



BOOKING
OFFICE

BAR AND RESTAURANT

COCKTAILS



PUNCHES



COZZENS'S ARRACK PUNCH

£6.00 PER MUG



Batavia Arrack, steeped in sliced lemons for 6 hours. Combine with boiling water and sugar. Then add this warm mixture to the infused Arrack, allow to cool and bottle for serving

UNITED SERVICE PUNCH

£6.00 PER MUG



Hot lady grey tea infused with sugar, rubbed with a peel and the juice of lemon.
Then add the Arrack. Served hot or cold

CHARLES DICKENS MEMORIAL PUNCH

£8.00 PER MUG / £90.00 PER BOWL (FOR TWELVE)



Demerara sugar (rough cubes), pineapple infused rum and martell VSOP Cognac. Mix the sugar and alcohol, then heat until the sugar dissolves, extinguish the flame, then add the juice of lemons and boiling water. Pour the liquid into a jar and cover, allow to cool, then uncover, taste and serve

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Prices include VAT • A discretionary service charge of 12.5% will be added to your bill • July 2011





PUNCHES



BILLY DAWSON'S PUNCH

£8.50 PER MUG / £90.00 PER BOWL (FOR TWELVE)



In an earthenware bowl muddle the peel of lemons with demerara sugar, then add boiling water and stir to dissolve the sugar. To this, mix lemon juice, Jamaican Rum, VSOP Cognac, Batavia Arrack and good porter. Stir this together and then add boiling water. Can be served hot or cold, with the addition of nutmeg

GARRICK CLUB PUNCH

£7.00 PER MUG / £84.00 PER BOWL (FOR TWELVE)



Gin, poured over the zest and juice of lemons. To this add maraschino, water and soda water

LIMMERS GIN PUNCH

£7.00 PER MUG / £84.00 PER BOWL (FOR TWELVE)



This follows a similar recipe to the garrick club punch above, however we replace the maraschino with cappilaire syrup (sugar infused with maiden hair fern)

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PERNOD



- With chilled water • £5.50
Tomate, with grenadine • £6.00
Perroquet, with mint syrup • £6.00
Mairesque, with almond syrup (orgeat) • £6.00



PICON BIERE



PICON BIERE

£6.50



MARTINI



THE MARTINI COCKTAIL

FROM £9.00

CHOOSE YOUR GIN/VODKA AND VERMOUTH,
ALONG WITH A SELECTION OF OUR BITTERS

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HOP & APPLE DRINKS



ALL AT £8.50

PARTING CUP

Light ale, sugar, sherry, rum and nutmeg,
thinned with soda

ALE CUP

London ale, ginger beer, syrup from
preserved ginger and cucumber

PORTER CUP

London ale, London porter and lemonade

BASS SHANDY

London ale with ginger beer or lemonade

SPICED PORTER

London porter, porter spice

SEASON TICKET

English cider, sherry, orange curacao and fresh lemon

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SHORT DRINKS



BURNT BRANDY

£12.00



Hollow out a lemon, then add a measure of brandy. Then put an absinthe spoon with a sugar cube on it. Flame the spirit and allow the sugar to dissolve. When it has dissolved, mix into the spirit, then puncture the lemon and allow the liquid to drain into a glass

EYE OPENER

£10.00



Holland's gin, angostura bitters, sugar syrup

TIGERS MILK

£10.00



Cider brandy, peach brandy, essence of spice, egg white, sugar and milk

VICTORIAN MANHATTAN

£10.00



Sweet vermouth, rye whisky, angostura, curacao, lemon zest

COFFEE COCKTAIL

£9.00



Cognac, crème de noyaux, sugar syrup, coffee and a dusting of nutmeg

GIN AND MILK

£10.00



Sugar syrup, noyaux, gin and milk

ETON BLAZER

£9.00



Gin, lemon juice, sugar syrup and morello cherry eau de vie

MILK PUNCH

£10.00



Noyaux, sugar, cognac, rum and milk

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SHORT DRINKS



EAST INDIA COCKTAIL

£10.00



Curacao, pineapple syrup, maraschino, cognac and lemon oils

ORCHARD SOUR

£10.00



Apple gin, Elderflower liqueur, apple juice, fresh lime, sugar syrup and egg white

THE BACARDI COCKTAIL

£9.00



(Country club style)
Rum, lime juice and grenadine

COSMOPOLITAN DAISY

£10.00



Gin, orange curacao, lemon juice and raspberry syrup

MORNING CALL

£10.00



Sugar, curacao, angostura, equal measures of rum
and cider brandy, served with a horse's neck

DUKE OF MANCHESTER BLOODHOUND

£10.00



Gin, dry and sweet vermouths, sugar syrup and seasonal berries

SOYER AU CHAMPAGNE

£12.00



Cider brandy, maraschino, orange curacao,
vanilla ice-cream and champagne

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LONG DRINKS



GIN FIX

£9.00



Sugar, soda water, gin, the juice and peel of a lemon,
garnish with seasonal berries

GIN FIZZ

£9.00



The juice of half a lemon, gin, sugar, stir and add soda water

PINEAPPLE JULEP

£9.00



Peeled pineapple, orange juice, maraschino,
raspberry syrup and gin

MORNING GLORY FIZZ

£9.00



Lemon juice, lime juice, pernod, scotch,
egg white and top with soda

SHERRY COBBLER

£9.00



Sherry, curacao, noyaux and sugar syrup, served with a port float

CHAMPAGNE COBBLER

£13.00



Orange and lemon sherbert, champagne

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LOW ALCOHOL LONG DRINKS



ALL AT £8.00

CRITERION LEMONADE

Powdered sugar, lemon juice, raspberry syrup,
soda water and ruby port

ICE CREAM SODA

Two dashes of noyaux, kirsch, creme de vanille,
milk and soda water

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TEMPERANCE



ALL AT £5.00

LEMON AND GINGER

Lemon juice, lemon and ginger cordial and soda

BLOOD TONIC

Orange juice, blood tonic cordial and soda

SARSAPARILLA

Lime juice, sarsaparilla cordial and soda

CREAM SODA

Lime juice, cream soda cordial and soda

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SIPPERS



FOR A FULL RANGE SEE OUR DRINKS LIST
ALL DRINKS SERVED IN 50ML MEASURES

HENRIQUES & HENRIQUES MEDIUM/DRY MADEIRA (5 YEAR OLD) (75ML)

£5.25

CHATEAU PLESSIS PINEAU DES CHARENTES BLANC

£6.00

VIEUX MARC DE CHAMPAGNE GOYARD

£9.00

SPRINGBANK 15 YEAR OLD MALT

£16.00

MIDDLETON VERY RARE

£35.00

COMPASS BOX OAK CROSS

£10.00

SAZERAC 18 YEAR OLD RYE WHISKEY

£35.00

PIERRE FERRAND COGNAC (SELECTION DES ANGES)

£30.00

LARRESSINGLE 1976 TENAREZ ARMAGNAC

£30.00

SOMERSET CIDER BRANDY (20 YEAR OLD)

£20.00

EL DORADO (GUYANA) 21 YEAR OLD RUM

£24.00

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PERRY, CIDER & ALES



DRAUGHT

MEANTIME PALE ALE

£6.50

MEANTIME LONDON STOUT

£6.50

ASPALL'S CIDER

£6.50

HARVIESTOUN BITTER & TWISTED

£6.50

GUEST

We also curate a rotating guest beverage. Please ask for more details.

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PERRY, CIDER & ALES



BOTTLE

CAMDEN HELLS LAGER (33CL)

£5.00

CAMDEN WHEAT BEER (33CL)

£5.00

WORTHINGTON WHITE SHIELD (500ML)

£8.50

BURROW HILL PERRY (50CL)

£7.50

BRETON CIDRE (NORMANDIE) (33CL)

£5.50

KINGSTON BLACK CIDER (75CL)

£24.00

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FRESH JUICES



GRAPEFRUIT

£5.00

ORANGE

£5.00

APPLE

£5.00



CHILLED JUICES



POMEGRANATE

£4.50

CRANBERRY

£4.50

PINEAPPLE

£4.50

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BAR SNACKS



HONEY ROASTED NUTS

£5.00

SALMON FISH CAKES

£5.00

PIGS IN A BLANKET

£5.00

HAGGIS BONBONS

£5.00

CHEESE 'N' TOAST

£5.00

CHEDDAR STRAWS

£5.00

TRUFFLE AND PARMESAN CHIPS

£5.00

MINI HOT DOGS

£7.00

MINI SMOKED SALMON BAGEL

£8.00

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