

# PRE-PROHIBITION

## 1884: TURF CLUB 15.75

plymouth navy strength, dry vermouth,  
maraschino liqueur, absinthe, orange bitters

*Taking its name from the famous New York City gentleman's club, the Turf Club was perhaps the first cocktail to combine gin with vermouth, predating the Martini. First codified in George Winter's 1884 guide: 'How to Mix Drinks-Bar Keeper's Handbook', the Turf Club is a considered alternative for the Martini drinker.*



## 1898: WARD 8 14.75

bulleit rye, orange & lemon juice, grenadine, sugar

*Created in 1898 in Boston, Massachusetts, the Ward 8 cocktail has its roots in the vibrant political and social scene of 19th-century Boston. Legend has it that this classic drink was born at the historic Locke-Ober restaurant to celebrate a man named Martin Lomasney's election to the state legislature, with the city's Ward 8 district playing a crucial role in securing the win.*



## 1901: BRONX 14.75

tanqueray gin, sweet & dry vermouths,  
blood orange juice

*A refreshing, dynamic gin-based serve embodying New York's vibrant cocktail culture, the Bronx was created by Johnnie Solon at New York's legendary Waldorf Astoria hotel around 1906 and named after the Bronx Zoo – it was also allegedly the first to use fresh fruit juice.*



## 1902: BOBBY BURNS 15.50

johnnie walker gold label, sweet vermouth,  
benedictine, cacao nibs, lemon zest

*Originally known as the Baby Burns and later as the Robert Burns, the first appearance of the Bobby Burns was in 'Recipes for Mixed Drinks' in 1917. One of the few great Scotch whisky cocktails, this is a great alternative for a Manhattan drinker. We further elevate the drink with well-aged Johnnie Walker Gold and the addition of cacao nibs for a bitter-sweet finish.*

A full range of classic cocktails are available on request

# PROHIBITION

## 1921: BETWEEN THE SHEETS 14.75

light rum blend, hennessy vsop, triple sec,  
lemon juice, sugar

*The origin of the cocktail is usually credited to Harry MacElhone at Harry's New York Bar in Paris in the 1930s as a derivative of the sidecar. However, competing theories exist that claim the cocktail was created at The Berkeley in approximately 1921.*



## 1930: HOTEL NACIONAL 13.75

light rum blend, apricot brandy,  
pineapple juice, lime juice, sugar

*Taking the namesake of The Hotel Nacional Du Cuba in Havana, which opened its doors during the depths of American Prohibition, this cocktail was popularised in pre-revolution Cuba and has seen a recent resurgence amongst cocktail aficionados. A fruity take on the classic Daiquiri, The Hotel Nacional offers tropical flavours with a dry finish.*



## 1930: CORPSE REVIVER NO. 1 16.00

sassy fine calvados, cocchi barolo chinato,  
plum sake

*Dating back to the 1870s, Corpse Revivers were often prescribed as a hangover cure. The No.1 is another classic recipe from Harry Craddock at The Savoy's American Bar, which he suggests should "be taken before 11 a.m., or whenever steam and energy are needed".*



## 1930: AIRMAIL 16.00

havana club 7yr rum, champagne, lime juice, honey

*Regular Airmail service began in Cuba in 1930, and that same year Bacardi rum featured the Airmail cocktail in a promotional pamphlet, complete with an actual postal stamp as a garnish!*

# POST PROHIBITION

## 1937: 20TH CENTURY 15.00

genever, lemon juice, lillet blanc,  
crème de cacao

*Created by British bartender C.A. Tuck in 1937, this refined serve was inspired by the luxurious 20th Century Limited train that ran between New York and Chicago. Combining gin, lillet blanc, crème de cacao, and lemon juice, it captured the blend of elegance and modernity associated with the iconic train journey, making it a symbol of art deco sophistication.*



## 1941: MOSCOW MULE 15.00

ketel one vodka, spiced orange cordial,  
lime juice, ginger beer, bitters

*Created in 1941 on Sunset Boulevard at the Cock N' Bull by bartender Wes Price, in an era where gin and whisky proved more popular with Americans, the Moscow Mule was made with the intention of using up stagnant stock of Smirnoff vodka and ginger beer. Later, the iconic copper mug was introduced by Sophie Berezinski – a Russian who immigrated to America and whose father owned the Moscow Copper Co. – as a suggestion to help keep the drink colder for longer.*



## 1948: ARMY & NAVY 13.75

no.3 gin, lime juice, orgeat, campari

*First published in David Embury's 1948 book 'The Fine Art of Mixing Drinks', the Army & Navy cocktail most likely originated at the Washington D.C. club bearing its name. A classic gin daisy that is made richer with the addition of orgeat, an almond and orange blossom flavoured syrup. In our version we swap out the bitterness from Angostura and replace it with a dash of Campari for colour and bitter citrus notes.*



## 1951: DIAMONDBACK 15.50

high west double rye, calvados, sweet vermouth,  
yellow chartreuse, orange bitters

*Adapted from Ted Saucier's 1951 "Bottoms Up" book, in which the author calls for two parts rye whiskey, one part applejack, and one part yellow Chartreuse, the Diamondback Lounge Cocktail—properly named—was the signature drink at the Diamondback Lounge bar within the Lord Baltimore Hotel. This historic 22-story hotel, which opened in 1928, still graces the skyline of Baltimore, Maryland to this day.*

**A full range of classic cocktails are available on request**

## LOW ABV COCKTAILS

### **SHERRY COBBLER** 11.50

oloroso sherry, champagne & pear syrup,  
coconut water

### **ADONIS** 11.50

dry vermouth, cocchi di torino sweet vermouth,  
coffee infused dry sherry

### **BLOSSOM SPRITZ** 11.50

amaro montenegro, everleaf mountain,  
falernum, tonic

## NON ALCOHOLIC COCKTAILS

### **PRINTEMPS MARTINI** 10.00

tanqueray 0%, everleaf marine, elderflower cordial

### **GARIBALDI** 10.00

lyre's aperitif, grapefruit & orange juice,  
passion fruit syrup

### **DRY FRENCH MARTINI** 10.00

everleaf mountain, pineapple juice,  
sour raspberry, lemon juice



## SNACKS



**Amandes Rôties** 3.95 **Olives Zédel** 3.95

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**Frites with Sea Salt (v)**

**Smoked Salmon Blinis**

**Fried Chicken**

**Cheese 'Gougères' (v)**

**Mini Prawn Cocktail**

**Crispy Belly of Pork**

**Lyonnaise Herb Cheese Dip (v)**

**Chocolate, Coffee & Brandy Gugelhupf**

**Hazelnut Truffles**

**6.95 each - 3 for 18.50 - 5 for 29.75**



Scan to view a menu with calories.  
Adults need around 2,000 kcal a day.

The Wolsley Hospitality Group

The Wolsley, The Wolsley City, The Delaunay, Soutine, Colbert, Fischer's, Bellanger, Manzi's  
[www.thewolsleyhospitalitygroup.com](http://www.thewolsleyhospitalitygroup.com)



# WINES



## CHAMPAGNES ET VINS PETILLANTS

	GLASS 125ml	BOTTLE
Pommery Brut Royal NV . . . . .	14.75	80.00
Limney Estate 2019, Davenport Vineyards, East Sussex	15.00	82.50
Ayala Rosé Majeur NV . . . . .	16.00	89.50
Louis Roederer Collection 244 . . . . .	18.25	99.00
Billecart - Salmon Rosé NV . . . . (half bottle)	65.00	120.00
Ruinart Blanc de Blancs NV . . . . .		155.00
Bollinger Grande Année 2014 . . . . .		210.00

## VINS BLANCS

	GLASS 175ml	BOTTLE
Picpoul de Pinet 2023, Château de la Mirande, Languedoc . . . . .	10.50	40.50
Viognier 2023, French Ambush, Languedoc . . . . .	12.00	46.00
Riesling d'Alsace 2022, Cave de Hunawihir, Alsace . . . . .	15.75	60.00
Sancerre 2023, Domaine Dezal, Loire . . . . .	17.00	64.00
Chablis, Domaine Nathalie et Gilles Fèvre, Burgundy, France 2023 . . . . .	17.50	66.00
Pouilly-Fuissé 2022, Domaine des Deux Roches . . . . .		75.00

## VINS ROUGES

	GLASS 175ml	BOTTLE
Corbières 2021, Château la Bastide, Languedoc . . . . .	10.50	40.50
Côtes du Rhône 2020, Domaine Saint Gayan . . . . .	13.00	49.50
Saumur-Champigny 2021, Domaine Fillatreau, Loire . . . . .	13.00	51.00
Bourgogne Pinot Noir 2023, Jean-Claude Boisset . . . . .	17.50	66.00
Château Siaurac 2019, Lalande-de-Pomerol, Bordeaux . . . . .	19.00	75.00
Château Potensac 2019, Cru Bourgeois, Médoc . . . . .		84.00
Gevrey-Chambertin, Les Murots 2021, Domaine du Clos Frantin, Bourgogne . . . . .		120.00

## VINS ROSÉS

	GLASS 175ml	BOTTLE
Rosé de Méditerranée 2023 Domaine de Triennes . . . . .	13.25	51.75
Sancerre Rosé 2023, Domaine A&S Dezat . . . . .	18.00	69.00

All wines contain sulphites and some may contain allergens.  
Please inform your server if you suffer from any allergies  
or special dietary needs.



# APERITIFS



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## PASTIS

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Suze (Aperitif)	. . . . .	. 12.00
Pernod (Pastis)	. . . . .	. 12.00
Ricard (Pastis)	. . . . .	. 12.00
Pernod Absinthe (Absinthe)	. . . . .	. 12.50
30 & 40 Double Jus (Aperitif)	. . . . .	. 12.50

All served in 50ml measures - 25ml measures are available on request.

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## AMARI/BITTER

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Amaro Montenegro	. . . . .	. 12.00
Amer Picon	. . . . .	. 12.00
Averna	. . . . .	. 12.00
Aperol	. . . . .	. 12.00
Campari	. . . . .	. 12.00
Fernet Branca	. . . . .	. 12.00
Cynar	. . . . .	. 12.00

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## AROMATIZED WINE

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Cocchi Americano (Americano)	. . . . .	. 12.00
Cocchi di Torino (Vermouth)	. . . . .	. 12.00
Byrrh Grand Quinquina (Quinquina)	. . . . .	. 12.00
Dubonnet (Quinquina)	. . . . .	. 12.00
Lillet Blanc (Quinquina)	. . . . .	. 12.00
Lillet Rouge (Quinquina)	. . . . .	. 12.00
Lillet Rose (Quinquina)	. . . . .	. 12.00
Antica Formula (Vermouth)	. . . . .	. 12.00
Noilly Prat (Vermouth)	. . . . .	. 12.00
Punt e Mes (Vermouth)	. . . . .	. 12.00

All served in 70ml measures.

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## FORTIFIED WINE

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Fino (Sherry)	. . . . .	. 11.75
Amontillado (Sherry)	. . . . .	. 12.50
Manzanilla (Sherry)	. . . . .	. 12.50
Oloroso Lustau Don Nuno Dry (Sherry)	. . . . .	. 12.50
San Emilio Lustau PX (Sherry)	. . . . .	. 15.25
Taylor's LBV 2018 (Port)	. . . . .	. 14.00

All served in 70ml measures.



# VODKA



Ketel One (Wheat) . . . . .	12.50
Absolut Elyx (Winter Wheat) . . . . .	14.50
Sauvelle (Winter Wheat) . . . . .	14.50
Grey Goose (Wheat) . . . . .	16.00
Fair (Quinoa) . . . . .	13.00
Cîroc (Grape) . . . . .	14.50
Black Cow (Milk) . . . . .	14.50
Chase Vodka (Potato) . . . . .	14.50
Konik's Tail (Spelt, Rye & Early Winter Wheat) . . . . .	15.00
Tito's (Corn) . . . . .	15.00
Belvedere (Rye) . . . . .	16.00
X-Muse (Barley) . . . . .	18.00



# AGAVE

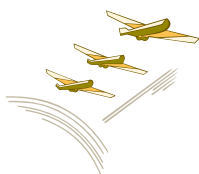


## TEQUILA

Arette Blanco . . . . .	12.50
1800 Reposado . . . . .	13.25
Herradura Plata . . . . .	15.00
Casamigos Blanco . . . . .	17.00
Casamigos Reposado . . . . .	17.00
Fortaleza Blanco . . . . .	17.50
Fortaleza Reposado . . . . .	18.50
Casamigos Añejo . . . . .	22.00
Jose Cuervo Reserva de la Familia . . . . .	22.00
Fortaleza Añejo . . . . .	27.00
Don Julio 1942. . . . .	58.00

## MEZCAL

Del Maguey Vida. . . . .	14.50
Gem & Bolt . . . . .	15.00
Creyente. . . . .	16.75
Casamigos . . . . .	17.75



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# GIN



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## ENGLISH

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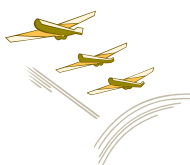
Tanqueray . . . . .	12.50
Thomas Dakin . . . . .	13.00
Beefeater 24 . . . . .	14.25
Silent Pool . . . . .	14.50
Cambridge Dry . . . . .	15.00
Hayman's Old Tom . . . . .	15.00
No 3 . . . . .	15.50
Portobello Road No.171 . . . . .	15.50
Sipsmith . . . . .	15.50
Plymouth. . . . .	15.50
Oxley . . . . .	15.50
Star of Bombay . . . . .	15.75
Plymouth Navy Strength . . . . .	15.75
East Kew Gin . . . . .	16.00
Fishers . . . . .	16.75
Tanqueray No. 10 . . . . .	17.00
Cambridge Truffle . . . . .	22.00

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## REST OF THE WORLD

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Elephant (Germany) . . . . .	12.50
Kyro Napue (Finland) . . . . .	12.50
Bols Genever Original (Netherlands) . . . . .	13.50
Two Drifters Lightly Spiced Rum (England) . . . . .	14.00
The Botanist (Scotland). . . . .	15.00
Copperhead The Alchemist (Belgium) . . . . .	15.50
Aviation (United States). . . . .	15.50
Hendrick's (Scotland) . . . . .	15.75
Pink Pepper (France) . . . . .	16.00
Ki No Bi Kyoto (Japan) . . . . .	16.00
Gin Mare (Spain) . . . . .	16.50
Belle Rive (France) . . . . .	17.00
Junipero (United States) . . . . .	17.50
Monkey 47 (Germany) . . . . .	19.00



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CARIBBEAN

Havana Club 3 yo (Cuba) . . . . .	12.50
Havana Club 7 yo (Cuba) . . . . .	13.50
Havana Selection de Maestros (Cuba) . . . . .	20.00
Ron Santiago de Cuba 11 yr. . . . .	16.00
Discarded Banana Peel Rum (Caribbean) . . . . .	13.00
Fair Extra Old (Belize) . . . . .	15.50
Mount Gay Black Barrel (Barbados). . . . .	14.50
Mount Gay X.O (Barbados) . . . . .	18.00
Matusalem Gran Reserva 15 yo (Dom. Republic) . . . . .	15.00
Wray & Nephew (Jamaica). . . . .	15.00
Appleton Estate Rare Blend 12 yo (Jamaica) . . . . .	18.00
Bacardi Heritage (Puerto Rico). . . . .	18.50

REST OF THE WORLD

Two Drifters Lightly Spiced Rum (England) . . . . .	14.00
Diplomatico Mantuano (Blended). . . . .	16.00
Banks 7 (Blended) . . . . .	16.00
Dictator 20 yo (Colombia) . . . . .	22.00
Ron Zacapa 23 yr Sistema Solera (Guatemala) . . . . .	16.50
Ron Zacapa XO (Guatemala) . . . . .	22.50

CACHAÇA

Yaguara (Brazil) . . . . .	13.75
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Pietra, Corsica . . . . .	6.95
Meteor Pilsner . . . . .	6.95
Meteor Cerise. . . . .	6.95
Thornbridge "Jaipur" IPA. . . . .	6.95
Sassy Cidre Apple . . . . .	6.95
Sassy Cidre 0% (275ml) . . . . .	6.00
Lucky Saint Lager 0.5% . . . . .	6.00

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# WHISKY



## SCOTTISH BLENDED WHISKY

Johnnie Walker Black Label . . . . .	12.50
Chivas Regal Mizunara . . . . .	16.00
Monkey Shoulder . . . . .	16.50
Johnnie Walker Gold Label . . . . .	20.00
Chivas Regal 18 yo . . . . .	20.50
Johnnie Walker Blue Label . . . . .	45.00

## SCOTTISH SINGLE MALT WHISKY

Aberfeldy 12 yo (Highlands) . . . . .	18.50
Clynelish 14 yo (Highlands) . . . . .	16.00
Dalwhinnie 15 yo (Highlands) . . . . .	18.75
Oban 14 yo (Highlands) . . . . .	19.50
Glenmorangie 18 yo (Highlands) . . . . .	22.00
Glenmorangie Signet (Highlands) . . . . .	41.25
Talisker 10 yo (Islands) . . . . .	15.00
Torabhaig 'Allt Gleann' (Islands) . . . . .	16.00
Isle Of Jura Red 18 yo (Islands) . . . . .	26.00
Highland Park 30 yo (Islands) . . . . .	98.00
Laphroaig 10 yo (Islay) . . . . .	13.75
Ardbeg 10 yo (Islay) . . . . .	15.00
Caol Ila 12 yo (Islay) . . . . .	16.00
Bruichladdich Port Charlotte (Islay) . . . . .	16.50
Lagavulin 16 yo (Islay) . . . . .	20.00
Bruichladdich Scottish Barley (Islay) . . . . .	20.00
Bowmore 18 yo (Islay) . . . . .	32.00
Bunnahabhain 18 yo (Islay) . . . . .	38.00
Auchentoshan Three Wood (Lowlands) . . . . .	18.00
Glenkinchie 12 yo (Lowlands) . . . . .	16.50
Singleton 12 yo (Speyside) . . . . .	16.00
Cardhu 12 yo (Speyside) . . . . .	16.00
Craigellachie 13 yo (Speyside) . . . . .	17.00
Macallan 12 yo (Speyside) . . . . .	18.00
Glenfarclas 15 yo (Speyside) . . . . .	20.00
Glenfiddich 15 yo (Speyside) . . . . .	20.00
Balvenie Caribbean Cask (Speyside) . . . . .	21.00
Glenlivet 15 yo French Oak (Speyside) . . . . .	20.75
Glenfiddich 18 yo (Speyside) . . . . .	25.00
Glenlivet 18 yo (Speyside) . . . . .	28.00
Octomore (Islay) . . . . .	29.50
Dalmore King Alexander III (Highlands) . . . . .	49.50

## OTHER WORLD WHISKY

Hatozaki Pure Malt . . . . .	17.00
Nikka From The Barrel . . . . .	19.00
Yamazaki Distiller's Reserve . . . . .	24.00
The Lakes 'Equinox' . . . . .	26.00



# WHISKEY



## BOURBON & RYE WHISKEY

Bulleit Bourbon . . . . .	12.50
Bulleit 10 yo . . . . .	16.50
Buffalo Trace . . . . .	15.50
Woodford Reserve Bourbon . . . . .	14.00
Wild Turkey 101 . . . . .	14.00
Basil Hayden's 8 yo . . . . .	16.50
Eagle Rare 10 yo . . . . .	17.00
Maker's Mark. . . . .	16.00
Four Roses Single Barrel . . . . .	16.50
Stagg Jr. . . . .	22.00
Blanton's Bourbon . . . . .	18.50
Elijah Craig Small Batch . . . . .	18.50
Few Bourbon . . . . .	20.00
Woodford Reserve Double Oak . . . . .	20.00
Jack Daniel's Single Barrel . . . . .	22.00
Bulleit Rye. . . . .	13.50
High West Double Rye . . . . .	17.00
Woodford Reserve Rye . . . . .	18.00
Sazerac Rye . . . . .	18.50
Jack Daniel's Single Barrel Rye. . . . .	22.00
Whistle Pig Rye . . . . .	27.00

## IRISH WHISKEY

Jameson Black Barrel . . . . .	12.50
Bushmills Black Bush. . . . .	15.50
Red Breast 12 yo . . . . .	18.50
Green Spot . . . . .	18.75
Middleton Very Rare 2022 . . . . .	32.00

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# BRANDY



## COGNAC

Hennessy V.S.O.P. . . . .	15.00
Hine Rare V.S.O.P. . . . .	15.00
Hennessy X.O . . . . .	32.00
Rémy Martin X.O . . . . .	38.50
Delamain Pale & Dry X.O . . . . .	40.00
Hennessy Paradis . . . . .	190.00
Rémy Martin Louis XIII . . . . .	230.00

## ARMAGNAC

Baron de Sigognac V.S.O.P . . . . .	15.50
Baron de Sigognac 20 yo . . . . .	23.00

## CALVADOS

Sassy Fine . . . . .	14.00
Camut 6 yo . . . . .	21.00
Château de Breuil 15 yo . . . . .	22.00

## PISCO

Barsol Primera Quebranta . . . . .	15.00
La Diablada . . . . .	13.50

## OTHER FINDS

Akashi-Tai Umeshu (Plum Sake) . . . . .	13.00
Loukatos Mastiha (Mastiha) . . . . .	13.00
Ceylon Arrack (Arrack) . . . . .	13.00



# LIQUEURS



Pimm's No.1 . . . . .	12.00
Baileys . . . . .	12.50
Amaretto Saliza . . . . .	12.50
Chambord . . . . .	12.50
Cherry Heering . . . . .	12.50
Dom Benedictine . . . . .	12.50
Drambuie . . . . .	12.50
Galliano L'Autentico . . . . .	12.50
Grand Marnier . . . . .	12.50
Italicus . . . . .	12.50
Tosolini Limoncello . . . . .	12.50
Tosolini Sambuca . . . . .	12.50
Mandarine Napoléon . . . . .	12.50
Mentendorff Kummel . . . . .	12.50
Fair Coffee . . . . .	12.50
St. Germain. . . . .	12.50
Yellow Chartreuse . . . . .	12.50
Green Chartreuse . . . . .	16.00
V.E.P. Green Chartreuse . . . . .	35.50

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