
THE FIRM. HISTORY
Stevenson & Howell,
LTD. Londres

Distillers & Importers

OF

ESSENTIAL OILS

OF GUARANTEED PURITY

PURE CONCENTRATED
SOLUBLE ESSENCES

THE DISTILLERY BANKSIDE

OUR HERITAGE

Here at The Distillery, you will find yourself in what used to be a renowned essence factory; the Stevenson & Howell's Standard Works which distilled essential oils and manufactured essences, flavourings and garnishes during the 1800's.

We are proud of our heritage and inspired by its fragrant history which shows in our signature cocktails using homemade syrups, aromatics, infusions and bitters, all hand crafted by our expert bartenders.

INSPIRED BY COCKTAILS

SUMMMER COCKTAILS

<i>MERCURY - FIRST RUNNER</i>	16.0
<i>Plantation Rum, Nonino, Amaretto, Lime, White Sugar Syrup, dash of Peychaud Bitters</i>	
<i>VENUS - EVIL TWIN</i>	16.0
<i>Bankside Gin, Noily Prat, Crème de Violette, Montenegro</i>	
<i>EARTH - OASIS OF EDEN</i>	16.0
<i>Absolut Citron, 20 ml Limoncello, Midori, Apple Juice, Lime Juice, Green Chartreuse and topped with Lemonade</i>	
<i>MARS - PLANET B</i>	16.0
<i>Jameson, Velvet Falernum, Strawberry Puree, Lime Juice, Apricot Syrup, dash of Cranberry Bitters</i>	
<i>JUPITER - BIG BOSS</i>	16.0
<i>Olmecca Blanco, Cointreau, Peach Puree, Lime Juice, Pistachio Syrup, dash of Grenadine & Peach Syrup</i>	
<i>SATURN - THOUSANDS OF RINGLETS</i>	16.0
<i>Remy Martin, St. German, Lychee Liqueur, Lemon Juice, topped up Champagne!</i>	
<i>URANUS - WHITE ICE</i>	16.0
<i>Absolut Vodka, Malibu, Crème de Fig, Lime Juice, Banana Syrup, Double Cream</i>	
<i>NEPTUNE - LAST TERMINAL</i>	16.0
<i>Absolut Vodka, Cointreau, Sambuca, Blue Curacao Syrup, Lemon Juice</i>	

COCKTAIL JUGS

<i>FLORAL GIN PITCHER</i>	22.0
<i>Bankside Gin, Grapefruit juice, Elderflower cordial, Lanique Rose liquor, Topped up with Schweppes Tonic water</i>	
<i>CIDER MIMOSA</i>	18.0
<i>Aspall apple cider, Orange juice, Grenadine syrup</i>	

Please advise of any allergies or dietary requirements prior to ordering.

A discretionary service charge of 12.5% will be added to your bill.

COCKTAILS

CLASSIC COCKTAILS

COSMOPOLITAN	14.0
<i>Absolut Citron Vodka, Cointreau, Cranberry, Lime Juice</i>	
OLD FASHION	14.0
<i>Buffalo Trace Bourbon, Brown Sugar Cube, Angostura Bitters</i>	
ESPRESSO MARTINI	14.0
<i>Absolut Vanilla Vodka, Coffee liquor, Freshly brewed Espresso, Sugar Syrup</i>	
FRENCH 75	14.0
<i>Jensen's Old Tom Gin, Lemon, Sugar, Lanson Pere et Fils Brut Champagne</i>	
MANHATTAN	14.0
<i>Bulleit Rye or Bourbon Whiskey, Sweet Vermouth, Angostura bitters</i>	
NEGRONI	14.0
<i>Bankside London Dry Gin, Cocchi Vermouth Di Torino, Campari</i>	
MOSCOW MULE	14.0
<i>Dutch Barn Orchard Vodka, The King's Ginger, Angostura & orange bitters, Lime Juice, Fever-Tree Ginger Beer</i>	

MOCKTAILS

BANKSIDE ICED TEA	10.0
<i>Vanilla syrup, Lemon juice, Caramel syrup, English Breakfast tea, dash of Tonka Bean bitters</i>	
TWIN ANGEL	10.0
<i>Seedlip Garden, Lemon juice, Lavender syrup, Vanilla syrup, dash of Tonka Bean bitters</i>	
VIRGIN PASSION FRUIT MOJITO	10.0
<i>Passion fruit juice, Lemon juice, Passion fruit syrup, fresh lime, mint leaves, topped with Lemonade.</i>	

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SIGNATURE GIN & TONICS

PERFECT GIN & TONICS

AVIATION GIN	10.0
<i>Fever-Tree Tonic Water, lemon, lavender</i>	
BANKSIDE LONDON DRY GIN	10.0
<i>Schweppes 1783 Crisp Tonic Water, grapefruit, juniper berries</i>	
BROCKMANS GIN	10.0
<i>Fever-Tree Mediterranean Tonic Water, lemon, blueberries</i>	
MONKEY 47	10.0
<i>Fever-Tree Light Tonic Water, lemon peel, juniper berries</i>	
SLINGSBY RHUBARB GIN	10.0
<i>Fever-Tree Lemon Tonic Water, strawberries, cracked black pepper</i>	
STRANGER & SONS GIN	10.0
<i>Fever-Tree Tonic Water, pickled onions</i>	
JUNIMPERIUM GIN	10.0
<i>Schweppes 1783 Crisp Tonic Water, orange, juniper berries</i>	
ROKU GIN	10.0
<i>Fever-Tree Tonic Water, lime, ginger</i>	

NON-ALCOHOLIC GIN & TONICS

SEEDLIP GARDEN	9.0
<i>Served with London Essence Bitter Orange & Elderflower Tonic Water, mint & lemon</i>	
SEEDLIP SPICE	9.0
<i>Served with London Essence Grapefruit & Rosemary Tonic Water, grapefruit, cracked black pepper</i>	

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Perfect G&T's are served in 25ml measures

WINE

WHITE

STONEDALE, CHENIN BLANC <i>Western Cape, South Africa, 2020/21</i>	7.0 / 25.0
IL CAGGIO, PINOT GRIGIO <i>Veneto, Italy, 2019</i>	8.0 / 28.0
FRANTELLI CASETTA, ROERO ARNEIS <i>Piedmonte, Italy, 2016</i>	9.0 / 34.5
MISTY COVE, SAUVIGNON BLANC <i>Marlborough, New Zealand, 2020/21</i>	9.5 / 35.0
EDEN VALLEY, RIESLING <i>Peter Lehmann Hill & Valley, South Australia, 2019</i>	10.5 / 42.0
BOUCHARD AÎNÉ & FILS, CHABLIS <i>Burgundy, France, 2018</i>	48.0

ROSE

DOMAINE JOËL DELAUNAY, 'LES CABONTINES' TOURAINE ROSE <i>Loire, France, 2020</i>	8.5 / 33.0
DIAMARINE COTEAUX VAROIS ROSE <i>Provence, France, 2020</i>	38.0

RED

CASTAÑO <i>Murcia, Yecla, Spain, 2019</i>	7.0 / 25.0
CA'DI ALTE, PINOT NERO <i>Veneto, Italy, 2019</i>	8.0 / 28.0
CÔTES DU RHÔNE, CHANTEPIERRE <i>Rhône, France, 2018</i>	9.0 / 34.5
PASCUAL TOSO, MALBEC <i>Mendoza, Argentina, 2019</i>	9.5 / 35.0
VIÑA POMAL CENTENARIO RIOJA RESERVA <i>Rioja, Spain, 2015</i>	11.0 / 44.0
CHÂTEAU LA CROIX BLANCHE, MONTAGNE-SAINT-ÉMILION <i>Bordeaux, France, 2015</i>	46.0

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All wines are served in 175ml measures. 125ml measures are available on request.

CHAMPAGNE, CAVA & ENGLISH SPARKLING

CAVA	CODORNÍU BRUT ROSÉ <i>Catalunya, Spain, NV</i>	8.0 / 40.0
	ANNA DE CODORNÍU BLANC DE BLANCS BRUT <i>Catalunya, Spain, NV</i>	9.0 / 45.0
	ANNA DE CODORNÍU BLANC DE BLANCS BRUT MAGNUM <i>Catalunya, Spain, NV</i>	80.0

ENGLISH SPARKLING	CHAPEL DOWN BRUT ROSÉ <i>England, NV</i>	12.0 / 60.0
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BRUT	LANSON PERE ET FILS <i>France, NV</i>	14.0 / 70.0
	MOËT & CHANDON IMPÉRIAL <i>France, NV</i>	88.0
	BOLLINGER SPECIAL CUVÉE BRUT <i>France, NV</i>	95.0

ROSE BRUT	LANSON ROSÉ <i>France, NV</i>	16.0 / 90.0
	LAURENT-PERRIER CUVÉE ROSÉ <i>France, NV</i>	120.0

VINTAGE	DOM PÉRIGNON BRUT <i>France, 2006</i>	350.0
	ROEDERER CRISTAL BRUT <i>France, 2006</i>	450.0

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All wines and vintages are subject to availability.

BEER

DRAUGHT

	HALF PINT	PINT
FOURPURE CRAFT LAGER	3.65	6.80
FOURPURE DRAUGHT OF THE MONTH	3.65	7.30
BRIXTON ATLANTIC APA	4.00	7.50
TWO TRIBES LAGER	4.00	7.50
PECKHAM SESSION	4.15	8.00

BOTTLED LAGER

THE DISTILLERY CRAFT LAGER	5.0
CURIOUS BREW	5.5
BREWDOG PUNK IPA	6.0

WHEAT

HOEGAARDEN	6.0
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STOUT

GUINNESS	6.0
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CIDER

ASPALL SUFFOLK DRAUGHT CYDER	6.5
REKORDERLING FRUIT CIDER	7.0

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SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

BELGIUM	COPPERHEAD GIN <i>Cardamom, coriander, angelica and coriander</i>	15.0
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CANADIAN	ICEBURG <i>Iceberg based with orange peel and orris root</i>	10.0
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DUTCH	NO.3 <i>Made with 3 fruits and spices using a copper pot</i>	9.0
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ENGLISH	BANKSIDE LONDON DRY GIN <i>Juniper, Coriander, Grapefruit</i>	8.5
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BATHTUB GIN CASK AGED <i>Spicy with citrus, red fruit and vanilla notes</i>	11.0
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BATHTUB GIN OLD TOM <i>Fruity and sweet citrus and a touch of pepper</i>	11.0
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BEEFEATER 24 <i>Birch and juniper-based with angelica</i>	9.0
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BEEFEATER PINK <i>Piney nose, angelica and peppery body</i>	8.5
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BLOOM <i>Floral nature, honeysuckle pomelo and chamomile</i>	9.0
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BLUE BEETLE LONDON DRY <i>Citrus heavy and honeyed with exotic spices</i>	13.0
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BOMBAY SAPPHIRE <i>10 botanicals including liquorice</i>	9.0
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BRENTINGBY <i>Vegetal combination with floral notes</i>	14.0
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All spirits are served 50ml unless stated.

SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

ENGLISH

BROCKMANS	9.0
<i>Herbal, sweet spices and berries</i>	
BROKEN HEART	12.0
<i>Earthy quality, smooth and citrusy</i>	
BROKER'S	8.0
<i>Extra dry with tree sap and parsley botanicals</i>	
BROOKLYN	14.0
<i>Bulgarian coriander, berries and bittersweet Valencia orange peel</i>	
BULLDOG	9.0
<i>12 botanicals including dragon eye and lotus leaves</i>	
CITY OF LONDON AUTHENTIC LONDON DRY GIN	7.0
<i>Floral juniper, liquorice, followed by citrus notes</i>	
COLONEL FOX'S	14.0
<i>1859 recipe that contains banana</i>	
CONKER SPIRIT	10.0
<i>Subtle sweetness of citrus, icing sugar and orange oil</i>	
COPPERHEAD	14.0
<i>Crisp, zesty with a 1757 recipe</i>	
COTSWOLDS DRY GIN	9.0
<i>Wheat, bay leaf, grapefruit, lime and local lavender</i>	
DODD'S	13.0
<i>Organic gin made from raspberry leaf, bay laurel and honey</i>	
EDGERTON PINK	9.0
<i>Vibrant pink hue, citrus-forward flavour</i>	
FIFTY POUNDS	10.0
<i>A balance of herbs, spices, fruit and flowers</i>	
GINPILZ	12.0
<i>Inspired woodland of Trentino recipe with 15 different herbs</i>	
GORDON'S	8.0
<i>Classic dry with a secret recipe from 1769</i>	
GORDON'S SLOE	8.0
<i>Crisp sloe made from steeping sloe berries</i>	

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SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

ENGLISH	GREENSAND RIDGE	11.0
	<i>Herbaceous notes of bay laurel and coriander</i>	
	HAYMAN'S	8.0
	<i>Zesty with hints of coriander spiciness and fennel</i>	
	HALF HITCH	11.0
	<i>Complex taste with long dry orange peel notes</i>	
	HAYMAN'S OLD TOM	8.0
	<i>Gingerbread, icing and black tea richness</i>	
	HAYMAN'S SLOE	8.0
	<i>Intense flavour from steeping the sloes in Hayman's</i>	
	HEPPLE GIN	11.0
	<i>Lemon, pine and a pinch of cinnamonn</i>	
	JENSEN OLD TOM	9.0
	<i>Soft and sweet</i>	
	JENSEN'S BERMONDSEY	10.0
	<i>Rich tangy flavours and perfume on the nose</i>	
KING OF SOHO	10.0	
<i>Bright citrus and liquorice</i>		
LANGLEY'S NO.8	11.0	
<i>Smooth and dry with a hint of nutmeg spice</i>		
LANGTON NO.1	10.0	
<i>Sweetness of juniper and citrus light</i>		
LITTLE BIRD	11.0	
<i>10 botanicals with a dynamic nose</i>		
LONDON NO.1	11.0	
<i>Quadruple-distilled gin with slight blue tint</i>		
MARTIN MILLER'S	8.5	
<i>Spice heavy gin with citrus notes</i>		
MARTINI MILLER'S WESTBOURNE STRENGTH	10.0	
<i>Grapefruit, marmalade and juniper sweetness</i>		
MAYFAIR	11.0	
<i>Full bodied with a sweet and spice balance</i>		

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SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

ENGLISH

MERMAID GIN	11.0
<i>Blend of fresh organic lemon zest, hint of sea air and fragrant rock samphire</i>	
OPHIR	9.0
<i>Coriander heavy with discernible spices</i>	
OXLEY	12.0
<i>Very zesty and herbal</i>	
PINKSTER	9.0
<i>Vanilla bean, coriander and fruity</i>	
PLYMOUTH NAVY STRENGTH	10.5
<i>Strong Plymouth gin, full flavour and richness</i>	
PORTABELLO ROAD	8.0
<i>Lemon grass flavour with a hint of red berries</i>	
POTHECARY	14.0
<i>Thyme honey, lavender nose and raspberries</i>	
RENEGADE	11.0
<i>Mint, cardamom and pine</i>	
SACRED GIN	9.0
<i>Organic Spanish & Italian grapefruit with a hint of cinnamon and frankincense</i>	
SLIENT POOL	9.0
<i>24 botanicals with a vanilla rich honey finish</i>	
SILVER FOX	11.0
<i>Spicy with cassia and peppery juniper</i>	
SIPSMITH	10.0
<i>Dry, sweet and a wave of zest</i>	
SIPSMITH SLOE	9.0
<i>Sloe berries, strawberries and black pepper</i>	

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SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

ENGLISH	SPIT ROASTED PINEAPPLE	9.0
	<i>Tropical fruit, honey and orange blossom</i>	
	STAR OF BOMBAY	10.0
	<i>Punchy juniper and earthy</i>	
	SW4	10.0
	<i>Dry and woody with lingering orris notes</i>	
	TANQUERAY 10	12.0
	<i>Citrus rich with hints of Earl Grey tea</i>	
	TANQUERAY RANGPUR	9.0
	<i>Sharp nose but smooth and dry taste</i>	
WHTLEY NEIL	9.0	
<i>Traits of herbs, honey and bark</i>		
WILLEM BARENTSZ PREMIUM	14.0	
<i>Floral juniper and jasmine sweetness</i>		
WILLIAM CHASE	11.0	
<i>Dry yet full bodied with citrus qualities</i>		
SLINGSBY LONDON DRY GIN	12.0	
<i>Refreshing citrus, herbaceous sweetness and scented with jasmine blossom</i>		
SLINGSBY RHUBARB GIN	10.0	
<i>Sweet rhubarb essence, with well balanced fruit notes</i>		
ESTONIA	JUNIMPERIUM GIN	12.0
	<i>Combination of juniper berries from around the world</i>	
FRENCH	G'VINE FLORAISON	11.0
	<i>Grape heavy and similar to flavoured vodka</i>	
	G'VINE NOUAISON	11.5
	<i>Good body with bark, herbs and fruit</i>	
GERMAN	ELEPHANT	11.0
	<i>14 botanicals involving baobab, the Buchu plant and Devil's Claw</i>	
	MONKEY 47	13.0
	<i>Robust and taste of pine</i>	

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SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

IRISH GUNPOWDER 11.0
Infused oriental vapour and gunpowder tea

ITALIAN MALFY 9.0
Lemon heavy with woody juniper

VII SEVEN HILLS 12.0
7 botanicals including celery, rose hip and artichoke

JAPANESE ROKU 10.0
Earthy, vegetable and peppery notes

SCOTTISH CAORUNN 9.0
Floral heather, coul blush apple and rowan berry

EDINBURGH 9.0
Smooth juniper, citrus zest and conifer cones

GARDEN SHED 12.0
Secret recipe from herbs, spices, fruit and flowers

HENDRICK'S 10.0
Pot-still distilled gin, cucumber led

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SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

SCOTTISH	SEVEN CROFTS GIN	11.0
	<i>Juniper, lemon, pepper</i>	
	THE BOTANIST ISLAY	10.0
	<i>31 botanicals including some native to Islay</i>	
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SPANISH	GIN MARE	10.0
	<i>Mediterranean flavours included arbequina olive and rosemary</i>	
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SWEDISH	HERNO SLOE	14.0
	<i>Made with Herno Gin and organic sloe berries</i>	
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USA	AVIATION	9.5
	<i>Dutch style gin distilled from rye</i>	
	DEATH'S DOOR	12.5
	<i>Fennel, coriander and juniper-based</i>	
	FEW	12.0
	<i>Made using white whiskey (un-aged Bourbon)</i>	
	FEW BARREL AGED	13.0
<i>High level of sweetness and spice</i>		
JUNIPERO	14.5	
<i>Smooth juniper flavour with a spicy finish</i>		
LEOPOLD'S	12.0	
<i>Made using hand-zested American pomelo</i>		
NO.209	12.0	
<i>Quintuple-distilled gin made from the 209th distillery in the USA</i>		
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WALES	BRECON BOTANICALS GIN	8.0
	<i>Fresh juniper, oriental spices with hints of citrus</i>	

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SPIRITS

VODKA	ABSOLUT 40%	7.5
	ABSOLUT CITRON 40%	8.0
	CIROC APPLE 40%	10.0
	CHASE VODKA 40%	10.0
	DUTCH BARN ORCHARD 40%	9.0
	GREY GOOSE 40%	11.0

RUM	BACARDI CARTA BLANCA 40%	8.0
	GOSLINGS 40%	8.0
	APPLETON SINGLE BLEND 40%	8.0
	SAILOR JERRY'S 40%	9.0
	PLANTATION PINEAPPLE 40%	10.0
	RON ZACAPA 23 YRS 40%	15.0

TEQUILA/ MEZCAL	OLMECA BLANCO 38%	7.5
	OLMECA REPOSADO 38%	8.0
	TEQUILA ROSE 15%	8.0
	CAZCABEL BLANCO 38%	9.0
	CAZCABEL COFFEE 34%	10.0
	DON JULIO REPOSADO 42%	13.0

CACHAÇA	SAGATIBA PURA CACHAÇA 38%	8.0
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SPIRITS

BLENDED SCOTCH	MONKEY SHOULDER 40%	9.0
	JOHNNIE WALKER BLACK LABEL 40%	9.5
	JOHNNIE WALKER BLUE LABEL 40%	40.0

SINGLE MALT	AUCHENTOSHAN 40%	8.0
	GLENLIVET 12 YRS 40%	10.0
	GLENMORANGIE 10 YRS 40%	10.0
	CAOL ILA 12 YRS ISLAY 43%	11.0
	LAPHROAIG 10 YRS 40%	12.0
	TALISKER 10 YRS 45.8%	12.0
	OBAN 14 YRS 43%	13.0
	DALMORE 15 YRS 40%	15.0
	PORT CHARLOTTE 10 YRS 43%	17.0
	LAGAVULIN 16 YRS 43%	16.0
	BALVENIE 21 YRS 40%	35.0
	MACALLAN 18 YRS 43%	38.0

IRISH WHISKEY	JAMESON 40%	7.5
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BOURBON, AMERICAN & CANADIAN WHISKEY	CANADIAN CLUB 40%	7.5
	BUFFALO TRACE 40%	8.0
	BULLEIT BOURBON 45%	8.0
	JACK DANIELS 40%	8.0

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SPIRITS

BOURBON & AMERICAN WHISKEY	MAKER'S MARK 45%	9.0
	BULLEIT '95' RYE 45%	11.0
	KNOB CREEK 50%	10.0
	WOODFORD RESERVE 45.2%	11.0
	FOUR ROSES SINGLE BARREL 50%	13.0

JAPANESE WHISKEY	HAKUSHU RESERVE 43%	16.0
	HIBIKI HARMONY 43%	18.0
	YAMAZAKI 12YRS 43%	19.0

COGNAC / ARMAGNAC	JANNEAU VSOP 40%	11.0
	REMY MARTIN VSOP 40%	11.0
	COURVOISIER XO 40%	27.0
	HENNESSY VS 40%	11.0
	HENNESSY XO 40%	35.0

CALVADOS	CHATEAU DU BREUIL CALVADOS 40%	9.0
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SOFT DRINKS

SOFT DRINKS / MIXERS

COCA COLA <i>200ml</i>	3.5
DIET COKE <i>200ml</i>	3.5
RED BULL <i>250ml</i>	4.5
FEVER-TREE <i>200ml</i>	3.5
Tonic Water	
Light Tonic Water	
Lemonade	
Ginger Ale	
Ginger Beer	
THE LONDON ESSENCE <i>200ml</i>	3.5
Grapefruit & Rosemary Tonic	
Bitter Orange & Elderflower Tonic	

JUICE

Orange <i>250ml 43 Kcal</i>	3.5
Apple <i>250ml 43 Kcal</i>	
Grapefruit <i>250ml 20 Kcal</i>	
Tomato <i>250ml 80Kcal</i>	
Pineapple <i>250ml 51Kcal</i>	
Cranberry <i>250ml 22 Kcal</i>	

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HOT DRINKS

COFFEE	ESPRESSO	3.0
	ESPRESSO MACCHIATO DOUBLE	4.0
	AMERICANO	4.0
	CAPPUCCINO	4.0
	LATTE	4.0
	MOCHA	4.0
	HOT CHOCOLATE	4.0

TEA	ENGLISH BREAKFAST	4.0
	EARL GREY	4.0
	MIGHTY ASSAM	4.0
	CITRUS GINGER TWIST	4.0
	PURE GREEN TEA	4.0

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FOOD

MENU AVAILABLE DAILY FROM 11AM—10PM

MAINS

ABERDEEN ANGUS BEEF BURGER <i>1380 Kcal</i>	£1.0
<i>Streaky bacon, Cheddar cheese, onion marmalade, caper & gherkin mayo, French fries</i>	
GRILLED SIRLOIN STEAK <i>1080Kcal</i>	4.0
<i>Baby leaves, French Fries & homemade BBQ Sauce</i>	

DESSERTS

RASPBERRY CHEESECAKE <i>890 Kcal</i>	.0
<i>Chocolate crumble & lychee sorbet</i>	
B C B <i>870 Kcal</i>	9.0
<i>Bankside honey tuile</i>	
SELECTION OF ICE CREAMS & SORBETS <i>82 Kcal</i>	6.0

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

Food allergies and intolerances: our dishes are prepared in areas where allergen ingredients are handled. Some dishes many contain traces of nuts, wheat, gluten, or other allergens.

If you have allergies or intolerances, we highly recommend assessing your own level of risk before placing your order and making your server aware of your requirements.

Kilocalories = KCal. Adults need around 2000 kcal a day.

Menu subject to availability

ALCOHOL BY VOLUME AND OTHER INFORMATION

VOLUME	CHAMPAGNE	12.0% - 15.0%
	WHITE /ROSE/ RED WINE	12.0% -15.0%
	BEERS	4.3% - 7.5%
	VERMOUTH	14.7% - 18.0%
	CAMPARI	25.0%
	RICARD	45.0%
	PERNOD	40.0%
	SHERRY & PORT	15.5% - 20.0%
	GIN	37.5% - 49.3%
	VODKA	37.5% - 50.0%
	RUM	37.5% - 50.5%
	COGNAC	39.9% - 46.5%
	WHISK(E)Y	39.9% - 70.0%

MEASURES

In accordance with the Weights and Measures Act of 1985, the measure for the sale of Gin, Vodka and Whisk(e)y in these premises is 50ml and multiples thereof.

Champagne and sparkling wines are sold by the glass measured at 125ml.

Wines are sold by the glass measured at 175ml.

Port and Sherry are sold by the glass measured at 75ml.

All vintages were correct at the time of printing but are subject to change depending on availability.

Please note that whilst we serve 175ml of wine and 50ml of liqueur & spirits as standard measure, smaller serves (125ml of wine and 25ml of spirit) are available upon request.

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GINTASTIC DAYS

GIN

MASTERCLASSES

Conducted by our

**PASSIONATE
MIXOLOGISTS**

**GROUPS OF
4 PEOPLE**

60-90 MINUTES

Reservation required

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Tel: 020 7593 3901

Opening hours: Mon-Sun 11am-11pm

Instagram: [@distillerybar](https://www.instagram.com/distillerybar)

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