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Mixology

A TRULY GREAT COCKTAIL IS A MODERN ALCHEMY, A UNIQUE FUSION OF FLAVOURS AND TEXTURES, PERFECTLY BALANCED TO CREATE AN EXPERIENCE TO SAVOUR. WITH THE FINEST SPIRITS INFUSED IN-HOUSE, EXOTIC FRUITS, FRESHLY SNIPPED HERBS AND FRAGRANT SPICES, THE MAY FAIR'S SIGNATURE COCKTAIL LIST IS AMONG THE MOST ORIGINAL IN LONDON. TAKE THE TIME TO EXPLORE, MAKE NEW DISCOVERIES OR REVISIT AN OLD FAVOURITE. SIT BACK AND LET THE MAY FAIR MIXOLOGISTS WORK THEIR MAGIC.

THE CLASSICS

Enduring favourites that balance sweet, sour, bitter and aromatic, these originals have stood the test of time.



Martinis

Elegant and sophisticated, the Martini is the most talked about cocktail in the world. Try the classic or a May Fair creation.

Classic

£11.00

Vodka or gin of your choice served with olives or a twist.

Gibson

£11.00

A classic Martini flavoured with a cocktail onion.

Dirty Martini

£11.00

A classic Martini flavoured with olive brine, as favoured by President Roosevelt.

Cucumber Martini

£11.00

Bombay Sapphire gin or Grey Goose Vodka.

Smoky Martini

£11.00

A popular variation on the classic with a dash of Glenfiddich Caoran 12 year old malt whisky in place of the olive.

Vanilla Martini

£11.00

Stoli Vanilla vodka.

Chocolate Martini

£11.00

Stoli vodka with dark chocolate.

Fresh Fruit Martini

£11.00

Passion fruit, watermelon, mango, raspberries or strawberries.

Deluxe Martini

£13.00

Belvedere vodka, Grey Goose vodka, Hendricks gin, Bombay Sapphire or Tanqueray 10 gin.

Margarita £11.00

The classic margarita with Cuervo Tradicional Tequila, Cointreau and fresh lime juice, straight up or on the rocks, with or without a salt rim.

French 75 £13.00

A classic from Harry's New York Bar in Paris. Hedrick's gin, fresh lemon juice and sugar topped with Duval Leroy Brut Champagne.

French 90 £13.00

A variation of French 75, and the original recipe, with Hennessy Fine de Cognac VSOP.

Old Fashioned £11.00

A large measure of Bulleit bourbon and an Angostura bitters coated sugar cube, served over lots of cubed ice with fresh orange zest.

Caipirinha £11.00

The classic Caipirinha with Germana 2 year old Cachaça, fresh lime and sugar, or for a twist add fresh fruit.

Manhattan £11.00

The original Manhattan with Canadian Club rye whisky or Bulleit bourbon, Angostura bitters and sweet vermouth. Also served 'dry' or 'perfect' with both sweet and dry vermouth.

Gold Manhattan £23.00

A Manhattan with a twist, with Johnnie Walker Gold, sweet vermouth and Grand Marnier.

Cosmopolitan £11.00

Smirnoff Black vodka, Cointreau, cranberry juice and a squeeze of fresh lime. Try a deluxe version with Grey Goose Le Citron vodka or a Rude Cosmo with Cuervo Tradicional Tequila instead of vodka.

Harvey Wallbanger £11.00

Orange juice, a float of Galliano and Smirnoff Black vodka.

Sazerac £11.00

Bulleit bourbon, Peychaud Bitters and sugar with a hint of Pernod, served ice cold. Try the original with Hennessy VSOP Cognac instead of bourbon.

Grasshopper £11.00

The perfect after dinner drink of green Crème de Menthe and cream. Make it a Flying Grasshopper with Smirnoff Black vodka.

Champagne Cocktails

For a giddy buzz that comes with the finest fizz – try a Champagne cocktail.

Classic Champagne Cocktail

£13.00

Simple and delicious.

A sugar cube moistened with Angostura bitters is topped with Duval Leroy Brut and finished with Hennessy Fine de Cognac VSOP.

Raspberry Ripple

£13.00

Raspberries, lemon and Campari topped with Duval Leroy Brut.

Bellini Twist

£13.00

Fresh peach topped with Duval Leroy Brut.

Temptation

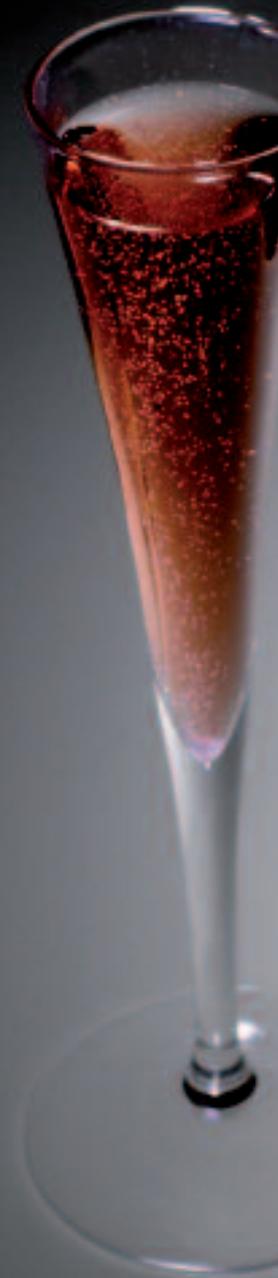
£13.00

Zubrowka – a Polish vodka flavoured with bison grass, Chambord raspberry liqueur, lemon juice and guava juice topped with Duval Leroy Brut.

French Illusion

£13.00

Fresh strawberries and Grand Marnier topped with Duval Leroy Brut.



LONG COCKTAILS

Enduringly cool and elegantly refreshing cocktails that are made to linger over.



May Fair Mojito £11.00

A May Fair Bar signature creation. Bacardi Gold Rum, vanilla sugar, lime, fresh mint and lemon juice.

Red Rum £11.00

Havana Club Anejo 7 year old rum, watermelon and honeydew melon, sugar and lemon juice.

Black Thai £11.00

Smirnoff Black vodka, Thai basil leaves, lime and orange topped with lemonade.

Orange Flush £11.00

Stoli orange, passoa, green apple dash, passion fruit and fresh orange.

Sharp Shooter £11.00

Pineapple, Bulleit bourbon, apple juice, blended with fresh pineapple.

Mexican Wave £11.00

Cuervo Tradicional Tequila, honey-dew melon, fresh mint, sugar and lemon juice topped with lemonade.

Jamaican Dream £11.00

Myers's dark and mellow rum, lychees, coconut milk and mint leaves.

Tutti Frutti £11.00

Passoa passion fruit liqueur, mandarin and pomegranate.

Drunken Pear £11.00

Xanté pear liqueur, pear, honey and natural yoghurt.

MARTINI COCKTAILS

Whether shaken or stirred, dirty or clean, a martini is an art in itself



Fruttini	£11.00	Geisha Martini	£11.00
Grey Goose Orange vodka, peach, rose petal water and passion fruit juice.		Spiced lime leaves, ginger, coconut, Grey Goose vodka, muscadet de Oro.	
Arabian Nights	£11.00	Passion Fruit Martini	£11.00
Stoli Vanilla vodka and dates.		Smirnoff Black Vodka, passion fruit and Passoa.	
Kick Shot	£11.00	Pomegranate Martini	£11.00
Smirnoff Black Vodka, ginger, chilli and passion fruit sugar.		Smirnoff black vodka and pomegranate.	
Fennel Martini	£11.00	May Fair Martini	£150.00
Beefeater gin, dash of liquorice liqueur, sugar, fennel pulps and leaves.		The ultimate Martini cocktail, using the legendary Hennessy Richard cognac blended from vintage cognacs dating back to the 19th century – with a dash of black cherry Chambord, dash of amaretto, vanilla infused sugar and topped with Moët & Chandon rose.	
La Poire Martini	£11.00		
Grey Goose La Poire, Hennessy X.O, Maraschino cherry liqueur, pear purée and apple juice.			

FLIGHTS

EXPERIENCE AN INSPIRATIONAL DEPARTURE FROM THE EVERYDAY. CAPTURING THE DISTINCTIVE FLAVOUR OF SOME OF THE WORLD'S MOST VIBRANT DESTINATIONS, OUR TRIPLE FLIGHTS OFFER A UNIQUE FUSION OF DISHES AND DRINKS.

A COLLABORATION BETWEEN THE MAY FAIR MIXOLOGISTS AND OUR RENOWNED CHEF, 'FLIGHTS' EVOKE A NEW WORLD OF TASTES.



Martini Flight

Destination Milan

Grey goose orange, basil, grapefruit, blood orange, a drop of olive oil and Campari.

To accompany pink grapefruit macaroon, basil and citrus sorbet.

Destination London

Strawberry stoli, double cream, aged 21-year balsamic vinegar, freshly squeezed lemon and sugar.

To accompany English strawberry compote with smoked duck.

Destination Amsterdam

Fennel, liquorice, Beefeater gin and a dash of sugar.

To accompany iced fennel salad with black pepper, fennel juice and poached quail egg.

£25.00



Champagne Flight

Schiaparelli

Watermelon and Champagne.

To accompany watermelon with haloumi fritters and fresh black olive powder.

Opium

Pomegranate and Champagne.

To accompany pomegranate jelly, golden raisin purée and Champagne granite.

Amarillo

Amaretto, Grey Goose La Poire, Hennessy XO, Maraschino cherry liqueur, apple juice and pear purée, topped with Champagne.

To accompany hot pear tart.

£35.00



Long-haul Whisky Flight

Johnnie Walker®

Blue Label

To accompany sweet cherry and balsamic vinegar chocolate dipped finger.

Johnnie Walker®

Gold Label

To accompany salted almonds with bitter chocolate cookie.

Johnnie Walker®

Black Label

To accompany smoked caramel with peanuts and chocolate fudge.

£60.00

