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MARTINIS

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VODKA		GIN	
Absolut	£8.00	Beefeater	£9.00
Belvedere	£8.50	Hendricks	£8.75
Ciroc	£9.00	Junipero	£10.00
Grey Goose	£10.00	Martin Millers <i>Reformed Dry</i>	£9.00
Ketal One	£9.00	Martin Millers <i>Westbourne Strength</i>	£9.25
Sipsmiths	£8.50	Plymouth	£8.75
Sky	£9.00	Sipsmiths <i>London Dry</i>	£8.50
Smirnoff Black	£9.00	Seagram's <i>Distillers</i>	£8.50
Snow Leopard	£9.50	Tanqueray	£8.50
U'Luvka	£10.25	Tanqueray <i>Export Strength</i>	£10.25
Wyborowa	£8.25	Tanqueray 10	£10.25
		Zuidam	£9.00

Classic Martini  
frozen gin, vermouth, olives

The Silver Bullet  
frozen vodka, vermouth, lemon twist

The Gibson  
frozen gin or vodka, vermouth, cocktail onion

The Vespa  
frozen gin & vodka, vermouth, lemon twist

The Gimlet  
frozen gin, fresh lime juice, mint

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All our Martinis use 75ml of your preferred spirit,  
frozen to -16° Celsius.

Be sure to tell us exactly how you like it - we prefer our martinis stirred to reduce any dilution of the spirit, but let us know if you prefer it shaken.

How dry should your Martini be - wet? Dry? Very dry? Montgomery (15:1)? Dukes (atomised)? Point to Italy?

If you take your martini with an olive, do you like it dirty? And forgive us for asking, but how dirty do you like it?

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THREADNEEDLE  
SPECIALITIES

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Cointreau-tative Easing 9.50  
Cointreau, Sailor Jerry's Spiced rum, grapefruit juice, peach bitters, cream

Cup of Sunshine 12.00  
Sipsmith Summer Cup, lemonade, summer fruit, mint

Hammersmith Hedge Fund 12.00  
Sipsmith London dry gin, elderflower cordial, Sipsmith Summer Cup, lemon juice, blackberries

Banker's Mistress 15.50  
Grey Goose l'Orange, vanilla liqueur, orange, passionfruit, side shot of champagne

Duke of Earl 9.00  
Earl Grey infused vodka, Krupnik honey liqueur, lemon twist

Special Relationship 10.50  
Sipsmith London dry gin, Sky vodka, Lillet blanc, lemon peel

Hammersmith Flyover 9.00  
Sipsmith London dry gin, cucumber, mint, lime, sugar syrup, tonic water

After Eight 9.00  
mint infused vodka, Mozart chocolate liqueur, milk

Greenback 9.00  
Midori, Cointreau, puréed Williams pear

Colonial Irrigation 10.00  
Martin Miller's Reformed Dry gin, Pimm's, ginger ale, angostura bitters

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EFFERVERSCENT

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Prosperity Measures 24.00  
Bollinger NV Special Cuvee, Remy Martin XO, Grand  
Marnier Cuvee du Cent Cinquantaire

British Chilled Bellini 8.50  
Chapel Down Brut NV, seasonal British fruit puree

French Seventy Five 17.00  
Bollinger NV Special Cuvee, Hendricks gin, fresh  
lemon juice, Makers Mark soaked cherry

Raspberry Runaway 13.00  
Tanqueray gin, crème de framboise, fresh lemon juice,  
raspberry puree, Chapel Down Brut NV

Kir Imperial 12.00  
Lanson Black Label Brut NV, crème de cassis, fresh  
blackberries

Le Perroquet 16.00  
Bollinger NV Special Cuvee, Campari, Martin Miller's  
Gin, fresh orange juice

CHAMPAGNE BIN ENDS

Laurent Perrier Grand Siecle Brut NV	£90.00
Laurent Perrier Brut NV Magnum	£100.00
Laurent Perrier Rosé Brut NV Magnum	£180.00
Laurent Perrier Brut 1997 Vintage Magnum	£130.00
Dom Perignon 1996 Rosé	£390.00

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CLASSICS

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Mercer Mojito 10.00  
Gosling's Black Seal rum, fresh lime, mint, brown  
sugar, Lanson Black Label Brut NV

Threadneedle Manhattan 10.00  
Woodford Reserve bourbon, Punt E Mes, orange peel,  
Maraschino cherry

Walnut & Pear Old Fashioned 10.00  
walnut infused Makers Mark, Xanté pear brandy,  
bitters, brown sugar

Sazerac 15.00  
Courvoisier Exclusif, Papa Van Winkle rye whisky,  
bitters, sugar syrup, absinthe

Waterloo Sunset 10.00  
Sipsmith London dry gin, Aperol, lime juice, orange  
juice, soda

Bloody Good Bloody Mary 9.00  
Sipsmith vodka, Mercer Bloody Mary mix

Margarita 12.00  
Don Julio Blanco, Cointreau, fresh lime juice, salt

Seasonal Fruit Caipirinha 9.00  
Leblon Cachaça, fresh seasonal fruit puree, brown  
sugar

Jamaican Mule 9.00  
Sailor Jerry's Spiced Rum, ginger beer, fresh lime

Cosmopolitan 10.00  
Sipsmith vodka, Cointreau, cranberry juice, lime

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PREPRANDIAL

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Chapel Down Brut 8.50  
Chapel Down Brut NV, Montgomery Cheddar

Hammericano 10.50  
Sipsmith Summer Cup, Noilly Prat Rouge, tonic,  
orange, lemon peel

Count Negroni 10.00  
Sipsmith London dry gin, Aperol, Vya sweet vermouth,  
orange

Campari e Bianco 9.50  
"Riff" Terra Alpina Pinot Grigio, Campari

Mercer Pink Gin 7.75  
frozen Plymouth gin, Angostura bitters, lemon rind

Whiskey Sour 11.75  
Dalmore 15 year old, lemon juice, egg white, sugar  
syrup

Champagne & Oysters 15.00  
Lanson Black Label Brut NV, pair of seasonal oysters

Bloody Oyster Shot 5.75  
Bloody Shame mix, single seasonal oyster

Manzanilla Sherry 5.50  
green olives

Fino Sherry 5.50  
salted mixed nuts

Amontillado Sherry 6.50  
pickled onions

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CHAUFFEUR'S  
CHOICE

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Virgin Mojito 4.50  
lime wedges, mint, sugar syrup, ginger ale

Raspberry Lemonade 4.50  
homemade lemonade, raspberry purée, sugar syrup

Strawberry St Clements 4.50  
orange, lemon, strawberry purée, club soda

Three Berry Thread 4.50  
cranberry, strawberry, raspberry

Elderflower & Cox 4.50  
mint, elderflower cordial, cox apples

Bloody Shame 4.50  
tomato purée, lemon, horseradish, celery salt, red &  
green Tobasco, cucumber, black pepper

Sodas 2.75  
Coca-Cola / Diet Coca-Cola  
Fever Tree Lemonade  
Fever Tree Tonic Water / Slim Tonic  
Fever Tree Ginger Ale  
Old Jamaican Ginger Beer

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FROM THE  
BREWERY

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Meantime Pilsner 4.25  
*Greenwich, London 4.7% abv*

Meantime Pale Ale 4.25  
*Greenwich, London 4.7% abv*

Meantime Wheat 4.25  
*Greenwich, London 5.0% abv*

Meantime London Porter 5.25  
*Greenwich, London 6.5% abv*

Meantime Chocolate Beer 4.25  
*Greenwich, London 6.5% abv*

Peroni Nastro Azzurro 3.75  
*Rome, Italy 5.1% abv*

Bombardier 4.00  
*Bedford, England 5.2% abv*

CHAMPAGNE &  
SPARKLING

		<u>125ml</u>
Chapel Down Brut <i>Kent, England</i>	NV	£8.50
Lanson Black Label Brut <i>Champagne, France</i>	NV	£10.00
Lanson Rosé Brut <i>Champagne, France</i>	NV	£13.50
Bollinger Special Cuvée <i>Champagne, France</i>	NV	£14.00

WHITE WINE

		<u>175ml</u>
Le Coste Trebbiano di Romagna <i>Emilia-Romagna, Italy</i>	2010	£5.25
Saam Mountain Chenin Blanc <i>Paarl, South Africa</i>	2011	£6.25
Terre di Giumara Grecanico <i>Sicily, Italy</i>	2010	£7.00
Cuatro Rayas Verdejo <i>Rueda, Spain</i>	2010	£7.50
Chateau St Louis "la Perdrix" Costières de Nîmes Blanc <i>Southern Rhône, France</i>	2010	£7.75
Pinot Grigio "Riff" Terra Alpina <i>Veneto, Italy</i>	2010	£8.00
Sauvignon Blanc de l'Hospitalet IGP <i>Languedoc, France</i>	2010	£8.25
Journey's End "Haystack" Chardonnay <i>Stellenbosch, South Africa</i>	2011	£9.00
Royal Tokaji Dry Furmint <i>Tokaji, Hungary</i>	2009	£9.50
Newton Johnson Sauvignon Blanc <i>Walker Bay, South Africa</i>	2011	£9.75
Wither Hills "Rarangi" Sauvignon Blanc <i>Marlborough, New Zealand</i>	2010	£10.50
Riesling "H" Prinz von Hessen <i>Rheingau, Germany</i>	2010	£10.75
Albariño "Family Reserve" Bodegas Castro Martín <i>Rías Baixas, Spain</i>	2010	£11.25
Chablis "Terroirs de Chablis" Patrick Piuze <i>Burgundy, France</i>	2010	£12.25
Sancerre "Le Manoir" Domaine Andre Neveu <i>Loire, France</i>	2010	£12.75
Pouilly Fuisse "Les Reisses" Domaine Robert Denogent <i>Burgundy, France</i>	2009	£16.50

BAR MENU

Served 5.00pm – 10.00pm

Marinated mixed olives 4.00  
*chilli, lemon & thyme*

Salted mixed nuts 4.00  
*peanuts, cashew & hazelnuts*

Hand cut chips 3.50  
*tomato relish*

Dorset crab on toast 9.75  
*mayonnaise, sourdough*

Potted Morecambe Bay shrimps 9.75  
*pickled cucumber, mixed cress & malted toast*

Deville chicken livers 7.50  
*Madeira, onion sauce, grilled sourdough*

Maldon rock oysters 2.25 ea  
*Glass of Lanson Black Label Brut NV 9.50*

SAVOURIES &  
BRITISH CHEESE

*All of our cheeses are selected at  
Paxton & Whitfield of Jermyn Street*

Welsh rarebit 6.50  
*mature cheddar, Guinness*

Scotch woodcock 6.75  
*scrambled egg, anchovy & capers*

Angels on horseback 7.50  
*oysters, smoked bacon*

Montgomery Cheddar 7.75  
*un-pasteurised cow's milk*

Oxford Blue 7.75  
*pasteurised cow's milk*

Tunworth 7.50  
*un-pasteurised cow's milk*

Ragstone 7.50  
*raw goat's milk cheese*

Baltic 7.75  
*mature un-pasteurised cow's milk cheese washed in Baltic  
summer ale*

Selection of three cheeses 9.50

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## INTRODUCTION

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Here at the Mercer we pride ourselves on the quality of our drinks and our choice of product.

Every morning you will find us freshly pressing and squeezing all of our juices. Our fruit purees are made right here on Threadneedle Street from the freshest seasonal fruits.

Not only is our sugar syrup brewed right here, but we have also added our own twist to several classic cocktails by infusing the base spirits with our own herbs and spices.

The selection of drinks featured on this list is by no means definitive, but represents a carefully chosen selection of some of our favourite cocktails. Of course if you have a favourite cocktail that you can't see here, or your own special twist, please let us know and we will do our very best to make sure your thirsts are quenched.

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## RED WINE

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		<u>175ml</u>
Piropo Merlot <i>Mendoza, Argentina</i>	2010	£5.25
Terre di Giumara Frappato Nerello Mascalese <i>Sicily, Italy</i>	2010	£6.75
Alamos Cabernet Sauvignon <i>Mendoza, Argentina</i>	2010	£7.25
Cahors Château du Caillau <i>Cahors, France</i>	2010	£7.75
Pinot Noir de l'Hospitalet IGP d'Oc <i>Languedoc, France</i>	2010	£8.00
Journey's End "The Pastor's Blend" <i>Stellenbosch, South Africa</i>	2009	£9.00
Château Lugagnac Bordeaux Superieur <i>Bordeaux, France</i>	2008	£9.25
Chianti Rufina Fattoria di Basciano <i>Tuscany, Italy</i>	2009	£9.75
Castillo de Clavijo Rioja Reserva <i>Rioja, Spain</i>	2007	£10.00
Fleurie Millesime Cave de Fleurie <i>Beaujolais, France</i>	2010	£10.25
Tomas Cusine Vilosell <i>Catalunya, Spain</i>	2008	£11.50
Catena Malbec <i>Mendoza, Argentina</i>	2009	£11.75
Château Lamartre St-Émilion Grand Cru <i>St Émilion, France</i>	2009	£12.50
Huia Pinot Noir <i>Marlborough, New Zealand</i>	2010	£13.75
Gigondas Domaine Font-Sane <i>Southern Rhône, France</i>	2009	£14.00
Gevrey-Chambertin Domaine Drouhin-Laroze <i>Côte de Nuits, Burgundy</i>	2008	£17.75
Château Batailley <i>5<sup>eme</sup> Grand Cru Classé, Pauillac</i>	1998	£22.75

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## ROSÉ WINE

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Château d'Astros Rosé <i>Côtes de Provence, France</i>	2010	£8.25
Primrose Hill "Tenterden Estate" Rosé <i>Kent, England</i>	2010	£9.25
Sancerre Rosé "Le Grand Fricambault" Domaine Neveu <i>Loire, France</i>	2010	£11.25
Chateau d'Esclans "Whispering Angel" Rosé <i>Côtes de Provence, France</i>	2008	£11.75

# THE MERCER

## DRINKS