

- A SUBSTANTIAL VEGAN OR PORK SAUSAGE ROLL WITH CHIPS WILL ACCOMPANY OUR LIBATIONS -

Salutations!

I am very pleased to welcome you back
to The Drawing Room, sit back,
relax and indulge in beautifully
presented botanical-inspired libations

Phileas J. Fogg, Esq.



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You've got a sausage roll
with the punches!
Fancy a burger instead?
Turn over...
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A TOAST TO WINTERTIDE

NAUGHTY AND NICE LIBATIONS PERFECTLY SUITED TO THE SEASON

Mulling It Over £11.5

SERVED HOT

The Botanist gin,
mulled Aspath Draught Cyder, cranberry tea,
honey and fresh lemon juice

Hot & Spiced Sangria £9

SERVED HOT

Cointreau Noir orange liqueur,
red wine, orange juice, sugar, spices
and black walnut bitters

On Your 'Toddy £12

SERVED HOT

Rémy Martin VSOP cognac, Bruichladdich
The Classic Laddie Scotch whisky, Mount Gay
Eclipse rum, turmeric-infused honey water,
Peychaud's Bitters and star anise mist

...And All Things Nice £11.5

The Botanist gin, Frangelico hazelnut liqueur,
Aphrodite bitters, black peppercorn,
candied lemon and cinnamon syrup,
topped up with sparkling wine

Totally Herbaceous £11.5

The Botanist gin, Galliano L'Autentico
herbal liqueur, Roots Mastiha herbal liqueur,
cloudy apple juice
and fresh lemon juice

No-Egg-Nog £11.5

Rémy Martin VSOP cognac,
Mount Gay Eclipse rum, coconut milk,
vanilla syrup, aquafaba
and absinthe

EXTRACTS FROM MR FOGG'S GUIDE TO HOUSEPLANT MANAGEMENT.



Sapphire Coronet £12.5

REFRESHING / SWEET / MILKY

Bombay Sapphire gin, vanilla milk punch,
fresh mint, peach liqueur, sugar |
and fresh lime juice



Mrs Beeton's Cure £13.5

SWEET / HERBAL / BITTER

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



The Briar Rose £13.5

FLORAL / FRUITY / FIZZY

Old Curiosity Apothecary Rose gin,
rose leaf-infused Martini Riserva Speciale
Ambrato vermouth, raspberry soda,
fresh lemon juice and raspberry jam



The Ayer's Cherry Pectoral £13

SWEET / RICH / FRUITY

Bottle-aged Grey Goose L'Original vodka,
Martini Riserva Speciale Rubino vermouth,
Visciolata del Cardinale cherry wine,
caramel and fresh lemon juice



The Nolet Windmill £12.5

REFRESHING / LIGHT / CITRUSY

Ketel One vodka,
Asahara Shuzo nigori yuzushu,
rice starch, lemon verbena syrup
and fresh lime juice



1889 £14

REFRESHING / SPICY / EARTHY

Enemigo 89 Añejo Cristalino tequila,
Aperol aperitif, horseradish & celery shrub,
fresh lime juice and Franklin & Sons rosemary
& black olive tonic water



The Liquor Legend £12.5

TANGY / LIGHT / REFRESHING

Hennessy V.S. cognac, fig liqueur, tamarind
& plum sherbet and Angostura bitters



Langstroth's Honey Jar £13

SWEET / FLORAL / RICH

Beeswax-infused Bulleit Bourbon whiskey,
honey and dandelion & burdock bitters



Turn over for more marvellous tipples...

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Temperance Cocktails

Simply The Zest

£9

BITTERSWEET / HERBAL / REFRESHING
Seedlip Grove 42 non-alcoholic spirit, Æcorn Bitter non-alcoholic aperitif, Æcorn Aromatic non-alcoholic aperitif, lemon verbena syrup and Fentimans botanical tonic water

The Garden Staples

£9

SWEET / HERBAL / EARTHY
Seedlip Garden 108 non-alcoholic spirit, fresh lime juice and rhubarb & lemon balm syrup, topped up with kombucha

Wine

CHAMPAGNE 125ml/750ml/1,500ml

Moët & Chandon Brut

Impérial Blanc N.V. £15 | £88 | £185

MORE BUBBLES FOR YOUR BUBBLE

Throughout Christmas, every glass of Moët & Chandon is served with a second at no extra cost - compliments of the house!

WHITE

Glass (175ml) / Bottle

Finca Valero Macabeo

£6.5 | £26

Cariñena, Spain

Conto Vecchio Pinot Grigio

£8.2 | £34

Veneto, Italy

Domaine Roux Père et Fils

Les Cottes Chardonnay

£9.5 | £39

Burgundy, France

SPARKLING

Glass (125ml) / Bottle

Vaporetto Extra Seco

£8.5 | £44

RED

Glass (175ml) / Bottle

Finca Valero

Tempranillo Garnacha

£6.5 | £26

Cariñena, Spain

Riva Leone Barbera

£8.5 | £36

Piedmont, Italy

Domaine Roux Père et Fils

Les Cottes Pinot Noir

£9.5 | £39

Burgundy, France

ROSÉ

Glass (175ml) / Bottle

Petit Papillon Grenache

£6.5 | £26

Languedoc-Roussillon, France

Château d'Astros

£9.5 | £39

Côtes de Provence, France

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

Beer & Cider

Whitstable Bay

Blonde Lager 330 ml

£5.4

A pale refreshing lager with spicy overtones perfectly balanced by the scent of fresh flowers.

Singha Thai Lager 330 ml

£5.7

Double Saaz hops provide a purely distinctive palate. Clean, fresh and toasty flavours, with a tropical fruit aftertaste.

Five Grain Lager 330 ml

£5.8

Barley, rye, wheat, maize and rice combine to result in a complex yet refreshing pale gold lager. Aromatic French Strisselspalt hops lend a distinctive refreshing citrus aroma.

Whitstable Bay Pale Ale 500 ml

£6.5

A full-bodied fruity ale with a subtle bitterness and glorious grapefruit aromas.

Aspall Draught Cyder 330 ml

£6.2

Full dry with a sophisticated and elegant floral aroma that captures the essence of an orchard.

Rekorderlig Botanicals Cider

Rhubarb, Lemon & Mint 330 ml

£6.5

Full dry with a sophisticated and elegant floral aroma that captures the essence of an orchard.

NON-ALCOHOLIC BEER

Heineken 0.0

Non-alcoholic Lager 330 ml

£3.5

Refreshing fruity notes and soft malty body - perfectly balanced.

Freestar 0.0% 330 ml

£4

Biscuity body, floral aromas and orange notes with a long, dry finish.



SUBSTANTIAL SUBSTITUTE

Substitute said substantial sausage roll for a significantly scrumptious burger supper!

CLASSIC BACON

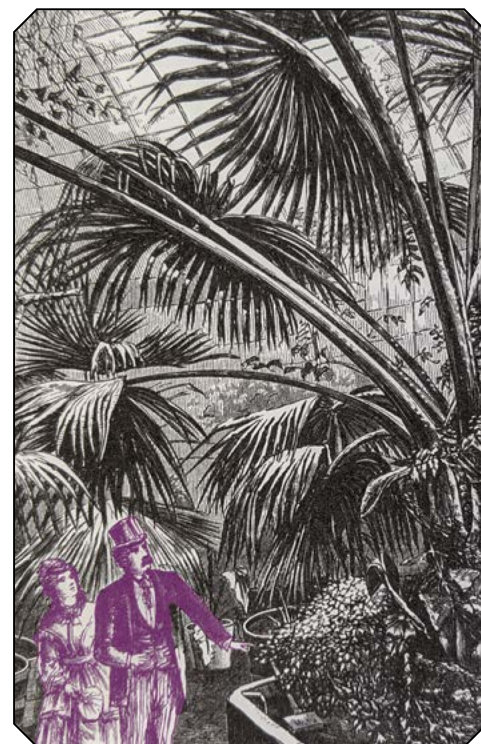
CHEESEBURGER £6

Homemade burger patty with cheddar cheese, crispy bacon, lettuce and tomato served with chunky chips.

MOVING MOUNTAINS

VEGAN BURGER VVG £6

Award winning plant based Moving Mountains burger patty, lettuce and tomato, served with chunky chips.



Nibbles

Rosemary Nuts

£3.5

Wasabi Peas

£3.5

Smoked Almonds

£3.5

Mixed Olives

£3.5

Jumbo Sausage Roll

£5

Half Sausage Roll

£4

Half Vegan Roll

£4

Rustic Pork Pie

£5

HERE FOLLOWS A SMALL NUMBER OF CHANGES TO THE HOUSE RULES FOR YOUR SAFETY AND COMFORT...

1. Please respect distancing

Please keep to a distance of at least five top hats, 3 foot 3 3/8 inches or one metre from other parties.

2. Track & Trace

We require the contact details for at least one member of each booking.

3. No sniffles, no fever, no sneezes!

Strictly no entry for guests presenting symptoms of 'the' disease.

4. Sanitise regularly

There are multiple sanitiser points throughout the venue.

5. Groups of six

We will only accept maximum parties of 6 guests per booking. No mingling between other parties is permitted.

6. Table service only

Sit back and relax! All tables will be fully seated, with table service only.

7. No face mask, no entry

Face coverings must be worn at all times in the venue, apart from when you are seated at your table.

8. Last orders 10pm

All guests must finish drinking by 11pm.

NEW 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:

Take your mobile telephone and open the camera app

Wave it in the direction of the Quick Response code



PLEASE MAKE STAFF AWARE OF ANY ALLERGIES YOU MIGHT HAVE. WE SHALL DO OUR BEST TO PROVIDE YOU WITH SUITABLE FOOD, BUT WE CANNOT GUARANTEE THAT OUR OFFERING WILL BE ALLERGEN-FREE. ALL DISHES MAY CONTAIN NUTS. ALL ITEMS SUBJECT TO AVAILABILITY. PLEASE NOTE: ALL PRICES INCLUDE VAT. A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO ALL TABLE SERVICE TRANSACTIONS.