

# PRE-PROHIBITION

## 1884: TURF CLUB 14.25

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.*



## 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, orange bitters,  
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 12.75

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 14.95

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!*

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# POST PROHIBITION

## 1934: COSMOPOLITAN 14.50

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.*



## 1939: REMEMBER THE MAINE 14.25

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

*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 14.50

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

sipsmith 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.*

A full range of classic cocktails are available on request

## 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

### **PRINTEMPS MARTINI** 9.25

tanqueray 0%, everleaf marine, elderflower cordial

### **GARIBALDI** 9.25

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

### **DRY FRENCH MARTINI** 9.25

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**

**Smoked Salmon Blinis**

**Fried Chicken**

**Fried King Prawns**

**Crispy Belly of Pork**

**Cheese 'Gougères' (v)**

**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.



# WINES



## CHAMPAGNES ET CREMANTS

	GLASS 125ml	BOTTLE
Pommery Brut Royal NV	13.50	75.00
Furleigh Estate Classic Cuvée 2019	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, Cap Cette, Languedoc . . . . .	9.50 .	36.50
Viognier 2022, French Ambush, Languedoc . . . . .	11.00 .	42.00
Riesling d'Alsace 2021, Cave de Hunawihr, Alsace . . . . .	14.25 .	55.00
Sancerre 2020, Domaine Ortion et Fils, Loire . . . . .	15.50 .	58.00
Chablis 2021, Domaine Jean Defaix, Bourgogne . . . . .	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 .	36.50
Côtes du Rhône 2020, Domaine Saint Jacques . . . . .	11.75 .	45.00
Cahors Malbec 2020, 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 2022 Domaine de Triennes . . . . .	12.00 .	47.00
Sancerre Rosé, 2021 Domaine A&S Dezat . . . . .	16.00 .	60.00

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



# VODKA



Ketel One (Wheat) . . . . .	11.75
Absolut Elyx (Winter Wheat) . . . . .	13.75
Sauvelle (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

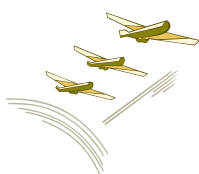


## TEQUILA

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



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# GIN



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## ENGLISH

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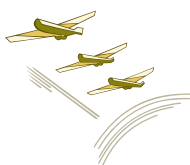
Tanqueray . . . . .	11.75
Thomas Dakin . . . . .	12.00
Sipsmith Sloe . . . . .	12.75
Beefeater 24 . . . . .	13.75
Cambridge Dry . . . . .	14.25
Silent Pool . . . . .	14.25
Hayman's Old Tom . . . . .	14.75
No 3 . . . . .	14.75
Portobello Road No.171 . . . . .	14.75
Sipsmith . . . . .	14.75
Plymouth. . . . .	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

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## REST OF THE WORLD

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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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 **RUM** 

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CARIBBEAN

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Discarded Banana Peel Rum (Caribbean) . . . . .	12.25
Doorly's 3 yo (Barbados). . . . .	12.25
Fair Extra Old (Belize) . . . . .	14.25
Mount Gay Black Barrel (Barbados). . . . .	13.25
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

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REST OF THE WORLD

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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

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CACHAÇA

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

Pietra, Corsica . . . . .	6.95
Meteor Pilsner . . . . .	6.95
Partizan Brewing (Seasonal) . . . . .	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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# BRANDY



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## COGNAC

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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

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## ARMAGNAC

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

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## CALVADOS

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

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## PISCO

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Barsol Primera Quebranta . . . . .	12.25
La Diablada . . . . .	14.50

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## OTHER FINDS

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Akashi-Tai Umeshu (Plum Sake) . . . . .	11.75
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
Mentzendorff 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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# 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 Bourbon . . . . .	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 2022 . . . . .	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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# 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

Fino (Sherry)	.10.75
Amontillado (Sherry)	.11.25
Manzanilla (Sherry)	.11.25
Oloroso Lustau Don Nuno Dry (Sherry)	.11.25
San Emilio Lustau PX (Sherry)	.13.75
Taylor's LBV 2017 (Port)	.12.75
Ramos Pinto 20 yo (Port)	.14.75

All served in 70ml measures.