

World Service Cocktail List 2017

House Cocktails

Native Speaker **£9.50**

Finlandia Grapefruit Vodka
Amaro Montenegro
Jagermeister
Celery Bitters

A twist on one of our favourite cocktails- The Negroni. Served short on hand-cut ice, this cocktail, with complex herbal and citrus notes is named after a favourite song and will “swirl around your open head for days...”

Piña Koh-lided **£9.50**

Ceylon Arrack
House Thai Falernum (spiced rum-based syrup)
Pineapple Shrub
Coconut Water

For this cocktail we took the one of life’s guilty pleasures- The Piña Colada and smashed it together with the flavours of South-East Asia to create a complex and refreshing alternative designed to deliver you to far-away shores.

The Queens New Favourite **£10.00**

Roast Vanilla infused Bombay Sapphire Gin
Dubonnet Aperitif
Farigoule Thyme Liqueur
Fresh Lemon Juice
Fresh Pineapple Juice

During our quest to update one of our most popular in-house cocktails, we stumbled across an old recipe for a cocktail called ‘The Queens Favourite’. The resulting libation is a royal marriage of the two, with a healthy splash of Her Majesty’s actual favourite drink, Dubonnet thrown into the mix. A long, refreshing drink that we hope will be long to reign over us. Served long over ice and garnished with the ‘Creams Peach’.

The Marshalls Garden **£9.00**

Celery-compressed Bombay Sapphire Gin
Rosemary Syrup
Fresh Lemon Juice
Grapefruit Bitters
Cloudy Apple Juice

Captured by the Duke of Marlborough during the Battle of Blenheim, Marshall Tallard was imprisoned in this very building for 8 years. During his incarceration he, amongst other things, became the first person in Britain to cultivate celery. This refreshing long cocktail honours his memory.

House Cocktails (continued)

Nerve Calmer **£10.50**

Woodford Reserve Bourbon
Stones Green Ginger Wine
Old-fashioned Orange Sherbets
Fresh Lemon Juice
Peychauds Bitters
Fresh Cucumber

The idea behind this tonic follows the story of a British pharmacist who moved to Kentucky during the 1920's to legally prescribe this 'restorative elixir' to crowds of nerve-wracked Americans suffering from perpetual sobriety at the hands of prohibition.

Using only ingredients originally touted in the era for their healing abilities, this revitalising tippie is sure to sooth ones faculties after a hard day.

House Daiquiri #3 **£8.00**

Roast Vanilla-infused Havana Club 3yr old Rum
Rosemary Syrup
Peach Bitters
Fresh Lime Juice

Our cocktail list wouldn't be complete without the inclusion of our house-twist on the Cuban classic. Developed over time, this simple, elegant adaptation has been pleasing our customer's palates for years and we hope it continues to for many more.

The Wingback **£11.00**

Hazelnut infused Martell Cognac
Fleur de Figue Liqueur
Chocolate & Orange Bitters
Manabush™ Vapour

The successor to one of our popular house cocktails; this silky-smooth digestif-style cocktail is the epitome of opulence, created using the luxurious surroundings of our lounge bar as inspiration, and served with a vapour specially designed for the cocktail by our friends at Manabush E Liquids.

Maripo Sour **£8.50**

Bacardi Carta Blanca Rum
Mandarine Napoleon
Orgeat (almond syrup)
Grapefruit Bitters
Fresh Lime Juice
Free-Range Egg White
Fresh Basil

The revolutionaries of Cuba often used the petals of their National Flower- the Mariposa to hide secret messages inside.

The message here is clear though- Rum, citrus, almond and basil unite to fight the oppression of sobriety!

House Cocktails (continued)

Charm & Pain

£12.50

Mellow Corn Whisky
Disaronno Amaretto
Peach Bitters
Chartreuse Elixir
Moutard Brut Reserve Champagne
Distilleries de Provence Absinthe 'sugar-cube'

Inspired by the charming Classic Champagne Cocktail (and the resulting pain that one-too-many can inevitably cause). Some of the ingredients may conjure up memories of debauched evenings but, tempered by champagne, they marry into an elegant take on one of the worlds oldest cocktails.

Seville Service

£12.00

Iberico Ham infused Spanish Brandy
Seville Orange Marmalade
Leonor Oloroso Sherry
Spanish Bitters
Moutard Brut Reserve Champagne

This cocktail mimics some of the notes found in a vintage glass of very old champagne. However, these complex notes have been re-created using only traditional Spanish ingredients. Served with customary Tapas

Decadence & Depravity

£11.50

Woodford Reserve Bourbon
House Nocino (Green Walnut Liqueur)
Tonka Bean Tincture
House Maraschino Mix
Leonor Oloroso Sherry
Aztec Chocolate Bitters

Named after Hunter S. Thompson's first published article, this cocktail was created under duress after a series of sketches drawn in eyebrow pencil & lipstick. A short, rich drink that tastes like "falling down an elevator shaft and landing in a pool of mermaids". Accompanied by some of the great mans tools of the trade.

Clara

£9.50

Bacardi Carta Blanca
Martini Bianco Vermouth
Yellow Chartreuse
Pickle Vinegar

Bacardi are probably the most influential, tight-knit family in the drinks industry. However, they owe their fortune in part to the godmother of Facundo Bacardi's wife- A kind lady called Clara Astié, who helped him set up his first business in Cuba and later introduced him to the man who taught him the art of distillation. Without her generous spirit, the illustrious history of Bacardi would be quite different.

This crystal-clear aperitif suggests that whilst blood may be thicker than water, even when one has enough blood, without water, life is impossible.

Classic Cocktails

Raffles Singapore Sling £10.50

Bombay Sapphire Gin
Cherry Heering
Benedictine
Cointreau
Angostura Bitters
House Grenadine
Fresh Lime Juice
Fresh Pineapple Juice

David Embury once wrote of the Singapore Sling "Of all the recipes published for this drink, I have never seen any two that were alike."

We whole-heartedly agree, so with this in mind, we use the original recipe created by Raffles bartender Ngiam Tong Boon sometime around 1915.

Mai-Tai (Trader Vic) £12.50

Blackwells Fine Jamaican Rum
Rhum J.M Agricole
Orange Curaçao
Fresh Lime Juice
Orgeat (almond syrup)
Demerara Rock Candy Syrup

Victor Jules Bergeron lays claim to this Tiki classic and, in his words- "anybody who says I didn't create this drink is a dirty stinker."

It gained its name in 1944 when he tested it on two friends from Tahiti who, upon tasting it exclaimed "Mai Tai-Roe Aé!" meaning "Out of this world! The best!" in Tahitian.

Pisco Sour £10.00

Pisco Porton
Sugar Syrup
Fresh Lime Juice
Free-Range Egg White
Atomized Amargo Chuncho Bitters

The Peruvians and Chileans both lay claim to the origins of not only this cocktail, but also its base spirit.

Peruvian Pisco tends to have a more artisanal production method and stricter regulations, plus we love the notes that Porton and Amargo Chuncho add to one of our all-time summer favourites.

Aviation £10.00

Burleighs Distillers Cut Gin
Luxardo Maraschino
'The Bitter Truth' Violet Liqueur
Fresh Lemon Juice

The original blue cocktail. This short, sharp drink was invented around 1916 to celebrate the invention of the aeroplane and the jet-set lifestyle it would soon create. Floral hints of violet add a note of complexity to this refreshing classic.

Classic Cocktails (continued)

Bacardi Mojito **£8.00**

Bacardi Carta Blanca
Fresh Lime
Fresh Mint Leaves
White Sugar

The Mojito has been quenching palates for many years and its history is as disputed as its recipe. Few drinks with such simple ingredients are interpreted so diversely by different bartenders. Our recipe is heavy on the rum, and is served over customary shaved ice.

Tommy's Margarita **£10.00**

Herradura Plata Tequila
Agave Nectar
Fresh Lime Juice
Orange Zest

Our favourite version of the summer classic. Created in the 1990's by Julio Bermejo at the famous Tommy's Bar in San Francisco, His version uses agave nectar in place of triple-sec, omits the salt rim (as it 'detracts from the agave notes') and adds a extra glug of tequila to the mix. A Margarita for the true Tequila aficionado.

Negroni **£10.00**

Beefeater 24 Gin
Carpano Antica Formula Vermouth
Campari Aperitivo

The history of the Negroni has been the subject of heated discussion amongst drinks historians and bartenders alike for many years. We'll let them battle it out whilst we enjoy this sophisticated aperitif with its potent blend of bitter, sweet and strong harmonizing perfectly.

Caipirinha **£8.00**

Velho Barreira Cachaça
Fresh Lime
White Sugar

The name for this drink stems from the Portuguese word for 'Hillbilly' which we feel this sums it up perfectly. The national drink of Brazil is a refreshing, no-nonsense cocktail with sweet sugar-cane rum at its heart.

Cosmopolitan **£8.00**

Absolut Citron Vodka
Cointreau
Fresh Lime Juice
Cranberry Juice
Flamed Orange Zest

A deceptively old cocktail modernised by Dale Degroff and popularized by the likes of Madonna and 'Sex and The City'.

The ultimate 'girly' cocktail is more elegant than its reputation would have you believe, with multi-layered citrus notes tied together with sharp cranberry juice.

Classic Cocktails (continued)

House Bloody Mary £10.00

Finlandia Vodka
House Gazpacho
Fresh Lemon Juice
House Spice-Mix (contains meat & fish)
Pickles & Crisps

We strongly believe our favourite hangover cure should be so much more than vodka & tomato juice with a dash of Worcestershire sauce.
Fresh gazpacho and our special spice-mix recipe ensure that our Mary is bloodier than most.

Corpse-Reviver No.2 £10.00

Bombay Sapphire Gin
Pierre Ferrand Dry Curaçao
Lillet Blanc Vermouth
Fresh Lemon Juice
Distilleries de Provence 'Grand Absente' Absinthe

Our favourite version of Harry Craddock's famous hangover cure, although- according to the great man himself "Four of these taken in quick succession will un-revive the corpse again". You have been warned!

Classic Champagne Cocktails

French 75 £12.50

Bombay Sapphire Gin
Fresh Lemon Juice
Sugar Syrup
Moutard Brut Reserve Champagne

The origins of this drink are again unclear, but we do know it was named after a French field gun used in WWI, so-called as it "hits with remarkable precision".

Classic £12.50

Martell Cognac
Angostura Bitters
Demerara Sugar
Moutard Brut Reserve Champagne

Purists have disputed for years as to whether fine champagne should really be mixed with cognac, sugar and bitters. However, it has been one of the most worlds most popular ways to enjoy champagne for well over a hundred years, so who are we to argue?!

Barrel-Aged Classics

Barrel-Aged Vieux Carré

£15.00

Hudson Manhattan Rye Whisky
Martell Cognac
Carpano Antica Formula Vermouth
Benedictine
Angostura Bitters
Peychauds Bitters

This southern classic is a potent but charming drink enhanced by a little French panache, much like New Orleans itself. Invented in 1938 by Walter Bergeron, whilst working at The Monteleone Hotel Bar in the cities French Quarter. We age ours in a medium-toast oak barrel for 3 months, allowing the intricate flavours to further develop.

Old Fashioned (Solera Aged)

£10.00

Woodford Reserve Bourbon
Demerara Sugar
Whisky-Barrel-aged Bitters

The first documented definition of the word "cocktail" was in a New York newspaper on 13th May 1806, describing it as a "potent concoction of spirits, bitters, water and sugar".

This is just that- The simplest and oldest of all cocktails, stirred down over ice and garnished with a twist of orange and bartenders tears.

We have been ageing ours in a lightly-toasted oak barrel since November 2015, fractionally blending it whenever necessary. The result is a simple cocktail with incredibly developed flavours.

Barrel-Aged Hanky Panky

£9.00

Bombay Sapphire Gin
Carpano Antica Formula Vermouth
Aged for 3 months in a Fernet-seasoned barrel

Ada 'Coley' Coleman's famous Savoy Hotel creation is one of our favourite classics. Barrel-ageing her cocktail for 3 months allows its flavours to meld together and form something even more complex and refined... In the words of one of her most famous regulars, Sir Charles Hawtrey: "Now that's the real hanky panky!"

Barrel-Aged Savoy Manhattan

£12.50

Rittenhouse Rye Whisky
Carpano Antica Formula Vermouth
Angostura Bitters
Luxardo Maraschino

One of the world's oldest cocktails, with more variations of it around than we care to imagine. We favour Harry Craddock's 'No.1' recipe from The Savoy Cocktail Book, which we then age for 3 months in a *very* heavily-charred oak barrel. This mellows the robust notes whilst imparting even more flavour. Served straight-up with a twist of lemon.

Non-Alcoholic Cocktails

Sandy's Rocket £6.00

Pineapple Juice
Fresh Lime Juice
Fresh Rocket
Ginger Beer

Pineapple and lime are given a subtle fervour by the addition of peppery rocket leaves and fiery ginger beer. A long tropical-style cocktail named after our longest serving member of staff (plus an episode of Spongebob Squarepants...)

Orchard Rose £6.00

Elderflower & Rose Cordial
Fresh Cucumber
Cloudy Apple Juice
Fresh Lemon Juice

A typically British mocktail designed to evoke images of wandering through an English orchard. Best enjoyed when drunk with a stiff upper lip.

Pimm & Proper £6.00

Fresh Strawberry
Lemon
Orange Zest
Fresh Cucumber
Mint Leaves
Cloudy Apple Juice
Ginger Ale

Enjoying a Pimms in the sun is one of our favourite summer pastimes, however, too many can sometimes leave one feeling rather worse for wear. This alternative mimics the flavours of its alcoholic counterpart whilst ensuring its drinker remains 'prim & proper'

Virgin Mary (AKA Bloody Shame) £7.00

House Gazpacho
Fresh Lemon Juice
House Spice-Mix (contains meat & fish)
Pickles & Crisps

We strongly believe that our favourite hangover cure should be so much more than tomato juice with a dash of Worcestershire sauce. If the idea of 'hair of the dog' makes you want to cry, this non-alcoholic alternative will have you back on your feet in no time. Fresh gazpacho and our special spice-mix recipe ensure that our Mary is bloodier than most, even without the alcohol.

Basildon Bond £6.00

Fresh Basil
Coconut Water
Fresh Lime Juice
Orgeat (Almond Syrup)

A drink with "refreshing" written all over it. We add the creamy, nutty flavours of almond and coconut in correspondence with basil's peppery notes, creating a long drink that's 'literary' delicious!