



# LIBATIONS

*By jove! It's the drinks menu...*



## 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:*

- 1: Take your mobile telephone and open the camera app*
- 2: Wave it in the direction of the Quick Response code*

*Alternative - the Parlour staff will take your order directly*

## SIGNATURE COCKTAILS

# THE FRIENDS & FOES OF AUNT GERTRUDE



### THE TRAPEZE ARTIST £14

Refreshing / Floral / Citrusy

Bombay Sapphire gin,  
ginger & lemongrass cordial,  
fresh lime juice and Franklin & Sons  
elderflower lemonade



### THE ADVENTRESS £13

Herbal / Dry / Sweet

Bombay Bramble gin,  
Belvedere vodka,  
cucumber wine aperitif, absinthe  
& Angostura Orange bitters



### THE HUNTER £15

Herbal / Fruity / Intense

Whitley Neill Quince gin,  
Bols Genever, Discarded Cascara vermouth  
and turmeric & okra seed-infused  
Bénédictine herbal liqueur



### THE CAPTAIN £14

Herbal / Sweet / Refreshing

Sipsmith London Dry gin,  
Quaglia mountain pine liqueur,  
Martini Riserva Speciale Ambrato  
vermouth, dill & lemon cordial  
and citrus air

## GIN LIST

Fancy a unique gin & tonic? Mr Fogg's expert gin-thusiasts  
are here to assist you with their recommendations  
on the perfect tippie for you!



### THE PREDATOR £14

Savoury / Herbal / Spicy

Jalapeño-infused  
Star of Bombay gin,  
citrus essence  
and red tomato cordial



### THE MISSING LINK £15

Tropical / Sweet / Citrusy

Hendrick's Lunar gin,  
Grand Marnier orange liqueur, aloe vera  
juice, banana purée, Buddha's hand,  
salted caramel syrup and fresh lime juice



### THE PROFESSOR £15

Bittersweet / Rich / Indulgent

Roasted coffee bean-infused  
Bombay English Estate gin,  
Martini Riserva Speciale Bitter aperitif,  
Martini Fiero vermouth,  
Vermouth del Professore Rosso and  
chocolate milk-washed vanilla bitters



### THE GENTLEMAN THIEF £16

Citrusy / Dry / Effervescent

Roku gin, Aperol aperitif, calamansi purée,  
orgeat syrup, maraschino cherry  
and fresh lemon juice, topped up with  
Moët & Chandon Impérial Blanc N.V.  
Champagne and finished with  
a sakura tea-infused Champagne foam

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



### THE IMMORTAL £15

Tropical / Herbal / Smooth

Monkey 47 gin, Cointreau orange liqueur, Wray & Nephew White Overproof rum, pineapple juice, coconut liqueur and English Breakfast tea milk punch



### THE MAD HATTER £15

Floral / Herbal / Citrusy

Old Curiosity Lavender & Echinacea gin, rose liqueur, jasmine syrup, fresh lime juice and cherry bitters



### THE BARTENDER £14

Refreshing / Sweet / Uplifting

Oxley gin, Essentiae peach tree leaf liqueur, maple & apricot syrup, fresh mint and cardamom bitters



### THE SAMURAI £15

Fruity / Long / Herbal

Ki No Bi Kyoto Dry gin, plum sake and strawberry & green shiso leaf soda

## A TWIST



### THE WILD CARD £13

Bittersweet / Herbal / Effervescent

Why not discover a twist on the classic gin and tonic? Introducing the Milanese G & T! Campari aperitif, Bombay Sapphire gin and Mr Fogg's Franklin & Sons tonic water



### THE FREE SPIRIT

Not too keen on mother's ruin? Mr Fogg has an extensive array of rare spirits and wonderful liqueurs at the Gin Parlour. All are available for your delectation and pleasure.

## NIBBLES

- MIXED OLIVES V VG £5
- ROSEMARY NUT MIX V VG £5
- SMOKED ALMONDS V VG £5
- CHILLI CORN V VG £5
- WASABI PEAS V VG £5
- JUMBO SAUSAGE ROLL £6
- RUSTIC PORK PIE £5.5

## SHARING BOARDS

### MEZZE BOARD V VG £19.5

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

### CHEESE BOARD V £19.5

Applewood smoked cheddar, President camembert, Danish blue and Cornish Yarg, served with biscuits, red onion chutney and grapes

### CHARCUTERIE BOARD £19.5

Prosciutto di Parma, Calet chorizo, Milano salami and pancetta, served with cornichons, stuffed peppers and focaccia

### SLICE OF CAKE £6.5

Served with a scoop of vanilla ice cream. Ask your waiter for today's selection. GF, DF and VG options available



## FOGG'S FAVOURITES

### PASSEPARTOUT £13.5

Fresh / Light / Sour

Hendrick's gin, fresh cucumber, fresh lemon juice, sugar, egg white and black pepper

### ÆLSKLING £15

Fresh / Light / Delicate

Oxley gin, St-Germain elderflower liqueur, cloudy apple juice, fresh lime juice, sugar and peach bitters

### THE ORIENT £14

Fresh / Light / Delicate

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

\*also available with Star of Bombay gin in the place of Grey Goose L'Original vodka

### 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



## NON-ALCOHOLIC COCKTAILS

### THE RAIN NAPPER £9.5

Tropical / Sweet / Spicy

Devant New Dusk Spice & Oak non-alcoholic spirit, Nonsuch caramelised pineapple & ginger shrub and Franklin & Sons brewed ginger beer

### THE CHUCKABOO £9.5

Fruity / Bittersweet / Indulgent

Devant Aromatic & Citrus non-alcoholic spirit, Martini Vibrante non-alcoholic aperitif, apple pie syrup and Franklin & Sons cherry & plum

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# CHAMPAGNE & SPARKLING WINE

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

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

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

Ruinart Blanc de Blancs  
750ml £130

Dom Pérignon  
750ml £240

Dom Pérignon Rose  
750ml £480

Martini  
Prosecco

750ml £48

Chapel Down  
Brut N.V.

750ml £65

Vaporetto  
Extra Seco Spumante

125ml £8.5 | 750ml £44

Chapel Down  
Sparkling English Rose N.V.

750ml £70

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



# WINE

Glass 175ml | Bottle

## WHITE

**La Maison Belenger  
Colombard**

Côtes de Gascogne,  
France £7.8 | £32

**Mamaku Sauvignon Blanc**

Marlborough,  
New Zealand £8.5 | £36

## RED

**Gran Ducay Gran Reserva**

Cariñena, Spain £7.8 | £32

**Domaine Roux Père et Fils  
Les Côtilles Pinot Noir**

Burgundy, France £9.5 | £39

## ROSÉ

**Petit Papillon Grenache**

Languedoc-Roussillon,  
France £6.8 | £28

**Château d'Astros**

Côtes de Provence,  
France £9.5 | £39

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

**Singha Thai Lager** 330ml £6

**Whitstable Bay  
Pale Ale** 500ml £6.5

**Orchard View Cider** 500ml £6.3

**Kentish Pip Forager** 330ml  
- **Hedgerow Berry Cider** £6.5

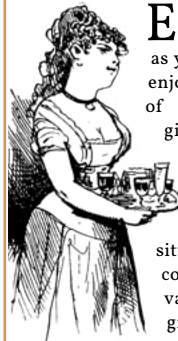
**Heineken 0.0%** 330ml £4.5

**Freestar 0.0%** 330ml £5.9

RETURN AND ENJOY OUR...

# GIN SAFARI

EVERY SATURDAY AT 1:31PM



Enjoy a welcome G&T,  
followed by four gin tasters  
as you and your fellow hunters  
enjoy one and a half hours  
of expert tuition - covering  
gin, botanicals and tonics  
- and become masters  
of mother's ruin. Then,  
celebrate your new-found  
skills as a gin master, by  
sitting back and imbibing a  
cocktail prepared using Fogg's  
vast collection of over 230  
gins. A tippie fit for even the  
most adventurous explorer.

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