

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.

Ketel One vodka, Cointreau, lime and cranberry - bottle-conditioned for one month.
£7.50

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.

£7.50



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.

£7.50

BARREL AGED
NEGRONI



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. £7.50

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. £8.50



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. £7.50

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. £8.50



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.
£7.50

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 and leather infusion is shaken up with pineapple, coconut and grapefruit.

'Elle' Presidente, leather-conditioned Dalwhinnie, Coco Lopez, pineapple, grapefruit bitters.
£7.50

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.

£8.50

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.

£7.50

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.

£7.50

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.

£8.50

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.

£7.50

BLOODY
MOIRA





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

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

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

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