

PRE-PROHIBITION

1884: TURF CLUB 14.25

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.



1902: BOBBY BURNS 14.75

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.



1916: CHRYSANTHEMUM 11.75

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 14.50

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.

A full range of classic cocktails are available on request

PROHIBITION

1922: BLOOD AND SAND 15.00

redbreast 12 yo irish whiskey, cherry heering,
sweet vermouth, orange juice

Named after the 1922 bullfighter movie Blood and Sand, featuring famed silent star Rudolph Valentino, this classic serve gained popularity in the following years. While traditionally made with Scotch whisky, we commit a bit of heresy by using Irish whiskey instead, with the richness and sweet spice of Redbreast 12 year elevating the drink.

1930: HOTEL NACIONAL 11.75

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 15.75

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 14.25

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 14.25

sipsmith gin, triple sec blend, lemon juice
aquafaba, sugar

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 14.25

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 11.75

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 14.25

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.

1941: MOSCOW MULE 14.25

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 12.75

tanqueray gin, lemon 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.

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LOW ABV COCKTAILS

SHERRY COBBLER 10.50

oloroso sherry, champagne & pear syrup,
coconut water

ADONIS 10.50

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

DANSE BANANE 10.50

antica formula sweet vermouth, amontillado sherry,
crème de banane, *aromatic bitters*, absinthe

NON ALCOHOLIC COCKTAILS

LA VIE EN ROSE 9.25

seedlip grove, aecorn dry,
grapefruit & rose petal cordial

FRESH AS A DAISY 9.25

aecorn aromatic, spiced orange cordial, lemon juice

PAUL COLLINS 9.25

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



SNACKS



Amandes Rôties 3.95 **Olives Zédel** 3.95

Frites with Sea Salt

Smoked Salmon Blinis

Fried Chicken

Fried King Prawns

Crispy Belly of Pork

Cheese 'Gougères' (v)

6.50 each - 3 for 18.00 - 5 for 29.50



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



VODKA



Ketel One (Wheat)	11.75
Absolut Elyx (Winter Wheat)	13.75
Sauvella (Winter Wheat)	13.75
Sipsmith (Wheat)	14.25
Grey Goose (Wheat)	15.50
Fair (Quinoa)	12.25
Cîroc (Grape)	14.00
Black Cow (Milk)	14.00
Chase Vodka (Potato)	14.75
Konik's Tail (Spelt, Rye & Early Winter Wheat)	14.75
Tito's (Corn)	14.75
Belvedere (Rye)	15.75



AGAVE

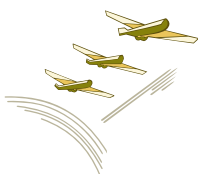


TEQUILA

El Jimador Blanco	11.75
Arette Blanco	12.00
Fortaleza Blanco	17.50
Casamigos Blanco	15.25
Herradura Plata	14.50
Casamigos Reposado	16.75
El Jimador Reposado	12.50
1800 Reposado	12.75
Fortaleza Reposado	18.50
Casamigos Añejo	19.75
Fortaleza Añejo	26.75
Jose Cuervo Reserva de la Familia	21.00
Don Julio 1942	55.25

MEZCAL

Gem & Bolt	14.75
Creyente	16.75
Casamigos	17.50



Please inform your server if you have any allergies or special dietary needs.

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



GIN

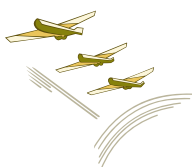


ENGLISH

Tanqueray	11.75
Thomas Dakin	12.00
Sipsmith Sloe	12.75
Beefeater 24	13.75
Cambridge Dry	14.25
Silent Pool	14.25
Hayman's Old Tom	14.75
No 3	14.75
Portobello Road No.171	14.75
Sipsmith	14.75
Plymouth.	14.75
Oxley	14.75
Star of Bombay	15.25
Plymouth Navy Strength	15.25
Tanqueray No. 10	15.75
Fishers	16.75
Cambridge Truffle	21.75

REST OF THE WORLD

Elephant (Germany)	11.75
Copperhead The Alchemist (Belgium)	15.25
Bols Genever Original (Netherlands)	12.25
Kyro Napue (Finland)	11.75
Pink Pepper (France)	15.75
Monkey 47 (Germany)	18.50
The Botanist (Scotland).	13.75
Hendrick's (Scotland)	15.25
Theodore (Scotland)	16.25
Gin Mare (Spain)	16.25
Aviation (United States).	14.75
Junipero (United States)	17.25
Ki No Bi Kyoto (Japan)	15.75



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WHISKEY



BOURBON & RYE WHISKEY

Bulleit Bourbon	11.75
Bulleit 10 yo	14.25
Buffalo Trace	13.50
Woodford Reserve Bourbon	13.50
Wild Turkey 101	13.50
Basil Hayden's 8 yo	14.75
Eagle Rare 10 yo	14.75
Maker's Mark	14.75
Four Roses Single Barrel	15.25
Stagg Jr.	16.75
Elijah Craig 12 yo	16.75
Baker's 7 yo	17.50
Few	18.50
Woodford Reserve Double Oak	18.50
Jack Daniel's Single Barrel	20.25
Bulleit Rye	12.25
High West Double Rye	15.50
Woodford Reserve Rye	16.75
Sazerac Rye	16.75
Jack Daniel's Single Barrel Rye	20.00
Whistle Pig Rye	24.00

IRISH WHISKEY

Jameson Black Barrel	11.75
Roe & Co	13.25
Bushmills Black Bush	13.75
Tyrconell	15.25
Red Breast 12 yo	16.75
Green Spot	16.75
Middleton Very Rare 2016	29.25

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WHISKY



SCOTTISH BLENDED WHISKY

Johnnie Walker Black Label	11.75
Chivas Regal Mizunara	14.50
Monkey Shoulder	14.75
Johnnie Walker Gold Label	17.75
Chivas Regal 18 yo	18.50
Johnnie Walker Blue Label	41.50

SCOTTISH SINGLE MALT WHISKY

Aberfeldy 12 yo (Highlands)	16.75
Dalwhinnie 15 yo (Highlands)	17.25
Oban 14 yo (Highlands)	18.00
Dalmore King Alexander III (Highlands)	45.00
Glenmorangie 18 yo (Highlands)	20.00
Glenmorangie Signet (Highlands)	41.25
Talisker 10 yo (Islands)	13.50
Isle Of Jura Red 18 yo (Islands)	23.50
Highland Park 30 yo (Islands)	89.00
Laphroaig 10 yo (Islay)	12.50
Ardbeg 10 yo (Islay)	14.50
Caol Ila 12 yo (Islay)	14.50
Lagavulin 16 yo (Islay)	18.50
Bruichladdich Scottish Barley (Islay)	18.50
Bowmore 18 yo (Islay)	28.75
Bunnahabhain 18 yo (Islay)	34.25
Auchentoshan Three Wood (Lowlands)	15.75
Glenkinchie 12 yo (Lowlands)	14.75
Singleton 12 yo (Speyside)	14.75
Cardhu 12 yo (Speyside)	14.75
Craigellachie 13 yo (Speyside)	15.75
Macallan 12 yo (Speyside)	16.50
Glenfarclas 15 yo (Speyside)	17.75
Glenfiddich 15 yo (Speyside)	17.75
Balvenie Caribbean Cask (Speyside)	18.75
Glenlivet 15 yo French Oak (Speyside)	18.75
Glenfiddich 18 yo (Speyside)	23.00
Glenlivet 18 yo (Speyside)	25.50
Glen Scotia Victoriana (Campbeltown)	18.50
Octomore (Islay)	28.00

JAPANESE WHISKY

Hatozaki Pure Malt	15.25
Nikka From The Barrel	17.25
Yamazaki Distiller's Reserve	20.75

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 **RUM** 

CARIBBEAN

Mount Gay Eclipse (Barbados)	11.75
Discarded Banana Peel Rum (Caribbean)	12.25
Doorly's 3 yo (Barbados).	12.25
Mount Gay Black Barrel (Barbados).	13.25
Fair Extra Old (Belize)	14.25
Mount Gay X.O (Barbados)	16.75
Havana Club 3 yo (Cuba)	11.75
Havana Club 7 yo (Cuba)	12.50
Havana Selection de Maestros (Cuba)	18.50
Matusalem Gran Reserva 15 yo (Dom. Republic)	13.75
Wray & Nephew (Jamaica)	14.25
Appleton Estate Rare Blend 12 yo (Jamaica)	16.75
Bacardi 8 Anos (Puerto Rico)	15.75
Bacardi Heritage (Puerto Rico).	17.75

REST OF THE WORLD

Gosling Black Seal (Bermuda)	11.75
Kraken Spiced (Blended)	14.75
Diplomatico Mantuano (Blended).	15.00
Banks 7 (Blended)	15.50
Dictator 20 yo (Colombia)	19.75
Ron Zacapa 23 yr Sistema Solera (Guatemala)	15.25
Ron Zacapa XO (Guatemala)	20.25

CACHAÇA

Yaguara (Brazil)	13.75
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 **BIÈRE & CIDRE** 

Pietra, Corsica	6.75
Meteor Pilsner	6.75
Partizan Brewing (Seasonal)	6.75
Thornbridge "Jaipur" IPA	6.75
Sassy Cidre Apple	6.75
Sassy Cidre 0% (275ml)	5.75
Lucky Saint Lager 0.5%	5.75

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BRANDY



COGNAC

Martell V.S.O.P	11.75
Hennessy V.S.O.P	13.25
Hine Rare V.S.O.P	13.25
Hennessy X.O	27.50
Rémy Martin X.O	35.00
Delamain Pale & Dry X.O	39.75
Hennessy Paradis	52.00
Rémy Martin Louis XIII	220.00

ARMAGNAC

Baron de Sigognac V.S.O.P	14.25
Baron de Sigognac 20 yo	20.50

CALVADOS

Sassy Fine	12.75
Camut 6 yo	18.50
Château de Breuil 15 yo	20.00

PISCO

Barsol Primera Quebranta	12.25
La Diablada	14.50

OTHER FINDS

Loukatos Mastiha (Mastiha)	11.75
Ceylon Arrack (Arrack)	12.50



LIQUEURS



Pimm's No.1	11.25
Baileys	11.75
Amaretto Saliza	11.75
Chambord	11.75
Cherry Heering	11.75
Dom Benedictine	11.75
Drambuie	11.75
Galliano L'Autentico	11.75
Grand Marnier	11.75
Italicus	11.75
Tosolini Limoncello	11.75
Tosolini Sambuca	11.75
Mandarine Napoléon	11.75
Mentendorff Kummel	11.75
Mr Black Coffee Liqueur	11.75
St. Germain	11.75
Yellow Chartreuse	11.75
Green Chartreuse	15.25
V.E.P. Green Chartreuse	35.50

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APERITIFS



PASTIS

Suze (Aperitif)	10.00
Pernod (Pastis)	10.00
Ricard (Pastis)	10.00
Janot (Pastis)	11.25
Pernod Absinthe (Absinthe)	12.50
30 & 40 Double Jus (Aperitif)	12.50
La Fée (Absinthe)	14.75

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AMARI/BITTER

Amaro Montenegro	10.00
Amer Picon	10.00
Averna	10.00
Aperol	10.00
Campari	10.00
Fernet Branca	10.00
Cynar	10.00

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AROMATIZED WINE

Cocchi Americano (Americano)	11.25
Cocchi di Torino (Quinquina)	11.25
Byrrh Grand Quinquina (Quinquina)	11.25
Dubonnet (Quinquina)	11.25
Lillet Blanc (Quinquina)	11.25
Lillet Rouge (Quinquina)	11.25
Lillet Rose (Quinquina)	11.25
Antica Formula (Vermouth)	11.25
Noilly Prat (Vermouth)	11.25
Punt e Mes (Vermouth)	11.25
Discarded Cascara (Vermouth)	11.25

All served in 70ml measures.

FORTIFIED WINE

Tio Pepe Fino Sherry (Sherry)	10.75
Amontillado Sherry (Sherry)	11.25
Oloroso Lustau Don Nuno Dry (Sherry)	11.25
San Emilio Lustau Px Sherry (Sherry)	13.75
Taylor's LBV 2016 (Port)	12.75
Ramos Pinto 20 yo (Port)	14.75

All served in 70ml measures.



WINES



CHAMPAGNES ET CREMANTS

	GLASS 125ml	BOTTLE
Pommery Brut Royal NV	13.50	75.00
Furleigh Estate Classic Cuvée 2017	13.50	75.00
Ayala Rosé Majeur NV	14.50 .	82.00
Louis Roederer Collection 243	16.50 .	90.00
Billecart - Salmon Rosé NV (half bottle)	55.00 .	110.00
Ruinart Blanc de Blancs NV		129.00
Bollinger Grande Année 2014		160.00

VINS BLANCS

	GLASS 175ml	BOTTLE
Picpoul de Pinet 2021, Grange des Rocs, Languedoc	9.25 .	34.00
Viognier 2021, Domaine de Cabrials, Languedoc	11.00 .	42.00
Riesling d'Alsace 2021, Cave de Hunawihr, Alsace	14.25 .	55.00
Sancerre 2021, Domaine A&S Dezat, Loire	15.50 .	58.00
Chablis 2020, Domaine Collet	16.00 .	60.00
Meursault 'Les Vieilles Vignes' 2017 Vincent Girardin, Bourgogne		74.00

VINS ROUGES

	GLASS 175ml	BOTTLE
Corbières 2019, Château la Bastide, Languedoc	9.50 .	34.00
Côtes du Rhône 2020, Domaine de L'Espigouette	11.75 .	45.00
Cahors Malbec 2019, Château de Cèdre	12.25 .	47.00
Bourgogne Pinot Noir 2020, Domaine Chanson	16.00 .	58.00
Château Siaurac 2014, Lalande-de-Pomerol, Bordeaux	17.00 .	68.00
Château Potensac 2012, Cru Bourgeois, Médoc		76.00
Gevrey-Chambertin 2019, Domaine René Bouvier, Bourgogne		89.00

VINS ROSÉS

	GLASS 175ml	BOTTLE
Côteaux Varois en Provence Rosé 2021 Domaine de Triennes	12.00 .	47.00
Sancerre Rosé, 2020 Domaine A&S Dezat	16.00 .	60.00

All wines contain sulphites and some may contain allergens.
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or special dietary needs.