

GEORGE'S

MARCUS

BAR

WAREING

BAR MENU

COCKTAIL OF THE MONTH

APRIL

Frapin French 75

*Frapin 1270 Cognac, fresh lemon, Gosset "Brut Excellence"
champagne*

Named after a particularly fierce cannon used by the French army in the First World War and known for its kick. This cocktail emerged soon after and was popular in both London and Paris for almost a century.

£15.5

HOUSE COCKTAILS

Quince & Apricot Royale	£15.5	The Herbalist	£13.5
<i>Gosset "Brut Excellence" champagne, sweet wine, poached quince, apricot liqueur</i>		<i>Thyme infused gin, green Chartreuse, elderflower, lime, absinthe</i>	
Pandorita	£13.5	Rickshaw	£14.5
<i>Spiced rum, cherry, pear juice, almond syrup, lemon, bitters</i>		<i>Courvoisier V.S.O.P. Cognac, pineapple, almond, celery, cardamom, lemon</i>	
Lost In Marrakesh	£14.5	Branwell's Ruin	£12.5
<i>Bacardi rum, rose liqueur, cinnamon syrup, fresh orange, lime, mint, bitters, orange blossom</i>		<i>Colonel Fox's gin, Gentleman Badger's sloe gin, apricot liqueur, sherry</i>	
Ginger Jasmine	£13.5	Rhubarb Gimlet	£13.5
<i>Jasmine infused Bombay Sapphire gin, peach liqueur, ginger, lemon, jasmine tea</i>		<i>Victoria's Rhubarb Gin, rhubarb bitters, lime</i>	
Bee Keeper	£13.5	Orange Sky	£13.5
<i>Lavender infused Bombay Sapphire gin, Melfort Farm honey, sloe gin, lemon, hibiscus, elderflower</i>		<i>El Dorado 12yr Demerara rum, Amer Picon, orange, maple, lime</i>	
A-Pear-Itif	£13.5	Pineapple & Sage Caipirinha	£13.5
<i>Sipsmith's gin, Grey Goose pear vodka, cucumber, lime, elderflower</i>		<i>Sage infused Cachaca, fresh lemon, yellow Chartreuse, pineapple juice, sage syrup</i>	
Rhubarb & Ginger Sour	£14.5	The Londonist	£12.5
<i>Ocho 8 tequila or grapefruit vodka, Aperol, pink grapefruit juice, rhubarb, ginger, lemon</i>		<i>Bombay Sapphire gin, Plymouth sloe gin, Cynar, orange bitters</i>	

HOUSE COCKTAILS

A Pocket Full Of Rye	£13	1873	£11.5
<i>Rittenhouse rye whiskey, orange marmalade, bitter</i>		<i>Bombay Sapphire gin, cranberry, apple, rhubarb</i>	
A Feather In The Cap	£14.5	Toffee-Tipple	£13.5
<i>Frapin V.S.O.P. Cognac, apricot, fig, sherry, Grand Marnier, bitters</i>		<i>Hennessy VS Cognac, caramelised date & star anise syrup, plum bitters</i>	
Yupanaqui	£13.5	The Ambassador's Reserve	£14.5
<i>Maker's Mark bourbon, sweet vermouth, Campari, Cherry Heering, orange & chocolate bitters</i>		<i>Diplomatico Exclusiva rum, Dandelion & Burdock maple reduction, Fernet Branca, ginger liqueur, chocolate bitters</i>	

FEATURED COCKTAILS

SOME OF OUR BARTENDERS' FAVOURITE CLASSIC COCKTAILS

The Last Word	£13.5	Corpse Reviver No. 2	£12.5
<i>Tanqueray gin, green Chartreuse, maraschino, lime</i>		<i>Plymouth gin, Lillet Blanc, Cointreau, lemon, absinthe</i>	
Charlie Chaplin	£12.5	Aviation	£13.5
<i>Sipsmith sloe gin, apricot, lime</i>		<i>Silent Pool gin, maraschino, lemon, violet</i>	
Brooklyn	£12.5	Boulevardier	£13.5
<i>Rittenhouse rye whiskey, Amer Picon, maraschino, Noilly Prat dry vermouth, bitters</i>		<i>Knob Creek bourbon, sweet vermouth, Campari, bitters</i>	

WINE - HOUSE SELECTION

ENGLISH SPARKLING WINE & CHAMPAGNE

Glass | Carafe | Bottle

NV	Gosset "Brut Excellence", Champagne, France	£15	-	£85
NV	Nyetimber "Classic Cuvée", West Sussex, England	£15	-	£85
2014	Gusbourne "Rosé", Kent, England	£17	-	£105
NV	Gosset "Petite Douceur Rosé" Extra Dry, Champagne, France	£20	-	£120

WHITE

2016	Muscadet Sévre et Maine sur lie. Dom. de Verger, Loire, France	£7	£21	£39
2016	Sauvignon Blanc, Seresin, Marlborough, New Zealand	£9	£26	£48
2016	Godello "Gaba do Xil", Telmo Rodriguez, Valdeorras, Spain	£9	£26	£48
2015	Furmint "Morin Project NR1", Attila Homonna, Tokaji, Hungary	£13	£38	£75
2016	Riesling Spätlese Trocken, Sybille Kunz, Mosel, Germany	£14	£40	£79
2016	Chablis 1er Cru "Cote de Lechet", Domain Tremblay, Burgundy	£14	£40	£79
2014	Chassagne-Montrachet "Encegnières", M.Colin, Burgundy	£19	£57	£112

ROSÉ

2016	Miraval, Côtes de Provence, France	£11	£32	£58
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RED

2016	Blaufrankisch 'Vom Kalk', Altenburger, Neusiedlersee, Austria	£8	£24	£44
2015	Malbec 'Zuccardi Q, Zuccardi, Mendoza, Argentina	£11	£31	£58
2010	Merlot, Morgenhof, Simonsberg-Stellenbosch, South Africa	£11	£31	£58
2014	Barbaresco, Ca' Nova, Piedmont, Italy	£14	£40	£79
2015	Pinot Noir, Maude, Central Otago, New Zealand	£14	£40	£79
2014	Tempranillo "Aalto", Ribera del Duero, Spain (<i>served by Magnum</i>)	£15	£44	£180
2003	Chateau Potensac, Medoc, Bordeaux, France	£19	£57	£120
2001	Château Grand-Puy-Lacoste, Pauillac, Bordeaux, France	£36	-	£210

GIN

Hayman's Old Tom	£8
Martin Miller's Whitley Neill Blackwood's Vintage	£8
Tanqueray Bombay Sapphire Bloom Plymouth	£8
Hendrick's Boodles Beefeater 24 No. 3	£9.5
Sipsmith Sacred Portobello Road	£9.5
Tanqueray 10 Silent Pool Gin Mare Warner Edwards	£10
Oxley Junipero Slingsby Slingsby Rhubarb	£11
Plymouth Navy Strength G'Vine Floraison	£12
Monkey 47 Fishers	£13

VODKA

Finlandia Zubrowka	£8
Stolichnaya Ketel One Babicka	£8
Sipsmith Konik's Tail Chase Reika	£8.5
Belvedere Pink Grapefruit	£9
Grey Goose Grey Goose flavours	£9

WHISKY

Monkey Shoulder Glenmorangie	£8.5
Highland Park 12 yr Johnnie Walker Black Jura 10 yr	£9
Dewar's 12 yr Laphroaig 10 yr Glenfiddich 12 yr Talisker 10 yr	£9.5
Ardbeg 10 yr Oban 14 yr Auchentoshan 3 Wood	£10.5
Dalwhinnie 15 yr Balvenie 12 yr	£11
Balvenie 14 yr Lagavulin 16 yr	£14
Glenfiddich 18 yr Dalmore 12 yr Hibiki Harmony	£14.5
Johnnie Walker Gold Glenmorangie 18 yr	£16.5
Dewar's 18 yr	£18
Balvenie 17 yr	£22
Johnnie Walker Blue Label Dalmore 18 yr Glenfiddich 21 yr	£36

BOURBON / AMERICAN

Jack Daniels Canadian Club	£8.5
Woodford Reserve Maker's Mark Knob Creek	£9.5
Gentleman Jack Rittenhouse 100 Proof Rye	£10
Blanton's Special Reserve	£11
Jack Daniels Single Barrel Sazerac Rye	£13

TEQUILA

Tapatio Blanco	£8.5
Tapatio Reposado	£9
Centenario Reposado	£10
Centenario Anejo José Cuervo Platino	£12
Patron Reposado	£14
José Cuervo Reserva De La Familia	£19

RUM

Bacardi Superior Bacardi Gold Myers	£8
Appleton 8 yr Leblon Cachaca	£8.5
Bacardi 8 yr	£9
El Dorado 12 yr Banks 5 yr	£11
Diplomatico Reserva Exclusiva	£13
Ron Zacapa 23 yr Angostura 12 yr El Dorado 15 yr	£14

GRAPPA, ARMAGNAC & COGNAC

Nonino Antica Cuvée	£12
Nonino Picolit	£21
Costa Russi Gaja Barrique	£19
Baron De Sigognac VSOP	£10
Château Darrozze “Domaine au Martin a Hontax” 1995	£17
Château Darrozze “Domaine du Gardenne” 1981	£21
Domaine d`Aurensan 1977	£45
Calvados Lecompte 18	£21
Calvados Lecompte 25	£36
Frapin V.S.O.P.	£12
Courvoisier	£12
Tesseron Lot '90 XO	£15
Tesseron Lot "76 XO Tradition	£21
Hennessy XO	£24
Frapin Millésime 1991 20 ans d'âge	£28
Frapin Millésime 1988 25 ans d'âge	£32
Frapin Multimillésime No.6 1986 1988 1991	£39
Hennessy Paradis Imperial	£190
Hennessy Richard	£225

OTHER BEVERAGES

HENDRICK'S GIN WITH HOMEMADE TONIC INFUSIONS

Cucumber & Rose	£13
Lemongrass & Passionfruit	£13
Elderflower & Thyme	£13

BOTTLED BEERS

Meantime London Lager (4.5%)	£6
Meantime Pale Ale (4.3%)	£6
Sharp's Chalky's Bite (6.8%)	£7
St Peter's Best Bitter (500ml - 4.1%)	£7
Aspall Suffolk Cider (500ml - 7%)	£7.5

NON-ALCOHOLIC COCKTAILS

Rhubarb & Ginger Lemonade	£6
Mint & Chamomile Cooler	£6
Pineapple, Almond & Celery Cooler	£6
Elderflower, Cucumber & Lime Fizz	£6

SOFT DRINKS

Fentimans Rose Lemonade	£4.5
Iced Tea	£4
Iced Coffee	£4

BAR FOOD

Monday - Friday: 4pm - 10pm

Saturday: 12pm - 11pm

Sunday: 12pm - 9pm

Curried peanuts	£3
Truffled cashew nuts	£4
Mixed olives	£4.5
Blistered Padrón peppers	£4
Warm rosemary Tortano bread, extra virgin olive oil	£4
Chorizo jam, sourdough bread	£6
Smoked potato and gruyère croquettes, mustard emulsion	£5
Triple cooked chips, smoked hollandaise mousse	£5
Truffle mac'n'cheese	£5.5
La Fromagerie cheese selection	£12
Beef burger, pickles, smoked applewood cheese, fries <i>(please allow 20 minutes)</i>	£15