

PRE-PROHIBITION

1884: TURF CLUB 13.75

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.



1910: EL PRESIDENTE 13.75

havana club selección de maestros rum,
dry vermouth, mandarine napoleon
grenadine, orange bitters

Thought to be named for the Cuban President of the time Mario García Menocal, the El Presidente quickly earned its stripes as a cocktail of choice amongst the Cuban upper classes and American visitors to the island. The recipe first appears in John B. Escalante's Manual del Cantinero in 1915 – we've updated our version for today, replacing the sweeter curaçao with Mandarine Napoleon, offering a more complex finish.



1916: CHRYSANTHEMUM 11.00

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 13.75

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

1920: BLOODY MARY 11.00

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.

1922: BLOOD AND SAND 14.25

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: 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 13.75

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 13.75

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 13.75

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 11.00

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 13.75

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 15.75

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

GARIBALDI 10.00

campari, orange juice

ADONIS 10.00

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

DANSE BANANE 10.00

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

NON ALCOHOLIC COCKTAILS

DRY CLOVER CLUB 8.75

sipsmith freeglider, acorn dry, lemon juice,
sugar, aquafaba

COLD TODDY 8.75

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

PAUL COLLINS 8.75

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



SNACKS



Amandes Rôties 3.75 **Olives Zédel** 3.75

Frites with Sea Salt

Smoked Salmon Blinis

Fried Chicken

Chilli Crab Cakes

Grilled Cheese on Sourdough

6.00 each - 3 for 17.00 - 5 for 26.75