



MR FOGG'S

HOUSE of
BOTANICALS

DRAWING ROOM
LIBATIONS

SIGNATURE COCKTAILS

PHILEAS J. FOGG, ESQ.'S GUIDE TO MIRACULOUS PLANTS & THEIR BOUNTY

*These libations are served exclusively within the Drawing Room at Mr Fogg's House of Botanicals.
The most sublime and exotic ingredients from around the world are compounded with
homemade tinctures, infusions and cordials for your pleasure and delight!*



LONG AND WINDING ROAD £13.5

FRUITY / PEPPERY / RICH

*Bombay Bramble gin, Lillet Blanc wine-based aperitif,
white Penja pepper cordial, fresh mint
and lemon air*



MRS BEETON'S CURE £14.5

AROMATIC / HERBAL / BITTERSWEET

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



NEW DAWN £14.5

FLORAL / BITTERSWEET / CITRUSY

*Secret Garden Apothecary Rose gin, Aperol aperitif,
Devant New Dawn Aromatic & Citrus non-alcoholic
spirit and grapefruit & marigold cordial*



ARAGUA'S BOUNTY £16

BUTTERY / RICH / EFFERVESCENT

*Gardenia coffee-infused Santa Teresa 1796 rum,
Emilio Lustau East India Solera sherry, Cointreau
orange liqueur and fresh lime juice, topped up with
Moët & Chandon Impérial Blanc N.V. Champagne*



CENFUEGOS PALMS £14.5

SWEET / TANGY / REFRESHING

*Eminente Reserva 7yr rum, Tio Pepe Fino sherry,
Swedish punsch, mango honegar and fresh lime juice,
topped up with Franklin & Sons pineapple with almond*



THE NOLET WINDMILL £13.5

REFRESHING / LIGHT / CITRUSY

*Ketel One vodka, Akashi-Tai ginjo yuzushu,
rice starch, lemon verbena syrup
and lemon bitters*



FLEUR-DE-LIS £14

SWEET / RICH / FRUITY

*Grey Goose L'Original vodka, Sassy calvados,
Roots mastic liqueur and
eucalyptus & clementine soda.*



POMACES, PROMISES £14

REFRESHING / DRY / UPLIFTING

*Discarded Grape Skin vodka, Chardonnay wine,
Martini Riserva Speciale Ambrato vermouth,
Hendrick's absinthe and cold brew jasmine green tea*



THE MEXICAN INTERPRETER £14.5

VIBRANT / ZESTY / FRUITY

*Sichuan pepper-infused Patrón Reposado tequila,
apricot brandy, prickly pear & grenadillo cordial
and fresh lime juice, topped up with
Kentish Pip Forager hedgerow berry cider*



RISE FROM THE ASHES £15

TANGY / CITRUSY / SWEET

*Volcán de mi Tierra Blanco tequila,
Muyu Chinotto Nero orange liqueur,
gooseberry and rosé wine, topped up with
Franklin & Sons rhubarb tonic water with hibiscus*

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 CONT.



STUDY IN SCARLET £13.5

RICH / COMPLEX / WOODY

Coconut cream-washed Jägermeister Manifest liqueur, Dewar's 12yr Scotch whisky, Martini Riserva Speciale Rubino vermouth, fresh lime juice and blueberry & mint soda



GRACIOUS FOLK AND FAIR MANNERS £15

DEEP / EARTHY / AROMATIC

Bruichladdich The Classic Laddie Scotch whisky, Discarded Cascara vermouth, Calabro fennel liqueur, caraway seed cordial and Angostura bitters



JANGSTROTH'S HONEY JAR £14

SWEET / FLORAL / RICH

Beeswax-infused The Singleton 12yr Scotch whisky, Ardbeg 10yr Scotch whisky, honey and dandelion & burdock bitters



THE LIQUOR LEGEND £14

TANGY / LIGHT / REFRESHING

Hennessy V.S. cognac, fig liqueur, tamarind & plum sharbat and chocolate bitters

NON-ALCOHOLIC COCKTAILS



RED SKY AT NIGHT £9.5

BITTERSWEET / AROMATIC / ZESTY

Devant New Dusk Oak & Spice non-alcoholic spirit, Nonsuch blood orange & bitter lemon shrub and Franklin & Sons cherry & plum



VIBRANT DAWN £9.5

SWEET / SPICY / VIBRANT

Devant New Dawn Aromatic & Citrus non-alcoholic spirit, Martini Vibrante non-alcoholic aperitif and strawberry & tarragon shrub, topped up with Real Royal Flush kombucha



FOGG'S FAVOURITES

Available to enjoy at all London establishments of Phileas J. Fogg, Esq.



PASSEPARTOUT £13.5

FRESH / LIGHT / SOUR

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

ELSKLING £15

FRESH / LIGHT / DELICATE

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

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

THE ORIENT £14

FRESH / LIGHT / DELICATE

Grey Goose L'Original vodka*, cucumber, fresh lime juice, sugar and fresh mint
*also available with Bombay Sapphire Premier Cru gin in the place of Grey Goose L'Original vodka

PERFECT TIMING £14

SPICY / CITRUSY / INVIGORATING

Patrón Silver tequila, Cointreau orange liqueur, pink grapefruit juice, fresh lime juice and chipotle chilli-infused hibiscus syrup



CLASSIC COCKTAILS

Perfect serves recreated using first-class spirits



NEGRONI £13

Bombay Sapphire gin, Campari aperitif and Martini Riserva Speciale Rubino vermouth

MARGARITA £13

El Jimador Blanco tequila, Cointreau orange liqueur, sugar and fresh lime juice

CAMPARI G & T £13

Campari aperitif, Bulldog gin and Franklin & Sons pink grapefruit tonic water with bergamot

ESPRESSO MARTINI £13

Belvedere vodka, Tia Maria coffee liqueur, sugar and espresso

OLD FASHIONED £13

Woodford Reserve Bourbon whiskey, sugar and Angostura bitters

APEROL SPRITZ £12

Aperol aperitif and sparkling wine, topped up with Franklin & Sons 1886 soda water

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CHAMPAGNE

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

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

**Moët & Chandon
Grand Vintage Blanc**
750ml £120

**Moët & Chandon
Grand Vintage Rosé**
750ml £145

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

**Veuve Clicquot
La Grande Dame
Vintage Blanc**
750ml £230

**Ruinart
Blanc de Blancs N.V.**
750ml £130

**Ruinart
Rosé N.V.**
750ml £160

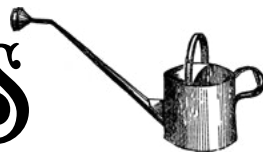
**Dom Ruinart
Vintage Blanc de Blancs**
750ml £220

**Dom Pérignon
Vintage Blanc**
750ml £240

**Dom Pérignon
Vintage Rosé**
750ml £480

**Dom Pérignon
Vintage Blanc P2**
750ml £510

BUBBLES



**Martini
Prosecco**
750ml £48

**Vaporetto
Extra Seco Spumante**
125ml £8.5 | 750ml £44

**Chapel Down
Brut N.V.**
750ml £65

**Chapel Down
Sparkling English Rose N.V.**
750ml £70



WINE

175ml Glass | Bottle

WHITE

Finca Valero Macabeo
Cariñena, Spain £6.5 | £26

**La Maison Belenger
Colombard**
Côtes de Gascogne, France £7 | £29

Conto Vecchio Pinot Grigio
Veneto, Italy £8.2 | £34

**Domaine Roux Père et Fils
Les Côtilles Chardonnay**
Burgundy, France £9.5 | £39

Terrazas Reserva Torrontés
Cafayate, Argentina £60

**Cloudy Bay Sauvignon
Blanc**
Marlborough, New Zealand £70

RED

**Finca Valero Tempranillo
Garnacha**
Cariñena, Spain £6.5 | £26

**Poderi dal Nespoli Fico
Grande Sangiovese**
Emilia-Romagna, Italy £7 | £29

Riva Leone Barbera
Piedmont, Italy £8.5 | £36

**Domaine Roux Père et Fils
Les Côtilles Pinot Noir**
Burgundy, France £9.5 | £39

Terrazas Reserva Malbec
Mendoza, Argentina £52

Numanthia
Toro, Spain £120

Cheval des Andes
Mendoza, Argentina £150

ROSÉ

Petit Papillon Grenache
Languedoc-Roussillon, France £6.5 | £26

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

Birra Menabrea Bionda 330ml £6

Singha Thai Lager 330ml £6

Whitstable Bay Pale Ale 500ml £6.5

Orchard View Cider 500ml £6.3

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

Heineken 0.0% 330ml £4.5

Freestar 0.0% 330ml £5.9



HARD SELTZER

Truly Black Cherry 355ml £7.5

Truly Wild Berry 355ml £7.5

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EXQUISITE EATABLES

NIBBLES

Mixed olives V VG £5

Rosemary nut mix V VG £5

Smoked almonds V VG £5

Wasabi peas V VG £5

SMALL PLATES

Buttermilk fried chicken, served with pine salt £7.5

Wild mushroom & black truffle arancini V £11.5

Chargrilled broccoli, served with sesame dressing VG £6

Smashed cucumber salad VG £6

Roasted fig & gorgonzola crostini V £8

Pigs in blankets, served with sticky honey
& mustard glaze and sauerkraut £9

Deep-fried Camembert bites, served with cranberry relish V £7.5

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

GARDENER'S PICNIC £39.5

PICK ONE SHARING BOARD AND
TWO SIGNATURE COCKTAILS TO ENJOY TOGETHER

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