

# Ageing Process

## Barrel Ageing



A Smoother & Mellow Note,  
a Richer Mouth-Feel

A Slight added Sweetness  
& a Lighter Character



Putting bits 'n' pieces into barrels and watching it come out a fair bit tastier has been done for donkey's ears, but it wasn't until more recently that cunning bartenders have revisited the idea of boshing their cocktails in barrels. Why? Well, not only do all the ingredients have a bit of time to make friends and play nice, but the results have a smoother, mellower note and a richer mouth-feel. Beard-stroking stuff!

## Bottle Conditioning



Rounded off very nicely indeed,  
Just Like A fine wine might do

Ok, so putting your favourite cocktail in a glass bottle for a bit isn't going to change the drink as much as if it were being soaked in and out of our oak barrels. But over an extended period of time, we noticed our Cosmo rounded off very nicely indeed, just like fine wine might do.

## Metal Conditioning



Subtle And Unique

Adds Length & Gives an edge

A good rest in a metal flask made our Martini distinctively different, adding length and giving it an edge, the result is subtle and unique.

## Leather Ageing



Pretty Punchy stuff

Gives a long leathery hint

Used even before barrels, leather pouches used to keep our Roman friends' lips wet with wine. We've found a tanner who treats strips of leather naturally, which we infuse with single malt Scotch. The result is pretty punchy stuff, so used in small doses in many of our very own bevies it gives a long leathery hint on the finish.

## Oak Aged Beer



Innis & Gunn, the award-winning beer from Scotland, inadvertently created itself when approached by a Scotch distillery to condition their barrels with beer, for a whisky with a hint of beer. Prior to throwing the beer away, they realised that beer with a hint of whisky was pretty bloody tasty too. We sell it on tap and use it in our Carney's Brew.

# CLASSIC COCKTAILS

BOTTLE  
CONDITIONED  
COSMO



Letting the usual combination of vodka, Cointreau, lime and cranberry juice rest in a glass bottle for a period of time gave us a silky smoothness that's an undeniable improvement on this 80s classic.

Kettle one citron vodka, Cointreau, lime and cranberry - bottle-conditioned for one month.  
£8.50

The drink that kick-started the vodka boom is given a kick from our house-made ginger syrup. We give the vodka a fighting chance with time in a barrel, and add a dash of aged bitters for good measure.

Barrel-aged vodka, house-made ginger beer, lime, whiskey barrel-aged bitters.

£8.50

BARREL AGED  
MOSCOW MULE



This New York classic combines Scotch, ginger, honey and lemon. Add a dose of our leather-infused single malt and it'll whip you into shape.

Johnnie Walker Black Label, leather-conditioned Dalwhinnie 15 year old single malt, house-made ginger and honey syrup, lemon juice.

£9.00



LEATHER  
PENICILLIN

The cocktail that re-lit the barrel ageing phenomenon. We've taken the edge off this perfect trilogy of gin, sweet vermouth and Campari with a bout in a heavily charred barrel.

Tanqueray, Martini Rosso and Campari - aged in a barrel.

£9.00

BARREL AGED  
NEGRONI



Please note, a 10% discretionary service charge will be added to all tables.

All prices inclusive of VAT.

# CLASSIC COCKTAILS



A serious Martini for vodka lovers that we've sentenced to hard time in steel. This one has paid its dues. Ketel One, dry vermouth, Dr. Elmegirab's Spanish Bitters - rested in steel. £8.50

The original 1920s bitter-sweet take on a Gin Martini was a challenging drink for many, but time spent in a barrel finishes off this cocktail just right. You'll be begging for more. Tanqueray, Martini Rosso, Fernet Branca - aged in a barrel. £9.00



With a spot of barrel ageing this Cuban classic is given a soft touch. It's beautiful. Bacardi Superior, dry vermouth, Cointreau, pomegranate syrup - aged in a barrel. £8.50

This old school classic is perfectly suited to the effects of barrel ageing, giving it great depth and character like a proper old boy. Rye whisky, Martini Rosso, Angostura bitters - aged in a barrel. £9.00



# Original Cocktails

QUEEN of  
CORNHILL



A goblet fit for a queen! Tequila and our very own leather infusion are shaken with mint, agave, absinthe and bitters before being crowned with bubbly.

100% agave tequila, leather-conditioned Dalwhinnie, agave syrup, absinthe, Dr. Elmegirab's Spanish Bitters, sparkling wine.  
£8.50

This naughty cocktail uses our delicious barrel-aged gin-based Hanky-Panky as the base for a fruity, fluffy dream. Bottoms up!  
Hanky Panky, gin, raspberry, lemon, egg white.  
£8.50

PANKY  
CLUB



GARDENING  
LEAVE

Ever thought about packing it all in and escaping on a tropical adventure? Well chill, we've brought the tropics to you. Our barrel-aged 'Elle' Presidente is shaken up with pineapple, coconut and grapefruit. 'Elle' Presidente, Coco Lopez, pineapple, grapefruit bitters  
£8.50

Count Negroni famously called for a measure of gin in his classic cocktail, the Countess might be a touch more picky. Using our barrel-aged Negroni and vodka, this wicked wine cooler is given a soft touch with lychee and chardonnay.  
Barrel-aged vodka, barrel-aged Negroni, lychee syrup, oaked chardonnay.  
£9.00

COUNTESS'  
CALL



# Original Cocktails



CITY  
ORCHARD

One thing the City lacks is green, so we thought we'd grow our own orchard in the form of this long fruity refresher. Our barrel-aged Bacardi cocktail is shaken up with pear liqueur, lime and apple. Barrel-aged Bacardi cocktail, Poire Williams, lime & apple juice.  
£8.50

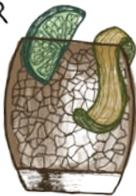
Mr. Carney might like this solid Whisky Sour, to which we have given a gingery kick, a lick of lemon and a float of Innis & Gunn Oak Aged beer. Cheers mate!

Bourbon, house-made ginger syrup, lemon, Innis & Gunn Oak Aged beer.  
£8.50

CARNEY'S  
BREW



LEATHER  
&  
SPICE



We Brits ran our Empire by trading rare spices and leathers from far-flung lands, discovering a taste for exotic fruit in the process. Here's a taste of the Empire. Scotch, leather infusion, mango, passion fruit syrup & cardamom bitters.  
£9.00

We hope Moira Cameron, the Tower of London's first female Beefeater, will enjoy this meaty take on a Bloody Mary. Combining barrel-aged vodka, Beefeater gin and a touch of leather-conditioned Scotch, we beef it up by adding beef broth and beetroot. Barrel-aged vodka, Beefeater, leather-conditioned Dalwhinnie, beetroot, tomato and lemon juices, beef broth, spices.  
£9.00

BLOODY  
MOIRA





# SPIRITS

## WHISK(E)Y

Johnnie Walker Black	£7.50
Johnnie Walker Platinum	£16
Johnnie Walker Blue	£35
Chivas Regal 12	£9
Glenkinchie 12	£10
Dalwhinnie 15	£14
Glenrothes Select Reserve	£9
Cardhu 12	£12
Royal Lochnagar 12	£8
Balvenie DoubleWood	£10
Auchentoshan 3 Wood	£12
Glenmorangie Lasanta	£12
Glenmorangie Nectar D'Or	£14
Highland Park 12	£9
Talisker 18	£16
Caol Ila 12	£10
Laphroaig Quarter Cask	£12
Lagavulin Distillers Edition	£13
Dalmore King Alexander III	£30
Macallan 18	£35
Suntory Yamazaki 18	£36
Suntory Hibiki 12	£15
Jameson	£7.50
Bushmills 10	£10
Redbreast 15	£16
Bulleit bourbon	£7.50
Bulleit rye	£7.50
Maker's Mark	£8
Woodford Reserve	£8
Four Roses Single Barrel	£12
Basil Hayden's 15	£15
Jack Daniel's	£7.50

## LIQUEURS & APERITIFS

Campari	£6
Aperol	£6
Ricard	£6
PF 1901 Absinthe	£18
Green Chartreuse	£10
Benedictine	£7
The King's Ginger	£8
Drambuie	£7
Drambuie 15	£7
Grand Marnier	£7
Cherry Marnier	£7
Cointreau	£7
Chambord	£7
Kahlua	£7
Koko Kanu	£7
Baileys	£7
Disaronno	£7
Luxardo Sambuca	£8
Adnams Limoncello	£8
Jägermeister	£7.50

## BRANDY

Armagnac de Montal VSOP	£7
H by Hine	£9
Remy Martin VSOP	£12
Delamain Pale & Dry XO	£20
Martell Cordon Bleu	£25
Hennessy XO	£30
GE Massenez Vieux Calvados	£7.50

Unless otherwise stated, we serve sprits as a 50ml measure\*,  
with mixers for an additional £1. \*25ml measures are available upon request.



Fancy a barrel to call your own?  
 Speak to one of the staff to find  
 out more about our Barrel Club  
 .... shhhhh!

# Non-Alcoholic

## 1706 COOLER

London's longest-standing rate payer happens to be Twinings, and the original tea shop still occupies the same premises on the Strand where it's stood since 1706. In tribute, we have created this tasty cooler. Fresh lemon, sugar, mint & Twinings Earl Grey tea.  
 £5.25

## SILK STREET SPARKLER

The ancient silk industry helped to shape modern day London and Spitalfields was known as 'weaver's town'. We've carefully weaved flavours of pomegranate, ginger and rhubarb together into something really stylish. Pomegranate and house-made ginger syrup, lime, rhubarb bitters & soda.  
 £5.25

## BABY BREW

The baby brother to our Carney's Brew, this frothy non-alcoholic version tastes intriguingly like a fruit beer. Knock this one back and stay sharp. Pineapple, raspberry, lemon, honey & malt.  
 £5.25

## GREYFRIARS GARDEN

This typically English cordial has floral notes that are a nod to Greyfriars rose garden down the road. Rose water, elderflower cordial, apple juice & lemon zest.  
 £5.25

Please note, a 10% discretionary service charge will be added to all tables.  
 All prices inclusive of VAT.

# SPIRITS

## VODKA

Sipsmith £8  
 Adnams Oak-Aged £9  
 Chase £9  
 Ketel One £8  
 Ketel One Citroen £8  
 Smirnoff Black £7.50  
 Stolichnaya £7.50  
 Belvedere £9  
 Grey Goose £9  
 Żubrówka £7.50

## CANE

Bacardi Superior £7.50  
 Bacardi 8 £7.50  
 Havana Club 3 £7.50  
 Havana Club 7 £8  
 Mount Gay £7.50  
 Mount Gay Extra Old £9  
 Diplomático Reserva Exclusiva £10  
 Appleton Extra £8  
 Wray & Nephew £8  
 Pusser's Navy £12  
 Gosling's Black Seal £7.50  
 Myers's £7.50  
 Sailor Jerry £7.50  
 Sagatiba Pura

## TEQUILA

Jose Cuervo Tradicional £7.50  
 Ocho Blanco £8  
 Don Julio Blanco £12  
 Don Julio Reposado £13  
 Don Julio Añejo £14

## VERMOUTHS

Noilly Prat Dry £6  
 Martini Bianco £6  
 Martini Rosso £6

## JUNIPER

Tanqueray Export £7.50  
 Tanqueray No. TEN £9  
 Beefeater London Dry £7.50  
 Plymouth £8  
 Sipsmith £9  
 Sacred £10  
 Bombay Sapphire £7.50  
 Portobello Road £8  
 Hendrick's £8  
 Monkey 47 £18  
 Beefeater Burrough's Reserve £16  
 Bols Genever £8

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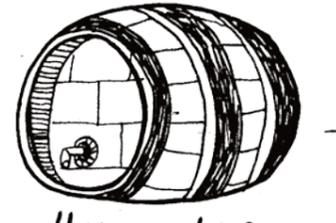
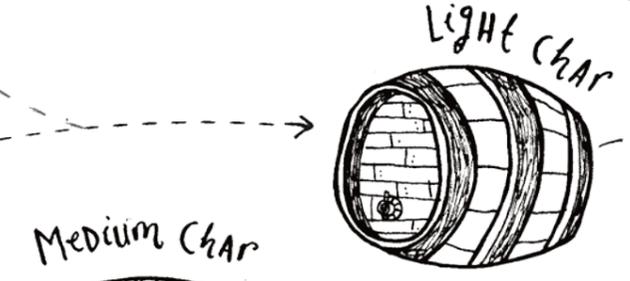
For more about what goes into what and ends up how, have a look inside.



# Ingredients



# Barrel Ageing



# Leather Ageing

# Bottle Ageing

# Metal Ageing

# Beer Ageing

# Mixes

Barrel-Aged Vodka

Barrel-Aged 'Elle' Presidente

Barrel-Aged Manhattan

Barrel-Aged Bacardi Cocktail

Barrel-Aged Negroni

Barrel-Aged Hanky-Panky

Leather-Conditioned Scotch

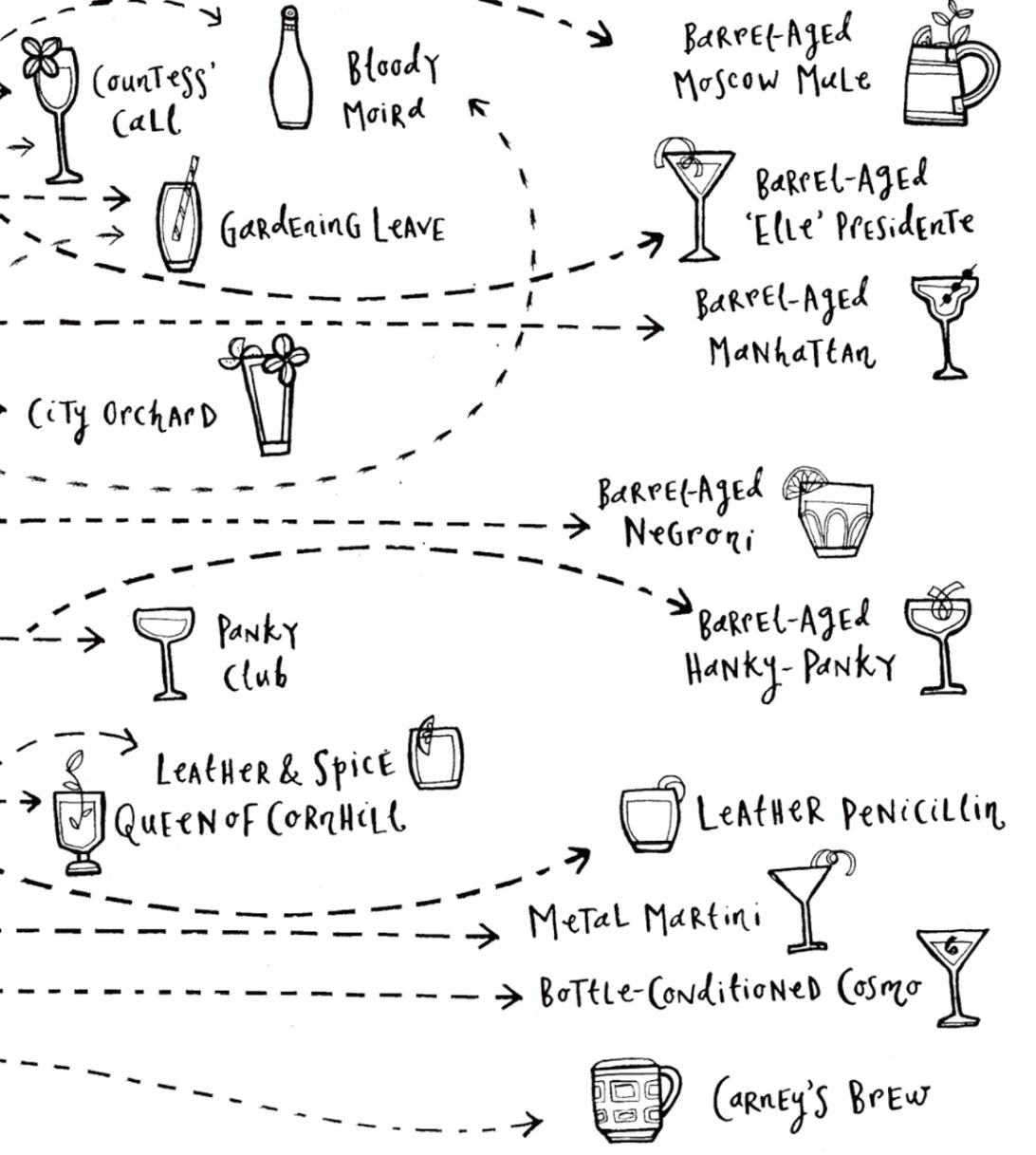
Metal-Conditioned Martini

Bottle-Conditioned Cosmo

Oak-Aged Beer

# Original Cocktails

# Classic Cocktails





## **DRAUGHT**

	PINT	HALF
Innis & Gunn Original Oak Aged ale	£6.50	£3.75
Innis & Gunn Original lager	£5.50	£2.75
Noble lager	£5.50	£2.75
Yard Bird pale ale	£5.50	£2.75
Meantime Yakima Red ale	£6.50	£3.75

## **BOTTLED**

Guinness stout, 330ml	£5
Speyside Oak Aged blonde ale, 330ml	£5
Goose Island Honkers bitter, 355ml	£5
Samuel Adams Boston Lager, 330ml	£5
Anchor Steam Beer, 355ml	£5
Brooklyn Lager, 355ml	£5
Peroni Nastro Azzurro lager, 330ml	£5
Aspall Draught Suffolk Cyder, 330ml	£5.50

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## **Sparkling White & Rosé / Champagne**

	125ml	Bottle
Prosecco, Spumante, Don Gallo, Veneto, Italy	£8	£35
Forget-Brimont 1er Cru, Reims, France	£10.5	£50
Bolney Estate, Blanc de Blancs Brut, Sussex		£65
Veuve Clicquot Brut NV, Reims, France		£75
Bollinger Special Cuvée Brut NV, Reims, France		£85
Dom Pérignon Brut 2004, Epernay, France		£160
Bouvet Ladubay, Rosé Excellence NV, Saumur, Loire, France		£35
Laurent-Perrier Brut Rosé NV, Tours-sur-Marne, France		£85
Krug Rosé		£315

## **Rosé Wines**

<b>Domaine Montrose Rosé, Vin de Pays, France</b> <i>Elegant &amp; delicately flavoured wine combining roundness &amp; freshness</i>	£6.5	£9	£23
<b>Familia Cassone, Cabernet Sauvignon, Obra Prima Rosado, Argentina</b> <i>100% Cabernet Sauvignon providing weight, colour &amp; intensity</i>			£39
<b>Sancerre, Pinot Rosé, Lucien Crochet, Loire, France</b> <i>A sensational Rosé from an award-winning wine producer</i>			£47

# WINES

	175ml	250ml	Bottle
<b>WHITE WINE</b>			
<b>Fleur de Vigne, France</b>	£6.5	£9	£23
<i>Fresh &amp; well balanced, with a fruity &amp; refreshing finish</i>			
<b>Long Beach Chenin Blanc, Robertson, South Africa</b>	£7	£10	£26
<i>White peaches &amp; orange blossom on the nose leading to a full, perfumed palate</i>			
<b>Ochagavía Sauvignon Blanc, Central Valley, Chile</b>	£7	£10	£26
<i>A fresh, full bodied Sauvignon with zesty fruit flavours &amp; a long, dry finish</i>			
<b>Brume di Monte Pinot Grigio, Veneto, Italy</b>	£8.5	£11	£28
<i>Soft grapey aromas give way to a clean, crisp &amp; refreshing palate</i>			
<b>Moon Harvest Chardonnay, South East Australia</b>	£8.5	£11	£28
<i>Bags of tropical fruit avours with a touch of toasty oak</i>			
<b>Gavi di Gavi, Camporosso, Italy</b>			£39
<i>Soft, characteristic aroma with scents of fresh citrus fruit &amp; white flowers. Refreshing &amp; well balanced</i>			
<b>Cantina del Taburno Falanghina, Campina, Italy</b>			£42
<i>Aromatics of pineapple &amp; ripe pear leading to a full &amp; fleshy palate</i>			
<b>Finca La Florencia Torrontes, Mendoza, Argentina</b>	£8	£10.5	£29
<i>Argentina's most famous white wine, intensely oral &amp; perfumed</i>			
<b>Pencarrow Sauvignon Blanc, Martinborough, New Zealand</b>			£33.5
<i>An opulent, aromatic Sauvignon bursting with avours of ripe gooseberry, nettle &amp; elderflower</i>			
<b>Palliser Estate Riesling, Martinborough, New Zealand</b>			£44
<i>An uplifting &amp; fresh Riesling bouquet showing lime &amp; mandarin notes with a hint of mineral freshness</i>			
<b>Macon Uchizy, Gerald et Philibert Talmard, Burgundy, France</b>			£31.5
<i>A beautifully balanced 100% Chardonnay, precise &amp; incredibly moreish</i>			
<b>Prieuré Saint-Côme Petit Chablis, Burgundy, France</b>			£44
<i>Classic Chablis with flinty, mineral characteristics underlying a full-flavoured expression of quality Chardonnay fruit</i>			
<b>Lucien Crochet Sancerre, Loire, France</b>			£52.5
<i>From the spiritual home of Sauvignon Blanc! Crisp, racy acidity with mouth-watering citrus fruit flavours</i>			
<b>Joseph Drouhin Meursault, Burgundy, France</b>			£63
<i>Complex &amp; powerful with layer upon layer of delightful tropical fruitiness</i>			
<b>Puligny-Montrachet, Bachelet-Monnot, Burgundy, France</b>			£84
<i>A harmonious mix of richness &amp; finesse. Fine, lacy hints of flower, nectarine &amp; peach with a dry stone minerality</i>			
<b>Puligny-Montrachet, Etienne Sauzet, France</b>			£125
<i>Juicy Sicilian lemon fruit, expansive focused flavours; mineral, stony &amp; a very long persistent finish</i>			
<b>Chassagne-Montrachet, Marquis de Laguiche, Burgundy</b>			£155
<i>Racy, full &amp; fruity peach flavours with cooling, dry stone &amp; mineral notes. Very complex &amp; well balanced</i>			
<b>Corton-Charlemagne, Grand Cru, Bonneau du Martray</b>			£190
<i>Soft, generous buttery core with smooth, textured citrus notes; bursts of Golden Delicious apple through to a fine finish</i>			

LIGHT & CRISP

ZESTY & AROMATIC

FRUITY & FULLER BODIED

CLASSIC & ELEGANT

# WINES

SOFT & FRUITY

## RED WINE

175ml 250ml Bottle

<b>Rosso Delle Venezie, Brume di Monte, Veneto, Italy</b>	<b>£6.5</b>	<b>£9</b>	<b>£23</b>
<i>Bright ruby-red with aromas of strawberry &amp; raspberry. Juicy &amp; supple</i>			
<b>Ochagavia, Silvestre, Merlot, Santiago, Chile</b>	<b>£7</b>	<b>£10</b>	<b>£26</b>
<i>Remarkably soft yet rich &amp; smooth with bags of ripe, plummy fruit</i>			
<b>Bourgogne, Rouge, Laforet, Joseph Drouhin, Burgundy, France</b>	<b>£10.5</b>	<b>£13</b>	<b>£35</b>
<i>Rich with aromas of red fruits, juicy &amp; refreshing with light tannins &amp; great elegance</i>			

ELEGANT & REFINED

<b>Sierra Cantabria Rioja, Rioja, Spain</b>	<b>£8</b>	<b>£10.5</b>	<b>£29</b>
<i>A finely balanced wine with fresh &amp; juicy fruit flavours. Maturation in oak ensures subtle, toasty notes</i>			
<b>Château de Pic, 1er Côtes de Bordeaux, France</b>	<b>£8</b>	<b>£10.5</b>	<b>£29</b>
<i>The classic Bordeaux blend of Cabernet Sauvignon &amp; Merlot delivers a rich, velvety glass of Claret</i>			
<b>Côtes du Rhône Reserve, Rhône Domaine, Mont-Redon, France</b>			<b>£33.5</b>
<i>Bundles of ripe, spicy fruit with hints of crushed black pepper &amp; red forest berry fruit flavours</i>			
<b>Apsley Gorge Pinot Noir, Tasmania, Australia</b>			<b>£68</b>
<i>Crushed red berries, smoke, sweet spice &amp; delicate oral notes. Lingering notes of anise &amp; liquorice complete the picture</i>			
<b>Nuits Saint Georges, Vieilles Vignes, Robert Chevillon, Burgundy</b>			<b>£100</b>
<i>Flamboyant flavours of cherry liqueur &amp; touches of smouldering mulberry &amp; mulled spices</i>			
<b>Gevrey-Chambertin, Bruno Clair, Burgundy, France</b>			<b>£110</b>
<i>An excellent value Gevrey Chambertin, long &amp; fruity with juicy yet persistent sloe, cherry &amp; wild forest berry flavours</i>			

POWERFUL & INTENSE

<b>Mountadam Shiraz, Barossa, Australia</b>	<b>£11.5</b>	<b>£15</b>	<b>£40</b>
<i>Aromas of cracked black pepper &amp; subtle spiciness. Bold flavours of cherries, dark chocolate &amp; vanilla</i>			
<b>Familia Cassone, Malbec, Obra Prima Reserva, Argentina</b>			<b>£42</b>
<i>Super ripe &amp; very sleek with bags of black &amp; purple fruits layered with plenty of mocha, spice &amp; mineral notes</i>			
<b>Rioja, Reserva, Dominio Alto, Rioja, Spain</b>			<b>£48</b>
<i>18 months in half French, half American oak, creates oral notes with spiced wild strawberries, plums &amp; aromatic herbs</i>			
<b>Châteauneuf-du-Pape, Rouge, Château Mont-Redon, Rhône, France</b>			<b>£58</b>
<i>A powerful &amp; complex blend from the sun-drenched Southern Rhône. Spicy, intense &amp; warming</i>			
<b>Clos des Quatre Vents, Cru Bourgeois, Margaux, France</b>			<b>£79</b>
<i>Silky smooth texture with ample plum liqueur fruit, cool cassis &amp; a gravelly minerality. Waves of decadent fruit</i>			
<b>Barolo, Azelia, Piedmont, Italy</b>			<b>£90</b>
<i>Aromas of fresh ground coffee &amp; spices. Intense, with a firm tannic backbone balanced with ripe fruit freshness</i>			



# Softs

## JUICES

Orange	£5
English Apple	£5
Cranberry	£5
Tomato	£5
Golden Pineapple	£5
Mango	£5

## SODAS

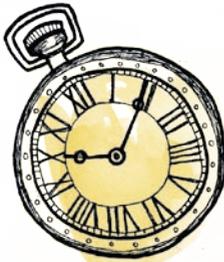
Coca-Cola, 200ml	£3
Diet Coke, 200ml	£3
Fever Tree Tonic, 200ml	£3
Fever Tree Light Tonic, 200ml	£3
Fever Tree Lemonade, 200ml	£3
Fever Tree Ginger Ale, 200ml	£3
Fentimans Ginger Beer, 275ml	£3

## WATER

Belu Still Water, 750ml/330ml	£6/3
Belu Sparkling Water, 750ml/330ml	£6/3

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Fancy a barrel to call your own? Our barrel aged cocktails are available to buy. By the barrel, by the bottle, or complete with the cocktail making equipment you need to be a master mixologist. Either way, take a bit of Silk & Grain home with you. Ask a member of staff for details.



OAK AGEING ADDS SWEETNESS  
PRODUCES A SMOOTHER, MELLOWER NOTE  
& A RICHER MOUTH-FEEL

