

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

Henderson's Rum Punch

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

13

Duke's Spritz

A refreshing twist to the spritz with English Sparkling Wine, London Dry Gin, St Germain & Earl Grey Syrup

15

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

2021 T'Air D'Oc Sauvignon Blanc Domaine Gayda

Languedoc-Roussillon, France

BOTTLE 32 GLASS 9

2020 Grüner Veltliner Klassik Artner

Carnuntum, Austria

BOTTLE 38 GLASS 10

2019 Riesling Trocken Qba Weingut Lehnert-Veit

Mosel-Saar-Ruwer, Germany

BOTTLE 42

2020 Assyrtiko Wild Ferment Skouras

Nemea, Greece

BOTTLE 52

2021 Rustenberg Stellenbosch Chardonnay

Stellenbosch, South Africa

BOTTLE 54 GLASS 13

2020 Sancerre Chavignol Domaine Vincent Delaporte

Loire Valley, France

BOTTLE 75

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

ORANGE

2019 Rkatsiteli Qvevri Qvevri Wine Cellar

Khaketi, Georgia

BOTTLE 48

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

Prosecco Treviso Spumante Brut il Follo Prosecco

Veneto, Italy

BOTTLE 38 GLASS 9

Langham Estate Culver Classic Cuvée Brut

Dorset, England

BOTTLE 65 GLASS 14

2017 Langham Estate Rosé Brut

Dorset, England

BOTTLE 80

2021 Wild Idol Sparkling Rose (Non-Alcoholic)

Rhienhessen, Germany

BOTTLE 45

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

A selection of Beers and Ciders is available,
ask your waiter.

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

COFFEE

4.5

Espresso

Latte

Matcha Latte

Flat White

Cappuccino

Hot Chocolate

Mocha

Iced Coffee

add caramel or vanilla syrup

1

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 for more information.

The Laslett

NOTTING HILL

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