

BAR 45

Art thrums through the veins of 45 Park Lane – sitting here in the bar, you'll already have seen the artworks lining our walls. We showcase an ever-evolving collection of work by contemporary British artists, designed to immerse you in a world of creativity.

It's this creativity which inspired our cocktail menu. Mirroring the vibrant artistic fusion you'll see in the hotel, each of our carefully crafted cocktails is a masterpiece in its own right.

ART FORMS

THE POUT

£23

Rémy Martin VSOP cognac, banana and parsley oleo saccharum, Everleaf Marine, citrus, chocolate bitters and blueberry salt

Inspired by a classic Art Deco poster, advertising a motorcycle so smooth that its passenger can apply a perfect pout of lipstick en route. This elegant cocktail makes an equally smooth, seductively sippable choice.

JUST A DRINK

£25

Camomile-infused Centenario Reposado tequila, basil cordial, marsala, agave

We've taken the principle of minimalist art – stripping a piece down to its essential components, where everything works in harmony – and applied it to a cocktail. Enjoy a perfectly simple expression of tequila with bright interwoven notes of camomile and basil.

INFINITY MARTINI

£28

Truffle and vanilla-infused Elit vodka infused, umeshu, Seastrus gin, shochu, bitters

An explosion of flavours to open the mind and palate, this savoury, umami-tinged martini is inspired by artist Yayoi Kusuma, who sees her multi-coloured polka dots as a way to infinity.

LOVER

£24

Maestro Dobel Diamante, strawberry and tonka purée, almond syrup, lime, milk washing

There's a reason that love is such a frequent subject for artists: it's at the heart of everything we do. This cocktail is our expression of the love created in every moment at our bar.

NUAGE

£24

Coconut-infused Glenmorangie Scotch whisky, Calabro clementine liqueur, citrus, coconut foam

Scotch whisky to warm your heart and citrus notes to refresh your palate – an unexpected combination that's inspired by the witty, subversive work of surrealist painter Magritte.

GLOW

£23

Belvedere vodka, mango and passion fruit cordial, kefir

Renowned architect Thierry Despont gave our stylish hotel its distinctive façade – so we're celebrating him in a cocktail. Inspired by the aerodynamic, luminescent exterior he designed, it's a tropical twist on the classic vodka sour.

ROYAL PATTERN

£25

The Lakes Whiskymaker's No.6, Aperol, Italicus, lemon

For King Charles III's coronation, we commissioned artist Hormazd Narielwalla to create one of his signature bold geometric artworks for us. This is that artwork translated into liquid form.

VIVA LA VIDA

£25

La Diablada pisco, Ancho Reyes Green, Bitter Fusetti, watermelon

Frida Kahlo's final painting – 'Watermelons' – was a vibrant, richly-coloured celebration of life. We want you to feel equally joyful every time you join us in BAR 45, so we've created this glorious cocktail: fruity, zingy and tinged with spice.

A TOAST TO HOLLYWOOD GLAMOUR

AND THE WINNER IS...

£24

Clementine liqueur infused with kaffir lime leaves, Campari infused pink pepper, Antica Formula, Barons de Rothschild champagne brut

WOLFGANG'S SIGNATURE

Indulge in the artistry of Wolfgang Puck's renowned signature cocktails, carefully designed by the chef himself and savoured across continents.

FORBIDDEN KISS

£22

Hendrick's gin, fresh raspberries, rose elixir, lemon juice, cane sugar, egg white

PEACE ON EARTH

£22

Tropical rum punch, pineapple, orgeat and coconut syrup, lime juice

PEPINO'S REVENGE

£22

Centenario Reposado, cucumber, fresh basil, lime

LA DOLCE VITA

£32

Italicus, Mandarin Napoleon, yuzu juice, rhubarb bitters, Ruinart rosé champagne

NEGRONI TROLLEY

Savour a symphony of senses. Discover five handcrafted Negronis, each paired with a bespoke scent. Elevate your tasting as flavours and aromas intertwine, offering an unforgettable experience.

CHOCOLATE NEGRONI

£26

Botanist gin with a special version of our Campari infused with cocoa beans, Cocchi Barolo Chinato vermouth and Antica Formula

Finished with 45 No.1 – bergamot and chocolate

CHESTNUT NEGRONI

£26

Ginepraio gin, Vermouth Bianco di Prato, Campari and homemade chestnut syrup, aged in an amphora for a smooth palate

Finished with 45 No.2 – thyme and camomile

PEPPER NEGRONI

£26

Bareksten Botanical gin, red pepper-infused Campari, Cocchi Rosa apéritif

Finished with 45 No.3 – strawberry and pear

AGAVE NEGRONI

£26

A twist on the classic Negroni made with agave instead of gin. A mix of our camomile tequila with Cocchi Dopo Teatro vermouth and Campari

Finished with 45 No.4 – pineapple and vanilla

NEGRONI AL LAGO

£26

The Lakes gin combined with Campari, Martini Ambrato vermouth and a touch of Cadello liqueur to complement all it's herbs and spices

Finished with 45 No.5 – Hickory-smoked whiskey

VINTAGE NEGRONI

£89

A rare Negroni made with the finest ingredients, a piece of history in your glass.

Gordon's London Dry Gin 1970s, Campari and Antica Formula 1980s

ARTE POVERA

NON-ALCOHOLIC

All the flavour and artistry of our cocktails, with none of the alcohol.

DOUBLE HAPPINESS

£16

Pineapple, passion fruit, orgeat syrup, lime

EVERGLOW

£16

Everleaf Mountain, basil, lime cordial, lime juice.

CHUNKY MONKEY

£16

Everleaf Marine, oleo saccharum, citrus, London Essence
roasted pineapple soda

CRACKLIN' ROSE

£16

Raspberry, rose, lychee, cranberry, cane sugar, grenadine