

"Since reopening the hotel in 2015 we have continually adapted our cocktail menu to please and welcome every request.

We have prepared a new, larger, inclusive menu to allow guests the opportunity to enjoy their favourite cocktails with or without alcohol."

Mickael Perron, Bar Manager









Bar Manager Head Bartender Mickael Perron Sofiane Barthélémy



The Library Bar

at The Lanesborough

is delighted to unveil

a new collection of

cocktails designed to

allow guests to enjoy

some of the Library

Bar's iconic drinks

with, or without,

alcohol created by

Head Bartender

Sofiane Barthelemy.



English classic prepared with Seedlip Spice 94, cardamom and Jamaican Allspice Berry. Shaken with Everleaf's flavours of saffron, iris and angelica, served with Tonic water on the side.

The Bittersweet Spritz £12

Refreshing, bitter & complex, simply built with Aecorn bitter aperitif.
With complementing notes of grapefruit, orange and citrus served with soda water on the side.

Upside Down Fizz £12

Playful Seedlip Garden 108 mixed with elderflower, lemongrass, vanilla and a hint off fresh lemon juice.
Served with layers of vegetable crisps & ginger espuma.

Ruby Diamond £12

Silky, soft and delicious taste of ripe cherries, red grapes & Cherrywood. Shaken with Aecorn Aromatic and a small spoon of pasteurised egg yolk.

## Rosé-lini £12

Non-alcoholic chilled rosé sparkling wine, gently stirred with strawberry purée.

Complemented with homemade red berry coulis.



Cosmoberry £12

Strawberries, raspberries & blackberries feast. Shaken with freshly squeezed orange juice & cranberry juice.



## X-rated £12

Modern London classic prepared with passion fruit & vanilla flavours. Shaken with mango and fresh lemon juice.

