

EST. 1845 • LONDON

THE OLD CELLAR

Drinks & Libations

Classic pours, cellar selections and house signatures inspired by an old London wine bar.

HOUSE COCKTAILS

1845 Old Fashioned

Bourbon, demerara, aromatic bitters, orange oils.

The Parlour

Gin, elderflower, dry vermouth, lemon, cucumber.

Fleet Street Sour

Rye, ruby port, lemon, egg white, bitters.

Cellar Negroni

London dry gin, bitter aperitif, sweet vermouth.

Midnight in Mayfair

Vodka, espresso, coffee liqueur, cacao bitters.

CLASSIC FAVOURITES

French 75

Gin, lemon, sugar, sparkling wine.

Pimm's Cup

Pimm's No. 1, citrus, cucumber, ginger ale.

Sidecar

Cognac, orange liqueur, lemon.

ZERO PROOF

Rosemary Collins

Seedlip-style botanical spirit, lemon, rosemary, soda.

Orchard Spritz

Pear, verjus, thyme, sparkling water.

WINE BY THE GLASS

South Island Sauvignon Blanc

Marlborough • crisp citrus, gooseberry, mineral.

Burgundy Chardonnay

Bourgogne • orchard fruit, hazelnut, subtle oak.

Provence Rose

Côtes de Provence • strawberry, melon, dry finish.

Rioja Reserva

Rioja • cherry, cedar, warm spice.

Argentine Malbec

Mendoza • plum, cocoa, violet.

Brut Sparkling

Traditional method • apple, brioche, fine bubbles.

BEER & CIDER

London Pale Ale

Bright citrus hops, lightly toasted malt.

English Porter

Roasted malt, cocoa, coffee.

Dry Apple Cider

Crisp orchard fruit, clean finish.

AFTER DINNER

Tawny Port, 10 Year

Walnut, dried fig, caramel.

Cognac VSOP

Vanilla, apricot, warm spice.

FROM THE CELLAR

BOTTLE SELECTIONS

Sancerre

LOIRE VALLEY • 2024

\$58

Pinot Noir

BURGUNDY • 2022

\$72

Cabernet

NAPA VALLEY • 2021

\$88

ASK ABOUT OUR CELLAR BOTTLES & SEASONAL POURS

Mock menu for presentation purposes • Prices and selections are illustrative