

The background of the entire image is a detailed illustration of a clock face. It features large, ornate Roman numerals for the hours, arranged in a circular pattern. The clock face has a dark, textured background, possibly leather or wood, with gold-colored numerals and hands. A decorative border with a repeating leaf or scroll pattern runs along the outer edge of the clock face. The text "Sips of TIME" is centered over the clock face, with "Sips" in a cursive script and "of TIME" in a bold, serif font. Below this, the text "BOOKING OFFICE" and "1869" are also centered.

Sips
of
TIME

BOOKING OFFICE
1869

SIPS OF TIME

A Journey Through Cocktail History

Once upon a time, every cocktail had its first moment in the spotlight, a page in a recipe book, a bartender's invention shared with the world. While many of these classic drinks may have existed before the decades we've assigned to them, we've chosen to organise this menu based on when they were first published in print.

We recognize that some drinks may have been enjoyed informally or passed down through generations long before they were ever written down, but for the sake of this concept, we've focused on the documented moment when each cocktail made its debut in print.

This approach allows us to explore not just the drinks themselves but also the era in which they were formally introduced to the public, preserving a snapshot of cocktail culture as it evolved through the years.

Whether you're sipping on a timeless classic or discovering a historical gem, we invite you to experience the story behind each drink. Cheers to the past, present, and future of mixology.

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained team about allergens. (v) Vegetarian, (ve) Vegan, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin. A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of VAT at the current rate.



The Birth of Mixology

1860's

£19



*Merser White & Flor De Cana 12, citrus,
strawberry, DOM Benedictine, Earl Grey tea*

Book:

Bar-Tenders Guide (1862 1st edition)

Inspiration:

Rum Punch

The 1860s marked a turning point in cocktail history, with Jerry Thomas' Bar-Tender's Guide (1862) becoming the first published cocktail book. His work formalized bartending with precise recipes, techniques, and showmanship, elevating it to a skilled profession.

Rum Punch dates back to 17th-century sailors and traders, who mixed rum, citrus, sugar, and spices for a balanced drink. It became a staple of early cocktail culture, with Jerry Thomas including punch recipes in his 1862 Bar-Tender's Guide, cementing its influence in mixology.



Intense

Harmonious

Pure



The Golden Age of Cocktails

1870's

(13)

£19



*Hayman's Old Tom Gin, Nashi Pears, Kay Sake, Shitake Mushroom,
Leonor Palo Cortado, Bergamot & Neroli, citrus*

Book:

The Bartender's Guide (1876)

Inspiration:

Tom Collins

The 1870s marked the Golden Age of Cocktails, a time when bartending became a skilled profession rather than just a trade. Advances in ice production, spirit distillation, and global trade allowed for greater refinement in cocktail-making. Grand hotels flourished, and cocktails became a symbol of sophistication.

The Tom Collins originated from the "Great Tom Collins Hoax" of 1874, a prank that sent people searching for a fictitious man. The drink—a mix of Old Tom gin, lemon juice, sugar, and soda water—was first published in Jerry Thomas' 1876 Bartender's Guide, solidifying its place as a classic highball cocktail.



Intense

Harmonious

Pure



Refinement of Classics

1880's

(13)

£21



*Choice of St Pancras London Gin or Dima's Vodka,
dry vermouth, organic beeswax & Gordal olive*

Book:

The Bartender's Manual (1888)

Inspiration:

Martini

The 1880s saw cocktails become more elegant and structured, reflecting the growing influence of gentlemen's clubs, luxury hotels, and high-end saloons.

The decade introduced a shift toward simpler, spirit-forward drinks, moving away from elaborate punches to more refined, balanced serves.

Martini's origins remain debated, but it is believed to have evolved from the Martinez, a gin and vermouth cocktail popular in the late 19th century. By the 1880s, dry vermouth became a key component, shaping the Martini into the crisp, iconic drink known today.



The Rise of American Whiskey

1890's

(1, 13)

£21



*Eagle Rare 10, pecans, Cocchi Rosa,
demerara, Peychaud's Bitters & pecan smoke*

Book:

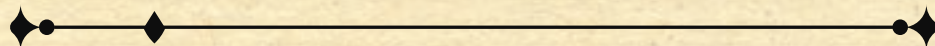
Modern American Drinks (1895)

Inspiration:

Old Fashioned

By the 1890s, American whiskey had established itself as a hallmark of quality and craftsmanship. Advances in distillation and aging led to smoother, more refined spirits, making whiskey the preferred base for many cocktails. As drinking culture evolved, whiskey-based drinks became a staple in high-end bars and clubs.

The Old Fashioned traces its roots to the early 19th century, originally known as a whiskey cocktail. By the 1890s, it was firmly established under its modern name, with George Kappeler's Modern American Drinks (1895) including one of the first written recipes. It remains one of the most enduring cocktails in history.



Intense

Harmonious

Pure



The Dawn of the Modern Era

1900's

(6)

£18



*Koskenkorva, basil, pink pepper, Italicus,
raspberry, citrus, coconut foam.*

Book:

Straub's Manual of Mixed Drinks (1913)

Inspiration:

Clover Club

The early 1900s marked a shift from simple, spirit-forward serves to more refined and artistic cocktails. As bars and grand hotels flourished, pre-Prohibition cocktail culture fueled an explosion of innovative recipes, many of which would go on to define classic mixology for decades.

The Clover Club originated in Philadelphia at the Bellevue-Stratford Hotel, where it was the signature drink of a gentlemen's club of journalists, lawyers, and businessmen in the late 19th century. The cocktail was first recorded in print in 1901, featuring gin, raspberry syrup, lemon juice, and egg white.



Intense

Harmonious

Pure



Prohibition Era Beginnings

1910's

£14



*Haymans London 0%, elderflower,
lime & yuzu sherbet, citrus*

Book:

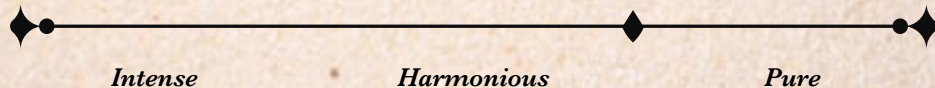
Straub's Manual of Mixed Drinks by Jacques Straub (1913)

Inspiration:

Daiquiri – Non-Alcoholic

As the 1910s approached, the world of cocktails faced an imminent transformation with the rise of Prohibition, leading to an increased demand for refined, alcohol-free alternatives.

The Daiquiri traces its origins to 1898 in Cuba, where American mining engineer Jennings Cox first mixed rum, lime, and sugar to create a refreshing drink. It gained popularity in the early 20th century, becoming a staple of cocktail culture. By the 1910s, its recipe was documented in Straub's Manual of Mixed Drinks (1913), solidifying its place as a pre-Prohibition classic.



Roaring Twenties

1920'S

(9, 13)

£14



*Haymans London 0% , Lyres Italian Spritz, Bitter, Martini Vibrante,
Bitter, Martini Vibrante, aged in Bourbon cask.*

Book:

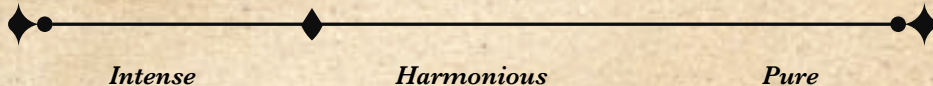
L'Heure du Cocktail Recettes de Cocktails pour (1929)

Inspiration:

Negroni – Non-Alcoholic

The 1920s was a decade defined by excess, glamour, and rebellion, with the rise of speakeasies and underground cocktail culture in response to Prohibition.

It is believed that the Negroni was invented in 1919 at Caffè Casoni in Florence, Italy. The first recorded instance of a drink using the same ingredients and equal proportions (1:1:1) as the modern Negroni appears in the 1929 French cocktail book by Alimbau & Milhorat, where it is called “Campari Mixte.”



Gigglewater and End of Prohibition

1930's

(13)

£15



*Haymans London 0% , Bristol Rhubarb & Orange,
Wild Idol Rose*

Book:

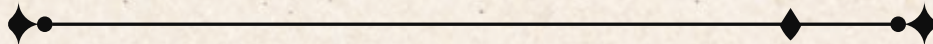
Giggle Water by Charles S Warnock (1928)

Inspiration:

Champagne Cocktail – Non-Alcoholic

With Prohibition ending in 1933, cocktail culture flourished as bars reopened, and sparkling drinks symbolized celebration. The term “giggle water”; was Prohibition-era slang for alcohol, often used in speakeasies to discreetly refer to illicit drinks.

Dating back to the 19th century, the Champagne Cocktail remained popular in the 1930s, reflecting the era's glamour. Made with Champagne, a bitters-soaked sugar cube, and Cognac (optional), it was a staple of post-Prohibition indulgence.



Intense

Harmonious

Pure



Post-War Cocktail Renaissance

1940'S

£21



*House Blend of Enemigo Blanco & Union Uno,
Muyu Chinotto, agave, citrus, salt*

Book:

Esquire Magazine (December 1953)

Inspiration:

Margarita

After World War II, cocktail culture flourished, with tequila gaining international recognition. Hollywood nightlife and increased travel influenced bartenders to experiment with exotic flavors, fueling the rise of tequila-based cocktails.

This era set the foundation for Margarita's global popularity.

Hussong's Cantina in Ensenada, Baja California, claims to have created the Margarita in 1941, serving it to a German ambassador's daughter. While multiple origin stories exist, the first documented recipe appeared in Esquire Magazine (December 1953), helping cement the Margarita as a cocktail classic.



Mid-Century Modern Elegance

1950's

(13)

£18



*Dima's Vodka, Kawai Feh Lychee, Tio Pepe,
grapefruit sherbet, aloe vera, soda*

Book:

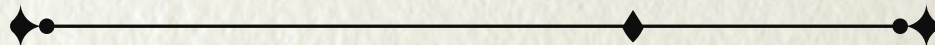
Popular Cocktails of the Rio Grande (1953)

Inspiration:

Paloma

The 1950s embraced sleek, refined cocktails, mirroring the era's modernist aesthetic. As tequila gained global recognition, citrus-driven drinks like the Paloma emerged, reflecting Mexico's growing influence on cocktail culture.

Believed to have originated in 1950s Mexico, the Paloma is often linked to Don Javier Delgado Corona of La Capilla. Though its first recorded recipe appears in Popular Cocktails of the Rio Grande (1953), its origins remain debated. A mix of tequila, grapefruit soda, lime, and salt, it became a Mexican icon.



Intense

Harmonious

Pure



The Rise of Tiki Culture

1960's

(13)

£20



*Peddlers Gin, coconut, peach, passion fruit, Flor de Caña 12,
Frangelico, Leonor Palo Cortado*

Book:

The Official Mixer's Manual by Patrick Gavin Duffy (1962)

Inspiration:

Piña Colada

The 1960s saw the explosion of Tiki culture, a trend that blended escapism, Polynesian aesthetics, and tropical flavors. As post-war travel boomed, Americans embraced exotic cocktails, vibrant bars, and elaborate garnishes, bringing the Tiki bar phenomenon into full swing.

The Piña Colada is believed to have originated in Puerto Rico in the early 1950s, with bartender Ramón "Monchito" Marrero often credited for crafting the first version at the Caribe Hilton Hotel. By the 1960s, it had become a global symbol of tropical indulgence, synonymous with beachside luxury and vacation culture.



Intense

Harmonious

Pure



The Disco Era

1970'S

(1,13)

£17



*Nomad whisky, peanut butter, cacao white, pistachio,
Vina AB Amontillado, Luxardo Amaretto, citrus, molasses*

Book:

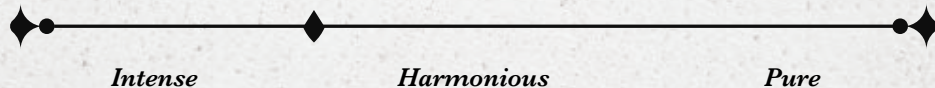
Trader Vic's Bartender's Guide (1972)

Inspiration:

Amaretto Sour

The 1970s was the era of disco, glam, and vibrant nightlife, where cocktail culture became bold, colorful, and theatrical. Dance floors lit up with mirrored balls, fashion embraced glitter and excess, and bars leaned into playful, crowd-pleasing drinks that mirrored the exuberance of the time.

While Amaretto had existed for centuries in Italy, the Amaretto Sour as we know it—featuring a combination of Amaretto and fresh citrus—emerged in the U.S. during the 1970s, gaining traction with bartenders looking to introduce guests to something approachable, indulgent, and stylish. Its sweet almond notes and bright acidity made it an instant classic of the disco lounge.



The Age of Excess

1980'S

£19



*House blend of Cachaça and Pisco, coconut, pandan, lemongrass,
Kaveri Ginger, Yellow Chartreuse, Campari, pineapple essence*

Book:

The New American Bartender's Guide (1989)

Inspiration:

Junglebird

The 1980s embraced bold flavors, bright colors, and over-the-top garnishes, reflecting the era's glitz and party culture. While craftsmanship took a backseat, the rise of tropical drinks kept exotic flavors in the spotlight.

Created in 1973 at the Kuala Lumpur Hilton, the Jungle Bird blended dark rum, Campari, pineapple juice, lime, and sugar. Initially obscure, it later became a modern classic, revived by the craft cocktail movement.



Intense

Harmonious

Pure



Modern Classic Revival

1990's

(13)

£18



*Brugal 1888, Palo Santo, Luxardo Espresso,
PX Nectar, Cinnamon, coffee*

Book:

The Art of the Cocktail (1999)

Inspiration:

Espresso Martini

The 1990s brought a cocktail revival, with sleek, spirit-forward drinks like the Cosmopolitan and Appletini defining nightlife. Coffee culture also surged, leading to the fusion of caffeine and cocktails.

Created in 1983 by Dick Bradsell, the Espresso Martini—originally the Vodka Espresso—was inspired by a model's request for a drink that would “wake me up and then f* me up.”** Rebranded in the 1990s, it became a modern classic, aligning with the martini craze.



Global Influences

2000'S

(13)

£19



*Lepanto 12 Year Old, bee pollen, honey, Luxardo
Maraschino, chamomile, cardamom*

Book:

The Craft of the Cocktail (2002)

Inspiration:

Penicillin

The Craft of the Cocktail is a seminal book that helped shape the modern cocktail renaissance. It emphasizes the importance of technique, quality ingredients, and creativity in crafting drinks. This era saw a renewed interest in classic recipes, with bartenders refining their craft and elevating cocktail-making to an art form.

Created in 2005 by Sam Ross at Milk & Honey, NYC, the Penicillin blends Scotch, peated Scotch, honey-ginger syrup, and lemon juice. Inspired by whisky-based remedies, it quickly became a modern classic in contemporary mixology.



Intense

Harmonious

Pure



Molecular Mixology

2010's

£35



*Enemigo Extra Anejo, Union Uno, bananatruse,
Luxardo Bitter Bianco, lime and activated charcoal*

Book:

Death & Co: Modern Classic Cocktails (2014 Edition)

Inspiration:

Naked & Famous

The 2010s ushered in molecular mixology, where bartenders fused science and cocktails to create multi-sensory experiences. Techniques like foams, smoke, and spherification redefined presentation, blurring the lines between kitchen and bar with precision and creativity

Created in 2011 by Joaquín Simó at Death & Co (NYC), the Naked & Famous is an equal-parts mix of mezcal, yellow Chartreuse, Aperol, and lime juice, inspired by the Last Word. First published in Death & Co: Modern Classic Cocktails (2014), it became a modern classic of the era.



Intense

Harmonious

Pure



Sustainability and Innovation

2020's

(13)

£23



*Acqua Bianca, lemon sorbet, Kaveri Ginger,
Everleaf Marine, citrus, Laurent Perrier Brut Champagne*

Book:

The Cocktail Workshop (2021)

Inspiration:

Limoncello Spritz

The 2020s focus on sustainability and creativity, with bartenders discovering new ingredients and flavors from what was once discarded or considered waste. This approach has led to more resourceful techniques, reducing excess while enhancing depth and complexity in cocktails.

The Limoncello Spritz is a modern take on the classic Italian spritz, blending limoncello, Prosecco, and soda water. While the spritz tradition dates back to 19th-century Veneto, this variation gained popularity in recent years as a refreshing, citrusy aperitif, enjoyed widely across Italy and beyond.

