

LESLIE BEATON

CLARIDGE'S —————

Mixing with the Bright Young Things

The Bright Young Things, that carefree generation of artists, writers, socialites and performers who lit up interwar London, were synonymous with parties in all shapes and sizes.

Claridge's became a must-stop for this original in-crowd as they Lindy Hopped across London, and now the city's Art Deco home celebrates the spirit of the age with a suitably decadent mix of original recipes, with a contemporary twist.

Just as they were then, today's swizzles, sours, juleps and daisies are prepared in front of guests. Beneath the Lalique panel that has presided over The Fumoir since 1931, each dazzling cocktail comes in its own bespoke-designed glassware.

From The Fumoir Classics, where premium spirits are infused with signature creativity, to debonair debuts that showcase the craft of Claridge's mixologists, this curated menu moves from the refreshing and light-spirited to the heady and bold.

WHERE

to mix with the
Bright Young Things

THE FUMOIR'S CLASSICS

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Mixing
CLASSICS

with the
Bright
Young
Things

the Fumoir

The Fumoir's best-sellers are tweaked in tune with the Jazz Age, as premium spirits are served in etched Lalique glassware and accompanied by a complementary bar bite.



OLD FASHIONED

A vintage among vintages, we return to the original 'Whisky Cocktail'. A hint of maple brings the sugar, with Suntory Toki Whisky adding the spice, for all things nice.

*Macallan Sherry cask, Suntory Toki,
Olorosso Sherry, Maple, Bitters*

£25

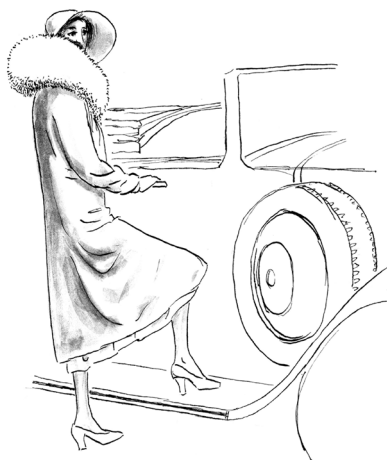


MARGARITA

A cocktail of illusive origins, our Margarita is rooted in the popular Daisy of the early 20th century – both linguistically and stylistically. Here, citrus agave is the fresh twist to the light spices of Ocho Blanco tequila.

*Ocho Blanco Tequila, Grand Marnier,
Ancho Reyes, Agave, Lime*

£25



FUMOIR NEGRONI



Rolling up at Caffè Casoni in Florence in 1919, one might have witnessed the mixing of the first ever Negroni. This particular version is The Fumoir's signature cocktail, created to celebrate the 100-year anniversary of this Italian treasure.

Hepple Gin, Campari, Carpano Antica, Chamomile, Coffee

£25



ESPRESSO MARTINI



For those in need of a little lift, settle in and smell the coffee. From the Roaring Twenties via the Eighties boom years, this bittersweet blend is both sophisticated and just a little bit nutty at the same time...

Ramsbury Vodka, Mr Black, Espresso, Coconut

£25



PAPER PLANE

Soaring in from Prohibition-era New York, our rendition of the classic ‘Last Word’ cocktail swaps gin for bourbon. Equal measures of citrus and Absinthe make for a thrill-a-sip ride.

GlenDronach 15yo, Amaro Nonino, Citrus, Absinthe, Bitters

£25



MARTINI



An icon dating back to the 1800s, Churchill apparently quipped: “The only way to make a Martini is with ice-cold gin, and a bow in the direction of France”. Our continental nod comes in the form of Italian vermouth and olives.

Tanqueray No.Ten Gin, 1757 Vermouth di Torino Extra Dry, Bitters, Olive

£25



Mixing

LIGHT SPIRITS

with the
Bright
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the Fumoir

Footloose and fanciful, our light spirited cocktails capture the joyous abandon of the Bright Young Things – with crisp, clean bases taken for a fresh spin by The Fumoir’s mixologists.

Mixing *LIGHT SPIRITS* with the Bright Young Things



FUMOIR COLA

Reminiscent of better and simpler times, clear cola is a symbol of peace of mind. Emulating the original colas of 1840, with a splash of Polish courage.

*Belvedere Pure Vodka, Essentiae Liquore di Caffè,
Citrus, Tonic Water*

£25



COSMO



A positive palimpsest, the Claridge's Cosmo has journeyed from its unassuming origins as a Vodka Gimlet, before the addition of French Cointreau after WWII created the Kamikaze. Its latest reincarnation swaps cranberry juice for rhubarb – for a deliciously tart finish.

Haku Vodka, Rhubarb Mead, Cointreau, Citrus

£25

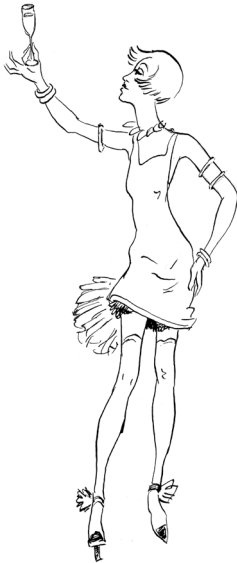


OXACAN

A fresh take on this Italian tippie, our rendition of the classic Negroni swaps gin for mezcal in this king of cocktails, an iconic agave variation of the Count's signature favourite.

Los Siete Misterios Mezcal, 1757 Vermouth di Torino Rosso, Campari, Noyaux Liqueur

£25



TEMPUS FUGIT

Time flies...time never stops, eager to taste life to its fullest expression the Bright Young Things pour bubbles into glamorous coupes in pursuit of the never-ending effervescence of a summer evening.

Eminente Ambar Claro Rum, Tempus Fugit Menthe, Lime, Laurent-Perrier Champagne

£25

Mixing *LIGHT SPIRITS* with the Bright Young Things



MARTINETTI —

Inspired by The Martinez, legendary forefather of the Martini, here a dash of white port makes for a longer, richer finish in this sweet yet sophisticated younger sister.

*Plymouth Gin, Sweet Vermouth,
White Port, Bitters*

£25



GINGER JOHN —

Allow us to present our ambrosial riff on the Penicillin, a signature whisky-based cocktail. Here the conversation between heady gin and effervescent ginger are sure to lift you to new heights.

*Boatyard Double Gin, Abelha Cachaca, Ginger,
Lemon, Honey*

£25



Mixing

DARK SPIRITS

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the Fumoir

Fox trotting into The Fumoir, spirit-first, comes a daring and heady mix. Premium pours are artfully balanced with woody notes and bold botanicals for a unique finish.

Mixing *DARK SPIRITS* with the Bright Young Things



CENTRAL DAIQUIRI



Here is our citrus medley take on a Hemingway Daiquiri. This classic was first presented to Ernest Hemingway himself in a tiny bar on the streets of Havana, Cuba, an age and an ocean away from our bustling London metropolis.

Eminente Reserva Rum, Lapsang Souchong, Maple, Lime

£25



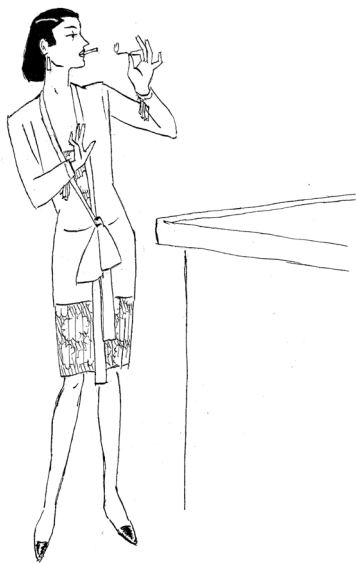
SONGBIRD



The lights are low, the music is soft and the hour calls for a bohemian rhapsody of spirits – with an alluringly sweetened finish that draws you in for more.

Diplomatico Reserva Exclusiva Rum, Glenfiddich 15, Campari, Pineapple, Demerara, Lime

£25



CLOONEY

The Bright Young Things shine extra bright, as we shimmy from the Hollywood Hills to the Italian Dolomites. George Clooney's brand of oak-aged tequila is infused with Friuli's herbs, as hints of honey and hazelnut complete the alluring line up.

Casamigos Anejo Tequila, Manuka Honey, Hazelnut, Bitters

£25



LADY ASHLEY

The original party set raise their glasses to the fine art of cognac, 200 years in the making. At Claridge's, we elevate the affair with decadent cacao and a carefully-guarded, secret blend of botanicals.

Maker's Mark 46, 1757 Vermouth di Torino Rosso, Poire EDV, Demerara, Bitters

£25

Mixing *DARK SPIRITS* with the Bright Young Things



LEFT HAND —

The Bright Young Things pause for a moment to imbibe a cocktail made in Mayfair in this London-born classic, with a Claridge's twist.

Piggyback Rye Gyo, Campari, Mancino Rosso Vermouth, Maple, Absinthe

£25



FANCY DRESS —

A scintillating dance between zesty citrus and fragrant sweetness, this tailored concoction presents a hint of freshness, dressed up to impress in a celebration of style.

Michter's Rye Whiskey, Yellow Chartreuse, Honey, Lemon, Angostura Bitters

£25



Mixing
SPIRIT FREE

with the
**Bright
Young
Things**

the *Tumoir*

From photographers to novelists, our spirit-free cocktails raise a glass to the artists of the Jazz Age with a bespoke blend of botanicals and fruit, plus a dash of creativity.

Mixing *SPIRIT FREE* with the Bright Young Things



QUINQUINA

Kick off your heels and hop to the dancefloor: this is a cocktail that packs a punch. Berries are the life of the party, accompanied by citrus and tonic water – with a touch of orgeat for sweetness.

Atopia Aperitif, Tonic Water, Almond, Lemon

£10



TORONJA ROSA

Pretty in pink, this zesty señorita brings flamenco to The Fumoir. The perfect pairing of sweet rhubarb and strawberry vinegar – finished with grapefruit soda that dances on the tongue.

CleanCo Clean G Rhubarb, Strawberry Vinegar, Grapefruit Soda

£10



CLEAN CUTTER

Follow in the footsteps of the original party set in their pursuit of love, as sweet pineapple and orange come together with citrus and coconut – for an affair of the heart that will leave you head over heels.

CleanCo Clean R, Pineapple, Citrus, Coconut

£10

the Tumor

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