



Treehouse

*at the*

HOUSE OF  
BOTANICALS

**LIBATIONS**

## SIGNATURE COCKTAILS

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

*These libations are served exclusively within the Treehouse 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 £15

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 £16.5

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 £15

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 £14.5

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 £15

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



### LANGSTROTH'S HONEY JAR £14.5

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 £10

BITTERSWEET / AROMATIC / ZESTY 69kcal

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



### VIBRANT DAWN £10

SWEET / SPICY / VIBRANT 91kcal

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 £13.5

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

### MARGARITA £13.5

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 £13.5

Belvedere vodka, Tia Maria coffee liqueur, sugar and espresso

### OLD FASHIONED £13.5

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

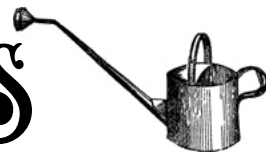
**Dom Ruinart  
Vintage Blanc de Blancs**  
750ml £220

**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 £72



# WINE

175ml Glass | 750ml Bottle

## WHITE

**Finca Valero Macabeo**  
Cariñena, Spain £6.8 | £28

**La Maison Belenger  
Colombard**  
Côtes de Gascogne, France £7.8 | £32

**Conto Vecchio Pinot Grigio**  
Veneto, Italy £8.4 | £34

**Domaine Roux Père et Fils  
Les Côtilles Chardonnay**  
Burgundy, France £9.8 | £40

**Terrazas Reserva Torrontés**  
Cafayate, Argentina £60

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

## RED

**Finca Valero Tempranillo  
Garnacha**  
Cariñena, Spain £6.8 | £28

**Poderi dal Nespoli Fico  
Grande Sangiovese**  
Emilia-Romagna, Italy £7.8 | £32

**Riva Leone Barbera**  
Piedmont, Italy £8.8 | £36

**Domaine Roux Père et Fils  
Les Côtilles Pinot Noir**  
Burgundy, France £9.8 | £40

**Terrazas Reserva Malbec**  
Mendoza, Argentina £52

**Numanthia**  
Toro, Spain £120

**Cheval des Andes**  
Mendoza, Argentina £150

## ROSÉ

**Petit Papillon Grenache**  
Languedoc-Roussillon, France £6.8 | £28

**Maison Mirabeau Classic**  
Côtes de Provence, France £10.2 | £42



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

**Days Lager 0.0%** 330ml 73kcal £5.9

**Days Pale Ale 0.0%** 330ml 69kcal £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 £5  162kcal

Rosemary Mixed Nuts £5  421kcal


Smoked Almonds £5  430kcal


Wasabi Peas £5  358kcal


### SMALL PLATES


Buttermilk fried chicken, served with pine salt £9.5  1,147kcal


Wild mushroom & black truffle arancini £11.5  791kcal

Chargrilled broccoli, served with sesame dressing £8  356kcal

Smashed cucumber salad £7.5  139kcal

Roasted fig & gorgonzola crostini £8.5  907kcal

Pigs in blankets, served with sticky honey  
& mustard glaze and sauerkraut £9.5  460kcal

Deep-fried Camembert bites, served with cranberry relish £9.5  801kcal

### SHARING BOARDS

#### MEZZE BOARD

Grilled mixed vegetables,  
olives, artichoke hearts,  
houmous and  
feta-stuffed peppers,  
served with  
toasted flatbreads £22

 1,204kcal

#### CHEESE BOARD

Camembert, Danish blue,  
smoked cheddar  
and Gruyère,  
served with biscuits,  
red onion chutney  
and grapes £22

 2,930kcal

#### CHARCUTERIE BOARD

Prosciutto di Parma,  
chorizo, Milano salami  
and honey roast ham,  
served with cornichons,  
feta-stuffed peppers and  
toasted flatbreads £22

1,144kcal

### GARDENER'S PICNIC £42

PICK ONE SHARING BOARD AND  
TWO SIGNATURE COCKTAILS TO ENJOY TOGETHER