

# PRE-PROHIBITION

## 1884: TURF CLUB 12.25

plymouth navy strength gin, 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.*



## 1900: WHISKY MAC 14.25

oban 14 scotch whisky, amontillado sherry  
ginger, maple syrup

*Named after Colonel Hector "Fighting Mac" MacDonald, a Scotsman serving during the British Raj in India, the Whisky Mac traditionally blends Scotch Whisky with Stone's ginger wine. Our version has been updated with a house-blended ginger and maple syrup for a rounder finish.*



## 1916: CHRYSANTHEMUM 10.00

Dry vermouth, benedictine  
absinthe

*Invented by the prolific, if underappreciated, New York bartender Hugo Ensslin in his 1916 book 'Recipes for Mixed Drinks', the low-proof Chrysanthemum was later popularised by Harry Craddock in his famous 'Savoy Cocktail Book', where he notes its popularity in the American Bar on board the SS Europa cruise liner.*



## 1916: AVIATION 12.25

tanqueray gin, crème de violette  
maraschino liqueur, lemon juice

*Another Hugo Ensslin invented cocktail - this time from his time running the bar at the Hotel Wallick in New York. The addition of crème de violette gives this drink its distinctive pale sky-hued colouring. In recent years, the Aviation has seen a contemporary resurgence, and is not too dissimilar to a gin sour.*



Please inform your server if you suffer from any allergies or special dietary needs.  
All served in 50ml measures - 25ml measures are available on request.  
A discretionary 15% Service Charge will be added to your bill.

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

# PROHIBITION

## 1920: BLOODY MARY 10.00

ketel one vodka, tomato juice  
lemon juice, pickles, spices

*Created during the 1920s at the world-famous Harry's New York Bar in Paris by bartender Fernand "Pete" Petiot, the Bloody Mary is one of the first classics with vodka as its base – a spirit introduced to Parisians by Russian exiles fleeing the revolution.*

## 1928: MARY PICKFORD 12.25

havana seleccion de maestros  
maraschino liqueur, pineapple juice, grenadine

*Named after the famous silent film star, the Mary Pickford first appears in Basil Woon's 1928 book 'When it's Cocktail Time in Cuba'. One of the first classic rum cocktails hailing from pre-revolution Cuba, it was a favourite amongst Americans escaping Prohibition for the glamour of Havana.*

## 1930: CORPSE REVIVER NO. 1 14.25

sassy 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 12.25

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!*

## 1930: WHITE LADY 12.25

sipsmith gin, cointreau  
egg white, lemon juice

*Immortalised in Harry Craddock's 'Savoy Cocktail Book' in 1930, although it is often said Harry McElhone (of Harry's New York Bar in Paris fame) invented this classic gin cocktail years previously at Ciro's Club in London. The White Lady is something of a cousin to the classic sidecar.*

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# POST PROHIBITION

## 1934: COSMOPOLITAN 12.25

genever, lemon juice, triple sec  
sour raspberry, orange bitters

*The original Cosmopolitan recipe dates back to 1934 and calls for juniper-rich Dutch genever instead of vodka, and raspberry rather than cranberry. Immortalised in Charles Christopher Mueller's 'Pioneers of Mixing at Elite Bars', it is reminiscent of a Clover Club.*



## 1937: BRANDY ALEXANDER 10.00

martell vsop cognac, crème de cacao  
double cream, spices

*"Smooth as cream, delicate as dew, and easily prepared is the Alexander" is how author Stanley Clisby Arthur described the Brandy Alexander in his 1937 book 'Famous New Orleans Drinks and How to Mix 'em'. A timeless after-dinner cocktail.*



## 1939: REMEMBER THE MAINE 12.25

high west double rye whiskey, sweet vermouth  
absinthe, cherry heering

*Named for the press slogan which helped provoke the 1898 Spanish-American War, Remember the Maine is immortalised in Charles H. Baker Jr.'s 1939 book 'The Gentleman's Companion'. A great alternative for a Manhattan or Vieux Carré drinker.*



## 1953: VESPER MARTINI 14.25

tanqueray 10 gin, belvedere vodka  
lillet blanc

*Perhaps the most famous cocktail in literary history, the Vesper Martini was invented by James Bond author Ian Fleming in his 1953 book 'Casino Royale'. Named after the double agent Vesper Lynd, the Vesper Martini is a more flavourful and elegant alternative to the bone dry shaken vodka martini enjoyed by Mr Bond.*



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## LOW ABV COCKTAILS

### **DRINK OF THE MONK** 9.00

yellow chartreuse, kummel, apricot liqueur,  
lemon juice, sassy poire cidre

### **GARIBALDI** 9.00

cynar, orange & grapefruit juices,  
sugar, fever-tree soda water

### **ADONIS** 9.00

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

## NON ALCOHOLIC COCKTAILS

### **NEW YORK SOUR** 8.00

acorn aromatic aperitif, fresh lemon,  
egg white, sugar

### **COLD TODDY** 8.00

seedlip grove 42, acorn dry aperitif,  
elderflower cordial, sassy 0% cidre

### **PAUL COLLINS** 8.00

everleaf aperitif, basil & lime cordial, lime juice,  
fever-tree light tonic water

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