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# COCKTAILS

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*We carefully craft our ingredients in house and change the flavours seasonally to create British twists on these classics.*



## GIMLET...10

**Duck & Crutch South Kensington Gin, homemade lime cordial**

*Invented by Sir Thomas Gimlette, a naval doctor, to help the sailors fight scurvy. We make ours half and half with homemade lime cordial which packs a punch, just how they liked it.*



## FRENCH 75.....11.5

**Tanqueray London Dry Gin, elderflower cordial, lemon juice, Tattanger Champagne, Champagne foam**

*The French 75 celebrates the firing power of the World War 1 French 75mm field gun which was a symbol of hope during the battle. We believe our refreshing twist 'hits with remarkable precision'.*



## AVIATION...9.5

**Tanqueray London Dry Gin, Crème de Violette, Luxardo Maraschino liqueur, homemade lemon drop gomme**

*Named after its light blue colour kin to the sky. First mixed in 1912 by a German Bartender called Hugo Ensslin with Crème de Violette. We have maintained his traditional recipe but added our own homemade lemon drop gomme.*



## BRAMBLE...9

**Blackberry infused Tanqueray London Dry Gin, homemade lemon drop gomme, lemon juice**

*The Bramble is the brainchild of 'The Cocktail King' Dick Bradsell from his time at Fred's Club Soho in the 1980's. We infuse Tanqueray with fresh blackberries and finish with our homemade lemon drop syrup for a fresh twist.*

*more overleaf..*



## NEGRONI...9

Tanqueray London Dry Gin, home-blend Vermouth, Campari

*Camillo Negroni asked his bartender friend to strengthen his favourite cocktail in 1919 by replacing soda with his favourite gin. We have perfectly balanced the strength with our home-blend vermouth recipe.*



## ESPRESSO MARTINI...10

Vanilla infused Ketel One Vodka, Mr Blacks coffee liqueur, espresso

*It was said that a famous model came into the Soho Brasserie and asked for a cocktail to 'wake her up and shake her up'. We infuse Ketel One Vodka with vanilla for a sweeter finish and the cold brew Mr Blacks liqueur offers a more intense flavour.*



## EARL COLLINS...9

Earl Grey infused Ketel One Vodka, homemade lemon drop gomme, lemon juice, soda

*We love the story of the Tom Collins hoax, from loud and boisterous man to sour cocktail. But did he really exist – find out for yourself and ask us when you order. We have added a great British twist using our infused Earl Grey vodka.*



## LEMON & THYME DAIQUIRI...9

Havana Club 3 Year Old Rum, homemade lemon & thyme syrup, lime juice

*In 1898 the Americans began to exploit Cuba's iron-ore mines where they resided in a small town called Daiquiri. Two engineers met and chatted over a drink made from all they had; rum, limes and sugar. Lemon and thyme syrup brings a seasonal sophistication.*



## DARK & STORMY...9

Havana Club Especial Dark Rum, ginger beer, lime juice

*According to a legend, the name was coined by a sailor sometime after World War 1 who, while enjoying the drink, commented that it was 'the colour of a cloud only a fool or dead man would sail under'.*

*more overleaf...*



## MARGARITA...10

Olmeca Altos Tequila, orange liqueur, lime juice

*Invention remains a mystery but what we do know is that the rumours lend themselves to beautiful women. We were taught never to question women so we have maintained its tradition and simplicity.*



## OLD FASHIONED...9

Bulleit Bourbon, brown sugar, Angostura bitters

*It follows the classic cocktail formula as laid out in 1806; spirit, a bit of sugar, a bit of water and bitters. We believe in sticking to this tradition and the Bulleit bourbon adds a higher rye content for a spicier kick.*



## HONEY & GINGER SIDE CAR...9.5

Le Reviseur Cognac, homemade honey & ginger syrup, lemon juice

*Invented in Paris during World War 1 where 'The Captain' was driven to and from the 'bistro', where it was coined, in a motorcycle side car. The honey and ginger compliments the cognac perfectly.*



## WHISKY SOUR...9

Copper Dog Whisky, lemon juice, homemade lemon drop gomme, egg white

*Whilst the British used Gin and Brandy to help combat seasickness, the Americans used Whisky, which was watered down with citrus to prevent having a completely intoxicated crew of sailors. The Copper Dog adds flavours of honey and orange.*

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*Please inform our staff if you have any dietary or allergen requirements.  
All information is available on request.*