

COCKTAILS

THE SHERRY COBBLER

**La Guita Manzanilla Sherry muddled with lemon and pineapple,
then decked with seasonal fruits**

£9.95



The humble drinking straw has had a pretty bad press over the last few years, being perilous as it is to unknowing water-born creatures and we're afraid to inform you that the blame for the ubiquity of drinking straws in the modern era can squarely be laid at the proverbial feet of the Sherry Cobbler. Until this wondrous drink was first imported from it's homeland of America to our innocent shores the drinking straw would have been virtually unknown to all but the most well travelled of Englishmen.

Charles Dickens eloquently paints the scene in
Martin Chuzzlewit (serialised 1842-1844)

Our eponymous protagonist has just discovered that the land development scheme in which he has sunk the last of his savings is nothing more than a worthless malarial swamp, and has returned to his humble abode in a state of some despair:

"I wish you would pull off my boots for me," said Martin, dropping into one of the chairs.

"I am quite knocked up. Dead beat, Mark."

"You won't say that tomorrow morning, sir," returned Mr. Tapley: "nor even to-night, sir, when you've made a trial of this." With which he produced a very large tumbler, piled up to the brim with little blocks of clear transparent ice, through which the one or two thin slices of lemon, and a golden liquid of delicious appearance, appealed from the still depths below, to the loving eye of the spectator.

"What do you call this?" said Martin.

Mr. Tapley made no answer; merely plunging a reed into the mixture - which caused a pleasant commotion among the pieces of ice -signifying by an expressive gesture that it was to be pumped up through that agency by the enraptured drinker.

Martin took the glass, with an astonished look; applied his lips to the reed; and cast up his eyes once in ecstasy. He paused no more until the goblet was drained to the last drop...

"This wonderful invention, sir" said Mark, tenderly patting the empty glass, "is called a cobbler. Sherry Cobbler when you name it long; cobbler when you name it short."

THE eXpressO MARTINI

**Fanny Fougerat Iris Poivré XO Cognac, Merlet C2 coffee liqueur,
fresh espresso coffee, Distillery barrel aged sugar syrup**

£14.95



First of all lets get one thing straight, yes we know that is not how one spells espresso. The somewhat curious and undeniably wrong spelling you see above is indicative of the fact that the base spirit for this version of the quintessential modern classic cocktail is not the familiar and somewhat prosaic vodka one would expect, but the distinctly more extravagant and characterful XO Iris Poivré from Fanny Fougerat: single cask, single grape, single terroir, unfiltered, no added sugar, no added caramel, all natural, 100% Ugni Blanc, 100% Borderies Cognac. Delicious on its own of course, but also multifarious enough to shine in a cocktail, with fruit and floral notes it has the freshness of youth, but also the complexity of age. In this drink we shake it with a cognac based coffee liqueur, fresh espresso coffee and our house-made sugar syrup which has been aged for several months in a small sherry barrel.

The original Espresso Martini was created by long time Notting Hill resident, the late great Sir Dick Bradsell. A well worn tale of its creation has Dick working at Soho's Freds Club sometime in the late Eighties when a "young model who's now world famous" - variously reported to be Kate Moss, or Naomi Campbell but in all probability someone more of the previous model generation - requested a drink that would: "Wake me up, then fuck me up." Dick combined vodka, Kahlua, Tia Maria, sugar and espresso coffee, and the rest as they say is history. Well not quite. At first he christened it the Vodka Espresso, and many years later when composing the menu for Damian Hurst's gone but not forgotten Notting Hill cocktail bar; Pharmacy he renamed it The Pharmaceutical Stimulant. At some point, and nobody is quite sure when or who's fault this is, it acquired its more familiar moniker. So we feel quite sure Dick wouldn't have minded us bastardising it and mutilating its name once again. If we're wrong, then sorry old friend.

THE PODDINGTON NEGRONI

**Distillery Sugar Snap Pea & Asparagus Spirit, Campari,
sweet vermouth, carrot flower**

£14.95



Most of the origins stories for the world's most famous and popular cocktails and mixed drinks are shrouded in myth, speculation and downright untruthfulness. It is fair to say that in recent years the situation has improved a little and the worst excesses of the yarn spinning cocktail historians of times gone by, have to an extent been curtailed. Though we still have quite some way to go.

Wherever possible in this menu we will endeavour to inform you if the story we are telling you is specious or grounded in reality.

The Negroni, we are delighted to report is one of those drinks that falls into the latter category.

Our story starts in that most beautiful of Italian cities, Florence.

In the year 1919 at a joint called Caffè Casoni. A gentleman by the name of Count Camillo Negroni invented the drink by asking the bartender Fosco Scarselli to strengthen his favourite cocktail; the Americano, a mixture of Campari, sweet vermouth and soda water, favoured by visiting Americans (and trivia fans, the first drink that 007 orders in the first

James Bond novel) by adding gin to his drink rather than soda, and instructing him to put an orange wedge into the drink. Signifying that it was different from the drinks being enjoyed by the other frequenters of the bar, with that The Negroni was born and it's popularity was instant. By 1919 the Negroni family had opened a distillery and were selling a ready made bottled version of the drink. Much of this is beyond debate: Camillo Negroni was born on 25th of May 1868 to Enrico Negroni and Ada Savage Landor and died in Florence on the 25th of September 1934. While his status as a Count is questionable, his grandfather Luigi Negroni certainly was. Therefore it is not an unreasonable suggestion that he may have also held the title.

The Caffè Casoni building still stands today, it is somewhat tragically now a Roberto Cavalli shop.

The Poddington Negroni subs out the gin and orange wedge for our Distillery Asparagus & Distillery Sugar Snap Pea Spirit and a "flower" of carrot to create a modishly vegetal take on the classic drink.

If you would prefer to order a traditional Negroni please feel free to do so.

THE SALTED CARAMEL OLD FASHIONED

**Distillery Private Barrel Woodford Reserve Bourbon,
salted caramel, jasmine, and aromatic bitters**

£14.95



The Old Fashioned probably wasn't always called the Old Fashioned, why would it be? At this time the mixed drinks of the era had exciting names like The Kiss Me Quick, The Gum Tickler, The Flash of Lightning and the Almagazoolum. Compared to these the Old Fashioned sounds decidedly, well old fashioned. We are of the belief that this is most likely where the name originated. When these fashionable, popular and startlingly named new drinks first arrived, the age of the cocktail was upon us. Those that yearned for simpler times, who thirsted for an uncomplicated glass of whiskey, sugar and bitters, as they had enjoyed for years, would ask for the "Old Fashioned drink." Nowadays it is like walking into Starbucks and asking for "a coffee."

This hasn't stopped a mythology from surrounding the drink, nor has it stopped people from trying to attach names and locations to it's history. The most often told tale is that the Old Fashioned was created at The Pendennis Club in Louisville, Kentucky, by a certain Martin Cuneo. Now the Pendennis is a wonderfully old fashioned and revered place and it would make a very appropriate home for the Old Fashioned. Rather inconveniently though, the first mention of the drink appears in print some twelve months before the club was founded and even Martin Cuneo's own book of drinks doesn't mention it. Altogether more likely, is that the drink really acquired it's name from our explanation above. Recipes for whiskey cocktails that constitute an Old Fashioned in all but name had been printed as long ago as 1869.

In America you all too often find your Old Fashioned clouded by a squashed up cellulose cherry, a slice of orange or even a slice of pineapple. Don't even ask us how they make the drink in Milwaukee, we'll just tell you that it involves 7-Up. We prefer the simple combination of spirit, sugar, bitters and ice, here for your delectation we have also added a note of jasmine and salted caramel.

A FOGGY DAY IN LONDON TOWN

**Distillery Old Tom Gin, fresh lemon, capillaire syrup
flavoured with orange flower, effervescent water,
cloud of citrus candy floss**

Available alcohol free with Distillery Zero Alcohol Spirit

£9.95



The air quality in modern day London may indeed leave a little to be desired, but compared to the early eighteen hundreds it is positively virginal in its purity. The so called Pea Soupers of that era; a product of the unchecked and unregulated pollution belched out by the factories and mills of the burgeoning Industrial Revolution were choking the capital with an impenetrable fog. A young artist; John Sartain, penned this evocative description at the time:

"...slink home through a fog as thick and as yellow as the pea-soup of the eating house; return to your painting room, having opened your window at going out, to find the stink of the paint rendered worse, if possible, by the entrance of the fog, which, being a compound from the effusions of gas pipes, tan yards, chimneys, dyers, blanket scourers, breweries, sugar bakers, and soap boilers, may easily be imagined not to improve the smell of a painting room!"

Around the same time as this if you'd have happened to stumble along Grosvenor Street, continued towards the area between New Bond Street and George Street, escape from the fog and proceed past the one legged doorman, you will find yourself in the welcoming surroundings of The Limmer's Hotel. Here you would have been welcomed by Charles, Robert or John. If you were unlucky one of them may have prepared Fixed Bayonets for you; a less than appetising dish consisting of mackerel fried in gin. If however you were a little more fortunate, then John Collin (to give him his full name) would prepare you the house punch. A combination of Hodges Old Tom gin, a sugar syrup flavoured with orange flower water and maiden hair fern (known as Capillaire), lemon juice, and sparkling water. So delicious was this concoction that it's fame would soon spread around the world. Unfortunately for poor old John somewhere along the way the story got a little confused and it would be the name Tom Collins that would forevermore be associated with this drink.

Our version is prepared with Distillery Old Tom Gin, house made Capillare, lemon juice, soda water and is shrouded in a cloud of citrus flavoured candy floss "fog".

THE HENNESSY COLADA

Hennessy VS Cognac, coconut cream, pineapple and caramel

£12.95



Portobello Road is a long way from City Island, New York. If in the unlikely circumstances that your travels have brought you to both, then you'll probably be a little surprised to see this drink on a menu here in the heart of West London. The Henny Colada is the drink of City Island, at the far Southern end of the 1.5 mile peninsula sitting just off The Bronx you will find Johnny's Reef; the reputed home of this marvellous drink. A cocktail born through the demographics of it's neighbourhood; the Pina Colada of course being the national drink of Puerto Rico and cognac having an association with black American culture stretching back as far as the Jazz Age. This drink is a representation of the predominant communities in that storied part of New York City.

We make ours with Hennessy's Very Special cognac, Puerto Rican Coco Lopez coconut cream, pineapple juice and a swirl of caramel.

THE REGAL DAIQUIRI

**Distillery Don Q Private Barrel Rum, juice of
one whole fresh lime, Distillery barrel aged sugar syrup,
shaken with grapefruit peel**

£12.95



Those of you who have read this menu from the beginning will recall our promise to call out the more apocryphal stories we've encountered, this may be one.

Lets start with the bit we believe: Jennings Cox an American mining engineer was living and working in Cuba around about the turn of the 20th century. He and his colleague Pagliuchi embarked on a mixicological adventure and ended up mixing the local Bacardi Carta Blanca rum, lime juice, sugar, and ice. Locally it soon became a popular drink, sometime later he chose to name it for the town where his creation was born; Daiquiri.

Most of that is largely beyond dispute, indeed Bacardi own a document written by Cox which backs this up. We are less inclined though to believe that Cox was the first to combine these ingredients, even in Cuba. Bacardi was founded in 1862, the first shipment of ice arrived in Cuba in 1807, Cuba had for many years been one of the largest sugar producers in the world, and limes were abundant throughout the Caribbean.

Are we to believe that it was Jennings Cox, a gringo, who first put all these ingredients together, not a local? Paint us unconvinced.

Whatever its origin, it is surely one of the world's great drinks: " A good daiquiri shouldn't taste of rum, it shouldn't taste of lime and it's shouldn't taste of sugar. It should just taste of Daiquiri..." We're not sure who said that, Hemingway probably. Ours is made with Don Q Puerto Rican rum from our Distillery Private Barrel, the juice of one fresh lime, aged sugar syrup, and we "regal shake" it with ice and a twist of grapefruit zest. We're of the definite opinion that it is the best damn daiquiri on Portobello Road.

Yes sir! No doubt about it...

SOMETHING OLD, SOMETHING NEW, SOMETHING BORROWED...

Distillery Super Citrus Gin & Soyer's Nectar, fresh fruit.

Available alcohol free with Distillery

Zero Alcohol Botanic Spirit

£9.95



The history of the blue cocktail goes back a little further than one might imagine, all the way back to 1847 in fact. That was when one of our personal heroes, Monsieur Alexis Soyer launched the world's first blue drink; Soyer's Nectar. It was indeed the world's first blue drink but also one of the first branded fizzy drinks, a full 45 years before Coca-Cola launched.

In the early years of the 19th century, sparkling waters, spa waters, and Vichy waters were all the rage. The tap water in this era was often contaminated and would carry all manner of diseases. The wealthy therefore would drink bottled waters, which were not only free from bacteria but were also thought, in particular the sparkling ones to have miraculous health giving properties.

Soyer's Nectar was comprised of various flavours: raspberry, apple, quince, lemon and cinammon, were some of the ingredients listed in advertisements of the day. Upon it's launch one London newspaper declared it to be: "something between lemonade and champagne, without the acidity of the former or the intoxicating qualities of the latter." They continued: "...that it's flavour is very fine, and as light sparkling draughts go - we do not know of one that would be more welcome to a thirsty palate."

More remarkable to the drinkers of the day than it's flavour, was it's distinctive colour. This unique blue hue was achieved through the addition of an ingredient called "lake", a naturally occurring blue food dye. This incredibly convoluted process, involved extraction from the leaves of young woad plants. Of course it didn't take people long to start adding a little of something more potent to the drink. Indeed Soyer himself championed a drink called Nectar Cobblers in his classic book, *Menagerie*. Those recipes called for the addition of sherry, maraschino or claret to a glass of Soyer's Nectar, served with the addition of ice. This was almost certainly the world's first blue alcoholic drink.

Enjoy our recreation of Soyer's Nectar mixed with our Super Citrus Gin. Made with seven different citrus peels alongside classic gin botanicals, poured over crushed ice and decked with fresh fruit and berries.

PADDINGTON BEAR'S MARMALADE SANDWICH

**Distillery Celebrated Butter Gin, orange marmalade,
Aperol, fresh lemon, whites, toast dust**
(Contains gluten and egg)

£9.95



Portobello Road's most celebrated ursine fan; Paddington Bear, or Pastuso to use his given name as we really should in the post colonial era, was a big fan of marmalade sandwiches, and of Portobello Road. Our liquid version takes our Distillery Celebrated Butter Gin; a unique gin redistilled with salted English butter and mixes it into a sour with English orange marmalade and the bitter Italian aperitif, Aperol.

*"We're going to the Portobello Road," explained
Judy. "It's a big outdoor market quite near here."*

*"You should bring your pocket money," added
Jonathan. "There's a lot to see."*

*Paddington didn't need asking twice and soon
afterward they all set off.*

*Suddenly they turned a corner and he found
himself in what seemed like a different world: a
world of outdoor stands and pushcarts, gold and
silver ornaments, books, old furniture, fruit and
vegetables, people.*

His eyes grew larger and

larger as he tried to take it all in...

*Paddington sniffed the air happily, "I like the
Portobello Road," he said.*

"I think I shall always do my shopping here from now on."

THE KING THEODORE SOUR

**King Theodore of Corsica Gin, sherry shrub,
fresh lemon, whites, rosemary and pink peppercorn**

Available alcohol free with Distillery

Zero Alcohol Botanic Spirit

(Contains egg)

£9.95



Our Distillery King Theodore of Corsica Gin is distilled with the flavours of the Mediterranean: olive, rosemary, bergamot, juniper and sea salt. Here we shake it into a classic sour and introduce a tiniest suggestion of sherry vinegar and pink peppercorn.

The Sour is a family of drinks is held together by a common thread; all taking a base spirit, lemon juice, some kind of sweetener, and sometimes, but not always egg white. The simplest and probably the oldest of these is the Gin Sour, consisting as it does only of gin, sugar, lemon juice and egg white. If we take out the sugar and replace it with Cointreau we have The White Lady. If we then substitute the Cointreau for Creme de Pêche we have a Perfect Lady. Alternatively if we take out the egg white and add Lillet and Cointreau we have The Corpse Reviver No. 2. If we use Maraschino liqueur instead, we have The Aviation. Bringing a little more up to date, if we add Fino Sherry and orange bitters we have the London Calling.

If we swap out the gin for whiskey then we have the Whiskey Sour. Furthermore, if we swap the gin for brandy in a White Lady we have the Sidecar. Swap the gin for tequila, the lemon for lime and the sugar for Cointreau and we have the classic Margarita. Swap the tequila for rum and the Cointreau back to sugar and we have the Daiquiri. If we also add the Pisco Sour and the Trinidad sour we've got most of our bases covered. Confused yet?

THE SANJUATTAN

**The Distillery Private Barrel Don Q Rum,
Lacuesta Spanish vermouth, walnut bitters, smoke**
(May contain trace of nuts)

£12.95



The Manhattan cocktail appeared sometime in the 1880's. It is one of those drinks whose true history we will probably never know, although there is a big clue in the name. It was almost certainly created in

New York. It did then, and has ever since, consisted of: whiskey (American Rye by tradition), vermouth (sweet or a "perfect" combination of sweet and dry, don't be tempted to try just dry, that really doesn't work) and bitters. It is stirred with ice and served straight up with a cherry. Perfect in it's simplicity, it is probably impossible to be improved upon, we think it is even better than the Martini. We will very happily make you a Manhattan, if you so desire.

Of course it is such a perfect drink that over the years bartenders have been tempted to play around with it, and at some point someone decided to use rum instead of whiskey. They were probably tempted to call it a Rum Manhattan, but seemingly the bartenders deference for the perfection of the original stopped this from happening and the drink became known, in some circles at least, as The Palmetto. This is our take on that drink, different enough that we think it deserves its own name. Presented in a smoked glass and made with Lacuesta Spanish vermouth, walnut bitters and Distillery Don Q Private Barrel Puerto Rican rum. We decided to honour the beautiful capital city of that indomitable island: San Juan. So if you'll forgive the pun, then please enjoy our Sanjuattan. (San-hwat-an)

THE CHOCOLATE LIME GIMLET

**Portobello Road Navy Strength Gin,
house made lime cordial, chocolate bitters**
*Available alcohol free made with Distillery
Zero Alcohol Botanic Spirit*

£9.95



Throughout the 16th Century scurvy had been the bane of their existence for Her Majesty's Royal Navy. Responsible for more sailors deaths than enemy action. In some of our maritime adventures it claimed the lives of more than two thirds of the men. So it probably came as some relief when in 1753 James Lind published his findings. He discovered that scurvy was caused by a lack of Vitamin C and that it could be prevented by the simple introduction of a dose of either lemon or lime juice into the sailors' daily diet (as an interesting aside this knowledge had been discovered and forgotten on many occasions by different populations dating back to prehistoric times, such as life before the internet).

Over the following century pragmatic naval captains adopted this practise, so successful was the treatment that by 1867 the Merchant Shipping Act made it compulsory for all ocean going ships to carry lime juice rations. That very same year a young Scotsman by the name of Lauchlin Rose patented a method for preserving lime juice with sugar (the Navy had previously used 15% ABV rum to the same effect) and built a factory in Leith, conveniently next to the Royal Navy's principal dockyard in Scotland, in which to create the product which he named Rose's Lime Cordial.

Now if the study of the history of cocktails teaches us anything it is that if you put a group of men in a confined area or a far off land they will very quickly mix whatever alcohol they have with whatever else they can get their hands on. So once the Navy started carrying Rose's Lime Cordial aboard their ships how long did it take for the first suggestion that they should mix it with their gin ration? History has not recorded that fact but we suspect that the port was probably not too far from sight. This drink became known as the Gimlet and we'll probably never know quite how many lives it saved, suffice to say that scurvy is now confined to the history books.

We make our Gimlet with Portobello Road Navy Strength Gin, which is bottled at a hefty 57.1% and is seasoned with a little sea salt, a small dash of chocolate bitters, our own house made lime cordial and small squeeze of fresh lime juice.

THE RASPBERRY MARCIANO

**Absolut Kurant Vodka, raspberry liqueur,
muddled fresh raspberries and red-currants,
topped with ginger ale**

£10.95



Before 1997 as far as we can tell the cocktail competition was a thing of the past, they had certainly taken place before but if any had taken place since the 1960's they hadn't really captured the imagination of the nations bartenders or the attention of the general public.

That all changed with The Absolut Bartenders competitions, none of us who were around at the time have ever figured out who won the first one, some of us are not even convinced the first one happened. Well the second one, that can perhaps be looked back at as one of those pivotal moments in the modern day tale of the cocktail. It was won by Ben Reed of the Met Bar with his Pineapple Martini. It sounds laughably simple now, consisting as it did of fresh pineapple muddled with lime, sugar and Absolut vodka, "double strained" through a small sieve and served in a Martini glass. This straight forward, yet delicious, drink was enough to win the competition but perhaps more importantly it heralded the arrival of the new breed of Martinis and for the next few years we were all drinking Strawberry Martinis, Chocolate Martinis and eventually the zenith of this trend, Pornstar Martinis.

When the same competition found it's way North to the new Harvey Nichols store in Leeds it was won by a drink called The Absolut Jasper. All we recall of it's composition was that it contained "baby carrot juice" and was created by Andy Buchanan of the Harvey Nichols Fourth Floor Bar, but enough about that. The drink that came second that day was called The Raspberry Marciano.

It's creator explains:

"Absolut Kurrant was launched in 1992 and had always been a favourite of mine, for the competition I shook it with raspberry liqueur, raspberries, red-currants, double strained it and served it over ice with ginger ale. I named it for the boxer Rocky Marciano because the ice in the shaker pounds the juice out of the berries much like he would pound his opponents. It has been included on pretty much every cocktail menu I have written ever since and in 2019 celebrates its 22nd Birthday. Not bad for a runner up. The Absolut Jasper was never heard of again..."

THE IMPROVED BANANA BLISS

**Hennessy VS Cognac, Banane de Brazil liqueur,
Oloroso sherry**

£12.95



One of the classic English cocktail books of the 20th Century was the *Café Royal Cocktail Book* of 1937 by William J. Tarling. In the preface he explains that: "Careful observation has shown that at the majority of cocktail parties there is little variation in the cocktails offered, and each party is apt to have a monotonous repetition of Martini, Bronx, Manhattan, and White Lady cocktails, all, I grant, very good cocktails indeed, but just as apt to be dull as continuous dinners at which the same soup, fish, meat and sweet are served. Therefore I ask my readers to try the modern cocktails."

Tarling was a man somewhat ahead of his time, experimenting with spirits like vodka and tequila long before they became popular in London and this drink called for the then very new Bols Crème de Banane. It would have most certainly qualified as a "modern cocktail" in 1937, it is not though, we should add one of Tarling's creations. Attributed as it is to E. Angerosa, but Tarling clearly approved of it.

The version of the drink we serve here at The Distillery is as the drink was re-imagined by Chicago bartender Caitlin Lamann, who was probably the first person to consider this drink for several decades.

It is a great after dinner drink, sweet, salty, nutty, fruity.

THE NEW ORLEANS BOURBON MILK PUNCH

**Distillery Private Barrel Woodford Reserve Bourbon,
vanilla, sugar, milk, nutmeg**
(Contains milk)

£14.95



New Orleans is one of the world's great cocktail cities and has given birth to many enduring classics: The Sazerac, The Grasshopper, The Ramos Gin Fizz, The Frozen Irish Coffee, The Shark Attack and The Hurricane to name just a few. The Bourbon Milk Punch probably wasn't first served in New Orleans but it has certainly become the de-facto home of the drink, where it has become a Sunday Brunch staple.

We make ours by blending our Distillery Private Barrel Woodford Reserve Bourbon, Vanilla de Madagascar liqueur and whole milk with ice and top it off with a swirl of nutmeg. Served in a disposable paper "Go Cup" as is the tradition in New Orleans.

THE HENDERSON COCKTAIL

**Portobello Road Navy Strength Gin, Lillet Blanc,
Cointreau and orange bitters**

£12.95



This is a long forgotten drink that our resident historian stumbled across in an old copy of The Pall Mall Gazette Newspaper from April 24th 1922.

"The Hotel Metropole prides itself on its cocktail and the variety thereof. A genius by the name of Harrison presides over the bars of the Gordon Hotels. He passes his days, even his Bank Holidays and Sundays in considering and experimenting with new liquid, more or less alcoholic combinations.

Successful results he is apt to dedicate to famous men with the cocktail habit. Lately he has delighted all Glasgow by concocting a very dry cocktail and naming it after Sir Frederick Henderson, the eminent shipbuilder of the Clyde.

In, perhaps, an indiscreet moment Mr. Harrison let me into the secret of the Henderson cocktail.

*1 dash orange bitters
2 dashes Cointreau
2/3rd glass gin
1/3rd glass Lillet*

Stir and garnish with an orange twist and a cherry"

We find it to be a delightfully well balanced drink and a perfect showcase for our Navy Strength Portobello Road Gin.

FIVE MARTINI-ESQUE DRINKS

The Martini... Where to start with this drink? Whole tomes have been dedicated to the subject of who, where and when it was created; why it is called what it is called, what it should be made with, how much vermouth should be used, how it should be garnished, what temperature it should be served at, whether it should be shaken or stirred, how many should be consumed in one sitting, should one drink them with Sebastian Hamilton-Mudge, what glass should it go in, who or where makes the best one, are they good for you or not, and most importantly of all, which drinks named Martini are actually Martinis?

We are tempted to give up before we even begin, but instead we will attempt to answer the questions above in the order in which they are asked:

Who? Nobody knows for sure, we probably never will.

Where? Almost undoubtedly America.

When? The earliest recipe we've seen is from 1886.

Why the name? It is, perhaps the world's first branded cocktail and is probably named after one of the original key ingredients; Martini & Rossi vermouth.

What should it be made with? Gin and vermouth are the only two things that should definitely be in a Martini, everything else is a matter of interpretation and era.

How much vermouth? It largely depends on what decade you are drinking in.

How should it be garnished? Originally with a cherry or a lemon slice, from 1899 onwards with an olive, and latterly with a twist of whichever citrus peel you should so desire.

What temperature should it be served at? Cold, but not so cold that you can't taste it.

Shaken or stirred? Stirred.

How many? We tend to side with Dorothy Parker: "Two at the very most." But... with Seb? Definitely not.

What glass? A small stemmed cocktail glass.

Continued overleaf

Who / where makes the best one? We couldn't possibly comment.

Good for you? Good for your spirit.

What drinks are actually Martinis? A real Martini is made with gin, vermouth and maybe bitters. A vodka Martini is, of course, made with vodka in place of gin, but before it was given that name it was called an Iron Curtain Cocktail - we'll forgive you for calling it a Martini though. Anything else is not really a Martini, especially if it has chocolate or strawberry or passionfruit in it, and should be called by another name (we'll give a pass to the Espresso Martini, just so long as you know that it's not really a Martini).

Despite all the above we here at The Distillery are firmly of the belief that the only correct way to serve a Martini is the way our guest wants it, so please feel free to request a change to any of the details listed in the recipe below.



THE DISTILLERY MARTINI

Portobello Road Gin and dry vermouth in a ratio of 4:1, garnished with a twist of pink grapefruit peel

£9.95

THE ADMIRAL

Portobello Road Navy Strength Gin and Manzanilla Sherry in a ratio of 4:1, garnished with a caper berry

£12.95

THE GIBSON

Distillery Super Dry Gin, Distillery Pickled Onion Spirit, dry vermouth, garnished with three silver skin pickled onions

£10.95

THE DISTILLERY IRON CURTAIN

Distillery Characterful Amalfi Lemon Vodka, Lillet Blanc, orange bitters, lemon twist

£10.95

THE MARTINOT

Distillery Zero Alcohol Botanic Spirit, orange bitters, dry vermouth rinse, lemon twist
Virtually non alcoholic

£4.50

SEVEN SIMPLE DRINKS

A selection of our favourite simple drinks about which there is very little to say, apart from the fact that we find them delicious and we hope you will to



THE DISTILLERY BLOODY MARY

£9.95

Distillery Rosemary, Horseradish & Worcestershire Sauce Vodka, with tomato juice and the traditional accoutrements
Available non alcoholic. (Contains celery seed)

THE PINK CASHMERE

£7.95

Rosé wine, St Germain elderflower liqueur, fresh lemon, effervescent water

THE ST. CLEMENTS

£9.95

Portobello Road Gin with fresh orange and Fever-Tree Lemon Tonic
Available alcohol free made with Distillery Zero Alcohol Botanic Spirit

THE CHILLET LILLET

£7.95

Lillet Blanc and East Imperial Grapefruit Tonic slushy

THE YORKSHIRE CUP

£7.95

Distillery Yorkshire Tea Cup, Fever-Tree Sicilian Lemonade, served long with fresh mint and strawberries in a Pimm's Cup style

SUZE TONIC

£7.95

Suze gentiane bitter aperitif, fresh lemon, Fever-Tree Indian Tonic Water

CANTARITO DE TEQUILA

£9.95

Distillery Private Barrel Herradura Tequila, fresh orange, lime and grapefruit, with East Imperial Grapefruit Tonic

