

COCKTAILS

ALBANNACH AND THE A LOUNGE
66 TRAFALGAR SQUARE – LONDON – WC2N 5DS

PREMIUM COCKTAILS

£12

Above the clouds

Aged in the highlands of Quetzaltenango, Guatemala, 2,300 meters above sea level, lies The House Above the Clouds where Zacapa rum is aged. Here, it is blended with St Teresa orange, Antica formula, and a dash of Boker's bitters.

Don Jose

Made exclusively from 100% blue agave, Jose Cuervo Platino tequila is combined with agave syrup, fresh lime juice and a dash of bitters.

Skye over Carbost

Talisker 10 year old, picon, crème de cacao white, orange bitters and flamed cinnamon

Mr Goldfinger

A well-balanced cocktail 007 himself could not resist: Auchentoshan classic, Amaro Averna, sugar syrup and fresh lemon juice

BUBBLY COCKTAILS

£9

Kir Royale

A variant of the wine cocktail made famous by Felix Kir, the Kir Royale blends crème de cassis with bubble for a celebratory twist.

Bellini

Giuseppe Cipriani's renowned Champagne cocktail named for Giovanni Bellini, a 15th century Venetian painter. The founder of Harry's Bar, Cipriani noted the Bellini's delicate pink hue reminded him of the colour used by the painter in the robes of a Saint.

Champerol

Champagne and Aperol combined offer the best of France and Italy with subtle flavours of rhubarb, orange, and gentian.

Cherry blossom

A delectable blend of Champagne, orange, and Cherry Marnier—a French liqueur made exclusively from Morello cherries, known for their full and rich flavour.

Passionita

Fresh passion fruit adds a delicate and floral flavour to this cocktail of crème de cassis and bubbles.

Classic Champagne cocktail

This now famous sparkling cocktail originated in New York at the turn of the century and gained popularity throughout the 20s and 30s—it blends Martell cognac, angostura bitters, and sugar with Champagne.

ALBANNACH SIGNATURE COCKTAILS

£8

Albannach stag

Our take on the Moscow Mule: a blend of fresh berries, Pampero Especial rum, angostura bitters, lime juice, and ginger beer.

Re-Old fashioned

A classic re-imagined by our very own bar staff: Calvados and yellow Chartreuse prepared as an Old Fashioned with orange bitters and lemon juice.

Albannach 'moskito'

One of our most popular signature drinks: a refreshing mix of Pampero Especial rum, Santa Teresa Orange, fresh orange and lime juices, topped with fresh mint.

London Blues

Britain's proudest traditions showcased in a single cocktail: Tanqueray gin, Pimm's, apple juice, lime juice, and ginger ale.

CLASSIC AND LONG LOST COCKTAILS

£8

Aviation

Floral, but not too sweet, the Aviation was created by Hugo Ensslin at the Hotel Wallick in New York City in the early 20th century. Our recipe stays true to the original with Caoruun gin, Maraschino Luxardo, lemon juice, and the necessary crème de violette.

El Presidente

Classicly Cuban, this drink was named in honor of Cuban President Gerardo Machado. The preferred drink of the Cuban upper class in the early 20th century, it blends Bacardi Carta Blanca rum, Dry Orange Curaçao, Noilly Prat vermouth, and grenadine.

Raffles Singapore sling

Dating back to 1914, this drink was created in the Raffles Hotel bar in Singapore and features Tanqueray gin, Peter Heering Cherry Liqueur, Bénédictine, Cointreau, and pineapple juice.

Charlie Chaplin

One of the premier drinks served in the Waldorf-Astoria hotel in New York City prior to 1920, this drink was named for the famous silent film star. Crème de apricot lends sweetness to the blend of sloe gin and fresh lemon juice.

The Last Word

Herbal, tart, fresh, and sweet—this long lost drink has it all. Developed during Prohibition at the Detroit Athletic Club: Green Chartreuse, Plymouth gin, Maraschino Luxardo, and fresh lime juice. Delicate in appearance, but bold in flavour.

MARTINIS

£8

Classic Martini

your choice of twist or olive

The quintessential American cocktail and Earnest Hemingway's favourite—the Martini is believed to have been invented in 1911 at the famous Knickerbocker Hotel in New York City. A true Martini is always stirred, not shaken.

Gimlet

D. B. Wesson described this as 'gin, a spot of lime, and soda' in 1928. Terry Lennox insisted a gimlet must be made with Rose's lime juice, but we prefer ours with just gin and Albannach's homemade lime cordial—perfect for the sour cocktail lover.

Martinez

This creation is possibly the great-grandfather of the classic Martini: Lucas Bols Genever, Carpano Antica Formula vermouth, Maraschino Luxardo, and Bookers aromatic bitters.

Lovers

A sparkling alternative to the tired Cosmopolitan—Ketel One vodka, fresh raspberries, Chambord, lime and cranberry juices, and Prosecco.

Vesper

The original James Bond cocktail first introduced in the 1953 novel Casino Royale. Tanqueray gin, ketel one vodka, and Lillet Blanc. As Mr Bond said, 'I never have more than one drink before dinner. But I do like that one to be large and very strong and very cold and very well-made.'

WHISKY COCKTAILS

£8

Old fashioned

Possibly the first drink to be called a cocktail, this beverage dates back to the early 19th century and is not to be missed. Our own blend of cherries macerated in whisky and crème de cacao, sugar, bitters, whisky, and a twist of citrus.

Smoky martini

An autumn bonfire on the beach served in a martini glass: Tanqueray gin or Ketel One vodka with a spoonful of Laphroaig 10.

Glen-Orangie

An Albannach original: Glenmorangie 10 balanced with Amer Picon Biere Liqueur bitters, angostura bitters, and lemon for a rich citrus cocktail.

Pear sour

A more refined drink than the classic whisky sour: Glenlivet 12, crème de pêche, fresh pear, cardamom, and lemon juice.

Rob Roy

With a name that nods to the Scottish folk hero Robert Roy MacGregor, this cocktail is a twist on the classic Manhattan, blending Johnny Walker Red with vermouth and bitters.

AFTER-DINNER DRINKS

£8

Porto Flip

'Flip' refers to a category of cocktails that feature a spirit, egg, sugar, and spices and can be found on record from 1695 when the beverage (then a blend of beer, rum, and sugar) was heated in an iron container causing the mixture to froth up or 'flip'. The Porto Flip features Ruby Port wine, Hennessy Cognac VSOP, Green Chartreuse, double cream, sugar, and nutmeg.

Grasshopper

This bright green cocktail hails from the French Quarter in New Orleans and boasts a strong mint flavour from the blend of crème de menthe green, crème de cacao white, and double cream.

Italian Coffee

Fresh espresso shaken with Sambuca Opal Bianco and Amaretto Disaronno give this coffee cocktail a hint of anise with a distinctive nutty flavour.

Cardinale

Our own invention blends Visciolata del Cardinale cherry wine with Lucas Bols Genever and just a touch of aceto balsamico. A perfect partnership of new and old, Cardinale cherry wine has just been released, and Genever dates back to 1575.

ALCOHOL-FREE CREATIONS

£5

Albannach shandy

A variation on the traditional British mix of beer and lemonade, our shandy blends ginger ale, lemonade, and bitters for a deliciously sparkling cocktail.

Ginger beer lemonade

Sweet and refreshing: elderflower cordial, fresh lime juice, almond, and ginger beer garnished with kaffir lime leaves.

Mint apple pressé

Cloudy apple juice blended with muddled lime and ginger root make this a delightfully fresh and balanced drink.

BEER
&
CANAPÉS

BOTTLED BEERS

Albannach 80 Shillings

330ml 4.5% abv *Scotland*
£4.50

Albannach Organic Blonde

330ml 5% abv *Scotland*
£4.50

Albannach Aged Whisky Beer

330ml 7% abv *Scotland*
£4.50

Kronenbourg 1664

275ml 5% abv *France*
£4.50

Heineken

330ml 5% abv *Holland*
£4.50

SMALL PLATES

Welsh Rarebit £6

Homemade sausage rolls £6

Fishcakes, sweet chilli dip £7

Crispy squid, garlic mayonnaise £7

Haggis cakes, mustard dressing £6

Albannach mini burger £7

TO SHARE

Albannach's signature sausage board £10
Three British sausages made specially for Albannach