

20 MEAT 15
AT THE PARISH

COCKTAILS
&
DRINKS MENU

CHAMPAGNE/SPARKLING WINE COCKTAILS

From Winston Churchill to Napoleon Bonaparte to Mark Twain, everyone who was anyone in history seemed to have something to say about Champagne.

After all, as Madame de Pompadour once said "Champagne is the only drink that leaves a woman still beautiful after drinking it". As Louis XV's royal Mistress, she knew a thing or two about beauty, and Champagne: She was one of Claude Moet's most loyal customers.

CLASSIC BRANDY CHAMPAGNE COCKTAIL

£12.95

A recipe for this cocktail appears as early as "Professor" Jerry Thomas' Bon Vivant's Companion 1862 which omits the brandy and is considered to be the "classic" American version.

Martell Cognac, Charles Chevalier Champagne, Sugar Cube, Angostura Bitters, Orange Twist.

FRENCH 75

£12.95

This drink dates to World War 1, and an early form was created in 1915 at the New York Bar in Paris - Later Harry's New York Bar - by barman Harry Mac Elhone.

The Combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.

Beefeater Gin, Sugar, Lime Juice, Charles Chevalier Champagne, Lemon Twist.

PEACH BELLINI

£9.50

The Bellini was invented sometime between 1934 and 1948 by Giuseppe Cipriani, founder of Harry's Bar in Venice, Italy. He named the drink the Bellini because it's unique pink colour reminded him of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini.

White Peach Puree and Santome Prosecco.

APEROL SPRITZ

£9.50

Spritz was born during the period of the Habsburg domination in the Veneto Italy in the 1800s. The Soldiers, Merchants, Diplomats of the Habsburg Empire became quickly accustomed to drinking local wine in the taverns, but they were not familiar with the high alcohol content. The newcomers started to ask the local host to spray water into the drinks.

Aperol, Santome Prosecco, Soda Water.

GIN & TONIC

OUR SPECIAL SELECTION OF G & T' S. UNIQUE GINS, DISTINCTIVE AROMAS, BESPOKE FLAVOURS, SERVED IN A LARGE GOBLET GLASS AND TOPPED UP WITH FEVER TREE TONIC WATER.

Gins served in 50ml measures.

BOMBAY SAPPHIRE

£10.50

Raspberry, Rose Petals

HENDRICK'S

£10.50

Cucumber & Mint

SIPSMITH LONDON DRY

£11.00

Strawberry & Peppercorn

FAMOUS CHAMPAGNE QUOTES

“Come quickly” I am tasting the stars!”

Dom Perignon

“Why do I drink Champagne for breakfast?
Doesn’ t everyone?”

Noel Coward

“Too much of anything is bad, but too much Champagne is just right.”

Mark Twain

“I only drink Champagne on two occasions, when I am in love and when I am not.”

Coco Chanel

“Remember gentlemen, it is not just France we are fighting for, it’ s Champagne!”

Winston Churchill

“Pleasure without Champagne is purely artificial.”

Oscar Wilde

“Champagne, it gives you the impression that every day is Sunday”

Marlene Dietrich

“Champagne! In victory one deserves it, in defeat one needs it.”

Napoleon Bonaparte

“I drink it when I’ m happy and when I’ m sad.
Sometimes I drink it when I’ m alone.
When I have company I consider it obligatory.
I trifle with it if I’ m not hungry and drink it when I am.
Otherwise, I never touch it - unless I’ m thirsty.”

Lilly Bollinger

MOCKTAILS

MEAT AT THE PARISH VIRGIN MARY £6.50

Tabasco, Worcestershire Sauce, Tomato Juice, Horseradish,
Mixed Spices, Bacon and Pickle garnish

NON ALCOHOLIC MOJITO £5.50

Mint, Apple Juice, Lime, Seasonal Berries, Elderflower, Soda Water

PEACH MIST £4.75

Peach Puree, Lemon Juice, Sugar, Elderflower, Soda Water

COCKTAILS

MOJITO

£9.50

Havana, Cuba, is the birthplace of the Mojito, one story of this classic cocktail traces the Mojito to a similar 16th century drink known as El Draque, named after Sir Francis Drake in 1586 after his successful raid at Cartagena de Indias.

Havana Club Anejo Especial, Fresh Lime, Mint leaves, Sugar Syrup, Soda Water.

MAI TAI

£9.50

Legend has it that Trader Vic's very own Victor J. Bergeron whipped up the concoction for some friends visiting from Tahiti in 1944. Upon tasting it, one of his friends Carrie Guild, cried out "Maita'I roa ae!" which translates to "out of this world".

Appleton Estate VX 15 Y.O. Rum, Orange Curacao, Orgeat Syrup, Sugar, Fresh Lime.

TOM COLLINS

£9.50

Named after a hoax that was doing the rounds of New York in 1874, the Tom Collins has immortalised itself into the most iconic gin cocktail around. "HAVE YOU SEEN TOM COLLINS"

Beefeater Gin, Lemon Juice, Sugar Syrup, Soda Water.

DALWHINNIE SMASH

£9.50

The first example of the smash appears in a form of a julep in 1862 a recipe from How to Mix Drinks, by Jerry Thomas. Fast forward to 1888 and barman Harry Johnson addresses the smash directly as a separate cocktail.

Dalwhinnie 15 Y.O. Doublewood Malt Whisky, Lemon Juice, Sugar Syrup, Angostura Bitters, Fresh Mint.

MARTINI (GIN, VODKA, DIRTY)

£9.50

The citizens of Martinez think the origins took place when a prospector stopped on his way home at Julio Richelieu's Saloon where he ordered a bottle of whiskey. He paid with a nugget of gold, he complained that the amount of liquor he received wasn't enough, so the bartender made up the difference by mixing a small drink of gin and vermouth and garnished it with an olive.

Beefeater Gin or Absolut Vodka, Dry Vermouth, Green Olives or Twist of Lemon

DAIQUIRI

£9.50

After the Spanish-American war which Cuba had a starring role to play. The United States occupied Cuba which allowed the United States to do what Spain had done for centuries: profit from the vast resources of the Island. One of the people making a healthy profit was Jennings Cox an iron miner. While entertaining guests he ran out of gin everyone was enjoying. So he went out and purchased the easiest liquor he could find which was rum. Adding lemon, sugar, mineral water and ice he turned into a punch for his guests. They loved it and so he named it after a nearby beach and called it Daiquiri.

Bacardi Rum, Lime, Sugar.

MARGARITA

£9.50

One of the earliest stories is of the Margarita being invented in 1938 by Carlos "Danny" Herrera at his restaurant Rancho La Gloria, halfway between Tijuana and Rosarito, Mexico, created for customer and former Ziegfeld dancer Marjorie King, who was allergic to many spirits, but not to tequila.

Tequila Casco Viejo, Cointreau, Lime Juice, Sugar.

COSMOPOLITAN

£9. 50

Whilst this cocktail is widely perceived to be a more modern creation there is it seems, a strikingly similar recipe for a Cosmopolitan which appears in *Pioneers of Mixing at Elite Bars 1903-1933* which was published in 1934.

Absolut Vodka, Cointreau, Lime Juice, Cranberry Juice, Flamed Orange Oil.

OLD FASHIONED

£9. 50

The first use of the name “Old Fashioned” for a Bourbon Whiskey Cocktail was said to have been at the Pendennis Club, gentlemen’s club founded in 1881 in Louisville, Kentucky. Invented by a bartender at the club in honour of Colonel James E Pepper, a prominent bourbon distiller, who brought it in to the Waldorf-Astoria Hotel bar in New York City.

Jim Beam Whiskey, Angostura Bitters, Sugar, Twist of Orange.

NEGRONI

£9. 50

The most widely reported account is that it was invented in Florence, Italy in 1919, at Caffè Casoni. Count Camillo Negroni invented it by asking the bartender, Fosco Scarselli, to strengthen his favorite cocktail, the Americano, by adding gin rather than the normal soda water. Fosco added an orange slice rather than the typical lemon.

Campari, Gin, Cocchi Vermouth, Orange Twist

MEAT AT THE PARISH BLOODY MARY

£10. 95

Fernand Petiot claims to have invented the Bloody Mary in 1921, well before any of the later claims. He was working at the New York Bar, at the time, which, later became Harry’s New York Bar, a frequent Paris hangout for Ernest Hemingway and other American expatriates.

Absolut Vodka, Tabasco, Worcestershire Sauce, Tomato Juice, Horseradish, Mixed Spices, Bacon and Pickle Garnish.

DIGESTIF COCKTAILS

ESPRESSO MARTINI

£9. 50

The exact history of this cocktail is not definite but one theory suggests the drink was first created by cocktail guru Dick Bradsell in 1983; a relatively short history in cocktail making terms. According to the formentioned London bartender, a famous model came into Brasserie Soho, and crassly asked him to make her a drink that would “Wake me up, and then F*** me up” and Dick’s subsequent creation was the first espresso martini. He initially called it ‘The Stimulant’.

Absolut Vodka, Espresso Coffee, Kahlua, Crème de Cacao.

BRANDY ALEXANDER

£8. 50

The original drink was made with gin. The first Alexander was thought to be made by Troy Alexander at Rectors in New York. They were celebrating the creation of a fictional character, Phoebe Snow. She was a beautiful cartoon woman used to promote the use of clean-burning coal on the Delaware, Lackawanna and Western Railroad. She wore a white dress, white hat and white glove, and so Alexander wanted to create a white cocktail to commemorate her. He named it after himself.

Martell Cognac, Crème de Cacao, Cream, Nutmeg.

GRASSHOPPER

£8. 50

This cocktail was apparently created by Philibert Guichet Jr, the second owner of Tujaque’s bar in New Orleans. As the story goes, it was submitted as an entry to a New York cocktail contest which was held, amazingly enough, in 1928 just before Prohibition was repealed. It was reported to have won second place. Some other sources refer to the contest happening in 1919 however, just prior to Prohibition.

However since one of the reported judges was Walter Winchell, who’s career didn’t really start until 1920, it is more likely that the contest happened during Prohibition.

Crème de Cacao, Crème de Menthe, Cream.

MINERALS & JUICES

COCA COLA, DIET COCA COLA	330ml			£3.50
FEVER TREE LIGHT TONIC				£2.85
FEVER TREE GINGER BEER				£2.85
FEVER TREE LEMONADE				£2.85
FEVER TREE SPRING SODA WATER				£2.85
FEVER TREE TONIC				£2.85
PACO CRANBERRY JUICE				£2.95
PACO TOMATO JUICE				£2.95
PACO ORANGE JUICE				£2.95
PACO APPLE JUICE				£2.95
PACO PINEAPPLE JUICE				£2.95
BELU STILL	330ml	£2.75	750ml	£4.50
BELU SPARKLING	330ml	£2.75	750ml	£4.50
SCHWEPPE'S MIXERS			125ml	£1.85
COCA COLA, DIET COCA COLA	200ml			£2.20
FRESH ORANGE JUICE				£4.25
FRESH LEMONADE				£2.75

BEERS, ALES, CIDER

DUNKERTONS VINTAGE CIDER				£7.50
500ml	6.8%			
GUARDSMAN BEST BITTER				£6.75
500ml	4.2%			
WEST COAST IPA				£6.75
330ml	5.8%			
KNIGHT OF THE CARTER GOLDEN ALE				£6.75
500ml	3.8%			
SOL MEXICAN BEER				£4.60
330ml	4.1%			
MORETTI BEER				£4.60
330ml	5.1%			
GUINNESS ORIGINAL				£5.50
440ml	4.1%			
ESTRELLA CALICIA ALCOHOL FREE				£4.20
330ml	0%			

WHISKY

FAMOUS GROUSE		£4.00
JAMESON IRISH WHISKEY		£4.20
JOHNNIE WALKER BLACK LABEL		£5.00
JACK DANIELS		£5.00
DALWHINNIE 15 Y.O. MALT		£6.00
LAPHROAIC 10 Y.O. MALT		£6.00
GLENMORANGIE 10 Y.O. MALT		£6.00

RUM

APPLETON ESTATE VX 15 Y.O.	£5.00
BACARDI	£4.00
HAVANA CLUB ANEJO ESPECIAL	£4.00
KRAKEN BLACK SPICED RUM	£4.00
CAPTAIN MORGAN RUM	£4.00

VODKA

SMIRNOFF RED LABEL	£4.00
ABSOLUT	£4.00
BELVEDERE FINEST POLISH	£5.50

GIN

BEEFEATER	£4.00
BOMBAY SAPPHIRE	£4.00
HENDRICKS	£5.00
SIPSMITH LONDON DRY	£5.00

COGNAC

COURVOISIER	£5.00
MARTELL 3 STAR	£5.00
REMY MARTIN VSOP	£6.50
HENNESSY XO	£13.50
JANNEAU VSOP ARMAGNAC	£5.00

APERITIF, BITTER & VERMOUTH

PERNOD	£4.00
SOUTHERN COMFORT	£4.00
APEROL (50ml)	£4.00
CAMPARI	£4.00
COCCHI DI TORINO (50ml)	£4.45
MARTINI (50ml)	£4.00
PIMMS NO 1	£6.75

LIQUEURS

AMARETTO	£5.00
BAILEYS (50ml)	£5.00
COINTREAU	£5.00
DRAMBUIE	£5.00
GRAND MARNIER	£5.00
TIA MARIA	£5.00
KAHLUA	£5.00
SAMBUCA	£5.00
CREME DE MENTHE	£5.00

PORT & MADEIRA

	100ml	Bottle
GRAHAM'S SIX GRAPES PORT	£5.50	£28.50
GRAHAM'S LBV PORT	£6.50	£31.50
GRAHAM'S 10 YO TAWNY PORT	£7.50	£44.00
GRAHAM'S 20 YO TAWNY PORT	£12.00	£75.00
GRAHAM'S 40 YO TAWNY PORT	£21.50	£148.00
DOW'S QUINTA DO BOMFIM 2005 PORT	£11.00	£65.00
BLANDY'S DUKE OF CLARENCE MALMSEY MADEIRA	£5.00	£27.00
BLANDY'S 10 YO MALMSEY MADEIRA (50cl)	£6.00	£30.00

All Spirits and Liqueurs are served in 25ml measures unless otherwise stated.

