



BOISDALE OF BELGRAVIA
EST. 1989

The Negroni Bar



From the Bar Team

We're shaking things up with Italian style.

A tribute to the iconic cocktail with a Scottish twist. We've paired classic Negroni ingredients with local spirits and house-made infusions to craft a menu that's bold, bitter, and brilliantly balanced. Whether you're a purist or feeling adventurous, there's a Negroni here with your name on it.

*Slàinte & salute,
The Bar Team.*

The Art of Bittersweet Elegance



The red heart of the Negroni was founded in 1860 by Gaspere Campari. He was an Italian born bartender with a penchant for experimenting with home bitters. Gaspere Campari was a gifted mixologist, and shortly after creating the recipe for Campari it became a hit with patrons. Before long, he opened a bar of his own called Café Campari. It was built in what is now Italy's oldest shopping gallery.

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Vintage 1970

£40

An Echo of Time. Poured in Terracotta

Long before the neon glare of modern bars and the clink of chrome cocktail shakers, there was a quieter kind of ritual—one shaped by patience, earth, and the subtle alchemy of aging. The Vintage 1970 is a tribute to that forgotten era.

This cocktail begins with the bold, dry elegance of London Dry Gin, joined by the bittersweet charm of a classic Italian Aperitivo, and the soul of a lost time—Cocchi Vermouth from 1970, a relic steeped in sixty-five years of silence and oak-scented memory.

But the true magic lies in its resting place: terracotta vessels, where the blend sleeps and breathes, gently marrying the flavours in a whisper of the earth. Unlike steel or glass, terracotta remembers. It softens sharp edges, adds warmth, and imparts a quiet complexity, like time itself pressed into liquid. The result is a drink that isn't just sipped, it's experienced.



Golden Spritz

£14

Italian Bitter Aperitivo, Club Soda, Mandarin, English Sparkling Wine

A sparkling, refreshing aperitif that captures the essence of a golden hour sunset. With a blend of bright Italian bitters, light club soda, and crisp sparkling wine, this cocktail is a perfect balance of bittersweet and effervescent, offering a vibrant start to any evening.

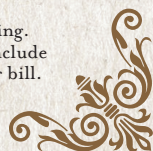
Sbagliato

£14

Italian Bitters & Sweet Vermouth, English Sparkling Wine

The Negroni Sbagliato is given a sparkling twist in this effervescent version. The delicate fizz of sparkling wine lightens the bold flavours of Italian bitters and sweet vermouth, making this drink bright, lively, and refreshing—perfect for celebrations or a fun pre-dinner drink.

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The Negroni



A moment from another century, bottled.
A taste of heritage, aged with intention.

To understand the history of the Negroni, we must travel back a few centuries to explore the roots of the Negroni family tree. Imagine it's sometime in the 1860's on a gorgeous day. You're sitting at your favourite table in Milan's Caffè Campari, watching the world go by. The barman comes over and offers you his latest creation, a red libation in a rocks glass garnished with an orange slice.

As you sip on the bittersweet cocktail, he explains that it's a mix of Campari from Milan and Vermouth from Torino and, in doing so, planted the seed from which the Negroni family tree would grow. Fast forward a few years, and Milan is the new hotspot for American tourists. The locals cottoned on to the fact that Americans had a taste for Italian bitters but also that they preferred long drinks.

Some bars started adding club soda to the Milano Torino and serving it in a taller glass. The 'American style' cocktail took off, and quicker than you can say 'Merica!, the Americano was born.

Primo Aperitivo

£8

Milano-Torino cocktail with a blend of the favourite bartender's
Italian Bitters & Sweet Red Vermouth





Classic Negroni

£14

London Dry Gin, Italian Bitters & Sweet Vermouth

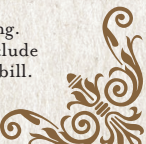

It wasn't until 1919 that the next chapter in the Negroni saga was written. Like a lot of cocktail history, the history of the Negroni has become muddled with time and, well, too many cocktails. But it's widely accepted that the invention of the Negroni cocktail is attributed to one Count Camillo Negroni. His favourite was the Americano, and after a stint in America as a cowboy, he returned home to Florence, Italy, and his favourite watering hole, Casoni Bar. It was here that he instructed legendary bartender Fosco Scarselli to add a little more kick to his favourite drink. Scarselli obliged him by replacing the club soda with gin and garnishing it with an orange instead of the traditional lemon.

Barrel Aged Legacy

£15

Classic Negroni aged in American Oak Barrel, served straight up

This Negroni has matured gracefully in American oak, developing rich, woody depth while retaining its classic vibrant bitterness. The barrel aging adds layers of vanilla, caramel, and smokiness, making it a sophisticated version of the beloved classic, perfect for sipping slowly and savouring each nuanced flavour.



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La Coupe De Jarnac

£15

Thomas Hine Rare Cognac, French Aperitif Dubonnet, Picon Amer

An Affair of Elegance and refined cocktail, featuring the smooth, rich flavours of Thomas Hine Rare Cognac, complemented by a French aperitif and aromatic bitters. The Cognac adds depth and warmth, while the bitters provide just the right amount of complexity, making this drink a sophisticated choice for any occasion.

Sherry Cask Negroni

£15

Glencadam Single Malt PX Sherry Cask Finish.

Italian bitters, Italian Vermouth

A luxurious take on the classic Negroni, where the rich, sherry-aged character of Glencadam PX whisky meets the smooth bitterness of Italian vermouth and bitters. The sherry cask infusion adds layers of dried fruit and spice, creating a depth of flavour that elevates this classic to something extraordinary.





Cubano

£15

Signature rum blend. Coffee infused Cuban rum & spiced rum.
Vanilla Bitters. Italian Bitters & Sweet Red Vermouth

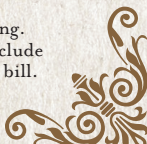

A seductive blend of rich, dark rums, spiced with vanilla and deepened by the earthy Italian bitters and sweet vermouth. This cocktail strikes the perfect balance between warmth and complexity, delivering a rich, spiced experience that lingers long after the last sip.

Smoky

£15

Oaxaca Mezcal. Italian Bitters & Sweet Red Vermouth

A bold and smoky elixir that combines the earthy smokiness of Oaxaca Mezcal with the bright herbal complexity of Italian bitters and the rounded sweetness of vermouth. This cocktail evokes the mystery of a sunset, with layers of flavour that deepen as it lingers on the palate.



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White Negroni

£15

Whitley Neil Distiller's Cut London Dry Gin. Bergamot.
Italian Bitters & Sweet White Vermouth



A fragrant and elegant variation of the classic Negroni, this cocktail is brightened with the citrusy essence of bergamot, paired with the floral complexity of white vermouth. The crisp, balanced bitterness and smooth gin create a refreshing and refined drink perfect for any season.

Boulevardier

£16

Roasted Cacao nibs & vanilla-infused Buffalo Trace Bourbon.
Italian bitters & Sweet Vermouth

A luxurious twist on the classic Boulevardier, where the smoky richness of Buffalo Trace Bourbon is enhanced with roasted cacao nibs and vanilla. Italian bitters and sweet vermouth bring the drink into perfect balance, creating a velvet-smooth experience with a touch of indulgence.





Rhubarb Blossom

£14

Whitley Neil Rhubarb & Ginger Gin. Blend of Italian Bitters.
Italian Rose Vermouth. Ginger Candy

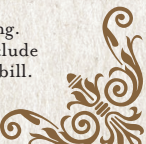

An invigorating and zesty cocktail where the tangy rhubarb and spicy ginger create a perfect harmony with the floral notes of English rose vermouth. The touch of ginger candy adds a playful sweetness, making this an exciting, refreshing drink with both bite and grace.

Rosé

£15

Highclere London Dry Gin infused with Moroccan Rosebuds.
Italian bitters & English Rose Vermouth

Floral and delicate, this gin-forward cocktail is a dreamy exploration of rose. Infused with Moroccan rosebuds and balanced by the aromatic blend of English rose vermouth and Italian bitters, it evokes the charm of a rose garden in full bloom, offering both elegance and complexity.



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Raspberry Sour

£15

Whitley Neil Raspberry Gin. Italian Bitters. Sweet White Vermouth.
Pink Grapefruit & Raspberry Shrub. Verjus. Vegan Foamer

A lively and aromatic cocktail that beautifully balances the tartness of raspberries and grapefruit with the complexity of Italian bitters and white vermouth. The raspberry shrub and verjus add a refreshing acidity, making this a vibrant, multi-layered drink perfect for those who love a bit of sweet, sour, and bitter in one glass.

Fragolino

£15

Whitley Neil Distiller's Cut London Dry Gin. English Aperitivo &
French Vermouth infused with English Strawberries & Pink Peppercorn

A vibrant, fruit-forward Negroni with a twist. The combination of strawberry-infused white vermouth and the slight kick of pink peppercorn adds a playful spice to the tangy notes of Whitley Neil gin and Italian bitters. This cocktail is both refreshing and aromatic, offering a delightful contrast between sweet, spicy and herbal.

