

Cocktail Bar



In celebration of London Cocktail Week, the Cocktail Bar Team presents five cocktails inspired by iconic London bars.

£17.00

Hanky Panky

Created around 1903 at The Savoy Hotel's American Bar by Ada 'Coley' Coleman, who served as Head Bartender there for 23 years. This sophisticated sweet martini features a bitter herbal twist.



White Lady

First created in 1919 by Harry MacElhone at Ciro's, a private club in central London. A refined blend of gin, Cointreau and lemon - elegant and perfectly balanced.



Bramble

A modern British classic from 1984, created by Dick Bradsell at Fred's Club in Soho. This refreshing blend of gin, lemon, sugar and crème de mûre echoes Bradsell's childhood blackberry picking on the Isle of Wight.



Corpse Reviver #2

A 1930s classic from *The Savoy Cocktail Book*, blending gin, Cointreau, Lillet Blanc, fresh lemon juice and a dash of absinthe.



Claridge Cocktail

Crafted at Claridge's Hotel Bar in the 1930s, this elegant blend of gin, apricot brandy, orange liqueur and vermouth reflects the timeless sophistication of London's grand hotels.



Price includes VAT at the current rate.