

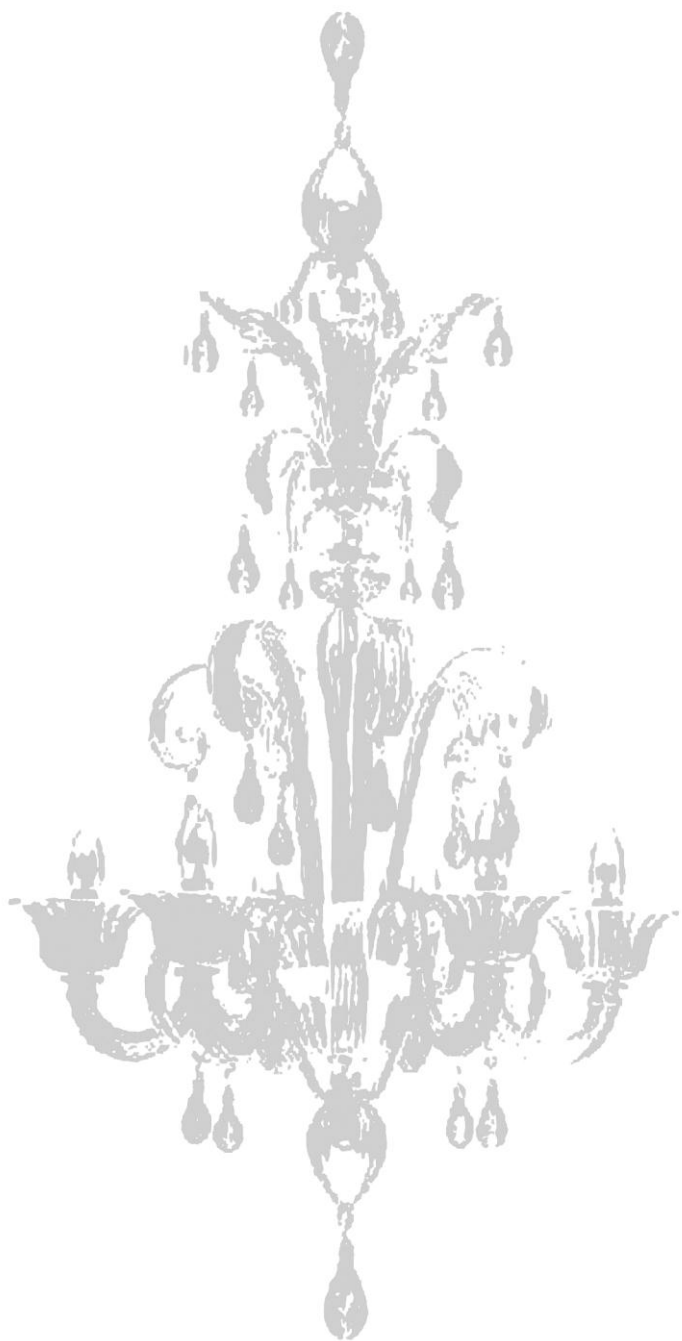
# *Westbourne House*

## COCKTAIL LIST

Here at Westbourne House,  
we believe in providing a little  
something for everyone and a lot of something  
for those who  
love booze.

This menu is a selection of classic drinks from  
yesteryear coupled with our finest original  
concoctions.

On the off-chance that there is  
nothing here to tickle your fancy, please feel  
free to ask; our bartenders will happily  
prepare any cocktail your  
heart desires.



# *Seasonal*

*All at £8.50 each*

## **Watermelon Cooler**

Russian Standard vodka, watermelon, Amaretto, mint & vanilla

## **Tropicana**

*Simple, fresh & rich fruity rum cocktail*

Bacardi 8yr rum, mango, cream & vanilla

## **Aime for Miller**

*A complex but nonetheless thirst quenching cocktail with layers of flavour*

Martin Miller's gin, Falernum, Galliano, pink grapefruit juice, lemon juice, homemade syrup & egg white

## **Blackberry Fields**

Berry & character galore, 100% Kentucky

Maker's Mark bourbon, fresh lemon, vanilla, maple syrup, blackberry, Benedictine D.O.M & crème de mure

## **Green Tartan**

*Or the freshest way to enjoy scotch*

Glenlivet 12yo & St Germain Elderflower liqueur shaken with fresh basil, grapefruit juice, fresh lemon juice

## **Slick Gin**

*Delicate & relaxing*

Beefeater gin stirred with cold chamomile tea, fresh lemon, a dash of Pernod absinthe & a dash of orgeat

## **Cherry without the Stem**

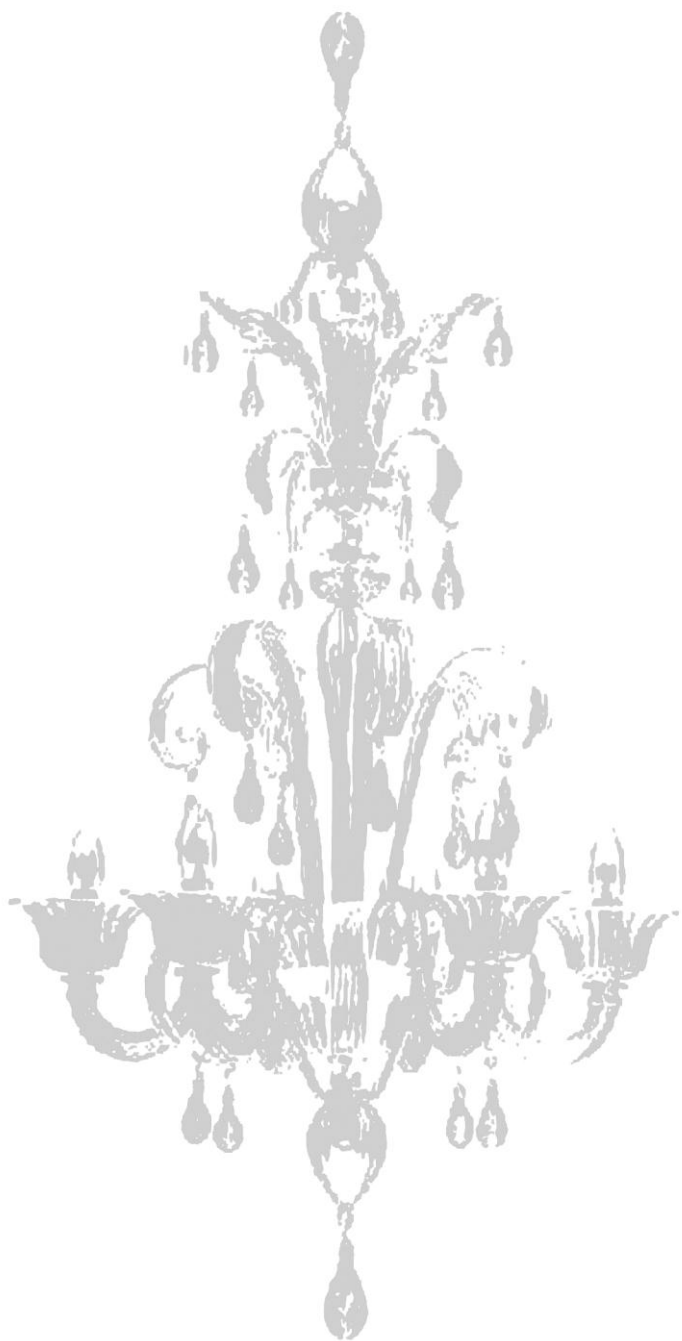
*Do exactly as it says on the tin!*

Beefeater gin shaken with Cherry Heering, fresh red currant, fresh lemon juice & homemade sugar syrup

## **Bamboo**

*An usual herbal & creamy blend of rum, vodka, cream & fruits*

Ketel One Citroen & pineapple infused Appleton rum, fresh pineapple, lime, coconut cream, basil





# *Ethereal Bubbles*

*Celebrate! Let the bubbles lift your spirit*

*All at £10.00 each*

## **Old Cuban Cocktail**

*Created by Audrey Saunders, a mojito with champagne, served straight up*

Bacardi Oro rum shaken with fresh lime juice, homemade sugar syrup,  
Angostura bitter & topped with fizz

## **Bellini Saint**

*Our house twist on the classic Bellini from Harry's Bar in Venice*

Russian Standard vodka shaken with crème d'abricot, fresh lemon juice, white  
peach puree, passion fruit syrup & topped with fizz

## **Currant Affairs**

*The alternative to a classic Rossini*

Red currant, raspberry & strawberry shaken with Russian Standard vodka,  
topped with fizz

## **Pomme Twinkle**

Calvados Daron stirred with elderflower cordial, Fee Brothers' lemon bitter & fizz

## **Elegante**

*As eponymous as it gets!*

Havana 7yo rum, Punt E Mes, Gary Reagan orange bitter & fizz

## **Carol Channing**

*Dick Bradsell, godfather of all bartender homage to the raspberry blowing actress*

Raspberry liqueur, raspberry syrup & fizz

# *Genesis*

*These drinks demonstrate the transformation between the classic and the modern; it is the family tree of current cocktail trends*

## **Georgia Mint Julep**

*No more, no less than the great great grand father of the modern mojito, yep!*

Martell VS Cognac, crème d'abricot & fresh mint

£8.50

## **Martinez**

*This original Old Tom recipe led to the creation of the classic gin martini*

Sweet Italian vermouth, Jensen Old Tom gin, Maraschino liqueur

£8.75

## **Tom Collins**

*Its origins are a matter of much debate between New York & London. It spawned many variations throughout the years & firmly established itself as an old time classic*

Jensen Old Tom gin, fresh lemon juice, homemade sugar syrup & soda water

£8.00

## **Brandy Crusta**

*Originated from New Orleans, in 1840, a classic among classics*

Martell VS Cognac shaken with fresh lemon juice, Maraschino liqueur, orange curacao & Boker's bitter

£8.00

## **Jasper's Rum Punch**

*A contemporary variation of the old rum punch, with the secret Jasper's punch Mix*

Barrel aged Appleton VX & Wray & Nephew Jamaican rum blend & Jasper's

Secret Punch Mix

£8.00

## **Plum Alexander**

*Although first created with gin, the popular version calls for brandy. We paired ours with Armagnac & plum jam for a seductive silky twist. The mother of all creamy drinks*

Baron de Sigognac VSOP Armagnac, plum jam, crème de cacao & cream

£8.75

## **1769 Swizzle**

*Healthy twist on the classic swizzle*

Fresh pomegranate & molasses & Plantation 3 Stars rum swizzled with lime & Falernum

£8.00

## *Purity*

*When a few dashes of bitters or a cube of sugar are enough to let a spirit express its whole character. No juices, funny fruits or cream.*

### **Sazerac**

*The drink is structured to impart the unique flavour of Rye whilst allowing the delicate bitters to shine through.*

Your choice of American rye whiskey stirred with sugar & Peychaud Bitter,  
served in a Pernod Absinthe rinsed glass

from £8.50

### **Gin Martini**

*Descendant of the Martinez, it transcends the trends in cocktail making- the ratio of vermouth varies from a healthy shot to just a mist.*

Your choice of gin stirred with dry French vermouth, served with an olive or a  
lemon twist

from £8.50

### **Genever Old Fashioned**

*Genever is a controversial spirit as it combines ingredients and technique of both gin & whisky. It is nonetheless, the great uncle of gin for its genever taste. The complexity of its grain mash let it shine beautifully through this classic type of drink where you would choose bourbon, rum or tequila*

Bols genever, Fee Brothers' lemon bitter, sugar & lemon oils

£9.50

### **Anejo Presidente**

*A Mexican twist of the more popular Manhattan, full on flavour from the aged tequila*

Jose Cuervo 1800 Anejo tequila stirred with sweet Italian vermouth,  
Gary Reagan orange bitter & orange curacao

£10.00

### **Rob Roy**

Created in 1894 & named after the Broadway show of that time. Peated scotch is softened by the  
addition of sweet vermouth

Bowmore 12yo stirred with sweet Italian vermouth & Angostura bitter

£9.00

### **Old St Tropez**

*An old fashioned cocktail with Rum from Barbados & a Provençale Twist*

Plantation 5yo rum, stirred with sugar cube coated in Pernod Absinthe, orange  
blossom & Angostura bitter

£9.00

# *Humpty Dumpty*

*The answer to the enigma of the fluffy, foamy, creamy cocktail is as simple as the century old riddle. It is a most common ingredient in any kitchen but often forgotten in our current cocktail culture*

## **Sicilian Sour**

*A twist on the classic by Tony C from 69 Colebrook Row, Amaretto Sour with the addition of apricot liqueur*

**Amaretto, crème d'abricot, lemon, grapefruit bitter, soda & egg white**

£8.50

## **Spitfire**

*A beautiful cognac sour, but with a great depth of flavour, adapted from a 69 Colebrook Row creation*

**Martell VS Cognac shaken with crème d'abricot, fresh lemon juice, orgeat syrup, Fee Brothers' peach bitter, a dash of sauvignon blanc & egg white**

£9.00

## **Pisco Sour**

*The National drink of both Chile & Peru, served straight up, Pegu Club style*

**Peruvian 1615 Pisco shaken with fresh lemon juice, sugar,**

**Angostura bitter & egg white**

£8.50

## **Yellow Rocks**

*A twist on the famous fizz*

**Kamm & Sons ginseng spirit shaken with orange blossom, lemon, lime juice, sugar & egg white, topped with grapefruit soda**

£8.50

## **Irish Flip**

*Westbourne House adaptation of a classic recipe, both creamy & tasty*

**Jameson Irish whiskey shaken with Frangelico, crème de cacao, cream, caster sugar & an egg yolk**

£9.00

## **Westbourne Sour**

*A classic bourbon sour with a float of aged sherry*

**Woodford Reserve bourbon, fresh lemon juice, homemade syrup, egg white & a PX Sherry float**

£9.00



# *That little Zesty Thing*

*Citrus fruit - Lemons or limes turn the following into refreshingly delicious libations.*

## **Ti Rouge**

*A modern version of the classic daiquiri full of super fruit with clean crisp agricole rum from Martinique*  
Trois Rivières Blanc rum, fresh pomegranate, cranberry juice, fresh lime & agave  
£8.75

## **Tuscan Martini**

*A Westbourne House timeless classic, reminiscent of an afternoon in Italy, beautiful!*  
Limoncello shaken with fresh basil & fresh lemon juice  
£8.75

## **Vic's Mai Tai**

*Victor Bergeros recipe from Trader Vic's, a yummy rum punch*  
Barrel aged Appleton VX & Wray & Nephew rum blend, shaken with orange  
curacao, orgeat syrup, Angostura bitter & fresh lime juice  
£9.00

## **Bobby de Niro**

*The movie "Casino" inspired this twist on the Aviation cocktail*  
Bombay Sapphire gin, crème d'Abricot, apricot jam,  
orange bitter & fresh lemon juice  
£9.00

## **Margarita**

*Only the most popular drink in the whole world, nothing more...*  
Ocho Blanco tequila shaken with triple sec & fresh lime juice  
£8.50

## **Cable Car**

*The Apple brandy version of the classic Sidecar, sour & fruity*  
Calvados Daron shaken & crème d'abricot with fresh lemon juice  
£8.75

## **Daisy & the Wolf**

*Fair trade vodka with super fruit & an elixir, it has to be good for you*  
Fair vodka churned with goji & acai sugar, fresh lemon juice,  
a lick of Chartreuse & soda  
£8.75

## *From the Orchard*

*The freshest fruit cocktails - one of your five a day?*

### **Passion Star**

*A favourite of Westbourne House, a delicious & refreshing passion fruit & vodka cocktail*

Russian Standard vodka, fresh passion fruit, passion fruit puree,  
fresh lemon juice & homemade sugar syrup

£9.00

### **Ginger Rogers**

*Our bartenders creation, refreshingly spicy & fruity*

Zubrowka vodka shaken with Liquor 43, pear puree, fresh lemon juice,  
fresh ginger & vanilla sugar

£9.00

### **Fly on my Nose**

*Westbourne House signature cocktail with a lot of berries*

Russian Standard vodka shaken with fresh lemon juice, fresh berries & a house  
blend of berry liqueurs

£8.75

### **Dragon Whisper**

*The beautiful softness of Chase vodka blends subtly with the delicate dragon fruit*

Chase vodka shaken with dragon fruit, lemon, sugar & egg white

£9.50

### **Grapefruit Julep**

Russian Standard vodka shaken with pink grapefruit juice, fresh mint,  
grenadine syrup & a lick of honey

£8.50

### **Rumbling Rose**

Hendrick's gin shaken with Campari, orange curacao,  
fresh grapefruit & orange blossom water

£9.00

### **Grey Goose Le Fizz**

*Or one of the best way to enjoy Grey Goose vodka*

Grey Goose vodka shaken with fresh lemon juice, elderflower, topped with soda

£9.00

## *Bitter Truth*

*Although it sounds like an unsettling ingredient by name, bitter or amaro or amer are the key ingredients for many mixed drinks. They tie the flavours of a drink together. They can take you from an Aperitif through to an after dinner drink with the complexity of their herbal notes. From a few drops to whole measure, the bitter truth is that you will love them*

### **Pink Martini**

*An upside down Martini style drink where vermouth is the star of the show.*

Martini Rosato stirred with Grey Goose vodka & Gary Reagan Orange bitter  
£8.50

### **Manhattan**

*Just as a Sazerac, the bitter is what makes the drink, a timeless classic, elegant & powerful*

Rittenhouse 100 Rye whiskey & Angostura bitter stirred with vermouth, sweet,  
perfect or dry  
9.00

### **Negroni**

*The pinnacle of bitter drinks, as good as an aperitif as a digestive*

Equal parts of Beefeater gin, sweet Italian vermouth & Campari, balanced with  
Gary Reagan orange bitter  
£8.50

### **Tequila Mocking Bird**

*Adaptation of Jamie Boudreau Zim Bala Zam cocktail, refreshed by the blunt young agave & grapefruit bitters*

Olmeca Los Altos Blanco stirred with a very large measure of Fee Brothers' grapefruit bitter, superfine sugar & St Germain Elderflower, all served on the  
rocks  
£9.00

### **Malt Teaser**

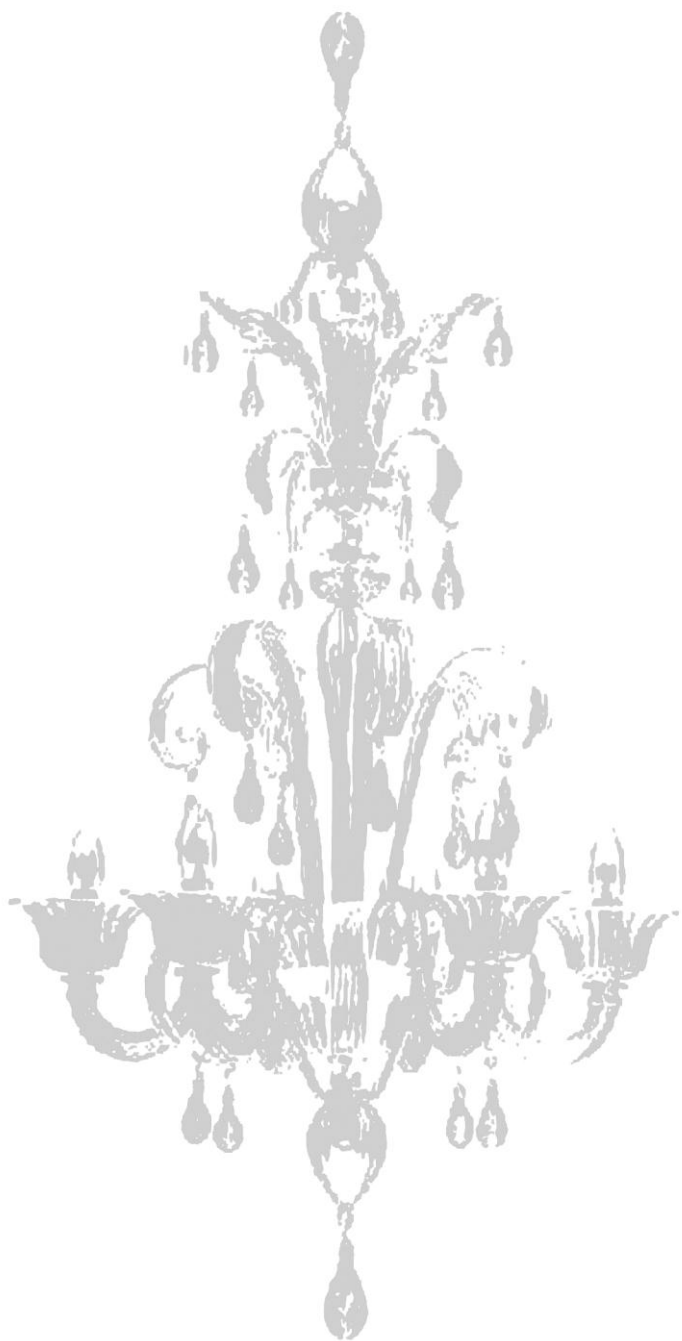
*A strong, tasteful blend of scotch, Belgian beer & French aperitif*

White & Mackay 13yo scotch, Amer Picon Bière, lemon juice, home made sugar syrup, Gary Reagan Orange bitter & Leffe Blonde  
£9.00

### **Nolita**

*Westbourne House twist on a NY sour, more herbal, complex...*

Bowmore 12yo shaken with Fee Brothers' lemon bitter, fresh lemon juice, sugar syrup & a float of Averna Amaro  
£9.00





## Westbourne House

### CHAMPAGNE LIST

*“I drink champagne 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. ~ Madame Lilly Bollinger”*

*On the following pages an assemblage of our favourite  
champagnes to fizz up your evening.*

*Sit back and enjoy the bubbles.*

## *Specialty Champagnes*

### **Jacques Cartier Brut NV**

**£9.00/ £48.00**

Our fantastic house Champagne has great balance, rich flavour and is underpinned by an elegant finish. Inviting & refreshing at any time of the day & for any occasion.

A very aromatic, great quality Champagne.

### **Perrier-Jouët Brut NV**

**£59.00**

The nose has some attractive fruit, and a good style follows on with the palate, which has a nice cheesy-biscuity Meunier feel to it. A good, fresh character with a soft mousse and nice structure from the acidity. This distinguished Champagne provides lightness, freshness and a rounded fruity character. We like this.

### **Ruinart Blanc de Blanc**

**£85.00**

A blend of 100% Premier Cru Chardonnay from different years, this superb Blanc de Blanc has a beautifully well-balanced palate which is rich & suave with a long sustained finish.

### **Dom Perignon 2003**

**£180.00**

This stunning Champagne from the king of champagnes is from the very good 2000 vintage and is sweet and aromatic with ginger, apple and citrus flavours. Possessing tongue-coating fine bubbles this Champagne is ripe and delicious.

### **Louis Roederer Cristal 2002**

**£280.00**

What can we say about this beauty? In the glass, it shows bright hay in color and man, those bubbles are small! As for the nose, it is huge, We mean this has a huge nose that imprints itself in your nostrils. This is a baked apple pie right out of the oven and set down next to some fresh cut limes. It is quite overwhelming and in a different (bigger) style from what we have come to expect from Cristal.

### **ACE OF SPADES - Armand De Brignac**

**£450.00**

Armand de Brignac is marvelously complex and full-bodied, with a bouquet that is both fresh and lively. It's sumptuous, racy fruit character is perfectly integrated with the wine's subtle brioche accents. Its texture is deliciously creamy and the palate has great depth and impact with a long and silky finish. A superb and singular example of a Prestige Champagne.



## *Rosé Champagnes*

### **Ruinart Rosé**

**£85.00**

A blend of 45% Premier Cru Chardonnay and 55% Premier Cru Pinot Noir, the Ruinart Rosé really is an extra special wine. A very subtle fruity nose with characteristics of small red berries and a fine fresh, fruity taste with a very smooth and supple palate.

### **Billecart Salmon Rosé**

**£95.00**

The connoisseurs favourite, a truly prestigious rosé. Pale, orange-tinged pink. Vibrant, spicy aromas of orange peel, ruby-red grapefruit and floral honey. Focused and pure, with juicy orange and tangy rhubarb flavours and a lush, velvety texture. Finishes with juicy citrus flavours and a late mineral jolt

## *Magnum's*

### **Mumm Cordon Rouge NV**

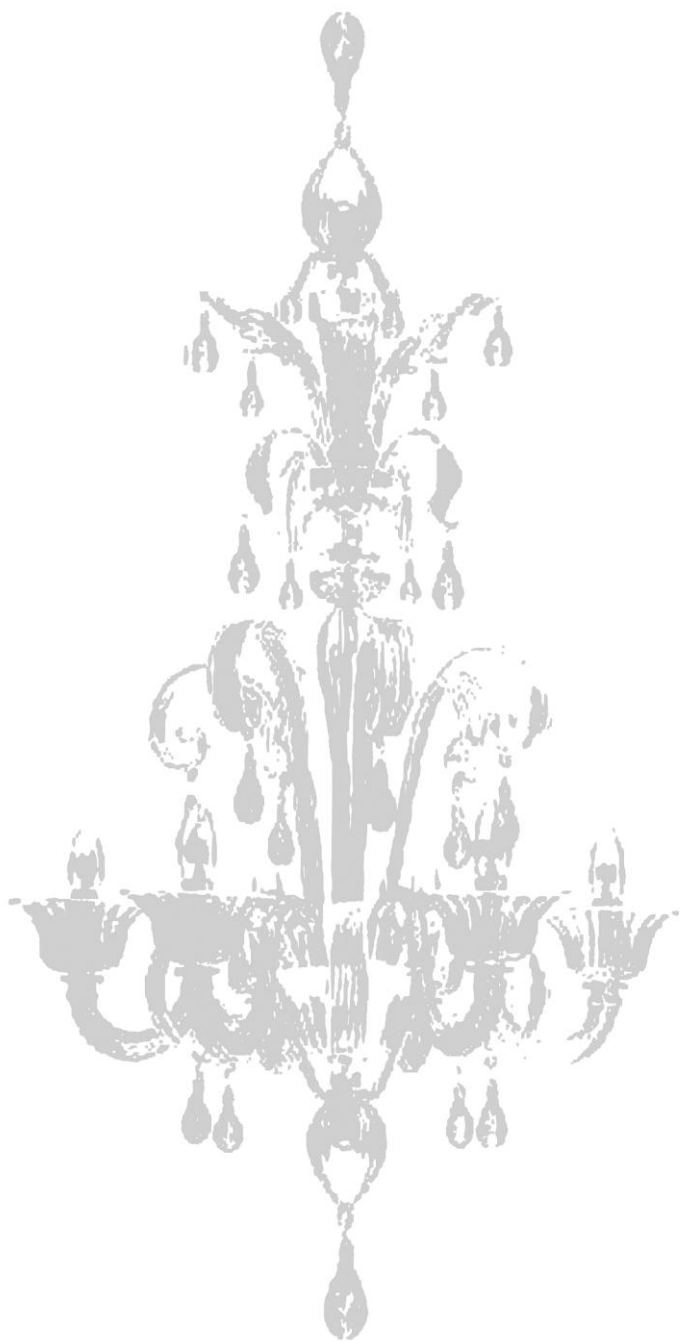
**£110.00**

Power, finesse and elegance are the main attributes of this wine. Round and supple with tasty tropical fruit on the palate. A terrific house champagne even if we say so ourselves!

### **Perrier-Jouët Grand Brut NV**

**£140.00**

The nose has some attractive fruit, and a good style follows on with the palate, which has a nice cheesy-biscuity Meunier feel to it. A good, fresh character with a soft mousse and nice structure from the acidity. We like this.







# *Westbourne House*

## WINE LIST

The wine list at Westbourne House has been created by our team to try and satisfy the most discerning of palates.

We sourced countless producers and suppliers and are confident that we've found some truly great wines.

All that's left for you to do is enjoy!

## Wines

### White

	125ml	Bottle
<b>La Picoutine Ugni Blanc/Colombard</b> Light, dry and refreshing wine from South West France		£19.00
<b>La Maglia Rosa Pinot Grigio</b> Light, fruity and refreshing from northern Italy	£5.00	£24.00
<b>Saint Etalon Sauvignon Blanc Vin de Pays d'Oc</b> Gooseberry, crisp and mouth-watering, from the south of France	£5.00	£24.00
<b>Macon, Cave de Lugny, France</b> Fresh and refined, un oaked Chardonnay from the south of Burgundy	£5.00	£24.00
<b>A2O Albarino Sobre Lias</b> Punchy & zesty style, similar to a Sauvignon Blanc		£32.00
<b>St Cosme Little James Basket Press Viognier - Sauvignon</b> Peachy, aromatic & fresh from the Southern Rhone		£32.00
<b>Sancerre Les Hospices Paul Buisse</b> Mouth-watering & zesty Sauvignon from the Loire Valley	£7.00	£32.00
<b>Chablis 1er Cru Cote de Lechet Domaine Jean Defaix</b> Complex, mineral & racy from the cool north of Burgundy		£45.00
<b>Pouilly-Fuisse La Croix Domaine Robert-Denogent</b> Rich, powerful & unctuous from this boutique producer		£55.00
<b>Condrieu Les Ravines Robert Niero</b> Hedonistic & voluptuous Viognier from the Northern Rhone		£65.00

### Rose

	125ml	Bottle
<b>Vin de Pays des Maures Rose Domaine d'Astros</b> Dry and pale Provence style, mineral, feminine and delicate.	£5.00	£24.00
<b>Whispering Angel, Cotes de Provence, France</b> Delicate, pale and ethereal from the leading estate Chateau d'Esclans		£34.00

## Wines

### Red

<b>Legato Nero d'Avola IGT</b> Medium bodied red from Sicily with wild fruit characters.	125ml	Bottle £19.00
<b>Castillo Clavijo Rioja Tempranillo</b> Spicy, smooth and summer fruits, mid weight, enticing	£5.00	£24.00
<b>Merlot de l'Hospitalet IGP d'Oc</b> Velvety smooth from the Languedoc Roussillon	£5.00	£24.00
<b>Fico Grande Sangiovese di Romagna Poderi dal Nespoli</b> Chianti style from the neighbouring area of Italian gastronomy	£5.00	£24.00
<b>Cotes du Rhone Villages Cairanne Domaine Boisson</b> Fruity but masculine wine from one of the best villages of the area		£36.00
<b>Riva Leone Barbaresco</b> Fragrant, elegant but structured from the neighbouring area of Barolo		£36.00
<b>Bodegas Tomas Cusine Vilosell Costers del Segre</b> A bit further south than Rioja, polished modern and really interesting	£7.00	£36.00
<b>Chateau Lamartre St-Emilion Grand Cru</b> Savoury Merlot/Cabernet blend from the right bank of Bordeaux		£45.00
<b>Chateauneuf du Pape La Bastide St Dominique</b> Powerful, meaty and dense Grenache dominated blend of the Southern Rhone		£55.00
<b>Amarone della Valpolicella Classico Nicolis</b> Extremely complex with dried fruits & spice, full & juicy		£65.00

### Port & Dessert Wine

	75ml	½ Bottle
<b>Quinta do Vallado 10 Yr Old Tawny Port</b>	£7.50	
<b>Chateau du Levant Sauternes</b>	£7.50	£22.00

