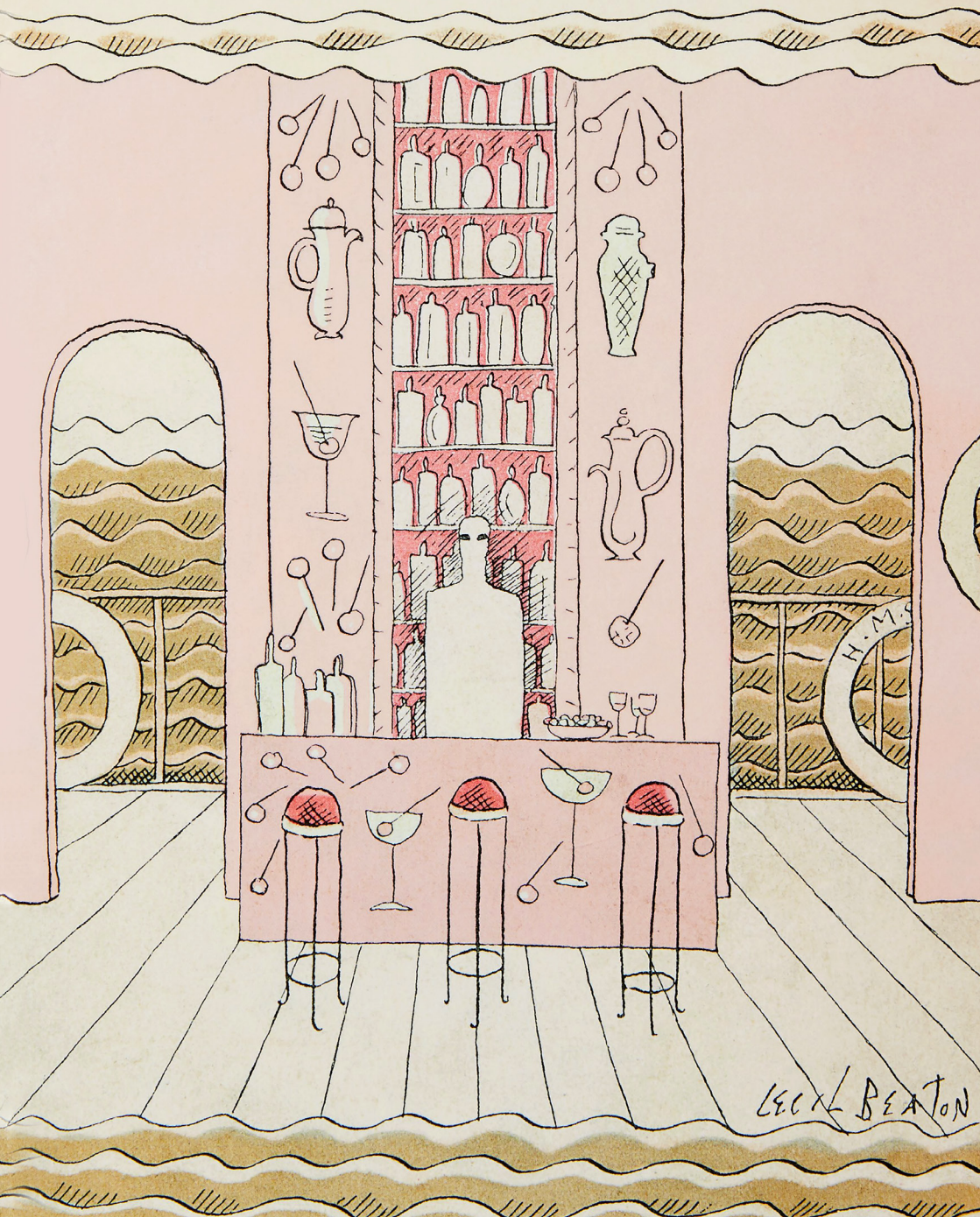




LEON BEATON

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.*



OLD FASHIONED — ■

A vintage among vintages, we return to the original 'Whisky Cocktail'. A hint of maple brings the sugar, with The Chita Whisky adding a silky touch, for all things nice.

The Macallan Sherry Oak 18yo, Suntory Chita, Oloroso Sherry, Maple, Bitters

£55



MARTINI — ■

By the 1930s, the Martini had become the unmistakable signature of the world's grand hotels and cocktail lounges, where precision and restraint defined the perfect serve. Our prestige rendition pairs Beluga Gold Line Vodka with rare vintage Vermouth, while caviar lends a luxurious, saline finish worthy of this enduring icon.

Beluga Gold Line, Nuge - Richard 1930s, Caviar

£85

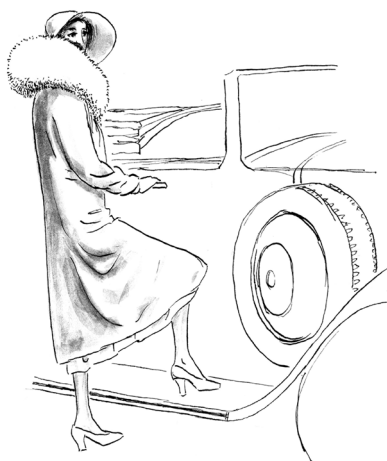


MOONLIGHT —

The Jazz Age gave rise to cocktails of remarkable elegance and ingenuity. Drawing inspiration from two enduring classics, our contemporary interpretation honours their legacy with a serve as sophisticated as the London nights that inspired it.

*Seventy-One Gin, Crème de Violette,
Cacao, Citrus*

£45



SAZERAC —

Some drinks fill the room. Others command it. This interpretation layers exceptional Scotch and Cognac with the subtle intrigue of Absinthe and tobacco, leaving a finish as memorable as the conversation.

*The Glenturret 15yo, Hermitage Cognac Cigar 15,
Absinthe, Tobacco*

£45



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.

Silent Pool Gin, Campari, Carpano Antica Formula, Chamomile, Coffee

£28



PICADOR

Drawing on the same Daisy inspired tequila tradition as the Margarita, the Picador stands as one of Britain's earliest tequila cocktails published in 1937. Our interpretation is deeper, darker, spicier and altogether more daring, while remaining true to the spirit of the original.

Tapatio Blanco, Laphroaig, Ancho Reyes, Cream Sherry, Lime, Agave

£26



Mixing

LIGHT SPIRITS

with the
Bright
Young
Things

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



SMOKE + VEIL



An homage to the iconic portrait that has watched over The Fumoir for decades, a tribute to the glamour and mystery of a bygone era. This Fumoir signature is quietly captivating revealing a little more with every encounter.

*Tanqueray No. Ten, Lillet, Poire Williams,
Suze, Bitters*

£28



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.

*Belvedere 10 Vodka, Savoia Rosso,
Blood Orange, Billecart-Salmon Brut Rosé*

£28



OXACAN

A fresh take on the ever-trendy Paloma, our rendition of the classic swaps Tequila for Mezcal in this national drink of Mexico, an iconic agave variation of the drink with a hint of smoke and cherry.

Los Siete Misterios Mezcal, Raspberry Eau De Vie, Cherry Soda, Orange, Agave

£26



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

Mixing *LIGHT SPIRITS* with the Bright Young Things



EASTERN DAIQUIRI



This twist on the classic Daiquiri is full of eastern promise. Elements of yuzu and sake add Japanese flair, bringing an exotic edge to a tropical favourite.

*Eminente Ambar Claro Rum, St-Germain,
Thyme Liqueur, Yuzu Sake, Absinthe*

£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, Clairin Cane,
Kaveri Spicy Ginger, Lemon, Agave*

£25



Mixing

DARK SPIRITS

with the
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Young
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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



FANCY DRESS

A scintillating dance between vibrant fruit and fragrant freshness, this tailored concoction draws inspiration from the timeless Julep, dressed up to impress in a celebration of style.

Michter's Bourbon, Strawberry, Shiso

£26

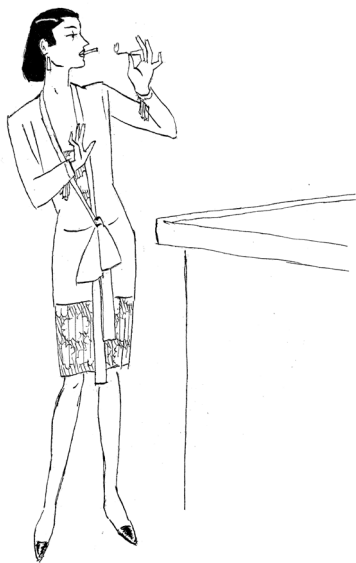


SONGBIRD

The lights are low, the music is soft and the hour calls for a bohemian rhapsody of spirits. This Fumoir drink draws inspiration from the classic Swizzle, with an alluring sweetened finish that draws you in for more.

Diplomatico Reserva Exclusiva Rum, Balvenie 12yo, Orange, Pimento Dram, Dark Cacao, Demerara, Lime

£26



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 fortified wine, as hints of orange and hazelnut complete the alluring line up.

*Casamigos Anejo Tequila, Madeira Wine,
Grand Marnier, Hazelnut, Bitters*

£28



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 orchard fruit and an elegant effervescent flourish.

*Courvoisier VSOP, Chocolate, Quince,
Maley Cristallier, Billecart-Salmon Le Reserve*

£28

Mixing *DARK SPIRITS* with the Bright Young Things



RUSTY NAIL 2.0



Born in 1930s New York, this simple yet sophisticated short is best enjoyed in a dark, cosy corner. Slightly spiced, smooth and smoky.

*Dalmore Cigar Malt, Noix Aperitif,
Crème de Noyaux, Drambuie, Chocolate, Bitters*

£26



AFTER HOURS



The equal-parts structure of the classic Last Word has inspired generations of cocktails. Our rendition layers Scotch, Amaro and a delicate touch of Absinthe into a beautifully balanced signature while bright citrus makes for a thrill-a-sip ride.

*Glendronach 15yo, Amaro Nonino, Aperol, Citrus,
Coconut, Absinthe, Bitters*

£26



Mixing

SPIRIT FREE

with the
Bright
Young
Things

the Tumor

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.



FUMOIR COLA

Kick off your heels and hop to the dancefloor: this is a cocktail that packs a punch. Hemp and Root are the life of the party, accompanied by citrus and sparkling – with a touch of maple for sweetness.

*The Pathfinder, Earl Grey Tea, Maple,
Wild Idol Sparkling Wine*

£18



TORONJA ROSA

Pretty in pink, this zesty señorita brings flamenco to The Fumoir. The perfect pairing of tropical fruit and citrus come together in harmony, finishing with a lively flourish that dances on the tongue.

*CleanCo Clean Rhubarb, Guava,
Pineapple, Lime*

£18



ROUGE

As the Bright Young Things gathered before an evening of revelry, the Apéro set the tone. Rouge celebrates that timeless ritual with a sophisticated spirit-free interpretation that captures the elegance and anticipation of the evening's first toast.

Tanqueray 0.0%, The Pathfinder, Martini Vibrante

£18



QUINQUINA

When life gives you lemons it can only mean a fizzingly-fresh Quinquina is on the horizon. A heady mix of citrus and ginger awakens the palate, served long with a splash of tonic.

Abstinence Lemon Aperitif, Ginger, Lemon, Tonic

£18

the Tumoir

Mixing

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