

## HUMIDOR

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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>	
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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>	
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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>	
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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>	
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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>	
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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>	

## 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

## FOOD MENU

Salt & pepper squid *preserved lemon mayonnaise* (GF) 12

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

Griddled prawns lemon *garlic butter* (GF) 16

Mixed charcuterie board 20

British cheese board selection (v) 15

Monkshill Farm Scotch egg 10

Truffle & parmesan fries (v) (GF) 6

*Monday-Saturday till 10.30pm*

*Sunday till 10pm*

(v) Vegetarian GF Gluten free

*Holborn Dining Room partners with local farms and food producers in a commitment to showcasing locally grown, sustainable ingredients in fine cuisine.*

*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.*

## OTHER SPIRITS

VODKA	50ml	SCOTCH WHISKY	50ml
Absolut Elyx	11	Ardbeg 10	13
Belvedere	12	Chivas Regal 12	11
Beluga Noble	12	Cotswold	13
Chase Smoked	12	Craigellachie 17	32
Grey Goose	12	Glenlivet 12	16
Ketel One	11	Glenlivet 21	60
Tito's	11	Glenmorangie	12

## RUM/CACHAÇA

Chairman's Spiced	11	Johnnie Walker Black	11
Diplomatic Reserva	12	Lagavulin 16	18
Dictador 12	12	Laphroaig 10	13
Dictador 20	16	Macallan 12 <i>Double Oak</i>	18
Dictador XO	30	Oban 14	14
Havana 3	11	Talisker 10	13
Havana 7	12		
Zacapa 23	16		
Yaguara Blue Cachaça	11		

## AMERICAN WHISKIES

Bulleit Bourbon	11
Bulleit '95' Rye	12
Jack Daniel's	11
Maker's Mark	11
Woodford Reserve	12

## MEZCAL/TEQUILA

Bruxo X	13	IRISH/JAPAN WHISKEY	
Casamigos Anejo	17	Jameson	11
Don Julio 1942	40	Redbreast 12	15
Olmecca Altos Plata	11	Nikka from the barrel	16
Olmecca Altos Reposado	13	Yamazaki 12	25

## BRANDY

GRAPPA		Baron de Sigognac 10	11
Grappa del Drago	15	Dupont VSOP	13
		Martell VSOP	11
		Remy Martin XO	32
		Waqar Pisco	11

## GIN & TONIC

Holborn Dining Limited Edition by Tarquin's 15  
Cornwall, England

*Smooth with citrus freshness and fragrant mineral notes from the rock samphire. This classically bold gin is a true celebration of our cornish heritage.. Paired with London Essence Tonic Water*

Barentsz 15  
London, England

*In honour of Mr Barentsz this is the only split-base gin blended with the finest aromatic botanicals like orange peel, almonds, liquorice, orris root and infused with exotic jasmine flowers. Paired with Merchant's Heart Hibiscus Tonic Water.*

Pink Pepper Dry 15  
Cognac, France

*Pink Pepper Dry is a modern interpretation of a classic dry gin. With strong notes of juniper and pink pepper at the fore, segueing to warm and floral spring honey, cardamom and angelica. Paired with Fever Tree Light Tonic Water.*

Himbrimi 16  
Reykjavik, Iceland

*This gin is slowly distilled using the natural energy of geothermal water, which produces a smooth gin with hints of wild artie thyme, angelica flowers, lime, lemon and juniper. Paired with Double Dutch Tonic Water..*

G'Vine Floraison 16  
Cognac, France

*G'Vine is a hint as to what this unique gin contains. It is infused with Ugni Blanc grapes, as well as some more standards botanicals including ginger root, cubeb berries and lime. Paired with 1724 Tonic Water.*

Star of Bombay 16  
Hampshire, England

*A fresh, clean and crisp junipery gin. Notes of bergamot and ambrette seeds. Paired with London Essence Grapefruit & Rosemary Tonic Water.*

## JUNIPER-LED LIBATION & REMEDY

Le Parfum 15

*Beefeater, Muyu, Apple shrub, Verjus, Procrastination*

Eve 16

*Copperhead Gin, Absinthe, Basil, Ginger beer*

Monsieur Martinez 16

*G'Vine Nouaison, Sauvignon Blanc, Noilly Prat, Maraschino*

Spiced Negroni 15

*Audemus Pink Pepper Gin, Campari, Cocchi di Torino*



Angelica

Wisdom 15

*Plymouth, Sage, Yuzu, Tonic*

Wuyi Fashioned 16

*Bathtub Gin, Laphroaig 10, Lapsang, Angostura Bitter*

East Seduction 16

*Saffron gin, Liquorice shrub, Raspberry, Tonic*

Rose Negroni 15

*Beefeater 24, Aperol, Campari, Lanique, Peychaud Bitter*



Cubeb pepper

## BEER & CIDER

	½ Pt	Pt
Freedom Lager, 4% <i>England</i>	4	8
		Bottle
Meantime London Lager, 5% <i>England</i>	6.5	
Heineken Premium Lager, 5% <i>Holland</i>	6.5	
Brewdog Punk IPA, 5.6% <i>Scotland</i>	7	
The Kernel Pale Ale, 5.2% <i>England</i>	7	
Harviestoun Old Engine Oil, 6% <i>Scotland</i>	7	
Château de Sassy Cidre Brut, 5.5% <i>France</i>	7	
Lucky Saint Unfiltered, 0.5% <i>Germany</i>	6	

## 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 & Fentimans Tonic <i>The world first non-alcoholic spirit distilled with bitter and blood oranges, mandarin, lemon, lemongrass and ginger</i>	12
Love's In The Air <i>Apple juice, elderflower cordial, yuzu, raspberry, tonic water</i>	7
Chamomille Delight <i>Chamomille tea, pineapple juice, lemon, honey</i>	7
Grapefruit Storm <i>Grapefruit juice, Ginger beer, lemon, agave</i>	7

## THE GIN BAR HOLBORN DINING ROOM

*Holborn Dining Room Limited Edition Gin  
by Tarquin's*

*This limited edition gin was created in proud collaboration with Southwestern Distillery, Cornwall's first distillery for over 100 years founded by Master Distiller, Tarquin Leadbetter, in 2012.*

*We wanted to make a solid, classic and juniper forward London Dry Gin, incorporating Cornwall's finest rock samphire, hand foraged from the clifftops of the Cornish coast by some of the Holborn Dining Room team.*

*An age-old traditional distilling technique is used; heating the copper pot stills with a direct naked flame and sealing the top of the stills with bread dough. Only the purest and the most flavoursome heart of the distillation makes it into this handcrafted Cornish gin.*

*Every bottle is individually filled, labelled, waxed, stamped, given batch tasting notes and signed - all by hand.*

*The tasting profile resulted in a great depth of flavour with vibrant citrus notes, fresh piney structure with a spicy finish. The rock samphire is well integrated, giving this gin an incredible balance on the palate. The fresh juniper comes through boldly, sustained by a subtle mineral note that enhances all the flavours.*

*Rosewood London is the only place to have access to this super premium spirit, unless you fancy a trip to Cornwall, where the generous team at the Southwestern distillery will happily assist you with a bottle (or more). Should you be a fan, please ask our team at The Gin Bar to assist you in purchasing a bottle for £54.*

*We recommend this gin best served as a Martini, representing a true and unique taste of the coastal notes or as a G&T paired with London Essence tonic water or with Fentimans herbal tonic, for the herbeaceous lover.*



Juniper