

WELCOME TO



It is my great pleasure to welcome you to Six Storeys.
I hope I find you in good favour today.

As you can see, Six Storeys is a sumptuous sanctuary at the heart of the city, offering the perfect escape from the everyday with fine libations and impeccable service. But how did we come to be in this delightful space, I hear you ask? Well, way back when in 1939, this was once a branch of Martins Bank Ltd. Since then, it's changed hands and lived through many incarnations, until we acquired it and made it our own. We found ourselves inspired by Soho's artistic and creative past, and so imbued the décor with the heady decadence of the 1780s.

Our house infusions are the brainchild of Mr P.J. Hobbs – there's no-one more masterful when it comes to imparting great flavour to fine spirits. Stop by the Decantery to see where the magic happens.

Fallen in love with Six Storeys, and want it all to yourself? Simply drop me a line, and let's work together to arrange the perfect private event.

Kindest Regards,

Mr. Cornelius S. Lushington

Head Butler

cornelius@sixstoreys.com





G I N S



Yours for £8½ a piece.

Tanqueray Export Strength London Dry Gin,
infused with delights from the pantry.

Your choice of:

Plumgin Batch #11

Pear & Sage

Quince & Blue Cheese

Camomile Meadow

Lavender & Rosemary

Venison & Summer Truffle

Shampagne

We're still working on this one... so enjoy 10% off!

Served with:

Classic Tonic Water

'Victorian Remedy'

Apple, ginger soda, bitters

'Ruby Spritzer'

Cranberry, berry cordial, sparkling water

Want to know more about how we concoct our weird
and wonderful gins? Simply turn to the Gin Gluttony pages
at the back of this book.



THE MARTINI MACHINE



Yours for £9½ a piece.

Take a chilled bottle of our handcrafted infusions and run it through an iced coil over atomised, house Vermouth.

St. Clements Vodka

Served either 60/40 or Dry

Rhubovka

Strawberry & Basil Vodka

Rose & Cocoa Vodka

Plumgin Batch #11

Quince & Blue Cheese Gin

Camomile Meadow Gin

Lavender & Rosemary Gin

Venison & Summer Truffle Gin

Shampagne Gin

We're still working on this one... so enjoy 10% off!

Served with:

Zested & dried fruits, olives, pickled silverskin onions



SHORT & STRONG



Yours for £9½ a piece.

Plum Negroni

Plum infused Gin, Six Storeys House Vermouth, Aperol

Burnt Toffee Scotch Old Fashioned

Johnnie Walker Black, burnt sugar, bitters

Buttered Rum

Appleton VX infused with citrus & spice

Rhum Orange Old Fashioned

Appleton VX infused with sweet citrus juice

Rumtoft

Appleton VX infused with forest fruits

Cherry Bourbon New Amsterdam

Bulleit infused with posh cherries

Peanut Butter Rum Old Fashioned

Appleton VX infused with butter & peanuts

Stirred Venison & Truffle

Infused Tanqueray Export Strength London Dry Gin



PUNCHES



*Yours for £9½ a piece or £40 for five –
perfect for sharing with friends.*

Tropical Windsor

Rhum Orange, almond liqueur, tropical juices

Hunting In The Black Forest

Dark fruit infused bourbon & rum, cranberry

Tea On The Titanic

Earl grey, selection of infused spirits, citrus, soda

Sugar Plum Berry

Plum gin, cranberry juice, seasonal spices

Jaguar Milk

Brazilian rum, milk elixir, coconut water, pineapple

SPARKLING

Yours for £11½ a piece.

Classic Shambles Cocktail

Apple pie brandy, vanilla sugar, Moët & Chandon

Flora Herb French 75

Lavender & rosemary gin, lemon, Moët & Chandon



LONG & FRESH



Yours for £9½ a piece.

O.C.D

Orange, carrot & Campari

Ah Sings Plum Sling

Plum infused gin, ginger soda, cranberry

Lewis Collins: Who Dares Gins

Pear & sage infused gin, lemon, soda, bitter

Go-Hito

Egyptian mint tea infused rum, lime, agave, sparkling water

Cornelys' Cup

Pear & sage infused gin, ginger soda, dried fruits

SIGNATURE SHAKEN COUPES

Yours for £10½ a piece.

El Marjorie Dawes

100% Agave Tequila, lime, pink grapefruit, spiced duusst ... anyone?

Pick Me Up... and F**k Me Up

Vodka, espresso, elbow grease



SWEET SHOP



Yours for £10 a piece.

Rhubovka Flip

Rhubarb infused vodka, Advocaat, milk elixir

The Delightful Chap From Istanbul

Rose & cocoa infused vodka, cranberry

Steve Strange Brew

Plum infused gin, Six Storeys House Vermouth, rosehip

Burnt Toffee Apple

Butter & burnt toffee infused scotch, cloudy apple

P.B & J

Peanut butter infused Appleton VX, almond milk

SHARP & SOUR

Yours for £9½ a piece.

The Four Thieves

Rhubarb vodka, pink grapefruit, beetroot, vinegar

Berry Basil Shrub

Strawberry & basil vodka, cranberry, jam, balsamic



SQUISHED ON SOHO



Yours for £4 a piece, or £3 to take away.

Think Pink

Pink grapefruit, pink lady apple

Double Orange

Carrot, orange

Acacia Road

Banana, oats, almond milk

Citrus Blast

Lemon, lime, orange, grapefruit

Veg Out

Carrot, beetroot, celery

Mix It Up

Your choice of the ingredients above



WHITE WINES



Served by the bottle 75cl, normal glass 17.5cl and tiny glass 12.5cl

Maison Belenger Blanc Vin De Pays Des, France

Floral, fresh, pink grapefruit flavours

£30 / £8¼ / £6

Inzolia Legato, Italy

All-round drinker

£25 / £7 / £5

Viognier Sauvignon 'Little James', France

Aromatic with peach flavours

£35 / £9¾ / £7

Albariño Garzon, Uruguay

Crisp with notes of jasmine

£54 / £15 / £10½

Chardonnay Pinot Grigio 'Le Rime' Banfi, Italy

Full of citrus and melon flavours

£42 / £11¾ / £8½

Rully 'Clos Des Mollepierres' Domaine

Saint-Abel Roux, France

Vibrant with honey and elderflower

£72



RED WINES



Served by the bottle 75cl, normal glass 17.5cl and tiny glass 12.5cl

Negroamaro Ponte Miliano, Italy

A crowd-pleaser

£25 / £7 / £5

Pinot Noir Moonriver Danube, Hungary

Cherry, spice & red fruits

£30 / £8¼ / £6

Rasteau 'Les Valats' Alain Jaume, France

Rich, spicy Rhone blend

£54 / £15 / £10½

Cahors Malbec Chateau Du Caillau, France

Smoky, intense black fruit

£35 / £9¾ / £7

Shiraz 'Billi Billi' Mount Langi Ghiran, Australia

Velvety & perfect with steak

£42 / £11¾ / £8½

Cabernet Sauvignon 'First Press' Delicato,

Napa Valley

Mocha, fig & dark chocolate

£72



SPARKLING WINES



Served by the bottle 75cl

Bisot Jeio Valdobbiadene Prosecco

Magnum £60, bottle £35, coupe £6½

Moët & Chandon Brut Imperial

Magnum £125, bottle £65, coupe £8½

Veuve Clicquot Yellow Label

£70

Ruinart Blanc De Blanc

£95

Dom Pérignon Vintage 2006

£200

Moët & Chandon Brut Imperial Rosé

£75



BREWERY



ON TAP

Six Storeys 4% Lager *£4¾ Pint*

Goose Island IPA *£5¾ Pint*

Stella Cidre *£5½ Pint*

BOTTLED

Becks *£4¾*

Corona *£5*

Craft *£5½*

Lancaster Bomber *£5*

Hoegaarden *£5*



CHAUFFEUR'S CHOICE



Alcohol-free... and delicious. Yours for £3½ a piece.

'Victorian Remedy'

Apple, ginger soda, bitters

'Ruby Spritzer'

Cranberry, berry cordial, sparkling water

Kitten Milk

Milk elixir, coconut water, pineapple

St Clements Sparkle

Lemon, lime, orange, sparkling water

Fizzy Pop

Coke, Diet Coke, Lemonade, Ginger Beer



TEA & COFFEE



COFFEE

£2¾

All just £1 before 10am every day. Also available to take away.

Espresso

Café Serge

(espresso with a twist of lemon)

Macchiato

Flat White

Cappuccino

Latte

...Or tell us how you like yours.

POT OF LOOSE LEAF TEA

£3¾

English Breakfast

Earl Grey

Egyptian Mint

Fresh Mint

Jasmine Green

Rooibos

Lapsang Souchong



DECANTERY



GIN

Tanqueray Export Strength

43% Abv £8½

Jensen's Old Tom

43% Abv £8½

RUM

Appleton VX

40% Abv £8½

Gosling's Black Seal

40% Abv £8½

VODKA

Ketel One

40% Abv £8½

Belvedere

40% Abv £9½

AGAVE

Jose Cuervo Tradicional

38% Abv £8½

Ilegal Mezcal

40% Abv £10

COGNAC

Hennessey VS

40% Abv £8½

Hennessey XO

40% Abv £33



DECANTERY



SINGLE MALT

Glenmorangie 10 Year Old

43% Abv £8½

Glenmorangie 18 Year Old

43% Abv £20

BITTERS

Campari

25% Abv £6

Aperol

11% Abv £5

BLENDED & BOURBON

Johnnie Walker Black Label

40% Abv £8½

Bulliet Bourbon

45% Abv £8½

LIQUEUR

Disaronno Amaretto

24% Abv £6

Bonhetti Coffee

25% Abv £6

SHOTS

Patron Café XO

35% Abv £8½

Jägermeister

35% Abv £8½



GUIDE TO GIN GLUTTONY



PLUMGIN #6

The gin that started it all. After a busy day at the bar, we decided to pair our surplus fruit with some spare gin, then left them to get acquainted for a few weeks. The result was a fruity, sweet and sublime gin with an exquisite, deep pink colour. That was six batches ago, and still this little beauty continues to evolve. Best on ice to release the subtle fruit, or married with vermouth and bitters for a Plum Negroni.

PEAR & SAGE GIN

An English spirit infused with some very English flavours. Williams' pears add an undercurrent of fresh green fruit to this batch, while the sage offers a deep, herby punch. Goes oh-so-well with tonic, herb and quinine. Or, for a little sweet spice, try Ginger ale.

MEADOW GIN

If we could bottle summer, wouldn't life be lovely? So, we tried to do just that. Take a sip, close your eyes and let this libation whisk you away to a sunny summer meadow. Floral chamomile and sweet hay will transport your taste buds to the heart of the English countryside.



GUIDE TO GIN GLUTTONY



ROSEMARY & LAVENDER GIN

A luscious and unmistakable medley of garden delights. Floral and herbal notes compliment the heavy juniper flavour of this gin, and take it to new heights. Stir with ice and a lick of vermouth to show your taste buds who's boss. Ginger ale, cloudy apple juice and a dash of bitters transform this into a long drink that's perfect for lazy afternoons.

QUINCE & BLUE CHEESE GIN

Yes, that's right... cheese gin! No need to fret: this is no fad or sham concoction. Delicate fruity sweetness lays the foundation for the powerful sharpness of English stilton. Throw caution to the wind and splash this gin over ice to enjoy its full flavour. Temper it with cloudy apple juice or tonic, and then congratulate yourself for your brave and discerning choice.

SHAMPAGNE GIN

Mr. P.J Hobbs *C.B.E (Chief Booze Engineer) has a penchant for the exquisite, so one evening as we polished off a Magnum of Dom Perignon, an experiment was born. Tastes of lemon, biscuit and brioche are found in the flavour profile of our fave fizz, and also inspired this latest creation.