

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.

The Macallan Sherry Oak 12yo, Suntory Toki, Olorosso Sherry, Maple, Bitters

£25

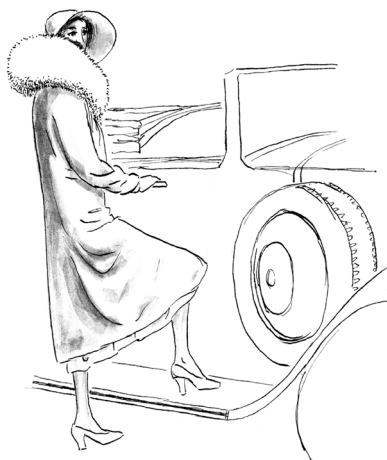


MARGARITA

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 Tapatio Blanco tequila.

Tapatio 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.

Silent Pool 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 scotch. Equal measures of citrus and Absinthe make for a thrill-a-sip ride.

GlenDronach 15yo, Amaro Nonino, Aperol, 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 a blend of French liqueurs and bitters.

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

£25



Mixing

LIGHT SPIRITS

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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



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

£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 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

£25



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, Elderflower, Thyme Liqueur, Yuzu Sake, Absinthe

£25

Mixing *LIGHT SPIRITS* with the Bright Young Things



MARTINETTI —

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

Botanist Gin, Sweet Vermouth, Ruby Port, Branca Menta, Muyu Chinotto

£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



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DARK SPIRITS

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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.



CENTRAL MOJITO

Here is our citrus medley take on a Classic Mojito. This classic was claimed to be originated in a tiny bar on the streets of Havana, that enjoys the fame associated with Ernest Hemmingway's praise of their version. Cuba, an age and an ocean away from our bustling London metropolis.

Brugal 1888 Rum, Pear Liqueur, Passion fruit, Yellow Chartreuse, Lime, Bitters

£25

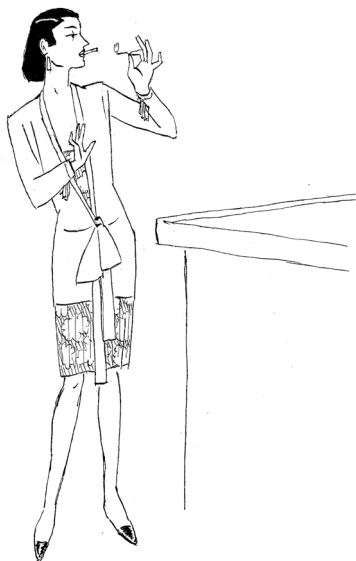


SONGBIRD

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, Balvenie 12, 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 fortified wine, as hints of Orange and hazelnut complete the alluring line up.

Casamigos Anejo Tequila, Madeira wine, Grand Marnier, 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.

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

£25



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

£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, Grapefruit, Maraschino, Crodino

£25



Mixing
SPIRIT FREE

with the
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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



REGAL TEA SPARKLE

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

£15



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

£15



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

£15



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

£15

the Tumor

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