# **EAGLE BAR**

Set in the heart of a square once known as Little America, Eagle Bar tells the story of the golden age of Americana. An evocative setting inspired by a unique moment in time, subtly nostalgic yet reimagined through a contemporary lens.

#### SIGNATURE COCKTAILS

# FACE OF '66 20

Dreamsake Daijingo, Noilly Prat, fino sherry, gooseberry, white tea, Champagne

In 1966, legendary hairdresser Leonard Lewis spent eight hours crafting a fresh look on a 16-year-old model named Lesley Hornby. When a fashion editor spotted the photograph in the window of his Grosvenor Street salon, the image – and the girl – captured the public imagination. Her cropped hair and waif-like frame earned her the moniker "Twiggy," launching an era-defining career. This cocktail channels that same spirit with delicate and elegant flavours.

#### SPRING BREAK

22

Boatyard Gin, Mastiha, basil, fig leaf soda

Inspired by *Proscinemi, for Kore* – a striking artwork by Joe Tilson housed within the hotel – this cocktail pays homage to the myth of Persephone, the goddess of Spring. In ancient Greek lore, her journey between the underworld and earth gave rise to the seasons. Spring Break tells this story through flavour.

#### **PRETTY IN PINK**

22

Ketel One Vodka, lychee, jasmine, yoghurt, soda

This pastel-hued cocktail takes its cue from Mamie Eisenhower, America's First Lady during the post-WWII era. Her fondness for a particular shade (later dubbed "First Lady Pink") sparked a national style movement, inspiring everything from fashion to interiors.

#### **HYDE IN PLAIN SIGHT**

22

Tapatio Tequila, Aperol, strawberry, cucumber

With Hyde Park just beyond the western windows, this cocktail is a nod to leisurely afternoons on the grass. Fresh strawberry and crisp cucumber evoke the charm of a quintessential British picnic.

A 15% discretionary service charge will be added to your final bill. All prices are in Great British Pounds (GBP) inclusive of VAT. If you have any food allergies or intolerances, please inform your server.

Talisker 10, peach, honey, chamomile

The building's façade was designed by Eero Saarinen, the visionary behind St. Louis's Gateway Arch. This cocktail tips its hat to his legacy with flavours inspired by Southern sweet tea, first popularised at the city's 1904 World's Fair. A hint of smoke alludes to the city's deep-rooted barbecue culture.

#### **FOREVER YOUNG**

23

Cocchi Torino, Oloroso, banana, maple verjus, Islay Smoke

Dorian Gray, Oscar Wilde's infamous anti-hero, once lived in Grosvenor Square and traded his soul for eternal youth. This decadent sipper channels that same obsession, blending nostalgic ingredients from your childhood...maybe not the whiskey!

#### MIDNIGHT LACE

25

Michter's Bourbon, quince, brown butter, tonka

Named after the 1960 thriller *Midnight Lace*, in which Mrs. Preston is menaced by a mysterious stalker through the misty streets of Grosvenor Square. As tension mounts and her sanity is questioned, the truth finally emerges. Rich with warm, nostalgic flavours, this cocktail is a soothing antidote to frayed nerves: elegant, comforting, and quietly assured.

#### **BEACON-52**

25

Sazerac Rye, green coffee, sandalwood, chinotto

A bold homage to the golden eagle that crowns the hotel, sculpted from the shell of a B-52 bomber. This modern reimagining of the classic B-52 cocktail nods to Beacon, the celebrated art town in Upstate New York where the eagle was originally forged.

# FOR THE TABLE (SERVES 4 - 6)

#### **OPPOSITES ATTRACT**

120

Tangueray 10 Gin, vermouth, Campari, bergamot

On the east-facing side of the bar sits the Italian Embassy – a fitting neighbour for this Anglo-Italian love affair. Our Negroni twist features bergamot, the fragrant citrus native to southern Italy and the defining note in Earl Grey tea.

#### **CRYSTAL CADILLAC**

120

white chocolate, Galliano, orange, nutmeg, clarified milk

Inspired by the iconic symbol of American luxury, this twist on the Golden Cadillac cocktail blends silky white chocolate with the zest of orange. A smooth, striking ride for the senses.

#### THREE MARTINI LUNCH

135

Seventy One Gin, fortified wines, burnt leek, white balsamic

A playful nod to the decadent business lunches of 1970s America, where three martinis were a standard midday affair. President Gerald Ford described it as "the epitome of American efficiency", allowing you to get an "earful, bellyful and snootful at the same time."

#### THE GREEN CARD

120

rum blend, melon, coconut, pandan

A tribute to those who've passed through these doors chasing the American dream. This vibrant, tropical blend honours every visa granted – especially the Bartender's Visa, the O-1, for aliens of extraordinary ability.

#### **Pretty in Pink**

Everleaf Mountain, jasmine, lychee, bubbles

#### **Green Card**

Tropic All, melon, coconut, pandan

#### **Opposite Attract**

Everleaf Marine, Divino Bianco, bitter aperitif, bergamot

### **Springbreak**

Herb All, basil, fig leaf soda

#### BEERS

9

Two Tribes Power Plant Pilsner – draft

**SOHO Lager** 

**SOHO West Coast American Ale** 

Kernel Table Beer

**Eric Bordelet Poire** 

Lucky Saint N/A Lager

8

# SOFTS

5

Coca Cola/Coke Zero/Diet Coke

Sprite/Double Dutch Double Lemon

**Double Dutch Grapefruit** 

# WINES

Sparkling	175ml/750ml
<b>Pol Roger</b> NV, Brut Réserve, Champagne, France	25 / 125
<b>Pol Roger</b> 2015, Cuvée Sir Winston Churchill, Champagne, France	95 / 475
<b>Nyetimber</b> 2013, 1086 Prestige Cuvée, West Sussex, England	75 / 375
<b>Louis Roeder</b> NV, Quartet, California, USA	28 / 149
White	175ml/750ml
<b>Les Héritiers du Comte Lafon</b> 2023, Mâcon-Chardonnay Clos de la Crock Burgundy, France	19 / 95
Les Héritiers du Comte Lafon 2023, Mâcon-Chardonnay Clos de la Crocl	19 / 95 hette, 30 / 139
Les Héritiers du Comte Lafon 2023, Mâcon-Chardonnay Clos de la Crocl Burgundy, France Bodegas Albamar	19 / 95 hette, 30 / 139
Les Héritiers du Comte Lafon 2023, Mâcon-Chardonnay Clos de la Crock Burgundy, France Bodegas Albamar 2021, Albariño Pepe Luís, Rías Baixas, Spa Chanin Wine Company 2022, Bien Nacido Chardonnay,	19/95 hette, 30/139 in

Red	175ml/750ml
<b>Sylvain Pataille</b> 2022, Bourgogne Rouge, Burgundy, France	<b>19 / 95</b>
<b>Domaine Tawse</b> 2023, Savigny, 1er Cru Les Lavieres, Burgundy, France	32 / 159
<b>Reverdito</b> 2019, Barolo Castagni Piedmont, Italy	25 / 115
<b>Turley</b> 2021, Cedarman Zinfandel, Napa Valley, USA	34 / 149
Matthiasson 2019, Cabernet Sauvignon, Napa Valley, USA	49 / 229
Sweet Wine	175ml/750ml

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Château Delmond 2022, Sauternes, Bordeaux, France	19 / 95
Sandeman	25 / 149
20-Year Old Tawny Port, Portugal	