

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>	
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>	
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>	

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 18
Pickled cucumber, Guinness soda bread

Griddled tiger prawns 21
Garlic, parsley butter

Endive, pear & walnut salad [✓] (gf) 13.5

Cobble lane charcuterie board 24
Rare breed free range charcuterie

Rare breed pork & white pudding scotch egg 14.5
Caper mayonnaise

Chicken salad 16/24
Avocado, smoked bacon

Holborn beef burger 26
Cheddar, smoked bacon, truffle fries

Truffle & parmesan fries (v) (gf) 8

British cheese selection (v) 16

(v) Vegetarian [✓] 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	13	Aberfeldy 12	13
Grey Goose Citron	13	Aberfeldy 21	49
Belvedere	14	Glenmorangie 10	14
Ketel One	14	Oban 14	17
Tito's	14	Glenlivet 12	16
Konik's Tail	14	Glenlivet 21	60
		Macallan 12 Double Casks	19
		Macallan 12 Sherry Casks	20
		Auchentoshan Three Wood	16
		Ardbeg 10	16
		Lagavulin 16	24
		Laphroaig 10	14
		Talisker 10	14
		Bruichladdich Organic	19
		Cotswold	14
		Johnnie Walker Black	14
		The Lakes N5	25
RUM/CACHAÇA			
Bacardi Carta Blanca	13		
Bacardi 8	15		
Diplomatico Reserva	15		
Dictador XO	31		
Gosling Spiced	13		
Appleton 12	15		
Zacapa 23	18		
Leblon Cachaça	13		
TEQUILA/MEZCAL		AMERICAN WHISKIES	
Patron Silver	13	Maker's Mark	13
Patron Reposado	19	Bulleit Bourbon	14
Patron Anejo	20	Woodford Reserve	15
Ojo de Dios Mezcal	13	Sazerac Rye	13
		Bulleit Rye	14
		Jack Daniel's	14
BRANDY / GRAPPA			
Baron de Sigognac 10	12	IRISH/JAPAN WHISKEY	
Dupont VSOP	14	Jameson	14
Martell VSOP	12	Redbreast 12	15
Remy Martin XO	40	Nikka from the barrel	20
Barsol Pisco	12	Yamazaki 12	36
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

Salcombe Rose Sainte Marie 16
Devon, England

Inspired by the aromas, flavours and lifestyle of the South of France. A lovely floral bouquet of delicate lavender and rose, livened by peppery juniper and a hint of spice, followed by subtle red fruit sweetness and fragrant citrus on the finish.

Paired with Fever Tree Mediterranean 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 Seventeen 1724 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

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



Angelica

Santoni's Cup 15

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

Cucaracha Punch 18

Patrón Silver, 1757 Vermouth di Torino, Guanabana & Pineapple, LE Tonic Water

Golden Sour 16

Aberfeldy 12, Passion Fruit, Vermouth di Torino 1757

Rhubarb Gimlet 16

Grey Goose, Aperol, Rhubarb Cordial, Pandan



Cubeb pepper

BEERS

	½ Pt	Pt
Freedom Lager, 4% <i>England</i>	4	8
		Bottle
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

INTERNATIONAL BEERS & CIDER

Pacifico Clara, 4.5% <i>Mexico</i>		7
Modello Especial, 4.5% <i>Mexico</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>Hibiscus & Raspberry cordial, Mint, L.E. Soda</i>		10
Forest Gimlet <i>Palette Roots, Everleaf Forest, Amarico, Strawberry</i>		10
Seedlip Spice & London Essence Tonic Water <i>The world 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 clifftops 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