



P . J . F O G G



A gentleman of refined taste and a profound lover of hats

Hatters to the Adventurous



MR FOGG'S

Gin Club

E V E N T S M E N U

22

GREAT CHAPEL STREET

L O N D O N



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17TH CENTURY

During the illustrious 17th century, the craft of gin-making found itself entangled within the humble confines of bathtubs, leading to the notorious “Gin Craze” that swept the land with an air of recklessness. Dutch soldiers, seeking solace and valour, quaffed genever from flasks, bestowing them with the esteemed title of “Dutch Courage.” Meanwhile, amidst this spirited fervour, tea emerged as a cherished beverage, captivating the palates of discerning individuals with its esteemed popularity.

DUTCH COURAGE £15

BITTERSWEET / BOOZY

Bombay Sapphire Premier Cru gin, Bols genever, Martini Fiero vermouth, Lazzaroni Maraschino cherry liqueur, Campari aperitif and chocolate bitters

NOT MY CUP OF TEA £14.5

CITRUSY / FRUITY

Oxley gin, Cointreau orange liqueur, bergamot liqueur, Earl Grey tea, apricot jam, fresh lemon juice, honey water and a mist of Chartreuse Yellow herbal liqueur



18TH CENTURY

In the resplendent 18th century, gin's grand narrative unfolded with grandeur. The opening of the illustrious Guinness factory delighted palates, while orgeat syrup added sweetness to gin libations within public houses. The era also witnessed the emergence of shrubs, delightful elixirs of fruit and vinegar, that refreshed and captivated discerning patrons. Amidst the buzz of the "Gin Craze," this quartet of gin, Guinness, orgeat syrup, and shrubs composed a symphony of flavours that left an enduring imprint on the era's public houses and palates.

SHAMUS FOGG'S SHAMROCK SIP £14

CREAMY / ENERGISING

Oxley gin, Cynar artichoke liqueur, stout beer, espresso and almond syrup, topped up with mascarpone cheese foam

LADY LAVENDER'S LIBATION £14.5

FOAMY / FLORAL

Bombay Bramble gin, Nonsuch hedgerow and rose shrub, lavender syrup and fresh lemon juice, topped up with rhubarb foam



19TH CENTURY

The 19th century unfolded with opulence and innovation, breathing new life into the realm of gin. The Industrial Revolution propelled the mass production of gin, making it accessible to the masses and intertwining it with the bustling public houses of the era. A renaissance of flavours emerged as botanicals infused gin with citrus and exotic spices, captivating discerning palates. This fusion of industrial prowess and botanical artistry transformed gin into a symbol of vibrancy and craftsmanship.

TIMBER DOODLE £15

DRY / BOOZY

The Botanist gin, sage-infused Tio Pepe Fino sherry
and Noilly Prat Dry vermouth

PACIFIC GIMLET £14

CITRUSY / REFRESHING

Fords gin, Akashi-Tai ginjo yuzushu,
fresh lemon juice and kumquat syrup



20TH CENTURY

As the shadows of Prohibition enveloped the Northern Americas, gin found solace within hidden speakeasies, where it became a coveted elixir of clandestine indulgence. It was amidst this era that the illustrious Negroni cocktail made its debut, a testament to refined tastes and sophisticated palates. The exquisite Clover Club cocktail emerged, encapsulating the essence of elegance and refinement. Throughout the century, gin evolved, adapting to the ever-changing preferences of connoisseurs, while retaining its regal stature as a timeless libation.

THE TRAVELLER'S TRILBY £13.5

REFRESHING / TROPICAL

Bombay Sapphire Sunset gin,
Martini Riserva Speciale Bitter aperitif,
passion fruit purée, pineapple juice and fresh lime juice

CLOVER LADY £14

FRUITY / SOUR

Brockmans gin, Cointreau orange liqueur,
fresh lemon juice, sugar, egg white,
orange blossom water, fresh raspberries
and Peychaud's Bitters



21ST CENTURY

In the 21st century, gin embarked on a journey infused with the spirit of modernity, while still honouring its Victorian roots. A renaissance of gin unfolded, as craft distilleries emerged, imbuing the libation with a sense of artisanal mastery. Classic gin cocktails experienced a resurgence, with the Martini and Bramble captivating discerning palates once again. Through innovative botanicals and techniques, gin harmonised its refined essence with contemporary trends, ensuring its place as a timeless symbol of sophistication.

RED VELVET £13.5

FRUITY / FIZZY

Bombay Bramble gin, Chambord black cherry liqueur, rue berry cordial, pomegranate juice, sugar and fresh lime juice, topped up with sparkling wine

DOFF ONE'S HAT £14

LONG / REFRESHING

Jasmine-infused Hendrick's gin, apple liqueur, fresh lime juice, sugar and basil

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TEMPERANCE TIPPLES

These delightful elixirs, carefully crafted to please the palate without the intoxicating spirits, shall grace our gatherings with their elegance and sobriety. Let us indulge in the art of mixology, employing botanical extracts, aromatic essences, and the nectar of fruits to concoct these exquisite Temperance Tinctures, fit for the discerning teetotaler's enjoyment.

CALI GIMLET £10.5

CITRUSY / REFRESHING 125 kcal

Caleño Light & Zesty non-alcoholic spirit, fresh lime juice, kumquat syrup, yuzu sherbet

CAMBRIDGE FAVOURITE £10.5

FRUITY / REFRESHING 109 kcal

Martini Vibrante non-alcoholic aperitif and strawberry shrub, topped up with Franklin & Sons grapefruit soda



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



FOGG'S FAVOURITES

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

PASSEPARTOUT £14

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

BURLINGTON MARTINI £14

FRESH / LIGHT / DELICATE

Grey Goose L'Original vodka*, cucumber,
fresh lime juice, sugar and fresh mint *alternatively
available with Bombay Sapphire Premier Cru gin

SPICY RUPEE £13.5

SPICY / AROMATIC / EXOTIC

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

PERFECT TIMING £15

SPICY / CITRUSY / INVIGORATING

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

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CHAMPAGNE

MOËT & CHANDON IMPÉRIAL BLANC N.V.

MOËT & CHANDON IMPÉRIAL ROSÉ N.V.

VEUVE CLICQUOT YELLOW LABEL N.V.

Bottle *Magnum*
750ml 1,500ml

£88 £185

£105 £225

£110 -



BUBBLES

CA' DI ALTE, PROSECCO SPUMANTE EXTRA DRY,
Veneto, Italy

Bottle
750ml

£44

NON - ALCOHOLIC

WILD LIFE BOTANICALS NUDE SPARKLING,
Cornwall, England

£48

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750ml

WHITE

MACABEO - MOLINICO LOCO, Murcia, Spain	£30
PINOT GRIGIO - 'P' ALPHA ZETA, Veneto, Italy	£34
LOUREIRO & ALVARINHO - AZEVEDO, <i>Vinho Verde, Portugal</i>	£38
CHARDONNAY - MAS LA CHEVALIÈRE, PAYS D'OC, <i>Languedoc-Roussillon, France,</i>	£45
SAUVIGNON BLANC - TINPOT HUT, Marlborough, New Zealand	£52

ROSÉ

PINOT GRIGIO ROSATO - PONTE PIETRA, Veneto, Italy	£32
GRENACHE BLEND - MAISON MIRABEAU CLASSIC, Côtes de Provence, France	£43

RED

MERLOT & CORVINA - PONTE PIETRA, Veneto, Italy	£30
ORGANIC MONASTRELL - FAMILIA CASTAÑO, Murcia, Spain	£34
MALBEC - KAIKEN CLÁSICO, Mendoza, Argentina	£38
GRENACHE - WILLUNGA 100, MCLAREN VALE GRENACHE, South Australia	£45
SYRAH, MOURVÈDRE, GRENACHE - FAMILLE PERRIN, CÔTES DU RHÔNE, Southern Rhône, France	£49

ORANGE

SAUVIGNON BLANC, MACÉRATION DE SOIF VIN ORANGE - DOMAINE JOËL DELAUNAY, Loire, France	£58
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BEER & CIDER

SINGHA THAI LAGER *330ml*

£6.9

WHITSTABLE BAY BLONDE LAGER 330ml

£6.5

WHITSTABLE BAY PALE ALE *500ml*

£6.9

SHEPHERD NEAME IPA *500ml*

£6.5

CURIOUS APPLE CIDER 330ml

£6.5

OLD MOUT STRAWBERRY & APPLE CIDER 500ml

£6.9

DAYS LAGER 0.0% *330ml 73 kcal*

£6.2

DAYS PALE ALE 0.0% *330ml 69 kcal*

£6.2

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