

PRE-PROHIBITION

1884: TURF CLUB 15.75

plymouth navy strength, dry vermouth,
maraschino liqueur, absinthe, orange bitters

Taking its name from the famous New York City gentleman's club, the Turf Club was perhaps the first cocktail to combine gin with vermouth, predating the Martini. First codified in George Winter's 1884 guide: 'How to Mix Drinks-Bar Keeper's Handbook', the Turf Club is a considered alternative for the Martini drinker.



1898: WARD 8 14.75

bulleit rye, orange & lemon juice, grenadine, sugar

Created in 1898 in Boston, Massachusetts, the Ward 8 cocktail has its roots in the vibrant political and social scene of 19th-century Boston. Legend has it that this classic drink was born at the historic Locke-Ober restaurant to celebrate a man named Martin Lomasney's election to the state legislature, with the city's Ward 8 district playing a crucial role in securing the win.



1901: BRONX 14.75

tanqueray gin, sweet & dry vermouths,
blood orange juice

A refreshing, dynamic gin-based serve embodying New York's vibrant cocktail culture, the Bronx was created by Johnnie Solon at New York's legendary Waldorf Astoria hotel around 1906 and named after the Bronx Zoo – it was also allegedly the first to use fresh fruit juice.



1902: BOBBY BURNS 15.50

johnnie walker gold label, sweet vermouth,
benedictine, cacao nibs, lemon zest

Originally known as the Baby Burns and later as the Robert Burns, the first appearance of the Bobby Burns was in 'Recipes for Mixed Drinks' in 1917. One of the few great Scotch whisky cocktails, this is a great alternative for a Manhattan drinker. We further elevate the drink with well-aged Johnnie Walker Gold and the addition of cacao nibs for a bitter-sweet finish.

A full range of classic cocktails are available on request

PROHIBITION

1921: BETWEEN THE SHEETS 14.75

light rum blend, hennessy vsop, triple sec,
lemon juice, sugar

The origin of the cocktail is usually credited to Harry MacElhone at Harry's New York Bar in Paris in the 1930s as a derivative of the sidecar. However, competing theories exist that claim the cocktail was created at The Berkeley in approximately 1921.



1930: HOTEL NACIONAL 13.75

light rum blend, apricot brandy,
pineapple juice, lime juice, sugar

Taking the namesake of The Hotel Nacional Du Cuba in Havana, which opened its doors during the depths of American Prohibition, this cocktail was popularised in pre-revolution Cuba and has seen a recent resurgence amongst cocktail aficionados. A fruity take on the classic Daiquiri, The Hotel Nacional offers tropical flavours with a dry finish.



1930: CORPSE REVIVER NO. 1 16.00

sassy fine calvados, cocchi barolo chinato,
plum sake

Dating back to the 1870s, Corpse Revivers were often prescribed as a hangover cure. The No.1 is another classic recipe from Harry Craddock at The Savoy's American Bar, which he suggests should "be taken before 11 a.m., or whenever steam and energy are needed".



1930: AIRMAIL 16.00

havana club 7yr rum, champagne, lime juice, honey

Regular Airmail service began in Cuba in 1930, and that same year Bacardi rum featured the Airmail cocktail in a promotional pamphlet, complete with an actual postal stamp as a garnish!

POST PROHIBITION

1937: 20TH CENTURY 15.00

genever, lemon juice, lillet blanc,
crème de cacao

Created by British bartender C.A. Tuck in 1937, this refined serve was inspired by the luxurious 20th Century Limited train that ran between New York and Chicago. Combining gin, lillet blanc, crème de cacao, and lemon juice, it captured the blend of elegance and modernity associated with the iconic train journey, making it a symbol of art deco sophistication.



1941: MOSCOW MULE 15.00

ketel one vodka, spiced orange cordial,
lime juice, ginger beer, bitters

Created in 1941 on Sunset Boulevard at the Cock N' Bull by bartender Wes Price, in an era where gin and whisky proved more popular with Americans, the Moscow Mule was made with the intention of using up stagnant stock of Smirnoff vodka and ginger beer. Later, the iconic copper mug was introduced by Sophie Berezinski – a Russian who immigrated to America and whose father owned the Moscow Copper Co. – as a suggestion to help keep the drink colder for longer.



1948: ARMY & NAVY 13.75

no.3 gin, lime juice, orgeat, campari

First published in David Embury's 1948 book 'The Fine Art of Mixing Drinks', the Army & Navy cocktail most likely originated at the Washington D.C. club bearing its name. A classic gin daisy that is made richer with the addition of orgeat, an almond and orange blossom flavoured syrup. In our version we swap out the bitterness from Angostura and replace it with a dash of Campari for colour and bitter citrus notes.



1951: DIAMONDBACK 15.50

high west double rye, calvados, sweet vermouth,
yellow chartreuse, orange bitters

Adapted from Ted Saucier's 1951 "Bottoms Up" book, in which the author calls for two parts rye whiskey, one part applejack, and one part yellow Chartreuse, the Diamondback Lounge Cocktail—properly named—was the signature drink at the Diamondback Lounge bar within the Lord Baltimore Hotel. This historic 22-story hotel, which opened in 1928, still graces the skyline of Baltimore, Maryland to this day.

A full range of classic cocktails are available on request

LOW ABV COCKTAILS

SHERRY COBBLER 11.50

oloroso sherry, champagne & pear syrup,
coconut water

ADONIS 11.50

dry vermouth, cocchi di torino sweet vermouth,
coffee infused dry sherry

BLOSSOM SPRITZ 11.50

amaro montenegro, everleaf mountain,
falernum, tonic

NON ALCOHOLIC COCKTAILS

PRINTEMPS MARTINI 10.00

tanqueray 0%, everleaf marine, elderflower cordial

GARIBALDI 10.00

lyre's aperitif, grapefruit & orange juice,
passion fruit syrup

DRY FRENCH MARTINI 10.00

everleaf mountain, pineapple juice,
sour raspberry, lemon juice



SNACKS



Amandes Rôties 3.95 **Olives Zédel** 3.95

Frites with Sea Salt (v)

Smoked Salmon Blinis

Fried Chicken

Cheese 'Gougères' (v)

Mini Prawn Cocktail

Crispy Belly of Pork

Lyonnaise Herb Cheese Dip (v)

Chocolate, Coffee & Brandy Gugelhupf

Hazelnut Truffles

6.95 each - 3 for 18.50 - 5 for 29.75



Scan to view a menu with calories.
Adults need around 2,000 kcal a day.

The Wolsley Hospitality Group

The Wolsley, The Wolsley City, The Delaunay, Soutine, Colbert, Fischer's, Bellanger, Manzi's
www.thewolsleyhospitalitygroup.com



WINES



CHAMPAGNES ET VINS PETILLANTS

	GLASS 125ml	BOTTLE
Pommery Brut Royal NV	14.75	80.00
Limney Estate 2019, Davenport Vineyards, East Sussex	15.00	82.50
Ayala Rosé Majeur NV	16.00	89.50
Louis Roederer Collection 244	18.25	99.00
Billecart - Salmon Rosé NV (half bottle)	65.00	120.00
Ruinart Blanc de Blancs NV		155.00
Bollinger Grande Année 2014		210.00

VINS BLANCS

	GLASS 175ml	BOTTLE
Picpoul de Pinet 2023, Château de la Mirande, Languedoc	10.50	40.50
Viognier 2023, French Ambush, Languedoc	12.00	46.00
Riesling d'Alsace 2022, Cave de Hunawirh, Alsace	15.75	60.00
Sancerre 2023, Domaine Dezal, Loire	17.00	64.00
Chablis, Domaine Nathalie et Gilles Fèvre, Burgundy, France 2023	17.50	66.00
Pouilly-Fuissé 2022, Domaine des Deux Roches		75.00

VINS ROUGES

	GLASS 175ml	BOTTLE
Corbières 2021, Château la Bastide, Languedoc	10.50	40.50
Côtes du Rhône 2020, Domaine Saint Gayan	13.00	49.50
Saumur-Champigny 2021, Domaine Fillatreau, Loire	13.00	51.00
Bourgogne Pinot Noir 2023, Jean-Claude Boisset	17.50	66.00
Château Siaurac 2019, Lalande-de-Pomerol, Bordeaux	19.00	75.00
Château Potensac 2019, Cru Bourgeois, Médoc		84.00
Gevrey-Chambertin, Les Murots 2021, Domaine du Clos Frantin, Bourgogne		120.00

VINS ROSÉS

	GLASS 175ml	BOTTLE
Rosé de Méditerranée 2023 Domaine de Triennes	13.25	51.75
Sancerre Rosé 2023, Domaine A&S Dezat	18.00	69.00

All wines contain sulphites and some may contain allergens.
Please inform your server if you suffer from any allergies
or special dietary needs.



APERITIFS



PASTIS

Suze (Aperitif) 12.00
Pernod (Pastis) 12.00
Ricard (Pastis) 12.00
Pernod Absinthe (Absinthe) 12.50
30 & 40 Double Jus (Aperitif) 12.50

All served in 50ml measures - 25ml measures are available on request.

AMARI/BITTER

Amaro Montenegro 12.00
Amer Picon 12.00
Averna 12.00
Aperol 12.00
Campari 12.00
Fernet Branca 12.00
Cynar 12.00

All served in 50ml measures - 25ml measures are available on request.

AROMATIZED WINE

Cocchi Americano (Americano) 12.00
Cocchi di Torino (Vermouth) 12.00
Byrrh Grand Quinquina (Quinquina) 12.00
Dubonnet (Quinquina) 12.00
Lillet Blanc (Quinquina) 12.00
Lillet Rouge (Quinquina) 12.00
Lillet Rose (Quinquina) 12.00
Antica Formula (Vermouth) 12.00
Noilly Prat (Vermouth) 12.00
Punt e Mes (Vermouth) 12.00

All served in 70ml measures.

FORTIFIED WINE

Fino (Sherry) 11.75
Amontillado (Sherry) 12.50
Manzanilla (Sherry) 12.50
Oloroso Lustau Don Nuno Dry (Sherry) 12.50
San Emilio Lustau PX (Sherry) 15.25
Taylor's LBV 2018 (Port) 14.00

All served in 70ml measures.



VODKA



Ketel One (Wheat)	12.50
Absolut Elyx (Winter Wheat)	14.50
Sauvelle (Winter Wheat)	14.50
Grey Goose (Wheat)	16.00
Fair (Quinoa)	13.00
Cîroc (Grape)	14.50
Black Cow (Milk)	14.50
Chase Vodka (Potato)	14.50
Konik's Tail (Spelt, Rye & Early Winter Wheat)	15.00
Tito's (Corn)	15.00
Belvedere (Rye)	16.00
X-Muse (Barley)	18.00



AGAVE

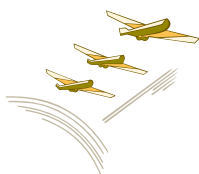


TEQUILA

Arette Blanco	12.50
1800 Reposado	13.25
Herradura Plata	15.00
Casamigos Blanco	17.00
Casamigos Reposado	17.00
Fortaleza Blanco	17.50
Fortaleza Reposado	18.50
Casamigos Añejo	22.00
Jose Cuervo Reserva de la Familia	22.00
Fortaleza Añejo	27.00
Don Julio 1942.	58.00

MEZCAL

Del Maguey Vida.	14.50
Gem & Bolt	15.00
Creyente.	16.75
Casamigos	17.75



Please inform your server if you have any allergies or special dietary needs.

All served in 50ml measures - 25ml measures are available on request.



GIN

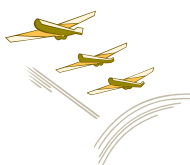


ENGLISH

Tanqueray	12.50
Thomas Dakin	13.00
Beefeater 24	14.25
Silent Pool	14.50
Cambridge Dry	15.00
Hayman's Old Tom	15.00
No 3	15.50
Portobello Road No.171	15.50
Sipsmith	15.50
Plymouth.	15.50
Oxley	15.50
Star of Bombay	15.75
Plymouth Navy Strength	15.75
East Kew Gin	16.00
Fishers	16.75
Tanqueray No. 10	17.00
Cambridge Truffle	22.00

REST OF THE WORLD

Elephant (Germany)	12.50
Kyro Napue (Finland)	12.50
Bols Genever Original (Netherlands)	13.50
Two Drifters Lightly Spiced Rum (England)	14.00
The Botanist (Scotland).	15.00
Copperhead The Alchemist (Belgium)	15.50
Aviation (United States).	15.50
Hendrick's (Scotland)	15.75
Pink Pepper (France)	16.00
Ki No Bi Kyoto (Japan)	16.00
Gin Mare (Spain)	16.50
Belle Rive (France)	17.00
Junipero (United States)	17.50
Monkey 47 (Germany)	19.00



Please inform your server if you have any allergies or special dietary needs.

All served in 50ml measures - 25ml measures are available on request.



CARIBBEAN

Havana Club 3 yo (Cuba)	12.50
Havana Club 7 yo (Cuba)	13.50
Havana Selection de Maestros (Cuba)	20.00
Ron Santiago de Cuba 11 yr.	16.00
Discarded Banana Peel Rum (Caribbean)	13.00
Fair Extra Old (Belize)	15.50
Mount Gay Black Barrel (Barbados).	14.50
Mount Gay X.O (Barbados)	18.00
Matusalem Gran Reserva 15 yo (Dom. Republic)	15.00
Wray & Nephew (Jamaica).	15.00
Appleton Estate Rare Blend 12 yo (Jamaica)	18.00
Bacardi Heritage (Puerto Rico).	18.50

REST OF THE WORLD

Two Drifters Lightly Spiced Rum (England)	14.00
Diplomatico Mantuano (Blended).	16.00
Banks 7 (Blended)	16.00
Dictator 20 yo (Colombia)	22.00
Ron Zacapa 23 yr Sistema Solera (Guatemala)	16.50
Ron Zacapa XO (Guatemala)	22.50

CACHAÇA

Yaguara (Brazil)	13.75
----------------------------	-------



Pietra, Corsica	6.95
Meteor Pilsner	6.95
Meteor Cerise.	6.95
Thornbridge "Jaipur" IPA.	6.95
Sassy Cidre Apple	6.95
Sassy Cidre 0% (275ml)	6.00
Lucky Saint Lager 0.5%	6.00

Please inform your server if you have any allergies or special dietary needs.

All served in 50ml measures - 25ml measures are available on request.



WHISKY



SCOTTISH BLENDED WHISKY

Johnnie Walker Black Label	12.50
Chivas Regal Mizunara	16.00
Monkey Shoulder	16.50
Johnnie Walker Gold Label	20.00
Chivas Regal 18 yo	20.50
Johnnie Walker Blue Label	45.00

SCOTTISH SINGLE MALT WHISKY

Aberfeldy 12 yo (Highlands)	18.50
Clynelish 14 yo (Highlands)	16.00
Dalwhinnie 15 yo (Highlands)	18.75
Oban 14 yo (Highlands)	19.50
Glenmorangie 18 yo (Highlands)	22.00
Glenmorangie Signet (Highlands)	41.25
Talisker 10 yo (Islands)	15.00
Torabhaig 'Allt Gleann' (Islands)	16.00
Isle Of Jura Red 18 yo (Islands)	26.00
Highland Park 30 yo (Islands)	98.00
Laphroaig 10 yo (Islay)	13.75
Ardbeg 10 yo (Islay)	15.00
Caol Ila 12 yo (Islay)	16.00
Bruichladdich Port Charlotte (Islay)	16.50
Lagavulin 16 yo (Islay)	20.00
Bruichladdich Scottish Barley (Islay)	20.00
Bowmore 18 yo (Islay)	32.00
Bunnahabhain 18 yo (Islay)	38.00
Auchentoshan Three Wood (Lowlands)	18.00
Glenkinchie 12 yo (Lowlands)	16.50
Singleton 12 yo (Speyside)	16.00
Cardhu 12 yo (Speyside)	16.00
Craigellachie 13 yo (Speyside)	17.00
Macallan 12 yo (Speyside)	18.00
Glenfarclas 15 yo (Speyside)	20.00
Glenfiddich 15 yo (Speyside)	20.00
Balvenie Caribbean Cask (Speyside)	21.00
Glenlivet 15 yo French Oak (Speyside)	20.75
Glenfiddich 18 yo (Speyside)	25.00
Glenlivet 18 yo (Speyside)	28.00
Octomore (Islay)	29.50
Dalmore King Alexander III (Highlands)	49.50

OTHER WORLD WHISKY

Hatozaki Pure Malt	17.00
Nikka From The Barrel	19.00
Yamazaki Distiller's Reserve	24.00
The Lakes 'Equinox'	26.00



WHISKEY



BOURBON & RYE WHISKEY

Bulleit Bourbon	12.50
Bulleit 10 yo	16.50
Buffalo Trace	15.50
Woodford Reserve Bourbon	14.00
Wild Turkey 101	14.00
Basil Hayden's 8 yo	16.50
Eagle Rare 10 yo	17.00
Maker's Mark.	16.00
Four Roses Single Barrel	16.50
Stagg Jr.	22.00
Blanton's Bourbon	18.50
Elijah Craig Small Batch	18.50
Few Bourbon	20.00
Woodford Reserve Double Oak	20.00
Jack Daniel's Single Barrel	22.00
Bulleit Rye.	13.50
High West Double Rye	17.00
Woodford Reserve Rye	18.00
Sazerac Rye	18.50
Jack Daniel's Single Barrel Rye.	22.00
Whistle Pig Rye	27.00

IRISH WHISKEY

Jameson Black Barrel	12.50
Bushmills Black Bush.	15.50
Red Breast 12 yo	18.50
Green Spot	18.75
Middleton Very Rare 2022	32.00

All served in 50ml measures - 25ml measures are available on request.

Please inform your server if you have any allergies or special dietary needs.



BRANDY



COGNAC

Hennessy V.S.O.P.	15.00
Hine Rare V.S.O.P.	15.00
Hennessy X.O	32.00
Rémy Martin X.O	38.50
Delamain Pale & Dry X.O	40.00
Hennessy Paradis	190.00
Rémy Martin Louis XIII	230.00

ARMAGNAC

Baron de Sigognac V.S.O.P	15.50
Baron de Sigognac 20 yo	23.00

CALVADOS

Sassy Fine	14.00
Camut 6 yo	21.00
Château de Breuil 15 yo	22.00

PISCO

Barsol Primera Quebranta	15.00
La Diablada	13.50

OTHER FINDS

Akashi-Tai Umeshu (Plum Sake)	13.00
Loukatos Mastiha (Mastiha)	13.00
Ceylon Arrack (Arrack)	13.00



LIQUEURS



Pimm's No.1	12.00
Baileys	12.50
Amaretto Saliza	12.50
Chambord	12.50
Cherry Heering	12.50
Dom Benedictine	12.50
Drambuie	12.50
Galliano L'Autentico	12.50
Grand Marnier	12.50
Italicus	12.50
Tosolini Limoncello	12.50
Tosolini Sambuca	12.50
Mandarine Napoléon	12.50
Mentendorff Kummel	12.50
Fair Coffee	12.50
St. Germain.	12.50
Yellow Chartreuse	12.50
Green Chartreuse	16.00
V.E.P. Green Chartreuse	35.50

Please inform your server if you have any allergies or special dietary needs.

All served in 50ml measures - 25ml measures are available on request.