

HUMIDOR

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 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. 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 toward the end.</i>	

WELCOME TO THE GIN BAR

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

GRAZING

Gin cured salmon 16

Pickled cucumber, Guinness soda bread

Griddled tiger prawns 16

Garlic, parsley butter

Endive, pear & walnut salad \vee (gf) 12

Cobble lane charcuterie board 20

Rare breed free range charcuterie

Rare breed pork & white pudding scotch egg 10

Caper mayonnaise

Chicken salad 13/16

Avocado, smoked bacon

Holborn beef burger 24

Cheddar, smoked bacon, truffle fries

Truffle & parmesan fries \vee (gf) 6

British cheese selection \vee 15

(v) Vegetarian \vee Vegan (gf) Gluten free

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 15% discretionary service charge will be added to your bill.

OTHER SPIRITS

VODKA	50ml	SCOTCH WHISKY	50ml
Grey Goose	12	Aberfeldy 12	14
Belvedere	13	Glenmorangie	12
Beluga Noble	13	Oban 14	14
Ketel One	13	Glenlivet 12	16
Tito's	13	Glenlivet 21	60
Konik's Tail	14	Macallan 12 Double Casks	19
		Macallan 12 Sherry Casks	20
		Macallan London Edition	80
RUM/CACHAÇA		Ardbeg 10	13
Bacardi Carta Blanca	12	Lagavulin 16	18
Bacardi 8	13	Laphroaig 10	13
Diplomatico Reserva	14	Talisker 10	13
Dictador XO	31	Cotswold	14
Gosling Spiced	12	Johnnie Walker Black	12
Zacapa 23	16		
Leblon Cachaça	13		
		AMERICAN WHISKIES	
TEQUILA/MEZCAL		Maker's Mark	12
Patron Silver	13	Bulleit Bourbon	12
Patron Reposado	19	Woodford Reserve	12
Patron Anejo	20	Sazerac Rye	14
Bruxo X	13	Jack Daniel's	12
BRANDY / GRAPPA		IRISH/JAPAN WHISKEY	
Baron de Sigognac 10	12	Jameson	12
Dupont VSOP	14	Redbreast 12	15
Martell VSOP	12	Nikka from the barrel	16
Remy Martin XO	40	Yamazaki 12	35
Barsol Pisco	12		
Grappa Nonino	13		

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.

Tarquin's British Blackberry 15 *Cornwall, 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 Franklin & Sons Sicilian Lemon Tonic Water.

Bombay Sunset 16 *Laverstoke Mill, England*

Combining the ten signature exotic Bombay Sapphire botanicals with an additional three: golden turmeric, Indian white cardamom, and Spanish mandarin to create a complex but beautifully balanced, vibrant gin.
Paired with Artisan Pink Citrus.

Bordeaux Distilling Co. Rivington Dry 16 *Bordeaux, France*

The first gin from Bordeaux Distilling Company, Rivington dry gin is made with juniper, coriander and citrus peels. The palate offers notes of pine needles, vibrant orange and lemon zest.
Paired with Fentimans Tonic Water.

Never Never Triple Juniper 16 *McLaren Vale, Australia*

Combining three different distillation processes, each uncovering the bright and earthy qualities of juniper. Including Australian pepper berry, angelica, cinnamon, lemon, lime, liquorice, orris and coriander to build out its fantastic flavour profile.
Paired with Fever Tree Aromatic Tonic Water.

The Lakes 15 *Cumbria, England*

A classic English gin with vibrant notes of juniper, cracked black pepper and orange peel. By steeping the botanicals overnight like loose-leaf tea, they interact freely with the warm spirit to encourage the essential oils to release more slowly, protecting their delicate nature.
Paired with Franklin & Sons Rhubarb & Hibiscus.

SIGNATURE COCKTAILS

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Hugo Spritz 17

St Germain, Gusbourne BB, Soda

.....
Dr Brock 16

*Bombay Sunset, Yuzu, Cherry,
Turmeric*

.....
Spiced Negroni 16

*Audemus Pink Pepper, Campari,
Strawberry and Peppercorn Vermouth*

.....
Rose Negroni 16

*Bombay Bramble, Aperol, Campari,
Rose*



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Santoni's Cup 15

*Amaro Santoni, Fino Sherry,
Grapefruit, Rhubarb & Hibiscus
Tonic*

.....
Cathedral Punch 15

*Bacardi 8, Coconut Milk, Pineapple,
Chilli*

.....
Coffee Roy 16

*Aberfeldy 12, Cocchi Di Torino,
Coffee*

BEERS & 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

Love's In The Air <i>Amarico, Raspberry & Yuzu cordial, Grapefruit soda</i>	10
NLL & London Essence & Elderflower & Bitter Orange <i>New London Light is a fruity, aromatic non-alcoholic spirit inspired by gin, with a combination of botanicals including Macedonian juniper, ginger, habanero capsicum, orange, sage, cardamom and lemongrass.</i>	12
Seedlip Spice & London Essence Grapefruit & Rosemary Tonic <i>The world's first non-alcoholic spirit distilled with all spice, cardamom, lemon, oak and grapefruit</i>	12

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 cliff-tops of the Cornish coast by 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.



Juniper