

## THE GLENLIVET GLADE

*George Smith, The Glenlivet's Founder, believed that The Glenlivet should be made unhurried, as time and careful craftsmanship together create flavoursome whisky of the highest quality.*

*The Glenlivet was the first licensed distillery in the valley, and set the standards in quality and taste which went on to define the Speyside style of single malt whisky; Smooth, Rich and Fruity. the combination of barley, water and yeast, that's all it takes to produce a single malt.*

*However, add expert crafting, attention to detail and The Glenlivet precise process that's almost 200 years in the making; then you'll start to scratch the surface of The Definitive Speyside Single Malt. The Whisky, The Glenlivet.*



#theglenlivet  
@holbordinigroom

## THE GLENLIVET COCKTAILS

*all at 18*

### Orchard's Reserve

*The Glenlivet Founder's Reserve, Dupont Calvados VSOP, apple and ginger juice, London Essence soda water*

*Fillet of cod 26*

*British cheese board selection 14*

### The Smuggler

*The Glenlivet Founder's Reserve, Vermouth Royal, Maraschino, orange juice*

*Curried mutton pie 20*

*Paris-Brest 9*

### GEORGE 'FASHIONED THREE WAYS'

*Nàdurra, meaning 'natural' in Gaelic, is The Glenlivet's range of small-batch expressions aged in different casks to create three different styles of whisky to choose from.*

#### Sweet

*The Glenlivet Nàdurra first fill selection, demerara sugar, cherry bitter*

*Fried squid 11*

*Sticky toffee pudding 9*

#### Smoky

*The Glenlivet Nàdurra peated whisky cask finish, demerara sugar, whisky bitter*

*Grilled octopus 15*

*Apple tart tatin (to share) 16*

#### Fruity

*The Glenlivet Nàdurra Oloroso, homemade apple syrup, cranberry bitter*

*Steak tartare 21*

*Lauden chocolate selection 6*

## THE GLENLIVET HOT TODDIES

### Flying Scotsman

*The Glenlivet 18yrs, pine needle-infused Belsazar dry vermouth, Campari, homemade cinnamon syrup*

*Beetroot & gin cured salmon 16*

*Apple tart tatin (to share) 16*

### Speyside Coffee

*The Glenlivet Nàdurra peated whisky cask finish, Drambuie, fresh coffee, ginger foam*

*Steak & kidney pudding 20*

*Pump Street chocolate tart 9*

## CLASSIC COCKTAILS

Red Candy <i>Monkey 47 Sloe Gin, fresh lemon juice, homemade cinnamon syrup</i> <i>Pistachio and white chocolate parfait</i> 9	17
Mocha Martini <i>Absolut Elyx, Kahlua Vanilla, fresh coffee</i> <i>Paris-Brest</i> 9	15
La Belle Royale <i>Martell Cordon Bleu, Green Chartreuse, fresh lemon juice, sugar, Angostura bitter, Champagne Perrier Jouët NV</i> <i>Hand raised pork pie</i> 22	22
Cubanero <i>Havana Club Selección de Maestros, Falernum, fresh lime juice, homemade apple syrup, Angostura bitter</i> <i>Fig rum baba</i> 9	17
Distrito Federal AKA Tequila Manhattan <i>Avión Añejo, Vermouth Royal, smoked bitters</i> <i>Griddled prawns</i> 16	17

## GIN & TONIC

Monkey 47 Schwarzwald Dry <i>Paired with Merchant's Heart floral tonic</i>	18
Monkey 47 Sloe Gin <i>Paired with Franklin &amp; Sons lemon tonic</i>	16
Monkey 47 Distiller's Cut 2018 <i>Paired with Fentiman tonic</i>	26

## FOR THE DRIVER

Virgin Mary <i>Tomato juice, HDR spice mix</i>	7
Cranberry & Rosemary Water <i>Fresh cranberry juice, rosemary essence, soda water</i>	7
Exotic Coffee <i>Pineapple juice, cold coffee, almond syrup</i>	7
Love's In The Air <i>Apple juice, elderflower cordial, yuzu juice, raspberry, tonic water</i>	7

## THE GLENLIVET WHISKY

	50ml
Founder's Reserve, traditional oak, 40%	14
15yrs, French Limousin oak, 40%	16
18yrs, American oak & ex-sherry cask, 43%	30
21yrs Archive, American oak & ex-sherry cask 43%	60
Nàdurra first fill selection, 60.3%	18
Nàdurra peated whisky cask finish, 61.5%	19
Nàdurra Oloroso, 60.3%	22

## GIN

Monkey 47 Schwarzwald, 47%	16
Monkey 47 Schwarzland Distiller's Cut 2018, 47%	26
Monkey 47 Sloe, 29%	15

## VODKA

Absolut Elyx, 40%	11
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## RUM

Havana Club 3yrs, 40%	11
Havana Club 7yrs, 40%	12
Havana Club Selección de Maestros, 45%	16

## TEQUILA

Avión Silver, 40%	14
Avión Reposado, 40%	15
Avión Añejo, 40%	16

## COGNAC

Martell V.S.O.P., 40%	14
Martell Cordon Bleu, 40%	28
Martell XO, 40%	32

## WHITE

		<i>Glass</i> 175ml	<i>Carafe</i> 500ml	<i>Bottle</i> 750ml
Pecorino 'Le Merlettaie', Ciu Ciu Offida, 2015 <i>Marche Italy</i>	 	11	29	39
Verdejo Bodega José Pariente, 2016 <i>Rueda Spain</i>		13	33	42
Rabigato Blend 'Redoma Branco', Niepoort, 2016 <i>Douro Portugal</i>		17	46	58
Viognier Viognier IGP, Domaine Yves Cuilleron, 2015 <i>Rhone France</i>		18	49	61
Chardonnay Chassagne-Montrachet, Thomas Morey, 2013 <i>Burgundy France</i>		26	70	98

## RED

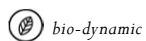
		<i>Glass</i> 175ml	<i>Carafe</i> 500ml	<i>Bottle</i> 750ml
Syrah Blend 'Le Classique', Château Le Roc 2014 <i>South West France</i>		11	31	39
Malbec 'Festivo', Bodegas Montevejo, 2016 <i>Uco Valley Argentina</i>		13	40	53
Cabernet Sauvignon Blend 'Primavera', Clos Ouvert, 2012 <i>Maule Chile</i>		15	37	58
Pinot Noir 'Unravelled', Carrick Winery, 2016 <i>Central Otago New Zealand</i>		16	41	62
Merlot Blend 'Prima Pietra', IGT, Castiglion del Bosco, 2014 <i>Tuscany Italy</i>		23	70	98



vegan



organic



bio-dynamic

## BOTTLED BEER & CIDER

	<i>Bottle</i>
Meantime London Lager, 5% <i>London United Kingdom</i>	5.5
The Kernel Pale Ale, 5.2% <i>London United Kingdom</i>	6.5
Brewdog Punk IPA, 5.6% <i>Scotland</i>	6.5
Harviestoun Old Engine Oil, 6% <i>Scotland</i>	7
Bitburger Drive Alkoholfrei, 0.05% <i>Germany</i>	5
Chateau de Sassy L'Inimitable Cidre, 5.2% <i>Normandy France</i>	7
Chateau de Sassy Cidre Rosé, 3% <i>Normandy France</i>	7

## CHAMPAGNE PERRIER-JOUËT

	<i>Glass</i> 150ml	<i>Bottle</i> 750ml
Grand Brut NV	21	110
Blason Rosé Brut NV	28	135
Blanc de Blancs		160
Belle Epoque Brut 2007/08		360
Belle Epoque Brut Rosé 2004		410
Belle Epoque Brut 2006 Magnum		620
Belle Epoque Brut 1999 Jeroboam		1500

## FOOD SELECTION

Coombeshead Farm sourdough, *Abernethy handmade butter*  
Green olives 4    Roasted nut mix 4

### STARTERS

Chicken salad, *avocado, smoked bacon* 13

Fried squid, *gentleman's relish mayonnaise* 11

Monkshill Farm scotch egg, *Winner of the Scotch Egg Challenge* 10

Beetroot & gin cured salmon, *pickled cucumber* 16

Heritage beetroot salad, *Beenleigh Blue, hazelnut dressing (v)* 12

Grilled octopus, *native breed chorizo, aioli* 15

Griddled prawns, *lemon, garlic butter* 16

### MAINS

Steak tartare, *sourdough crisps, green salad* 22

Fennel, saffron & romanesco spelt risotto (v) 18

Steak & kidney pudding, *braised cheek & chuck, onions* 20

Curried mutton pie, *slow cooked shoulder, mango salsa* 20

Fillet of cod, *roasted cauliflower, raisins, green olive and brown butter sauce* 26

Hand raised pork pie, *smoked bacon, fennel seed & sage* 20

Roast rib eye "club cut", *pepper sauce, crispy onions* 30

Holborn beef burger, *cheddar, smoked pancetta, truffle fries* 24

### SIDES

All at 5

Truffle & parmesan fries                      Honey glazed carrots, *toasted cashew nuts*

White cabbage, fennel & apple slaw                      Green garden salad

(v) Vegetarian dishes. Please advise your server if you have any allergies or require information on ingredients used in our dishes.

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

## DESSERTS

Sticky toffee pudding, *tonka bean ice cream* 9

Pistachio and white chocolate parfait, *Kentish blackberries* 9

Fig rum baba, *crème chantilly* 9

Pump Street chocolate tart, *milk ice cream* 9

Paris-Brest, *salted caramel, praline* 9

Apple tart tatin (to share), *vanilla ice cream* 16



British cheese board selection 14

Handmade Lauden chocolate selection 6

## HOT BEVERAGES

All at 4.5

*Espresso, Double espresso, Americano, Macchiato, Cappuccino,  
Café latte, Flat white, Cortado, Mocha*

*English Breakfast, Earl Grey, Darjeeling, Green tea, Chamomile,  
Jasmine, Fresh mint, Lemongrass & ginger, Matcha, Chai*

*Hot chocolate, Matcha latte, Turmeric latte, Chai latte*

