



This month we celebrate one of our favourite cocktail ingredients

VERMOUTH

Vermouth is an aromatised, fortified wine made with a host of botanicals. Infusing wine with a variety of herbs is nothing new and has been standard practice for centuries and spanning continents. But vermouth's lineage solidly begins in the mid-1600s, when a subset of Germans began spiking their wine with wormwood, hence creating wormut. The modern iteration as we know it today was born around 1786 in Italy and rocketed to low-proof popularity shortly thereafter in both England and France. Prior to Prohibition in the U.S., vermouth was so popular for a spell that its sales outnumbered table wine.

The Copywriter

jamesons, lemon juice, honey syrup, martini bianco, soda

Mezcal Negroni

quiquiri, martini rosso, campari

Vieux Carre

bulleit rye, hennessy fine, cocchi americano, dom benedictine,

Manhattan

bulleit rye, martini rosso, bitters, cherry

£12*each*

Food Allergies & Intolerances

If you have any food allergy or intolerance please speak to our staff before you order
A discretionary 12.5% service will be added to your bill. VAT is inclusive at the current rate

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