

TEMPERATES

Steady Pete's Ginger Brew ~ 7.00

Ceder's Classic, Ginger, Lemon, Thornbridge 'Big Easy'

A temperate take on our most popular cocktail. Ceder's 'gin' blended with ginger and lemon, topped with the finest (almost) alcohol-free ale we've ever tasted. Long, refreshing, guilt-free. (And a perfect 'decoy drink' – when you don't want your mates to know you're abstaining...)

50p from each one served goes to Football Gambia, a charity that our very own Kenny Boyle helps to run which promotes education and development through the beautiful game. For more information check out www.footballgambia.org or follow them on Twitter @FootballGambia.

Cucumber & Ginger Swizzle 4.50

Ginger, Cucumber, Lemon, Soda

Earl Grey Iced Tea 4.50

Lemon, Passionfruit

Garden Highball ~ 6.00

Ceder's Wild, Cucumber, Tonic

Real Kombucha Royal Flush ~ 5.00

Brewed from First Flush Darjeeling

Seasonal Lemonade 4.50

Seasonal Syrup, Lemon, Soda



A DAY IN THE LIFE
of

THE COCKTAIL

Over the years people have invented drinks for every conceivable situation. From pre-fox hunt bracers to bedtime dream-enhancers, via pre-prandial sharpeners, after-lunch stomach-settlers and an afternoon-filling bridging drink or two.

We've grouped the cocktails that follow along the lines of this 'Toper's Timetable' from 1874. Starting with anti-fogmatics which are great eye-openers whatever the time of day, all the way to late night disco drinks for the frivolous at heart.

6 AM	EYE-OPENER	4 PM	SOCIAL DRINK
7 AM	APPETIZER	5 PM	INVIGORATOR
8 AM	DIGESTER	6 PM	SOLID STRAIGHT
9 AM	BIG REPOSER	7 PM	CHIT-CHAT
10 AM	REFRESHER	8 PM	FANCY SMILE
11 AM	STIMULANT	9 PM	ENTIRE ACTE
MIDDAY	ANTE-LUNCH	10 PM	SPARKLER
1 PM	SETTLER	11 PM	ROYSER
2 PM	A LA SMYTHE	MIDNIGHT	NIGHT-CAP
3 PM	COBBLER		

***TOPER** 'By transposition of Πωτός, potos; potator; a drinker; a bibber, or literally a toss-pot' (*English Etymology; or, A Derivative Dictionary of the English Language, George William Lemon, 1783*).

WINE

Some of our current favourites from small producers and established innovators alike. Just ask if you'd like to see a full list.

SPARKLING	125ML	BTL
Palmer & Co, Brut Réserve NV <i>Champagne, France</i>	10.00	57.00
Hambledon, Classic Cuvée NV <i>Hampshire, England</i>	10.50	60.00
WHITE	175ML	BTL
Cave de L'Ormarine, Picpoul de Pinet 2017 <i>Languedoc-Roussillon, France</i>	7.50	29.00
Journey's End Estate, Chardonnay 2017 <i>Stellenbosch, South Africa</i>	10.00	42.00
Te Whare Ra, 'TWR' Sauvignon Blanc 2017 <i>Marlborough, New Zealand</i>	10.50	43.00
RED	175ML	BTL
Viano Vineyards, 'Private Stock' Zinfandel 2014 <i>Contra Costa County, USA</i>	9.50	39.00
Pulenta Estate, 'Hawksmoor Blend' Malbec 2016 <i>Mendoza, Argentina</i>	11.50	46.00
Château Peyraron 2005 <i>Haut-Médoc, Bordeaux</i>	14.00	55.00

BEERS & CIDERS

August Town Lager 4.2% or Pale Ale 4.2% 4.95

*After the Great Fire, our namesake Nicholas Hawksmoor had an aim
that we deeply approve of: to rebuild London as
"...the most August town in the worlde"*

*If you've got a goal, make it a big one. We've tried to make the most August beer we could,
working with our friends at Harbour on the Cornish Coast.*

Hawksmoor Session IPA 4.5% 6.50

brewed for us by our friends at Magic Rock in Yorkshire

Kernel Table Beer 2.9% 5.00

Wiper & True Amber Ale 4.8% 6.00

Thornbridge Big Easy 0.5% 4.25

No Brainer Cider 4.8% 5.85

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ANTI-FOGMATICS

REFRESHING EYE-OPENERS FOR ANY TIME OF DAY

In 1821 a kindly doctor explained the importance of these popular early-morning drinks: 'Gum-Ticklers warm the gums after sleeping - to be taken immediately on awakening, or at farthest, on getting out of bed' while 'Phlegm-Cutters remove hoarseness from the voice (to be taken between dressing and breakfast)'. He helpfully adds, 'Should there be no fog, take as preventatives lest there should be fog in the course of the day'. Other categories included Gloom-Lifters, Eye-Openers, Pick-Me-Ups, Morning Jolts and, for when all else failed, Corpse-Revivers.

Marmalade Cocktail 10.50

Beefeater, Campari, Lemon, Marmalade

Harry Craddock, who ran the Savoy's American Bar in its 1920s heyday, thought it 'a great necessity of the age' to develop effective Anti-Fogmatics and recommended that they be drunk 'before I am, or whenever steam and energy are needed'.

Camarillo 11.25

Rittenhouse BIB, Suze, Grapefruit, Lemon, Hawksmoor Session IPA

Grown up lilt. Instead of exotic fruits, this one's totally tropical taste comes from the bright Amarillo and Citra hops used by our friends at Magic Rock in the delicious Hawksmoor Session IPA. Long, refreshing.

French House #2 10.50

Blackberry Beefeater, Plymouth Sloe Gin, Lemon Thyme, Lime

A seasonal take on an old favourite, named after the Soho institution that was a favourite haunt of Francis Bacon, Dylan Thomas, Charles de Gaulle and many more. We've raided the hedgerows for sloes and blackberries, with a little lime and aromatic lemon thyme.

Grapefruit Picador 10.50

Olmecca Altos, Falernum, Lime, Grapefruit

First served at the Café Royal back in the 1930s, the Picador didn't achieve fame and notoriety for another 20 years or so when it appeared under a new name - Margarita.

GIN

	50ML
Plymouth, Plymouth, England	9.00
Tanqueray, Fife, Scotland	9.00
No3 London Dry Gin, Chiswick, England	9.50
Beefeater 24, London, England	9.50
East London Liquor Company Miyagawa, Bow, England	9.50
Fords, London, England	9.50
Fords Cucumber Gin, London, England	9.50
One Gin, Sussex, England	9.50
Sipsmith, Chiswick, England	9.50
Moonshine Kid, London, England	10.00
Kyro Napue, Ostrobothnia, Finland	10.00
Tanqueray No.Ten, Fife, Scotland	10.00
St. George Terroir, California, USA	10.50
Hepple, Northumberland, England	10.50
Plymouth Navy Strength, Plymouth, England	10.50
Monkey 47, Germany	12.00

FeverTree | Schweppes

AFTER HOURS

A FEW TO EASE GOODBYE

Every gathering of friends deserves a good cocktail to start with, a few more to keep the engines running and, always, without fail, a final one or two to ease goodbye" (*Illustrated London News*, 1949). Below are some options to end the night, or to help plot its next adventures. Two short, serious and strong. A refined dessert wine replacer. And a bit of silly (but very tasty) fun.

Boston Education 13.50

Baron de Sigognac 10yr, Cocchi Barolo Chinato, Amer Picon, Yellow Chartreuse, Bitters

Inspired by an early Manhattan variant, this drink was three years in the making and only came together when someone suggested a really characterful Armagnac instead of the Harvard's usual Cognac.

Full-Fat Old Fashioned 14.00

Butter-infused Evan Williams Bottled-in-Bond, Sugar

Features homemade butter-infused bourbon, painstakingly made over long hours with large quantities of bourbon, clarified butter and a sous-vide machine. Not for the (literally) faint-hearted.

Two Saints 11.25

Apricot Cognac, Lillet Rouge, Pedro Ximénez, Peychaud's

Lighter in alcohol, but still with real depth, this rich sipper is made with a lightly spiced vermouth-style 'tonic wine' from St Emillion and a deep dark 'San Emilio' Pedro Ximénez sherry. A perfect partner to our Sticky Toffee Pudding.

Nuclear Banana Daiquiri 12.00

Wray & Nephew, Yellow Chartreuse, Falernum, Lime, Banana

Our version of a drink that doesn't take itself too seriously by the late, great Gregor de Gruyther. We've just added half a banana and blitzed it. Silly, but tasty.

ANTI-FOGMATICS

Shaky Pete's Ginger Brew 10.50

Beefeater, Ginger, Lemon, London Pride

Created at Hawksmoor Spitalfields by 'Shaky' Pete Jeary, this turbo-shandy for the discerning drinker now crops up on lists across the land (the sincerest form of flattery?). Somewhere between homemade ginger beer and shandy, with an added gin kick. An incredibly refreshing pick-me-up.

50p from each one served goes to Football Gambia, a charity that our very own Kenny Boyle helps to run which promotes education and development through the beautiful game. For more information check out www.footballgambia.org or follow them on Twitter @FootballGambia.

Pan American Slipper 10.50

Somerset Apple Brandy, Melon, Grenadine, Lemon, Absinthe

An unlikely lovechild. The Pan-American Clipper, a pilots' favourite from the 1930s, coupled with the very '80s Japanese Slipper. Short and satisfyingly complex.

Tom & Jerez 10.50

Hayman's Old Tom Gin, Sherry, Pear, Lemon, Almond

Starting life as a geek bartender's attempt to create a 4-part drink as good as the Corpse Reviver #2, this slightly nutty 'Spain in a glass' has become a firm Hawksmoor favourite. Try an off-menu CR#2 to see which you prefer.

The Lost Souls 12.25

Havana SDM, Lot 40 Rye, Falernum, Grapefruit, Lime, Cinnamon, Bitters

Inspired by the Undead Gentlemen, a refined take on the iconic (and lethal) Zombie, by San Francisco's Smuggler's Cove. Short and bright with a little cinnamon warmth.

PRE - PRANDIALS

DRY APERITIFS WITH A BITTER EDGE

'Often a man takes a cocktail to freshen his appetite for breakfast. This object is attained because alcohol and bitters stimulate the stomach.' This tip appeared in the Latter Day Saints' *Millennial Star* in 1897. Breakfast is usually a bit early for us, but we'll rarely refuse a pre-prandial sharpener before other hearty meals.

Clear Carré ~ 13.50

Kyro Napue Gin, Macchu Pisco, Cocchi Americano, Yellow Chartreuse, Bitters

Take a New Orleans classic, the Vieux Carré, and dry it out. Brighten this after-dinner sipper into a clean, clear aperitif with a twist.

Rise & Brine ~ 10.50

Ford's Gin, Victory Bitter, Olive Brine Cordial, Magic Citrus

Two London liquors, bright aromatic gin and a Campari-like aperitivo, combined with a slight olive savouriness. Short and sophisticated, this is a more approachable (and we think more delicious) take on a Dirty Martini.

Hawksmoor Collins ~ 10.50

Beefeater 24, Campari, Bitters, Lemon, Soda

Back in the 1820s over at Limmer's Old House (a stone's throw from Hawksmoor Air Street), a waiter by the name of John Collins mixed a mean gin punch, which, confusingly, became known as a Tom Collins. We add a dash of Campari to give it a bitter edge.

Auld Pal ~ 11.25

Chivas 18yr, Regal Rogue Dry Vermouth, Campari

An Old Pal is two steps from a Negroni (Rye for Gin, Dry Vermouth for Sweet). We've used a big, rich Scotch instead, along with vermouth from some of our own old pals at Australia's Regal Rogue.

BRIDGING DRINKS

LIGHTER AFTERNOON DRINKING

As the prudish moral code, stiff etiquette and formal attire of the Victorian era gave way to the sociability, wealth and fashions of the Edwardians, well-to-do young men and women often found themselves at a loss after lunch. With no need for the horrors of gainful employment or the pre-dinner priming required only a few years earlier, they had to find a way to entertain themselves of an afternoon. And so the concept of Bridging Drinks began.

Parisian Daily ~ 10.50

Prosecco, Ginger, Lemon, Apricot Brandy, Suze

Long, light, refreshing. Made with one of Picasso's favourite tipples that he celebrated in *La Bouteille de Suze*, a collage cut from the Parisian daily, *Le Journal*.

Tropical Cobbler ~ 10.75

Mango Cocchi, Pineapple, Orange, Maraschino, Lemon

In 1840 the long-neglected Cobbler, 'a light vinous punch, exceedingly well iced, and grateful to the delicate oesophagus', was declared 'the greatest 'liquorary' invention of the day'. For this version we took it to the sun-drenched tropics; Tiki with style.

Champagne Charlie ~ 13.00

Beefeater, Lemon, Seasonal Fruit Syrup, Champagne

Victorian Music Hall star George Leybourne was paid a stipend by Moët to extol its virtues on stage - and to drink nothing but champagne in public. In his 1867 song Champagne Charlie, always performed with a bottle in hand, he sings joyfully about days spent 'swimming in Champagne'.

Lucky Spritz ~ 10.75

Absolut Elyx, Aperol, Marjoram, Lime, Soda

Crisp, clean vodka livened up with a little Aperol and marjoram, an aromatic herb that, for the goddess of love, Aphrodite, had the scent of impending good luck.