

THE PARROT BAR



COCKTAILS

Lovingly prepared here at the Parrot Bar, this eclectic list of cocktails has been painstakingly curated to honour the guests of Beaverbrook both past and present.

Please ask your bartender should you wish to venture off-piste and we will endeavour to mix your favourite libation.

- Beaverbrook Bloody Caesar** 10
A fine Canadian import, like Lord Beaverbrook himself, Clamato enriches & improves upon the classic Bloody Mary, making for a savoury cocktail to be enjoyed day or night. We use Sipsmith Vodka & Manzanilla Sherry alongside Fresh Lemon Juice & our unique house spiced Clamato.
- Dry Martini** 10
The Dry Martini was a notorious favourite of Winston Churchill's – he was said to drink his bone dry – ours too is exceptionally dry, yet lovingly adulterated. By just a 'raindrop' of Dry Vermouth, & stirred, chilled Sipsmith Gin or Vodka.
- Pisco Punch** 10
"The Pisco Punch compounded of shavings of cherub's wings, the glory of a tropical dawn, the red clouds of sunsets & the fragments of lost epics by dead masters"
R. Kipling, From Sea to Sea.
A delicious blend of Pisco, Tropical Fruits & Fresh Citrus, served over ice.
- Sipsmith London Cup** 9
A tall & refreshing London cup for all seasons, sweetened by seasonal Fresh Fruits & lengthened with Ginger Ale & Lemonade.
- Manhattan** 12
Legend has it that Lady Churchill commissioned the Manhattan cocktail to celebrate the new governor of New York in 1874. Here at Beaverbrook we serve ours in the classic, sweet style – Sweet Vermouth & Rye Whiskey, & just a dash of Angostura Bitters.

PARROT BAR COCKTAILS

Spitfire Collins 12
Delicate Peach & Elderflower balance against bold Ginger & Lemongrass in this summery Vodka Collins.

Longshot Breeze 14
A harmonious blend of Sweet Summer Fruits & Dry Grapefruit and Cranberry juices, emboldened by Vodka and accompanied by delicious Strawberry Liqueur.

Nineteen Eleven 12
Fresh Shiso Leaves, Blackcurrant Liqueur & Nikka Whiskey, shaken, chilled & served over ice.

Yaguara Passion 12
Passion Fruit & Lychee pressed through Fresh Limes, a heavy measure of Yaguara Cachaca & a dash of Pomegranate.

One Night Stand 14
Hibiki Harmony Japanese Whisky, Black Raspberry Liqueur, Rhubarb Bitters & Fresh Raspberries, Lime & Mint, shaken vigorously & served up with a crown of Dry Sparkling Apple.

Green Tea Pisco Sour 12
Matcha Green Tea-Infused Pisco briskly shaken over Freshly Pressed Lime Juice & Angostura Bitters.

Sake Martini 14
A triple-blend of Junmai Sake, Sipsmith VJOP Gin & dry Vermouth, stirred to perfection.

CHAMPAGNE COCKTAILS

Classic Champagne Cocktail 14
Remy Martin Cognac, Cointreau & Angostura Bitters lengthened by Laurent-Perrier.

Yuzu 14
Elegant Hibiki 'Japanese Harmony' Whisky & Yuzu Bitters charged Laurent-Perrier Champagne.

Bellini 14
Crème de Puréed White Peach & a top of Laurent-Perrier.

NON-ALCOHOLIC COCKTAILS

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Hedgerow Infusion
Elderflower, Cucumber, Lime, Mint, Sparkling Water

Passion Perfect
Passion Fruit, Lime, Mint, Fever Tree Soda Water

Rose Garden
Raspberry & Lychee, Rose Lemonade

Virgin Kir Royale
Violet, Raspberry, Blueberry, Sparkling Apple Juice

CHAMPAGNE

125ml 750ml

Laurent-Perrier La Cuvée 14 75

Bollinger Special Cuvée 100

Ruinart Blanc de Blancs 120

Pol Roger Winston Churchill Selection 2004 220

Dom Perignon 2006 240

Cristal Louis Roderer 2009 400

ROSÉ

Laurent-Perrier Cuvée Rosé 17 95

Billecart Salmon 110

MAGNUM

1500ml

Laurent-Perrier Brut 155

Laurent-Perrier Cuvée Rosé 200

Dom Perignon 2006 450

SPARKLING WINE

Albury Estate Blanc de Blancs 10 55

GIN	50ml	JAPANESE WHISKEY	50ml
Sipsmith London Dry (41.6%)	8	Nikka from the Barrel (51.4%)	10
Tanqueray 10 (47.3%)	10	Hibiki Harmony (43%)	13
Sipsmith VJOP (57.7%)	10		
Hendrick's (41.4%)	9	BLENDED SCOTCH	50ml
		Monkey Shoulder (40%)	8
VODKA	50ml	Chivas Regal 18yr (40%)	12
Sipsmith (40%)	8		
Grey Goose (40%)	9	SINGLE MALTS	50ml
Reyka (40%)	10	Glenfiddich IPA (43%)	10
		Balvenie 12yr Doublewood (40%)	10
RUM	50ml	Lagavulin 16yr (43%)	11
Pampero Blanco (40%)	8	Ailsa Bay (48.9%)	12
Matusalem 15yr (40%)	10	Girvan Patent still 4 Apps (42%)	12
		Balvenie 17 Doublewood (43%)	20
TEQUILA	50ml	Glenfiddich 21 (40%)	25
Patron Sliver (35%)	10		
Casamigos (40%)	10	AMERICAN WHISKEY	50ml
		Bulleit Bourbon (45%)	8
COGNAC	50ml	Woodford Reserve (45.2%)	9
Hennessy VS (40%)	8		
Remy Martin (40%)	10	OTHERS	50ml
Hennessy XO (40%)	25	Teeling Single Malt (Irish) (40%)	8
		Toyonaga Sherry Oak (40%)	15
ARMAGNAC	50ml		
Janneau VSOP (40%)	8	BEERS	
		Asahi (5%)	5
CALAVADOS	50ml	Peroni (5.1%)	5
Berneroy XO (40%)	10	Kirin (4.6%)	5
		Celia Organic (Gluten Free) (4.5%)	5.5
		Budvar Non-alcoholic	4

TEAS, INFUSIONS & COFFEES

JAPANESE TEAS 4

Sobacha Buckwheat

Sencha Green

Jasmine

TEAS 4

English Breakfast

Earl Grey

Oolong

INFUSIONS 4

Camomile

Lemongrass & Ginger

Mixed Berries

Fresh Mint

COFFEES 4

CIGARS

Cohiba Siglo I 17

Hoyo de Monterrey Petit Robusto 19

Romeo y Julieta Short Churchill 23

Hoyo de Monterrey Epicure No 2 26

Partagas Serie D4 26

Cohiba Siglo VI 50

LIGHT BITES FROM THE DINING ROOM

Available During Restaurant opening Hours

Edamame 4

Spicy or Salted

Japanese Tacos

Hot Miso, Wasabi Tobiko & Crispy Seaweed

Tuna 4.5

Salmon 4

Avocado 3.5

Nasu Dengaku 8

Aubergine, Yuzu Miso & White Amaranth

Crispy Rice

Masago & Spicy Mayo

Tuna 13

Salmon 12

Avocado 11

CAVIAR

Ossetra 10g 22

Served with Traditional Condiments

BEAVERBROOK