
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.



WHAT'S HAPPENING AT DISTILLERY?



THE
DISTILLERY
BANKSIDE
SE1

NIBBLES & BITES

11AM - 10PM

NIBBLES & SANDWICHES

OLIVES <i>436 Kcal</i>	5.50
PEA & RICOTTA ARANCINI, SWEET PEPPER & BASIL DIP <i>489 Kcal</i>	12.0
SOY & SESAME CHICKEN WINGS, KOHLRABI, LIME & CORIANDER <i>691 Kcal</i>	12.0
SMOKED SALMON & SQUID INK CRACKER, PICKLED WATERMELON RADISH, AVRUGA CAVIAR & SOUR CREAM <i>753 Kcal</i>	14.0
CLUB SANDWICH <i>1035 Kcal</i> <i>Chicken, Bacon, egg & tomato on toasted bread, French fries</i>	18.0
FUNKY PITTA! <i>691 Kcal</i> <i>Crispy pitta bread, falafel, houmous, carrot salad & toasted pumpkin seeds. Mixed leaf salad & French fries</i>	18.0
FUNKY MEATY PITTA! <i>891 Kcal</i> <i>Crispy pitta bread, lamb kofta, houmous, carrot salad & toasted pumpkin seeds. Mixed leaf salad & French fries</i>	22.0

SHARING BOARDS

CHEESE & CHARCUTERIE <i>1546 Kcal</i> <i>Salt beef ravigotte, Salami Milano & Spanish ham Cheddar & Cambozola Cornichons, chutney, fresh figs & toasts</i>	32.0
VEGGIE <i>1135 Kcal</i> <i>Pea & ricotta arancini, sweet pepper & basil dip, Spiced aubergine, buffalo mozzarella & crispy onion sliders. Toasted pitta bread, falafel, houmous, carrot salad & toasted pumpkin seeds & French fries</i>	30.0
THE BUTCHER'S <i>1250 Kcal</i> <i>Lamb kofta, mini cheeseburgers & grilled sirloin steak French fries & BBQ sauce</i>	38.0

MAINS

GRILLED SIRLOIN STEAK <i>1050 Kcal</i> <i>Baby leaves, French fries & homemade BBQ sauce</i>	44.0
ABERDEEN ANGUS BEEF BURGER <i>1380 Kcal</i> <i>Streaky bacon, Cheddar cheese, onion marmelade, gherkins, garlic mayo & French fries</i>	26.0
CHICKEN BREAST, MOREL, PEA & BROAD BEAN RISOTTO <i>952 Kcal</i> <i>Shaved Parmesan, rocket & basil oil</i>	32.0
FISH N' CHIPS FOXY STYLE! <i>1064 Kcal</i> <i>Punk IPA battered haddock fillet, spicy beans & French fries</i>	32.0
VEGETABLE LINGUINE (VG) <i>872 Kcal</i> <i>Oven roasted heritage tomatoes, grilled asparagus & pesto</i>	26.0

SIDES

FRENCH FRIES <i>511 Kcal</i>	6.0
FRENCH FRIES & OUR SECRET SPICE MIX! <i>568 Kcal</i>	7.0
FRENCH FRIES & HOMEMADE BBQ SAUCE <i>611 Kcal</i>	8.0
"FOXY FRIES" <i>998 Kcal</i> <i>Spicy pulled short ribs, melted cheese, lime mayo & pickled kohlrabi</i>	14.0
TENDER STEM BROCCOLI, TOASTED ALMONDS, LEMON OIL <i>98 Kcal</i>	7.0
MIXED LEAF SALAD, HOUSE DRESSING <i>46 Kcal</i>	6.0

DESSERTS

CRÈME BRÛLÉE WITH SPICED PLUM JAM <i>758 Kcal</i>	9.0
MANGO & PASSIONFRUIT BAKED CHEESECAKE <i>785 Kcal</i> <i>Pistachio ice cream & pineapple salsa</i>	10.0
DARK CHOCOLATE & SALTED CARAMEL PAVÉ <i>786 Kcal</i> <i>Black cherry gel, crème Chantilly, fig & ginger compote, rosemary ice cream</i>	12.0
SELECTION OF ICE CREAMS & SORBETS <i>414 Kcal / 388 Kcal</i>	8.0

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 may 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

INSPIRED COCKTAILS

SUMMER COCKTAILS

HERMES - A THIEF'S MESSAGE	14.0
<i>Sagatiba Cachaça, Pineapple, Cucumber, Lime</i>	
HERA - BITTERSWEET	16.0
<i>Goslings Rum, Campari, Rose Liquor, Pistachio, Egg white, Lime, Orange, Anna de Codorníu Blanc de Blancs Brut Cava</i>	
APOLLO - AT DAWN YOU SHALL APPEAR	16.0
<i>Remy Martin V.S.O.P, Elderflower Liquor, Pernod, Honey, Basil, Lemon, Ginger Beer</i>	
APHRODITE - LOVE'S CURSE	14.0
<i>Beefeater Pink Gin, Smokey Whisky, Maraschino Liquor, Dry Sherry, Strawberry, Aphrodite Bitters, Lime</i>	
ARTEMIS - SWIFTLY THROUGH THE NIGHT	14.0
<i>Sipsmith Sloe Gin, Cassis, Blackberries, Black Walnut Bitters, Lemon, Anna de Codorníu Blanc de Blancs Brut Cava</i>	
HEPHAESTUS - FORGE OF THE GODS	14.0
<i>Black Label Whisky, Del Maguey Vida Mezcal, Cointreau, Celery, Chilli, Lime, Apple Wood Smoke</i>	

COCKTAIL JUGS

RHYMING ORANGE	22.0
<i>Bankside London Dry Gin, Aperol, Orange Spritz, Anna de Codorníu Rosé Cava</i>	
HUGO SPRITZ	20.0
<i>Elderflower Liquor, Gomme, Chenin Blanc, Mint, Anna de Codorníu Blanc de Blancs Brut Cava</i>	
KEEP IT LEMON	22.0
<i>Bankside London Dry Gin, Midori, Berneroy V.S.O.P Calvados, Banana Treacle, Lemon, Soda Water</i>	

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WHAT'S HAPPENING
AT DISTILLERY?

COCKTAILS

CLASSIC COCKTAILS	COSMOPOLITAN <i>Absolut Citron Vodka, Cointreau, Cranberry, Lime</i>	14.0
	OLD FASHION <i>Buffalo Trace Bourbon Whiskey, Angostura Bitters, Gomme</i>	14.0
	ESPRESSO MARTINI <i>Absolut Vanilla Vodka, Coffee Liquor, Espresso, Gomme</i>	14.0
	FRENCH 75 <i>Jensen's Old Tom Gin, Lemon, Gomme, Lanson Pere et Fils Brut Champagne</i>	14.0
	MANHATTAN <i>Bulleit Rye or Bourbon Whiskey, Sweet Vermouth, Angostura Bitters</i>	14.0
	NEGRONI <i>Bankside London Dry Gin, Campari, Sweet Vermouth</i>	14.0
	MOSCOW MULE <i>Dutch Barn Orchard Vodka, The King's Ginger, Angostura & Orange Bitters, Lime, Ginger Beer</i>	14.0

MOCKTAILS	HYPNOS - SWEET LUCID DREAM <i>Lychee, Elderflower Cordial, Red Fruits Treacle, Lime</i>	10.0
	HADES - LIFE AFTER DEATH <i>Seedlip Garden, lemon juice, lavender syrup, vanilla syrup, dash of Tonka Bean bitters</i>	10.0
	PAN - NATURE'S SONG <i>Non-alcoholic Italian spritz, Bitter Orange, Grenadine, Elderflower Tonic</i>	10.0

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allergies or dietary
requirements prior to
ordering.*

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SIGNATURE GIN & TONICS

PERFECT GIN & TONICS

AVIATION GIN	10.0
<i>Fever-Tree Tonic Water, Grapefruit, Mint</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>	
JUNE WILD PEACH GIN	10.0
<i>Fever-Tree Light Tonic Water, Orange</i>	
ROKU GIN	10.0
<i>Fever-Tree Tonic Water, Lime, Ginger</i>	
HOXTON TROPICAL GIN	10.0
<i>Fever-Tree Tonic Water, Grapefruit, Juniper</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



**WHAT'S HAPPENING
AT DISTILLERY?**

WINE

WHITE

STONEDALE, CHENIN BLANC <i>Robertson, South Africa, 2022</i>	8.0 / 30.0
IL CAGGIO, PINOT GRIGIO VENTO <i>Italy, 2022</i>	8.5 / 32.0
MINDIARTE RIOJA BLANCO <i>Bodegas Sonsierra, Spain, 2022</i>	9.5 / 36.0
MISTY COVE, SAUVIGNON BLANC <i>Marlborough, New Zealand, 2022</i>	11.0 / 42.0
ALBARINO MIUDINO, BODEGAS GALLEGAS <i>Spain, 2022</i>	54.0
MONTAGNY 1ER CRU VIGNERONS DE BUXY <i>Burgundy, France 2022</i>	85.0

ROSE

DOMAINE JOEL DELAUNAY 'LES CABONTINES' <i>Touraine Rosé Loire, France, 2020</i>	9.5 / 36.0
DIAMARINE COTEAUX VAROIS ROSÉ <i>Provence, France, 2022</i>	40.0

RED

STONEDALE CABERNET MERLOT <i>Robertson, South Africa, 2021</i>	8.0 / 30.0
CA'DI ALTE, PINOT NERO <i>Veneto, Italy, 2022</i>	8.5 / 32.0
16 STOPS, SHIRAZ <i>South Australia, 2021</i>	10.0 / 38.0
PASCUAL TOSO, ESTATE MALBEC <i>Mendoza, Argentina, 2021</i>	11.5 / 44.0
VIÑA POMAL CENTENARIO RIOJA RESERVA <i>Rioja, Spain, 2016</i>	56.0
CHÂTEAU LA TONNELLE CRU BOURGEOIS MEDOC <i>France, 2016</i>	75.0

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

CHAMPAGNE, CAVA & ENGLISH SPARKLING

SPARKLING WINE	STELLE D' ITALIA PROSECCO <i>Italy, NV</i>	8.0 / 40.0
	CODORNÍU BRUT ROSÉ <i>Catalunya, Spain, NV</i>	9.0 / 45.0
	ANNA DE CODORNÍU BLANC DE BLANCS BRUT MAGNUM <i>Catalunya, Spain, NV</i>	88.0

ENGLISH SPARKLING	CHAPEL DOWN BRUT ROSÉ <i>England, NV</i>	60.0
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CHAMPAGNE BRUT	LANSON PERE ET FILS <i>France, NV</i>	16.0 / 90.0
	MOËT & CHANDON IMPÉRIAL <i>France, NV</i>	95.0
	BOLLINGER SPECIAL CUVÉE BRUT <i>France, NV</i>	125.0

CHAMPAGNE ROSE BRUT	LANSON ROSÉ <i>France, NV</i>	18.0 / 102.0
	LAURENT-PERRIER CUVÉE ROSÉ <i>France, NV</i>	180.0

CHAMPAGNE VINTAGE	DOM PÉRIGNON BRUT <i>France, 2006</i>	450.0
	ROEDERER CRISTAL BRUT <i>France, 2006</i>	500.0

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All wines and vintages are subject to availability.



WHAT'S HAPPENING
AT DISTILLERY?

DESSERT WINES

CHATEAU GRAND JAUGA, SAUTERNES <i>Bordeaux, France, 2019 (37.5cl)</i>	42.0
GRAHAM'S LATE BOTTLED VINTAGE PORT <i>Portugal, 2017</i>	75.0 / 65.0
BÉRES TOKAJI ASZÚ 5 PUTTONYOS <i>Tokaj, Hungary, 2011 (50cl)</i>	105.0

BEER**DRAUGHT**

	HALF PINT	PINT
FOURPURE CRAFT LAGER	3.75	7.00
GUINNESS	4.50	8.00
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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CIDER

ASPALL SUFFOLK DRAUGHT CYDER	6.5
REKORDERLING FRUIT CIDER	7.0

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SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

AUSTRALIA	FOUR PILLARS <i>Mint, Fresh Citrus, Floral Hints</i>	12.0
BELGIUM	COPPERHEAD GIN <i>Cardamom, Coriander, Angelic, Coriander</i>	16.0
DUTCH	NO.3 <i>Made With Three Fruits, Spices Using Copper Pot</i>	10.0
	BOBBY'S SCHIEDAM DRY GIN <i>A Combination of Dutch-Style Jenever, Indonesian Botanicals and Spices</i>	10.0
ENGLISH	BANKSIDE LONDON DRY GIN <i>Juniper, Coriander, Grapefruit</i>	9.5
	BATHTUB GIN CASK AGED <i>Spicy With Citrus, Red Fruit, Vanilla Notes</i>	12.0
	BEEFEATER 24 <i>Birch and Juniper, Angelica</i>	13.0
	BEEFEATER PINK <i>Piney Nose, Angelica, Peppery Body</i>	10.0
	BEEFEATER BLOOD ORANGE <i>Fresh Citrus, Blood Orange, Finely Balanced</i>	10.0
	BLOOM <i>Floral Nature, Honeysuckle Pomelo, Chamomile</i>	10.0
	BLUE BEETLE LONDON DRY <i>Citrus Heavy, Honeyed With Exotic Spices</i>	14.0
	BOMBAY SAPPHIRE <i>Ten Botanicals Including Liquorice</i>	10.0

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**WHAT'S HAPPENING
AT DISTILLERY?**

SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

ENGLISH

BROCKMANS	10.0
<i>Herbal, Sweet Spices, Berries</i>	
BROKER'S	9.0
<i>Extra Dry With Tree Sap, Parsley, Botanicals</i>	
BROOKLYN	15.0
<i>Bulgarian Coriander, Berries, Bittersweet Valencia Orange Peel</i>	
BULLDOG	10.0
<i>12 Botanicals Including Dragon Eye, Lotus Leaves</i>	
COLONEL FOX'S	15.0
<i>1859 Recipe That Contains Banana</i>	
CONKER SPIRIT	11.0
<i>Subtle Sweetness of Citrus, Icing Sugar, Orange Oil</i>	
COTSWOLDS DRY GIN	10.0
<i>Wheat, Bay Leaf, Grapefruit, Lime, Local Lavender</i>	
DODD'S	14.0
<i>Organic Gin, Raspberry Leaf, Bay Laurel, Honey</i>	
FIFTY POUNDS	12.0
<i>A Balance of Herbs, Spices, Fruit, Flowers</i>	
GINPILZ	13.0
<i>Inspired Woodland of Trentino Recipe With 15 Different Herbs</i>	
GORDON'S	9.0
<i>Classic Dry, A Secret Recipe since 1769</i>	
GORDON'S SLOE	9.0
<i>Crisp sloe Made Steeping Sloe Berries</i>	
HOXTON DRY	11.0
<i>Juniper, Light Ginger</i>	
HOXTON PINK	11.0
<i>Rose, Elderflower, Gunpowder Tea</i>	
HOXTON TROPICAL	11.0
<i>Unique Twist of Coconut, Grapefruits</i>	

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SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

ENGLISH

GREENSAND RIDGE	12.0
<i>Herbaceous Notes of Bay Laurel, Coriander</i>	
HAYMAN'S	9.0
<i>Zesty With Hints of Coriander Spiciness, Fennel</i>	
HALF HITCH	12.0
<i>Complex Taste, Long Dry Orange Peel Notes</i>	
HAYMAN'S OLD TOM	9.0
<i>Gingerbread, Icing, Black Tea Richness</i>	
HAYMAN'S SLOE	9.0
<i>Intense Flavour, Steeping Sloes In Hayman's</i>	
HEPPLE GIN	12.0
<i>Lemon, Pine, A Pinch of Cinnamon</i>	
JENSEN'S OLD TOM	12.0
<i>Soft & Sweet</i>	
JENSEN'S BERMONDSEY	11.0
<i>Rich Tangy Flavours, Perfume on The Nose</i>	
KING OF SOHO	11.0
<i>Bright Citrus, Liquorice</i>	
LANGLEY'S NO.8	12.0
<i>Smooth and Dry, A Hint of Nutmeg Spice</i>	
LITTLE BIRD	12.0
<i>10 Botanicals, Dynamic on Nose</i>	
LONDON NO.1	12.0
<i>Quadruple-Distilled Gin, Slight Blue Tint</i>	
MARTIN MILLER'S	9.5
<i>Spice Heavy Gin with Citrus Notes</i>	
MARTINI MILLER'S WESTBOURNE STRENGTH	11.0
<i>Grapefruit, Marmalade and Juniper Sweetness</i>	
MAYFAIR	12.0
<i>Full Bodied, A Sweet, Spice Balance</i>	

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**WHAT'S HAPPENING
AT DISTILLERY?**

SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

ENGLISH

MERMAID GIN	12.0
<i>Blend of fresh organic lemon zest, hint of sea air and fragrant rock samphire</i>	
MERMAID PINK	12.0
<i>Fresh island strawberries, smooth yet complex taste</i>	
OPHIR	10.0
<i>Coriander heavy with discernible spices</i>	
OXLEY	13.0
<i>Very zesty and herbal</i>	
PINKSTER	10.0
<i>Vanilla bean, coriander and fruity</i>	
PLYMOUTH NAVY STRENGTH	11.5
<i>Strong Plymouth gin, full flavour and richness</i>	
PORTEBELLO ROAD	9.0
<i>Lemon grass flavour with a hint of red berries</i>	
POTHECARY	15.0
<i>Thyme honey, lavender nose and raspberries</i>	
RENEGADE	12.0
<i>Mint, cardamom and pine</i>	
SACRED GIN	10.0
<i>Organic Spanish & Italian grapefruit with a hint of cinnamon and frankincense</i>	
SLIENT POOL	10.0
<i>24 botanicals with a vanilla rich honey finish</i>	
SILVER FOX	12.0
<i>Spicy with cassia and peppery juniper</i>	
SIPSMITH	12.0
<i>Dry, sweet and a wave of zest</i>	
SIPSMITH SLOE	10.0
<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	12.0
	<i>Punchy juniper and earthy</i>	
	SW4	11.0
	<i>Dry and woody with lingering orris notes</i>	
	TANQUERAY 10	13.0
	<i>Citrus rich with hints of Earl Grey tea</i>	
	TANQUERAY RANGPUR	10.0
	<i>Sharp nose but smooth and dry taste</i>	
WHTLEY NEIL	10.0	
<i>Traits of herbs, honey and bark</i>		
WILLEM BARENTSZ PREMIUM	15.0	
<i>Floral juniper and jasmine sweetness</i>		
WILLIAM CHASE	12.0	
<i>Dry yet full bodied with citrus qualities</i>		
SLINGSBY LONDON DRY GIN	13.0	
<i>Refreshing citrus, herbaceous sweetness and scented with jasmine blossom</i>		
SLINGSBY RHUBARB GIN	11.0	
<i>Sweet rhubarb essence, with well balanced fruit notes</i>		
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FRENCH	G'VINE FLORAISON	12.0
	<i>Grape heavy and similar to flavoured vodka</i>	
	G'VINE NOUAISON	12.5
<i>Good body with bark, herbs and fruit</i>		
JUNE	12.0	
<i>Lemon, raspberry, apple over a sweet wild peach background</i>		
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FINLAND	KYRO	12.0
	<i>Juniper, Cranberries, lemon peel, birch leaves</i>	
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GERMAN	ELEPHANT	12.0
	<i>14 botanicals involving baobab, the Buchu plant and Devil's Claw</i>	
	MONKEY 47	15.0
	<i>Fresh fruity, nutty and citrus notes</i>	

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SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

INDIA	JAISALMER <i>Citrus Peels, Aromatic Spice, Tea Notes</i>	12.0
IRISH	GUNPOWDER <i>Infused oriental vapour and gunpowder tea</i>	12.0
	ORNABRAK SINGLE MALT GIN <i>A complex, floral single malt gin from Ornabrak, made with 100% Irish malted barley</i>	11.0
ITALIAN	MALFY <i>Lemon heavy with woody juniper</i>	10.0
	VII SEVEN HILLS <i>7 botanicals including celery, rose hip and artichoke</i>	13.0
JAPANESE	ROKU <i>Earthy, vegetable and peppery notes</i>	11.0
	ETHICAL SPIRITS CACAO ETHIQUE GIN <i>An ethically made craft gin from Japan that is made using sake lees and roast cacao</i>	9.0
SCOTTISH	CAORUNN <i>Floral heather, coul blush apple and rowan berry</i>	10.0
	EDINBURGH <i>Smooth juniper, citrus zest and conifer cones</i>	10.0
	GARDEN SHED <i>Secret recipe from herbs, spices, fruit and flowers</i>	13.0
	HENDRICK'S <i>Pot-still distilled gin, cucumber led</i>	11.0
	MAKAR CHERRY GIN <i>Ripe Cherry, Citrus, Fruity Juniper, Spices, Notes of Stone Fruits</i>	11.0

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AT DISTILLERY?

SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

SCOTTISH	SEVEN CROFTS GIN	12.0
	<i>Juniper, lemon, pepper</i>	
	THE BOTANIST ISLAY	11.0
	<i>31 botanicals including some native to Islay</i>	
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SOUTH AFRICA	BAYAB	13.0
	<i>Zesty peels gently aromatic spices, soft herbs</i>	
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SPANISH	GIN MARE	11.0
	<i>Mediterranean flavours included arbequina olive and rosemary</i>	
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SWEDISH	HERNO DRY GIN	15.0
	<i>Made with Herno Gin and organic sloe berries</i>	
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USA	AVIATION	10.5
	<i>Dutch style gin distilled from rye</i>	
	DEATH'S DOOR	13.5
	<i>Fennel, coriander and juniper-based</i>	
	FEW	14.0
	<i>Made using white whiskey (un-aged Bourbon)</i>	
	JUNIPERO	15.5
	<i>Smooth juniper flavour with a spicy finish</i>	
	LEOPOLD'S	13.0
	<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	9.0
	<i>Fresh Juniper, Oriental Spices, Hints of Citrus</i>	

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SPIRITS

VODKA

ABSOLUT 40%	8.5
ABSOLUT CITRON 40%	9.0
CIROC APPLE 40%	11.0
CHASE VODKA 40%	11.0
DUTCH BARN ORCHARD 40%	10.0
GREY GOOSE 40%	12.0

RUM

BACARDI CARTA BLANCA 40%	9.0
GOSLINGS 40%	9.0
APPLETON SINGLE BLEND 40%	9.0
SAILOR JERRY'S 40%	10.0
PLANTATION PINEAPPLE 40%	11.0
RON ZACAPA 23 YRS 40%	16.0

TEQUILA/ MEZCAL

OLMECA BLANCO 38%	8.5
OLMECA REPOSADO 38%	9.0
TEQUILA ROSE 15%	9.0
CAZCABEL BLANCO 38%	10.0
CAZCABEL COFFEE 34%	11.0
DON JULIO REPOSADO 42%	14.0
HACIEN PINEAPPLE 38%	10.0

CACHAÇA

SAGATIBA PURA CACHAÇA 38%	9.0
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Please advise of any allergies or dietary requirements prior to ordering.

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

All spirits are served 50ml unless stated.



**WHAT'S HAPPENING
AT DISTILLERY?**

SPIRITS

BLENDED SCOTCH	MONKEY SHOULDER 40%	10.5
	JOHNNIE WALKER BLACK LABEL 40%	10.5
	JOHNNIE WALKER BLUE LABEL 40%	42.0

SINGLE MALT	AUCHENTOSHAN 40%	9.0
	GLENLIVET 12 YRS 40%	11.0
	GLENMORANGIE 10 YRS 40%	11.0
	CAOL ILA 12 YRS ISLAY 43%	12.0
	LAPHROAIG 10 YRS 40%	13.0
	TALISKER 10 YRS 45.8%	13.0
	OBAN 14 YRS 43%	14.0
	DALMORE 15 YRS 40%	16.0
	PORT CHARLOTTE 10 YRS 43%	18.0
	LAGAVULIN 16 YRS 43%	17.0
BALVENIE 21 YRS 40%	36.0	
MACALLAN 18 YRS 43%	40.0	

IRISH WHISKEY	JAMESON 40%	8.5
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BOURBON, AMERICAN & CANADIAN WHISKEY	CANADIAN CLUB 40%	8.5
	BUFFALO TRACE 40%	9.0
	BULLEIT BOURBON 45%	9.0
	JACK DANIELS 40%	9.0

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SPIRITS

BOURBON & AMERICAN WHISKEY	MAKER'S MARK 45%	10.0
	BULLEIT '95' RYE 45%	12.0
	KNOB CREEK 50%	11.0
	WOODFORD RESERVE 45.2%	12.0
	FOUR ROSES SINGLE BARREL 50%	14.0

JAPANESE WHISKEY	HAKUSHU RESERVE 43%	17.0
	HIBIKI HARMONY 43%	19.0
	YAMAZAKI 12YRS 43%	20.0

COGNAC / ARMAGNAC	JANNEAU VSOP 40%	12.0
	REMY MARTIN VSOP 40%	13.0
	COURVOISIER XO 40%	28.0
	HENNESSY VS 40%	12.0
	HENNESSY XO 40%	36.0

CALVADOS	CHATEAU DU BREUIL CALVADOS 40%	10.0
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**WHAT'S HAPPENING
AT DISTILLERY?**

SOFT DRINKS

SOFT DRINKS / MIXERS

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

JUICE

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

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

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

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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**WHAT'S HAPPENING
AT DISTILLERY?**

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.

Food allergies and intolerances: our dishes are prepared in areas where allergen ingredients are handled. Some dishes may 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.

GINTASTIC DAYS

GIN

MASTERCLASSES

Conducted by our

**PASSIONATE
MIXOLOGISTS**

**PERFECT
FOR GROUPS**

90 MINUTES

Reservation required

THE DISTILLERY BANKSIDE

£45 PER PERSON

ASK FOR DETAILS OR BOOK ONLINE
THEDISTILLERYBANKSIDE.CO.UK

Hilton London Bankside
2-8 Great Suffolk Street, London SE1 0UG

Email: info@thedistillerybankside.co.uk

Tel: 020 7593 3901

Opening hours: Mon-Sun 11am-12am

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

Facebook: [@thedistillerybankside](https://www.facebook.com/thedistillerybankside)



**WHAT'S HAPPENING
AT DISTILLERY?**