



Cocktails

Foreword

From grassy knoll to Italian Renaissance-style architectural gem, Smithfield has left an indelible mark on the history of the capital.

In over 850 years, the EC1 site has witnessed its fair share of drama and intrigue: devastating fire, sedition and revolutionary uprisings have all shaped the spirit of this extraordinary quarter. And underpinning this has been Smithfield's unceasing day job – the business of trading for which it was originally established to foster.

The mood of London – and indeed the nation – runs through the ornamental cast iron structures of Smithfield. Transport yourself back to the very beginning with our selection of serves honouring pivotal moments in this historical market's lifetime. Take your cues from the unforgiving Middle Ages, buccaneering Victorian era and complete your journey at the present day.

“...and so into Smithfield; from which latter place arose a tumult of discordant sounds that filled Oliver Twist with amazement. It was market-morning. The ground was covered, nearly ankle-deep, with filth and mire; a thick steam, perpetually rising from the reeking bodies of the cattle, and mingling with the fog, which seemed to rest upon the chimney-tops, hung heavily above. All the pens in the centre of the large area, and as many temporary pens as could be crowded into the vacant space, were filled with sheep; tied up to posts by the gutter side were long lines of beasts and oxen, three or four deep...a stunning and bewildering scene, which quite confounded the senses.”

Oliver Twist by Charles Dickens, 1838

Contents

CHAPTER ONE - WHISKY <i>1150 - 1304</i>	pg.6
CHAPTER TWO - TEQUILA <i>1305 - 1700s</i>	pg.8
CHAPTER THREE - GIN <i>1701 - 1850s</i>	Pg10
CHAPTER FOUR - VODKA <i>1868 - 1958</i>	pg.12
CHAPTER FIVE - RUM <i>1900s - Present day</i>	pg.14

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. All prices are inclusive of VAT.

Chapter One

1150-1304

Smithfield's long and illustrious history began with a livestock market on its hallowed turf over 850 years ago. Open, low-lying, and ripe for development, the space swiftly became a favoured meeting point for traders, merchants, nobility – and everyone in-between.

“In a suburb immediately outside one of the gates there is a field that is smooth, both in name and in fact. Every Friday, crowds are drawn to the show and sale of fine horses. This attracts the earls, barons and knights who are then in the city, along with many citizens, whether to buy or just to watch.”

William Fitzstephen, clerk to Thomas Becket,
Archbishop of Canterbury

Whisky-based Serves

SMOOTH FIELDS

An ode to the grassy knoll that Smithfield market was originally built on, this cocktail blends the grassy overtones of Amaro with stout-seasoned Jameson Caskmates for the smoothest of finishes.

Jameson Caskmates, Amaro, egg white, lemon, sugar syrup

THE REGAL

A salute to the royalty who frequented the market from the outset, our Chivas 18 serve features the delicate notes of Lillet Rouge – a serve truly fit for a king.

Chivas 18, Maraschino, Lillet Rouge, honey water

All drinks 12.00

Chapter Two

1305-1700s

Revolutionary fervour descended on Smithfield during the 14th Century as Scottish rebel leader William Wallace (a.k.a. a blue Mel Gibson in *Braveheart*) uttered his last breath before being executed there. He wasn't alone. In the centuries that followed, heretics were burnt at the stake, while traitors were hung-drawn-and-quartered. Ouch.

The mother of British protests saw the masses pour into London during the Peasants' Revolt of 1381. Thankfully, the rebellion ended at Smithfield, but not before the Mayor of London killed the rebel leader.

This ancient map 'Civitas Londinum' from 1561 reveals open fields and cattle pens. The market area was called 'Schmyt Fyeld' and it had access to the river Fleet, so cattle had water to drink.

Tequila-based Serves

4 PENCE

Our nod to the unpopular tax that sparked the Peasant's Revolt. It takes Avión Reposado and sweet notes from Apricot liqueur and Agave Nectar.

Avión Reposado, apricot liqueur, lime juice, agave nectar, pinch of sea salt and a splash of soda water

FREEDOM

Our tribute to the revolutionary from Scotland is a fresh and fruity serve infusing Olmeca Altos with bursts of lychee and rose liqueur.

Olmeca Altos, lychee liqueur, rose liqueur, lime juice

All drinks 12.00

Chapter Three

1701 – 1850s

By the 18th Century, Smithfield had become a victim of its own success. Bustling, overcrowded, and pretty unsanitary considering the numbers of livestock driven through the market. And let's not forget the herds of cattle stampeding through the narrow streets and into shops and homes. As Parisians were known to utter: “only in London.”

And that was just the start. The growth of the City of London mirrored that of Empire, and so the market followed. By the 1850s, millions of sheep and cattle were being sold and slaughtered on site, much to the horror of local residents and social observers such as Charles Dickens.

Gin-based Serves

BULL IN A CHINA SHOP

A wonderfully quintessential tea serve blending Beefeater 24 with refreshing green tea. Served in high-tea fashion. Just be careful of the rowdy cattle.

Beefeater 24, Lillet Rouge, Aperol, Campari, green tea

MONKEY WENT TO MARKET

Our spin on the classic nursery rhyme and in recognition of the animals sent to market. This concoction infuses Monkey 47 with apricot liqueur for a deliciously soft finish.

Monkey 47, apricot liqueur, lime juice, gomme, egg white

All drinks 12.00

Chapter Four

1868 – 1958

By 1855, the market described by Charles Dickens had relocated to just off the Caledonian Road. In its place, a vast and impressive new meat market – designed by City of London architect Sir Horace Jones – ushered in a new era. It came with its own railway connecting Smithfield to mainline stations and was deliberately built on top of a small hill, so as to catch a breeze. Those plucky Victorians sure did think of everything.

Roll on the 20th Century and a Second World War V2 rocket destroyed buildings on Charterhouse Street opposite the general market. Mass casualties ensued. A fire in 1968 devastated the Poultry Market in 1968 leading to the opening of a new building in 1963 with what was then the largest clear-spanning concrete dome roof in Europe.

Vodka-based Serves

THE HORACE

A concoction that pays homage to the revered architect who designed Smithfields. And for whom our sister restaurant is named after. This refreshing Absolut Elyx serve is crafted with jasmine tea and topped with champagne. So raise a glass to the man.

Absolut Elyx, jasmine tea, Lillet Blanc, lemon juice, chocolate bitters, Champagne

LUCKY ESCAPE

A drink to commemorate the impact of one of the final bombs dropped on the City of London – and what could have changed the history of Smithfield.

Absolut Original, Campari, pink grapefruit juice, grenadine

All drinks 12.00

Chapter Five

1990s – Modern Day

In the 1990s, the market was modernised to meet stricter hygiene and industry standards. The Grade II listed building also returned to its former Victorian glory with a striking pink, blue and purple paint job.

Fast forward to the present day and the constant prospect of redevelopment looms large – after all, Smithfield's contemporaries have all relocated from central London. Yet Smithfield's saving grace may be its place as central London's sole wholesale meat market – making it as much a Grade II-listed historical treasure as it is a fully functioning place of work.

Only time will tell what will happen to this extraordinary place.

Rum-based Serves

EARLY BIRD

Our ode to the early birds who wake up at the crack of dawn to conduct their trade. We wouldn't advise you to order yours that early, but definitely one to kick up one's heels to after a hard day's work.

Havana Club 7yr, Dry Vermouth, lime juice, orange juice, grenadine

UNCERTAIN TIMES

With the constant threat of redevelopment looming, we salute the fight back with a cocktail that's bold, strong and resolute.

Havana Club 7yr, Kahlúa, maple syrup, chocolate bitters

All drinks 12.00

