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*The Delaunay*

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THEATRELAND



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*Cocktail Menu*

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## DELAUNAY'S THEATRELAND

### *Cocktail Menu*

Evoking the heady mix of theatre, music and artistry in London's West End in the 1920s and 1930s, our menu pays homage to the golden age of the stage.

Producers, home-grown talent and Broadway impresarios converged in the capital during this glamorous era, epitomised by stars including Laurence Olivier, Vivien Leigh and Noël Coward. Together, they shaped our theatrical neighbourhood as we know it now, creating a lasting artistic legacy.

We like to think that The Delaunays, freshly arrived from Vienna, discreetly hosted all of them at our Art Deco-inspired bar, located right in the heart of the action.

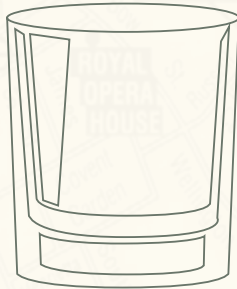




# *Hay Fever*

£15.25

*chase pink grapefruit & pomelo gin, italicus,  
campari, rose & grapefruit cordial*



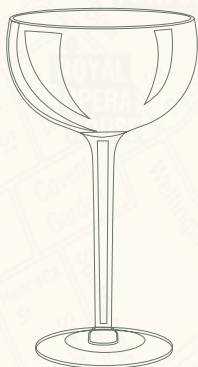
Evocative of summer nights, romance and adventure, this citrus-based serve takes its cue from Noël Coward's comedy of manners, first staged at the **Ambassadors Theatre** in 1925. The play revolves around the chaos that ensues when the Bliss family invites four unsuspecting guests to stay at their country house for the weekend. Our cocktail is sophisticated and fruity, with a little bit of bite - just like Coward's subversive production.



## *Wonder Bar*

£15.25

*bulleit bourbon, dubonnet, cherry heering,  
peychaud's bitters, champagne*



Evoking European night life in the 1920s, this sophisticated cocktail is named for the musical play staged at the **Savoy Theatre** in the early 1930s, originally conceived in Vienna as *Der Wunderbar*. The tale of love, betrayal and murder set in a Viennese night club, is brought to life in a heady blend of whisky and vermouth.



# *Gielgud*

£15.25

*amontillado sherry, laphroaig 10 yo whisky,  
honey, lemon juice, stiegl goldbrau lager*



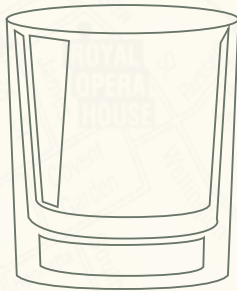
Named for legendary British actor and theatre director, Sir John Gielgud, whose 1935 title role in *Hamlet* at the **Noël Coward Theatre** sent ripples through London's West End, this is a curation whose ingredients, including sherry, mead and whisky, would have been familiar to The Bard himself. Like Gielgud's performance, described at the time as 'moody and modern', it's both complex and memorable.



# *Rio Rita*

£15.25

*don julio blanco tequila, sauternes,  
jasmine, lime, mint*



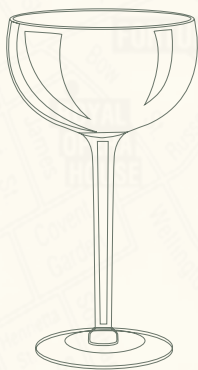
Set in Texas and Mexico, *Rio Rita*, produced by Broadway impresario Florenz Edward, was the first production staged by the newly minted **Prince Edward Theatre** in 1930. Noted as one of the last great musical comedies, it was produced by legendary Broadway impresario Florenz Edward. Our serve matches the vim and vigour of the Western-style plot, with a tequila base complemented by floral and mint notes.



# *My Fair Lady*

£15.25

*no.3 gin, creme de violette, strawberry,  
lemon, egg white*



A curation that transforms familiar ingredients into timeless classics, akin to the premise behind this West End musical, which originally starred Julie Andrews and Rex Harrison at **Theatre Royal Drury Lane**. Our serve is floral and fruity, in homage to the plot's evocative Covent Garden Flower Market. Delicate violet notes echo Audrey Hepburn's charming interpretation of the lead role in the later film version of this stage favourite.



## *Magic Flute*

£15.25

*hennessy vs cognac, mozart white chocolate,  
espresso, chocolate bitters*



An homage to Mozart's enchanting musical comedy, laced with mischief and magic, which made its West End premiere at the **Royal Opera House** in the 1940s and shaped the future of British opera and classical performance. Our cocktail is a considered balance of bitter and sweet, warmth and depth, echoing the clash of darkness and light at the heart of this memorable opera.





## *Revisited Classics*

### Lucky Lily - 15.00

*casamigos blanco tequila, pineapple, lime,  
honey, black pepper*

### Blood & Sand - 15.00

*johnnie walker black label, cherry heering,  
cocchi di torino, orange juice*

### Tuxedo No2 - 15.00

*tanqueray 10 gin, noilly prat vermouth,  
maraschino liqueur, orange bitters, absinthe*

### Mezcal Cup - 15.00

*del maguey vida mezcal, cocchi di torino, branca menta,  
lime juice, fever-tree ginger ale*

### Champagne Martini - 15.00

*ketel one vodka, champagne cordial, orange bitters,  
pommery brut champagne*



Low ABV

La Boheme - 11.75

*lillet blanc, yellow chartreuse, lemon, oregano,  
fever-tree tonic*

Spritz d'Orange - 12.75

*aperol, cointreau, orange juice, lemon, cremant de loire*

Zero ABV

Curtain Call - 9.75

*seedlip spice, elderflower cordial, angostura bitters,  
fever-tree lemonade*

Spotlight - 9.75

*tanqueray 0%, pineapple and cranberry juice,  
rose syrup, lime*

Callback - 9.75

*everleaf mountain, lime, mixed berry syrup,  
fever-tree ginger beer*



TO SEE OUR FULL  
SELECTION OF DRINKS,  
INCLUDING OUR SPIRITS  
LIST, BEERS AND WINE,  
PLEASE ASK YOUR SERVER.

