

# WELCOME TO W/A KENSINGTON

The restaurant takes its name from the initials of William Alexander, who bought seven Victorian townhouses and transformed them into his family residence, now known as 100 Queen's Gate Hotel - London.

The estate was used as his base in London while he plotted exotic travels and adventures across the Far East and beyond.

With the Great Exhibition in close proximity to his home, William Alexander was able to wine and dine with famous intellectuals from across the globe. This allowed him to exhibit the vast collection of exotic and precious artefacts collected during his travels, showcasing them to his friends and peers.

So, we invite you to raise a glass to William Alexander, and enjoy some fine dining as the man himself did before you.

In accordance with the Weights and Measures Act of 1985, the measure for the sale of spirits on the premises is 50ml and multiples thereof.

Port and Sherry are sold by the glass measured at 125ml.

All vintages correct at the time of printing, but are subject to change depending on availability.

Please note that we serve 50ml of liqueur & spirits as standard measure but smaller serves of 25ml of spirit are available on request.

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill.

# APÉRITIF COCKTAILS

11.5

## AFFINITY

Once fashionable in 1920s, this classic aperitif is one for the purist.

*Whisky, Antica Formula, Noilly Prat, Angostura bitters*

## BAMBOO COCKTAIL

This elegant drink was created and named by Louis Eppinger, Bar Manager of the Grand Hotel Yokohama Japan, in 1890.

*Fino sherry, Noilly Prat, orange & Angostura bitters*

## HANKY-PANKY

Ada Coleman, former head bartender of the American Bar at The Savoy when it first opened, created this drink for Noel Coward's mentor, Sir Charles Hawtrey. On his first sip he mysteriously postulated: "By Jove! That is the real hanky-panky!" and so the drink was named.

In the States, "hanky-panky" is slang for dirty deeds, especially the libidinous variety, and it is also used to mean cheap and gaudy.

Not the highest accolade for the cocktail, but in Victorian England the term was once used to describe black magic, so we'll have to suppose that is what he meant.

*Gin, Fernet-Branca, red Vermouth*

## NEGRONI

According to most popular origin story, Negroni was invented in Florence, Italy in 1919, at Caffè Casoni. It was named for Count Camillo Negroni, who invented it by asking bartender Fosco Scarselli to add gin to Americano, his favourite drink. The word does not appear in English cocktail guides before 1947.

*Gin, red Vermouth, Campari*

*Variants: Chocolate Negroni, in-house barrel-aged white Negroni or classic Negroni*

## BRONX

A pre-dinner drink inspired by a visit to the opening of the Bronx Zoo in 1960 by Jonny Solon, renowned bartender at The Waldorf Astoria, New York.

*Gin, Cocchi Americano, Cocchi di Torino, orange juice*

## BIJOU

Bijou means 'jewel' in French and the drink of the same name is said to have been invented by Harry Johnson. It is called bijou because it combines the colour of three jewels: gin for diamond, vermouth for ruby and chartreuse for emerald.

*Gin, Cocchi di Torino, green chartreuse, orange bitters*

# ANYTIME CLASSICS

11.5

## BETWEEN THE SHEETS

The recipe is a real classic: it was born in the 1930s.

After the 1960s, it was almost forgotten but nowadays it is a popular cocktail again.

*Cognac, rum and Cointreau, lemon juice*

## CORPSE REVIVER NO.2

It is a follow on to the first recipe with a refreshing twist. "Four of these taken in swift succession will not revive the corpse again."

- The Savoy Cocktail Book.

*Gin, touch of Absinthe, fresh lemon juice,  
Lillet Blanc, Cointreau*

## CLOVER CLUB

In his book, 'Old Waldorf Bar Days' (1931), Albert Stevens Crockett credits his pre-prohibition cocktail to the Bellevue-Stratford hotel in Philadelphia, where an Algonquin Round Table group called the Clover Club lent its name to this drink.

*Fresh raspberry purée, lemon juice, egg white, gin*

## KAMIKAZE

The drink is rumoured to have originated in Japan during the American occupation at the bar on Yokosuka base near Tokyo.

*Vodka, Cointreau, fresh lime*

## MAI TAI

This drink is the most successful drink from the tiki craze. Victor J. Bergeron is said to have created his Mai Tai to take advantage of some good seven-year Jamaican rum he had lying around.

When he made it for first time he served it to his friends from Tahiti, Ham and Carrie Guild. After tasting the drink, Carrie raised her glass and said: "Mai Tai-Roa Ae!" which means "out of this world - the best!" in Tahitian, and that became the name of this drink.

*Rum, lime, orgeat & orange curaçao*

## MANHATTAN

Popular history suggests that this drink originated at the Manhattan Club in New York in the early 1870s, where it was invented for a banquet hosted by Jennie Jerome (Lady Randolph Churchill, Winston's mother) in the honour of president candidate Samuel J. Tilden. The success of the banquet made the drink fashionable and later prompted several people to request the drink by referring to the name of the club where it originated - "The Manhattan Cocktail".

*Bourbon or rye, Vermouth, bitters*

*Variants: sweet, perfect, dry*

## SAZERAC

The Sazerac is one of the oldest cocktails, with its origins in pre-civil war New Orleans, Louisiana. The original drink is based on a combination of Cognac and bitter created by Antoine Amédée Peychaud in the 1830s and is reported to be the first cocktail ever invented in America. Since its creation, many different recipes have evolved for the drink.

The cocktail was named by John Schiller in 1859 upon the opening of his Sazerac coffee house in New Orleans. Both coffee house and drink are likely to derive their name from a popular brand of cognac, Sazerac de Forge & Fils.

*Bourbon, Cognac, Peychaud bitters, sugar*

## MOSCOW MULE

John Martin used this drink to promote a new product - Smirnoff Red. He ran a promotion with the owner of the Cock and Bull, a big star hangout on sunset boulevard in Los Angeles; it was served in a copper mug engraved with two mules kicking up their heels. Many of the mugs hanging over the bar had the names of famous people inscribed on them. Smirnoff then became the first real commercial vodka brand in the United States built on Hollywood star power!

*Vodka, ginger beer, fresh lime, Angostura bitters*

# SPARKLING COCKTAILS

## BELLINI

The Bellini was invented by Giuseppe Cipriani in 1943, at Harry's Bar in Venice, Italy.

*Purée, Prosecco*

*Variants: strawberry, raspberry,  
passion fruit & mango, peach*

11.5

## CLASSIC CHAMPAGNE COCKTAIL

*Sugar, Angostura bitters, Cognac, Champagne*

20.5

## FRENCH 75

The drink was created during WWI in the New York Bar in Paris by barman Harry MacElhone.

Its powerful kick was said to feel like being shelled by the powerful French 75mm field gun. The recipe originally called for gin, but it became more popular using brandy.

*Gin, simple syrup, fresh lemon juice, Prosecco*

11.5

# WE'VE GOT IT ALL COVERED

## OTHER DRINKS AVAILABLE

Margarita, Daiquiri, Espresso Martini, Cosmopolitan, Martinez, sours & variants, Martinis & its variants, Old Fashioned and more...

If you don't find what you are looking for, please ask one of our mixologists for your choice of classic and we will proudly make one for you.

## GIN

Bombay Sapphire, <i>England</i>	8
Dodd's Gin, <i>England</i>	15
G. Boudier Saffron Gin, <i>France</i>	12
Gin Mare, <i>Spain</i>	12
Hendrick's Gin, <i>Scotland</i>	10
Hoxton Gin, <i>England</i>	12
Hoxton Pink Gin, <i>England</i>	12
Martin Miller's Westbourne Strength Gin, <i>England</i>	12
Opihr Oriental Gin, <i>England</i>	10
Portobello Road Gin, <i>England</i>	8
Sipsmith London Dry Gin, <i>England</i>	10
Sipsmith Sloe Gin, <i>England</i>	12
Star of Bombay London Dry Gin, <i>England</i>	12
Tanqueray 10 Gin, <i>Scotland</i>	12
The Botanist Gin, <i>Scotland</i>	12

## VODKA

Absolut Elyx Wheat, <i>Sweden</i>	12
Absolut Vanilia, <i>Sweden</i>	8
Arbikie Potato Vodka, <i>Scotland</i>	15
Belvedere Rye Vodka, <i>Poland</i>	12
Bimber The London Barley Oak Age Vodka, <i>England</i>	10
Chase Potato Vodka, <i>England</i>	12
Fair Quinoa Vodka, <i>France</i>	10
Ketel One Citroen Vodka, <i>Holland</i>	10
Ketel One Vodka, <i>Holland</i>	8
Sipsmith Sipping Vodka, <i>England</i>	10

## TEQUILA

Tapatio	10
Patrón Silver	15
Patrón XO Cafe	12

## RUM

### WHITE

Bacardi Carta Blanca, <i>Puerto Rico</i>	8
Alnwick White Knight Rum, <i>England</i>	10

### AGED

Brugal Extra Viejo, <i>Dominican Republic</i>	10
East London Liquor Company Demerara Rum, <i>Guyana</i>	10
Gosling's Black Seal Rum, <i>Bermuda</i>	8
The Kraken Black Spiced Rum, <i>Trinidad &amp; Tobago, Caribbean</i>	8
Doorly's XO, <i>Barbados</i>	12

### CACHAÇA

Avuá Prata Cachaça, <i>Brazil</i>	12
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## COGNAC & BRANDY

### COGNAC

Rémy Martin VSOP	12
Hennessy Fine de Cognac	12
Hennessy XO	35
Hine Antique XO Premier Cru	30

### ARMAGNAC

Baron de Sigognac XO Platinum	28
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### CALVADOS

Château du Breuil VSOP	12
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### GRAPPA

Bottega Grappa Riserva Privata Barricata Grappa	12
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# WHISKY

## SCOTTISH FINE BLENDED

Johnnie Walker Black Label	12
Chivas Regal 18 Year Old	20
Johnnie Walker Blue Label	40

## AROUND THE WORLD

Jameson, <i>Ireland</i>	8
Connemara Distillers Edition, <i>Ireland</i>	15
Bastille 1789 70cl, <i>France</i>	12
Crown Royal, <i>Canada</i>	10

## SCOTTISH SINGLE MALTS

Auchentoshan Three Wood, <i>Lowlands</i>	18
Glenfiddich IPA, <i>Speyside</i>	15
Glenkinchie 12 Year Old, <i>Lowlands</i>	15
Glenmorangie The Original 10 Year Old, <i>Highlands</i>	12
Laphroaig 10 Year Old, <i>Islay</i>	15
Macallan 18 Year Old Sherry Oak, <i>Speyside</i>	60
Oban 14 Year Old, <i>Highlands</i>	15
Talisker Amoroso Distillers Edition, <i>Islands</i>	20

## AMERICAN WHISKEY

Maker's Mark	10
Jack Daniel's	8
Jack Daniel's Single Barrel	18
Sazerac Straight Rye	15
Woodford Rye	15

# PORT SHERRY & MARSALA

Fonseca 2012 Late Bottled Vintage Port / Unfiltered	10
Churchill's Crusted Port Bot. 2006	18
Tio Pepe Fino Sherry	8
Marsala Daniello	8

# VERMOUTH & APERITIFS

Antica Formula	8
Amaro Montenegro	7
Aperol Aperitivo	7
Benedictine	10
Campari	7
Cocchi Vermouth di Torino	7
Cocchi Americano	7
Fernet Branca	10
Green Chartreuse	15
Jägermeister	7
Kamm & Sons British Aperitif	10
La Fée Bohemian Absinthe	15
Noilly Prat	7
Stone's Ginger Wine	7
Opal Nera Bianca	7
Opal Nera Black Sambuca	8
Villa Massa Limoncello	10
Taikun Japanese Shochu	12

## LIQUEURS

Chambord	10
Drambuie	10
Salizá Tosolini Amaretto	8
Frangelico	8
Grand Marnier	10
Baileys	8
Ron Aguere Coconut	7
Southern Comfort	8
Goldschläger	10
Kwai Feh Lychee	8
Mozart R.G. Premium Chocolate Cream	10
Mozart White Chocolate Vanilla Cream Liqueur	8
The King's Ginger Liqueur	12
Italicus	10
Pama Pomegranate Liqueur	8
Passoã	7
Saint Germain	10
Tuaca Brandy	10
Tia Maria	7

## BOTTLED BEERS & CIDERS

	330ml
Kings Club English Ale	6
Heir Reigns, English Pilsner	6
Queens Circle English Wheat	6
Kaliber Alcohol Free Lager	5
<b>CRAFT OF THE SEASON BEER / CIDER</b>	<b>ASK THE TEAM</b>

## JUICES

	250ml
Orange	3.5
Pineapple	3.5
Tomato	3.5
Cranberry	3.5
Apple	3.5
Tropical Lychee	3.5
Passion Fruit	3.5

## SOFT DRINKS

Fentimans Rose Lemonade 125ml	3.5
Coca-Cola 200ml	3.5
Diet Cola 200ml	3.5
Fever-Tree Lemonade 200ml	3.5
Fever-Tree Ginger Ale 200ml	3.5
Fever-Tree Soda Water 200ml	3.5
Fever-Tree Indian Tonic Water 200ml	3.5
Fever-Tree Light Tonic Water 200ml	3.5
Fever-Tree Ginger Beer 200ml	3.5
Water Still/Sparkling 750ml	5
Water Still/Sparkling 330ml	3

## HOT BEVERAGES

### ESPRESSO COFFEES

Espresso	2.5
Double Espresso	4
Caffé Latte	4
Cappuccino	4
Caffé Americano	4

### WHITTARD TEAS

English Breakfast	3.5
Earl Grey	3.5
Green Tea	3.5
Peppermint	3.5
Camomile	3.5
Lemon & Ginger	3.5

# LITE BITES & SANDWICHES

Spicy olives (v) <i>Breadsticks</i>	5
Quinoa and shiitake goujons (v) <i>Truffle crouton</i>	6
Salt & pepper squid <i>Sriracha mayonnaise</i>	9
Grilled halloumi (v) <i>Warm heritage tomatoes, avocado, toasted nuts</i>	7
Seasonal market salad (v)	9
Minute steak baguette <i>Grain mustard mayonnaise, onion jam, watercress</i>	12
Corn-fed chicken ciabatta <i>Tarragon mayonnaise, cherry tomato confit, radish remoulade</i>	10.5
Smoked salmon, cream cheese, toasted brioche <i>Pickled beetroot</i>	11.5
Mashed avocado, sourdough <i>Blue cheese, houmous, wild mushrooms</i>	11

All our food is prepared in a kitchen where all or some of the below listed food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available; please ask a team member for details.

**Allergens:** gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites.

(v) - Vegetarian

## LOSE THE STRAW

Straws are the biggest single-use plastic pollution offenders, so we have omitted them from our drinks. If you have just replaced your lippy or really feel you need one, please ask one of our team members.



## EXPERIENCE OUR OTHER OUTLETS



### BOTANICA

Curated by Whittard Teas of Chelsea, Botanica offers Afternoon Tea and cocktails in an elegant atrium.

[info@botanicakensington.com](mailto:info@botanicakensington.com)



A secluded bar for crafted cocktails and innovatively infused spirits. Can be booked for exclusive hire.

[info@esqkensington.com](mailto:info@esqkensington.com)

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