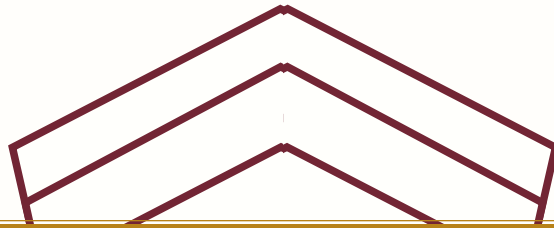
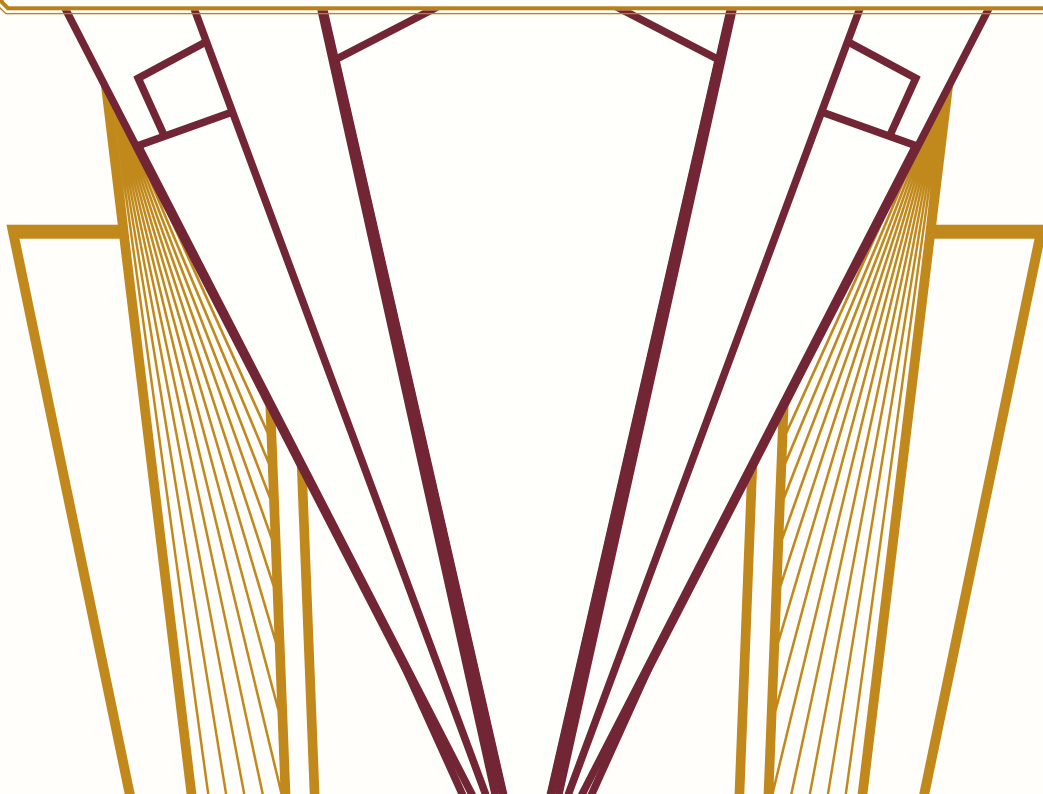




Gatsby's



COCKTAIL MENU





GATSBY'S COCKTAIL MENU

"TRADITION IS NOT THE WORSHIP OF ASHES BUT THE PRESERVATION OF FIRE"

A cocktail renaissance was afoot during the roaring twenties, heralding a gilded age of drinking with decadent parties across Europe. Fitzgerald's penchant for a Sour and Hemingway's favoured Martini became the stuff of legend. Bartenders were finding new ways to dress up the Old Fashioned, while the jubilant end of WWI birthed an unforgettable take on the Champagne Cocktail.

Each cocktail we create today is a descendant of a classic, built upon the strong foundations laid by these drinks, applying their proportions and principles - fine spirits, balanced flavours - in inventive ways.

We honour these giants that have stood for generations with contemporary spins for the modern world. Allow us to pour you a tale to uncover the stories behind these beloved classics and discover why they have endured. Heritage in every sip, progress in every stir.

KEY



Coupe



Champagne Flute



Rocks



Shaken



Martini Glass



Stirred



Highball



Share teapot
for 2



Orange



Lemon



Lime



Cherry

CLASSIC COCKTAILS

MANHATTAN £13

Rye whiskey, Lillet Rouge, Angostura bitters

Rich • Jammy • Woody

As with many classic cocktails, the exact origin story of the Manhattan cocktail is lost in time. It's no doubt that the drink emerged around the early 1880s. The earliest known written mention of this classic drink was in an article published in September 1882 by the Sunday Morning Herald in Olean, New York.

The Manhattan is a classic cocktail of choice for whiskey-lovers. This delightful mix of rye or bourbon whiskey, sweet vermouth, and bitters has been adored for hundreds of years because of its subtle bitterness and herbal undertones.



OLD FASHIONED £13

Bourbon whiskey, sugar, Angostura & orange bitters

Spiced • Warming • Oaky

Primary cocktail historians note that the Old Fashioned cocktail was invented at the Pendennis Club in Louisville, Kentucky, in 1889, a gentleman's club that clings on to its original values still today, where "decency, decorum, civility, good manners and the social graces are still very much in style". From here, the barman and bourbon distiller James E. Pepper is said to have brought his recipe to the Waldorf Astoria hotel bar in New York.

When you get right down to it, the Bourbon Old Fashioned is little more than a slug of whiskey, seasoned and sweetened. Yet for all of its suave simplicity, the drink remains as relevant today as it was when it first captured drinkers' hearts 200 years ago.



CLASSIC MARTINI £13

Plymouth Gin, Lillet Blanc

Crisp • Pine • Delicate

Who mixed the world's first Martini? Was it a California prospector during the 1849 Gold Rush or the barman at a New York City hotel 50 years later? Most likely, the Martini is a cocktail that came onto the scene in multiple places at once, as an increasing number of bartenders began to experiment with gin and vermouth.

The Dry Martini took its current form by the turn of the 20th century, when the new order of the day was dry gin, dry vermouth, and perhaps a dash of orange bitters for good measure.



MAMIE TAYLOR £14

Chivas 12 year old Scotch Whisky, lime, ginger beer

Spicy • Malt • Refreshing

Mamie Taylor dates from 1899 when it was invented in Rochester, New York & it spread like wildfire. The name is a bit of a mystery but there are several versions of a tale which links the drink to show folk – an opera singer in fact, of the same name.

This cocktail is not for the faint of heart—served highball-style, this drink calls for a whisky with a bolder flavour profile, rivalling the intense bite of ginger beer without overwhelming. Finally, freshly squeezed lime juice gives the Mamie Taylor a bright lift, tying the drink together in a centuries-old classic flavour combination.

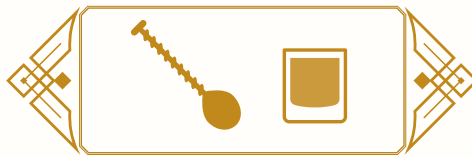


SAZERAC £15

Martell VSOP Cognac, Pernod Absinthe, sugar,
Peychaud's Bitters

Punchy • Complex • Medicinal

It is believed that the first Sazeracs were made with French brandy—Sazerac de Forge et Fils, to be exact. And it's known that those first Sazeracs contained Peychaud's bitters, a bright-red concoction with flavours of gentian and anise that was invented by New Orleans resident Antoine Peychaud. Add some sugar and a dash of absinthe, and you have a strong, aromatic drink that embodies the city from whence it hails.



GIMLET £13

Plymouth Gin, lime, sugar

Sharp • Zesty • Fresh

The Gimlet's origin isn't clear, but it's believed to have been invented out of necessity by British sailors in the late 18th century. Sailors, as the story goes, needed the citrus to prevent scurvy, a disease caused by a deficiency of vitamin C. The best way to get sailors to drink lime juice? Mix it with Gin, of course. It didn't take long to realize that this preventative drink was also delicious. So, while scurvy may be a thing of the past, the Gimlet is here to stay.



FRENCH 75 £15

Malfy Originale Gin, lemon, sugar, Perrier-Jouët Champagne

Light • Lively • Elegant

Like many classic drinks, the French 75's origin is mired in mystery and debate. According to drinks historian David Wondrich, the recipe first appeared in 1927 at the height of Prohibition in a book called "Here's How" that was published by a New York humour magazine. The cocktail was soon immortalized in 1930 in the pages of Harry Craddock's "The Savoy Cocktail Book," which solidified the French 75's spread in bars and homes around the world.

The French 75 is named for the fast-firing 75 millimetre field gun that was utilized by the French during World War One. Consisting of gin, fresh lemon juice, sugar and Champagne, the drink is a lot friendlier than the name implies.



SIDECAR £14

Martell VSOP Cognac, Cointreau, lemon

Sharp • Sweet • Rounded

The Sidecar, with a century of history behind it, is probably the most famous of all classic cognac drinks, and it remains a favourite today. The tart, dry cocktail features cognac, orange liqueur and fresh lemon juice, plus a sugared rim.

How the Sidecar got its name is a source of debate: Both a French and English bar claim to have invented the cocktail for a customer who arrived at the location in the sidecar of a motorcycle. That seems plausible enough.

Bar veteran Dale DeGroff, however, says the drink's name references the mixture that's left in the shaker after straining and served in a shot glass on the side. This bonus is called, that's right, a sidecar.



LAST WORD £14

Plymouth Gin, Green Chartreuse,
maraschino liqueur, lime

Herbal • Pungent • Intense

The Last Word was first served at the Detroit Athletic Club, circa 1915. Created just before the start of Prohibition, likely by a bartender named Frank Fogarty, it's one of the cocktail canon's most successful Prohibition-era drinks.

Composed of gin, green Chartreuse, maraschino liqueur and fresh lime juice, the Last Word showed some staying power and appeared in Ted Saucier's 1951 book, "Bottoms Up." But by then, it had mostly fallen out of favour, and after World War Two, it retreated to the dusty corners of cocktails past.



DAIQUIRI £13

Havana Club 3 Year Old Rum, lime, sugar

Citrusy • Clean • Grassy

The Daiquiri was supposedly invented in 1898 in the eponymous mining town of Daiquiri on the southeastern tip of Cuba by an American mining engineer named Jennings Cox. This three-ingredient gift has pleased millions of palates over the ensuing years, including household names like Ernest Hemingway and President JFK. Yet no drink has suffered more abuse than the Daiquiri. But in its purest form, the Daiquiri is simple and sublime, a delicate blend of rum's sweetness with the raw freshness of sugar and lime juice.



BEE'S KNEES £13

(TEAPOT £30)

Plymouth Gin, lemon, honey

Floral • Rounded • Sippable

The Bee's Knees is a Prohibition-era cocktail featuring gin, lemon juice and honey. The unique name is a convention of the time: The phrase "bee's knees" was popular slang used to call something excellent or outstanding.

The drink is credited to Frank Meier, an Austrian-born bartender who plied his trade at the Hôtel Ritz Paris during the 1920s. It's a simple extension of the classic Gin Sour (gin, lemon, sugar) that features honey instead of sugar. The honey creates a richer drink, and it may have been employed to mask the taste of subpar gin, which was prevalent at the time.



EL PRESIDENTE £14

Havana Club 3 Year Old Rum, Lillet Blanc,
orange curacao, grenadine

Dry • Potent • Vivid

The El Presidente cocktail hails from Cuba and was created in the early 1900s. It was likely named for President Mario García Menocal, who ran the country from 1913 to 1921.

During that time, Cuba was a popular vacation spot for U.S. citizens, and that popularity only grew after Prohibition was enacted, when thirsty Yankees flocked to Havana for good weather and also good cocktails. Among those cocktails was the El Presidente, a classic in its own right that is made with white rum, orange curaçao, dry vermouth and grenadine.



MONKEY GLAND £14

Plymouth Gin, Pernod Absinthe, grenadine, orange juice

Vegetal • Juicy • Hearty

In the 1920s, owner and bartender of Harry's New York Bar in Paris Harry MacElhone invented the Monkey Gland cocktail. MacElhone named the cocktail after the work of French surgeon Serge Voronoff, who claimed his grafting procedure of monkey glands to human reproductive organs increased life expectancy. Though Voronoff's claims were eventually debunked, the Monkey Gland's popularity as a cocktail endures.

The Monkey Gland cocktail consists of a rather simple blend of ingredients: dry gin, fresh orange juice, grenadine, and absinthe. This classic gin cocktail with a provocative name has an alluring, pinkish-orange colour and slight anise flavour.



BOULEVARDIER £15

Bourbon whiskey, Campari, Lillet Rouge

Bittersweet • Robust • Bracing

Loosely translated, a boulevardier is a man-about-town. A cocktail by the same name was created by Erskine Gwynne, the publisher of "Boulevardier," a magazine for expats living in Paris during the 1920s.

Employing whiskey, sweet vermouth and Campari, the Boulevardier is simply a variation on the classic Negroni that is adored for its deft balance of bitter, boozy and sweet. The difference in flavour, however, is anything but simple. While the gin-based Negroni is crisp and bracing, the whiskey based Boulevardier is rich and warming. It's the exact drink you want to reach for on a chilly fall or winter evening.



SOUTHSIDE £13

Plymouth Gin, mint, lemon, sugar

Herbaceous • Vibrant • Cooling

It's possible that the drink was named for the South Side neighbourhood in Chicago, where Al Capone and his gang were smuggling Gin during the Prohibition era. Or maybe it was invented at Southside Sportsmen's Club on Long Island. Whichever the case, the South Side and its refreshing combination of gin, citrus, sugar and mint is a classic cocktail worth trying.



FISH HOUSE PUNCH

(TEAPOT £30)

Havana Club 7 Year Old, Martell VSOP Cognac, peach liqueur, lemon, sugar, black tea

Strong • Bright • Thirst-quenching

In 1732, Philadelphia saw the founding of the State in Schuylkill Fishing Corporation, a fishing and social club for some of its elite who later declared it a sovereign state. They built a clubhouse on the edge the Schuylkill (pronounced Skoo-kul) River and fiddled around with punch recipes until they settled on an official one. Potent, refreshing and made for a lazy summer afternoon.

The earliest written record of this punch is from 1744, in the notes of a Virginia official who described being served a "Bowl of fine Lemon Punch big enough to have Swimm'd half a dozen of young Geese."

"There's a little place just out of town,
Where, if you go to lunch,
They'll make you forget your mother-in-law
With a drink called Fish-House Punch."



AVIATION £15

Beefeater 24 Gin, Maraschino, Crème de Violette, lemon

Floral • Aromatic • Tangy

The Aviation is a classic gin cocktail dating back to the turn of the 20th century, and it first appeared in Hugo Enslin's book "Recipes for Mixed Drinks" in 1916 while he was tending bar at New York City's Hotel Wallick. In the ensuing decades, it was all but forgotten. That's because one of the drink's primary ingredients, crème de violette liqueur, disappeared from the market during the 1960s.

The Aviation combines gin, maraschino liqueur and fresh lemon juice alongside that crème de violette, creating a unique, floral cocktail. Gin provides a sturdy base, while maraschino liqueur lends its trademark bittersweet cherry notes and lemon adds nece



MARY PICKFORD £13

Havana Club 3 Year Old Rum, maraschino, pineapple juice, grenadine

Fruity • Tropical • Candied

The Mary Pickford cocktail is a classic Prohibition era drink made with rum, pineapple juice, Maraschino liqueur and grenadine. It was invented in the 1920's and named after Mary Pickford, the movie star darling of the day. She was "America's sweetheart" in the silent movie era, and she had a long, illustrious career in film.





MODERN CLASSICS

COSMOPOLITAN £12

Absolut Citron, Cointreau, cranberry juice, lime



PORN STAR MARTINI £13

Absolut Vanilia Vodka, passion fruit liqueur, passion fruit puree, prosecco



ESPRESSO MARTINI £12

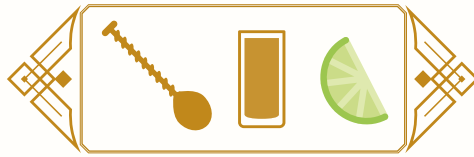
Absolut Vodka, Kahlua, espresso, sugar



MODERN CLASSICS

MOJITO ROYALE £14

Havana 3 Year Old Rum, lime, mint, sugar,
Perrier-Jouët Champagne



KIR ROYALE £12.50

Crème de Cassis & Perrier-Jouët Champagne



MARGARITA £13

Altos Plata Tequila, Cointreau, agave, lime





WINE

WHITE WINE

Picpoul de Pinet, Petite Ronde

France

Fresh, citrusy, floral.

Picpoul is one of the oldest indigenous grapes of the Languedoc region; its use recorded in the 17th century. Today it is most famous for the wines produced around the village of Pinet, which is close to the coast, just west of Sète. Unoaked the wine shows a good level of freshness for a wine from such a warm climate, with a citrusy and stone fruit character highlighted with floral notes.

Glass £11 ~ Bottle £33

Leefield Station Sauvignon Blanc

Marlborough. New Zealand

Exotic citrus, woody herbs, juicy.

Farming runs in Brent Marris' family, drawing on the knowledge and experience of his father John Marris, a stock and station agent who switched to real estate and was a pioneer in the Marlborough Wine Industry, helping Montana Wines establish their vineyards in 1973. Like the new owner of Leefield Station this Sauvignon Blanc is full of tenacity and vibrancy and was awarded Air New Zealand Elite Gold Medal for the first vintage. A deliciously ripe, perfumed nose of lime zest, passionfruit and musky pink grapefruit gives way to a palate saturated with flavours of exotic citrus, woody herbs and warm river stone, delivered within a taut, uber fresh acid framework that drives a sustained, juicy finish.

Glass £9.5 ~ Bottle £28

Petit Chablis, Les Sarmets, Vignerons de Chaplis

France

Subtle citrus, floral.

The Chardonnay grapes for Petit Chablis come from vineyards that often border the main Chablis vineyards, but are in slightly cooler sites, such as atop a hill; as such they tend to be more subtly flavoured with citrus and floral notes, such as shown by this fresh and lively example.

Bottle £48

RED WINE

Whispering Hills Merlot

California, USA

Ripe berry fruits, mild oak.

A typically soft and juicy Merlot selected from grapes which ripen to perfection under the warm Californian sunshine. Fermented and aged for a short time in contact with oak. A wine with supple tannins and ripe berry fruit flavours.

Glass 9.5 ~ Bottle £29

Le Beau Sud Grenache Noir, Pays d'Oc

France

Blackberry, spice and thyme.

Blackberry scented, light and refreshing red made from Grenache which shows hint of spice and thyme.

Bottle £29

Côtes du Rhône Rouge Belleruche, M. Chapoutier

France

Powerful, juicy and fruity.

Colour: deep garnet red. Nose: intense, fruity (blackcurrant/ raspberry) and complemented by notes of white pepper. Palate: this wine is juicy, powerful and fruity (red fruits notes) on the palate, with lovely roasted notes. There are silky and delicate tannins. Serving temperature: 16-18°C.

Bottle £38

Château Lamothe-Cissac, Haut-Médoc

France

Aromatic cherry, liquorice and vanilla.

An excellent château, owned by the Fabre family, situated between Pauillac and Saint-Estèphe. The blend is typical for the region usually 75% Cabernet Sauvignon, 20% Merlot and 5% Petit Verdot. Traditionally vinified and aged in oak barriques, 20% of which are new. Fine, aromatic, with a ripe cherry character enlivened by liquorice and vanilla.

Bottle £46



ROSÉ WINE

Alpilles Rosé, Estandon

France

Lively, balanced, delicate.

The IGP region of Alpilles was only created 10 years ago, but it is already producing rosé wines to match those from Provence. With lively citrus notes on the nose and a well balanced palate leading to a delicate yet rounded finish.

Glass £9.5 ~ Bottle £31

CHAMPAGNE

Perrier Jouet

France

Glass £16 ~ Bottle £85

Perrier Jouet Belle Epoque

France

Bottle £249

Dom Perignon

France

Bottle £360

Perrier Jouet Blason Rose

France

Bottle £139

Laurent Perrier Cuvee Brut Rose.

France

Bottle £150

BOTTLED BEER

PERONI RED 330ml	£7
BREWDOG PUNK IPA 330ml	£7
REKORDERLIG WILD BERRIES 500ml	£7





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