Simple Syrup
- White Lady** - Gin, Triple Sec, Lemon Juice, Foamer
- Mai Tai** - Aged White rum, Dark rum, Black rum, Lime juice, Triple sec, Orgeat
- Manhattan** - Rye or Bourbon, Sweet Vermouth, Angostura Bitters
- Martini (dry, wet)** - Gin or Vodka, Dry Vermouth, Lemon Twist
- Moscow Mule** - Vodka, Lime juice, Ginger Beer
- Paloma** - Tequila, Lime juice, Agave syrup, Grapefruit soda
- Penicillin** - Blended Scotch Whisky, Lemon Juice, Ginger Syrup, Smoky Scotch Whisky float
- Old fashioned (Rum, Whiskey, Bourbon)** - Whiskey, Sugar Syrup, Angostura Bitters
- Sazerac** - Rye Whiskey, Cognac, Simple syrup, Peychauds Bitters, Absinthe wash, Orange twist
- Sours (Pisco, Amaretto, Whiskey, Tequila)** - Choice of spirit, Lemon juice, Simple Syrup, Syrup, FoamerFoamer

***All classics £12**



HOUSE SPIRITS



Johnnie Walker Black	Scotch	3.7	Ojo de Tigre Mezcal	Mezcal	4.4
Monkey Shoulder	Scotch	4.2	El Cabron tequilana	Tequila	4.5
Monkey Shoulder Smokey	Scotch	4.4	Tapatio Reposado Tequila	Tequila	5.3
Ragtime Rye	Rye	5.1	Arquitecto Tequilla	Tequila	5.5
Buffalo trace	Bourbon	5.1	El Cabron Joven Mezcal	Mezcal	6.2
Sailors Home The Journey	Irish	5.5	Tapatio Añejo Tequila	Tequila	6.4
Paul John Bold	World	5.5	Havana Club 3	Rum	3.0
Glenfiddich - Project XX	Scotch	6.2	Sagatiba Cachaça	Rum	3.1
Talisker 10yo	Scotch	6.8	Alluna Coconut Rum	Rum	3.2
Stauning Rye	Rye	7.2	Gosling's Black Seal	Rum	3.4
Michters Rye	Rye	7.7	Ron Piet	Rum	3.9
Waterford The Cuvée	Irish	8.5	Diplomatico Mantuano	Rum	4.1
Port Charlotte	Scotch	9.2	William George	Rum	5.5
Kavalan Single Malt	World	9.2	Companero Grand Reserva	Rum	5.3
Lagavulin 16 Year Old	Scotch	9.4	Diplomatico Exclusiva	Rum	5.8
Nikka Mitagikyo	World	10.3	Adriatico Amaretto	Liqueur	4.3
Dalmore Cigar Malt	Scotch	13.7	RedSmith Gin	Gin	4.3
Oban Single malt 14yo	Scotch	14.2	RedSmith Gin Orange	Gin	4.3
Absolute Citron	Vodka	3.0	Xante Pear Cognac	Cognac	4.5
London Social Vodka	Vodka	3.4	Seignette VS Cognac	Cognac	4.5
Absolute Elyx	Vodka	4.9	Fanny Fourerat Cognac	Cognac	6.9
Aval Dor Cornish Vodka	Vodka	5.1	Tesseron Lot No.90 XO	Cognac	12.9

*Price per single 25ml