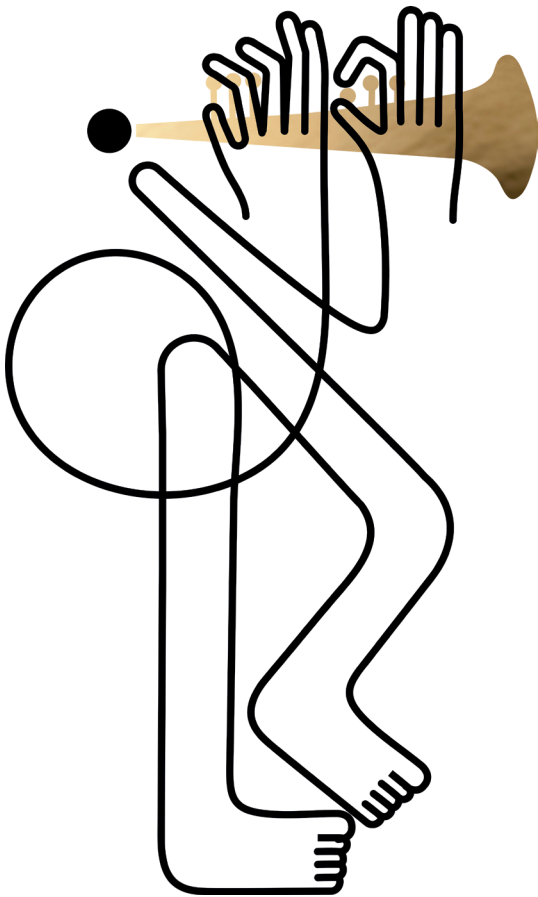


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We
are here
to have
a *ball.*

ART BLAKEY

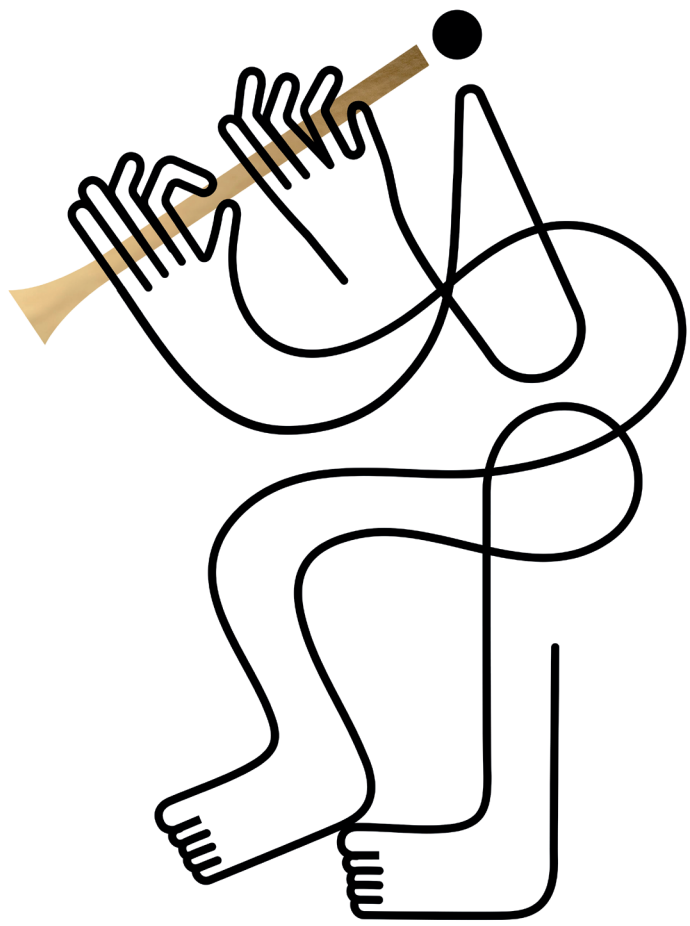


Bassoon – an exquisite cocktail
and Champagne bar inspired by the
mystical era of 1920's New Orleans.

**We have created a menu which draws
on notable classic ideas of the past and
brings them firmly into the present.**

**Soulful sounds from our curated
music programme will set the scene
for you to enjoy our much loved
and cleverly concocted cocktails.**

Enjoy.



Bar Snacks

Caviar

King's Beluga	30g/340 50g/550
King's Oscietra	30g/125 50g/210
Aquitaine Baerii	30g/90 50g /150
Porthilly Oysters: Rockefeller or Mignonette	4 each 24/half a dozen
Cajun Spiced Nuts <i>warmed in butter</i>	4
Seabass Ceviche <i>red onion, lime, avocado</i>	16
Shaved salad <i>courgette, fennel, peach, hazelnut</i>	10
Fried Okra <i>Southern Comfort Mayonnaise</i>	5
Buttermilk Fried Chicken	9
Spiced Crab Sliders: lettuce, tomato, chili	12
Beef Brisket Po-Boy: brioche, creole remoulade	11

All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

Champagne

Laurent-Perrier, “La Cuvée” Brut NV <i>Tours-sur-Marne, Vallée de la Marne</i>	16	80
Bollinger Special Cuvée Brut NV <i>Ay-Champagne, Vallée de la Marne</i>	26	130
Billecart-Salmon, Vintage 2006 <i>Mareuil-sur-Ay, Vallée de la Marne</i>	33	165
Laurent-Perrier, “Grande Siecle” Brut NV <i>Tours-sur-Marne, Vallée de la Marne</i>	39	195
Laurent-Perrier, Brut Rosé NV <i>Tours-sur-Marne, Vallée de la Marne</i>	24	120

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White Wine

	Glass	Bottle
Chablis 2017 <i>William Fèvre, Burgundy, France</i>	13	65
Sancerre 2017 <i>Gérard Boulay, Loire Valley, France</i>	17	85
Riesling Trocken 2016 <i>Katharina Wechsler, Rheinhessen, Germany</i>	12	55
Chenin Blanc 2017 <i>Intellego Wines, Swartland, South Africa</i>	12	62
Chassagne-Montrachet 1er Cru “Morgeot” 2016 <i>Thomas Morey, Burgundy, France</i>	29	155

Rosé Wine

Bandol 2018 <i>Clos Mireille, Domaines Ott, Provence, France</i>	19	95
Côtes de Provence “Arcades” 2018 <i>Château de Fontainbleu, Provence, France</i>	13	65

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Red Wine

	Glass	Bottle
Pinot Noir “Benchbreak” 2013 <i>Cambria Estate, Santa Maria Valley, USA</i>	17	85
Blaifränkisch “Atanasius Rot” 2015 <i>Gut Oggau, Weinland, Austria</i>	15	75
Aglanico “Amarante” 2013 <i>Campomare, Campania, Italy</i>	13	65
Château Batailley 2012 <i>5ème Cru Classé, Pauillac, Bordeaux, France</i>	27	135
Gevrey-Chambertin 2015 <i>Confuron-Cotetidot, Burgundy, France</i>	29	145

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Cocktails

Light and Fresh

Bassoon Hurricane 18

Havana 7yr, Passionfruit, Madeira, Kefir Lime Leaf

Peach and Cedar Smash 16

Tanqueray Gin, Peach, Cedar, Fresh Lemon, Mint

Bayou Daisy 17

Ocho Blanco Tequila, Mezcal, Watermelon, Fresh Lime, Aperol, Cucumber, Salt

Citrus Spritz 16

Ketel One Vodka, Apricot, Rocktails Citrus Botanical Soda, Verjus

B&G 16

Maker's Mark Bourbon, Fever Tree Refreshingly Light Ginger Ale,

Plum, Lemon Oils

Stirred and Strong

Fleur De Lys Martini 16

Konik's Tail Vodka, Magnolia, Violet, Verjus

Chicory Sazerac 18

Knob Creek Rye, Roasted Chicory Root, Grand Marnier, Absinthe

Bobby Louisiane 20
Macallan 12 yr. Triple Cask, RinQuinQuin, Drambuie, Peychaud Bitters

Rhum Carré 17
East London Liquor Co. Demerara Rum, Punt e Mes, Star Anise, Bitters

Champagne Cocktails

Champagne and Basil Julep 18
Remy Martin V.S.O.P, Basil, Peach, Verjus, Champagne

Rosé French 75 18
House-made Pink Gin, Fresh Lemon, Champagne

Old Cuban 18
Havana 7yr, Fresh Lime, Mint, Champagne

Mistaken Negroni 18
Campari, Cocchi di Torino, Champagne, Olive

Rich and Decadent

Wild Strawberry Ramos 16
Tanqueray Gin, Strawberry, Fresh Citrus, Cream, Orange Blossom, Soda

French Frappé 15
Pernod Pastis, Almond, Cream, dash of Laphraoig 10yr, Nutmeg

Toasted Coconut Old Fashioned 18
Maker's Mark Bourbon, Toasted Coconut, Vanilla, Bitters

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Light Alcohol

Oolong Sour 16

Empirical Spirits “Fallen Pony” Oolong Tea, Lemon, Eggwhite

NoLa Cup 15

Dry Sherry, Vermouth, Gin, Cucumber-Lemon Cordial, Soda

Non Alcoholic

Southern Sweet Tea 8

Cold Brew Oolong, Lemon, Peach, Agave

Ginger Elderflower Spritz 10

Fever Tree Refreshingly Lite Ginger Ale, Elderflower Cordial, Verjus

Watermelon Coconut Hi-Ball 8

Fresh Watermelon, Coconut Water, Pineapple, Lime

Banana Shake 8

Banana, Cold Brew Coffee, Oat Milk

Classics

Mint Julep 17

Maker’s Mark Bourbon, Sugar, Mint, Crushed Ice

Pisco Sour 17

La Diablada Pisco, Fresh Citrus, Egg white, Bitters

Last Word	17
<i>Sipsmith Gin, Fresh Lime, Green Chartreuse, Luxardo Maraschino</i>	
Espresso Martini	17
<i>Black Cow Vodka, Kuka Cold Brew, Maple</i>	
Moscow Mule	17
<i>Ketel One Vodka, Fever Tree Ginger Beer, Fresh Lime</i>	

Bottled Beer

Arise, Session IPA, Burning Sky Brewery, England 4.4%	7
Wanderlust, Wheat Ale, 6° North, Scotland 4.6%	7
Schiehallion, Lager, Harviestoun Brewery, Scotland 4.8%	6
YuLu, Pale Ale with Lemon Zest and Earl Grey, Siren Brewery, England 3.6%	7

Food allergies and intolerances: Should you have any questions regarding the content or preparation of any of our drinks please ask one of our team.

All prices are inclusive of 20% VAT.

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Illustrations: Jonathan Callugi

When
the music
changes,
so does
the dance.



CORINTHIA

LONDON

WHITEHALL PLACE · LONDON · SW1A 2BD

CORINTHIA.COM/LONDON