

WORSHIPST

WHISTLING



SHOP

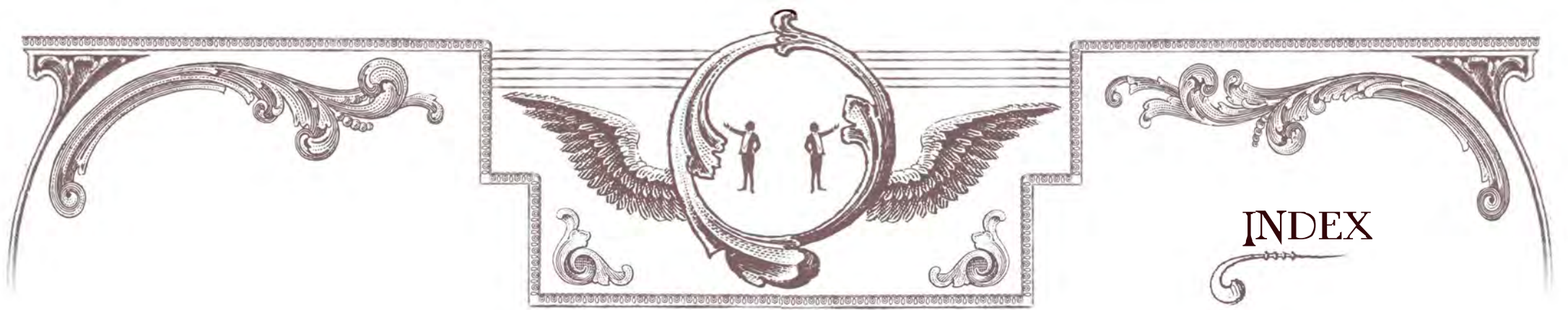


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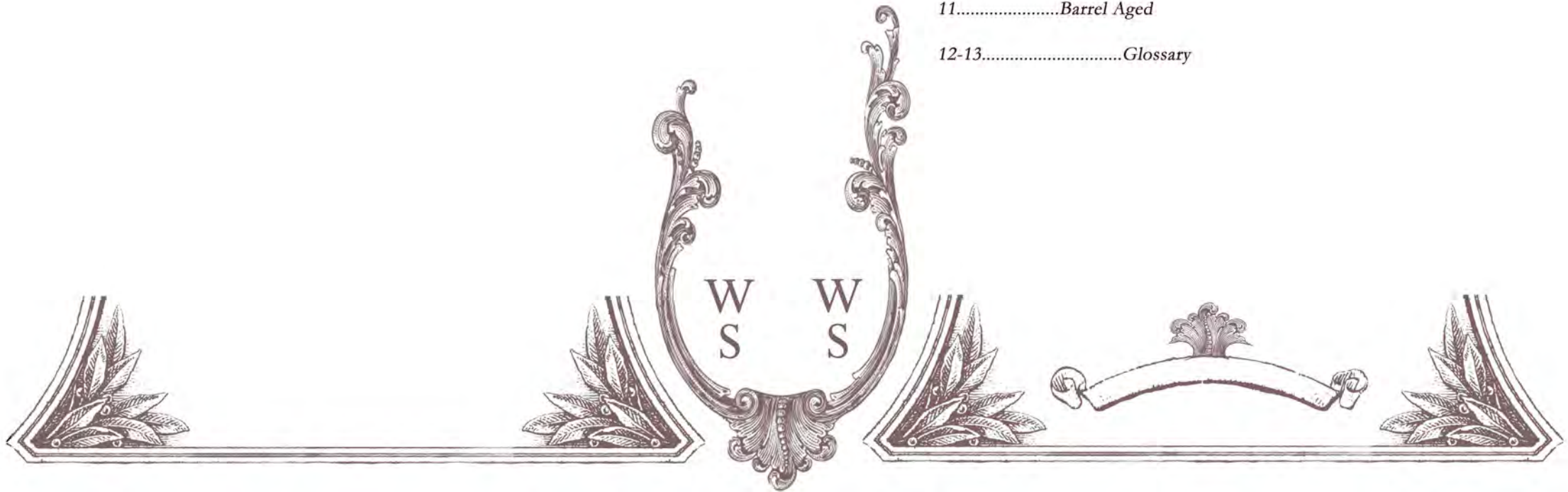


SHOP



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COCKTAILS

House Gin Fizz

Tanqueray Gin, lemon juice, extra virgin olive oil, vanilla salt, orange bitters, soda

£8.50



Black Cat's Martini

Beefeater Gin, Martini Extra Dry Vermouth, removed cream

£9



Broiler-Maker

Hennessy Fine de Cognac, Super heat treated beer 'Vermouth', WS² Roasted Yeast Bitters

£9



Exploded Vodka Martini

Belvedere Vodka, high pressure hydrosol, Gancia Bianco

£9



Panacea

Compass Box Whisky, honey and lavender shrub, lemon juice, sage dust

£9



Civility Cocktail

Lillet Blanc, Martini Extra Dry, WS² exhaustion tonic, WS² raspberry syrup

£8.50



W S W S

Please advise of any dietary requirements

Please note that an optional 12.5% service charge will be added to your bill.



GLOSSARY

We have a range of hard to source or bespoke, house blended ingredients available here at the Whistling Shop. Some are even available to buy (*). We have acquired, built, developed and adapted a range of instruments specifically to create ingredients with the characteristics we require. Some of these are modern and unique to us, others have been borrowed from generations past. Please ask your server who'll be able to fill you in on the finer details. However, a summation of some of the more seldom seen ingredients follows.

WS² Tea and Coffee Blends*

Cold Brick Tea served as a palate cleanser, but can also brewed hot in the traditional manner.

- WS² Quotidian Black Tea.
- WS² WhistleGrey- with Vigreux distilled Bergamot & Sicilian Lemon.
- WS² Brick Tea- lime leaf, passiflora, gyokuro, more.
- WS² Seasonal Espresso Blend

WS² Grenadine

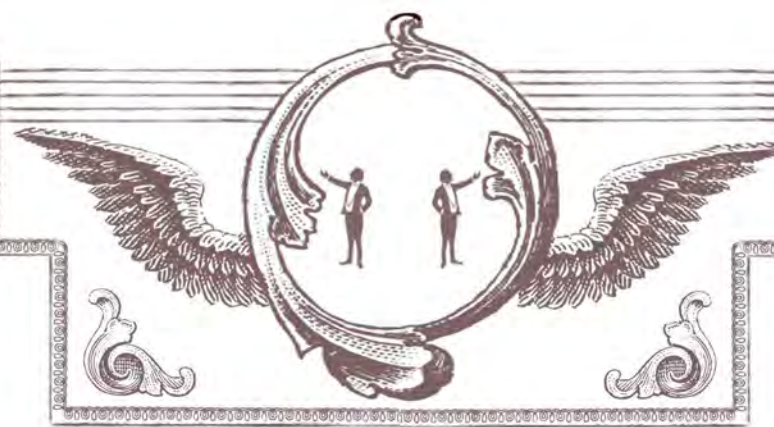
True pomegranate- leagues away from the 'fruits of the forest' commercial sizzurp. Rich and earthy, yet floral.

WS² High Pressure Hydrosol

Inverting the principle of our Vacuum Still. A water based distillate pulling the richer notes from a proprietary botanical blend of roots, seeds and botanicals. Created in our exclusive Kaboom Still.

WS² Exhaustion Tonic

A blend of acids and mineral salts that brings a subtle sharpness and dryness to the drink. A corpse reviver!




COCKTAILS

Champagne Gin Fizz 75cl (serves 6)

No. 3 Gin, Lemon, Sugar, Méthode Champenoise


£80



Radiation Aged Cocktail

Diplomatico Rum, WS² chip pan bitters, Campari, Dubonnet, Absinthe, WS² grenadine; Irradiated


£12



The Cappuccino Baby

Ketel One vodka, formula milk, WS² cola formula, WS² coffee distillate, soda.

£9



Gold Dust

WS² Seasonal Preservation liqueur, WS² Chlorophyll bitters, Nyetimber Classic Cuvee.


£11



Jailbait Cocktail

WS² 'Whisky', WS² Salt and Pepper bitters, frozen sugar

£40




Punch and Judy

Ron Zacapa 23, 'Walnut Ketchup', malic acid


£9.50



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Please advise of any dietary requirements







COCKLE-WARMERS

A selection of historically inspired seasonal revivers served warm or hot from our dedicated *Sauce Bar*.


Wassail £6.50
Dorset Cider, star anise, honey and pine.





WS Egg Nog £7
Chateau Laubade Armagnac, Flor de Caña Rum, cream, egg, orange blossom & pecan.



The WS Flip £6.50
Meantime London Stout, WS² Raspberry Syrup, Pampero Anniversario. Loggerhead Flip



Toddy-O £7
Bruichladdich 10, Green Chartreuse, chocolate, honey & Matcha



Please advise of any dietary requirements



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GLOSSARY

WS² Vanilla Salt

Inspired by the flavoured salts used many years ago by Mama Chetiyawardana in her time as a pastry chef; Madagascan, Tahitian Vanilla, Fleur de Sel, Ceylon Rock and Maldon Salt.

Malic Acid

Green apple acid- sharp, so fresh and so clean, without a citrus taste.

Méthode Champenoise

As employed in Champagne- a secondary fermentation in bottle with our house yeast blend; the cocktail then rests on the lees helping it develop a richer flavour profile, and a fine fizz. Vintage bottlings with a further developed flavour profile also available- price on request.

'Walnut Ketchup'

A hearty combination of Port Wine, green walnut, chocolate, saffron and spice. Not suitable for vegetarians.

WS² Honey and Lavender Shrub


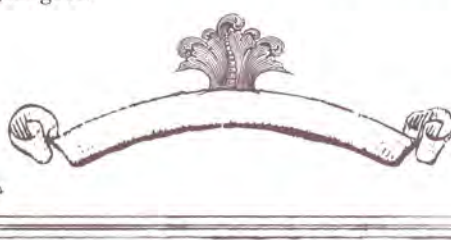
An old Victorian style of cordial, based upon cider vinegar that lends it a wonderful sharpness. Reportedly, super good for you.

WS² House Bitters*

Bringing a wonderful balance and complexity beyond the sum of the constituent parts. Will transform your libations.

WS² Preservation Liqueur

Taking seasonal, fleetingly rare herbs and spices beyond their delicate lifespan. Varying dependent on season and availability (some grown in the WS² greenhouse) - when it's gone, it's gone!



Please note that an optional 12.5% service charge will be added to your bill.



BARREL AGED

A selection of The Whistling Shop's crafted cask infusions. Each variety has been rested in small hand coopered barrels for a time, to develop complexity and finish. Price indicated is for serve, dispensed directly from the cask. If you would like an appropriate cocktail that uses one of our barrel aged ingredients please ask your server. A bespoke barreling service is also available, please enquire for more details.

<i>Barrel Gin - 'Old Tom'</i>	£8.00
WS2 Old Tom- Plymouth Gin, sweet spices, sugar, sherry oak	
<i>Gin & Pep</i>	£9.00
Tanqueray 10 Gin, vintage Creme de Menthe, new oak	
<i>WS 'Whisky'</i>	£30.00
Balvenie spirit, beech, maple, peat syrup, new oak	
<i>Jagertee</i>	£8.00
Pampero Rum, WS2 Quotidian Tea, poppy seed, vanilla, hazelnut, sherry oak	
<i>WS 'Genever'</i>	£10.00
Tanqueray Gin, Caol Ila Scotch, green malt, spices, sherry oak	
<i>Rye 'Whiskey'</i>	£8.00
Belvedere unfiltered rye, new oak	




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FOOD

<i>Meat Board</i>	£16.00
A selection of cured meats and sundries, bread and chutney	
<i>Cheese Board</i>	£16.00
A Selection of cheeses, bread and pickles. Salad & chutney	
<i>Baked Camembert</i>	£8.00
Served hot with warm toast	
<i>Fish Croquettes</i>	£6.00
Served with Tartare Sauce	
<i>Scotch Egg</i>	£6.50
Served with Mustard & Salad	
<i>Pork Pie</i>	£6.00
Served with Picalilli	
<i>WS² Popcorn</i>	£6.00
Please ask for the flavour of the day	
<i>Vegetable Chips & Nut Selection</i>	£5.00
<i>Thick Cut Chips</i>	£3.00
<i>Olives</i>	£3.00





GRAIN AND GRAPE

Grain by Glass

Meantime London Stout £4.60 London, England
Camden Brewery (please ask) £4.60 London, England

Grain by Bottle

WS2 House Beer (please ask)
The Kernel (please ask) £6 London, England

To Share

Meantime Pale Ale 75cl £15 London, England

Sparkling, Grape

Ridgeview Merret Bloomsbury, 2008 £40 Sussex, England
Nyetimber Classic Cuvee, 2006 £10/£55 Sussex, England
Nyetimber Blanc de Blancs, 2001 £65 Sussex, England
Nyetimber Rose, 2007 £85 Sussex, England



WHISKY

Single Cask

Master of Malt - Please enquire
Scotch Malt Whisky Society - Please enquire

Island and Islay

Talisker 18 y o
Fruity with orchard fruit notes, underpinned with pepper spice.

Bowmore Darkest
Well balanced with a warmth of peat, integrated sherry sweetness.

Kilchoman Winter Release 2010
Young and fresh, strong peat on the finish.

Ardbeg Corryvreckan
Hot Ribena, chili and chocolate, with signature freshness.

Japan

Yamazaki 12 y o
Banana and marmalade with incense wood.

Hakushu Heavily Peated
Floral, with notes of vanilla. Salty, waxy and smoky.

Nikka From the Barrel
Young, bold, classic malty backbone with huge body.



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WHISKY

Blended

WS² Blend, Compass Box
Sweet, floral with a lick of smoke.

Johnnie Walker Gold Label
Orange, honeycomb, waxy and well balanced.

Lowland

Littlemill (RIP) 12 y o
Light and Floral, unusual on the palate.

Cambeltown

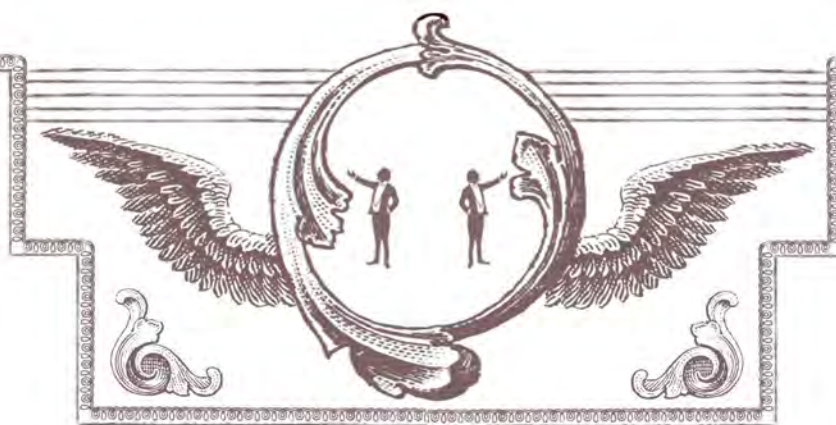
Springbank CV
Lightly smoky, with notes of lemon and pear. Maritime influence on the finish—long and oily.

Speyside and Highland

Mortlach 15 y o, G&M
Sherry casked, with cigar and apple notes. Creamy, rich and sweet.

Glenlivet 15 y o French Oak Reserve
Apple and cinnamon, drying into toasted wood.

Balvenie 12 Double Wood
Malted barley, with dark chocolate orange. Lasting nuttiness.




GRAIN AND GRAPE

Still, Grape

White

Viognier Domaine Peiriere	£7 / £24	France
Domaine de Guillemarine Picpoul De Pinet	£28	France
Hartenberg Estate Weisser Riesling	£35	South Africa
Michel Forest Pouilly-Fuissé, Burgundy	£60	France

Red

Domaine de Cabrials Merlot VdP d'Oc	£7 / £24	France
Julio Bouchon Cabernet Sauvignon Reserva	£35	Chile
Wild South Pinot Noir, Marlborough	£43	New Zealand
Chateau Marquis de Mons Margaux	£62	France

Noble Rot

Sauternes Chateau Lafon	£35	France
<u>Fortified</u>		
Manzanilla La Gitana	£5 / £25	Spain
Hidalgo Oloroso	£8 / £30	Spain

Burnt Grape, Apple

Hennessy Fine de Cognac, 40%	France
Hennessy Paradis, 40%	France
Somerset Cider Brandy, 42%	England
Laird's Bonded Applejack, 50%	USA
ABA Pisco, 40%	Chile



WS WS



PERMANENT COLLECTION

Gin & Genever

Tanqueray, 43.1%
 Tanqueray 10, 47.1%
 Plymouth Navy Strength, 54.1%
 Beefeater, 40%
 Hendrick's, 41.2%
 No3, 46%
 Bombay Sapphire, 40%
 Old Raj, 54%
 Three Corners, 46%
 Oxley, 47%
 Bols Oude, 46%
 Ascot Dry Gin 39%

Vodka

Belvedere, 40%
 Ketel One, 40%
 Ketel One Citron, 40%
 Chase, 40%
 Vestel Podlasie, 40%

Irish Whiskey

Redbreast 12 y o, 46%

Scotland
 Scotland
 England
 England
 Scotland
 Holland
 England
 Scotland
 Holland
 England
 Holland
 Sri Lanka

Poland
 Holland
 Holland
 England
 Poland

Ireland

Rum

Ron Zacapa 23, 40%
 Pampero Especial, 40%
 Gosling's Black Seal, 40%
 Wray and Nephew, 63%
 El Dorado 12, 46%
 Trois Rivières, 50%
 Havana Club 3, 40%
 Bacardi 8, 40%

Tequila and Agave

Jose Cuervo Tradicional, 40%
 Reserva de la Familia, 40%
 Tapatio Blanco, 40%
 Hacienda de Chihuahua, 40%

Bourbon and Whiskey

Buffalo Trace, 45%
 Evan Williams 2000, 43.3%
 George Dickel, 45%
 High West Rye, 46%
 Jack Daniels SB, 45%

Guatemala
 Venezuela
 Bermuda
 Jamaica
 Guyana
 Martinique
 Cuba
 Bahamas

Mexico
 Mexico
 Mexico
 Mexico

USA
 USA
 USA
 USA
 USA

