

ARTESIAN LUXURY RUM COCKTAILS

Something special from the source of indulgence

Artesian Punch £14.00

A unique blend of Pyrat Pistol rum, Calvados and Poire William eau-de vie with a hint of Maraschino liqueur, pineapple and citrus juices, all finished with a Myer's float.

Quince Sour #2 £12.00

Angostura 1919 shaken with subtle flavours of lemon juice, quince and sugar then garnished with a twist of orange zest and a cherry.

Dickinson Cocktail £12.00

Appleton VX shaken with agave nectar, lime and fresh pink grapefruit, finished with a dash of Xanath vanilla liqueur.

Jerry's Medicine £14.00

Mount Gay XO, patiently stirred with Pedro Ximenez 20 year old sherry and a hint of Crème de Banane, with bitters and a flamed orange twist to finish.

Frisco Mule £12.00

Havana Club Añejo Especial, shaken with Fernet Branca, vanilla syrup and freshly squeezed lime juice, lengthened with ginger beer.

Strawberry Hill Daiquiri £12.00

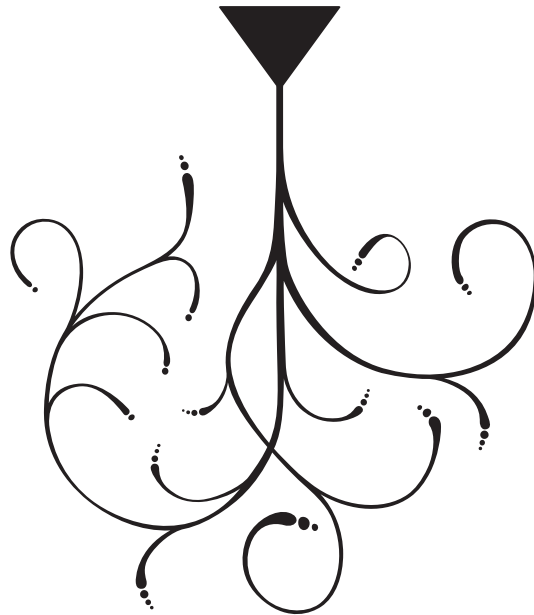
Take the classic Jamaican rum Wray & Nephew, add fresh strawberries and pink grapefruit, agave nectar and finish with orange bitters and fresh lime.

Hot Buttered Rum at Artesian £12.00

A relaxing, buttery drink served with Myer's rum, clove-infused apricot brandy, hot water, cloves and a spoonful of homemade honey cream.

Brazilian Mule £13.00

Beija Flor Cachaça shaken with vanilla, fresh apple and lime then charged with ginger beer.



COCKTAILS

ARTESIAN SIGNATURE COCKTAILS

Indulgent concoctions we're delighted to put our name to

Artesian Cocktail £14.00

Our signature Martini balances equal parts of Ciroc grape vodka and Lillet Blanc vermouth with subtle hints of Absinthe and orange oil.

Good Night Chihuahua £12.00

A twist on the seminal Tommy's Margarita recipe, using Sotol Reposado, homemade chamomile syrup and fresh lime juice, served on the rocks.

Sleeping Monkey £12.00

Monkey Shoulder whisky stirred with Chamomile liqueur, Dubonnet Rouge aperitif and peach bitters, finished with a pomelo zest.

Mon Cherie Cooler £12.00

Wisniowka cherry vodka shaken with fresh apple juice, chocolate liqueur and fresh passion fruit.

Perfect Lady £12.00

This is a French version of the 1920's classic White Lady, mixing Plymouth gin and fresh lemon juice with peach liqueur.

Heartesian 10 £14.00

Tanqueray 10 shaken with fresh grapefruit and passion fruit, finished with Aperol and orange Bitters.

Purple Eyes £14.00

Beefeater Crown Jewel gin stirred with Peychaud Bitters, Crème de Mure, Black Sambuca and a hint of Limoncello.

Dear Presidente £21.00

Glenfiddich 21 year old Gran Reserve, stirred with Noilly Prat Rouge and Orange Curaçao, finished with a whisper of orange zest.

CLASSIC RUM COCKTAILS

Daiquiri £11.00

The classic Cuban aperitif created in the Daiquiri iron mines of Santiago and made famous by Ernest Hemingway. Havana Club 7 year old, shaken with sugar and the fresh juice of a whole lime.

Mai Tai £11.00

When 'Trader' Vic Bergeron first created this drink for his guests from Tahiti they exclaimed, 'Mai-Tai roa-ae' Tahitian for "out of this world, the best". Wray & Nephew and Appleton Extra rums shaken with lime juice, orange Curaçao, Orgeat and sugar cane syrup.

Mojito £11.00

One of Cuba's oldest cocktails – from an African word meaning "to cast a little spell". Bruised mint leaves, lime juice, sugar cane syrup, Havana Club Añejo and a dash of soda.

Piña Colada £11.00

A classic party drink that originated in Puerto Rico in the 1950's. Havana Club 3 year old, pineapple juice and coconut cream, shaken or frozen. Add your favourite fruit as an optional extra.

Dark 'n' Stormy £11.00

Gosling's Black Seal rum from Bermuda, lime juice and ginger beer.

Caipirinha £11.00

The Brazilian classic. One whole lime muddled with sugar cane syrup and Beija Flor Brazilian cachaça, served over crushed ice.

Hurricane £11.00

Invented during World War II at Pat O'Brien's bar in New Orleans. Ten Cane white rum, English Harbour dark rum, passion fruit, orange and fresh lime juices, with a dash of Grenadine.

El Presidente £11.00

Matusalem Gran Reserva, Dry Vermouth, Orange Curaçao and Grenadine.

CLASSIC COCKTAILS

Because the best taste never goes out of fashion

Manhattan £11.00

Created in New York's Manhattan Club around 1890, made the traditional way with Rittenhouse straight rye whiskey, shaken with sweet Vermouth and a dash of Angostura.

Old Fashioned £11.00

One of the originals and still the best, a bartender's favourite. Sugar and Angostura bitters muddled with an orange slice, topped with Maker's Mark bourbon and a maraschino cherry.

Margarita £11.00

The real name of Rita Heyworth, for whom it was invented. Gran Centenario Plata tequila, Cointreau and fresh lime juice, shaken and served in a salted martini glass.

Negroni £11.00

Martin Miller's gin, sweet vermouth and Campari, shaken and served with an orange twist. Created for an Italian aristocrat in the 1920's and appreciated by cognoscenti the world over.

Sidecar £11.00

Originally from Harry's New York Bar, Paris 1931. Rémy Martin VSOP and Cointreau, shaken with fresh lemon juice and served with a lemon twist.

Mint Julep £11.00

A centuries old recipe combining mint, sugar and spirit, muddled together and topped with crushed ice and Buffalo Trace bourbon. A favourite at the Kentucky Derby.

SPARKLING COCKTAILS

All served using Laurent-Perrier NV Champagne

1865 £14.00

Foursquare spiced rum over a sugar cube soaked in orange bitters, topped with champagne, served with an orange twist.

Classic Bellini £14.00

Champagne, Crème de Peche and fresh peach purée. The Italian classic.

Champagne Julep £14.00

Fresh mint leaves and sugar muddled with Buffalo Trace bourbon then topped with chilled Champagne. A twist on the Kentucky classic.

Black Velvet £14.00

Delicately combined Guinness and Champagne. The Irish classic.

Kir Royale £14.00

Crème de Cassis topped with chilled Champagne. The French classic.

The Original Champagne Cocktail £14.00

Champagne poured over a sugar cube soaked in Angostura Bitters, covered with Rémy Martin VSOP and garnished with a long orange twist. The original since 1889.

ARTESIAN ALCOHOL-FREE CREATIONS – £8.00

Feeling good? Stick to these and you'll stay that way till morning...

Pear Mojito £8.00

Fresh mint, fresh lime, fresh pear juice over crushed ice.
A refreshing twist on the Cuban classic.

Hot Buttered Cranberries £8.00

Cranberry juice, warmed up with spiced gomme and lemon juice,
served with a long spoon filled with homemade honey cream.
Bring the festive season alive with this winter warmer.

Ginger Pink £8.00

A zesty exotic concoction with fresh pink grapefruit and passion fruits
lengthened with ginger beer.

Rhubarb Scramble £8.00

Homemade rhubarb purée, vanilla syrup, topped with pear juice.
Smooth and creamy.

Berry Follies £8.00

Pomegranate juice, fresh raspberries, lime and sugar.
One for the brain cells, if you need a boost!

Coco Loco £8.00

Coconut cream, pineapple, bitter lemon. The Caribbean will seem so close.

CLASSIC MARTINIS

Traditionalist? Then make the gin a Tanqueray. Or for a contemporary
Vodka Martini, try Ketel One with a dash of dry Vermouth, stirred and
served ice cold with olives or a twist.

Gibson £11.00

Gin or vodka served with cocktail onions. Named after artist Dana Gibson.

Naked £11.00

Gin or vodka shamelessly prepared with neither Vermouth nor garnish.

Sweet £11.00

Gin or vodka with sweet Vermouth and a cherry, it's innocence itself.

Perfect £11.00

Gin or vodka with sweet and dry Vermouth, olives and a twist? 10/10.

Dirty £11.00

Gin or vodka garnished with olives and a splash of olive brine.

Vesper £11.00

Stoli Elit and Tanqueray 10 with Lillet Blanc, shaken not stirred!

For the benefit of guests, a guideline of the alcoholic strength of all beverages is as follows:

Alcohol By Volume:

Champagne 12.0% – 13.0%

White Wine 12.0% – 13.0%

Red Wine 12.0% – 13.0%

Beers 3.8% – 5.5%

Vermouth 14.8% – 18.0%

Campari 25.0%

Pernod 40.0%

Ricard 45.0%

Sherry 15.5% – 17.5%

Gin 37.5% – 47.3%

Vodka 37.5% – 40.0%

Rum 40.0% – 63.0%

Cognac 35.0% – 40.0%

Artesian is a non-smoking bar. Please use the designated smoking area in the Hotel.

A range of cigarettes and cigars are available from £6.50 for take away only.

It is illegal to sell tobacco to persons under 16 years of age.

Artesian and the Langham Hotel encourage responsible drinking.

All prices are in £ sterling and include VAT.

Cover charge is applicable to ALL non-residents after 11.00pm.

Sunday – Thursday £5.00

Friday – Saturday £7.00

In accordance with the Weights and Measures Act 1995, the measure for the sale of gin, rum and whisky on the premises is 50ml.

**ARTESIAN**
AT THE LANGHAM

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