



FOGG'S GROGG

Fanny's Secret Recipe

FOGG'S GROGG £5 Per Shot

Apricot & orange zest-infused Bacardi Ocho Años rum, Bulleit Rye whiskey, Hennessy V.S. cognac, demerara sugar and Fanny's secret ingredient

GROGG FOR A HARD DAY'S SLOG £9

Fogg's Grogg stirred over ice with Angostura bitters

GROGG TO AP-PEACH-IATE £8

Fogg's Grogg, peach liqueur & fresh mint

SOUR HOUR GROGG £9

Fogg's Grogg, lemon juice, sugar, egg white & Angostura bitters

HOUSE CONCOCTIONS

Twists & turns in classic 'tails

THE NEW WORLD £7

Lavender, kaffir lime leaves & whisky barrel chips-infused Martini Rubino vermouth & Campari aperitif, topped with soda water.

COUNT RAPHAEL'S NEGRONI £8

Lavender, kaffir lime leaves & whisky barrel chips-infused Martini Rubino vermouth & Campari aperitif, stirred with Tanqueray London dry gin.

MR FOGG'S GROGGED NEGRONI £8

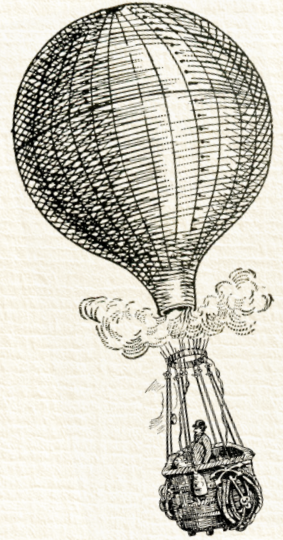
Lavender, kaffir lime leaves & whisky barrel chip-infused Martini Rubino & Campari aperitif, stirred with Fogg's Grogg.

LANDLORD'S NEGRONI £10

Martini Rubino vermouth, Campari aperitif, Warre's LBV port & Cynar artichoke liqueur, stirred with Tanqueray London dry gin.

OLD FASHIONED FANNY £9

Lemon & orange zest-infused Johnnie Walker Black Label Scotch whisky, peated Scotch whisky, demerara sugar & bitters



PUNCHES

ALL FOR ONE - OR ONE FOR ALL!

Our loveable Landlady, Fanny McGee, believes that punches are for everyone to enjoy, which is why we offer them for one, two or four to share.

FOR 1

FOR 2

FOR 4

PUNCH OF THE BISON

£7.....£13.....£25

Zubrówka Bison Grass vodka with apricot & lemongrass-infused Russian Standard Original vodka, honeydew melon syrup, grapefruit juice & oolong green tea

ONE PUNCHY G&T

£7.....£13.....£25

Tanqueray London dry gin & homemade grapefruit, agave & lavender tonic water, topped with sparkling wine

THE RUM-PY PUMPY PUNCH

£7.....£13.....£25

Bacardi Carta Oro rum, Maraschino Luxardo cherry liqueur, pineapple syrup & lime juice, topped with sparkling wine

PUNCH-GIN ABOVE ONE'S WEIGHT

£7.....£13.....£25

Tanqueray London dry gin, apricot & lemongrass-infused Russian Standard Original vodka, hibiscus, lemon sherbet & black tea

THE BRAVOCADO PUNCH

£9.....£17.....£33

Avocado-infused Belvedere Pink Grapefruit vodka, Aperol aperitif, pineapple & rosemary syrup, grapefruit juice & chocolate bitters

PERU-SING FOR A PISCO PUNCH

£9.....£17.....£33

1615 Quebranta pisco, apricot & lemongrass-infused Russian Standard Original vodka, pineapple syrup & lemon juice, topped with elderflower tonic water

THE LOUISVILLE UPPERCUT

£7.....£13.....£25

Hennessy V.S. cognac, Bulleit Bourbon whiskey, pineapple syrup, lemon juice, black tea & homemade raisin bitters

PUNCHED BY GENERAL GRANT

£10.....£19.....£37

Don Julio Blanco tequila, Bulleit Rye whiskey, agave syrup & lime juice, topped with wheat beer

THE GLOBE OF 1873

£55 [SERVES 6]

Tanqueray London dry gin, bergamot liqueur, rose & cranberry tea, lemon juice, honey syrup & grapefruit juice, topped with sparkling wine

TICKLED PINK PUNCH

£7.....£13.....£25

Cointreau triple sec liqueur, hibiscus, lemon sherbet, cranberry juice & jasmine green tea



BARREL O' LAUGHS

£65 [SERVES 6]

Mount Gay Black Barrel rum, Remy Martin V.S.O.P. cognac, Oloroso sherry, lemon, orange & raspberries



WHITE WINE

	GLASS 175ML	JUG 500ML	BOTTLE 750ML
<i>Trebbiano Rubicone IGT, Sicily</i> [FROM THE BARREL]	£5.5	£15	£21
<i>Caruso-Minini, Terre di Giunara, Grecanico, Sicily</i>	£6	£17	£25
<i>Jean Biecher Pinot Blanc</i>	£7	£19	£28
<i>Puklavac Family Heritage GOMILA</i>			
<i>Furmint Sauvignon Blanc</i>	£8	£22	£32
<i>Soave Classico Suavia</i>	£9.5	£25	£38
<i>St V'eran Domaine Jean Thomas</i>	£12	£33	£47
<i>Algueira Brandan Godello Ribeira Sacra</i>	-	-	£52
<i>Riesling Kabinett Rheingau Prinz von Hessen</i>	-	-	£53
<i>Sancerre Les Chasseignes Domaine Fouassier</i>	-	-	£56
<i>Gewurztraminer Am Sand Alois Lageder</i>	-	-	£60
<i>Chablis Terroirs de Chablis Patrick Piuze</i>	-	-	£68
<i>Pouilly Fuisse Les Reisses Denogent</i>	-	-	£90
<i>Meursault Cuvée Charles Maxime Latour Giraud</i>	-	-	£140

RED WINE

	GLASS 175ML	JUG 500ML	BOTTLE 750ML
<i>Sangiovese Rubicone IGT, Sicily</i> [FROM THE BARREL]	£5.5	£15	£21
<i>Ripensato Corvina Veronese IGT</i>	£6	£17	£25
<i>Gran Ducaj Gran Reserva Tinto DO Carinena</i>	£7	£19	£29
<i>Finca la Estacada Varietales Reserva D.O. Ucles 2009</i>	£8	£22	£32
<i>Morgon Château Moulin Favre</i>	£11	£29.5	£42
<i>Côtes du Rhône Villages Les Champavins</i>			
<i>Domaine Grand Veneur</i>	£12	£32	£46
<i>Damana Reserva Ribera del Duero</i>	-	-	£48
<i>Pinot Noir Alto Adige Alois Lageder</i>	-	-	£54
<i>Castellare Chianti Classico Riserva</i>	-	-	£61
<i>Crozes Hermitage Rouge Colombier</i>	-	-	£65
<i>Larose de Gruaud Saint-Julien</i>	-	-	£80
<i>Chambolle-Musigny Domaine Roux</i>	-	-	£100
<i>Vietti Barolo Castiglione</i>	-	-	£140

ROSÉ WINE

	GLASS 175ML	JUG 500ML	BOTTLE 750ML
<i>Château d'Astros Rosé Côtes de Provence [Amphora]</i>	£8	£22	£32
<i>Sancerre Rosé L'Etourneau Domaine Fouassier</i>	-	-	£65

THE BUBBLES

	GLASS 175ML	BOTTLE 750ML
<i>Clos De Noyus Vouvray Brut NV</i>	£7	£36
<i>Moët et Chandon Brut Impérial NV</i>	£14	£80
<i>Moët et Chandon Brut Impérial Rose NV</i>	£16	£105
<i>Moët et Chandon Brut V'intage</i>	-	£120
<i>Moët et Chandon Brut Impérial NV [Magnum]</i>	-	£180
<i>Moët et Chandon Brut Impérial Rosé NV [Magnum]</i>	-	£225
<i>Veuve Clicquot Yellow Label NV</i>	-	£95
<i>Nyetimber Classic Cuvee NV</i>	£13	£75
<i>Nyetimber Blanc de Blancs NV</i>	-	£90
<i>Nyetimber Rosé NV</i>	-	£95
<i>Ruinart Blanc de Blancs NV</i>	-	£120
<i>Dom Pérignon vintage</i>	-	£220
<i>Dom Pérignon vintage rose</i>	-	£425

PORT+SHERRY

	GLASS 175ML	BOTTLE 750ML
PORT FROM THE BARREL		
<i>Warre's Late Bottled V'intage 2010</i>	£5	
SHERRY FROM THE BARREL		
<i>Rio Viejo Oloroso Sherry</i>	£5	
CHILLED SHERRY		
<i>La Ina Fino Sherry</i>	£5	

THE BEERS & CYDER

	HALF	PINT
<i>Mr Fogg's Best Bitter - 3.7% ABV brewed by Shepberd Neame Est. 1698</i>	£3.6	£5
<i>Mr Fogg's Pale Ale - 3.9% ABV brewed by Shepberd Neame Est. 1698</i>	£3.6	£5
<i>Mr Fogg's Still Cloudy Cyder - 5.8% ABV from Aspall Cyder House</i>	£3.6	£5

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OPEN SEVEN DAYS A WEEK

Mr Fogg's Tavern @foggstavern