



EDWARDIAN
HOTELS

LONDON

Cocktail Bible & Allergen Matrix Workbook

Steak & Lobster Heathrow

August 2020

Steak & Lobster

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This workbook is to be completed by the employee as part of the learning process. All answers required are contained within the pages of the document.

Opening Times

Breakfast

Monday to Sunday
06:30 – 10:30

Steak & Lobster

Lunch Service
Closed

Dinner Service
Monday to Sunday
17:00 - 20:30

Last reservation: 20:30

Last orders: 20:45

All guests must vacate the
premises by 21:45

Annayu

Closed

Bijou Lounge Bar

Closed

In-Room Dining

24 hours

*Please note that these operational
hours are subject to change.

Please note that outside of restaurant & bar operational hours,
guests can enjoy complimentary items from the Residence Cart –
offering tea, coffee and Sicilian lemonade.

The items should be served by the reception team and should
not be accessible for guests.

Brand Ethos

We aspire to be the very best in what we do: delivering the finest steak and freshest lobster to your plate. We believe simplicity is key and let the food speak for itself.

With freshly caught lobster and steak from County Antrim in Northern Ireland, we understand the importance of provenance and quality.

Celebrating the finest from land and sea, our signature cuts and lobsters can be enjoyed in their purest form straight from the charcoal grill, in a baked brioche roll or through other exquisite combinations.

Concept Explanation

We have 8 alcoholic cocktails and 2 non-alcoholic cocktails. Our menu is inspired by a selection of classic cocktails with a twist on flavours.

Signature cocktails Our twist on 6 classic cocktails, featuring a combination of unique flavours.	Non-alcoholic
Our Bellini Classic Bellini with sweet peach flavours and dry prosecco, served up in a coupe. Great aperitif.	Our Cooler Tropical and balanced with lime and mint, served long on crushed ice.
Lychee and Elderflower Martini Our fruity martini choice, perfect crowd pleaser if guests are looking for a light gin drink. Served in a Nick and Nora. Great aperitif.	Raspberry and Lychee Sling Fruity yet sharp, with lychee and raspberry and a soda fizz, served long on crushed ice.
The Passionate A bittersweet taste on a gin passion fruit martini, served up in a coupe. Great aperitif.	
Strawberry and Rhubarb Fizz Inspired by a Bellini and fortified with vodka, fruity strawberry and rhubarb, served up in a coupe. Great aperitif.	
Our Rum Punch A strong and tropical rum based gin lengthened with pineapple, served long on the rocks.	
Watermelon Mule Light, fruity and fiery take on a Moscow Mule, served long on the rocks with vodka and ginger beer.	
Pineapple and Mandarin Martini Tropical martini with sweet and sour elements, vodka based served up in a coupe	

Cocktail Menu

Small Plates

Smoked beef flat tacos with lime and crème fraîche 7

Crispy steak rolls with spiced bourbon maple glaze 8

Surf and turf croquettes with jalapeño mayo 8

Warm veggie mince lettuce cups 6

Cocktails

Peach Bellini 9.5
White peach purée and prosecco

Lychee Martini 9.5
Tanqueray gin, Kwai Feh lychee liqueur, elderflower, violette, lemon and cranberry

The Passionate 9.5
Bombay Sapphire gin, Aperol, pink grapefruit juice, lemon and passionfruit syrup

Strawberry & Rhubarb Fizz 9.5
Skyy vodka, rhubarb and rosehip cordial, strawberries, lemon and prosecco

Our Rum Punch 9.5
Havana 3 year rum, Gosling's rum, Velvet Falernum, pineapple juice, lime and Angostura bitters

Watermelon Mule 9.5
Skyy vodka, watermelon juice, lime and ginger beer

Pineapple & Mandarin Martini 9.5
Skyy vodka, mandarin, pineapple purée, grapefruit sherbet and lemon

Cacao Old Fashioned 10.5
Bulleit Rye whiskey, Mozart Black, Amaro di Angostura, chocolate bitters and orange oils

Non Alcoholic

The Cooler 7
Pineapple, lemon and grapefruit sherbet, mint, ginger ale

Raspberry & Lychee Sling 7
Lychee juice, mint, raspberries, lemon and soda water

Sparkling Wine By The Glass

Prosecco Extra Dry, Fantinel NV 9

Champagne By The Glass

Brut
Moët & Chandon Brut Impérial NV 14

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.


Our vintages may vary and if so, a suitable alternative will be recommended.


A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Bartender Methodology


Method	Description
Build	Cocktail-making technique which involves adding ingredients into a serving glass or a Boston tin in a specific order to mix ingredients without dilution or chilling.
Throw	Cocktail-making technique which chills and mixes a drink at the same time. It is designed to aerate a drink without diluting it too much.
Dry shake	Dry shake means shaking ingredients in a shaker with no ice to avoid dilution and create a different mixture between the ingredients. Very often this technique is used in drinks containing egg white, where whipping the ingredient before shaking creates a foam which will give another texture to the drink.
Wet shake	Wet shake means shaking ingredients in a shaker with ice. It is used to mix the drink with a certain level of dilution and is a key method for shaking the drinks with citrus, fruit, creams and liqueurs.
Hard shake	Hard shake is like wet shake, but it is intended to drive the ice inside around the shaker rather than just back and forth. This technique creates ice shards that will smoothen up the drink.
Stir	Stirring is much gentler mixing technique than shaking. Its goal is to combine the ingredients with just a right level of dilution to make it more palatable.
Fine strain	Fine strain (Double strain) is often used when a drink is mixed with small, solid ingredients that are not desired in the final drink. Drink would go through 2 strainers before reaching the glass: Hawthorne and Fine mesh.
Strain	Straining technique is used to remove various items before serving. It is often used to avoid ice reaching the final drink after shaking or to remove fruits, leaves and any other bits we do not want in the drink.
Muddle	Muddling is a technique used when we require to release the flavours of fresh products. Ingredients such as fruits and herbs are pressed against the side of the glass with a muddler to release oils and juices.
Churn	To churn a drink is when the ingredients are stirred with crushed ice. Churning will ensure that the drink chills very quickly.


Steak & Lobster – Cocktail Bible

Cocktail name	Ingredients	Method	Picture, *glass and garnish
Our Bellini £ Allergens:	30ml white peach puree 75ml Prosecco	Build in tin and lightly stir Pour into the chilled Nick and Nora glass	 Nick and Nora
Cocktail history and description	Classic flavours of a Bellini, a drink originating in Italy where fresh peaches were used in season with Prosecco.		
Tasting and selling notes	Light, fruity, sparkling		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
N/A			


Cocktail name	Ingredients	Method	Picture, *glass and garnish
Lychee and Elderflower Martini £ Allergens:	10ml Elderflower 10ml Lemon Juice 25ml Cranberry Juice 5ml Violette 15ml Kwai Feh 30ml Tanqueray Gin	Add to the tin in order, fill tin with ice and shake lightly. Double strain into a chilled coupe.	 *Coupe Edible viola
Cocktail history and description	Inspiration taken from famous Aviation with a more floral and delicate approach, our recipe is delicate and balances gin with a fruity Lychee liqueur and floral notes.		
Tasting and selling notes	Light, fruity, floral		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
N/A			


Steak & Lobster – Cocktail Bible

Cocktail name	Ingredients	Method	Picture, *glass and garnish
The Passionate £ Allergens:	15ml House passion fruit mix 15ml Pink Grapefruit juice 15ml Lemon Juice 20ml Aperol 40ml Bombay Sapphire	Add to the tin in order, fill tin with ice and hard shake. Double strain into a chilled Nick and Nora.	 <p>*Nick and Nora Grapefruit peel</p>
Cocktail history and description	Twist on the flavours of a passionfruit martini, enhanced by fresh grapefruit juice and with gin to add a sweet yet complex flavour profile		
Tasting and selling notes	Tropical, bitter, sweet		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
House passion fruit mix	100ml passion fruit purée 100ml Monin passion fruit syrup	Mix in a tin or large bucket until all sugar has completely dissolved.	Labelled Non-reactive (glass) bottle(s) *1 Week 200ml


Cocktail name	Ingredients	Method	Picture, *glass and garnish
Strawberry & Rhubarb Fizz £ Allergens:	2 Strawberries 15ml Lemon juice 25ml Rhubarb and rosehip cordial 20ml Skyy vodka 60ml Prosecco	Muddle the strawberries in the tin and add ingredients in order Hard shake for 6 seconds Double strain into chilled coupe Top with prosecco	 <p>*Coupe Half strawberry</p>
Cocktail history and description	A delicate and floral twist on Classic Bellini with rhubarb and rosehip cordial matched with strawberry and the body of vodka; topped up with Fantinel Prosecco.		
Tasting and selling notes	Fruity, sparkling, dry/sweet		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
N/A			

Steak & Lobster – Cocktail Bible


Cocktail name	Ingredients	Method	Picture, *glass and garnish
Our Rum Punch £ Allergens:	10ml Orgeat 40ml Pineapple juice 20ml Lime Juice 2 dashes Angostura Bitter 10ml Velvet Falernum 20ml Gosling rum 30ml Havana 3	Add ingredients to a tin in order Shake hard and single strain	
Cocktail history and description	Our take on rum punch with more delicate flavour, a blend of 2 rums and refreshing pineapple complete with spiced Velvet Falernum and finished with lime juice and bitters for balance.		
Tasting and selling notes	Tropical, strong, complex		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
N/A			


Cocktail name	Ingredients	Method	Picture, *glass and garnish
Watermelon Mule £ Allergens:	10ml sugar syrup 15ml lime juice 30ml watermelon juice 40ml Skyy vodka 50ml Jamaican ginger beer	Build in order, add ice and stir Add more ice and top with ginger beer, lightly stir	 *Highball Ginger slice
Cocktail history and description	Beautiful twist on a Moscow mule, replacing some of the ginger beer with watermelon juice, for a refreshing yet delicious drink.		
Tasting and selling notes	Fruity, gingery, refreshing		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
N/A			

Steak & Lobster – Cocktail Bible


Cocktail name	Ingredients	Method	Picture, *glass and garnish
Pineapple & Mandarin Martini £ Allergens:	10ml Mandarin Syrup 10ml Lemon and Grapefruit Sherbet 20ml Pineapple Juice 20ml Pineapple Puree 15ml Lemon juice 40ml Skyy	Add to the tin in order, fill tin with ice and hard shake. Double strain into a chilled coupe.	 <p>*Coupe Dehydrated pineapple</p>
Cocktail history and description	A tropical fruit martini, with mandarin and pineapple sweetness balanced out with a lemon and grapefruit sherbet (a sugar syrup with extracted citrus oils and juice) and fortified with vodka.		
Tasting and selling notes	Tropical, sweet, orangey		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
Lemon and grapefruit sherbet	12 large lemons (washed) 2 pink grapefruits (washed) 700g white caster sugar	Peel lemons and grapefruit, avoiding as much of the pith as possible. Place the peels in a saucepan/bowl and bash. Coat with all the caster sugar, bash and leave for 1 hour, repeat several times to extract oils. Juice all fine strain the fruit, pour juice into pot of peels and sugar, stir to combine for and leave for 5 minutes the sieve off the peels and bottle the mix.	Labelled Non-reactive (glass) bottle(s) 1 week 1L ½ recipe for 500ml

Steak & Lobster – Cocktail Bible

Cocktail name	Ingredients	Method	Picture, *glass and garnish
Cacao Old Fashioned £ Allergens:	2 dashes Bob's Chocolate Bitters 5ml demerara syrup 10ml Amaro di Angostura 10ml Mozart Black 40ml Bulleit Rye	Add to the mixing glass with ice and stir for dilution. Pour into a rondo rocks glass over ice.	 *Rondo rocks Orange peel and maraschino cherry
Cocktail history and description	Delicious twist on classic old fashioned, a cocktail which is a base spirit, sugar and bitters; with pronounced notes of cocoa and orange complete with dark chocolate bitters.		
Tasting and selling notes	Cocoa notes, strong, spicy rye		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
N/A			

Cocktail name	Ingredients	Method	Picture, *glass and garnish
Raspberry & Lychee Sling £ Allergens:	3 raspberries 20ml sugar syrup 20ml lemon juice 40ml lychee juice 6 mint leaves 50ml Schweppes soda water	Crush the raspberries in the sling, add all other ingredients, fill with crushed ice and churn. Top with crushed ice.	 *Rondo highball Raspberry and lemon slice
Cocktail history and description	Fruity lychee juice is blended with raspberries, lemon and mint for a refreshing sour base to this drink. Lengthened with soda water and served long on crushed ice.		
Tasting and selling notes	Fruity, refreshing, light		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
N/A			

Steak & Lobster – Cocktail Bible

Item	Ingredients	Method	Picture, *glass and garnish
<p>The Cooler</p> <p>£</p> <p>Allergens:</p>	<p>6 Mint leaves</p> <p>10ml Lime</p> <p>20ml Pineapple puree mix</p> <p>20ml Lemon and grapefruit sherbet</p> <p>Top ginger ale</p>	<p>Build in the glass, add crushed ice and mix.</p> <p>Top with crushed ice, finish with ginger ale</p>	 <p>*Rondo highball Dehydrated pineapple and mint sprig</p>
Cocktail history and description			
Tasting and selling notes	(Insert 3 words and how to describe to a guest)		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
Pineapple puree mix	<p>150ml pineapple puree</p> <p>100ml Monin pineapple syrup</p>	<p>Pour both ingredients into a glass bottle using a funnel and shake to mix.</p>	<p>Labelled Non-reactive (glass) bottle(s)</p> <p>4 days</p> <p>250ml</p>
Lemon and grapefruit sherbet	<p>12 large lemons (washed)</p> <p>2 pink grapefruits (washed)</p> <p>700g white caster sugar</p>	<p>Peel lemons and grapefruit, avoiding as much of the pith as possible. Place the peels in a saucepan/bowl and bash. Coat with all the caster sugar, bash and leave for 1hour, repeat several times to extract oils.</p> <p>Juice all fine strain the fruit, pour juice into pot of peels and sugar, stir to combine for and leave for 5 minutes the sieve off the peels and bottle the mix.</p>	<p>Labelled Non-reactive (glass) bottle(s)</p> <p>1 week</p> <p>1L</p> <p>½ recipe for 500ml</p>

Steak & Lobster – Cocktail Bible – Sub Recipes

Recipe	Ingredients	Method	Store	Shelf life	Yield
Lime Juice	Washed Limes	Trim ends of limes. Cut for juicing. Squeeze out juice with Mexican elbow (being careful not to over squeeze the fruit, otherwise juice can become very bitter) through fine sieve into a tin. Bottle into clean glass bottle using a funnel. Please note - if using electric juicer, do not over juice the fruit and tear into the bitter white pith.	Labelled Non-reactive (glass) bottle(s)	24 hours maximum. Best used in 12.	
Lemon Juice	Washed Lemons	Trim ends of lemons. Cut for juicing. Squeeze out juice with Mexican elbow (being careful not to over squeeze the fruit, otherwise juice can become very bitter) through fine sieve into a tin. Bottle into clean glass bottle using a funnel. Please note - if using electric juicer, do not over juice the fruit and tear into the bitter white pith.	Labelled Non-reactive (glass) bottle(s)	24 hours maximum. Best used in 12.	
Sugar Syrup	500 ml of cold water 500g of white caster sugar	Mix in a blender or large bucket/jug until all sugar has completely dissolved.	Labelled Non-reactive (glass) bottle(s)	1 Week	
Egg white	Desired number of egg whites separated (adjust to trade volumes)	Mix in a tin and bottle	Labelled squeeze tube	36 hours if refrigerated	

Steak & Lobster – Cocktail Bible – Sub Recipes

Recipe	Ingredients	Method	Store	Shelf life	Yield
Lemon and Grapefruit sherbet	12 large lemons (washed) 2 pink grapefruits (washed) 700g white caster sugar	Peel lemons and grapefruit, avoiding as much of the pith as possible. Place the peels in a saucepan/bowl and bash. Coat with all the caster sugar and bash again. It is recommended to do this at the beginning of the shift -. Leave for 1 hour. Bash again, stir to incorporate all oils. Juice all the fruit, fine strain the juice. Pour juice into pot of peels and sugar, stir to combine for and leave for 5 minutes the sieve off the peels and bottle the mix.	Labelled Non-reactive (glass) bottle(s)	1 week	1L ½ recipe for 500ml
Demerara syrup	350ml Demerara sugar 350ml Water	Heat to dissolve	Labelled Non-reactive (glass) bottle(s)	1 Week	700ml
House passion fruit mix	100ml passion fruit purée 100ml Monin passion fruit syrup	Mix in a boston tin or large bucket until all sugar has completely dissolved.	Labelled Non-reactive (glass) bottle(s)	1 Week	200ml
Pineapple puree mix	150ml pineapple puree 100ml Monin pineapple syrup	Pour both ingredients into a glass bottle using a funnel and shake to mix.	Labelled Non-reactive (glass) bottle(s)	4 days	250ml

Steak & Lobster – Cocktail Batches & Recipes

Batch name	Ingredients	Method	Par Level
Cacao Old Fashioned 600ml 10 drinks	400ml Bulleit Rye 100ml Mozart Black 100ml Amaro di Angostura	Acqua Panna 50ml Black	2 bottles
Lychee and Elderflower Martini 600ml 12 drinks	360ml Bombay Sapphire 180ml Kwai Feh 60ml Violette	Acqua Panna 50ml Red/blue	3 bottles
Our Rum Punch 600ml 10 drinks	300ml Havana Club 3yr 200ml Goslings 100ml Velvet Falernum	Acqua Panna 60ml Yellow/White	3 bottles
The Passionate 600ml 10 drinks	400ml Bombay Sapphire 200ml Aperol	Acqua Panna 50ml Yellow/Red	3 bottles
Pineapple & Mandarin Martini 480ml 12 drinks	240ml Pineapple Puree 120ml Mandarin Syrup 120ml Lemon and Grapefruit Sherbet	S.Pellegrino bottle 40ml Yellow	2 bottles

Cocktail name	Ingredients
Cacao Old Fashioned Black	60ml pre-batch 5ml Demerara syrup 2 Dash of Orange Bitters
Lychee Martini Red/Blue	50ml pre-batch 10ml Elderflower 20ml Lemon 25ml Cranberry
Our Rum Punch Yellow/White	60ml pre-batch 10ml Orgeat syrup 20ml Lime juice 40ml Pineapple juice 1 dash Angostura bitters
Our Bellini	30ml peach puree 75ml Prosecco
The Passionate Yellow/Red	60ml pre-batch 15ml Lemon juice 15ml House passion fruit mix 15ml Pink grapefruit juice
Strawberry & Rhubarb Fizz Red	Strawberries 25ml Rhubarb cordial 15ml Lemon juice 20ml Skyy vodka 60ml Prosecco
Pineapple & Mandarin Martini Yellow	40ml Skyy 40ml pre-batch 20ml Pineapple Juice 15ml Lemon

Steak & Lobster – Signature Cocktails Allergen Matrix

	Allergen													
	Celery	Cereals Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame Seeds	Soy	Sulphites	Tree Nuts
Signature cocktails														
Our Bellini														
Lychee Martini														
The Passionate														
Strawberry and Rhubarb Fizz														
Our Rum Punch														
Peach and Raspberry Sour														
Watermelon Mule														
Pineapple and Mandarin Martini														
Cacao Old Fashioned														
The Cooler														
Kiwi and Apple														

All of our dishes are prepared in areas where allergenic ingredients are present.

The Allergen Matrix shows dishes that do not contain allergenic ingredients as intentional ingredients, however we cannot guarantee that they are 100% free from ingredients due to the preparation process.

Steak & Lobster – Q & A

How would you explain the cocktail menu to a first-time guest?

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How many alcoholic and non-alcoholic cocktails are on the menu and what are they priced at?

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Name the cocktails containing Prosecco and describe how you would explain them to a guest, including their tasting notes

Name the cocktails containing rum and how you explain them to a guest, including their tasting notes

What would you recommend if the guest required a fruity drink?

What cocktails would you recommend as an aperitif?

Steak & Lobster – Q & A

Are there any vodka-based drinks on the menu?

What is meant by the following terms?

Hard shake	
Wet shake	
Dry shake	
Fine strain	

Name and describe a gin-based cocktail on the menu.

Are all our cocktails suitable for guests with a tree nut allergy?

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Are all our cocktails suitable for guests with an egg allergy?

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