



MR FOGG'S
Treehouse

at the

**HOUSE OF
BOTANICALS**

LIBATIONS

SIGNATURE COCKTAILS

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

*These libations are served exclusively within the Treehouse 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!*



LONG AND WINDING ROAD £13.5

FRUITY / PEPPERY / RICH

*Bombay Bramble gin, Lillet Blanc wine-based aperitif,
white Penja pepper cordial, fresh mint
and lemon air*



MRS BEETON'S CURE £15

AROMATIC / HERBAL / BITTERSWEET

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



NEW DAWN £14.5

FLORAL / BITTERSWEET / CITRUSY

*Secret Garden Apothecary Rose gin, Aperol aperitif,
Devant New Dawn Aromatic & Citrus non-alcoholic
spirit and grapefruit & marigold cordial*



ARAGUA'S BOUNTY £16.5

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*



CIENFUEGOS PALMS £15

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*



FLEUR-DE-LIS £14

SWEET / RICH / FRUITY

*Grey Goose L'Original vodka, Sassy calvados,
Roots mastic liqueur and
eucalyptus & clementine soda.*



THE NOLET WINDMILL £13.5

REFRESHING / LIGHT / CITRUSY

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



POMACES, PROMISES £14.5

REFRESHING / DRY / UPLIFTING

*Discarded Grape Skin vodka, Chardonnay wine,
Martini Riserva Speciale Ambrato vermouth,
Hendrick's absinthe and cold brew jasmine green tea*



THE MEXICAN INTERPRETER £15

VIBRANT / ZESTY / FRUITY

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



RISING FROM THE ASHES £15

TANGY / CITRUSY / SWEET

*Volcán de mi Tierra Blanco tequila,
Muyu Chinotto Nero orange liqueur,
gooseberry and rosé wine, topped up with
Franklin & Sons rhubarb tonic water with hibiscus*

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.

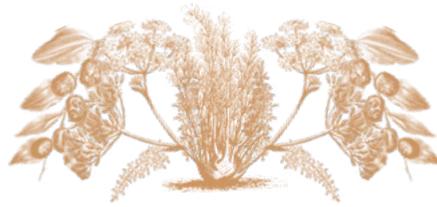
SIGNATURE COCKTAILS CONT.



STUDY IN SCARLET £13.5

RICH / COMPLEX / WOODY

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



GRACIOUS FOLK AND 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 £14.5

SWEET / FLORAL / RICH

Beeswax-infused The Singleton 12yr Scotch whisky, 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



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 91kcal

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



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

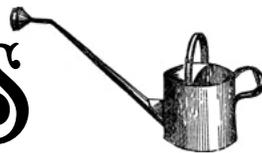
**Dom Ruinart
Vintage Blanc de Blancs**
750ml £220

**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

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 Nespoli 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

Numanthia
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.
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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 ^V 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