BROOKLANDS BAR

THE PENINSULA LONDON

SIGNATURE COCKTAILS

Last food order 10:30pm daily. Last drinks order 11:30pm Sunday to Wednesday, 01:30am Thursday to Saturday.

FINE COCKTAIL BAR

Signature Cocktails

MACH I

SUNBEAM 'BLUE BIRD' 26
Bright citrus and herbaceous aromats lifted by the sparkle of seltzer. Perilla, Plum, Yuzu, Gin

LOTUS 72 26
Each honeyed sip is perfectly balanced by the moreish tang of shrub. Honey, Bamboo, Berries, Shrub, Vermouth, Fortified Wine

ALLARD 26
Sweet peach combines with floral saffron to evoke the nostalgic taste of bubble gum. Peach, Pear, Saffron, Sandalwood, Bitter Aperitif, Bergamot, Bubbles

GOLDEN ARROW 26
A celebration of Cognac, this clarified twist on the Brandy Crusta highlights the spirit's complexity and depth. Mandarin, Cacao, Yoghurt, Passionfruit Cognac

MACH II

AUSTIN 3000 26
Banana and beurre noisette punctuated by the fruity-fire of habanero. Banana, Habanero, Burnt Butter Tequila, Celery

BRABHAM BT60 26
Brooklands Bar's tropical take on a daiquiri. Mango-lovers take note. Rum, Dragon Fruit, Coconut, Mango, Citrus, Honey

JAGUAR MARK 2 26
A playful reimagining of the colourful classic tiki cocktail, the Mai Tai. Strawberry, Almond, Elderflower, Sicilian Orange, Spiced Rum, Cognac

RUSH 2.0 26
An espresso martini - but taken up a gear, Brooklands Bar style. Copra, Caffe, Menthe, Cocoa, Vanilla, Vodka

MACH III

AEROMAX 26
Mineral salinity meets umami savouriness in this unexpected combination of ingredients. Dill Vodka, Tomato, Jalapeno, Verjus, Oyster

Please inform us of any allergies / dietary requirements.
Our menu prices include VAT. A discretionary 15% service charge will be added to your bill.

FINE COCKTAIL BAR

MACH III · CONTINUED

THE BENTLEY BOYS 26
A creation inspired by three of the world's greatest whiskey cocktails - the Old Fashioned, Manhattan and Mint Julep. Cantaloupe Bourbon, Caramel Sauternes, Menthe

SILVER BULLET 26
Inspired by a Margarita but crafted like an Old Fashioned. Elegant, yet supercharged - just like its namesake. Tonka, Apricot, Dry Curacao, Chinotto, Reposado

NAPIER-RAILTON 26
Citrussy makrut is grounded by the cedared Mediterranean notes of Mastiha. Makrut, Avocado Bitter, Mastiha

MACH

CITRONNADE 18
Our homemade Lemonade. Lemon Essential Oil, Lemon Juice, Soda Water

TRAMONTO 22
An alcohol-free take on the classic Tramonto. Sauvignon Grapes, Lemon, Cherry, Aniseed, Soda Water

PAMPLUM 18
A refreshing and bitter drink inspired by Italy. Grapefruit Essential Oil, Grapefruit Juice, Red SanBitter

MACH

THE PADDOCK 22
A non-alcoholic reimagining of Brookland's Bar favourite, The Bentley Boys. Cape Spiced, Dates, Tamarind, Tonka

PIT STOP 22
The bright acidity of goji berries is tempered by the measured floridity of lavender. Goji Berry Cordial, Lavender, 0% Gin

FORMATION LAP 22
0% spirit Herb All shaken with our house-made Shiso & Yuzu Sherbet. HerbAll, Re-purposed Purple Shiso, Yuzu Sherbet, Sour

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FINE COCKTAIL BAR

THE ASPREY COCKTAIL

THE ASPREY COCKTAIL 70
A modern reinterpretation of The Asprey Martini. This cocktail is a celebration of craftsmanship, elegance and timeless style. Clix Vodka, Raspberry and Blackberry Eau de Vie, Dry Vermouth

LUXURIOUS COCKTAILS

GHOST 75
Vesper Martini crafted with Buffalo Trace Distillery vodka and our signature house-made gin. Absolute purity. Mach II Gin, Clix Vodka, Kina L'Aero d'Or

SPECTRE 100
A refined version of Old Pal that features vintage notes and flavours that reflect its heritage. Thomas H. Handy Antique Collection, Sweet Vermouth, Campari Cask

PHANTOM 125
Tribly's unique twist enhanced by the depth of high-end Cognac, blended with crafted raspberry syrup. Lheraud 1988 Fins Bois Cognac, House Vermouth, Triple Sec, Raspberry Syrup, Orange Bitter

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BAR SNACKS

SAVOURY

Lobster Rolls	20
Pea and Mint Arancini with Parmesan Cream	14
Buttermilk Fried Chicken and Caviar	29
Vegetable Fritto Misto, Seaweed Emulsion	12
Smoked Turkey & Truffle Croque Monsieur	22
Brooklands Burger	45
Brooklands Parmesan Fries	15
Oscietra Caviar, Crème Fraiche and Pringles	140

DESSERTS

Dark Chocolate and Cherry Mousse Designed for Sharing (Serves 2)	14

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