



MAD DOGS & ENGLISHMEN

# The Botanical Rooms

COCKTAIL & WINE JOURNAL





THE BOTANICAL ROOMS

# The Art of Fermentation

COCKTAIL JOURNAL

**Dear Guest,**

Welcome to The Mad Dogs & Englishmen cocktail, beer & wine journal. We've included here some of our favourite classic & signature cocktails for you to sample at your leisure along with our wine lists. If you have any questions or would prefer something *off menu*, please speak to one of our mixologists & they will be more than happy to shake something up especially for you.

We hope you enjoy drinking with us as much as we enjoy creating your beverages.



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## KEY



- We donate £1 from every Nurse India sold to our wonderful key workers in the NHS! Thank you for your support.



- These cocktails contain dairy products.



- These cocktails are the mixologists favourite!



- These cocktails are particularly strong!



- These cocktails can be served as alcohol free mocktails. Just ask! £7 each.

*ALLERGEN ADVICE: We are unable to guarantee that any of our beverages are free from Celery, Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame Seeds, Sulphur Dioxide, or Soya. We are also unable to guarantee any of our drinks are vegan or vegetarian, even if they do not contain any animal products, there may still be traces. Thank you.*



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## WINE & SPARKLING COCKTAILS

### KIR

£10

#### Ingredients

Channing Daughters Scuttlehole Chardonnay  
Lejay Creme de Cassis Blackcurrant Liqueur

#### Garnish

Cassis Sugar Rim

*'What did you call me??'*

*'Try a Kir Royale... or dont, I'm a menu, not a cop'*

### ISLAND SPRITZ



£10

#### Ingredients

Aperol  
Famiglia Botter Prosecco  
Club Soda

#### Garnish

Fresh Orange Wheel

*Not to be confused with Desert Island Spritz...'*

### NURSE INDIA



£10

#### Ingredients

Noilly Prat Dry Vermouth  
Club Soda

#### Garnish

Fresh Cucumber Bandages

*'No joke here, full respect to the NHS!'*





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## MIMOSA



£10

### Ingredients

Famiglia Botter Prosecco  
Fresh Squeezed Orange Juice

### Garnish

Orange Slice

*'Would. You. Care. For. More. Mimosa?'*

## ST ROSÉ

£10

### Ingredients

Famiglia Rose Prosecco  
St Germain Elderflower Liqueur  
Club Soda

### Garnish

Rose Petals

*'Got your nose!'*

## FRENCH 75



£10

### Ingredients

Tanqueray Gin  
Fresh Lemon Juice  
Simple Syrup  
Autreau Roualet Champagne

### Garnish

Lemon Peel Twist

*'Adrienne Boland, Voilà pour vous!'*

*Try our French 76...*





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## VODKA COCKTAILS

### VESPER MARTINI



£12

#### Ingredients

Plymouth Gin  
Aylesbury Duck Vodka  
Lillet Blanc

#### Garnish

Lemon Peel Twist

*'This one is NOT made with a vesper moped, contrary to popular belief...'*

### MOSCOW MULE



£10

#### Ingredients

Fentimans Ginger Beer  
Smirnoff Vodka  
Fresh Lime Juice

#### Garnish

Lime Wedge  
Candied Ginger

*'Fun Fact: The Russians ran out of vodka on May 9, 1945. Party hard...'*



### COSMOPOLITAN

£12

#### Ingredients

Absolut Citron Vodka  
Cointreau  
Fresh Lime Juice  
Cranberry Juice  
Simple Syrup

#### Garnish

Dehydrated Lime

*'A little classy, without the Politician...'*





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## ESPRESSO MARTINI

£12

### Ingredients

Absolut Vodka

Kahlua Coffee Liqueur

Fresh Italian Espresso

Vanilla Simple Syrup

### Garnish

Coffee Beans

*'Please, Not shtirred mish moneypenny'*

## PORNSTAR MARTINI



£12

### Ingredients

Absolut Vanilla Vodka

Passoa Liqueur

Vanilla Simple Syrup.

Pineapple Juice

Fresh Lemon Juice

### Garnish

Passionfruit Ring

*'Shot the shot! Never pour! >:('*

## WATERMELON MARTINI



£12

### Ingredients

Absolut Watermelon Vodka

Watermelon Juice

Watermelon Simple Syrup

Lime Juice

### Garnish

Watermelon Spear

*'Watermelon for you, and you and you!'*

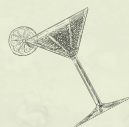




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## GIN COCKTAILS

### MARTINI



£12

#### Ingredients

Fords Gin

Dolin Dry Vermouth

#### Garnish

Lemon Twist

*'Blended, not shaken...' - Billy Bond*

### FORBIDDEN FLORIST



£12

#### Ingredients

Empress 1908 Gin

Fentimans Victorian Lemonade

Pineapple Simple Syrup

#### Garnish

Edible Flowers

*'We all love the forbidden fruits...'*

### NEGRONI



£12

#### Ingredients

Beefeater Gin

Campari Bitters

Martini Rosso Vermouth

#### Garnish

Orange Peel Twist

*'One! One Negroni! AH AH AHHH'*



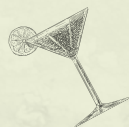




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## AVIATION



£12

### Ingredients

Tanqueray Gin

Fresh Lemon Juice

Luxardo Maraschino Liqueur

Rothman & Winter Creme de Violet

### Garnish

Dehydrated Lemon Wheel

*'Those magnificent men in their flying machines!'*

## EASY PEASY

£12

### Ingredients

Beefeater Gin

Pink Grapefruit Juice

Campari Bitters

St Germain Elderflower Liqueur

### Garnish

Dehydrated Pink Grapefruit

*'Squeeze the Lemon'*

## BRAMBLE



£12

### Ingredients

Bombay Blackberry & Raspberry Gin

Lemon Juice

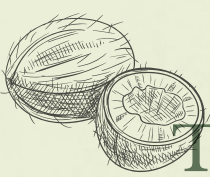
Simple Syrup

### Garnish

Seasonal Berries

*'Prickly, but not a pear!'*





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## RUM & CAHACA COCKTAILS.

### MOJITO



£12

#### Ingredients

Bacardi White Rum  
Club Soda  
Simple Syrup  
Fresh Lime Wedges  
Mint Leaves

#### Garnish

Dehydrated Lime Wheel  
Mint Sprig

*Put a spin on a classic and try our fruity  
mojitos: Raspberry, Coconut, Elderflower,  
Strawberry & more...*

### HEMINGWAY DAIQUIRI

£12

#### Ingredients

Bacardi Heritage White Rum  
Pink Grapefruit Juice  
Luxardo Maraschino Liqueur  
Fresh Lime Juice

#### Garnish

Dehydrated Pink Grapefruit

*'Woof, I could tell you some things about Ol' Hemmy...'*

### PINA COLADA



£12

#### Ingredients

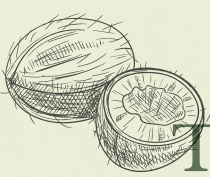
Bacardi Heritage White Rum  
Pineapple Juice  
Coconut Ice Cream

#### Garnish

Pineapple Leaf

*'Admit it, you hummed the song'*





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## STRAWBERRY DAIQUIRI



£12

### Ingredients

Malibu Rum

A Squeeze of Lime Juice

Fresh Strawberries

### Garnish

Dehydrated Lime Wheel

*'Woof, I could tell you some things about Ol' Strawberry...'*

## CAIPIRINHA



£12

### Ingredients

Cachaça

Fresh Lime Wedges

Fine Brown Sugar

### Garnish

Caramelised Lime Wheel

### Service

Chilled Rocks Glass

## MAI TAI



£12

### Ingredients

Bacardi Heritage White Rum

Cointreau

Orgeat Syrup

Pineapple Juice

Orange Juice

Lime Juice

### Garnish

Bacardi Reserva Ocho Anos

### Service

Chilled Tiki Glass





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## ITS A WONKY TING



£12

### Ingredients

Ting Sparkling Grapefruit  
Banks 5-Island White Rum  
Fresh Lime Juice

### Garnish

Dehydrated Pink Grapefruit

### Service

Chilled Wonky Tumbler

## TEQUILA COCKTAILS

### MARGARITA

£12

*Straight Up, On the Rocks, or Frozen?*

### Ingredients

El Tesoro Platinum Tequila  
Cointreau  
Fresh Lime Juice  
Agave Nectar

### Garnish

Lime Wedge

### Service

Chilled, Half-Salted Kosher Rimmed Coupe

## LYCHEE LEMONADE



£12

### Ingredients

El Tesoro Platinum Tequila  
Kwai Feh Lychee Liqueur  
Fresh Lemon Juice  
Simple Syrup  
Lychee Juice

### Garnish

Dehydrated Lemon Wheel

### Service

Chilled Hurricane



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## HOUSE WHISK(E)Y COCKTAILS

### MINT JULEP

£12

#### Ingredients

Bookers Bourbon Whiskey

Simple Syup

Fresh Mint Leaves

#### Garnish

Mint Sprig

#### Service

Chilled Julep Tin

### THE MAD DOG



£12

#### Ingredients

Fresh Brewed Americano Coffee

Redbreast 12 Year Irish whiskey.

Brown Sugar

Whipped Double Cream

#### Garnish

Coffee Powder

#### Service

Preheated Tempered Glass Mug

### OLD FASHIONED



£12

#### Ingredients

Wild Turkey 101 Proof Kentucky Straight Bourbon

Brown Sugar

Angostura Bitters

Orange Bitters

#### Garnish

Luxardo Maraschino Cherry

Orange Peel Twist

#### Service

Chilled Rocks Glass

*Try our Rum Fashioned...*



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## RUSTY NAIL

£12

### Ingredients

Johnnie Walker Gold Label Reserve

Drambuie

### Garnish

Lemon Peel Twist

### Service

Chilled Rocks Glass

## JAPANESE WHISKY COCKTAILS

### HIGHBALL

£20

### Ingredients

Club Soda

Yamazaki 12-Year old Japanese Whisky

### Garnish

None

### Service

Highball glass



## SCOTCH WHISKY COCKTAILS

### BLOOD AND SAND



£12

### Ingredients

Oban West Highland single malt whisky

Orange Juice

Carpanto Antica Formula vermouth

Cherry Heering

### Garnish

None

### Service

Chilled Coupe



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## BOBBY BURNS

£18

### Ingredients

Glenlivet 18 year old single malt Scotch whisky

Martini Rosso vermouth

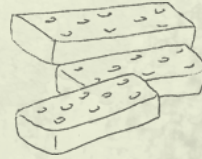
Benedictine

### Garnish

Scottish shortbread cookies

### Service

Chilled Coupe



## NESSIES REVENGE

£20

### Ingredients

Chivas Regal Royal Salute 21 Year old Scotch

Knappogue Castle Irish 12 year old single malt

Fresh Lemon Juice

Orgeat Syrup

### Garnish

None

### Service

Chilled Coupe



## THE DOGS B\*\*\*\*\*S

£14

### Ingredients

Celery Juice

Bruichladdich Islay single malt 8 year old

Green Chartreuse

Luxardo Maraschino Liqueur

Pernod Absinthe

### Garnish

None

### Service

Chilled Wine Glass



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## IRISH WHISKEY COCKTAILS

### RED EMERALD

£12

**Ingredients**

Autreau Roualet Champagne  
Redbreast 12-year Irish whiskey  
Plymouth Sloe Gin  
Tempus Fugit creme de cocoa  
Fresh Lemon juice

**Garnish**

Lemon Wheel

**Service**

Chilled Wine Glass



### HOT TODDY

£12

**Ingredients**

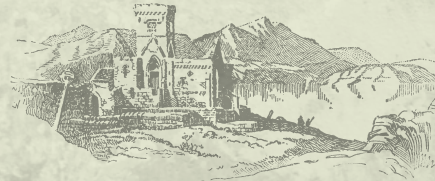
Hot water  
Knappogue Castle 12 year Irish whiskey  
Honey Syrup

**Garnish**

Lemon wedge with cloves

**Service**

Tempered mug



## AMERICAN WHISKEY COCKTAILS

### STONE FENCE

£15

**Ingredients**

Apple cider  
American Eagle 12 year old Tennessee Bourbon  
Maple syrup

**Garnish**

Apple Wedge

**Service**

Chilled Collins



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## BROWN DERBY

£10

### Ingredients

Maker's Mark bourbon whiskey

Grapefruit juice

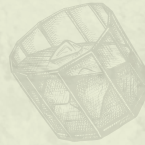
Honey syrup

### Garnish

None

### Service

Chilled Coupe



## BROOKLYN

£10

### Ingredients

Jack Daniel's Tennessee Straight Rye Whiskey

Dolin Blanc Vermouth

Luxardo maraschino liqueur

### Garnish

None

### Service

Chilled Coupe Glass

## MANHATTAN

£15

### Ingredients

Wild Turkey Rare Breed Bourbon

Martini Rosso vermouth

2 dashes Angostura Bitters

### Garnish

3 Brandied Cherries

### Service

Chilled Coupe Glass



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## THE BOB DYLAN

£15

### Ingredients

Heavens Door Double Barrel Whiskey

Fernet-Branca

Sugar Syrup

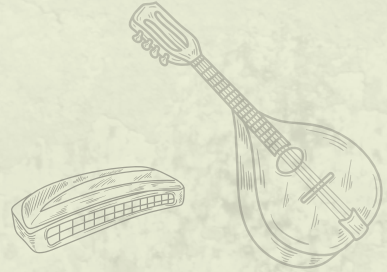
2 dashes angostura bitters

### Garnish

Orange Twist

### Service

Chilled Coup Glass



## OATY FLOATY

£10

### Ingredients

Jack Daniels Honey

Kahlua

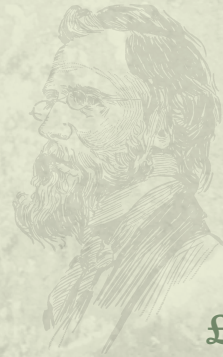
Oat Milk

### Garnish

3 Coffee Beans

### Service

Chilled Rocks Glass



## THE PRESIDENTIAL

£12

### Ingredients

Laitd's applejack

Jack Daniels Rye

Cocchi vermouth di torino

Wild sour cherry liqueur

### Garnish

3 brandied cherries

### Service

Chilled Rocks Glass



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## PISCO COCKTAILS

### PISCO SOUR



£12

#### Ingredients

La Diablada Pisco

Lime Juice

Simple Syrup

Egg White

#### Garnish

Angostura Bitters

#### Service

Chilled Coupe

### PISCO PUNCH



£12

#### Ingredients

Campo de Encanto Pisco

Pineapple Simple Syrup

Lemon Juice

Pineapple Juice

#### Garnish

Pineapple Spear

#### Service

Chilled Cactus Glass



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## LIQUEUR COCKTAILS

### LYCHEE SOUR



£12

#### Ingredients

Kwai Feh Lychee Liqueur

Simple Syrup

Fresh Lemon Juice

Egg White

#### Garnish

Edible Flowers

Dehydrated Lemon Wheel

#### Service

Chilled Coupe Glass

### TWO TREE ISLAND ICE TEA



£12

#### Ingredients

Absolut Vodka

Bacardi Heritage White Rum

El Tesoro Platinum Tequila

Tanqueray Gin

Cointreau

Fresh Lemon Juice

Coca Cola

#### Garnish

Lemon Wedge

#### Service

Chilled Hurricane Glass

*Try our Blue Tree Island...*



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## AMARETTO SOUR



£12

### Ingredients

Disaronno Amaretto

Simple Syrup

Fresh Lemon Juice

Egg White

### Garnish

Luxardo Maraschino Cherry

Dehydrated Lemon Wheel

### Service

Chilled Coupe Glass

## TURKISH DELIGHT



£12

### Ingredients

Absolut Vodka

Amaretto Disaronno

Rose Simple Syrup

Lemon Juice

Cranberry Juice

### Garnish

Turkish Delight

### Service

Chilled Wine Glass

## GRASSHOPPER



£12

### Ingredients

Haagen-Dazs Vanilla Ice Cream

Tempus Fugit Creme de Menthe.

Giffard Creme de Cacao

Green Sugar Paste

### Garnish

Mint Sprig

Chocolate Powder

### Service

Chilled Sundae Glass



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## LAGER

Birra Moretti/330ml - <i>ABV 4.6%</i>	4.50
Kona Longboard Lager/335ml - <i>ABV 4.6%</i>	5.00
Estrella Galicia Lager/330ml - <i>ABV 4.6%</i>	5.00

## IPA, GOLDEN & WHEAT ALE

Kona Big Wave Golden Ale/335ml - <i>ABV 4.4%</i>	5.00
Blue Moon Belgian-Style Ale/330ml - <i>ABV 5.4%</i>	5.00
Leigh on Sea Brewery Legra Pale Ale/440ml - <i>ABV 3.8%</i>	5.50
Leigh on Sea Cackle Row Spit Pale Ale/440ml - <i>ABV 5.6%</i>	5.50

## PILSNER

Staropramen Czech Pilsner/330ml - <i>ABV 5.0%</i>	5.00
Camden Hells Pilsner/330ml - <i>ABV 4.6%</i>	5.50
Stella Artois Pilsner/330ml - <i>ABV 5.0%</i>	4.00

## CIDER

Old Mout Kiwi & Lime/500ml - <i>ABV 4.0%</i>	5.50
Old Mout Pineapple & Raspberry/500ml - <i>ABV 4.0%</i>	5.50
Old Mout Strawberry & Pomegranate/500ml - <i>ABV 4.0%</i>	5.50

## ALE

Old Speckled Hen/500ml - <i>ABV 6.5%</i>	5.50
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## NON-ALCOHOLIC

Old Mout Berries & Cherries/500ml - <i>ABV 0.0%</i>	4.50
Birra Moretti Zero/330ml - <i>ABV 0.0%</i>	3.00

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# The Art of Fermentation

SPARKLING & WHITE WINE

SPARKLING	S	M	L	B
<b>Familgia Botter Prosecco - Italy</b> <i>Crisp &amp; refreshing with light stone fruit aromas.</i>	---	---	10.00	24.00
<b>Familgia Rose Prosecco - Italy</b> <i>An elegant &amp; intense bouquet of flavours.</i>	---	---	10.50	26.00
<b>Bericanto Prosecco DOC (V) - Italy</b> <i>Bright, vivid, aromatic &amp; refreshing.</i>	---	---	---	32.00
<b>Autreau Roualet Champagne Brut (Ve) - France</b> <i>Fresh, balanced, delicate taste. Rich fruit flavour.</i>	---	---	18.00	45.00
<b>Veuve Clicquot NV Brut (Ve) - France</b> <i>Rich, creamy, with citrus &amp; delightful toastiness.</i>	---	---	---	105.00
<b>Dom Perignon Champagne (Ve) - France</b> <i>Incredibly smooth &amp; creamy. Fruity but elegant.</i>	---	---	---	285.00

## WHITES

<b>Umbala Chenin Blanc (V) - South Africa</b> <i>Balanced &amp; bursting with citrus &amp; pineapple.</i>	5.00	7.00	9.00	20.00
<b>Alma De Chile Chardonnay Reserva - Chile</b> <i>Soft &amp; creamy notes of honey &amp; butterscotch.</i>	7.50	9.50	11.50	27.00
<b>Channing Scuttlehole Chardonnay (V) - USA</b> <i>Very light with a bright citrus flavour.</i>	---	---	---	29.00
<b>Colderove Pinot Grigio (V) - Italy</b> <i>Dry, notes of toasted almonds &amp; sage.</i>	---	---	---	30.00
<b>Waddling Duck Sauvignon Blanc - New Zealand</b> <i>Intense fresh gooseberry. Dry &amp; full of white peach.</i>	---	---	---	34.50
<b>Faustino Rivero Ulecia Albarino - Spain</b> <i>Citrus notes. Floral, golden &amp; herbaceous.</i>	---	---	---	40.00

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ROSÉ, REISLING & RED WINE

## ROSÉ & RIESLING

	S	M	L	B
<b>Primi Soli Pinot Grigio Blush (Ve) - Italy</b> <i>A soft &amp; refreshing burst of red summer berries.</i>	5.80	7.80	9.80	22.00
<b>Charlie Zin White Zinfandel Rose - USA</b> <i>Rich in flavour with a hint of delicate spice.</i>	6.30	8.60	10.60	24.00
<b>Whispering Angel Rose (Ve) - France</b> <i>A dreamy soft, elegant &amp; fine red berry delight.</i>	---	---	---	42.00
<b>Whispering Angel Magnum (Ve) - France</b> <i>The same Whispering Angel taste - Twice the size!</i>	---	---	---	105.00

## REDS

<b>Cramele Recas Pinot Noir (Ve) - Romania</b> <i>Complex black cherry, raspberry &amp; cinnamon.</i>	6.00	8.00	10.00	23.00
<b>Fat B Cabernet Sauv Shiraz (V) - South Africa</b> <i>Deep red berries. Hints of warm spices &amp; vanilla.</i>	7.50	9.50	11.50	27.00
<b>Faustino Rivero Tinto Rioja (Ve) - Spain</b> <i>Bright red berries underscored with liquorice notes.</i>	7.50	9.50	11.50	27.00
<b>Monteci Valpolicella Ripasso (V) - Italy</b> <i>Baked plum &amp; spices. Concentrated &amp; smooth.</i>	9.00	11.00	13.00	34.00
<b>Vieux Chateau Des Combes - France</b> <i>Complex &amp; powerful with prune &amp; ginger.</i>	---	---	---	47.00
<b>Chateau Beauchene Chateaneuf-Du-Pape (Ve)</b> <i>France - Firm &amp; full with rich harmonious flavours.</i>	---	---	---	54.00
<b>Gloria Reynolds Tinto (Ve) - Portugal</b> <i>Deep berries, to dark chocolate, to exotic spices...</i>	---	---	---	135.00



The cover features intricate black and white botanical line drawings. At the top, there are clusters of small, round berries on thin stems, and a large, detailed flower with many petals. On the sides, there are long, slender, pointed structures that resemble seed pods or specialized leaves. The bottom half of the cover is dominated by a large, detailed drawing of a hot air balloon basket, which is woven and has a grid-like pattern. The entire design is set against a light, textured background.

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UNTIL THE NEXT ADVENTURE