

# THE HENDERSON BAR & KITCHEN

On a sunny August afternoon in a playground in Ladbroke Grove, a man with a steel-pan around his neck pulled aside the barrier that surrounded a small local fete, and began to walk through the streets of West London.

His name was Russell 'Russ' Henderson MBE (1924 - 2015), a Trinidadian jazz musician who came to England in 1951. With this one simple act of spontaneity, he was to pave the way for the Notting Hill Carnival as we know it today.

The Henderson Bar & Kitchen is named in tribute to Russ, whose portrait hangs above the bar and whose signature cocktail is our house favourite.

*Please speak to the team if you have any allergies or special dietary requirements  
Please note a discretionary 12.5% service charge will be added to your bill*

## THE LASLETT COCKTAILS

### **Brit Spritz**

Refreshing and balanced British spritz with Kamm & sons,  
a touch of elderflower syrup, prosecco and soda

12

### **Henderson's Rum Punch**

A tribute to Russ Henderson, made with rum, traditional punch elements,  
and a generous splash of passion. Cheers to his portait above the bar!

13

### **The Laslett Champagne Cocktail**

Served with St Germain elderflower liquor, brown sugar  
and topped with house champagne

15

### **Strawberry Fields**

Made with the Fab Four ingredients: strawberries, lemon juice,  
Sipsmith vodka and Prosecco

12

### **Spiced Piña Colada**

Our take on the classic with the added flavour  
of our signature mix of spices

13

### **Amaretto Rhubarb Sour**

This rose-coloured drink pairs gin with a homemade rhubarb syrup,  
a touch of lime and egg white

13

### **Pembridge Rose Garden**

Sipsmith gin, citrus and rose shaken with egg white  
and topped with lemon tonic

14

## CLASSIC COCKTAILS

### **Aperol Spritz**

The traditional and wildly popular Italian aperitif cocktail, with prosecco a splash of soda and a slice of fresh orange

12

### **Paloma**

Tequila, pink grapefruit and lime juice & soda water - a mexican classic

13

### **Martini**

Shaken or stirred, made with gin or vodka, dry, wet, dirty

13

### **Whiskey Sour**

A smooth classic that mixes Bourbon, lemon juice, sugar syrup, egg white and a few dashes of Angostura Bitters

13

### **Chipotle Bloody Mary**

A spicy and smokey take on the classic Mary

13

### **Negroni**

The perfect start of a night or end of a meal, equal parts of sweet vermouth, gin and Campari with an orange twist

14

### **Espresso Martini**

A classic with Vodka, coffee liqueur, syrup and a shot of espresso

14

## LASLETT MARGARITAS

straight up or on the rocks

### **Margarita**

Classic tequila cocktail with fresh lime, Cointreau & syrup;  
a tribute to the fresh flavours of Mexico

13

### **Jalapeño Margarita**

The classic Margarita's hotter cousin

14

### **Bramble Margarita**

The classic Margarita's fruitier cousin

14

### **Mezcalita**

Like a classic Margarita but the Mezcal gives a smokier taste

15

## SEEDLIP NON-ALCHOLIC COCKTAILS

### **Espresso Martini**

10

### **Spiced Mule**

10

## WHITE WINE

2020 'En La Parra' Blanco Bodegas Nodus

*Valencia, Spain*

**BOTTLE 29 GLASS 8**

2020 Vinho Verde Espigueiro Casa Agricola de Compostela

*Minho, Portugal*

**BOTTLE 32**

2020 Pinot Grigio Vina Laguna

*Istria, Croatia*

**BOTTLE 36 GLASS 10**

2019 Riesling Trocken Qba Weingut Lehnert-Veit

*Mosel-Saar-Ruwer, Germany*

**BOTTLE 42**

2018 Dorset Chardonnay Langham Estate

*Dorset, England*

**BOTTLE 50 GLASS 12**

2020 Assyrtiko Wild Ferment Skouras

*Nemea, Greece*

**BOTTLE 52**

2020 Sancerre Chavignol Domaine Vincent Delaporte

*Loire Valley, France*

**BOTTLE 75**

2018 CHABLIS 1er Cru Vaillons Domaine Moreau-Naudet

*Chablis, France*

**BOTTLE 90**

## RED WINE

2020 Chaval Bobal 'Ecologica' Bodegas Nodus

*Valencia, Spain*

BOTTLE 29 GLASS 8

2020 Primitivo Salento Cantine de Falco

*Puglia, Italy*

BOTTLE 32

2020 Artuke Rioja

*Rioja, Spain*

BOTTLE 38 GLASS 10

2018 Pinot Noir Weingut Petri

*Pfalz, Germany*

BOTTLE 42 GLASS 12

2019 Terre Ronde Domaine le Sollier

*Languedoc-Roussillon, France*

BOTTLE 44

2019 Rosso di Montepulciano Cantine Dei

*Tuscany, Italy*

BOTTLE 50

2019 Bugalugs Barossa Shiraz Tim Smith Wines

*South Australia, Australia*

BOTTLE 62

2019 Mercurey Vieilles Vignes Domaine François Raquillet

*Burgundy, France*

BOTTLE 80

## ROSÉ

2020 Grenache-Cinsault Rosé Domaine Saint Félix

*Languedoc-Roussillon, France*

BOTTLE 30 GLASS 8

2020 MIP\* Classic Rosé Made in Provence

*Provence, France*

BOTTLE 45

## BUBBLES

Langham Estate Culver Classic Cuvée Brut

*Dorset, England*

BOTTLE 65 GLASS 14

2017 Langham Estate Rosé Brut

*Dorset, England*

BOTTLE 80

Prosecco Treviso Spumante Brut il Follo Prosecco

*Veneto, Italy*

BOTTLE 38 GLASS 9

## TEQUILA & MEZCAL

El Jimador Blanco	9
El Jimador Reposado	10
Patron Blanco	16
Casamigos Reposado	18
Patron Reposado	20
Don Julio Anejo	20
San Cosme Mezcal	14
Ilegal Mezcal	15
Dos Hombres Mezcal	18

## VODKA

Kavka Vodka	9
Ketel One	10
Sipsmith	11
Belvedere	12
Grey Goose	12

## GIN

Sipsmith London Dry Gin	11
Hendrick's Gin	12
Roku Japanese Gin	12
Portobello Gin	12
Gin Mare	14
Brockmans	16
Monkey 47	18

## RUM

Bacardi Carta Blanca	9
Mount Gay	10
Sailor Jerry Spiced	10
Kraken Spiced	12
Wray & Nephew Overproof White	15
Ron Zacapa Centenario 23yo	18
Mount Gay XO	20



## WHISKY

J and B  
9

Johnnie Walker Black  
10

Nikka From The Barrel  
14

Glenmorangie The Original 10YO  
16

Laphroaig  
16

Auchentoshan 12yr  
18

Dalwhinnie  
18

Dalmore 15yr  
20

Macallan Gold  
20

Glenlivet Speyside Malt 18yr  
22

JW Blue Label  
35

## BOURBON

Four Roses Yellow Label  
9

Jack Daniels  
10

Makers Mark  
10

Bullet  
10

Bullet Rye  
14

L&G Woodford Reserve  
12

## ARMAGNAC & COGNAC

Somerset Royal Cider Brandy  
10

Baron De Sigognac 10yr Bas Armagnac  
16

Remy Martin VSOP  
20

Courvoisier XO  
30

## BEER & CIDER

Portobello Pale Ale 330ML

6

Portobello London Pilsner 330ML

6

Peroni

330ML

6

Corona

330ML

6

Aspall Cider

500ML

6

Peroni Libera

Low ABV

6

## COFFEE

4.5

Espresso

Latte

Matcha Latte

Flat White

Cappuccino

Hot Chocolate

Mocha

Iced Coffee

add caramel or vanilla syrup

1

## SOFT DRINKS

Mineral Water Still / Sparkling

SML 3

LRG 5

Coca Cola / Diet / Zero

3

Fevertree Lemonade

3

Fevertree Soda Water

3

Fevertree Tonic Water

3

Fevertree Slimline Tonic Water

3

Freshly Squeezed Orange Juice

4

## TEA

4

English Breakfast

Earl Grey

Green Tea

Peppermint

Lemon & Ginger

Rooibos

Chamomile

Iced Tea

The Henderson Bar & Kitchen, Library and Terrace are available for private hire. If you'd like to host a party, meeting, baby-shower or dinner with us, please speak to one of our team or email [events@thelaslett.co.uk](mailto:events@thelaslett.co.uk) for more information.

*The Laslett*

NOTTING HILL

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