

## WELCOME TO THE GIN BAR

The Gin Bar at the Holborn Dining Room offers London's largest collection of gin, specialising in gin cocktails with exclusive tonic pairings. Savour unique gin cocktails reflecting the flavours and ingredients of each British season, as well as spirits, wines and craft beers. The gin menu has been designed around the 4 main flavour profiles of the gin wheel to help you find your new favourite serve. The menu is available upon request, please do not hesitate to ask a member of the team.

## GRAZING

Nocellara olives 4

Roasted nuts mix 4

Truffle & parmesan fries *(v)* 6

Fried squid *gentleman's relish mayonnaise* 12

Beetroot & gin cured salmon *pickled cucumber* 15

Jersey Rock oysters *half dozen/dozen* 20/40

Griddled prawns lemon *garlic butter* 16

Mixed charcuterie board 20

British cheese board selection *(v)* 15

Lobster thermidor tart 18

Atlantic prawns *half pint/pint* 12/18

Monkshill Farm Scotch egg 10

*Monday-Saturday till 10.30pm*

*Sunday till 10pm*

*(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.*

## JUNIPER-LED LIBATION & REMEDY

“I have taken more from alcohol than  
alcohol has taken from me.”

*Sir Winston Churchill*

---

Alchemist Negroni 15

*ELLC Batch No. 2, Cocchi di Torino,  
Campari, Limoncello Foam*

---

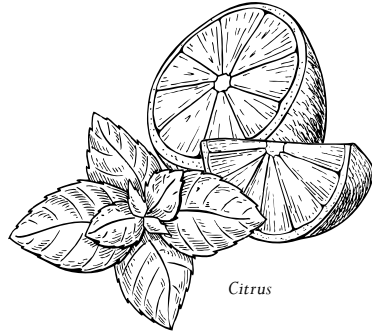
Dicken's Tale 14

*Williams Chase GB, Galliano,  
Grand Marnier, wit beer syrup,  
lemon juice, home-made cinnamon  
and thyme soda*

---

Green Elixir 14

*Beefeater, Green Chartreuse, lemon,  
elderflower cordial, cucumber,  
basil foam*



Citrus

---

Casablanca 20

*Edinburgh, grapefruit liqueur,  
sugar, grapefruit juice, Ruinart Brut*

---

Window's Licence 14

*Beefeater, Italicus, Campari, honey,  
lemon juice, Better's Bitters  
Miraculous Foamer*

---

Dutch Remedy 15

*Williams Chase pink grapefruit,  
apricot liqueur, SV Amaretto,  
lemon juice, Better's Bitters  
Miraculous Foamer*



Herbal

---

The Flavour of Pioneers 14

*Filliers Oude Graanjenever 5yrs, lemon juice, grapefruit juice, home-made ginger beer, mint, Better's Bitters Miraculous Foamer*

---

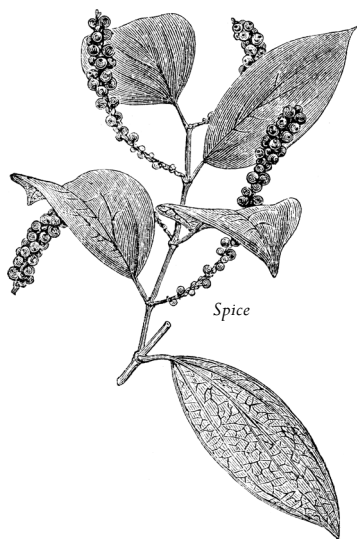
Smoked Negroni 18

*Beefeater 24, Kamm & Sons, Laphroaig 10, Amaro Montenegro*

---

Aged Negroni 14  
(3 months aged in ex-bourbon barrel)

*Plymouth, Campari, Antica Formula*



---

Prudence 15

*Sipsmith Sloe, pineapple juice, lime juice, Angostura bitter, redcurrant & rosemary syrup*

---

Blushing Lady 14

*Tanqueray Flor de Sevilla, Italicus, Campari, lime juice, elderflower tonic*

---

Vintage Negroni 65

*Beefeater Borough's Reserve, Vintage Suze 1950's, Lillet Blanc*

---

La Folie Douce 15

*G'Vine Floraison, Vermouth Royal Rouge, Aperol, lime juice, cherry bitter, redcurrant & rosemary syrup*

## GIN & TONIC

---

Audemus Pink Pepper 16

France

*Made with hand-picked peppercorns and other botanicals like juniper, vanilla, tonka bean, cinnamon, honey and cardamom.*

*Complemented with the new London Essence Pomelo & Pink Pepper Tonic.*

---

Bimber The London Dry 14

England

*A small-batch traditional London Dry Gin, made with 10 botanicals that are infused into Bimber's quadruple distilled vodka overnight.*

*Paired with East Imperial Yuzu Tonic.*

---

FAIR Old Tom 16

France

*Using Fair Trade ingredients, this gin is aged for three months in cask that previously held rum. Complemented with BTW Tonic.*

---

Four Pillars Bloody Shiraz 16

Australia

*This innovative gin made by steeping whole Shiraz grapes from the Yara Valley for eight weeks. Complemented with Merchant's Heart Floral Tonic.*

---

Hepple 14

England

*Hepple gin is using an innovative three level process for extracting botanicals. The heavier ones are distilled with grain, lighter are vacuum distilled and the juniper is extracted using carbon dioxide.*

*Paired with London Essence Grapefruit & Rosemary Tonic.*

---

Roku 15

Japan

*A complex Japanese gin with refreshing yuzu citrus top notes and a spice shansho pepper twist. Paired with Merchant's Heart Pink Peppercorn Tonic.*

---

Tarquin's Blackberry 15

England

*A lip-smacking variation on the Tarquin's Handcrafted Cornish gin recipe, with a focus on blackberries, helped with Cornish wild flower honey to impart a subtle mellow sweetness. Paired with the refreshing Franklin & Sons Lemon Tonic.*

---

The East India Company 15

England

*From the people responsible for the very first G&T, comes this citrusy and delicately spicy gin with notes of pink pepper and cocoa with a light and tangy finish.*

*Paired with Peter Spanton Cardamom Tonic.*

## BEER & CIDER

	½ Pt	Pt
Camden Hells Unfiltered, 4.6% <i>England</i>	4	7
Meantime London Lager, 5% <i>England</i>		Bottle 5.5
Heineken Premium Lager, 5% <i>Holland</i>		5.5
Brewdog Punk IPA, 5.6% <i>Scotland</i>		6.5
The Kernel Pale Ale, 5.2% <i>England</i>		6.5
Camden Gentleman's Wit, 4.3% <i>England</i>		6.5
Harviestoun Old Engine Oil, 6% <i>Scotland</i>		7
Château de Sassy Cidre Brut, 5.5% <i>France</i>		7
Bitburger Drive Alkoholfrei, 0.05% <i>Germany</i>		5

## FOR THE DRIVER

Seedlip Spice & Merchant's Heart Pink Peppercorn Tonic <i>The world first non-alcoholic spirit distilled with all spice, cardamom, lemon, oak and grapefruit</i>	12
Seedlip Grove & Peter Spanton Lemongrass Tonic <i>The world first non-alcoholic spirit distilled with bitter and blood oranges, mandarin, lemon, lemongrass and ginger</i>	12
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

## OTHER SPIRITS

VODKA	50ml	SCOTCH WHISKY	50ml
Absolut Elyx	11	Ardbeg 10	13
Belvedere	12	Balvenie 12 DW	13
Beluga Noble	12	Caol Ila Moch	17
Black Cow	11	Chivas Regal 12	11
Chase	11	Chivas Regal 25	40
Chase Smoked	12	Glenlivet 12	16
Grey Goose	12	Glenmorangie 10	11
Ketel One	11	Glenmorangie Signet	45
		Johnnie Walker Black	11
		Lagavulin 16	18
RUM/CACHAÇA		Laphroaig 10	13
Chairman's Spiced	11	Macallan 12 <i>Double Oak</i>	18
Diplomatico Reserva	12	Oban 14	14
El Dorado 15	14	Talisker 10	13
English Harbour 5	12		
Havana 3	11	AMERICAN WHISKIES	
Havana 7	12	Bulleit Bourbon	11
Zacapa 23	16	Bulleit '95' Rye	12
Yaguara Blue Cachaça	11	Maker's Mark	11
		Woodford Reserve	12
MEZCAL/TEQUILA			
Bruxo N.1	13	IRISH/JAPAN WHISKEY	
Dangerous Don Café	19	Jameson	11
Don Julio 1942	40	Redbreast 12	15
Olmecca Altos Plata	11	Yamazaki 12	20
Olmecca Altos Reposado	13	Nikka from the barrel	16
Casamigos Anejo	17		
GRAPPA		BRANDY	
Marolo Barolo 12	22	Baron de Sigognac 10	11
Marolo Gewurztraminer	13	Dupont VSOP	13
Marolo Moscato 5	15	Martell VSOP	11
		Remy Martin XO	32
		Waqar Pisco	11

## HUMIDOR

---

H. Upmann Coronas Junior (Tubed)	14
<i>Light – Medium, 4.5" 36 ring gauge</i>	
<i>This cigar is creamy with hints of coffee and some nutty flavours too.</i>	
<i>Attractive, good draw, thick smoke with complex flavours for such a small cigar.</i>	
<hr/>	
Montecristo Petit Tubos	23
<i>Medium – Full, 5.1/8" 42 ring gauge - Coronas</i>	
<i>The draw is excellent, and it is very well constructed. Very complex flavours,</i>	
<i>the last third is a bit stronger but still a very good smoke.</i>	
<hr/>	
Romeo Y Julieta Short Churchill	30
<i>Medium, 4.7/8" 50 ring gauge - Robusto</i>	
<i>An easy drawing, medium flavour, light strength cigar that is sweet in taste</i>	
<i>from the first to the last puff.</i>	
<hr/>	
Hoyo de Monterrey Epicure No2 (Tubed)	33
<i>Light, 4.7/8" 50 ring gauge - Robusto</i>	
<i>Mild flavours at first, blended nicely into a complex finish. Excellent smoke!</i>	
<hr/>	
Partagas Serie D No4 (Tubed)	35
<i>Full, 4.7" 50 ring gauge - Robusto</i>	
<i>Well balanced and smooth, classic Cuban Partagas aroma and construction.</i>	
<i>Wonderful. A king amongst Robusto cigars.</i>	
<hr/>	
Cohiba Robusto (Tubed)	45
<i>Full, 4.7/8" 50 ring gauge - Robusto</i>	
<i>Very classy cigar, excellent draw and great construction. This cigar gets very tasty</i>	
<i>toward the end.</i>	