The GIN BAR

JUNIPER *Juniperus Communis* L. (Cupressaceae)

HOLBORN

MODERN DAY GIN PALACE

The GIN BAR

BLENDING FAMILIAR
WITH NOVEL

At The Gin Bar, we honour Britain's rich landscape and seasonal bounty, crafting drinks that reflect the best of local produce. Our menu embraces a thoughtful approach, using ingredients at their peak, sourced from responsible growers and distillers across the country. From fresh hedgerow botanicals to small-batch British spirits, every element is carefully selected to highlight a sense of place. With a focus on minimal waste and low-intervention techniques, our cocktails capture the true essence of the land, offering a drinking experience that is both refined and deeply connected to the rhythms of nature.

DISTILLERY OF THE MONTH

"of all the gin joints in all the towns in all the world..."

CONKER GIN

Each month, the gin bar embarks on a journey across the globe, spotlighting an independent, up-and-coming distillery pushing the boundaries of craft distillation. From pioneering botanical blends to time-honoured distillation methods, we feature hand-selected gins that tell a story of place, passion, and provenance.

Renais Gin is inspired by the people, produce and provenance of Burgundy, an iconic wine region in France.
The area is home to a wine cultivated over generations and a worldrenowned terroir, and both are reborn in Renais, a vibrant and delicious modern gin inspired by the region and its artisans, and imbued with the distinctive flavour of grape skins.
Renais means 'rebirth' in French, and that's a nod not only to how the spirit is crafted from upcycled grapes, but also the winemaking heritage that comes before it.

RENAIS G&T 20

Renais Gin, London Essence Tonic, White Grape

RENAIS DRY MARTINI 20

Renais Gin, Knightor Dry Vermouth, Lemon Oils

REBORN IN STONE 20

Renais Gin, Chardonnay Cordial, Campari, Golden Vermouth, Gentian, Citrus Oil

SIGNATURE COCKTAILS

A CELEBRATION OF THE BRITISH SUMMER SEASON.

Our signature cocktails highlight the freshest homegrown ingredients, soft herbs, stone fruits, and hedgerow botanicals, capturing the brightness and vitality of changing seasons. Each serve is thoughtfully composed to reflect both time and place, bringing the garden to the glass.

PICKED IN CANDLELIGHT	*Espolòn Tequila, Rhubarb, Citrus, Milk Clarification*	21
BUMBLEBEE'S FIZZ	*Bacardi 8, Bacardi Carta Blanca, Bilberries, Bitters, Sparkling Wine*	21
THE SACRED FLOWER	*Grey Goose Vodka, St-Germain, Aperol, Bitters, Citrus*	21
THE ESSEX RESERVE	*The Botanist Gin, Sea Buckthorn, Citrus*	20
FORAGER'S GEM	*Silent Pool Gin, Sarti Italian Pink, Dry Vermouth, Sea Purslane, Oyster*	28
CHLORIS	*Ilegal Mezcal, Amaro Montenegro, Nettle Leaves, Citrus, LE Soda*	20
THE MONARCH'S MEADOW	*The Lakes Single Malt, Meadowsweet, Citrus, Mint*	22
HEATHER BEE'S KNEES	*Nicholson Gin, Heather Honey, Orange, Citrus*	21

THE NEGRONI

Crafted with precision and presented with a sense of theatre, the Negroni at the Gin Bar offers a refined and engaging experience. Prepared with care by our passionate team, this serve celebrates one of the world's most iconic cocktails, inviting guests to explore three distinctive variations that honour the Negroni's enduring appeal.

Featuring a classic Negroni, a quintessentially British interpretation, and an exotic twist, each version is carefully composed using premium ingredients and house selected spirits, showcasing both tradition and creativity in equal measure.

CLASSIC NEGRONI	*Tarquin's x HDR Gin, Campari, Rosso Vermouth*	20
FRENCH NEGRONI	*Courvoisier VSOP, Grand Marnier Cuvée Louis-Alexandre, Campari, Noilly Prat*	20
ROSITA	*Patrón Reposado, Campari, Cocchi Rosa*	20

GIN BAR
CLASSIC COCKTAILS

From the era of gin palaces to the quiet glamour of hotel bars, these are the staples that shaped cocktail culture. This monthly-rotating section honours gin-led classics exactly as they were intended, simple, balanced, and enduring.

BETWEEN THE SHEETS #2	*Appleton 12, Conker Dorset Dry Gin, Triple Sec, Citrus*	20
PARIS IS BURNING	*Ilegal Joven Mezcal, Tarquin's x HDR Gin, St-Germain, Pineapple, Citrus*	20
LONDON CALLING	*Bombay Sapphire Gin, Fino Sherry, Citrus, Orange Bitters*	20
SOUTHSIDE FIZZ	*Tanqueray, Mint, Citrus, LE Soda*	20
ADONIS	*Fino Sherry, Rosso Vermouth, Bitters*	20

THE MARTINI

A STUDY IN SIMPLICITY AND STYLE

Few drinks have earned such enduring reverence as the Gin Martini. In this section, we celebrate its enduring craft, exploring the subtle art of ratios, styles, and garnishes. From bone-dry to a whisper of vermouth, with a lemon twist or a single olive, each variation offers a personal expression of taste and character. As Bernard DeVoto wrote, the marriage of gin and vermouth is "one of the happiest marriages on earth"—and one we are proud to honour.

THE GIN BAR

MARTINEZ	*Hayman's Old Tom Gin, Rosso Vermouth, Maraschino*	19
HASTY MARTINI	*Renais Gin, Dry Vermouth, Pomegranate, Anise*	21
MONTGOMERY	*Bombay Sapphire, Dry Vermouth, Orange Bitters*	21
IN & OUT	*The Lakes Gin, Dry Vermouth, Orange Bitters*	22
REVERSE	*Aureus Vita Gin, Dry Vermouth, Orange Bitters*	24
DIRTY	*Cygnet 22 Gin, Dry Vermouth, Olive Brine*	22
GIBSON	*Tarquin's x HDR Gin, Dry Vermouth, Silverskin Onion*	22
2:1	*Aberturret Dry Gin, Dry Vermouth, Orange Bitters*	20
5:1	*Tanqueray No. TEN Dry Gin, Dry Vermouth, Orange Bitters*	22
50:50	*Cygnet Welsh Dry, Dry Vermouth, Orange Bitters*	19
TUXEDO	*Del Professore, Dry Vermouth, Maraschino, Anise, Bitters*	20

SPIRIT FREE

FOR THE FLAVOUR-FORWARD AND THE ALCOHOL-CONSCIOUS.

These drinks carry all the complexity, theatre, and intention of our main list, only without the spirit. Thoughtfully built for those who want the experience, minus the proof.

CRODINO SPRITZ	*Crodino, Wild Idol Sparkling Wine, LE Soda*	16
BITTER BLOOM	*Pathfinder, Martini Vibrante, Fig Leaf Soda*	14
HEDGEROW FIZZ	*Pentire Adrift, Bilberries, Bitters, Wild Idol Sparkling Wine*	14

HOLBORN DINING ROOM

LIMITED EDITION GIN

BY TARQUIN'S

Holborn Limited Edition is a London Dry Gin featuring Cornwall's finest handpicked rock samphire, coriander seeds, and fresh lemon and orange peel.

It is crafted under a direct flame where the top of the still is sealed with a bread dough, giving it authentic character and body. Every bottle is individually filled, labelled, waxed, stamped, given batch tasting notes and signed all by hand.

For our perfect serve, we recommend our gin served as a martini, celebrating the unique taste of the coastal notes or as a G&T paired with London Essence Tonic Water.

TARQUIN'S HOLBORN EDITION MARTINI
served dry with an olive
22

TARQUIN'S HOLBORN EDITION SERVED
with London Essence Tonic Water
20.5

CRAFT BEER & CIDER

A CURATED SELECTION OF LAGERS, ALES, AND CIDERS FROM ACROSS THE BRITISH ISLES.

Chosen for their quality, character, and regional expression, each brings something distinctive to the table, perfect alongside bar snacks or simply enjoyed on their own.

Draft Freedom Lager, *4% England*	*Pt*	9
Freedom Brewery x HDR Session IPA, *4.3% England*	*330ml*	9
Hawkstone Premium Lager, *4.8% England*	*330ml*	9
Small Beer Session Pale, *2.5% England*	*330ml*	9
Harviestoun Old Engine Oil, *6% Scotland*	*330ml*	9
Showerings Triple Vintage Cider, *6.8% England*	*375ml*	9
Lucky Saint Unfiltered, *0.5% Germany*	*330ml*	8
Lucky Saint IPA, *0.5% Germany*	*330ml*	8

THE GIN BAR

CELEBRATION OF ENGLISH WINE

SHOWCASING THE BEST OF ENGLISH VITICULTURE

From Hampshire to Kent, West Sussex to East Sussex, each bottle tells a story of British wine heritage.

From the Vine

SPARKLING WINES

	GLS 125ML	BTL 750ML
Gusbourne, Blanc de Blancs, Kent, 2020	20	110
Ridgeview Bloomsbury Brut, Sussex NV		115
Langham Corallian Classic Cuvée Extra Brut, Dorset NV		118
Nyetimber Classic Cuvée Brut, West Sussex NV		125
Hundred Hills Signature Rosé Extra Brut, Oxfordshire, 2018		130
Hambledon Vineyard Blanc de Blancs Cuvée Extra Brut, Hampshire NV		165
Chapel Down Kit's Coty Blanc de Blancs Brut, Kent, 2019		175
Hoffmann & Rathbone Blanc de Blancs Brut, East Sussex, 2013		185
Gusbourne Estate Oak Reserve Brut, Kent, 2019		185
Nyetimber 1086 Prestige Cuvée Brut, West Sussex, 2009		425

WHITE

	BTL 750ML
Pinot Gris, Stopham Estate, Sussex (off-dry), 2019	82
Chardonnay, Kit's Coty, Chapel Down, 2023	98
Chardonnay Octagon Block, Danbury Ridge, Essex, 2022	210

RED & ROSÉ

	BTL 750ML
Pinot Noir Nightjar, Blackbook Winery, Essex, 2023	98
Pinot Noir Danbury Ridge, Essex, 2023	150
Railway Hill Rosé, Simpsons Wine Estate, Kent, 2023	90

THE SPIRITS COLLECTION

VODKA

	GLS	50ML
Belvedere		14
Grey Goose		13
Stoli Elit		16

AGAVE

	GLS	50ML
Ilegal Mezcal Añejo		28
Montelobos Tobalá		39
Patrón Silver		13
Patrón Reposado		19
Patrón Reposado El Alto		59

SUGARCANE

	GLS	50ML
Appleton 12yr		16
Bacardi Superior Carta Blanca		13
Bacardi 8yr		15
Diplomático Exclusiva		18

IRISH WHISKEY

	GLS 50ML
Jameson Black Barrel	17
Redbreast 12yr	20

SCOTCH WHISKY

	GLS 50ML
Aberfeldy 12yr	13
Glenfiddich 15yr	22
Lagavulin 16yr	26
The Macallan 12yr Double Cask	30
The Macallan 12yr Sherry Cask	35
The Macallan 18yr Double Cask	130

AMERICAN WHISKEY

	GLS 50ML
Eagle Rare 10yr	13
Michter's Bourbon	20
Michter's Straight Rye	20
Wild Turkey Rye	14
Wild Turkey 101	14
Wild Turkey Rare Breed	22

COGNAC & CALVADOS

	GLS 50ML
Courvoisier VSOP	14
Courvoisier XO Royal	42
Dupont VSOP	14
Rémy Martin VSOP	13

SOFT DRINKS

ALL
4.5

LONDON ESSENCE

Tonic
Soda
Lemonade
Grapefruit Soda
Ginger Beer
Ginger Ale
Blood Orange & Elderflower

FRANKLIN & SONS

Sicilian Bitter Lemonade

FEVER TREE

Indian Tonic Water
Light Indian Tonic Water
Mediterranean Tonic Water

Double Dutch Indian Tonic
Three Cents Tonic
Le Tribute Tonic

IDYLL SODAS

Wild Gooseberry
Wild Apple
Wild Rhubarb
Pine Forest Soda

COCA COLA
DIET COKE
COKE ZERO

THE GIN BAR

JUICES & TEA

APPLE JUICE CRANBERRY JUICE GRAPEFRUIT JUICE ORANGE JUICE PINEAPPLE JUICE TOMATO JUICE	ALL 6.5
SAICHO SPARKLING DARJEELING TEA SAICHO SPARKLING JASMINE TEA	ALL 12

BAR SNACKS

PARMESAN FRIES	*Truffle Mayonnaise* 593 KCAL	8
MALDON OYSTER (2)	*Celery Mignonette, Calamansi* 28 KCAL	10
CRISPY POTATO BITES	*Red Pepper Mayonnaise* 440 KCAL	14
CRISPY BUTTERMILK CHICKEN	*Curry spiced Mayonnaise* 584 KCAL	16
WHIPPED COD	*Seasonal Vegetables, Potato Crisp* 455 KCAL	16
BRITISH CHARCUTERIE SELECTION	*Grilled Sourdough, Pickled Onion* 782 KCAL	27
MINI LOBSTER ROLLS	*Gin Mayonnaise Coriander* 753 KCAL	32

(v) VEGETARIAN (V) VEGAN

Please advise your server if you have any allergies or require information on ingredients used in our dishes. All prices are quoted in GBP and inclusive of VAT. A 15% discretionary service charge will be added to your bill. Adults require approximately 2,000 kcal per day

THE GIN BAR

HOLBORN DINING ROOM
ROSEWOOD, 252 HIGH HOLBORN,
LONDON WC1V 7EN