

EVOKE

DONOVAN
BAR

EVOKE



The Evoke cocktail menu is an emotional journey. Each drink is intended to provoke a different response, from comforting nostalgia to a heady adrenaline rush. Your interaction with your chosen cocktail is sure to be different to Federico's, which will be different to Salvatore's, or to the person sitting opposite you. And to Donovan's, of course. We would like to think it would also be different to Queen Victoria's, Agatha Christie's, Rudyard Kipling's, or any number of the other famous faces who have made Brown's their home from home.

The path your feelings take will be guided by your memories, culture and experiences – as fluid as the liquid in a photographer's developing tray. Just as fashion photographer Terence Donovan captured an era, Salvatore Calabrese has captured the moment at the Donovan Bar.

Affectionately known as "The Maestro", Salvatore Calabrese has spent his professional life perfecting the cocktail as an art form. His character has infused every aspect of the Donovan Bar, from the custom glasses in his personal collection to the vintage spirit library – a collection of rare liquors including some of the oldest cognac in the world.

Federico Pavan is the Donovan Bar's Director of Mixology. Maestro Calabrese took him under his wing in 2012 and Pavan quickly rose through the ranks to emerge as a rising talent on the global cocktail scene.

Salvatore Calabrese is delighted to introduce the new Donovan Bar cocktail menu by Federico Pavan and the Donovan Bar team: EVOKE.

All prices are inclusive of VAT and a suggested discretionary service charge of 15% is added to your final account.



RED

PATRON REPOSADO TEQUILA,
AMARO SANTONI, ANCHO REYES,
RED BELL PEPPER, MONTELOBOS
MEZCAL, BUBBLES

In Italy, they say "diventare rosso come un peperone". Why are you blushing? Excitement, arousal, love, shame, fury? There are reds and there are reds. Salty at first, smoky mezcal clears to reveal vibrant red peppers then tequila laced with chilli liquor.

£24 / Long

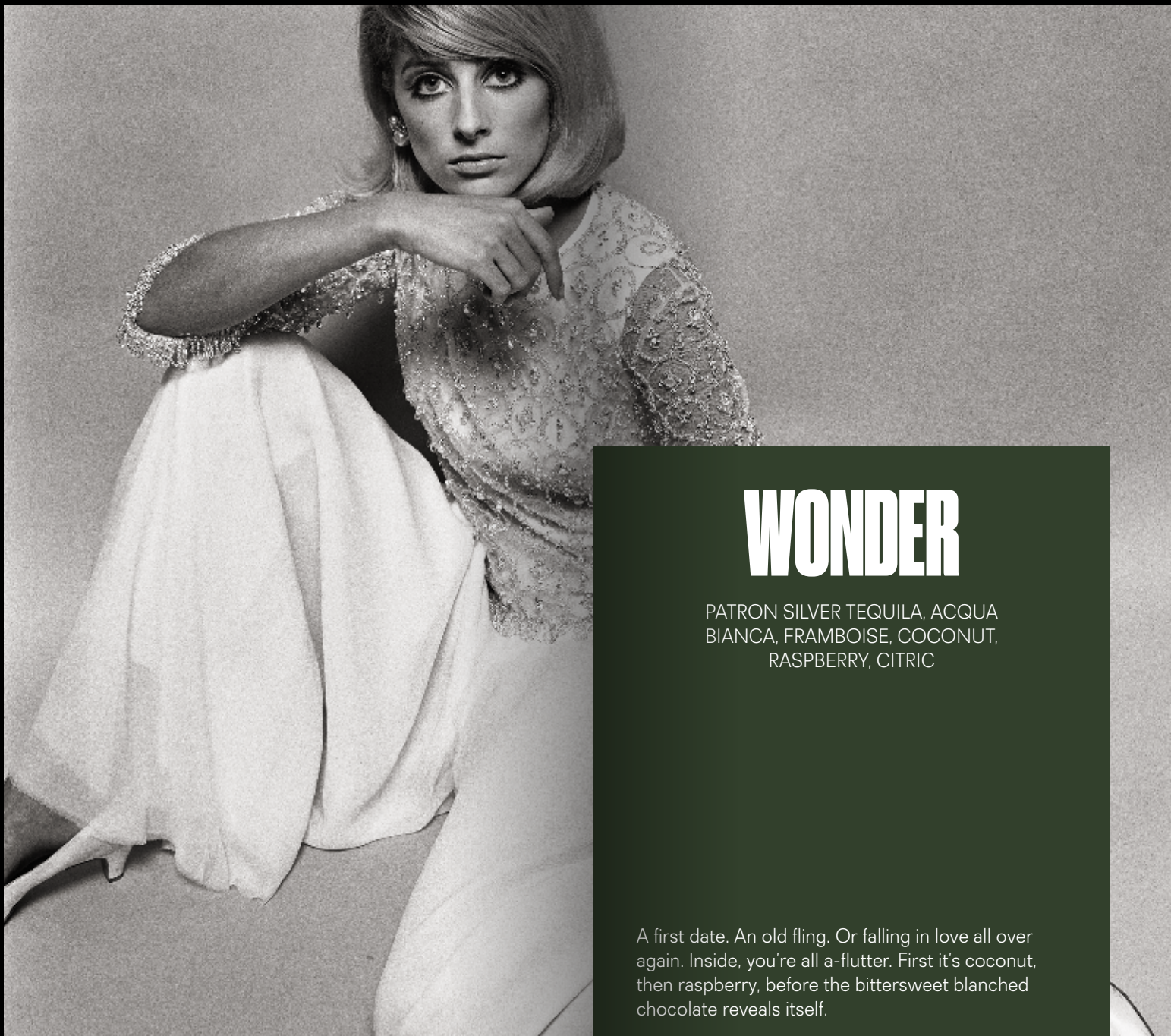


ADRENALINE

OLD TOM GIN, AMARO LUCANO
ANNIVERSARIO, LIQUORICE, GRAND
MARNIER, BALSAMIC VINEGAR

Certain verbs only suit specific nouns. Moons wax,
waves lap and bells toll. But adrenaline courses.
Liquorice, balsamic, the energetic burst of citrus,
the boozy thrill of gin.

£24 / Coupe



WONDER

PATRON SILVER TEQUILA, ACQUA
BIANCA, FRAMBOISE, COCONUT,
RASPBERRY, CITRIC

A first date. An old fling. Or falling in love all over again. Inside, you're all a-flutter. First it's coconut, then raspberry, before the bittersweet blanched chocolate reveals itself.

£24 / Short

£15 / Non-alcoholic using Amarico



(IN)DECISION

PISCO, CAMPARI, STRAWBERRY,
H.THEORIA CUIR LOINTAIN, ROSE,
LONDON ESSENCE SODA WATER

Pros and cons, ifs and buts, forking paths. The clock's ticking. The strawberry cordial, the cocoa butter swirls, the soda, rose and spritz. The taste of a summer's day. Drink it in, feel the lazy haze, defer the decision for another day.

£24 / Long

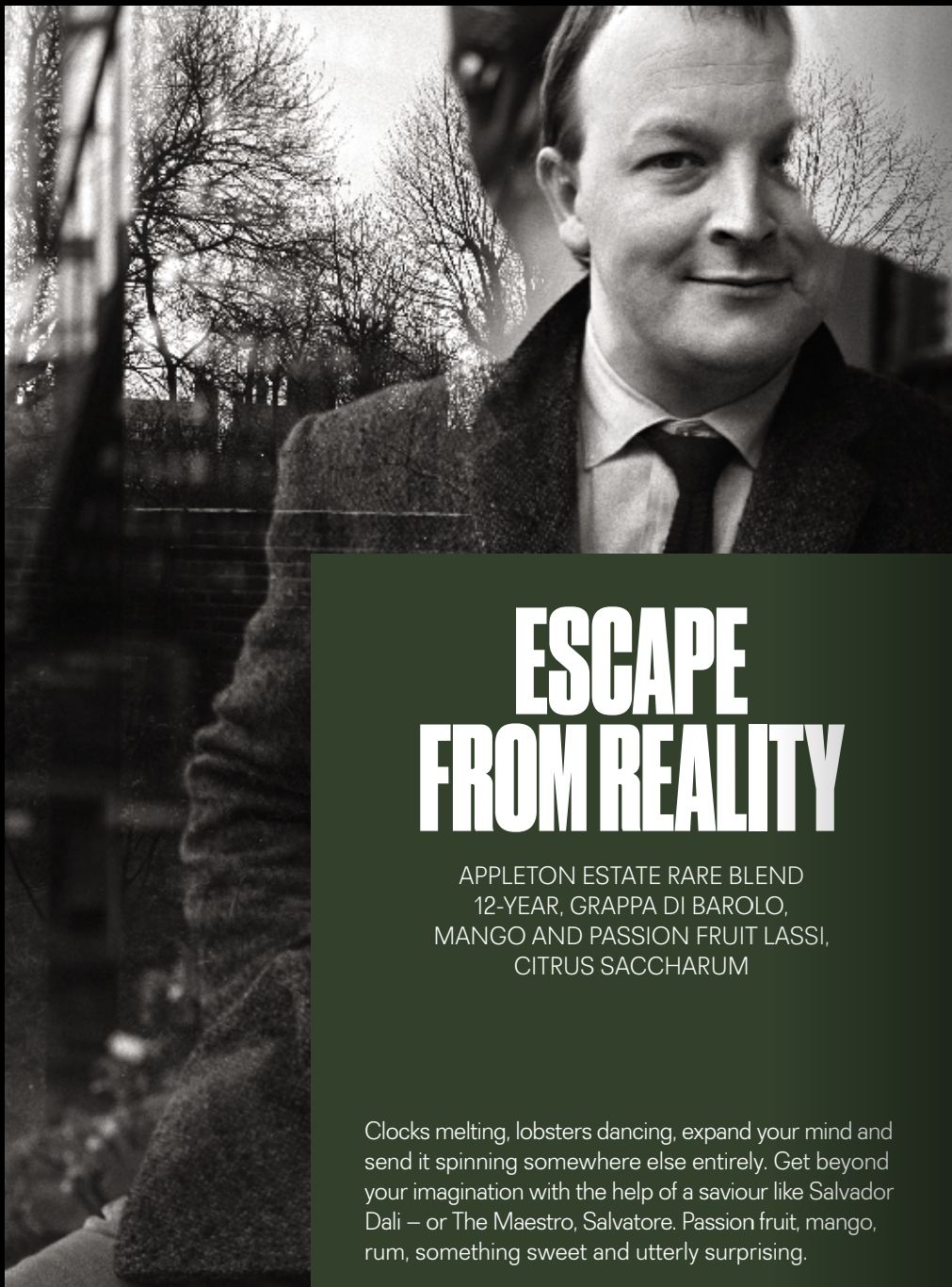


WANDERLUST

UMESHU, MANZANILLA SHERRY,
LACTO FERMENTED PINEAPPLE,
WRAY & NEPHEW RUM

Let the glass map out your travels, let your eyes glaze over, imagine the places that call you from far away. This one is a tastebud voyage: fermented pineapple syrup, plum liqueur from Japan, olive oil from Italy.

£24 / Short



ESCAPE FROM REALITY

APPLETON ESTATE RARE BLEND
12-YEAR, GRAPPA DI BAROLO,
MANGO AND PASSION FRUIT LASSI,
CITRUS SACCHARUM

Clocks melting, lobsters dancing, expand your mind and send it spinning somewhere else entirely. Get beyond your imagination with the help of a saviour like Salvador Dali – or The Maestro, Salvatore. Passion fruit, mango, rum, something sweet and utterly surprising.

£25 / Tiki

£15 / Non-alcoholic using Feragaia



GRATITUDE

CAMPARI, WHISTLE PIG RYE, PEACH,
FLUFFY ORANGE, COFFEE

Life is as great as the people you populate it with. Time to celebrate all that you have. Enjoy the embrace: fluffy "mouthfeel", silken flavours, coffee infused with peach and citrus.

£24 / Short

£15 / Non-alcoholic using Everleaf Forest

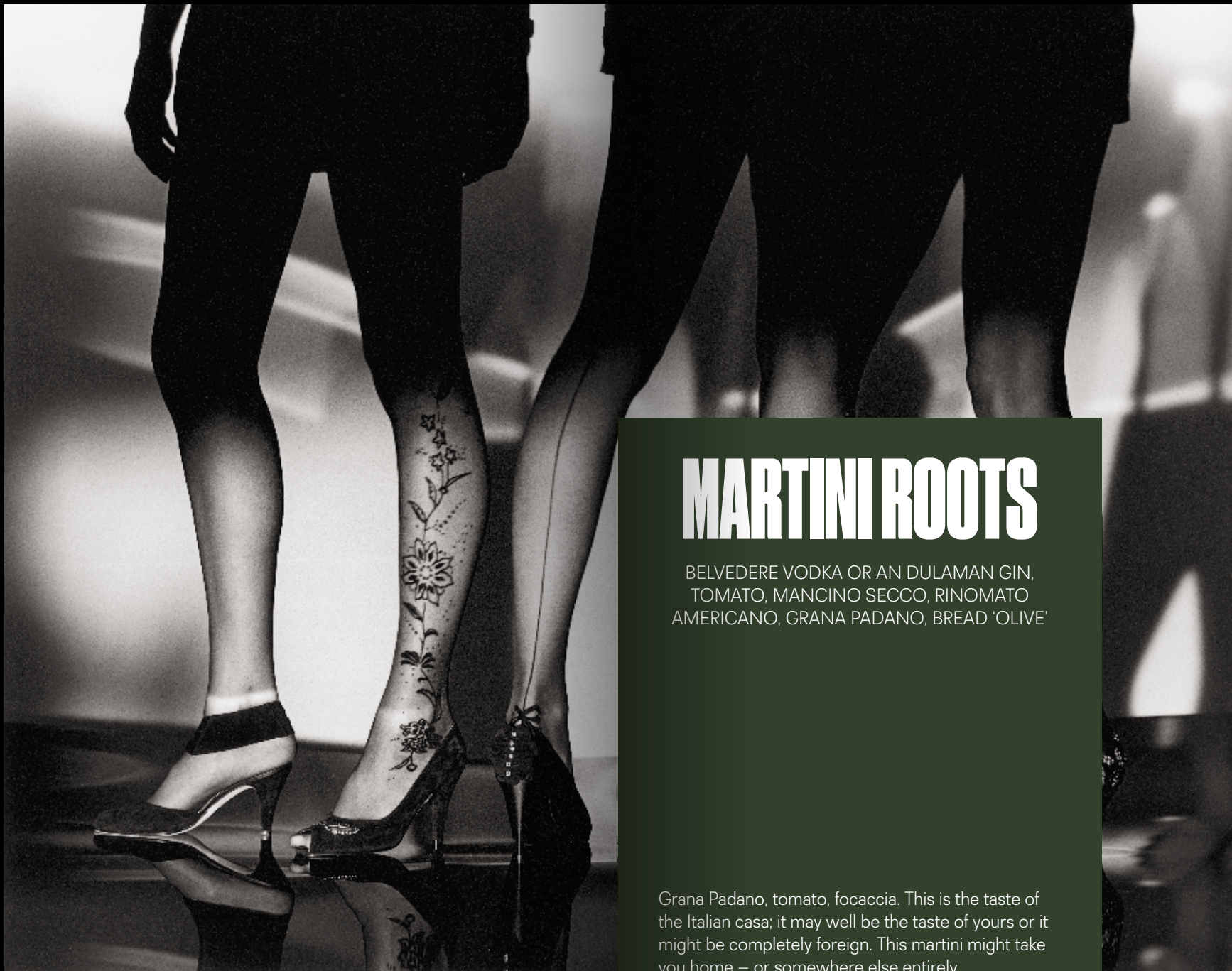


DEEP BLUE

LAKES THE ONE FINE BLENDED WHISKY,
HENNESSY VSOP, CADELLO 88,
ORANGE, ORGEAT

The human soul feels calmer when gazing at vast expanses of blue, far on the hazy horizon where the sea and sky connect. A drink with the depth of an ocean, a citrus zesty awakening. Not so much old fashioned as fashioned out of the eternal.

£25 / Short



MARTINI ROOTS

BELVEDERE VODKA OR AN DULAMAN GIN,
TOMATO, MANCINO SECCO, RINOMATO
AMERICANO, GRANA PADANO, BREAD 'OLIVE'

Grana Padano, tomato, focaccia. This is the taste of the Italian casa; it may well be the taste of yours or it might be completely foreign. This martini might take you home – or somewhere else entirely.

£25 / Martini

A black and white photograph showing the lower legs and feet of several women standing on a stage. They are wearing high-heeled shoes, some of which are covered in sequins or crystals. The background is dark with some light streaks, suggesting a stage or event setting.

COMFORT ZONE

BACARDI 8 YRS, PLUM,
ELDERFLOWER, ACIDIFIED CELERY,
BAREKSTEN ILLSINT ABSINT

The garden is an eternal source of comfort; things always change but somehow they remain in perfect harmony. Seeds scatter, flowers take root. Everything is just as it should be. So it is here, with elderflower, celery and plum in perfect balance. After all, you reap what you sow.

£24 / Coupe

£15 / Non-alcoholic using Seedlip Garden

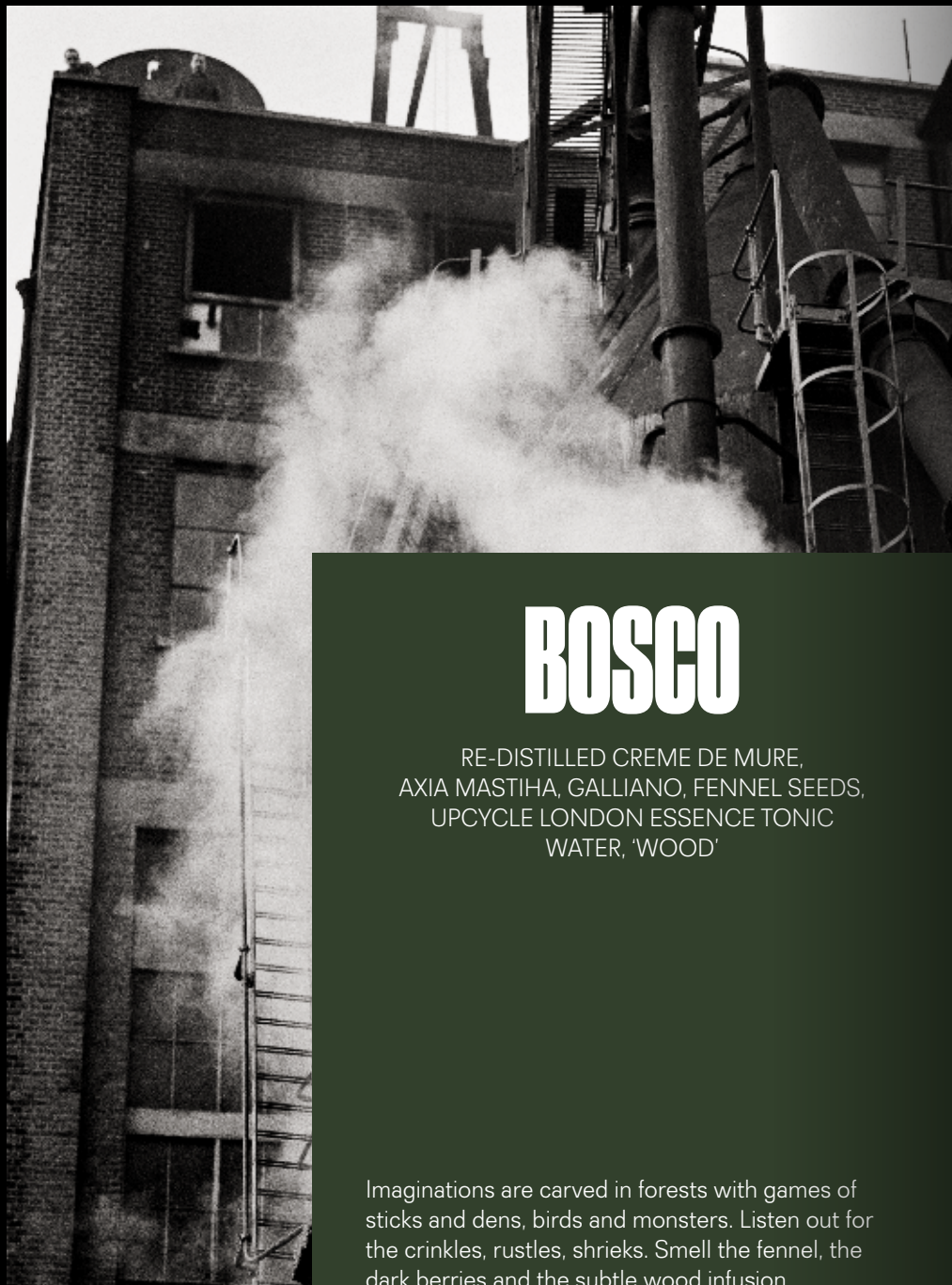


BIG SMOKE

GREY GOOSE VODKA, SESAME,
MANDARIN, MUYU VETIVER GRIS,
LIME, 'SMOKE'

Every day in Green Park, a few steps from here, thousands of business folk flock at lunchtime to breathe, bite into a sandwich, have a moment of escape. Sharp, citrusy, punchy flavours that take them away from the drudge, just for a moment.

£25 / Coupe



BOSCO

RE-DISTILLED CREME DE MURE,
AXIA MASTIHA, GALLIANO, FENNEL SEEDS,
UPCYCLE LONDON ESSENCE TONIC
WATER, 'WOOD'

Imaginations are carved in forests with games of sticks and dens, birds and monsters. Listen out for the crinkles, rustles, shrieks. Smell the fennel, the dark berries and the subtle wood infusion.

£24 / Long

SIGNATURE COCKTAILS

Salvatore's creations and Donovan Bar classics.

BREAKFAST MARTINI

£24 / Martini

Bombay Sapphire Premier Cru, Cointreau, lemon juice, orange marmalade.

A modern classic popular all over the world, dry with a hint of citrus and a lingering bittersweet marmalade flavour.

SPICY FIFTY

£24 / Martini

Stoli vanilla vodka, elderflower cordial, lime juice, honey, fresh chilli pepper.

An intriguing journey of flavours on the palate, sweet and sour with a warm spicy finish.

FLOWER POWER

£24 / Coupe

135 East Hyogo gin re-distilled with rambutan, butterfly pea tea, lavender honey syrup, lemon juice.

Spark your senses and ignite your imagination with this special tippie.

GRAN TORINO

£25 / Short

Glen Grant 12 Year Old Whisky, Mancino Amaranto, Martini Riserva Speciale Bitter, Solerno, ginger foam.

The inspiration for this delicious cocktail lies with one of our favourite movies and the Italian city of Torino, the home of vermouth and star of many cocktails.

SPARKLING SIDE OF THE MOON

£26 / Coupe

Angel's Envy Bourbon Whiskey, Cognac, Grand Marnier, Fernet-Branca, passion berries, juniper, coriander, mint, chamomile, Ruinart Brut Champagne.

Bold, beguiling and always surprising, Pink Floyd first appeared on the sixties scene. As a homage, this sparkling punch is every bit as popular and unexpected as the band's music.

TRUST IN ME

£24 / Long

Bareksten Botanical Aquavit, Pino Mugo, pineapple and green cardamom marmalade, lime juice, London Essence Roasted Pineapple Soda.

Swing into the spirit of the tropics with this cocktail inspired by The Jungle Book, penned by Rudyard Kipling. Let the fresh kick of pine liqueur and edible flowers transport you to a tropical rainforest.

VINTAGE COCKTAILS

Made with original recipe ingredients from Salvatore's vintage spirit library. Channel the essence of the eras in which these drinks were first created.

ALASKA

£180 / Coupe

Gordon's Gin c1950, Yellow Chartreuse c1970.

A delicious drink from the 1920s which has a delicate, dry herbaceous flavour.

HONEY BEE

£200 / Coupe

Eredya Rhum c1950, honey, lemon juice.

A simple pleasure from the 1930s originally made with Jamaican rum; the honey gives it a distinct sweetness.

THE NEGRONI

£200 / Short

Gordon's Gin c1950, Campari c1960, Martini Rosso c1970.

One of the most popular cocktails in the world today, this classic is reputed to have been invented by Count Camillo Negroni of Florence in the early 1920s.

BRANDY ALEXANDER

£200 / Martini

Hine Grande Champagne Cognac 1964, Bols Crème de Cacao c1960, fresh cream.

A sophisticated after-dinner drink, hugely popular in the 1960s and 70s.

VESPER

£250 / Martini

Gordon's Gin c1950, Vodka Eristoff c1950, Kina Lillet 1949.

Created by the author Ian Fleming for his 1953 novel Casino Royale, made with vintages from that era.

WHITE LADY

£330 / Coupe

Gordon's Gin c1930, Cointreau c1930, lemon juice, optional egg white.

The great Harry Craddock immortalised this 1920s classic in his 1930 The Savoy Cocktail Book. An elegant and sophisticated drink that ticks all the right boxes.

AVIATION

£350 / Martini

Gordon's Gin c1930, crème de violette c1930, Zara Maraschino c1930.

This elegant drink first appeared in a book by Hugo Ensslin in 1916. Sky blue, it reflects the glamour and luxury of early air travel.

MARTINEZ

£450 / Short

Fockink Genever c1910, Zara Maraschino c1930, Martino Rosso c1970, Angostura bitter c1930.

Drink historians agree that Martinez evolved from the Manhattan to later become a Martini. First recipe from 1880.

THE 1837

£700 / Brandy

Rouyer Cognac Vintage 1865, Bowmore Whisky 30 Year Old, Peychaud's Bitters.

A personal homage to our 185th year. Created by Salvatore Calabrese from his own collection of prestigious vintage liqueurs, this unique cocktail evokes heritage with every sip and stir. Featuring 157-year-old cognac and single malt whisky, it's an inspirational nod to the past with an eye for the future.

DAIQUIRI

£1000 / Coupe

Bacardi Santiago de Cuba c1905, fresh lime juice, sugar.

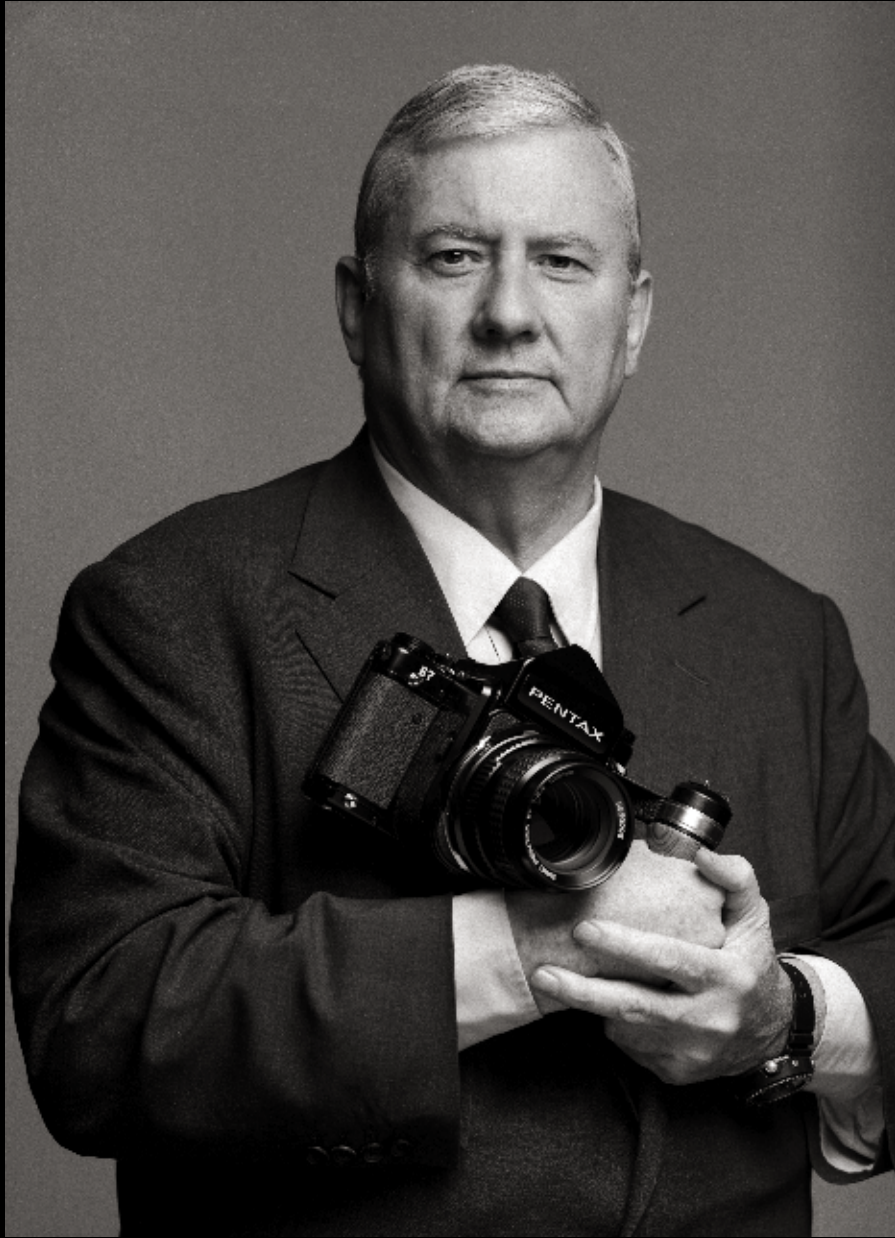
This drink originated in 1896 and was immortalised by Ernest Hemingway, who wrote about it (and also enjoyed a fair few).

SALVATORE'S LEGACY

£5,500 / Brandy

1788 Clos de Griffier Vieux Cognac, 1770 Kummel liqueur, c1860 Dubb Orange Liqueur and c1930 Angostura Bitters.

For this drink we use some of the world's rarest spirits and liqueurs to offer you the ultimate experience in liquid history. Taste more than 700 years in a glass in "The World's Oldest Cocktail".



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BROWN'S HOTEL
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A ROCCO FORTE HOTEL

