

# *Hawksmoor Cocktails*

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## HAWKSMOOR SEASONAL COCKTAILS

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These new seasonal cocktails feature the finest and freshest fruit from Kent, the traditional “Garden of London”. All the fruit is supplied daily from Chegworth Valley, who have won numerous awards from not only their fruit but also their wonderful apple juices. We then carefully infuse it in the finest Beeteater London Dry Gin to create our own subtle macerations.

(Please ask which fruits are available)

***Royal Fizz*** *£8.00*

Seasonally infused Gin shaken with homemade fruit syrup, fresh fruit and Bramley apple juice. Topped up with fragrant Prosecco.

***Autumn Smash*** *£7.50*

Seasonally infused gin shaken with fresh mint, homemade fruit syrup, fresh fruit and a dash of Chegworth Valley apple juice.

***Autumn Mule*** *£7.50*

Seasonally infused gin stirred with Chegworth Valley apple juice and topped with spicy Fentiman’s ginger beer.

***Hawksmoor Autumn Punch (serves 2)*** *£15.00*

Infused Beefeater gin stirred with homemade fruit syrup, lemon sherbet, Bramley apple juice and chilled green jasmine tea. Topped with soda water.

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## JULEPS All £7.50

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Juleps were not only one of the first truly great American drinks, they were also the first to have an appeal beyond America’s shores, particularly in England. The word comes from the Arabic *Julap* meaning rosewater and its first usage in relation to a drink was by a Virginian gentleman in 1787. Indeed, contrary to popular belief the drink originates in Virginia and was originally made with Brandy not Bourbon. We have scoured early cocktail books for the original recipes that we present to you here, as well as including some more innovative modern takes on this wonderful drink.

***Georgia Mint Julep***

This is the recipe as described by Frederik Marryat, an English Naval officer and writer who travelled the United States in the 1830s. Such was his fascination for the drink that he recorded the exact recipe.

Fresh mint muddled with a little sugar, peach brandy and cognac. Garnished with fresh mint and a pineapple stick.

***Jerry Thomas’s Mint Julep***

Jerry Thomas is well known for writing the first cocktail book and by the time he did in 1862, the drink he presents is significantly different.

Fresh mint muddled with a little sugar and cognac, soured in a dash of Jamaican rum. Garnished with mint, berries and orange zest.

### *Kentucky Mint Julep (Julep No. 1)*

This is a hybrid of the recipe in David Embury's pivotal book "The Fine Art of Mixing Drinks" and Tom Bullock's recipe from 1917. It is perhaps the epitome of what is now seen as a classic Mint Julep.

Fresh mint is infused in sugar syrup, before being stirred with a healthy measure of bourbon.

### *Santiago Julep*

This delightful variant crops up both in Trader Vic's "Bartenders Guide" and Charles H Baker's "Jigger, Beaker and Glass." With such esteemed recommendations its inclusion was obligatory.

Fresh mint muddled with sugar and bourbon, which is then aromatised with Barbadian rum and pineapple sticks.

### *Peach Thunderbolt*

This delightful, summery recipe is from the wonderfully evocative book, "Jigger, Beaker & Glass" by Charles H Baker. Its name derives from a place just south of Savannah, Georgia.

Peach muddled with mint, fresh lime, sugar, Cuban rum and a dash of peach liqueur.

### *St. Regis Mint Julep*

This variant was the pride and joy of John Swago, the head bartender of the St Regis Bar in New Orleans during the 1930s. We have judiciously substituted homemade pomegranate syrup for the grenadine called for in his recipe.

Fresh mint muddled with pomegranate syrup, Rye Whiskey and New Orleans Rum.

### *Hawksmoor Julep*

This is our own variation on the Gin Julep or Major Bailey as described in many old cocktail books.

Fresh mint muddled with lemon thyme syrup, gooseberries and gin.

### *Midnight Julep*

Another of our own creations based on the Mint Julep, combining the freshness of mint with rich chocolate.

Fresh mint muddled with sugar, Crème de Cacao and Cacao infused bourbon.

### *Pineapple and Sage Mojito*

It seems obvious to us that the ever popular Mojito has its origins in the Mint Julep. Rather than simply include the original Cuban recipe we have included this inspired version. (For other classic Cuban Mojito's please ask)

Fresh sage muddled with sugar, lime, pineapple and Cuban rum.

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## AROMATIC COCKTAILS

All £7.50

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### **Martinis, Manhattans, Old Fashioneds**

This section contains many of the cocktails that have their origins in Pre-Prohibition America and represent a Golden Age in bartending in the States. A few of these creations are still as famous and popular nowadays, while many have unfortunately all but disappeared. All of them are simple combinations of a base spirit and aromatic flavourings.

#### *The Martinez*

This forerunner of the Martini appeared in the 1887 version of "How to Mix Drinks, or the Bon-Vivants Companion" by Jerry Thomas. The debate over by whom and when the Martini was invented still rages but clues to its evolution appear in this drink.

Gin shaken with Carpano Antica vermouth, Jerry Thomas bitters and maraschino. Garnished with a cherry.

#### *The Puritan*

This drink first appears in bar guides at the end of the nineteenth century and could be an ancestor of the Martini, even if it isn't it should be revived.

Gin shaken with Noilly Prat, orange bitters and a dash of yellow Chartreuse.

### *Gin and Wormwood*

This fragrant drink is adapted from yet another of Jerry Thomas' recipes using wormwood infused gin and absinthe. Wormwood infused gin shaken with absinthe and gomme. Garnished with a twist of lemon.

### *Blackthorn*

This is an Irish take on a Manhattan that appears in Harry Johnson's "Bartender Manual".

Jameson Irish whisky stirred with Lillet Blanc, Jerry Thomas bitters and a dash of absinthe.

### *Chappara*

A drink that is featured in the Floridita Cocktail Book from 1935. This is basically a citrus aromatised rum Manhattan.

Havana Club 3yr stirred with Lillet Rouge vermouth and a little sugar. This is served in a chilled martini glass aromatised with the whole peel of a lime.

### *Harry's Cocktail*

Any drink that is named after the most famous head bartender of the Savoy and author of their legendary cocktail book deserves a place on our cocktail list. If only Harry Craddock could join us for one!

Beefeater gin shaken with Noilly Rouge, fresh mint and a dash of absinthe.

### *Floridita Special*

While the Floridita in Havana is justifiably famed for its Daiquiri's, this cocktail almost nipped under the radar until we discovered it in their 1930s cocktail guide. It is essentially a sweet Manhattan with minor additions.

Rye shaken with sweet vermouth, Amer Picon, Angostura and orange Curacao.

### *The Algonquin Cocktail*

This cocktail was named after the famous New York Hotel that housed the Algonquin Round Table among whose witty and clever members was Dorothy Parker. The original bar has gone and thank goodness this recipe survives.

Rye shaken with Noilly Prat and pineapple.

### *Tobacco Old Fashioned*

This is our modern re-invention of this classic drink. The original version of this drink was deemed old-fashioned way back in 1895 when a recipe first appears in print. In 1935 A. Crockett claims it was introduced to the Waldorf Astoria by Colonel James Pepper for whom it had been invented at the famous Pendennis Club in Louisville.

Bourbon or rye stirred with sugar, bitters and a tobacco infusion.

### *Black Forest Sazerac*

The original Sazerac was created at the Sazerac Coffee House of New Orleans in the 1850s and is simply a variant of the drink, first prepared by Antoine Peychaud, using his own bitters and perhaps the first cocktail. This is a fruitier version created by us.

Cherry and chocolate infused rye and bourbon shaken with sugar and bitters, served in a Chartreuse rinsed glass.

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## **SOURS, FIZZES & DAISIES**

All £7.50

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These drinks put simply involve combining a base spirit with a sour element that is then sweetened. They are by far the most popular style of cocktails served today but they have their origins back in the nineteenth century.

### *Liquorice Whisky Sour*

Tony Conigliaro recently created this version of the classic whiskey sour, we hope he is flattered by our plagiarism. It is a great example of how to effectively evolve a classic.

Bourbon shaken with lemon juice, liquorice syrup, bitters and egg white.

### ***Jack Rose Cocktail***

Unfortunately it was impossible to get the oldest of American spirits, namely Applejack, in the U.K , until recently. This may account for why so many wonderful Applejack recipes have disappeared. This recipe seems to have its origins in The Waldorf Astoria.

Applejack shaken with lime juice and homemade pomegranate syrup.

### ***Ramos Gin Fizz***

Like the Sazerac this is another fine drink of New Orleans extract. It was created by Henry Ramos a bar owner and resident of the Baton Rouge at the beginning of the 20th century. It needs very long and heavy shaking to achieve the desired frothiness.

Gin shaken with lemon and lime juices, sugar, cream, egg white and orange flower water, topped with soda.

### ***Aviation (Blue Moon?)***

This recently resurrected classic deserves a place on any drinks list and is made all the more wonderful by the excellent crème de violette from those boys at Bittertruth.

Gin shaken with lemon juice, sugar, crème de violette and a dash of maraschino.

### ***Cosmopolitan Daisy***

This drink pre-dates Prohibition and bears a startling resemblance to the Cosmopolitan made so famous by the hit TV series *Sex and the City*. Only this version tastes much better.

Beefeater shaken with lemon juice, Cointreau and homemade raspberry syrup.

### ***Hawksmoor Fizz***

This is our interpretation of this classic drinks style and has most in common with the Ramos Gin Fizz but uses some truly English ingredients to evoke the flavour of the UK.

Gin shaken with lemon juice, sugar, cream, egg white, orange flower water and homemade rhubarb syrup.

### ***Delicious Sour***

Another sour style of the Applejack recipe created by the maverick bartender of the late 1800s, William Schmidt. It is listed with many more of his own creations in his 1892 book "The Flowing Bowl".

Applejack shaken with peach liqueur, fresh lime and sugar.

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## **EXPAT CLASSICS**

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When Prohibition hit America on Jan 17th 1920 it brought to a close a golden era of cocktail making within the U.S. Throughout the States legitimate bars and restaurants closed down, bartenders lost their jobs and the drinking public were forced to continue their habit in speakeasies. While the picture was bad at home, many American bartenders sought employment in other countries, further spreading cocktail culture and setting up American bars globally. Furthermore many of the more affluent U.S. citizens were willing to travel abroad to enjoy a drink. This fuelled a global cocktail revolution epitomised by the cocktails below.

### ***Royal Bermuda Yacht Club***

£7.50

This is a slightly spicy version of a Daiquiri, which originated at the Royal Bermuda Yacht Club.

Mount Gay rum shaken with lime, a splash of Falernum and a dash of Cointreau.

### ***The Toreador***

£8.50

This was first featured in the Café Royal Cocktail Book and unusually for the era, uses tequila as the base ingredient. It is also remarkably like a margarita.

Fresh lemon juice shaken with apricot brandy and blanco tequila.

***The Artist's Special*** £8.50

This drink was first served in Paris and appeared in many cocktail books of the 1930s. It proves wrong the theory that Scotch whisky cannot be mixed and we have gone one step further and used Peat Monster.

Peat Monster shaken with manzanilla sherry, lemon juice and homemade redcurrant syrup.

***Bloodhound*** £8.00

This cocktail was introduced to London in 1922 by the Duke of Manchester. It is a precursor of the modern fresh fruit martinis.

Gin shaken with sweet and dry vermouths and fresh raspberries.

***The Avenue Cocktail*** £8.00

This drink first appeared in The Café Royal Cocktail Book of 1937 and is indicative of the first Golden Age of British bartending as a member of the U.K.B.G invented it.

Bourbon and calvados shaken with passion fruit, grenadine and orange flower water.

***The Millionaire Cocktail*** £8.00

This cocktail is adapted from the original version featured in the 1937 edition of The Savoy Cocktail Book. It is slightly less sweet due to the substitution of fresh pomegranate juice for grenadine.

Myers rum shaken with apricot brandy, Sloe Gin, fresh lime and pomegranate.

**Golden Dawn** £8.50

Created by Harry Craddock at the Savoy and taught to us by the legend that is Peter Dorelli.

Calvados shaken with gin, orange juice and apricot brandy.

**French 75** £9.00

Invented by Harry McElhone the owner of Harry's American Bar in Paris, in 1925.

It is named after the heavy artillery used in W.W.1 by the French to bombard the Germans.

Gin shaken with lemon and sugar, topped with champagne.

***Royal Highball*** £9.00

Created by Frank Meier to celebrate the opening of the Ritz Hotel's Cambon Bar in Paris in 1921.

Cognac stirred with sugar, fresh strawberries and champagne.

***Revolutionary 20<sup>th</sup> Century Cocttail*** £8.00

This is our version of a drink that first appeared in the Café Royal Cocktail Book. The original used gin as the base spirit, however we think it tastes absolutely marvellous when made with blanco tequila.

Tequila shaken with fresh lemon juice, Lillet Blanc and Crème de Cacao.

***Eureka*** £8.00

Yet another cocktail to originate at the Floridita in Havana during Prohibition and one that has virtually disappeared.

Calvados and Sloe Gin shaken with lime and sugar.

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**PUNCHES** from £14.00

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The word *punch* is derived from the Hindi word Panch, meaning five. They were first noted in the late seventeenth century and the original punches from the East Indies were based on Arrack (a rice and sugarcane distillate) combined with spices, citrus juice, sugar and tea or water. Here we offer our revitalized take on the versions of these drinks. They are designed to share either for 2, 4 or 6 people.

### *Non- Such Punch*

This punch is adapted from the original by Jerry Thomas and consists of pineapple puree, red wine, green tea, cognac, lemon juice, spiced sugar and soda.

### *Big Easy Punch*

This punch is our own creation inspired by the laid-back atmosphere and flavours in New Orleans. It features a sensational raspberry infused port, Boouteille Calle, made by the maverick Californian winemaker Randall Graham.

The following two recipes are adapted from ones sourced in Charles H. Baker's book, "Jigger, Beaker and Glass".

### *Bengal Lancers Punch II*

A delicate mix of rum, Claret, Cointreau, mango and orange juices crowned with champagne.

### *Fritz Fengers Pineapple Bola II*

Pineapple infused bourbon enriched with passion fruit and then doused in champagne.

### *Pimms Royale*

So often what can be such a wonderful summer drink is ruined by its maker. We have updated the recipe slightly and added a touch of finesse while remaining true to its spirit. In our version Plymouth Fruit Cup is fortified with gin and lengthened with ginger ale and champagne and garnished with fruits and borage.

### *Polish Spring Punch*

While Dick Bradsell's masterpiece may not be as old as the other recipes, it so good that we believe it deserves a place on the list. In our version summer berries are combined with vodka, lemon juice, cassis and topped with champagne.

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## **TWEEKED TIKI'S**

All £8.00

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This is our tribute to this kitsch, ever-so trendy style of cocktail that was pioneered in California by Don the Beachcomber and Trader Vic. We have re-vamped these classic recipes with superior quality purees rather than simple fruit juices.

### *The Zombie (maximum of 1 per person)*

£16.00

This legendary cocktail needs no introduction but should be treated with caution. We serve ours big and strong and recommend you find a friend to share one with. Billy Connolly said that it "gets you f\*\*\*\*ed from your boots upwards!" Three Rums churned with fresh grapefruit and lime juices, Falernum, absinthe, bitters, grenadine and spiced syrup.

### *Leilani's Grass Hut*

Cuban rum shaken with pineapple and guava purees, fresh grenadine and lemon juice.

### *Rum Keg*

Cuban and Jamaican rums shaken with pineapple and passion fruit purees, fresh lemon juice and apricot brandy.

### *Cobra's Fang*

Rums blended with falernum, fresh lime and orange juices, bitters and blackberry puree.

### *Mahukona*

Cuban rum shaken with Triple Sec, Angostura Bitters, pineapple puree, lemon and sugar.

### *Fogcutter*

£10.00

Cuban rum, cognac, gin and orgeat shaken with orange and lemon juices. Crowned with a generous splash of the wonderful Bouteille Calle.

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## BEERS

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Proof Cologne Style	£3.80
Meantime Union	£4.00
Meantime Pale Ale	£4.00
Meantime Wheat Beer	£4.00

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## HOUSE SPIRITS (all served as 50ml)

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Wyborowa	£6.00
Beefeater	£6.00
Buffalo Trace	£6.00
Sazerac Rye	£6.00
Myers	£6.00
Havana Club Especial	£6.00
Don Agustin	£6.50
Chivas Regal	£6.00
Hennessy V.S.	£6.00

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## SOFTS

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Chegworth Valley juices	£3.00
Virgin Mary	£3.50
Non Alcoholic Cocktails	£3.50
Pomegranate Juice	£3.00
Minerals	£2.50