



Mark's bar open 12 noon until 1am

A cover charge of £1.50 per person will be added to your bill
if you are not dining in the restaurant

Furniture at Mark's courtesy of Alfred Dunhill Dunhill.com

EARLY BRITISH LIBATIONS

Until recently it was believed that the cocktail was an American invention. The earliest written reference of the cocktail now comes from ‘The Morning Post and Gazette’ printed in London 20th of March, 1798. It turns out that not only is punch and a number of other early libations British, but the cocktail may be too.

ATHOLL BROSE

10.50

Parsnip-infused Monkey Shoulder blended malt Scotch whisky cooked with Bitter Truth pimento dram, oatmeal brose, cream and heather honey, poured over ice.

According to Scottish lore, in 1475 the 1st Earl of Atholl quashed a Highland Rebellion led by Iain MacDonald, the Lord of the Isles, by filling Iain’s drinking well with this potation. Iain indulged in this delightful, creamy, heady highland mix to an extent that he went happily when the Earl’s troops arrived. One for the Baileys lovers!

THE DRAGON

10.50

Barrel-aged 1615 Quebranta pisco with smacked mint, lime juice, Demerara sugar and a remnant of Plymouth Navy Strength gin.

In 1577 Sir Francis Drake was sent by Queen Elizabeth I to attack the Pacific coast of the Spanish colonies in the Americas. Setting out from Plymouth he reached Chile and Peru in 1578 where he terrorised the Spanish merchants and colonies aboard ‘The Golden Hind’. During his conquest he came upon a local mix of wine distillate, lime, mint and sugar. ‘Dirty Mojito’ anyone?

EARLY BRITISH LIBATIONS continued...

CAMBRIDGE CLARET CUP

10.50

Berry's Extra Ordinary Claret with Lustau Manzanilla sherry, Tonnix LBV Port, Grant's cherry brandy, lemon sherbet, lemon juice, finished with cucumber and foliage.

Duties of Man, tolerated with plentiful accompaniment of Claret Cup.

GIN PUNCH A LA TERRINGTON

10.50 for 1

37.50 for 4

Beefeater London Dry gin on crushed ice with Green Chartreuse, Mark's lemon sherbet and lemon juice, lengthened with soda.

We include this aromatic punch as a tribute to its creator William Terrington who in 1869 published the highly influential book 'Cooling Cups and Dainty Drinks'. It shows that even in the 19th century the British preferred a drier more aromatic beverage than our American cousins across the pond.

CRITERION MILK PUNCH

10.50 for 1

36.50 for 4

El Dorado Demerara 5 year old rum and Martell VS cognac infused with pineapple, citrus, spice and milk, then clarified and bottled.

This fine punch features in 'American and Other Drinks' by Leo Engel, who was the bartender at the first American bar in London, the Criterion. It opened in Piccadilly Circus in 1874. The methodology behind this punch makes us think that Leo might be an ancestor of Nicholas Kurti or Hervé This. Must be tried to be understood.

THE COCKTAIL EXPLORER'S CLUB

With British punch, the cocktail and the American bar spreading worldwide it became possible for a gentleman, and occasionally a lady, to enjoy a number of mixed libations from a professional bartender all across the civilised world. Also with mass production of ice, sugar and the increased availability of fresh fruit a world of new drinks became available.

HARRISON'S SHERRY COBBLER

10.50

Two types of sherry with pineapple rum, citrus and pineapple over ice and pimped with seasonal or preserved berries.

In 1851 James Harrison, born in Scotland, produced arguably the world's first ice-making machine in Geelong, Victoria, Australia. Initially when ice was first delivered to Sydney from the US in 1839, it was reported that the public had 'no more interest than if the natives skated upon it every winter'. But by the time of James' invention, Australia had fully embraced the finest of iced libations.

ROYAL BERMUDA YACHT CLUB

10.50

Mount Gay Barbados rum with orange curacao, Mark's falernum and lime juice.

Invented in the early 1900s and enjoyed by the patrons of said club. This club formed in 1844 and was taken under the Royal Patronage of Prince Albert in 1845. This mix is bracing and cuts through the steamy, Caribbean heat as it might a foggy day in a London office.

THE COCKTAIL EXPLORER'S CLUB continued...

PEGU CLUB

11.00

Barrel-aged Plymouth Navy Strength gin with orange curacao, lime juice, Angostura and Bitter Truth orange bitters.

The Pegu Club was a British officer's club built in Yangon, Burma in the late 1880s so that British gentleman might escape the oppressive weather and populace. This drink arose in the 1920s and outlasted the club itself. We think we know which was more effective.

RED SNAPPER

11.00

Beefeater London dry gin with tomato juice, lemon juice, Tabasco and Mark's Mary mix.

While not strictly British, we include this fixer-upper due to its use of gin and its decidedly good-mannered nature. In what was possibly the first case of cocktail censorship, the St. Regis Hotel of NYC forced Fernand Petiot to rename his Bloody Mary 'the Red Snapper' in 1934.

ZOMBIE

12.00

Mark's secret blend of British style rums with Angostura bitters, Demerara sugar syrup, sea buckthorn and citrus.

The number two on the list of all time tropical drinks is a true testament to the genius of Ernest Raymond Beaumont Gant of Don the Beachcomber, Los Angeles, 1934. This might sound frou frou, it is anything but. Be mindful lest you become one.

BRIT POP

Between 1919 and 1933 the Americans went teetotal, drank gin from bathtubs and whiskey from Canadians in underground venues nicknamed ‘speakeasies’. Most modern cocktail bars seem to want to replicate this environment. We’d prefer to focus on the success of British cocktail culture in the 20th Century than bore you with the same old jazz-era-hoopla.

HANKY PANKY

10.50

Beefeater 24 London Dry gin with Antica Formula and Fernet Branca bitters finished with orange zest.

Ada Coleman was the second head bartender at the glamorous Savoy Hotel, having worked there from 1903. Considering the era she must have been quite a lady. This mix has gone through quite the resurgence and might even knock the Negroni off its perch.

CELEBRATION

10.50

Havana Club Añejo 3 year old rum with Beefeater London Dry gin, Mark’s redcurrant syrup and grapefruit juice.

Created by J.W. Fish and featured in the book ‘Approved Cocktails’, authorised by the U.K. Bartender’s Guild in the early 1930s. Unusually for mixed drinks it breaks the taboo of two spirits mixed. We think Hemingway would have agreed with J.W. that this is the exception that proves the rule.

BRIT POP continued...

GOLDEN EAGLE

10.50

Beefeater London Dry gin with Bitter Truth apricot brandy, Cocchi Americano and Bitter Truth orange bitters, topped with Burrow Hill Farm cider.

F.J. Hartley won first prize for this drink in a 1930s cocktail competition organised by the Daily Mail.

THE AVENUE

10.50

Four Roses Yellow bourbon with Somerset Royal 3 year old cider brandy, passion fruit nectar, Mark's grenadine and a dash of orange blossom water.

This fine mix was on offer at The Cafe Royal, Regent Street. It was the centre of drinking culture in London from the Art Nouveau era of the 1890s to the high point of Art Deco in the 1920s and 1930s.

ESPRESSO MARTINI

12.00

Belvedere vodka with Mark's espresso, Kahlua liqueur and Ozone espresso.

This was created by an infamous London bartender in the early 1990s. It was made famous at Damien's Pharmacy, where Nick worked and Mark took his Negronis. It also works well with tequila or rum instead of the common vodka.

POMP & CIRCUMSTANCE

The glory of 21st century British cocktail culture is summed up best by Sir Edward Elgar. The pomp and ceremony of time-old concoctions is tempered by the circumstance of modern values. We have a new found appreciation of true British ingredients and how to apply them. Raise your cups to the land of hope and glory.

HIX FIX

13.50

Morello cherry in Somerset apple eau de vie topped with Nyetimber Classic Cuvée 2004.

Notorious.

STIFF UPPER LIP

11.00

Green pea-infused Beefeater London Dry gin with Kamm & Sons ginseng spirit, Somerset cider vinegar, Mark's quinine cordial and smacked mint.

Who doesn't love a spot of 'Yorkshire caviar'? This cup is tailored to present a nostalgic flavour in a mix designed for the dry, modern, British palette. Give peas a chance.

SHIP SHAPE & BRISTOL FASHIONED

11.00

Doorly's 5 year old rum with Bramley & Gage quince liqueur, Demerara sugar syrup, Bittermen's Xocotatl bitters and peppercorn smoke.

We are pleased by the popularity of old-fashioneds post-Mad Men. With a nudge to the creative industries that reside within Soho, we hope that more of them continue to promote refined drinking.

SCOTCH EGG FLIP

11.00

The Macallan 10 year old single malt Scotch whisky with Bramley & Gage raspberry liqueur, porter reduction and a Clarence Court egg.

Never you worry, no haggis or sausage comes near this Highland tippie. This clever play on words mixes the finest of Clarence Court's eggs into a concoction that is a luscious post-prandial.

SHIPWRECK BLAZER

12.00

Shipwreck 10 year old cider brandy blazed with Becherovka and Peychaud's bitters, beetroot & vanilla molasses, fresh apple slices, cinnamon bark and a lemon dale.

To celebrate Julian Temperley's victory in his fight to get Somerset cider brandy to receive protected geographical status (PGI) we are featuring a potation with his 10 year old cider brandy aged in barrels reclaimed from a ship, wrecked on the Dorset coastline. It seemed only fitting that we celebrate with a bonfire!

NON-ALCOHOLIC DRINKS

Our final page of mixed drinks is listed in sympathy to the drivers, the impending mothers, those who have consumed too much, those that are not yet able to consume, and finally to those whose religion, culture, or mother forbids them to imbibe.

LOST VALENTINO

5.50

Lemon sherbet with chilled green tea, smacked mint, a touch of orange and spiced with nutmeg.

This one's named in tribute of an underground indie band, a bit fruity but thoroughly enjoyable.

SHIRLEY TEMPLE

4.50

Luscombe hot ginger beer with Mark's grenadine and a touch of lime juice.

This drink hardly needs an introduction. We present this sweet temperance tippie for the short, teetotalling toddlers.

MARK'S SODAS

4.00

Ginger beer

Lemonade

Elderflower

MARK'S MILK

Celebrating the beer that weaned Mark's palate

HIX Oyster Ale 5.5% 500ml **6.50**

Deep brown, almost black colour and throws a fine-bubbled, long-lasting thick head. As the name suggests, a perfect match with oysters.

HIX India Pale Ale 4.2% 500ml **6.50**

Full drinking, well-balanced hops with classic English malted barley shine brightly in this traditional bitter style ale.

THE CRADLE OF REAL ALE

Celebrating the current golden age of London brewing

The Kernel Export Stout London 1890 7.8% 330ml **6.00**

Based on a simple recipe with a foreboding taste. Loads of rich dried fruit and alcohol warmth with a touch of espresso bitterness.

Beavertown Smog Rocket Smoked Porter 5.4% 330ml **5.50**

Inspired by the beer of the people during the Industrial Revolution. This smoky take on the porter is still quite cleansing and fresh.

Moncada Notting Hill Amber Ale 4.7% 330ml **5.50**

A full-bodied creamy amber coloured beer with the citrus aroma and flavour well-balanced by the sweet slightly toffee maltiness and a bitter dryness that lingers.

Meantime Bavarian-style Grand Cru Wheat Beer 5.0% 330ml **5.00**

Use of 60% wheat and Bavarian yeast gives fruity, spicy aromas and flavours. Outstanding with soft cheese, fish or shellfish.

Redchurch Shoreditch Blonde 4.5% 330ml **6.00**

A light and refreshing continental style blonde ale with a grassy, floral hit from German pilsner malt paired with Saaz hops.

Camden American-style Pale Ale 4.0% 330ml **5.00**

This UK take on American pale ale has US hops that throw out flavours of grapefruit, orange and tropical fruit.

THE HOME OF THE UK'S BEST LAGER

Celebrating Scotland's lager-friendly weather

West St. Mungo lager 4.9% 330ml **5.00**

West, in Glasgow, has selected only the finest German malt and the noblest hops to create a deceptively easy drinking, light golden lager that follows the 1516 Bavarian purity law.

Harviestoun Schiehallion lager 4.8% 330ml **5.50**

This lager, from Alva, holds a hugely refreshing combo of wheat, malt and lager malt with a fresh grapefruit finish. Kind of like a dip in a highland spring.

THE BEST OF WHISKY IN A BEER

Celebrating the most indulgent of beer

Innis & Gunn oak-aged beer 6.6% 330ml **6.00**

A versatile beer, aged in old whisky barrels to give the beer soft, sensuous caramel flavours with lemon on the finish.

FERMENTED APPLES PERFECTED

Celebrating England's vintage cider apple region

Burrow Hill Somerset cider 6% 500ml **6.00**

A blend of at least eleven varieties of vintage apples expresses the cider makers craft at its best. Great fruit flavour with a long dry finish.

Burrow Hill Somerset perry 6.3% 500ml **6.00**

More of a sparkling hit than the cider with a refined pear flavour that leads to a cleansing, floral finish.

SPARKLING AND CHAMPAGNE BY THE GLASS

	125ml	750ml
Prosecco Rustico, Nino Franco Valdobbiadene, Italy N.V	8.00	39.75
Moët & Chandon (Epernay) Brut Imperial NV	12.95	55.00
Jacquesson (Dizy) 'Cuvée 736' NV	15.95	75.00
Moët & Chandon (Epernay) Brut Imperial Rosé NV	17.50	95.00

WINE BY THE GLASS

WHITE	175ml	500ml	750ml
Fontarèche Blanc, Domaine de Lamy, Pays d'Oc, France 2012	5.75	15.75	22.75
Picpoul de Pinet, Domaine Félines Jourdan, France 2012	7.75	21.00	30.50
Touraine Sauvignon Blanc, Domaine de Bellevue, Loire, France 2011	7.75	21.25	31.25
Douro Branco Tonnix, Quinta de la Rosa, Portugal 2011	8.00	22.00	32.50
Gavi di Gavi 'Bric Sassi', Roberto Sarotto , Piedmont, Italy, 2012	8.25	23.00	33.00
Riesling, Isabel Estate, Marlborough, New Zealand, 2008	10.50	28.75	41.50
St. Véran 'Tradition', Domaine des Deux Roches Burgundy, France 2011	10.25	28.50	42.00
Sauvignon Blanc, Dog Point Vineyard, Marlborough, New Zealand 2012	12.00	33.25	48.00
ROSE			
Château de Fonscolombe, Coteaux d'Aix-en-Provence, France 2012	7.50	20.50	29.50

RED	175ml	500ml	750ml
Vin de Pays des Coteaux de Peyriac Cuvée des Oliviers, Minervois, France 2011	5.75	15.50	24.75
Garnacha ‘Artazuri’, Bodeaga Artazu, Navarra 2011	7.75	21.25	30.75
Douro Tinto ‘Tonnix’, Quinta de la Rosa, Portugal 2010	8.00	22.00	32.50
Côtes du Rhône, ‘Nature’, Famille Perrin, France 2010	9.25	25.25	36.50
Malbec, Pulenta Estate, Mendoza, Argentina 2010	12.50	34.50	49.75
Rioja Tinto, Finca Allende, Spain 2006	14.25	39.00	59.75
Pinot Noir, Domaine Drouhin, Willamete Valley, Oregon, USA 2010	14.95	40.75	71.75
DESSERT WINE	125ml	375ml	750ml
Muscat de Beaumes-de-Venise, Domaine de Durban, Rhône, France 2010	10.25		54.75
Maury, Domaine des Schistes, Languedoc-Roussillon, France 2009	11.75		60.75
Château Partarrieu, Sauternes, Bordeaux, France 2009	14.25		71.00
Tokaji Aszu 5 Puttonyos, Oremus, Hungary 2003		113.00	500ml
Château Partarrieu, Sauternes, Bordeaux, France 2008		37.75	
Verduzzo Passito Bianco ‘Tal Luc’, Friuli, Italy 2007		128.00	
FORTIFIED WINE	75ml	375ml	750ml
Porto Branco Tonnix , Quinta de la Rosa NV	6.00	25.00	
Late Bottled Vintage Port Tonnix, Quinta de la Rosa 2005	6.75	30.00	
10 year old Tawny Port ‘Tonel 12’, Quinta de La Rosa	10.25		72.75
Taylor’s 10 year old Tawny Port	8.75		61.25
Sherry, Pedro Ximenez ‘San Emilio’, Lustau	6.25		55.00
Sherry Pedro Ximenez single cask ‘Murillo’, Lustau	13.50		101.00

SPIRITS

Served in 50ml measures, 25 ml available on request

APERITIFS AND DIGESTIFS

Somerset Pomona	6.25
El Massaya Arak	9.00
Adnam's Absinthe verte	11.75
Ricard	6.25
Carpano Antica Formula	6.25
Cocchi Americano	6.25
Cocchi Barolo Chinato	10.00
Dolin dry	6.25

BITTERS

Amaro de Averna	6.25
Aperol	6.25
Amer Picon, biere liqueur	6.25
Becherovka	6.50
Campari	6.25
Fernet Branca	6.50
Kamm & Sons	7.25
Cynar, Le Marche	6.25
Suze	6.25

SOMERSET CIDER BRANDY

Royal 3 year old	6.50
Royal 5 year old	7.00
Royal 10 year old	7.75
Alchemy 15 year old	11.50
Royal 20 year old	13.25
Shipwreck 10 year old	10.25

GIN

Bols Jong Jenever	7.00
Bokma Jenever	6.25
Beefeater London Dry	6.25
Tanqueray Export Strength	6.25
Tanqueray 10	7.00
Plymouth	6.25
Plymouth Navy Strength	9.25
Gordon's Export Strength	6.50
Hayman's 1850 Reserve	6.75
Beefeater 24 London Dry	6.75
Berkeley Square	7.75
Bombay Dry	6.50
Broker's Export Strength	6.50
Cadenhead's Old Raj, Export Strength	7.25

Portobello Road No. 171	6.75
Adnam's Copper House First Rate	7.75
Hendrick's	7.00
Jensen's, Old Tom	7.00
The Botanist	7.50
Sipsmith	7.50
Martin Miller's Westbourne Strength	8.00
Cork Dry	6.25
Darnley's View	6.75
Fifty Pounds	8.25
Caorunn	7.00
Oxley, Cold Distilled	8.75

FLAVOURED GIN

Bramley & Gage damson	6.75
Bramley & Gage sloe	8.00
Pimms No.1	6.25

RUM

Appleton Estate Extra 12 year old	8.75
Appleton Estate Extra 21 year old	25.25
Gosling's Family Reserve 3-6 year old blend	10.75
El Dorado Demerera 3 year old	6.25
El Dorado Demerera 5 year old	6.50

El Dorado Demerera 15 year old	11.50
El Dorado Demerera 21 year old	15.75
Holey Dollar Gold Coin, Cask Strength	9.50
Mezan 2000	9.00
Sea Wynde	7.50
Smatt's Silver Rum	7.50
Smith & Cross Traditional Navy Strength	7.00
Wray & Nephew OP, unaged	7.00
XM Royal Demerara 10 year old	8.25
Admiral Rodney Extra Old 12 year old	10.00
Angostura 1919 8 year old	7.00
Bank's 5 Islands blended	9.75
Chairman's Reserve 5 year old	6.50
Doorly's 3 year old	6.25
Doorly's 5 year old	6.25
Doorly's XO 6-12 year old blend	7.00
English Harbour 5 year old	6.25
Mezan 1991	8.00
Mount Gay Eclipse	6.25
Plantation 20 th Anniversary 12 year old, French Oak Finish	10.75
Zaya 12 year old	13.50
Diplomatico Reserva Exclusiva 12 year old	8.25

Havana Club Añejo 3 year old	6.25
Havana Club Añejo 7 year old	6.50
La Hechicera Extra Havana Club Añejo	9.50
Clemént VSOP	7.00
Germana Unaged	6.50
Batvia Arrack van Oosten	8.25

VODKA

Absolut	6.25
Black Cow	6.75
Chase	7.75
Sipsmith	7.50
Belvedere	7.50
Absolut Elyx	8.25
Adnam's North Cove, oak-aged	8.00
Zorokovich	8.00

FLAVOURED VODKA

Ketel One, Citroen	6.75
Zubrówka	6.25

TEQUILA

Calle 23 Blanco	6.75
Calle 23 Reposado	6.75

Calle 23 Añejo	7.00
El Tesoro de Don Felipe Paradiso Añejo	18.50
Ocho Añejo	11.50
Olmeca Altos Plata	7.00
Olmeca Altos Reposado	7.75

ARMAGNAC AND COGNAC

Hennessey Paradis Imperial	136.00
Martell VS, Cognac	6.75
Michel Couprie XO, Grande Champagne	17.25
1615 Quebranta, Bodega San Nicholas	7.00
Morin XO 20 year old, Apple Calvados	15.25
TMD Eau de vie apricot	16.00
Mozart Dry, Chocolate	7.25
Marc de Gerwürtztraminer	9.25
Marc de Pinot Noir	13.25
Marc de Riesling	9.25

SCOTCH SINGLE MALT AND BLENDED WHISK(E)Y

Ardberg 10 year old, Islay	8.75
Ardberg Uigeadail	11.50
Springbank 10 year old	8.00
Bruichladdich 10 year old	8.25
Bunnahabhain 12 year old	8.50

Caol Ila Distiller's Edition	13.00
Highland Park 18 year old	13.75
Lagavulin 16 year old	10.75
Laphroig Quarter Cask	9.00
Longrow CV	8.75
Talisker 10 year old	8.50
Tobermory 10 year old	7.50
Ben Nevis 10 year old	7.75
Aberfeldy 12 year old	7.75
Clynelish 14 year old	9.00
Glendronach 21 year old	16.00
Glenmorangie 10 year old	7.25
Glenmorangie Quinta Ruban, port finish	9.75
Oban 14 year old	9.50
Old Pulteney 21 year old	17.00
Royal Lochnagar 12 year old	6.75
Auchentoshan Three Wood	9.75
Rosebank 1992	10.00
Aberlour A'Bunadh Batch No. 45	9.75
The Balvenie Single Barrel 15 year old	11.25
BenRiach 13 year old	11.00
Cragganmore 12 year old	7.75

Glen Grant 1992 Cellar Reserve	13.00
Glen Moray 10 year old Chardonnay-matured	6.50
Glenfarclas 15 year old	10.25
Glenfiddich 21 year old. Gran Reserva	18.50
The Macallan 10 year old	7.25
The Glenlivet 18 year old	13.50
Glenrothes 1990	11.00
Linkwood 12 year old	9.25
Tomintoul 16 year old	9.00
Monkey Shoulder	6.75
Black Bottle	6.25
Chivas Regal 12 year old	6.75
Johnnie Walker Blue	27.50
Compass Box Hedonism	12.50

ENGLISH AND WELSH WHISKY

St. George's Chapter 7	12.75
Penderyn Sherrywood	9.75

IRISH WHISKEY

Jameson Select Reserve	9.00
Midleton Very Rare	22.00
RedBreast 12 year old	9.00
Greenspot	9.25

AMERICAN WHISKEY

BOURBON

Four Roses Yellow, Kentucky	6.25
Four Roses Small Batch	7.00
George T. Stagg, 2012 edition	20.25
Knob Creek 9 year old	7.25
Old Rip van Winkle 10 year old	11.50
WL Weller 12 year old	7.50
Woodford Reserve	7.25

RYE WHISKEY

Bulleit '95'	8.00
Michter's US No 1 Single Barrell	13.25
Rittenhouse	6.75
Rittenhouse 100	7.25
Van Winkle Family Reserve 13 year old	20.75
Whistle Pig 10 year old	17.75

TENNESEE WHISKEY

George Dickel Superior No 12	9.50
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LIQUEURS

Adnam's Copper House Limoncello	8.00
Bitter Truth apricot	7.75
Bitter Truth golden falernum	7.25

Bitter Truth pimento	7.50
Bitter Truthviolet	7.50
Bramley & Gage blackberry	7.50
Bramley & Gage elderflower	6.50
Bramley & Gage plum	6.50
Bramley & Gage quince	6.50
Bramley & Gage raspberry	7.50
Bramley & Gage strawberry	7.50
Chartreuse green	8.00
Chartreuse yellow	8.00
Disarrono Amaretto	6.25
Dom Benedictine	6.75
Edmond Briottet Curacao Bleu	6.25
Edmond Briottet Curacao Triple Sec	6.25
Edmond Briottet Creme de Menthe	6.25
Grant's Morello cherry brandy	7.50
Kahlua	6.25
The King's Ginger	7.25
Somerset Morello cherry	6.50