

T H E B A R

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R Y H E S T O N B L U M E N T H A L

Radish Gibson (c. 1910)

Gin, dry vermouth, pickled radish, white wine

On a visit to the Players Club in New York, early 20th century graphic artist Charles Dana Gibson is said to have asked for a fresh take on the Martini which resulted in a garnish of pickled onion in place of the usual twist of lemon or olive.

Pink Peppercorn & Sandalwood Negroni (c.1919)

Gin, Campari, sweet vermouth, peppercorn, sandalwood

The Americano cocktail, a highball consisting of sweet vermouth, Campari and soda water was a popular choice of drink throughout Italy. In 1919, a regular guest at the Casoni Bar in Florence, Count Camilo Negroni requested a twist on his usual drink of choice. The bartender, Fosco Scarselli replaced the soda water with gin, adding a kick that the Count desired. Quickly becoming his preferred drink of choice, patrons began ordering Count Negroni's. Throughout time, the drink simply became known as a Negroni.

Banana Madeira Milk Punch (c.1600)

Rum, madeira, black tea, banana, sandalwood, vanilla, coffee, lemon, milk

The term "punch" which means five in Sanskrit was brought to England from India by employees of the British East India Company in the early 17th century. Clarified milk punches, also known as English milk punches, can be traced back to the early 1600's with the clarification helping to improve the stability and stopping the punch from spoiling; potentially on long sea voyages.

Potted Salmon (c.1805)

Brioche, hot-smoked salmon & gentleman's relish

Sweetmeats (c.1500)

The Iconic Cocktail Flight

\$80 per person