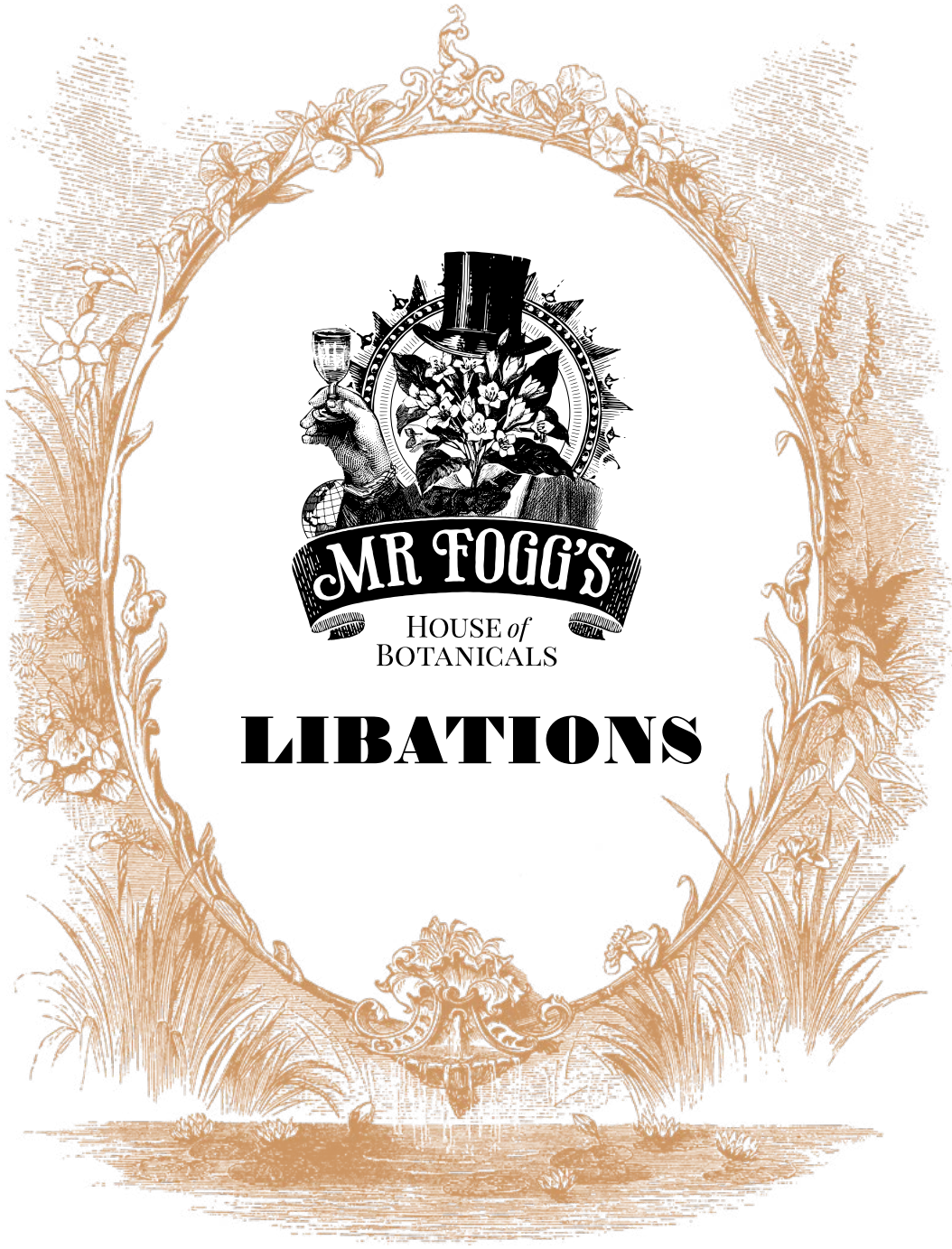




MR FOGG'S

HOUSE of
BOTANICALS

LIBATIONS



SIGNATURE COCKTAILS

THE BOTANICAL RESEARCH

OF PHILEAS J. FOGG, ESQ.

*These libations are served exclusively at Mr Fogg's House of Botanicals.
The most sublime and exotic ingredients from around the world are compounded with
homemade tinctures, infusions and cordials for your pleasure and delight!*

NEARING NIRVANA £13

SOUR / HERBAL / ZESTY

*Bombay Sapphire gin, Montenegro amaro,
Buddha's hand & lemon sherbet and
Franklin & Sons Mallorcan tonic water*

MIDNIGHT STAR £14

NUTTY / BITTERSWEET / AROMATIC

*The Botanist gin, Phileas J. Fogg's exploration elixir
and Timur berry cordial*

SIXTH SENSE £13.5

SPICY / FRUITY / FLORAL

*Roku gin, plum sake liqueur, spiced pear cordial
and Real Dry Dragon kombucha*

CHARGE OF THE LIGHT BRIGADE £14

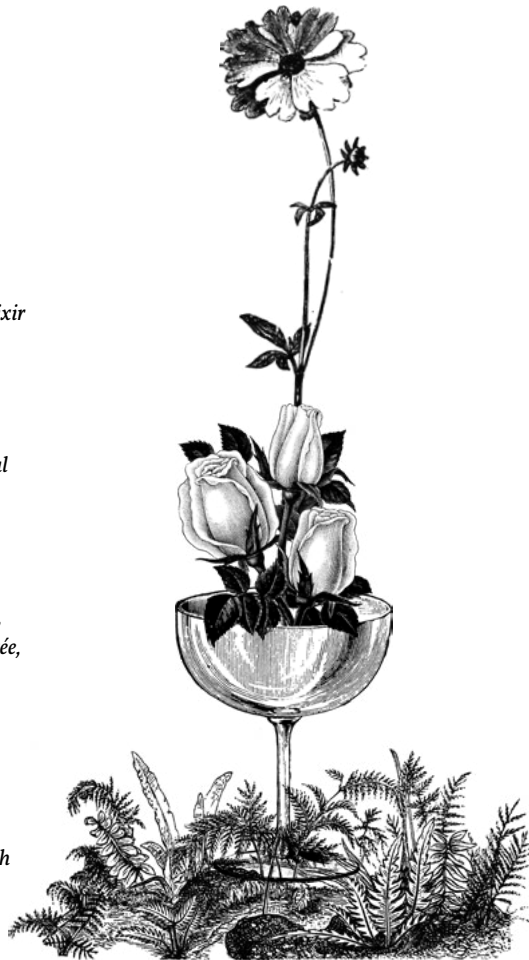
SWEET / FRUITY / EXOTIC

*Kaffir lime leaf-infused Belvedere vodka, sake,
Muyu Vetiver Gris woodland liqueur, lychee purée,
fresh lime juice and rice syrup*

THERE AND BACK AGAIN £12.5

BITTERSWEET / CITRUSY / REFRESHING

*Smirnoff Black No. 55 Small Batch vodka,
Campari aperitif, kalamansi coulis, caramel,
fresh lemon juice and fresh mint, topped up with
Truly Black Cherry hard seltzer*



THE VOYAGE OF THE BEAGLE £13.5

LIGHT / EXOTIC / REFRESHING

*Grey Goose L'Original vodka, ABA pisco,
cantaloupe melon cordial, verjus, pandan leaf
and Franklin & Sons 1886 soda water*

JANE'S LITTLE TEMPTATION £13.5

FRUITY / AROMATIC / CREAMY

*Ketel One vodka, Chambord black raspberry liqueur,
elderberry & echinacea liqueur, fresh lemon juice,
sugar, Peychaud's Bitters, peach bitters
and basil & bergamot foam*

THE JEWEL OF ANTILLES £13

HERBAL / BITTERSWEET / CITRUSY

*Bacardí Carta Blanca rum,
lemongrass & mint-infused Martini Fiero vermouth,
Tio Pepe Fino sherry, sugar and fresh lime juice*

JUNGLE'S RIDDLES £13.5

FRUITY / INDULGENT / NUTTY

*Mount Gay Black Barrel Double Cask Blend rum,
Ceylon arrack, Disaronno liqueur and banana,
topped up with Franklin & Sons brewed ginger beer*

AN UNEXPECTED BEGINNING £13

BITTERSWEET / REFRESHING / EFFERVESCENT

*Aperol aperitif, Punt e Mes vermouth,
Italicus bergamot liqueur, fresh lemon juice
and rhubarb & lemon balm syrup,
topped up with sparkling wine*

NON-ALCOHOLIC COCKTAILS

RED SKY AT NIGHT £10

BITTERSWEET / AROMATIC / ZESTY 69kcal

*Devant New Dusk Oak & Spice non-alcoholic spirit,
Nonsuch blood orange & bitter lemon shrub
and Franklin & Sons cherry & plum*

VIBRANT DAWN £10

SWEET / SPICY / VIBRANT 97kcal

*Devant New Dawn Aromatic & Citrus non-alcoholic
spirit, Martini Vibrante non-alcoholic aperitif
and strawberry & tarragon shrub,
topped up with Real Royal Flush kombucha*

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.



FOGG'S FAVOURITES



Available to enjoy at all London establishments of Phileas J. Fogg, Esq.

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

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

THE ORIENT £14

FRESH / LIGHT / DELICATE

Grey Goose L'Original vodka*, cucumber, fresh lime juice, sugar and fresh mint

*also available with Bombay Sapphire Premier Cru gin in the place of Grey Goose L'Original vodka

PERFECT TIMING £14

SPICY / CITRUSY / INVIGORATING

Patrón Silver tequila, Cointreau orange liqueur, pink grapefruit juice, fresh lime juice and chipotle chilli-infused hibiscus syrup



CLASSIC COCKTAILS

Perfect serves recreated using first-class spirits



NEGRONI £13.5

Bombay Sapphire gin, Campari aperitif and Martini Riserva Speciale Rubino vermouth

MARGARITA £13.5

El Jimador Blanco tequila, Cointreau orange liqueur, sugar and fresh lime juice

CAMPARI G & T £13

Campari aperitif, Bulldog gin and Franklin & Sons pink grapefruit tonic water with bergamot

ESPRESSO MARTINI £13.5

Belvedere vodka, Tia Maria coffee liqueur, sugar and espresso

OLD FASHIONED £13.5

Woodford Reserve Bourbon whiskey, sugar and Angostura bitters

APEROL SPRITZ £12

Aperol aperitif and sparkling wine, topped up with Franklin & Sons 1886 soda water



CHAMPAGNE

Moët & Chandon
Impérial Blanc N.V.
125ml £15 | 750ml £88 | 1,500ml £185

Moët & Chandon
Impérial Rosé N.V.
750ml £105 | 1,500ml £225

Moët & Chandon
Grand Vintage Blanc
750ml £120

Moët & Chandon
Grand Vintage Rosé
750ml £145

Veuve Clicquot
Yellow Label N.V.
750ml £95

Veuve Clicquot
La Grande Dame
Vintage Blanc 750ml £230

Ruinart
Blanc de Blancs N.V.
750ml £130

Ruinart
Rosé N.V.
750ml £160

Dom Ruinart
Vintage Blanc de Blancs
750ml £220

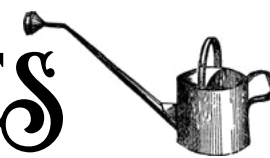
Dom Pérignon
Vintage Blanc
750ml £240

Dom Pérignon
Vintage Rosé
750ml £480

Dom Pérignon
Vintage Blanc P2
750ml £510



BUBBLES



Martini
Prosecco 750ml £48

Vaporetto
Extra Seco Spumante
125ml £8.5 | 750ml £44

Chapel Down
Brut N.V. 750ml £65

Chapel Down
Sparkling English Rose N.V.
750ml £72

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.



WINE

175ml Glass | 750ml Bottle

WHITE

Finca Valero Macabeo
Cariñena, Spain £6.8 | £28

La Maison Belenger Colombard
Côtes de Gascogne, France £7.8 | £32

Conto Vecchio Pinot Grigio
Veneto, Italy £8.4 | £34

Domaine Roux Père et Fils Les Côtilles Chardonnay
Burgundy, France £9.8 | £40

Terrazas Reserva Torrontés
Cafayate, Argentina £60

Cloudy Bay Sauvignon Blanc
Marlborough, New Zealand £70

RED

Finca Valero Tempranillo Garnacha
Cariñena, Spain £6.8 | £28

Poderi dal Nespole Fico Grande Sangiovese
Emilia-Romagna, Italy £7.8 | £32

Riva Leone Barbera
Piedmont, Italy £8.8 | £36

Domaine Roux Père et Fils Les Côtilles Pinot Noir
Burgundy, France £9.8 | £40

Terrazas Reserva Malbec
Mendoza, Argentina £52

Numantheria
Toro, Spain £120

Cheval des Andes
Mendoza, Argentina £150

ROSÉ

Petit Papillon Grenache
Languedoc-Roussillon, France £6.8 | £28

Maison Mirabeau Classic
Côtes de Provence, France £10.2 | £42



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

BOTTLED BEER & CIDER

Five Grain Lager 330ml £6.2

Whitstable Bay Blonde Lager 330ml £5.9

Birra Menabrea Bionda 330ml £6

Singha Thai Lager 330ml £6

Whitstable Bay Pale Ale 500ml £6.5

Orchard View Cider 500ml £6.3

Kentish Pip Forager - Hedgerow Berry Cider 330ml £6.5

Days Lager 0.0% 330ml 73kcal £5.9

Days Pale Ale 0.0% 330ml 69kcal £5.9



HARD SELTZER

Truly Black Cherry 355ml £7.5

Truly Wild Berry 355ml £7.5

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

EXQUISITE EATABLES

NIBBLES

Mixed Olives £5 VG 162kcal

Rosemary Mixed Nuts £5 VG 421kcal

Smoked Almonds £5 VG 430kcal

Wasabi Peas £5 VG 358kcal

SMALL PLATES

Buttermilk fried chicken, served with pine salt £9.5 V 1,147kcal

Wild mushroom & black truffle arancini £11.5 V 791kcal

Chargrilled broccoli, served with sesame dressing £8 VG 356kcal

Smashed cucumber salad £7.5 VG 139kcal

Roasted fig & gorgonzola crostini £8.5 V 907kcal

Pigs in blankets, served with sticky honey & mustard glaze and sauerkraut £9.5 460kcal

Deep-fried Camembert bites, served with cranberry relish £9.5 V 801kcal

SHARING BOARDS

MEZZE BOARD

Grilled mixed vegetables, olives, artichoke hearts, houmous and feta-stuffed peppers, served with toasted flatbreads £22

V 1,204kcal

CHEESE BOARD

Camembert, Danish blue, smoked cheddar and Gruyère, served with biscuits, red onion chutney and grapes £22

V 2,930kcal

CHARCUTERIE BOARD

Prosciutto di Parma, chorizo, Milano salami and honey roast ham, served with cornichons, feta-stuffed peppers and toasted flatbreads £22

1,144kcal

GARDENER'S PICNIC £42

PICK ONE SHARING BOARD AND TWO SIGNATURE COCKTAILS TO ENJOY TOGETHER

Please make staff aware of any allergies and intolerances you might have. A full list of all allergens contained in each dish is available upon request. Adults need around 2,000 kcal a day. Any kcal value stated refers to the total kcal amount in the whole portion.

ARE YOU READY FOR AN ADVENTURE?

Each location in the Mr Fogg's Collection has its own signature cocktail menu to explore.



MAYFAIR



MAYFAIR



COVENT GARDEN



COVENT GARDEN



FITZROVIA



FITZROVIA



THE STRAND



THE CITY

EXPERIENCES | GIFT VOUCHERS | COCKTAIL DELIVERY | VENUE HIRE
WWW.MR-FOGGS.COM