



# DRAWING ROOM LIBATIONS



## ORDER TO YOUR TABLE WITH HASTE!

Using extraordinary new-fangled science, friend of Phileas, Mr Nikola Tesla has created a tool by which you can make your order **IMMEDIATELY!**

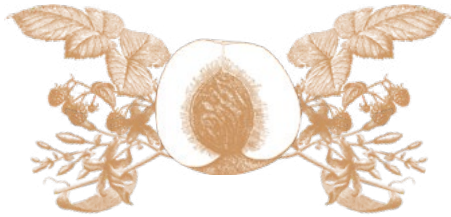
Below we repeat his bizarre instructions verbatim:

- 1: Take your mobile telephone and open the camera app
- 2: Wave it in the direction of the Quick Response code

Alternative - the botanists will take your order directly

## SIGNATURE COCKTAILS

# PHILEAS J. FOGG, ESQ.'S GUIDE TO MIRACULOUS PLANTS & THEIR BOUNTY



### RUBY CORONET £13.5

REFRESHING / SWEET / MILKY

*Bombay Bramble gin, vanilla milk punch,  
fresh mint, peach liqueur  
and fresh lime juice*



### MRS BEETON'S CURE £14.5

SWEET / HERBAL / BITTER

*Hendrick's Lunar gin, Martini Riserva Speciale Bitter  
aperitif, strawberry & tarragon shrub and fresh lemon  
juice, topped up with sparkling wine*



### THE BRIAR ROSE £14.5

FLORAL / FRUITY / CITRUSY

*Old Curiosity Apothecary Rose gin,  
Martini Riserva Speciale Ambrato vermouth,  
raspberry soda, fresh lemon juice  
and loquat coulis*



### ARAGUA'S BOUNTY £16

BUTTERY / RICH / EFFERVESCENT

*Gardenia coffee-infused Santa Teresa 1796 rum,  
Emilio Lustau East India Solera sherry, Cointreau  
orange liqueur and fresh lime juice, topped up with  
Moët & Chandon Impérial Blanc N.V. Champagne*



### CENFUEGOS PALMS £14

SWEET / TANGY / REFRESHING

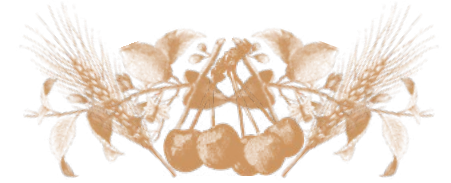
*Eminente Reserva 7yr rum, Tio Pepe Fino sherry,  
Swedish punsch, mango honegar  
and fresh lime juice, topped up with  
Franklin & Sons pineapple with almond*



### THE NOLET WINDMILL £13.5

REFRESHING / LIGHT / CITRUSY

*Ketel One vodka, Akashi-Tai ginjo yuzushu,  
rice starch, lemon verbena syrup  
and lemon bitters*



### THE AYER'S CHERRY PECTORAL £14

SWEET / RICH / FRUITY

*Bottle-aged Grey Goose L'Original vodka,  
Martini Riserva Speciale Rubino vermouth,  
Luxardo Sangue Morlacco cherry liqueur,  
caramel and fresh lemon juice*



### NETTLE CHALICE £14

HERBACEOUS / AROMATIC / DRY

*Reyka vodka, Vermouth del Professore Bianco,  
Galliano L'Autentico herbal liqueur, nettle tea,  
wormwood and lemon essence*



### THE MEXICAN INTERPRETER £14.5

VIBRANT / ZESTY / FRUITY

*Sichuan pepper-infused Patrón Silver tequila,  
apricot brandy, prickly pear & grenadillo cordial  
and fresh lime juice, topped up with  
Kentish Pip Forager hedgerow berry cider*



### ROOM TO GROW £14.5

REFRESHING / SPICY / EARTHY

*Don Julio Blanco tequila, Aperol aperitif,  
horseradish & celery shrub, fresh lime juice  
and Franklin & Sons rosemary tonic water  
with black olive*

## SIGNATURE COCKTAILS CONT.



### STUDY IN SCARLET £13.5

RICH / COMPLEX / WOODY

Coconut cream-washed Jägermeister Manifest liqueur,  
Dewar's 12yr Scotch whisky, fresh lime juice  
and blueberry & mint soda



### GRACIOUS FOLK & FAIR MANNERS £15

DEEP / EARTHY / AROMATIC

Bruichladdich The Classic Laddie Scotch whisky,  
Discarded Cascara vermouth, Calabro fennel liqueur,  
caraway seed cordial and Angostura bitters



### LANGSTROTH'S HONEY JAR £14

SWEET / FLORAL / RICH

Beeswax-infused Bulleit Bourbon whiskey,  
Ardbeg 10yr Scotch whisky, honey and dandelion  
& burdock bitters



### THE LIQUOR LEGEND £14

TANGY / LIGHT / REFRESHING

Hennessy V.S. cognac, fig liqueur,  
tamarind & plum sharbat  
and chocolate bitters

## NON-ALCOHOLIC COCKTAILS



### SIMPLY THE ZEST £9.5

BITTERSWEET / AROMATIC / ZESTY

Devant New Dusk Spice & Oak non-alcoholic spirit,  
Martini Vibrante non-alcoholic aperitif,  
pink grapefruit juice and  
Franklin & Sons rosemary tonic water with black olive



### THE GARDEN STAPLES £9.5

SWEET / SPICY / VIBRANT

Devant New Dawn  
Aromatic & Citrus non-alcoholic spirit,  
Nonsuch bittersweet apple & cardamom shrub  
and fresh lime juice, topped up with kombucha



## FOGG'S FAVOURITES

### PASSEPARTOUT £13.5

FRESH / LIGHT / SOUR

Hendrick's gin, fresh cucumber,  
fresh lemon juice, sugar,  
egg white and black pepper

### ELSKLING £15

FRESH / LIGHT / DELICATE

Oxley gin, St-Germain  
elderflower liqueur, cloudy apple  
juice, fresh lime juice, sugar  
and peach bitters

### THE ORIENT £14

FRESH / LIGHT / DELICATE

Grey Goose L'Original vodka\*,  
cucumber, fresh lime juice,  
sugar and fresh mint  
\*also available with Star of  
Bombay gin in the place of Grey  
Goose L'Original vodka

### SPICY RUPEE £13

SPICY / AROMATIC / EXOTIC

Vanilla-infused Smirnoff Black  
No. 55 Small Batch vodka,  
elderflower cordial, fresh lime  
juice, honey syrup  
and chilli flakes

## TO ABSENT FRIENDS!

COCKTAILS  
BY POST



Better than Amazon!

Send Mr Fogg's famous libations to your  
friends and loved ones. What a tremendous  
gift to receive from the postie!

WWW.MR-FOGGS.COM

## BOTTLED BEER & CIDER

Five Grain Lager <small>330ml</small>	£6.2
Whitstable Bay Blonde Lager <small>330ml</small>	£5.9
Singha Thai Lager <small>330ml</small>	£6
Whitstable Bay Pale Ale <small>500ml</small>	£6.5
Orchard View Cider <small>500ml</small>	£6.3
Kentish Pip Forager - Hedgerow Berry Cider <small>330ml</small>	£6.5
Heineken 0.0% <small>330ml</small>	£4.5
Freestar 0.0% <small>330ml</small>	£7.5

### HARD SELTZER

Truly Black Cherry 355ml £7.5

Truly Wild Berry 355ml £7.5

Please make staff aware of any allergies and intolerances you might have.  
A full list of all allergens contained in each cocktail is available upon request.

All items include VAT. All items are subject to availability.  
A discretionary 10% service charge will be added to your bill.



# CHAMPAGNE

Glass 125ml | Bottle

<b>Moët &amp; Chandon Impérial Blanc N.V.</b> 125ml £15   750ml £88   1,500ml £185	<b>Ruinart Blanc de Blancs N.V.</b> 750ml £130
<b>Moët &amp; Chandon Impérial Rosé N.V.</b> 750ml £105   1,500ml £225	<b>Ruinart Rosé N.V.</b> 750ml £160
<b>Moët &amp; Chandon Grand Vintage Blanc</b> 750ml £120	<b>Dom Ruinart Vintage Blanc de Blancs</b> 750ml £220
<b>Moët &amp; Chandon Grand Vintage Rosé</b> 750ml £145	<b>Dom Pérignon Vintage Blanc</b> 750ml £240
<b>Veuve Clicquot Yellow Label N.V.</b> 750ml £95	<b>Dom Pérignon Vintage Rosé</b> 750ml £480
<b>Veuve Clicquot La Grande Dame Vintage Blanc</b> 750ml £230	<b>Dom Pérignon Vintage Blanc P2</b> 750ml £510

# BUBBLES

Glass 125ml | Bottle

<b>Martini Prosecco</b> 750ml £48	<b>Chapel Down Brut N.V.</b> 750ml £65
<b>Vaporetto Extra Seco Spumante</b> 125ml £8.5   750ml £44	<b>Chapel Down Sparkling English Rose N.V.</b> 750ml £70

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# WINE

Glass 175ml | Bottle



## WHITE

<b>Finca Valero Macabeo Cariñena, Spain</b> £6.5   £26
<b>La Maison Belenger Colombard</b> Côtes de Gascogne, France £7   £29
<b>Conto Vecchio Pinot Grigio</b> Veneto, Italy £8.2   £34
<b>Domaine Roux Père et Fils Les Côtilles Chardonnay</b> Burgundy, France £9.5   £39
<b>Terrazas Reserva Torrontés</b> Cafayate, Argentina £60
<b>Cloudy Bay Sauvignon Blanc</b> Marlborough, New Zealand £70

## RED

<b>Finca Valero Tempranillo Garnacha</b> Cariñena, Spain £6.5   £26
<b>Poderi dal Nespole Fico Grande Sangiovese</b> Emilia-Romagna, Italy £7   £29
<b>Riva Leone Barbera</b> Piedmont, Italy £8.5   £36
<b>Domaine Roux Père et Fils Les Côtilles Pinot Noir</b> Burgundy, France £9.5   £39
<b>Terrazas Reserva Malbec</b> Mendoza, Argentina £52
<b>Numanthia</b> Toro, Spain £120
<b>Cheval des Andes</b> Mendoza, Argentina £150

## ROSÉ

<b>Petit Papillon Grenache</b> Languedoc-Roussillon, France £6.5   £26
<b>Château d'Astros</b> Côtes de Provence, France £9.5   £39

All still wines are served in  
175ml measures as standard,  
but are also available in  
125ml measures upon request



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**EXQUISITE  
EATABLES**

## NIBBLES

- MIXED OLIVES **V** **VG** £5
- ROSEMARY NUT MIX **V** **VG** £5
- SMOKED ALMONDS **V** **VG** £5
- WASABI PEAS **V** **VG** £5
- JUMBO SAUSAGE ROLL £5.5
- RUSTIC PORK PIE £6

## SHARING BOARDS

### MEZZE BOARD **V** **VG** £19.5

*Grilled mixed vegetables with olives, artichoke hearts, houmous and feta-stuffed peppers, served with toasted flatbread*

### CHEESE BOARD **V** £19.5

*Applewood smoked cheddar, President camembert, Danish blue and Cornish Yarg, served with biscuits, red onion chutney and grapes*

### CHARCUTERIE BOARD £19.5

*Prosciutto di Parma, Calet chorizo, Milano salami and pancetta, served with cornichons, stuffed peppers and focaccia*

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## GARDENER'S PICNIC £39.5

**PICK ONE SHARING BOARD AND  
TWO SIGNATURE COCKTAILS TO ENJOY TOGETHER**

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