

may fair bar
cocktails

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cocktail time

Stories telling of the origin of the cocktail are many and varied – almost as many as there are cocktails themselves.

But it was in 1920's America that the modern cocktail came of age. The chic new drinks were immortalised on the silver screen and sipped in bars and speakeasies.

No wonder it's called the roaring twenties.

After a period out of the limelight the cocktail is back, with bartenders dedicated to mixing the perfect drink and a new generation re-discovering its pleasures.



cocktails uncovered

In a great cocktail each ingredient complements the others perfectly, creating the subtlety and depth found in the timeless favourites, or the adventurous flavours of modern inventions and twists on the classics – some of them unique to the May Fair Bar.

Choose something long and refreshing, simple and dry, sweet, creamy or sour and watch our bartenders work their art to mix a great cocktail for you.

Welcome to the May Fair Bar. What can we get you?



the classics

Tried and tested cocktails developed over decades of mixology

Martinis £8.50

Elegant and sophisticated, the Martini is the most talked about cocktail in the world. Try the classic or one of our variations.

Classic

Vodka or gin of your choice served with olives or a twist.

Gibson

A classic Martini flavoured with a cocktail onion.

Dirty Martini

A classic Martini flavoured with olive brine, as favoured by President Roosevelt.

Smoky Martini

A popular variation on the classic with a dash of Glenfiddich Caoran 12 year old malt whisky instead of the olive.

Vanilla Martini

Stoli Vanilla vodka.

Chocolate Martini

Stoli vodka with dark chocolate.

Fresh fruit Martini

Passion fruit, watermelon, mango, raspberries or strawberries.

Prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.

Cucumber Martini

Tanqueray gin or Ciroc vodka.

Deluxe Martini

Belvedere vodka, Grey Goose vodka, Polstar Premium vodka or Tanqueray 10 gin.

Margarita £8.50

The classic margarita with Cuervo Tradicional Tequila, Cointreau and fresh lime juice, straight up or on the rocks, with or without a salt rim. Add your choice of fresh fruit to make a fruit margarita.

Classic Champagne Cocktail £9.50

Simple and delicious. A sugar cube moistened with Angostura bitters is topped with Moët & Chandon and finished with Hennessy fine de Cognac VSOP.

French 75 £9.50

A classic from Harry's New York Bar in Paris. Hendrick's gin, fresh lemon juice and sugar topped with Moët & Chandon. Try a French 90 (the original recipe) with Hennessy Fine de Cognac VSOP.

Bellini £9.50

The original with fresh peach and Crème de Peche finished with Moët & Chandon. Try other fresh fruit for a different take on the Bellini.

Old Fashioned £8.00

A large measure of Bulleit bourbon and an Angostura bitters coated sugar cube, served over lots of cubed ice with fresh orange zest.

Caipirinha £8.00

The classic Caipirinha with Germana two year old Cachaça, fresh lime and sugar. Try a fresh fruit version with passion fruit, strawberries, raspberries, blueberries, grapes, melon, pear, pineapple or mango.

Mojito £8.50

An alluring mix of Havana Club 3 year old white rum, fresh limes, mint and brown sugar. Try the deluxe with Havana Club Añejo 7 year old or a fresh fruit version.

Manhattan £9.00

The original Manhattan with Canadian Club rye whisky or Bulleit bourbon, Angostura bitters and sweet vermouth. Also served dry with 'dry' vermouth or 'perfect' with both sweet and dry vermouth. Try a Gold Manhattan with Johnnie Walker Gold, sweet vermouth and Grand Marnier.

Cosmopolitan £9.00

Stoli Citron vodka, Cointreau, cranberry juice and a squeeze of fresh lime. Try a deluxe version with Grey Goose Le Citron vodka or a Rude Cosmo with Cuervo Tradicional Tequila instead of vodka.

Prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.

Sazerac £8.00

Bulleit bourbon, Peychaud Bitters and sugar with a hint of Pernod, served ice cold. Try the original with Hennessy VSOP Cognac instead of bourbon.

Fuzzy Navel, Woo-Woo, Sex on the Beach £8.50

Polstar vodka and Archers Peach schnapps combine with orange juice to make the Fuzzy Navel, cranberry juice for the Woo-Woo and orange and cranberry to make Sex on the Beach.

Harvey Wallbanger and Freddy Fudpucker £8.50

Both come with orange juice and a float of Galliano. Harvey adds Smirnoff Black vodka whilst Freddy mixes with Cuervo Tradicional Tequila.

Grasshopper £9.00

The perfect after dinner drink of green Crème de Menthe and cream. Make it a Flying Grasshopper with Smirnoff Black vodka.

Shots £8.00

The classic way to drink spirits or mini cocktails, from straight Tequila to delicious fruit flavoured cocktails.

may fair bar creations

The pick of May Fair Bar's own cocktail creations, all made with natural ingredients and freshly pressed juices for the best possible flavours.

Prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.



long cocktails £8.50

As the name suggests, served in a long glass

Red Rum

Havana Club Anejo 7 year old rum, watermelon and honeydew melon, sugar and lemon juice.

Black Thai

Smirnoff Black vodka, Thai basil leaves, lime and orange topped with lemonade.

May Fair Mojito

Havana Club Anejo 7 year old rum, vanilla, sugar, lime, fresh mint and lemon juice.

Mexican Wave

Cuervo Tradicional Tequila, honeydew melon, fresh mint, sugar and lemon juice topped with lemonade.

Jamaican Dream

Myers's dark and mellow rum, lychees, coconut milk and mint leaves.

Tutti Frutti

Passoa passion fruit liqueur, mandarin and pomegranate.

Drunken Pear

Xanté pear liqueur, pear, honey and natural yoghurt.

Prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.

champagne cocktails £9.50

Cocktails with the extra special ingredient of Champagne

Raspberry Ripple

Raspberries, lemon and Campari topped with Moët & Chandon.

Bellini Twist

Fresh peach topped with Moët & Chandon.

Temptation

Zubrowka – a Polish vodka flavoured with bison grass, Chambord raspberry liqueur, lemon juice and guava juice topped with Moët & Chandon.

French Illusion

Fresh strawberries and Grand Marnier topped with Moët & Chandon.

Prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.





martini cocktails £9.00

Served in the classic conical glass, shaken or stirred or both

Scotch Mist

Talisker 10 year old malt whisky,
dark chocolate, cream and
orange bitters.

Oyster Bay

Belvedere vodka, oyster sauce,
lemon juice and Tabasco.

Fruttini

Grey Goose Orange vodka,
peach, rose petal water and
passion fruit juice.

Arabian Nights

Stoli Vanilla vodka and dates.

Kick Shot

Cucumber vodka, ginger, chilli
and passion fruit sugar.

Prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.

short cocktails £8.00

As the name says, served in a short glass

Short & Sweet

Wyborowa Peach vodka, vanilla, cinnamon gomme, raspberries and cream over crushed ice.

Night Skye

Balvennie Founders Reserve 10 year old single malt whisky, dark chocolate, raspberries and cream with a Chambord raspberry liqueur float.

Och Ay

Cragganmore malt whisky, Angostura bitters, orange and brown sugar.

Sweet & Sour

J&B rare whisky, lemon juice, honey, Angostura bitters and pineapple juice.

Prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.