

BASSOON

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WELCOME

Nostalgia for a bygone age of cocktails and music, timeless style and elegance, are all encapsulated in the atmosphere and exquisite drinks of the Bassoon Bar. Our drinks are all derived from traditional organic sources and even our fresh fruits are still squeezed by hand.

We know that detail and tradition are vital to our mission and concept and seek to revive cocktail recipes from a different era. We seek to excite the palate and the eye. In order to ensure absolute perfection we have antique glasses, our own blended infusions, tincture and syrups, and even our own large ice cubes. Detail is our obsession.

We hope you enjoy our exciting repertoire of cocktails as we are extremely proud of every one. Let the music blend with your cocktail and complement it to give the perfect classical composition.

Looking forward to welcome you personally to the Bassoon Bar

Domenico De Felice

CHAMPAGNE BY THE BOTTLE

PROMOTION

Six oysters complimentary with:

Taittinger Prelude Grand Crus £110.00

Taittinger Nocturne £110.00

CHAMPAGNE BY THE GLASS

	150ml
Laurent Perrier	£13.00
Louis Roederer	£15.00
Taittinger Prelude Grand Crus	£22.50
Taittinger Nocturne	£22.50
Ruinart Rosé	£23.00
Laurent Perrier Rosé	£24.00

CHAMPAGNE COCKTAILS

Whitehall Lady

Fresh Pomegranate, Lemon Juice,
Antica formula Vermouth, Campari reduction,
Brachetto D'Acqui, Aperol dust

Anais

Lemoncello, Fresh lemon, Organic agave Nectar,
Orange Bitters, Fresh Basil, Fresh Rosemary,
Champagne

The King's Speech

Raspberry Juice, Mint, Chambord Liqueur,
Champagne, Raspberry Foam

Bellini

White Peach, Prosecco, Peach foam

Classic Champagne Cocktail

Sugar Lump soaked with Angostura Bitters,
Grand Marnier Liqueur, Cognac, Champagne

Vivace

Fresh Mandarin Juice, Lemon Juice, Aperol,
Di Saronno, Brachetto D'Acqui, Apple, Ginger foam

£15.90

SEASONAL COCKTAILS

Bohemian c(r)osta

Remy Martin VSOP infused with Chamomile Flower, blended with Becherovka and aged in American Oak barrel. Shaken with Fresh Lemon and Mandarin Juice, sugar and Stoughton bitters “replica”.
Served straight with a rim of Lemoncello dust and a long Mandarin Zest

Da - luscious sour

Calvados, Bassoon homemade Apricot Brandy, Peychaud's and Peach bitters, Lemon Juice, Mandarin Juice, Sugar, Champagne Brut.
Served on ice in a Coupette glass.

Vivaldi

Havana Club 7 Anos, Becherovka Cordial, Black Truffle Honey, J.T.'s own decanter bitters “replica”. Served on ice with Orange Zest and Dried Chestnut Mushrooms

Bocal

Grey Goose La Poire, Fresh Pomegranate, Lemon juice, Sugar, St. Germain Elderflower liqueur.
Served straight

Mantovani

Hendricks's Gin, Cloudy Apple Juice, Lemon Juice, White Grapes and Fresh Cucumber, Elderflower Cordial, Sauvignon Blanc.
Served straight

Roger Escape

Baked Apple and Coriander infused in Dewar's Whisky, Fresh Lemon Juice, Lemon Grass, Honey Water, Cherry Marnier liqueur, float of Drambuie 15Yo liqueur. Served on crushed ice

£13.90

A Discretionary 12.5% service charge will be added to your bill.
All Price are inclusive of 20% VAT. Spirits are served in 50 ml measure

BRITISH COLONIAL

Victorian Mojito

Gin, Fresh Lemon Juice, Demerara Sugar,
Mint, Cloudy Apple Juice

Hannah Wooley's Punch

Claret, Cognac, Sugar, Fresh Lemon Juice,
Grated Nutmeg

Sangaree

Lillet Rouge, Cinzano Orancio, Cinnamon
Tincture, Spanish Bitters, White Wine,
Lemonade, Fresh Fruits

Pimm's Cup

Pimm's No1 Liqueur, Homemade Lemonade,
Fresh fruits

Planter's Punch

Jamaican Rum, Lime Juice, Grenadine,
Bitters and Soda

English Tea Punch

Gin, White Vermouth Infused with Lavender
and Fennel Seeds, Mint Elderflower
Cordial, Jasmine Tea

£13.90

THE MUSICAL

Ghost

Hendrick's Gin, Fresh Lemon juice, Lychee Juice,
Maraschino Liqueur, Violet Liqueur

Jan Becher Julep

Becherovka, Elderflower Cordial, Mint Leaves,
Demerara Sugar, Sprayed KV14

Bubblegum

Martini, Marshmallow Infused Vodka, Lemon
Juice, Sugar, Bubblegum Air on top

Envy (Barrel aged Cocktail)

Angostura 1919, Cointreau, Santa Teresa Orange
Liqueur, Visciolata del Cardinale

Heckel (Blazer Served Hot)

Calvados, Cinnamon Liqueur,
Crème de Menthe, Chocolate bitters,
Muscovado Sugar, Citrus Peels,
Cinnamon Stick, Dried Apple

£13.90

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VERMOUTH & AMAROS

Italian Cobbler

Campari Bitter, Home Made Vermouth,
Rhubarb liqueur, Caster Sugar, Lemon and
Orange wedges, Fresh Fruits

Sicilian Smash

Mint, Raspberries, Sugar,
Fresh Lemon Juice,
Amaro Averna, Bitters

Navy Faux Manhattan

Old Navy Demerara Rum, Vermouth Cocchi,
Grand Marnier, Falernum, Pimento Liqueur,
Pernod, Bitters

Bloed en Zand

Zuidam 5Yo oude Genever, Vya sweet Vermouth,
Viscolata del Cardinale, Fresh Orange Juice

The 21st Century

Gin Martini Gold, Crème de Cacao,
Fresh lemon Juice, Rhubarb,
Chocolate Bitters

£13.90

BASSOON CLASSICS

Bassoon Manhattan

Vanilla and Citrus Infused Bourbon,
Home Made Vermouth, Rhubarb Bitters,
Cherry Liqueur

Bassoon Negroni

Gin, Homemade sweet Vermouth, Campari,
Cynar, White Grapefruit Zest

Bassoon Smoked Margarita

Tequila Reposado, Lime Juices,
Agave Nectar Infused with Cohiba Cigar,
Dash Of Absinthe, Smoked salt Air on Top

Bassoon Mai Tai

Bacardi Oakheart Spiced Rum,
Home Orange Liqueur, Homemade Orgeat,
Fresh Lime Juice, Bitters

Bassoon Pisco Punch

Chilean Pisco, Galliano l'autentico,
St German Liqueur, Fresh Lemon Juice,
Pineapple and Pear Syrup

Bassoon Caipirinha

Cachaca infused with dried Figs,
Lime Wedges, Muscovado Sugar, and
a Splash of Laphroaig 10Yo

£13.90

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HOMEMADE SODAS

*House Specialties with our suggested spirits,
carbonated to order in the tumbler...*

Peach and Cinnamon Soda with Gin
Vanilla and Orange Soda with Rum
Thyme and Lime Soda with Gin
Lavender and Lemon Soda with Gin

£9.90

VIRGIN

Maui

Passion Fruit, Apple Juice,
Rose Marmalade, Ginger Beer

Fantasia

Coconut Cream, Fresh Strawberries,
Pineapple Juice

Paradise

Apple Juice, Lychee Juice,
Cranberry Juice,
Honey syrup

£8.90

MARTINIS

The origin of the classic Martinis is disputed and shrouded in mystery. Tens of books have been written about the original martini, and it's a topic which can raise temperatures among drinks aficionados

Martinez (1887)

Old Tom Gin, Sweet Vermouth, Maraschino Liqueur,
Boker's Bitters, Lemon Twist

Gibson Martini (1898)

London Dry Gin, French Dry Vermouth
with Two Onions

Hoffman House Martini (1906)

Plymouth Gin, French Vermouth,
Orange Bitters and Olives

Knickerbocker Martini (1911)

London Dry Gin, Italian Dry Vermouth,
Orange Bitters, Curacao

Dirty Martini (1940)

London Dry Gin, Dry vermouth, and Olive Brine

Gimlet (1953)

Gin or Vodka with Homemade Lime Cordial

Vesper Martini

Gin and Vodka with Dry Vermouth shaken
and not stirred with twist

£13.90

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MULES

*The Mule was born in Manhattan but
"stalled" on the West Coast for the duration.
The birthplace of "little Moscow"
was in New York's Chatham Hotel.*

Moscow Mule

Vodka, Lime Juice,
Lengthened with Ginger Beer

Pacific Mule

Manuka honey Vodka, Lime Juice,
King's Ginger liqueur, Orange Bitters,
lengthened with Ginger Beer

Acapulco

Tequila reposado, fresh Passion Fruit, Lime Juice,
Agave Nectar, Celery Bitters, lengthened
with Ginger Beer

St Lucia Storm

Element Eight Spiced Rum, Lime Juice,
Orgeat Syrup, Angostura Bitters,
Lengthened with Ginger Beer

£13.90

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All Price are inclusive of 20% VAT. Spirits are served in 50 ml measure
