

MUSIC AND COCKTAILS

The menu is inspired by connecting the story of cocktails to the story of music.

HATHOR (GODDESS OF MUSIC)

Hathor was the Egyptian goddess of music and her cocktail doesn't contain any spirits but uses a wine-based liqueur and a mix of different ingredients generally used in her era such as grapes and pomegranate. It's aged in a terracotta amphora (like the one founded in Tutankhamen's sarcophagus) for 1 month.

NOBLEMAN'S MUSE

Minstrels were medieval musicians who earned a living by poetry and music. At that time, the typical beverage was spiced wine (vin brulé) which was largely for the nobles while common folk drank beer and ciders.

'AVE MARIA' (Meditation sur 1ere prelude de piano 1853).

Johann Sebastian Bach is one of the most influential classical composers in history. Not only did he invent a new style of symphony, but he did so even though he was blind. This particular liquid composition is a tribute to 'Ave Maria' one of his most famous operas; still performed by the likes of Pavarotti.

COTTON BLUES

Blues originated during slavery in the cotton/coffee plantations of the southern states. 'The Blues' originally referred to the "intense visual hallucinations during severe alcohol withdrawal". Slaves were nicknamed blue devils after stories of a slave's Faustian bargain with the devil to learn the guitar. Blues greats: Louis Armstrong, Blind Lemon Jefferson, Leadbelly, Charlie Patton and Robert Johnson

WORTH REMEMBERING

Miles Dewey Davis III (Jazz trumpeter, bandleader, composer). Davis is among the most influential and acclaimed figures in jazz. Davis had 2 preferred drinks: rum and cognac. These two spirits have been fused to create an adaptation of the classic Sazerac. Rum and cognac are bound by absinthe syrup and 'licorice' bitter topped with an aerated hibiscus & water foam.

WHERE THE FUCK IS FRANK

"Forget Domani" is a famous song by Frank Sinatra and, as he was American with an Italian family, we made an Italian style twist on a Manhattan cocktail "infusing" the classic ingredient with a typically Italian cuisine: tomato, olive oil and basil.

DREAMER

This cocktail signifies the relationship between John Lennon and Yoko Ono. The song "Instant Karma" is the symbol of a generation that fought for peace, love and an end to war; fusing English and Japanese ingredients this cocktail will tell a story.

WIGGLY HIPS

Rock n' roll was an explosive mix created by a combination of unexpected/conflicting elements that irreversibly revolutionized music and several generations. Only Fools... reflects one of "The King's" addictions; the Fool's Gold Loaf.

B&W

Bob Marley and the Wailers were the originals of Reggae music. We are delighted to honour them using ingredients from the country that gave birth to this phenomenon: rum, sugar cane and hemp counterpointed with elaborate mixing techniques

LOVE AND HATE

This cocktail has been created to honour Prince, one of the pioneers of pop music. This cocktail represents his love of wine and his hate for whiskey. We have combined the two to make a drink that represents his hit "Purple Rain".

ALL EYEZ ON ME

Tupac Amaru Shakur (Makaveli). Tupac, an American rapper, actor and poet has sold over 75 million records worldwide, making him one of the best-selling music artists of all time. He gave voice and poetry in protest against the racism of the time. His love for brandy inspired us to create this drink using a paper cup garnished with a black bandanna.

STAYIN' ALIVE

With Disco came flared trousers & Saturday Night Fever (1978). The movie's main song is "Night Fever". The Bee Gees embodied Disco with most of their songs talking about love. This cocktail has a floral liqueur combined with a fruity Pisco taste and is given a touch of sparkle by the prosecco.

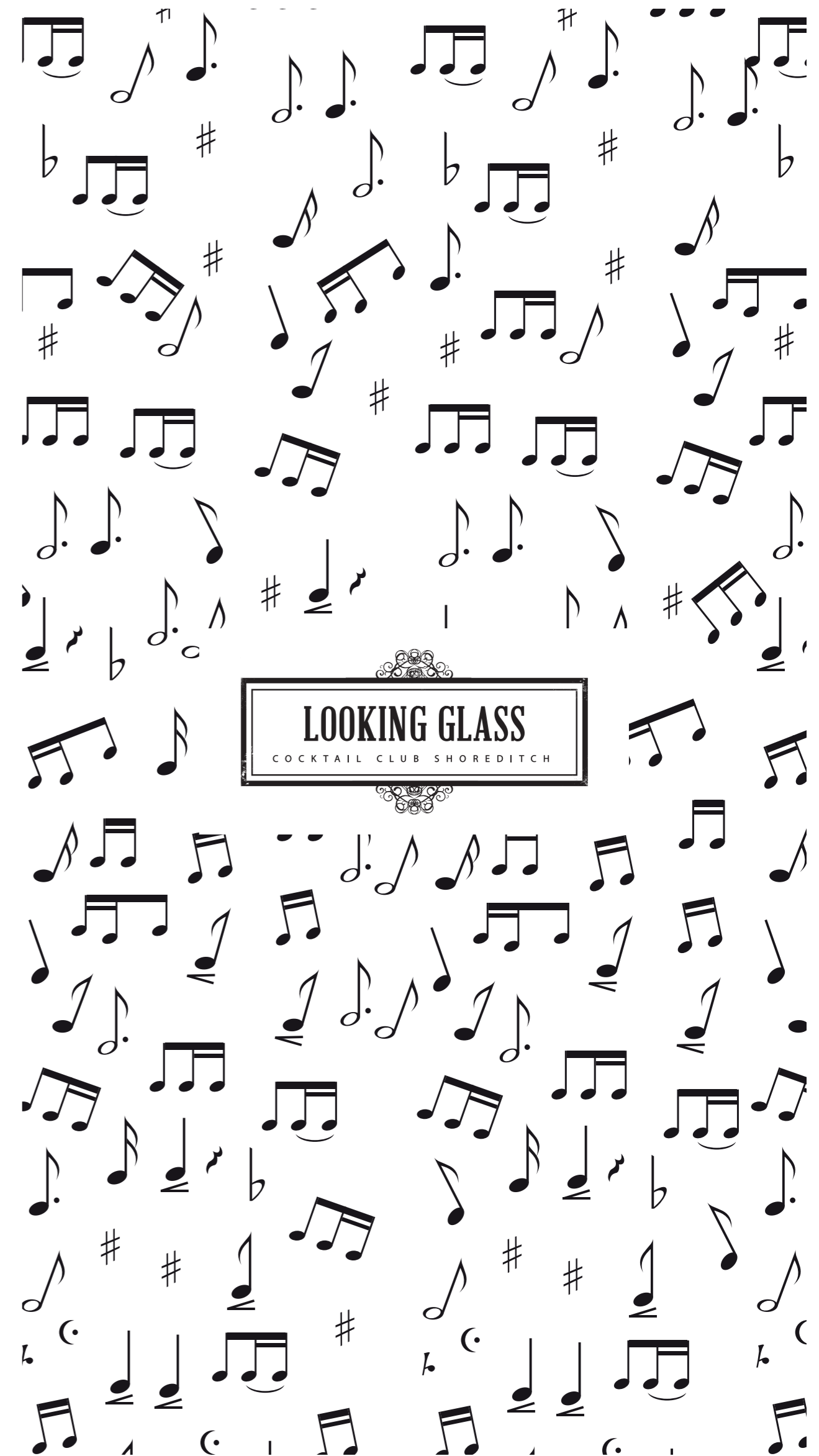
BEAT MATCH

And to the '80's; as drinking cultures have developed so has music. DJs all around the world created and replicated sounds and beats which morphed into House Music. Meanwhile bar tenders around the world were mixing the weird and wonderful together to create 'quaffgasmic' creations. This cocktail takes its hat off to House DJ's and bar tenders around the world.

Note: All the homemade ingredients are available to taste, just ask at the bar.



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Era: BC
HATHOR / 9.5
 Type: Aperitive
Amaro Montenegro, Rinomato Aperitivo, sweet vermouthe and pomegranate liqueur blended and aged in a terracotta amphora for 1 month, served with a caramelised dry apple. Bitter aperitif.



Era: 1960
ONLY FOOLS... / 11
 Type: Sour
Aba Pisco, Ancho Reyes Verde, Cointreau, homemade banana & peanut liqueur with strawberry conserve, lime juice and egg white. Fruity & spicy.

WHITE WINE
 Pinot Grigio - Glass / 7 - Bottle / 24
 Sauvignon - Glass / 10 - Bottle / 30

ROSÉ
 Seasonal Rosé 7/24

RED WINE
 Pinot Noir - Glass / 7 - Bottle / 24
 Malbec - Glass / 10 - Bottle / 30

SPARKLING
 Prosecco - Glass / 7.5 - Bottle / 28
 House Champagne - Bottle / 60
 Champagne Laurent Perrier - Bottle / 90

BEER
 Asahi / 4.5
 Peroni / 4.5
 Camden Hells / 5
 Five Points Pale Ale / 5
 Five Points Hook Island / 5.5
 Five Point Railway Porter / 5.5
 Cider / 5



Era: 1200
NOBLEMANS MUSE / 11
 Type: Sour
Grappa Nardini, Cynar, spiced homemade cider reduction & lemon topped up with beer. Bitter & refreshing.



Era: 1970
B & W / 11
 Type: Spiced
Jamaican rum, Aluna coconut rum, homemade smoked hemp seed syrup, Tentura, Galliano and fresh lime juice. Sweet & refreshing.



Era: 1500
AVE MARIA / 11
 Type: Dry
A twist on a classic dry gin martini: Velho Barreiro Cachaça, Genever, Tio Pepe & cumin liqueur with a dash of homemade lavender bitters.



Era: 1980
LOVE & HATE / 12
 Type: Dry
Naked Grouse Whisky, Fino sherry wine, blackberry and honey cordial with a touch of Campari. Fruity & strong.



Era: 1900
COTTON BLUES / 12
 Type: Spiced
EL Jimador Reposado, Mezcal, cocoa nibs and coffee bean infused sweet vermouthe, Tentura, Peychaud's bitters & tobacco liqueur spray. Full bodied flavour.



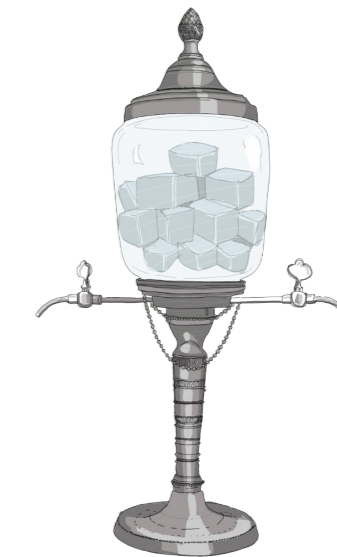
Era: 1985
STAYIN' ALIVE / 10.5
 Type: Aperitive
El Gobernador Pisco, homemade floral liqueur, Cynar with a touch of lemon juice. Topped with prosecco, Floral & Sparkly.



Era: 1920
WORTH REMEMBERING / 11
 Type: After Dinner
Chairman Reserve Spiced Rum, Martell VS, absinthe syrup, 2 dashes liquorice bitters & hibiscus air. Strong and spiced.



Era: 1990
"ALL EYEZ ON ME" / 10
 Type: Refreshing
Vecchia Romagna Brandy, beetroot syrup, Solerno Blood Orange Liqueur, apricot brandy, lemon juice & 3 dashes Pechaud's bitters - topped up with ginger beer.



ABSINTHE
 Absinthe Supérieure Esprit d'Edouard / 10
 Terminus Absinthe Oxigénée / 10
 La Maison Fontaine Absinthe Blanche / 9
 La Maison Fontaine Chocolate Absinthe Liqueur / 6.5



Era: 1940
WHERE THE FUCK IS FRANK / 13
 Type: Dry
Fat washed Italian olive oil bourbon whiskey, Rinomato Americano infused tomato stems and basil, homemade Naga spiced herbal blend. Dry & strong.



Era: 1995
BEAT MATCH / 11
 Type: Sour
Homemade bathtub gin, homemade thyme liqueur, blended tea syrup, lemon juice with Orange Crackle Crystals for extra sourness. Herbal & sour.

PERSONALISED VIRGIN COCKTAILS / 5

More detailed descriptions can be found on the next page

A 12.5% discretionary service charge will be added to your bill



Music & Cocktails

Menu inspired by connecting the story of cocktails & music



Era: 1960
THE DREAMER / 10
 Type: Refreshing
Portobello Road gin, rice water infused oriental fruit syrup, lemon and a touch of Fernet Branca. Served with Nori. Sweet & refreshing.