Gin Classics

Here we have compiled a selection of our favourite classic Gin cocktails, there are many more out there please ask your friendly barkeep for more suggestions.

**Last Word £7.50**
First mixed mid 1920s in Detroit then published in the 1951 book “Bottoms Up” by Ted Sauicer. This drink started to re-appear on drink lists in the late 00s
Tanqueray Gin, Maraschino, Green Chartreuse, Lime Juice.

**Aviation £7.00**
Hugo Ensslin created this drink whilst working as head bartender at the Hotel Wallick in New York. It first appeared in print in Enslin’s “recipes for mixed drinks 1916.
Plymouth Gin, Crème de Violette, Maraschino, Lemon Juice

**Bijou £7.00**
Taking its name from the jewel like colours of the ingredients. Created by Harry Johnstone and first seen in his 1900 book “New and improved bartenders manual” Although the recipie is believed to date back to 1890
Plymouth Gin, Green Chartreuse, Gancia Rosso, Orange bitters

**Southside Fizz £7.00**
Originally enjoined by Southside Chicago mobsters. There are a few methods and theories as to what the original was. We have adopted the prohibition style served long.
Sipsmiths Gin, Lime juice, Mint leaves, Gomme, Aromatic bitters

**Clover Club £7.00**
It was a group of journalists whom used to meet once a month at the Bellevue-Stratford hotel in New York that this drink is named after. Some would add a sprig of mint for a garnish, this is known as a Clover Leaf cocktail.
Beefeater Gin, Martini Rosso, Lemon Juice, Raspberry Syrup, Egg White

**Pegu Club £7.00**
Named after the Pegu River in Burma. This club was frequented by foreigners whom were mostly senior ex military and government officials. The club its self was located just outside Rangoon.
Tanqueray Gin, Triple Sec, Lime Juice, Orange Bitters, Angostura Bitters

**Bramble £7.00**
The most recent Gin based cocktail to be called a “classic”. This was created by legendary London bartender Dick Bradsell whilst working at Freds Club in Soho during the mid eighties.
Bombay Sapphire, Crème de Mure, Lemon Juice, Gomme

**Twentieth Century £7.00**
Created in 1937 by C.A. Tuck, and named in honor of the celebrated Twentieth Century Limited train which ran between New York City and Chicago from 1902 until 1967.
Tanqueray, Cocchi Americano, Crème de Cacao, Lemon Juice

**Corpse Reviver No.2 £7.00**
One of a small family of mixed drinks designed to be consumed as a hair of the dog, hence the ghoulish name. This was first published in Harry Craddocks “Savoy Cocktail Handbook”
Tanqueray Gin, Cocchi Americano, Triple Sec, Lemon Juice, Absinthe

**R.A.C Club £7.50**
The house cocktail of the famous Royal Automobile Club, in Pall Mall, London. Created by the clubs head bartender Fred Freak in 1914. The only club cocktail that does not use citrus juice.
Sipsmiths, Gancia Italian Vermouth, Gancia Dry Italian Vermouth, Grenadine, orange bitters
Contemporary Cocktails and Mixed Drinks

Dim the Strip £7.50
The Las Vegas strip was famously dimmed to pay respects to the great Dean Martin.
“If you drink don’t drive. Don’t even putt”
Black Bottle Whisky, Muscat Liqueur, Cocchi Torino, Aromatic Bitters

Uncle Monty £8.00
I think the carrot infinitely more fascinating than the geranium. The carrot has mystery. Flowers are essentially tarts; Prostitutes for the bees. There is, you’ll agree, a certain ‘je ne sais quoi’ oh so very special about a firm, young carrot
El Dorado 12yr Rum, Fernando d’ Castilla PX sherry, Collosia Fino Sherry, chocolate bitters, griotine cherrys
*Drink does not contain carrots

The Marlin Cocktail £7.00
A nod to the Late Ernest Hemmingway, a lover of mixed drinks in particular the Daiquiri. He enjoyed gin for breakfast, here we have a little amalgamation
Tanqueray Gin, Bacardi, Lime Juice, Lemon juice, fresh pineapple.

Mob Boss £7.50
“If you think your boss is stupid, remember: you wouldn’t have a job if he was any smarter.”
A must try for lovers of the Manhattan cocktail
Makers Mark, Tawny port 10yr, Fernet Branca, Grenadine

Don Draper £8.00
A popular favourite returns! A blend of two cocktail era’s in a glass bring you a perfectly balanced sipping cocktail with nuances of tiki
Evan Williams Bourbon, Curacao, Aperol, Gancia Rosso, Peach Bitters

Arsenic & Lace £7.00
A contemporary take on the arsenic and old lace cocktail. We add citrus and shake ours to adapt this old gem for the modern palate
Tanqueray Gin, Crème de Violette, Lemon juice, Star Anise syrup.

Rob Buck Roy £7.50
Combining two classic whisky drinks the Rob Roy and the whisky buck, the result is a long complex whisky sour.
Black Bottle whisky, Martini Rosso, Peychauds bitters, Lemon juice, Fentimans ginger ale.

Young Cuban £7.00
Ally Martin, a former employee has made his way to the final three in this year’s Bacardi Legacy cocktail competition with this outstanding creation
Bacardi Superior, Lemon Juice, Orgeat, Fino sherry, fresh Dill

Carnival £7.00
An outstanding creation inspired by the Last Word cocktail. Fresh and fruity with suggestions of banana on the finish
Diplomatico Blanco, Crème de Apricot, Yellow Chartreuse, Lime juice.

Seafarer £7.00
Created by Mr Trykowski to pair with seafood. A beautifully fresh cocktail with a slightly savoury edge.
Caorunn Gin, Seaweed infused Fino Sherry, Lemon juice, Gomme syrup & Mint. Served straight up.

Finnieston Club Cocktail £7.00
Inspired by Glaswegian cocktail culture and the club cocktails of legendary bars of a bygone era.
Tanqueray Gin, house made Orange Sherbet, Lime Juice, Grenadine, Yellow Chartreuse.