

REVERSIBLE GIMLET

CREATE YOUR OWN COCKTAIL



GIMLET



COLLINS

CITRUS <i>Bombay Sapphire Gin, Cocchi Extra Dry, Peach, Lemon Zest Cordial</i>	16	17
HERBAL <i>Tarquin's Holborn Summer Edition Gin, Cocchi Americano, Bay Leaves, Olive Oil, Honey, Champagne, Chamomile cordial</i>	16	17
SPICED <i>Pink Pepper Gin, Ojo De Dios Mezcal, Padron Pepper, Cucumber, Black Pepper Cordial</i>	16	17
SWEET <i>Hayman's Sloe Gin, Campari, Cocchi Extra Dry, Blackberry, Vanilla, Rice Coconut Horchata Cordial</i>	17	18
FLORAL <i>Del Professore Monsieur Gin, Plum Liqueur, Cocchi Rosa, Rose, Chamomile, Rosemary, Pink Pepper Cordial</i>	17	18

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&J paired with London Essence Tonic Water.

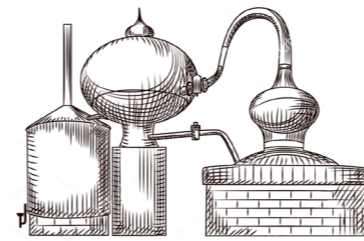


Tarquin's Holborn Edition & London Essence 17

SIGNATURES



Lady Rose <i>Tarquin's The SeaDog Navy Strength Gin, Tio Pepe Sherry, Fresh Spiced Tomato Water</i>	16
Cornish Marine Martini <i>Tarquin's Holborn Edition, Tio Pepe Sherry, Cocchi Extra Dry, Rock Samphire Brine</i>	18
Jade Empress <i>The Lakes Gin, Green Chartreuse, Cocchi Americano, Apple, Basil</i>	18
The Raconteur <i>Aberfeldy 12, Frangelico, Cocchi di Torino, Cocchi Extra Dry, Red Verjus</i>	18
Harvest Symphony <i>Bacardi Carta Blanca, Ojo De Dios Mezcal, Tio Pepe Sherry, Beesou, Pear, Fig Leaves</i>	19



NON-ALCOHOLIC

Mary Rose <i>Spiced Homemade Tomato Water</i>	12
Everless <i>Martini Vibrante, Marico, Everleaf Mountain, LE Peach & Jasmine Soda</i>	12
Green Grove <i>Everleaf Marine, Apple and Basil Juice</i>	12

WINE BY THE GLASS

CHAMPAGNE & SPARKLING WINE

	Glass 125ml	Bottle 750ml
Gusbourne Blanc de Blancs 2019 <i>Kent United Kingdom</i>	20	95
'R' de Ruinart Brut NV <i>Champagne France</i>	24	130
Ruinart Rosé NV <i>Champagne France</i>	30	165
Ruinart Blanc de Blancs NV <i>Champagne France</i>		185

WHITE

	Glass 175ml	Carafe 500ml	Bottle 750ml
Vinho Verde 'Casa de Cello Branco' Quinta de Sanjoanne <i>Minho Portugal 2021</i>	14	34	48
Gavi di Gavi, Tenuta San Lorenzo <i>Piedmont Italy 2022</i>	15	42	60
Albariño blend, Terras Gauda O Rosa <i>Rias Baixas Spain 2023</i>	18	48	70
Sancerre Gérard et Pierre Morin <i>Loire Valley France 2023</i>	21	54	80
'Blanc et Or' Château Minuty <i>Côtes de Provence France 2022</i>	25	82	120

ROSÉ

	Glass 175ml	Carafe 500ml	Bottle 750ml
Château Minuty 'Rose et Or' <i>Côtes de Provence France 2023</i>	22	65	96

RED

	Glass 175ml	Carafe 500ml	Bottle 750ml
Malbec Selection, Terrazas De Los Andes <i>Mendoza Argentina 2022</i>	15	40	58
Rioja Crianza, Bodegas Urbina <i>Rioja Spain 2015</i>	16	42	62
Etna Rosso 'Murgo' Emanuele Scammacca <i>Sicily Italy 2021</i>	17	45	65
Post Scriptum de Chryseia, Prats & Symington <i>Douro Portugal 2022</i>	18	48	70
Pinot Noir 'Evolution' Sokol Blosser <i>Willamette Valley Oregon 2021</i>	20	51	75

CRAFT BEERS & CIDER

Draft Freedom Lager, 4% <i>England</i>	<i>Pt</i>	9
Harviestoun Schiehallion Lager, 5% <i>Scotland</i>	330 ml	9
Brewdog Punk IPA, 5.6% <i>Scotland</i>	330 ml	9
The Kernel Pale Ale, 5.2% <i>England</i>	330 ml	9
Harviestoun Old Engine Oil, 6% <i>Scotland</i>	330 ml	9
Château de Sassy Cider Brut, 5.5% <i>France</i>	330 ml	9
Lucky Saint Unfiltered, 0.5% <i>Germany</i>	330 ml	8

BAR SNACKS

Smoked salmon rilette 20 <i>Pickled cucumber and Irish soda bread</i> 245 KCAL	Mini pork pie 15 <i>Served cold</i> 446 KCAL
Truffle and parmesan fries 9 474 KCAL	Crispy chicken bites 18 <i>Ranch mayonnaise</i> <i>Supplement caviar 10</i> 390 KCAL / 425 KCAL
Chips (v) 8 450 KCAL	Smoked cheese croquettes (v) 9 114 KCAL
Rare breed pork & white pudding scotch egg 18 <i>Caper mayonnaise</i> 345 KCAL	Black Foot charcuterie board 28 <i>Cured meat selection</i> 345 KCAL

SEAFOOD COUNTER

Griddled tiger prawns 22 <i>Garlic butter</i> 114 KCAL	Cumbræ oysters 25/49 <i>half dozen/dozen</i> 58.5/177 KCAL
Tuna tartare 26 <i>Avocado purée, coriander, apple</i> 254 KCAL	Native lobster & crab salad 32 <i>Avocado, cucumber, caviar, Marie Rose sauce</i> 287 KCAL
Sweet potato, chicory, wild rice salad ✓ 16 <i>Avocado puree, house dressing</i> 217 KCAL	Shrimp burger 28 <i>Siracha mayo, lettuce, tomato, chips</i> 454 KCAL
Chicken pie 32 <i>Garden peas, jus</i> 842 KCAL	Waldorf Salad 18 <i>Stilton, red grapes and romaine lettuce</i> 316 KCAL
British cheese selection 21 <i>Crackers, grapes & chutney</i> 446 KCAL	Holborn beef burger 32 <i>Cheddar, smoked bacon, truffle fries</i> 765 KCAL

(v) Vegetarian ✓ Vegan

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	15	Aberfeldy 21	49
Belvedere	14	The Macallan 12 Double Cask	30
Ketel One	14	The Macallan 12 Sherry Cask	35
Tito's	14	The Macallan 18 Double Cask	130
Konik's Tail	14	Oban 14	30
Stoli Elit	16	Glenfiddich 15	22
TEQUILA / MEZCAL	50ml	Craigellachie 13	20
Patron Silver	13	Glenlivet 21	65
Patron Reposado	19	Glenmorangie 10	17
Patron Anejo	22	Glenmorangie 18	36
Patron Platinum	76	Ardbeg 10	18
Patron Piedra	95	Lagavulin 16	26
Volcan De Mi Tierra	18	Laphroaig 10	18
Ojo de Dios Mezcal	13	Talisker 10	17
Siete Misterios Tobala	55	The Lakes No6	30
SUGARCANE	50ml	AMERICAN WHISKY	50ml
Bacardi Carta Blanca	13	Eagle Rare 10	13
Bacardi 8	15	Makers Mark	14
Appleton 12	16	Bulleit Bourbon	14
Eminente	16	Woodford Reserve	15
Gosling's Black Seal	13	Sazerac Rye	13
Diplomatico Exclusiva	18	Michter's Straight Rye	20
Zacapa 23	20	Bulleit Rye	14
Leblon Cachaca	13	WhistlePig 10	28
BRANDY & GRAPPA	50ml	Jack Daniel	15
Remy Martin VSOP	13	IRISH WHISKEY	50ml
Remy Martin XO	60	Jameson	15
Hennessy VS	14	Jameson Black Barrel	17
Baron De Sigognac	18	Redbreast 12	20
Dupont VSOP	14	JAPANESE WHISKEY	50ml
Nonino Grappa Tradizione	14	Nikka From The Barrel	25
Barsol Quebranta	14	Suntory Hibiki Harmony	35
AMARO	50ml	DIGESTIVE	50ml
Montenegro	10	Limoncello	10
Fernet Branca	10	Sambuca	10
		Amaretto Disaronno	10
		Baileys	10
		Frangelico Hazelnut	10

SOFT DRINKS 4.5

London Essence	Coca Cola	Apple Juice
Tonic	Diet Coke	Cranberry Juice
Soda	Crodino Biondo	Grapefruits Juice
Lemonade	Franklin & S.	Orange Juice
Grapefruit Soda	Sicilian Bitter Lemon	Pineapple Juice
Ginger Beer	Fever-Tree Mediterranean	Tomato Juice