



# LIBATIONS



## 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 household staff will take your order directly*

SIGNATURE  
COCKTAILS



# FAMOUS FACES AT THE RESIDENCE



I FIND MYSELF BLESSED TO BE ABLE TO REFLECT UPON THE MANY VISITATIONS TO MY HUMBLE RESIDENCE OF NUMEROUS BRAVE, BOLD AND BEAUTIFUL FAMOUS FOLK OF THE HIGHEST ESTEEM.

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.

GIN



QUEEN VICTORIA

**THE ROYAL ALBERT HALL £17**  
RICH / TROPICAL / EFFERVESCENT

*Bombay Sapphire gin,  
Chambord black raspberry liqueur, tepache,  
fresh lemon juice and pomegranate juice,  
topped up with Moët & Chandon  
Impérial Blanc N.V. Champagne*



MARIANNE NORTH

**PITCHER PERFECT £16**  
HERBAL / INTENSE / SPICY

*The Botanist gin,  
Muyu Vetiver Gris woodland liqueur,  
citrus essence, Oolong tea  
& ginger soda*



CHARLES JOHN HUFFAM DICKENS

**A TALE OF TWO SPIRITS £16**  
FRESH / EXOTIC / DELICATE

*VII Hills gin,  
Grand Marnier orange liqueur,  
rose essence, fresh lemon juice,  
fresh lime juice, bee pollen syrup  
and coconut*



GIUSEPPE MARIA GARIBALDI

**GUERRILLA BISCUIT £16**  
BITTERSWEET / CITRUSY / FRUITY

*Bombay Bramble gin,  
Campari aperitif,  
strawberry & basil shrub,  
black pepper and  
bergamot essence*

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

## VODKA



JOHN CADBURY

### COCO LOCO £16

NUTTY / CREAMY / INTENSE

Belvedere vodka,  
Frangelico hazelnut liqueur, coffee,  
coffee glaze, Angostura Cocoa bitters  
and Disaronno liqueur  
& mascarpone foam



AVIS CROCOMBE

### AUDLEY END APPLE PIE £16

FRESH / TART / AROMATIC

Belvedere vodka, Roots cinnamon liqueur,  
Tio Pepe Fino sherry,  
Nonsuch bittersweet apple & cardamom shrub  
and cloudy apple juice

## WHISK(E)Y



ABRAHAM LINCOLN

### HONEST ABE £17

RICH / WOODY / INTENSE

Woodford Reserve Bourbon whiskey,  
cocoa nib-infused Lucano Anniversario amaro,  
Perique tobacco liqueur,  
date & orange syrup  
and Angostura Cocoa bitters



OSCAR FINGAL  
O'FLAHERTIE WILLES WILDE

### BOHEMIAN'S RHAPSODY £17

HERBAL / SPICY / GINGERY

Dewar's 12yr Scotch whisky,  
Akashi-Tai shiraume ginjo umeshu,  
Suze gentian liqueur,  
chilli-infused Peychaud's Bitters and  
Franklin & Sons original ginger ale

## LIQUEUR



GIUSEPPE FORTUNINO  
FRANCESCO VERDI

### REQUIEM ÆTERNAM £15

SWEET / WOODY / BITTER

Aperol aperitif,  
Woodford Reserve Rye whiskey,  
Montenegro amaro  
and fresh clementine juice



ALBERT EDWARD SAXE-COBURG-GOTHA,  
DUKE OF ROTHESAY

### THE MONARCH OF THE GLEN £17

HERBAL / AROMATIC / SPICY

Jägermeister Manifest liqueur,  
Glenfiddich 15yr Scotch whisky,  
Carpano Antica Formula vermouth,  
fresh clementine juice and  
Franklin & Sons mandarin with ginger



ROBERT LOUIS STEVENSON

### TREASURE HIGHLAND £16

SMOKY / CITRUSY / SPICY

Monkey Shoulder Scotch whisky,  
Ardbeg 10yr Scotch whisky,  
Essentiae lemon verbena liqueur,  
bee pollen syrup, ginger tincture  
and lemon essence mist



ARTHUR IGNATIUS CONAN DOYLE

### MY DEER STALKER, MY DEAR WATSON £17

RICH / WOODY / BITTER

Johnnie Walker Gold Label  
Reserve Scotch whisky,  
Martini Riserva Speciale Rubino vermouth,  
Martini Riserva Speciale Bitter aperitif,  
Cynar artichoke liqueur  
and Jerusalem artichoke oil

## RUM



ANTONI GAUDÍ  
i CORNET

### SAGRADA UNFAMILIAR £16

CREAMY / SWEET / TROPICAL

*Santa Teresa 1796 rum,  
Figaro fig liqueur, zabaione,  
blended banana & coffee almond milk  
and salted cinnamon syrup*



CARLOS MANUEL de CÉSPEDES  
del CASTILLO

### LA BAYAMESA '68 £17

WOODY / RICH / SPICY

*Eminente Reserva 7yr rum,  
Hennessy V.S. cognac,  
Quaglia mountain pine liqueur  
and saffron-infused  
maple syrup and liquorice bitters*



THOMAS  
ALVA EDISON

### LIGHTBULB MOMENT £16

ORIENTAL / TROPICAL / SOUR

*Bacardí Carta Blanca rum,  
Wray & Nephew White Overproof rum,  
Chambord black raspberry liqueur,  
lychee & jackfruit purée, pink grapefruit juice  
and vanilla syrup*



SIR JOHN GAY NEWTON ALLEYNE,  
3rd BARONET

### STEELY DETERMINATION £16

SWEET / INDULGENT / AROMATIC

*Mount Gay Black Barrel  
Double Cask Blend rum,  
Martini Riserva Speciale Rubino vermouth,  
crème de cacao, raspberry syrup  
and Angostura bitters*

## TEQUILA



GERONIMO

### THE APACHE RENEGADE £17

FRESH / LIGHT / DELICATE

*Patrón Silver tequila,  
Laphroaig 10yr Scotch whisky,  
prune eau de vie,  
verjus and epazote-infused  
agave syrup*



JAMES GILLESPIE BLAINE

### FLASH IN THE PAN-AM £28

NUTTY / SMOKED / DELICATE

*Don Julio 1942 tequila, ABA pisco,  
pistachio liqueur, fresh lime juice,  
chipotle & pineapple syrup  
and egg white*

## COGNAC



LOUIS VUITTON

### A CHEQUERED HISTORY £28

WOODY / RICH / INTENSE

*Hennessy X.O. cognac,  
Discarded Cascara vermouth,  
Tia Maria coffee liqueur,  
cherry & coffee glaze and  
Bittermens Burlesque bitters*



## BOTANICAL SPIRIT

VINCENT WILLEM van GOGH

### CRAZY IN LOVE £16

SWEET / FRUITY / TROPICAL

*Ketel One Botanical Grapefruit & Rose spirit,  
Muyu Jasmine Verte liqueur,  
passion fruit juice, yoghurt powder and  
Moët & Chandon Impérial Blanc N.V.  
Champagne cordial*



NON-ALCOHOLIC



NIKOLA TESLA

### HE'S ELECTRIC £12

FRESH / LIGHT / SOUR

Devant Aromatic & Citrus non-alcoholic spirit, fresh lemon juice, pineapple & green tea soda and lavender syrup



FREDERICK DOUGLASS

### THE LESSON OF THE HOUR £12

BITTER / CITRUSY / SPICY

Devant Oak & Spice non-alcoholic spirit, Martini Vibrante non-alcoholic aperitif, date & orange syrup, fresh lime juice and Franklin & Sons mandarin with ginger



## FOGG'S FAVOURITES

### PASSEPARTOUT £16

FRESH / LIGHT / SOUR

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

### ELSKLING £17

FRESH / LIGHT / DELICATE

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

### THE ORIENT £16

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 £16

SPICY / AROMATIC / EXOTIC

Vanilla-infused Smirnoff Black No. 55 Small Batch vodka, elderflower cordial, fresh lime juice, honey syrup and chilli flakes

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# VINTAGE COCKTAILS

The finest vintage spirits in the world's most renowned classic cocktails.  
The adventure began right here...

## NEGRONI

– £75 –

Gordon's London Dry gin (1940s), Campari aperitif (1980s) and Carpano Punt e Mes vermouth (1950s)

## GIN MARTINI

– £65 –

Gilbey's London Dry gin (1970s) and Serrano Dry vermouth (1960s)

## WHITE LADY

– £70 –

Wall Street Dry gin (1940s), Cointreau orange liqueur (1960s), fresh lemon juice and egg white

## DAIQUIRI

– £60 –

Havana Club 3yr rum (1970s), fresh lime juice and caster sugar

## SIDECAR

– £95 –

Hine cognac (1950s), Bols Triple Sec orange liqueur (1940s) and fresh lemon juice

## ROB ROY

– £70 –

Aberlour Glenlivet 8yr Scotch whisky (1970s), Carpano Rosso vermouth (1950s) and Angostura bitters

EXTRAORDINARY

LIMITED EDITION

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

# CHAMPAGNE & SPARKLING WINE

For current vintages and further information on our Champagnes,  
please speak to a member of the household staff

Glass 125ml | Bottle

Moët & Chandon		Veuve Clicquot	
Impérial Blanc N.V.	£16.5   £95	Yellow Label N.V.	£19   £110
Moët & Chandon		Veuve Clicquot Rosé N.V.	£150
Impérial Rosé N.V.	£19   £110	Veuve Clicquot Vintage Blanc	£145
Moët & Chandon		Veuve Clicquot Vintage Rosé	£175
Grand Vintage Blanc	£135	Veuve Clicquot La Grande Dame	
Moët & Chandon		Vintage Blanc	£295
Grand Vintage Rosé	£165		
Moët & Chandon		Ruinart	
Impérial Blanc N.V.	Magnum £195	Blanc de Blancs N.V.	£28   £165
Moët & Chandon		Ruinart Rosé N.V.	£29.5   £175
Impérial Rosé N.V.	Magnum £250	Dom Ruinart	
Moët & Chandon		Vintage Blanc de Blancs	£290
Impérial Blanc N.V.	Jeroboam £550	Chapel Down Brut N.V.	£12   £70
Moët & Chandon		Chapel Down	
Impérial Rosé N.V.	Jeroboam £750	Sparkling English Rose N.V.	£75

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## CARPE DIEM!

# KRUG

*Now Is No Ordinary  
Moment in Time*

**Krug Grande Cuvée**

Glass £43

Half bottle £130

Bottle £255

Magnum £650

Jeroboam £2,300

**Krug Vintage**

Bottle £410

**Krug Rosé**

Bottle £550

**Krug Clos d'Ambonnay**

Bottle £3,950

# DOM PÉRIGNON

**Dom Pérignon Blanc**

Glass £49.5

Bottle £295

Magnum £695

Jeroboam £4,250

**Dom Pérignon Rosé**

Bottle £550

Magnum £1,300

**Dom Pérignon Blanc P2**

Bottle £600

All items include VAT. All items are subject to availability.  
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## BY THE GLASS

Glass 175ml / Bottle

### WHITE

**Domaine Roux Père et Fils, Les Côtilles, Chardonnay,** Burgundy, France £9 | £37.5  
*Aromas suggest broom, white rose, acacia, honeysuckle, fern, verbena, lemongrass and citrus fruit*

**Spier, Sauvignon Blanc,** Stellenbosch, South Africa £9.5 | £39.5  
*Aromas of full tropical fruit, yellow pepper, and herbal grassiness. The palate shows green pineapple and a good balance of fruit and acidity. Zippy on the finish*

**Domaine Jean Defaix,** Chablis, France £12.5 | £52  
*Attractive pale straw colour with typical crisp, citrus flavours that burst on the taste buds*

**Cloudy Bay, Sauvignon Blanc,** Marlborough, New Zealand £18 | £75  
*A wine full of fresh herbal aromas and layers of ripe guava and tropical fruit*

### ROSÉ

**Château d'Astros,** Côtes de Provence, France £9.5 | £39.5  
*An elegant pale pink colour. The nose is delicate yet expressive, encompassing red berry, white peach and floral aromas such as rose and jasmine*

### RED

**Domaine Roux Père et Fils, Les Côtilles, Pinot Noir,** Burgundy, France £9 | £37.5  
*Red ruby colour, fresh on the nose with notes of red and black fruits*

**Tilia, Malbec,** Mendoza, Argentina £9.5 | £39.5  
*Plum, blackberry and dark chocolate flavours with a hint of pepper and spice are all evident on the nose and palate*

**Alain Jaume, Haut de Brun,** Côtes du Rhône, France £10 | £42  
*A beautiful purple-tinged garnet. Aromas range from fresh red berry to assorted spice*

**Terrazas, Reserva, Malbec,** Mendoza, Argentina £13.5 | £56  
*Brimming with red fruit, cherry, sour cherry, dried plum and raisin, and permeated by delicate floral scents and touches of toasted vanilla and caramel*

**Cloudy Bay, Pinot Noir,** Marlborough, New Zealand £20 | £84  
*Opulent aromas of dark plum and cardamom spice are enhanced by the earthy scent of liquorice and a hint of smoked oak*

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

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## BY THE BOTTLE

For current vintages and further information on our fine wines, please speak to a member of the household staff

### WHITE

#### FRANCE

**Domaine Fouassier, Les Chasseignes, Sancerre** Loire, France £55  
**Ropiteau, Corton-Charlemagne Grand Cru** Burgundy, France £290

#### ITALY

**Alois Lageder, Porer, Pinot Grigio** Alto Adige, Italy £60

#### THE AMERICAS

**Terrazas, Reserva, Torrontés** Cafayate, Argentina £58

#### THE ANTIPODES

**Prophet's Rock, Pinot Gris** Central Otago, New Zealand £79

#### FRANCE

**Moulin de La Lagune, Haut-Médoc** Bordeaux, France £90  
**Nuits Saint Georges, Pierre Maiziere** Burgundy, France £120

**Château Haut-Brion, Pessac-Léognan** Bordeaux, France £2,900  
**Château Pétrus, Pomerol** Bordeaux, France £3,600

#### ITALY

**Villa Belvedere, Amarone della Valpolicella** Veneto, Italy £75

**Marchesi Antinori, Tignanello** Tuscany, Italy £285

**Gaja, Costa Russi, Langhe** Piedmont, Italy *Magnum* £980

**Ornellaia, Bolgheri Superiore** Tuscany, Italy *Magnum* £1,020

### RED

#### SPAIN

**Phincas, Rioja Alavesa** Rioja, Spain £80  
**Numanthia** Toro, Spain £165

#### THE AMERICAS, SOUTH AFRICA & THE ANTIPODES

**Miolo Family Vineyards, Pinot Noir** Fronteira, Brazil £49

**Cheval des Andes** Mendoza, Argentina £205

**Journey's End Single Vineyard, Cabernet Sauvignon** Stellenbosch, South Africa £55

**Xanadu Estate, Cabernet Sauvignon** Margaret River, Australia £55



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## DESSERT WINE

*Glass 100ml | Bottle*

**Royal Tokaji, Late Harvest**  
Tokaj, Hungary 500ml £12 | £55

**Nicolis, Recioto della  
Valpolicella Classico**  
Veneto, Italy 500ml £90

## PORT

*Glass 100ml | Bottle*

**Graham's,  
Late Bottled Vintage**  
Douro Valley, Portugal £8.5 | £60

**Gould Campbell,  
1966 Vintage**  
Douro Valley, Portugal £380

# BEER & CIDER

**Whitstable Bay Blonde Lager** 4.5% 330 ml £7

**Five Grain Lager** 5% 330 ml £7

**Singha Thai Lager** 5% 330 ml £7

**Whitstable Bay Pale Ale** 4% 500 ml £7.5

**Shepherd Neame Double Stout** 5.2% 500 ml £7.5

**Heineken 0.0%** 330 ml £5

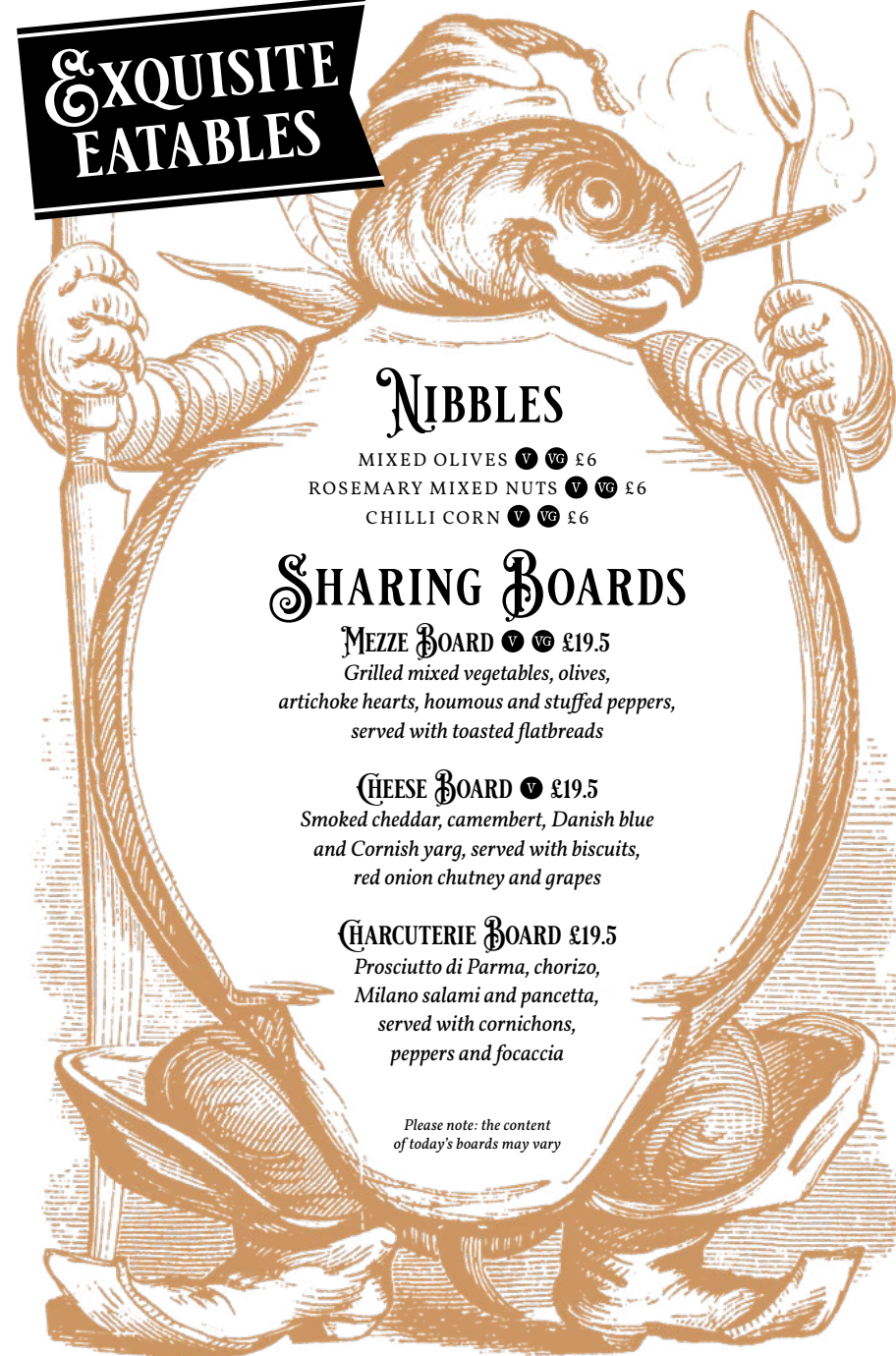
**Freestar 0.0%** 330 ml £7

**Orchard View Cider** 4.5% 500 ml £7.5

**Kentish Pip Forager  
- Hedgerow Berry Cider** 4% 330 ml £7

Please make staff aware of any allergies and intolerances you might have.  
A full list of all allergens contained in each cocktail or dish is available upon request.

## EXQUISITE EATABLES



## NIBBLES

MIXED OLIVES V VG £6

ROSEMARY MIXED NUTS V VG £6

CHILLI CORN V VG £6

## SHARING BOARDS

**MEZZE BOARD** V VG £19.5

*Grilled mixed vegetables, olives,  
artichoke hearts, houmous and stuffed peppers,  
served with toasted flatbreads*

**CHEESE BOARD** V £19.5

*Smoked cheddar, camembert, Danish blue  
and Cornish yarg, served with biscuits,  
red onion chutney and grapes*

**CHARCUTERIE BOARD** £19.5

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

*Please note: the content  
of today's boards may vary*

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



# EXPLORE LONDON WITH MR FOGG'S

EACH LOCATION IN THE MR FOGG'S COLLECTION HAS  
ITS OWN SIGNATURE COCKTAIL MENU TO EXPLORE.



MAYFAIR



COVENT GARDEN



COVENT GARDEN



FITZROVIA



THE STRAND



THE CITY

EXPERIENCES | GIFT VOUCHERS | VENUE HIRE

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