



GIMLET BAR

COCKTAIL BAR FOR HIRE

ESTABLISHED MMXIII

ABOUT GIMLET BAR

DRINKS THAT GO PLACES

Gimlet Bar is a moveable cocktail bar. Over the years we've served drinks in all sorts of extraordinary places; from the prow of a battleship to a woodland falconry display. Give us your co-ordinates and we'll see you there!

ALL INCLUSIVE

We take care of everything; our stylish zinc-topped bars come complete with sumptuous fruit display, glassware and all the necessary provisions for delicious alcoholic and temperance drinks.

FORM & FUNCTION

With a background in art and design, we make everything ourselves, from our dazzling bars to our own bottle labels. Our team are even beautifully turned-out for service in Gimlet Bar white linen jackets.



CREATORS OF CORDIALS & DRINKS



CORDIAL PRODUCERS

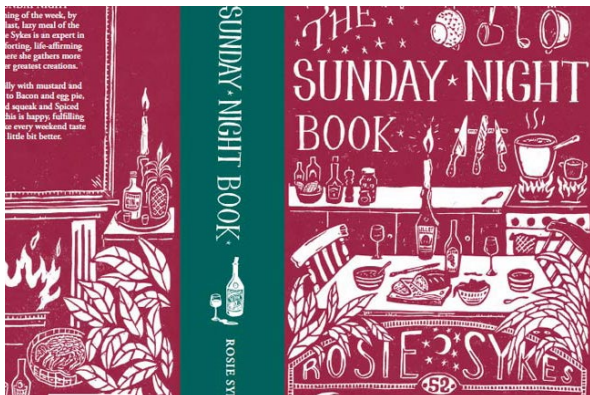
All the cordials in these cocktails are made by ourselves according to our own recipes, which have taken years to perfect. We use these cordials as mixers to create drinks like no other.

Flavours include 'Pineapple & Bay', 'Fig Leaf & lemon', 'Blood tonic', 'Apricot & Fennel' and many more.



FRUIT & HERB CULTIVATORS

We grow as many herbs and soft fruit on our plantation as we can for use in our cordials and infusions. This gives us access to interesting ingredients and allows us to create more unique flavours.



COCKTAIL CREATORS

Our exquisite drinks are made with our own cordials, ferments and infusions and are all our own invention (save for the Gimlet of course).

In 2017 'The Sunday Night Book' was published, a compendium of comforting food and drink recipes, for which we supplied all the cocktails and methodology.

OUR BARS

Our unique-looking bars may be scaled to suit the size of your event.



Up to 30 guests



Up to 60 guests



Up to 150 guests



Up to 200 guests

THE DRINKS

From aperitifs to nightcaps; we've got it covered! Choose one of these set-menus to suit your scenario.
Or go bespoke – Gimlet Bar can create your very own special drinks involving some of your favourite spirits.



APERITIFS

Perfect for a celebratory toast or before-dinner tippie.
Light and refreshing; strong flavours and less alcoholic.



MANZANILLA ZEPHYR

Ingredients:

Dry Manzanilla Sherry
Lemon juice
Grapefruit cordial & peel oil
Dash of sparkling mineral water



KIR ROYALE

Ingredients:

Patrick Meyer Crémant d'Alsace
Strawberry cordial
Salad burnet herb infusion
Crushed ice

APERITIFS 'EXTENDED'

Add a third drink to your Aperitif line-up for a greater range of flavours whilst keeping things light and refreshing.



MANZANILLA ZEPHYR

Ingredients:

Dry Manzanilla Sherry
Grapefruit & lemon juice
Grapefruit cordial & peel oil
Dash of sparkling mineral water



ELYSIAN FIELDS

Ingredients:

Lillet Blanc
Fig leaf cordial & tincture
Thyme garnish
Shaken & strained



TRADESCANT'S PANTRY

Ingredients:

Naturally sparkling blackcurrant wine
Blackcurrant leaf infusion
Beefeater Gin
Crushed ice

COCKTAILS – MENU I

Start your event with a bang! Our choice of three exciting cocktails carefully selected by us to complement each other.



KIR ROYALE

Ingredients:

Patrick Meyer Crémant d'Alsace
Strawberry cordial
Salad burnet herb infusion
Crushed ice



NORTH POLE

Ingredients:

Krepkaya [overproof] Vodka
Strawberry cordial
Salad burnet herb infusion
Crushed ice



SEASONAL SOUR

Ingredients:

Dry Gin
Elderflower cordial
Elderflower vinegar & lemon juice
Shaken & strained

COCKTAILS – MENU II

This lively combination of drinks is particularly complex and is a great choice for those who like less-sweet cocktails; the focus being instead on more bitter and aromatic flavours.



REICHENBACH FALLS

Ingredients:
Gin
Gentian Liqueur
Sweet White Vermouth
Lemon slices



ORIGINAL SIN

Ingredients:
Patrick Meyer Crémant d'Alsace
Fig leaf & lemon cordial
Fig leaf infusion
Crushed ice



LIGHT EMITTING DIODE

Ingredients:
Rye Whiskey
Seville orange cordial
Lemon juice & Pernod
Shaken & strained

COCKTAILS – MENU III

Go all out with our pick of three famous Gimlet Bar cocktails,
as immortalised in 'The Sunday Night Book'.



LIGHT EMITTING DIODE

Ingredients:
Rye Whiskey
Seville orange cordial
Lemon juice & Pernod
Shaken & strained



TERRAZZO COCKTAIL

Ingredients:
Patrick Meyer Crémant d'Alsace
Cocchi Americano
Dry Gin
'Terrazzo garnish'
Crushed ice



TRAIN WRECK

Ingredients:
Campari
Orange juice
Blood orange cordial
Orange slices & crushed ice

OTHER DRINKS

In addition to our cocktails, we can also supply beer and wine from specialist suppliers.



‘Stiegl Bier’ from Salzburg, Austria.
The ‘Table Beer’ from Kernel Brewery in Bermondsey.
Wines from Gergovie Wines in Bermondsey.

GET IN TOUCH

Send your enquiry to the below email address and we'll be in touch.



INFO@GIMLET-BAR.COM

T @gimletbar_
I @gimletbar

www.gimlet-bar.com