

Thirteen

In celebration of the bold and playful stories that have spanned from Marley to Chaplin, and even Rotten himself, Thirteen at Chateau Denmark channels Denmark Street's special lore and adds a little gothic drama.

Inspired by storied happenings, our drinks and Japanese inspired dishes champion the familiar and the novel. A collection of bold techniques and rich ingredients, menus celebrate flavours from nearby and far-flung places.

A fierce place found at the beginning of the one-hundred-yard Denmark Street, Thirteen is exclusively for everyone, while our underground haunt dial8 is for everyone else.

@thirteen_ldn
@chateaudenmark

OUR POKE BOWLS

Served weekdays 12 p m to 3 p m

CRISPY PRAWN KATSU 16

Prawn katsu, cucumber, mango, red radish, pickled onion, spring onion on sushi rice with sweet soy sauce.

SPICY SALMON 18

Salmon, orange, avocado, red radish, pickled onion, crispy onion on sushi rice with sriracha & poke sauce.

CRISPY CHICKEN KATSU 15

Chicken katsu, avocado, orange, red radish, pickled onion, spring onion on sushi rice with poke sauce & sweet soy sauce.

SPICY TUNA 15

Bluefin tuna, cucumber, mango, red radish, pickled onion, crispy onion on sushi rice with sriracha & poke sauce.

TAMAGO (v) 13

Japanese omelette, cucumber, mango, red radish, pickled onion on sushi rice with poke sauce.

A 13.5% service charge will be applied to all food and beverage pricing.

If you have a food allergy or intolerance, please inform your server upon placing your order.

LE SPECIALE

THIRTEEN'S BLACK COD 36

Black cod marinated in sweet miso served with
carrots & radish.

CHICKEN KARAAGE 17

Chicken karaage spicy mayo & lemon.

PRAWN SALAD 10

Prawn, smoked salmon, pickled onion, cucumber, cream cheese,
Japanese mayo served on spinach & crushed crackers.

PRAWN CEVICHE 8.5

Prawn, pickled onion, red pepper, cucumber with citrus sauce
& crispy rice cracker.

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CHEF'S TACOS

4 pieces

THE FIERY BILTONG 17

Biltong, spring onion, red onion, chilli, ginger & spicy mayo.

SNOW CRAB 19

Snow crab, red pepper, yellow paper, carrot
with kimchi mayo, lime mayo & mint cress.

SMOKED DUCK 17

Smoked duck, spring onion, cucumber, red chilli, pomegranate
with Yakiniku sauce & coriander cress.

SPICY SALMON 14

Salmon, mango, red onion, red chilli with sriracha, spicy mayo & coriander cress.

SPICY TUNA 14

Bluefin tuna, spring onion, pineapple, red chilli, kizami wasabi with sriracha,
spicy mayo & coriander cress.

VEGETARIAN (v) 8

Tamago, spring onion, cucumber, red radish & orange.

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MAKI

6 pieces

CUCUMBER 5

AVOCADO 5.5

SALMON 7

PRAWN 8

TUNA 8.5

NIGIRI

3 pieces

PRAWN 8

SALMON 8

TUNA 11

SASHIMI

3 pieces

SALMON 7.5

TUNA 11

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APPETISERS

OLIVES 4.5

SIRACHA GREEN PEAS 4.5

WASABI GREEN PEAS 4.5

SALTED EDAMAME 6

SPICY EDAMAME 6

VEGETARIAN GYOZA (v) 4 pieces 6.5

CHICKEN GYOZA 4 pieces 7.5

DUCK GYOZA 4 pieces 7.5

& SOMETHING SWEET

DORAYAKI 6

Japanese pancakes – a choice of one flavour Custard, Chocolate or Strawberry.

MOCHI 7

Japanese ice cream – a choice of two flavours
Chocolate & Hazelnut, Mango & Passion fruit, Lychee or Yuzu.

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CLASSIC ROLLS

8 pieces

CALIFORNIA 18

Snow crab, avocado with kimchi mayo, mint cress & tobiko.

PRAWN TEMPURA 18.5

Prawn tempura, avocado with Japanese mayo, mint cress & tobiko.

SPICY TUNA 17

Bluefin tuna, cucumber, spring onion, takuan with spicy mayo, sriracha & coriander cress.

SALMON AVOCADO 15

Salmon, avocado with lime mayo & red amaranth.

CRISPY CHICKEN 15

Chicken katsu, cucumber with sweet chilli, sweet soy sauce & crispy onion.

SALMON TERIYAKI 15

Pan-fried salmon, cucumber, spring onion with teriyaki sauce & coriander cress.

VEGAN (vg/v) 13

Cucumber, carrot, avocado, mango, red radish with vegan mayo & pomegranate.

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SIGNATURE ROLLS

8 pieces

FIRE BREATHER 21

Bluefin tuna, snow crab, prawn katsu, avocado with Japanese mayo, sriracha & unagi sauce.

RAINBOW 20

Snow crab, salmon, bluefin tuna, shrimp, avocado, cucumber with lime mayo & unagi sauce.

SMOKED DUCK 19

Smoked duck, avocado with unagi sauce, Japanese mayo, crispy onion & coriander cress.

OCEAN CRUNCH 18

Prawn katsu, surimi, avocado with sriracha, sweet soy sauce & crispy onion.

THIRTEEN'S SIGNATURE 18

Shrimp, snow crab, salmon, cucumber with spicy mayo, lime mayo, unagi sauce, red chilli & tobiko.

CATERPILLAR 17

Prawn katsu, takuan, avocado, cucumber with lime mayo, sweet soy sauce, crispy onion & tobiko.

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SIGNATURE COCKTAILS

LADY STARDUST 16.5

42Below Vodka, Aperol, Cointreau, passion fruit purée, lychee syrup,
topped with Prosecco.

MORNING FURY 16

Chilli-infused El Rayo Plata Tequila, Aperol, apricot liqueur,
orange bitters, fresh lime juice.

ROCKSTAR'S PARADISE 15

El Rayo Plata Tequila, Aperol, mango & chilli syrup made in-house,
fresh lime juice.

ZIGGY'S BENEDICTION 15

Seven Tails XO Brandy, Italicus Rosolio di Bergamotto, Yellow
Chartreuse, dry vermouth.

CRAVING FOR SUN 14.5

Bombay Sapphire Gin, melon liqueur, Luxardo Limoncello, Sambuca,
Double Dutch Cucumber & Watermelon Soda.

ROCKNROLLER 14

Bacardi Reserva Ocho Rum, Amaretto Disaronno, pineapple juice,
Angostura Bitters, fresh lime juice with Double Dutch Ginger Beer.

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SIGNATURE COCKTAILS

VAPOUR TRAIL 17

Strawberry & Lemongrass Grey Goose Vodka, St-Germain Elderflower Liqueur, Galliano L'Autentico, almond syrup with fresh lemon juice.

GUILTY PLEASURE 16

Rosaluna Mezcal, chilli-infused El Rayo Plata Tequila, clarified pineapple juice, Supasawa & cucumber syrup.

SOHO 15

Four Roses Original Bourbon, Martini Rubino Vermouth, peach liqueur, Luxardo Maraschino Cherry Liqueur, Peychaud's Bitters.

GOTHIC FIRE 15

Amaretto Disaronno, Campari, passion fruit purée, orange zest with cranberry bitters.

HELLO LOLA 14

Bacardi Carta Blanca Rum, Amaro Lucano, coconut syrup, fresh mint, fresh lime juice, Double Dutch Double Lemon.

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SIGNATURE COCKTAILS

ORCHARD STORM 16

Wolfie's Scotch Whisky, St-Germain Elderflower Liqueur, fresh lime juice, pear purée, vanilla syrup, orange bitters, Ms Better's Bitters Foamer.

NOBLE GRACE 15

Hennessey VS, apricot liqueur, fresh lemon juice, vanilla syrup, finished with a fine mist of violet liqueur.

STRAWBERRY LEMON DROP 14

Tito's Vodka, Limoncello, fresh lemon juice & strawberry syrup.

ISLAND VICE 14

DropWorks Spice Drop Rum, Campari, Taylor's Velvet Falernum, pineapple juice, fresh lime juice & almond syrup.

HOLIDAY BELLINI 14

Passion fruit purée, lychee syrup, topped with Prosecco.

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OUR TWISTS & CLASSICS

MARGARITA 15

El Rayo Plata Tequila, Cointreau, fresh lime juice.

KIWI JALAPEÑO MARGARITA 16

Patrón Silver Tequila, Cointreau, kiwi purée, jalapeño, fresh lime juice.

PALOMA 17

Patrón Silver Tequila, St-Germain Elderflower Liqueur, fresh lime juice,
Double Dutch Pink Grapefruit Soda.

ESPRESSO MARTINI 14

42Below Vodka, Borghetti Espresso liqueur, shot of espresso.

COSMOPOLITAN 14

42Below Vodka, Cointreau, cranberry juice, fresh lime juice.

PISCO SOUR 14

ABA Pisco, pear liqueur with fresh lemon juice.

OLD FASHIONED 14

Four Roses Original Bourbon, Demerara sugar, Angostura Bitters.

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OUR TWISTS & CLASSICS

MR. FIERCE'S MICHELADA 16

Tomato juice, bloody Mary spice mix made in-house, fresh lime juice, olive bitters. topped with Meantime Greenwich Lager.

THE OTHER NEGRONI 16

Salcombe Gin, Suze Liqueur De Gentian & Lillet Blanc.

LIMONCELLO SPRITZ 16

Crystal Head Vodka, Luxardo Limoncello, Lillet Rosé, Double Dutch Soda Water topped with Prosecco.

CUCUMBER WATERMELON SPRITZ 16

Garden Swift Gin, St-Germain Elderflower Liqueur, Double Dutch Cucumber Watermelon Soda topped with Prosecco.

THIRTEEN'S NEGRONI 15

Bombay Sapphire Gin, Martini Rubino Vermouth and the rest is classified, we could tell you but then we'd have to...

APEROL SPRITZ 13

Aperol, Prosecco, Double Dutch Soda Water.

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ALCOHOL FREE

Cocktails, beer, wine & spirits

MOUNTAIN NEGRONI 8.5

Everleaf Mountain, Everleaf Forest, Monin Orange Spritz syrup.

OUT OF OFFICE 8.5

Passion fruit purée, coconut syrup, guava juice, fresh lime juice, Double Dutch Indian Tonic Water.

PINEAPPLE & GINGER MOJITO 8.5

Pineapple juice, fresh lemon juice, almond syrup, fresh mint, Double Dutch Ginger Beer.

THE VIRGIN PALOMA 8.5

Grapefruit juice, agave syrup, fresh lime juice & Double Dutch Pink Grapefruit Soda.

LUCKY SAINT 0.5% vol 7

BOLLE BLANC DE BLANC HALF BOTTLE 0.5% vol 35

TANQUERAY 0% vol 8

EVERLEAF MOUNTAIN 0% vol 10

EVERLEAF FOREST 0% vol 10

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CHAMPAGNE

VEUVE CLICQUOT, YELLOW LABEL NV 23/115

12% vol

LA GRANDE DAME 2012 220

12.5% vol

LA GRANDE DAME ROSE 425

12.5% vol

RUINART BLANC DE BLANC NV 190

12.5% vol

RUINART ROSE NV 200

12.5% vol

DOM PERIGNON 2015 VINTAGE 520

12.5% vol

KRUG GRAND CUVEE, EDITION 169 BRUT, NV 350

12.5% vol

PROSECCO AMORE DELLA VITA EXTRA DRY 10/50

12.5% vol

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WHITE

MARSANNE & VERMENTINO,

JOIE DE VIGNE 10/ 35

France 2024 13% vol

MORANDE PIONERO

SAUVIGNON BLANC RESERVA 12/ 38

Chile 2025 13% vol

PINOT GRIGIO, CASTEL FIRMIAN 11/ 42

Mezzacorona, Italy 2024 12.5% vol

DEL DURLO LE BATTISTELLE

SOAVE CLASSICO ROCCOLO 19/ 65

Veneto, Italy 2020 12.5% vol

ALBARINO, SERRA DA ESTRELA 14/ 48

Spain 2024 13% vol

CHABLIS, JEAN-MARC BROCARD 69

Burgundy, France 2024 12.5% vol

SCHOENHEITZ RIESLING, LINSENBERG 65

Alsace, France 2018 13.5% vol

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RED

PINOT NOIR RESERVA, MORANDE PIONERO 10/ 38

Chile 2023 13.% vol

PODERE MONTEPULCIANO D'ABRUZZO,
UMANI RONCHI 11/ 42

Abruzzo, Italy 2024 13% vol

COTES DU RHONE, FERRATON PERE & FILS
SAMORENS 12.5/ 46

Rhône, France 2024 13.5% vol

PINOT NOIR, MT HOLDSWORTH 55

Wairarapa, New Zealand 2020 12.5% vol

NEBBIOLO, THE HAIRY ARM 60

Heathcote, Australia 2017 14.7% vol

CABERNET FRANC, DAMASCENE VINEYARD 80

Stellenbosch, South Africa 2020 13.5% vol

CABERNET SAUVIGNON,
SILVERADO VINEYARDS 99

Napa Valley, USA 2018 13.5% vol

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ROSE

PINOT GRIGIO ROSE, TERRE DEL NOCE 10/ 37

Italy 2025 12% vol

RIOJA ROSE, CONDE VALDEMAR 16/ 47

Spain 2023 13% vol

CHATEAU LA COSTE, LADY A 58

Portes de Méditerranée, France 2024 12.5% vol

COTES DE PROVENCE, ROCK ANGEL 87

Provence-Alpes-Côte d'Azur, France 2024 13.5% vol

BEER & CIDER

NOAM LAGER 5.2% vol 9

MEANTIME GREENWICH LAGER 4.5% vol 7.5

MEANTIME PRIME PALE 4.3% vol 7.5

MEANTIME ANYTIME IPA 4.7% vol 7.5

LUCKY SAINT 0.5% vol 7

SXOLLIE CIDER 4.5% vol 8

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GIN

BOMBAY SAPPHIRE 40% vol 11
BOMBAY BRAMBLE 40% vol 11
BOMBAY SAPPHIRE PREMIER CRU 47% vol 13.5
BROCKMANS 40% vol 12
BROCKMANS AGAVE CUT 41.25% vol 14
COPPERHEAD 40% vol 14
FOUR PILLARS RARE 41.8% vol 12.5
GARDEN SHED 45% vol 13
GARDEN SWIFT 47% vol 15
GIN D'AZUR 43% vol 14.5
HENDRICKS 41.4% vol 12
KI NO BI KYOTO DRY GIN 45.7% vol 16
MERMAID 42% vol 14.5
MERMAID PINK 47% vol 13.5
OYSTER ADRIATIC GIN 42.5% vol 15.5
PLAYWRIGHT 26% vol 12
PLYMOUTH SLOE 26% vol 12.5
PLYMOUTH ORIGINAL 41.2% vol 13
PROCERA BLUE DOT 43% vol 27
ROKU 43% vol 13
SALCOMBE STAR POINT 44% vol 14.5
THEODORE PICTISH 43% vol 15

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WHISKY

SCOTLAND

JOHNNIE WALKER BLACK 40% vol 13
WOLFIE'S BLENDED SCOTCH 40% vol 14

LOWLANDS

BLADNOCH VINAYA 46.7% vol 16
BLADNOCH 11y o 46.7% vol 18
BLADNOCH 14y o 46.7% vol 26

HIGHLANDS

ABERFELDY 12y o 40% vol 16
ARBIKIE 1794 HIGHLAND RYE 48% vol 37
GLENMORANGIE 12y o 43% vol 14

SPEYSIDE

SAMAROLI SPEYSIDE 46% vol 16
SAMAROLI MACDUFF 97 GREEN 46% vol 108

ISLAY

BRUICHLADDICH 'THE CLASSIC LADDIE' 50% vol 15
BRUICHLADDICH ISLAY BARLEY 2013 50% vol 21
SAMAROLI ISLAY 46% vol 17
SAMAROLI CAOL ILA 2009 46% vol 64

ENGLISH

FIELDEN RYE WHISKY 48% vol 17

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WHISKY

ISLANDS (SKYE)

TALISKER 10 y o 45.8% vol 15

IRELAND

BUSHMILLS 10 y o SINGLE MALT 40% vol 15

GREEN SPOT SINGLE POT 40% vol 16

METHOD AND MADNESS SINGLE GRAIN 46% vol 13.5

USA

ANGELS ENVY BOURBON PORT-FINISH 43.3% vol 21

FOUR ROSES BOURBON 40% vol 11

FOUR ROSES SMALL BATCH 45% vol 13

JACK DANIELS 40% vol 12

RITTENHOUSE RYE 50% vol 13.5

WESTLAND AMERICAN OAK SINGLE MALT 46% vol 14

WOODFORD RESERVE BOURBON 45.2% vol 15.5

JAPAN

FUJI BLENDED 43% vol 18

NIKKA FROM THE BARREL 51.4% vol 15

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VODKA

42 BELOW 40% vol 11
BELVEDERE 40% vol 13
CRYSTAL HEAD 40% vol 14
DINGLE POT STILL IRISH VODKA 40% vol 11
GREY GOOSE 40% vol 14
GREY GOOSE STRAWBERRY & LEMON 30% vol 15
GREY GOOSE ALTIUS 40% VOL 32
HAKU 40% vol 12
MEILI 40% vol 11.5
TITO'S HANDMADE 40% vol 11.5
WILD KNIGHT 40% vol 12

COGNAC/ ARMAGNAC

BARON DE SIGOGNAC 20 y o 40% vol 29
HENNESSY VS 40% vol 11
HENNESSY XO 40% vol 50
HENNESSY PARADIS 40% vol 150
MARTELL BLUE SWIFT 40% vol 16.5
MARTELL CORDON BLEU 40% vol 36
SEVEN TAILS XO 41.8% vol 15

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RUM

BACARDI CARTA BLANCA 37.5% vol 11
BACARDI RESERVA OCHO 8yo 40% vol 12
CACHACA SAGATIBA 38% vol 11
DON PAPA SINGLE ISLAND 40% vol 12.5
DROP WORKS CLEAR DROP 40% vol 12
DROP WORKS SPICE DROP 40% vol 12
DUPPY SHARE SPICED 37.5% vol 11.5
EQUIANO 43% vol 20
FOURSQUARE SPICED 37.5% vol 13
GOSLINGS BLACK SEAL 40% vol 12
PLANTERAY PINEAPPLE 41.2% vol 14
PLANTATION XO 20yo 40% vol 19
RON ZACAPA CENTENARIO 40% vol 35
SAMAROLI SPQR 45% vol 18
SAMAROLI JAMAICA RHAPSODY 45% vol 27
SAMAROLI SAMBA 45% vol 31
SAMAROLI TRINIDAD CARNIVAL 45% vol 70
SANTA TERESA 1796 40% vol 19
SPIRITED UNION SPICED 38% vol 11.5
WRAY & NEPHEW 63% vol 13

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TEQUILA

EL RAYO PLATA 40% vol 11.5
EL RAYO REPOSADO 40% vol 12
CASA NOBLE REPOSADO 40% vol 26
CELOSA ROSE 40% vol 42
CLASE AZUL REPOSADO 40% vol 50
MIJENTA ANEJO 40% vol 18
MIJENTA CRISTALINO 40% vol 26.5
PATRON SILVER 40% vol 16
PATRON REPOSADO 40% vol 18
PATRON ANEJO 40% vol 19
PATRON EL ALTO 40% vol 56
PATRON PLATINUM 40% vol 72
TEREMANA BLANCO 40% vol 12
TEREMANA ANEJO 40% vol 16
1800 CRISTALINO 40% vol 18
1942 DON JULIO 38% vol 54

MEZCAL

CASAMIGOS MEZCAL 40% vol 22
ILEGAL JOVEN 42% vol 17
ROSALUNA MEZCAL 42% vol 13
VERDE MOMENTO 42% vol 15
ZACAL MANSO SAHUAYO - ENSAMBLE 45% vol 25

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AND ANOTHER THING...

If you're curious about what's downstairs behind the curtain, then this is the page for you. Expressly for those in the know, dial8 brings not only privacy and but discretion too.

Ideal for gatherings, musings and other affairs, it's the private room you always wished for, only steps away.

Ask the team or contact us
events@thirteenldn.com

EDDIE
ATE
DYNAMITE
GOOD
BYE
EDDIE

@thirteen_ldn
@chateaudenmark

Wines and Vintages are subject to change, Spirits and liqueurs are served at 50ml (25ml available upon request). Fortified wines are served at 75ml, Wines by the glass are served at 175ml (125ml available upon request). Champagne by the glass is served at 125ml.