

THE LOBBY BAR

oneALDWYCH

One Aldwych Classics

Enjoy one of our signature cocktails, developed from our favourite flavours, these creative drinks have proven to stand the test of time.

For Love

Chilli-infused Crystal Head vodka, ginger and lemongrass cordial, rhubarb liqueur, lemon juice.

Served in a mini shaker and tulip glass.

£15

Golden Temptation

Bowmore whisky, fresh lemongrass, peach liqueur, Disaronno liqueur and lime cordial.

Served in a chilled martini glass.

£15

Mexican Passion

Excellia tequila, Cointreau, fresh passion fruit purée and fresh lime juice.

Served in a chilled martini glass.

£15

Kristal Carrington

Raspberry-infused Russian Standard vodka, Bombay gin, mango juice, sugar syrup and fresh lime juice.

Served in a sling glass.

£15

Strawberry & Basil Mojito

Havana Club 3 year rum, fresh basil leaves, fresh strawberries, Limoncello, fresh lime and a touch of sugar.

Served in a highball glass.

£15

One D.O.M.

Benedictine, Finlandia vodka, fresh lime, honey, kaffir lime leaves and egg white.

Served in a chilled martini glass.

£15

Le Fizz du Jardin

Ketel One Oranje, Saint Germain infused with grapefruit, lime juice and ginger syrup.
Topped with Champagne. Served in a chilled coupette glass with gold leaf.

£17

Pink Panther

Lemon infused Bombay gin, sloe gin and Chambord liqueur, shaken with cranberry juice.
Topped up with Rose Champagne. Served over cubed ice in a sling glass.

£17

Royal Cup

Bombay gin, Saint Germain liqueur, homemade bergamot and camomile cordial, edible gold leaf.
Topped up with Champagne. Served in a royal cup glass.

£17

Nostalgia Cocktails

These stylish drinks have stood the test of time to become true classics.

Godfather

Talisker 10 year whisky and Disaronno liqueur.
Served in a tumbler glass.

£15

Blood and Sand

Auchentoshan three wood whisky, Antica Formula vermouth, Merlet Cerise liqueur and fresh orange juice.
Served in a martini glass.

£15

Med Mule

Amaro Montenegro, Grey Goose vodka, mandarin infused Aperol, fresh lime juice, sugar syrup and topped up with
ginger beer.

Served in a sling glass.

£15

Ramos Gin Fizz

Plymouth gin, orange flower water, fresh lemon and lime juice, double cream, egg white, sugar syrup and a touch of
soda.

Served in a sling glass.

£15

Hemingway Daiquiri

Havana Club 3 year rum, Maraschino liqueur, fresh grapefruit and lime juice.

Served in a chilled martini glass.

£15

Mai Tai

Bacardi Superior rum, Cointreau, freshly squeezed lime juice and orgeat syrup.

Topped with Gosling's Black Seal rum. Served in the tumbler glass.

£15

Bee's Knees

Hendrick's gin, fresh lemon juice and honey.

Served in a chilled martini glass.

£15

Mint Julep

Makers Mark, sugar syrup, Angostura bitters and fresh mint.

Served over crushed ice in a julep cup.

£15

Negroni

Beefeater 24 gin, Campari and Antica Formula.

Served over the ice ball in the tumbler glass.

£15

Irish Coffee

Roe & Co whisky, freshly ground double shot of espresso, a touch of sugar and a layer of double cream.

Served in a wine glass.

£15

Tommy's Margarita

Don Julio Blanco tequila, fresh lime juice and agave nectar.

Served over cubed ice in a tumbler glass.

£15

Whiskey Sour

Bulleit 10 year old Bourbon, fresh lemon juice, sugar syrup and Angostura bitters.

Served in a tumbler glass with bergamot foam.

£15

Paloma

Casamigos tequila, freshly squeezed grapefruit and lime juice and agave syrup. Topped up with soda.
Served in a sling glass.

£15

Rob Roy

Highland Park whisky, Antica Formula vermouth and Angostura aromatic bitters.
Served in a chilled martini glass.

£15

Penicillin

Naked Grouse whisky, Laphroaig whisky, homemade ginger and honey water and fresh lemon juice.
Served over cubed ice in a tumbler glass.

£15

Maverick Martini

Absolut Elyx vanilla infused, passion fruit liqueur, vanilla syrup, fresh passion fruit puree and fresh lemon juice.
Served in a coupette glass with Champagne on the side.

£17

Peach Bellini

Fresh peach purée and peach liqueur. Topped with Champagne.
Served in a flute glass.

£17

Champagne Cocktail

Courvoisier VSOP cognac, one lump of brown sugar soaked in angostura aromatic bitters.
Topped up with Champagne. Served in a flute glass.

£17

French 76

Russian Standard vodka, sugar and fresh lemon juice. Topped with Champagne.
Served in a flute glass.

£17

Old Cuban

Zacapa 23 rum, fresh lime juice, fresh mint, sugar syrup and Angostura aromatic bitters.
Served in a coupette glass with Champagne on the side..

£17

Temperance Cocktails

A sinless selection of non-alcoholic cocktails.

Fizz Ripple

Fresh raspberries and mango juice and a touch of sugar syrup. Topped up with soda.
Served over cubed ice in a sling glass.

£8

Red Carpet

Cranberry juice, basil syrup, fresh strawberries and lemon juice.
Served over cubed ice in a sling glass.

£8

Neon Juice

Fresh watermelon juice mixed with fresh strawberries, lychee juice and a touch of grenadine.
Served in a sling glass.

£8

Showtime Cocktails

Celebrating the passion and drama of London's great theatre productions.

Fairy Garden Infusion

Hendrick's Gin, Taylor's Chip Dry White Port, coriander bitters and rose lemonade
£16

Dionysus

Havana Club 7 year old rum, crème de pêche, fresh lemon juice, Aperol
fresh blood orange juice and homemade watermelon syrup

£16

Yelena's Temptation

Amaro Montenegro, fresh orange juice, rose liqueur and bitter lemon
£16

The Coffee That's Gone Wrong

Chivas Regal 18 Year Old Whisky, Madeira wine, Pedro Ximénez 30 year old sherry,
Liquorice bitters and bay leaves

£16

Take a Chance on Me

First Half: Plymouth gin, gooseberry liqueur, fresh lemon juice,
Perrier-Jouët Grand Brut - £18

Second Half: Rémy Martin VSOP cognac, buckthorn liqueur, fresh lemon juice,
Perrier-Jouët Grand Brut - £18
£30 for your choice of two

The Circle of Life

Flor de Caña 7 Year Old Rum, Koko Kanu coconut rum, crème de banane,
Ginger ale, fresh lime juice, cardamom bitters
£16

Jasmine Breeze

Patrón Silver Tequila, Del Maguey Vida Mezcal, homemade passion fruit syrup,
Fresh pomegranate juice, passion fruit liqueur and peach bitters
£16

Ce Soir

Babicka vodka, homemade pomegranate shrub, homemade fennel syrup,
Mint bitters, Lallier Champagne
£30 for two to share

Sancho Panza

Mount Gay black barrel rum, orange rum, homemade ginger syrup,
Ginger liqueur, vanilla bitters
£16

The Holy Mary

Stolichnaya Elit vodka, fresh tomato juice, strawberry liqueur,
Strawberry purée, Yuzu bitters and hibiscus foam
£16

Aldwych Mule

Absolut Elyx vodka, elderflower liqueur, fresh lime juice,
Ginger beer, gooseberry jam
£16

The Bishop's Punch

Courvoisier VSOP, Grand Marnier liqueur, fresh pomegranate juice,
Fresh orange juice, fresh lemon juice, Peychaud's Bitters, Perrier-Jouët Grand Brut
Saffron
£18

Three Reigns

Plymouth Gin, Italicus Bergamot, elderflower cordial, Rooibos Tea,
Peach Bitters and Lallier Champagne
£18

The Suitor

Macallan 12 Year Old Whisky, Barolo Chinato Aperitif Wine
Visciolata del Cardinale Cherry Wine
£16

Mediterranean Macbeth

Botanist Islay Dry Gin, rosemary syrup,
Campari, fresh lemon juice, Lallier Champagne
£18

The Origin

Dalmore 12 Year Old Whisky, Merlet Cherry Liqueur,
cherry purée, fresh grapefruit juice, chocolate bitters, Lallier Champagne
£18

One Fashioned

A choice of: Woodford Reserve Bourbon or Patrón Silver Tequila or Bacardi 8 Rum
Homemade Syrup, aromatic bitters
£17

Bar Food

Available 4pm to 11pm

Enjoy our new collection of delicious bar dishes, courtesy of
Executive Chef, Dominic Teague.

- A selection of three items £10
- A selection of six items £18
- A selection of nine items £27

John Ross smoked salmon, crème fraiche and buckwheat blini

Pulled Suffolk pork with soy, honey and ginger in a brioche bun

Dorset crab tartlet, avocado and wood sorrel

Crispy duck confit and caper mayonnaise

Spiced lamb tortilla wrap and mint yoghurt

Goats cheese, truffle and almond croquettes

Caramelised onion and samphire quiche

Chocolate financier, Devon cream, raspberry

Vanilla macaron, orange ganache

Late Night Menu

Available 11pm to 1am

Hummus with grilled pitta bread

£9

Salmon and crab fish cakes, crushed peas, tartare sauce

£12

Classic Caesar with chicken

Gem lettuce, anchovies, parmesan, garlic croute, Caesar dressing

£16

Club sandwich

Corn-fed chicken, back bacon, free range egg, vine tomato, lettuce and hand-cut chips

£17

One Aldwych beef burger

Lettuce, tomato, cheese, bacon, hand-cut chips

£18