

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 12

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 12

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 & a dash of Angostura Bitters.

CHAMPAGNE COCKTAILS

Classic Champagne Cocktail 18

Remy Martin Cognac, Cointreau & Angostura Bitters lengthened by Laurent-Perrier.

Yuzu 18

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

Bellini 16

Crème de Puréed White Peach & a top of Prosecco.

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.

NON-ALCOHOLIC COCKTAILS 6

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

LIGHT BITES FROM THE DINING ROOM

Available in the Bar During Restaurant Opening Hours

Edamame 4.2
Spicy or Salted

Japanese Tacos
Wasabi Tobiko & Crispy Seaweed
Tuna, Hot Miso 4.5
Salmon, Ceviche Miso 4
Avocado, Wasabi Soy (v) 3.5
Yellowtail, Sansho Miso 4.5

Nasu Dengaku 8
Aubergine, Yuzu Miso & White Amaranth

Popcorn Shrimp 14
Spicy Mayo & Butter Ponzu

Yellowtail Tiradito 14.5
Yuzu, Kizami Wasabi & Aubergine

Spicy Tuna 10.5
Tuna, Avocado, Spicy Mayo, Chilli, Masago & Bubu Arare

Yasai (Vegetable) (v) 8.5
Japanese Pickles & Seasonal Garden Vegetables

POST DINNER DIGGESTIF

ARMAGNAC 50ml
 Baron De Sigognac 10yr (40%) 12

COGNAC 50ml
 Hennessy VS (40%) 8
 Remy Martin (40%) 10

CALVADOS 50ml
 Dupont VSOP (42%) 13

TEAS, COFFEES & INFUSIONS 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

CHAMPAGNE 125ml 750ml
 Laurent-Perrier La Cuvée 18 80

Bollinger Special Cuvée 118
 Ruinart Blanc de Blancs 138
 Dom Perignon 2009 310
 Pol Roger Winston Churchill Selection 2006 280
 Laurent-Perrier Grand Siecle 290
 Krug Grand Cuvee 300
 Cristal Louis Roderer 2005 395

ROSÉ
 Laurent-Perrier Cuvée Rosé Billecart 20 110
 Salmon 140

MAGNUM 1500ml
 Laurent-Perrier Brut 160
 Laurent-Perrier Cuvée Rosé 2006 220
 Dom Perignon 650

SPARKLING WINE
 Albury Estate Blanc de Blancs 10 65
 Albury Estate Sparkling Rosé 73

BEERS
 Asahi (5%) 5
 Peroni (5.1%) 5
 Kirin (4.6%) 5
 Celia Organic (Gluten Free) (4.5%) 5.5
 Meantime Pale Ale (4.3%) 5
 Heineken Non-alcoholic 4

GIN	50ml
Sipsmith London Dry Gin (41.6%)	8
Star Of Bombay	9
Gin Mare (42.7%)	10
Tanqueray 10 (47.3%)	10
The Botanist (46%)	10
Silent Pool (43%)	10
Hendrick's (41.4%)	10
Bee (45%)	10
209 (46%)	11
Aviation (45%)	11
VODKA	50ml
Sipsmith (40%)	8
Chase (40%)	11
Grey Goose (40%)	12
Belvedere (40%)	12
RUM	50ml
Appleton Signature Blend (40%)	9
El Dorado 3yr (40%)	9
Diplomatico Reserva Exclusiva (40%)	14
Zacapa 23yr (40%)	14
Santa Teresa (40%)	15
Edmundo Dantes Anejo 15yr (40%)	15
TEQUILA	50ml
Tapatio (40%)	10
Don Julio Anejo (38%)	12

JAPANESE WHISKEY	50ml
Nikka from the Barrel (51.4%)	10
Hibiki Harmony (43%)	10
Chita (43%)	13
Toki (43%)	13
BLENDED SCOTCH	50ml
Monkey Shoulder (40%)	8
Compass Box Spice Tree (46%)	13
SINGLE MALTS	50ml
Glenfiddich IPA (43%)	10
Lagavulin 16yr (43%)	10
Laphroaig 10yr (40%)	11
Bruichladdich Classic Laddie (50%)	12
Balvenie 12yr Doublewood (40%)	12
Oban 14yr (43%)	12
Auchentoshan Three Wood (43%)	13
Highland Park 18yr (43%)	25
Glenfiddich 21yr (40%)	25
Octomore 5yr (57%)	30
AMERICAN WHISKEY	50ml
Bulleit Bourbon (45%)	9
Buffalo Trace (40%)	9
Woodford Reserve (45.2%)	10
Four Roses Small Batch (45%)	10
Bulleit Rye (45%)	10
Sazerac Rye (45%)	13
George T Stag (64.6%)	32

BEAVERBROOK