
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 - 11PM

NIBBLES & SANDWICHES

OLIVES 161 Kcal	7.50
CRUSTY LOAF & CULTURED SALTED BUTTER 487 Kcal <i>From that talented bunch at Capital Bread!</i>	5.50
MINI VEGETABLE SAMOSAS (V) 489 Kcal <i>Yogurt & mint dip</i>	12.0
SOY & SESAME CHICKEN WINGS 691 Kcal <i>Kohlrabi, lime & coriander</i>	14.0
SMOKED SALMON & SQUID INK CRACKER 735 Kcal <i>Pickled watermelon radish, Avruga caviar & sour cream</i>	14.0
ZERO WASTE SPICY FISH CROQUETTES 864 Kcal <i>Lime mayo</i>	14.0
"SUPERFOOD SALAD" 623 Kcal <i>Quinoa, feta, broccoli, avocado, dried apricots & edamame beans, toasted seeds, pomegranate & mint vinaigrette</i>	14.0
Add grilled chicken breast 263 Kcal	+8.0
CLUB SANDWICH 1035 Kcal <i>Chicken, bacon, egg & tomato on toasted bread, baby leaves, French fries</i>	20.0
FUNKY PITTA! 791 Kcal <i>Crispy pitta bread, falafel, houmous, carrot salad & toasted pumpkin seeds, baby leaves & French fries</i>	18.0
"THE FOXY DOG" 1291 Kcal <i>Sauerkraut, funky sauce, crispy onions, baby leaves & French fries</i> <i>Home-made veal sausage using off cuts from HG Walters (a family-owned butchers sourcing meat from the UK & working with small farms)</i>	20.0
FOXY SLIDERS - all on brioche buns, 3 per order	
ZERO WASTE SPICY PULLED BEEF & PICKLED BEETROOT 281 Kcal <i>Our very own secret pulled beef & home-made pickles</i>	16.0
PROVENCAL VEG & BUFFALO MOZZARELLA 268 Kcal <i>Rocket, balsamic, olive oil</i>	14.0
CHEESE & CHARCUTERIE TO SHARE 1546 Kcal <i>Warm potted duck & pickled veg, Salami Milano & Spanish ham, Comté & Cambozola, Cornichons, chutney, fresh figs & toasts</i>	34.0

MAINS

LINGUINE (VG) <i>894 Kcal</i> <i>Grilled fennel & Roscoff onions, asparagus velouté</i>	28.0
GRILLED SIRLOIN STEAK <i>1050 Kcal</i> <i>Baby leaves, French fries & homemade BBQ sauce</i>	46.0
ABERDEEN ANGUS BEEF BURGER <i>1380 Kcal</i> <i>Streaky bacon, Cheddar cheese, onion marmalade, gherkins, garlic mayo & French fries</i>	28.0
CHICKEN BREAST "PAILLARD" <i>952 Kcal</i> <i>Grilled asparagus, Jersey Royals, sundried tomatoes, shaved Manchego, rocket, lemon juice & olive oil</i>	32.0
FISH N' CHIPS FOXY STYLE! <i>1064 Kcal</i> <i>Punk IPA battered haddock fillet, spicy beans, baby leaves & French fries</i>	34.0

SIDES

FRENCH FRIES <i>511 Kcal</i>	7.0
FRENCH FRIES & OUR SECRET SPICE MIX! <i>568 Kcal</i>	7.0
FRENCH FRIES & HOMEMADE BBQ SAUCE <i>611 Kcal</i>	7.0
TENDER STEM BROCCOLI, TOASTED ALMONDS, LEMON OIL <i>98 Kcal</i>	7.0
BABY GEM & GREEN BEAN SALAD, SHALLOTS, CHIVES & HOUSE DRESSING <i>78 Kcal</i>	7.0
HERITAGE TOMATO SALAD, RED ONIONS, BASIL, BALSAMIC & OLIVE OIL <i>218 Kcal</i>	7.0

DESSERTS

PECAN NUT & SALTED CARAMEL CHEESECAKE <i>952 Kcal</i> <i>Coffee ice cream</i>	12.0
LEMON VERBENA & CRÈME FRAÎCHE PANNA COTTA <i>646 Kcal</i> <i>Strawberry jelly, crispy meringue, black pepper & strawberry salad</i>	10.0
VALRHONA CHOCOLATE CAKE <i>868 Kcal</i> <i>Rosemary cream, passion fruit & pineapple sorbet</i>	12.0
APRICOT & ALMOND TART <i>779 Kcal</i> <i>Vanilla & mascarpone cream, blood peach sorbet</i>	12.0
SELECTION OF ICE CREAMS & SORBETS, COCONUT COOKIES <i>414 Kcal / 388 Kcal</i>	8.0
VALRHONA CHOCOLATE TART, PINEAPPLE SALSA & PASSION FRUIT SORBET (VG) <i>541 Kcal</i>	10.0
CARAMELISED APPLE & CINNAMON CAKE (VG) <i>583 Kcal</i> <i>Lemon shortbread crumbs, pear compote & raspberry sorbet</i>	10.0

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

LOVE-IN-IDLENESS	14.0
<i>East London Vodka, Kwai Feh Lychee Liqueur, Nonino Aperitivo, Passoa Passion Fruit Liqueur & Syrup, Edible Glitter, Sugar Rim, Stelle D'Italia Prosecco</i>	
CALIBAN'S CURSE	14.0
<i>Appleton Estate Signature Rum, Havana Club 7 Year Old Dark Rum, Velvet Falernum Liqueur, Briottet Crème de Framboise Liqueur, White Mozart Chocolate Liqueur, Strawberry Syrup, Lime</i>	
SIGH NO MORE	15.0
<i>Pimm's No. 1 Cup, Boe Violet Gin, Luxardo Maraschino Liqueur, Lillet Blanc Aperitif, Lavender Syrup, Jasmine Green Tea</i>	
AS YOU CIDER IT	15.0
<i>Sailor Jerry Spiced Rum, Briottet Crème de Figue Liqueur, Aspall Suffolk Draught Cyder, Cinnamon Syrup, Lime</i>	
WHAT YOU WILL	14.0
<i>Del Maguey Vida Mezcal Tequila, Olmeca Reposado Tequila, St' Germain Elderflower Liqueur, Cointreau Triple Sec Orange Liqueur, Coconut Syrup, Soda Water, Mint, Lime</i>	
THE TENTH TOAST	14.0
<i>Bankside London Dry Gin, Dubonnet Aperitif Wine, Cherry Heering Liqueur, Honey, Orange Bitters, Lanson Pere et Fils Brut Champagne</i>	

COCKTAIL JUGS

THAT WHICH WE CALL A ROSE	24.0
<i>Puerto De Indias Strawberry Gin, Domaine Joel Rosé Wine, Pama Pomegrate Liqueur, Lime, Strawberry and Orgeat Syrup, Stelle D'Italia Prosecco</i>	
WHAT FOOLS THESE MORTALS BE	24.0
<i>Olmeca Reposado Tequila, Campari Bitter Aperitif, Gomme, Lime, Grapefruit Juice</i>	
SOMETHING WICKED	24.0
<i>Absolut Original Vodka, Midori Melon Liqueur, Agwa Coca Leaf Liqueur, Lavender Syrup, Lime</i>	

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WHAT'S HAPPENING
AT DISTILLERY?

COCKTAILS

CLASSIC GIN COCKTAILS

*Ask the team for other
classic cocktails*

BEE'S KNEES	14.0
<i>Bloom London Dry Gin, Honey, Lemon</i>	
BRAMBLE	14.0
<i>Bombay Sapphire London Dry Gin, Crème de Mure, Gomme, Lemon</i>	
FIRST WORD	14.0
<i>Aviation Gin, Luxardo Maraschino Liqueur, Dry Vermouth, Aperol Aperitivo Italian Spritz, Lime</i>	
FRENCH 75	14.0
<i>Bankside London Dry Gin, Gomme, Lemon, Lanson Pere et Fils Brut Champagne</i>	
MARTINEZ	14.0
<i>Haymans Old Tom Gin, House Blend Sweet Vermouth, Luxardo Maraschino Liqueur, Angostura Bitters</i>	
ROYAL SMILE	14.0
<i>Malfy Gin, Berneroy Fine VSOP Calvados, Grenadine, Lemon</i>	
TOM COLLINS	14.0
<i>Jensen's Old Tom Gin, Gomme, Lemon, Soda Water</i>	

MOCKTAILS

THE MERCHANT'S GOLD	10.0
<i>Lyre's Dark Cane Spirit, Lyre's Amaretti Spirit, Caramel Syrup, Lime, Pineapple Juice, Saline Solution</i>	
PETRUCHIO'S PERSUASION	10.0
<i>Lyre's Italian Spritz, Lyre's Aperitif Rosso Spirit, Strawberry Syrup, Lime, Grapefruit Juice, Soda Water</i>	
THE MIDNIGHT SONNET	10.0
<i>Lyre's White Cane Spirit, Lyre's Coffee Original Spirit, Lyre's Amaretti, Vanilla Syrup, Espresso</i>	

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ordering.*

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SIGNATURE GIN & TONICS

SIGNATURE GIN & TONICS

MARTIN MILLER'S GIN	10.0
<i>Franklin & Sons Elderflower & Cucumber Tonic Water, Cucumber</i>	
BANKSIDE LONDON DRY GIN	10.0
<i>Franklin & Sons Grapefruit & Bergamot Tonic Water, Grapefruit, Juniper Berries</i>	
BROCKMANS GIN	10.0
<i>Franklin & Sons Light Tonic Water, Lemon, Blueberries</i>	
MONKEY 47 SCHWARZWALD DRY GIN	10.0
<i>Franklin & Sons Rosemary & Black Olive Tonic Water, Lemon, Juniper Berries</i>	
GIN MARE	10.0
<i>Franklin & Sons Mallorcan Tonic Water, Orange, Rosemary</i>	
SLINGSBY RHUBARB GIN	10.0
<i>Franklin & Sons Rhubarb & Hibiscus Tonic Water, Strawberries, Cracked Black Pepper</i>	
JUNE WILD PEACH GIN	10.0
<i>Franklin & Sons Light Tonic Water, Orange</i>	
ROKU GIN	10.0
<i>Franklin & Sons Tonic Water, Lime, Ginger</i>	
SIPSMITH SLOE GIN	10.0
<i>Franklin & Sons Sicilian Lemon Tonic Water, Raspberry</i>	

NON-ALCOHOLIC GIN & TONICS

SEEDLIP GARDEN	9.0
<i>Franklin & Sons Rosemary & Black Olive Tonic Water, Mint, Lemon</i>	
SEEDLIP SPICE	9.0
<i>Franklin & Sons Mallorcan 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

THE GURU, CHENIN BLANC <i>Stellenbosch, South Africa, 2023</i>	9.0 / 34.0
IL CAGGIO, PINOT GRIGIO VENTO <i>Italy, 2022</i>	9.5 / 36.0
MINDIARTE RIOJA BLANCO <i>Bodegas Sonsierra, Spain, 2022</i>	10.5 / 38.0
MISTY COVE, SAUVIGNON BLANC <i>Marlborough, New Zealand, 2022</i>	12.0 / 44.0
ALBARINO MIUDINO, BODEGAS GALLEGAS <i>Spain, 2022</i>	56.0
MONTAGNY 1ER CRU VIGNERONS DE BUXY <i>Burgundy, France, 2022</i>	90.0

ROSE

DOMAINE JOEL DELAUNAY 'LES CABONTINES' <i>Touraine Rosé Loire, France, 2020</i>	10.5 / 38.0
DIAMARINE COTEAUX VAROIS ROSÉ <i>Provence, France, 2022</i>	42.0

RED

APALTAGUA, GRAN VERANO CABERNET SAUVIGNON <i>Central Valley, Chile, 2023</i>	9.0 / 34.0
CA'DI ALTE, PINOT NERO <i>Veneto, Italy, 2022</i>	9.5 / 36.0
16 STOPS, SHIRAZ <i>South Australia, 2021</i>	11.0 / 40.0
PASCUAL TOSO, ESTATE MALBEC <i>Mendoza, Argentina, 2021</i>	12.5 / 46.0
VIÑA POMAL CENTENARIO RIOJA RESERVA <i>Rioja, Spain, 2016</i>	60.0
CHÂTEAU LA TONNELLE CRU BOURGEOIS MEDOC <i>France, 2016</i>	80.0

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All wines are served in 175ml measures. 125ml & 250ml measures are available on request.

CHAMPAGNE, CAVA & ENGLISH SPARKLING

SPARKLING WINE	STELLE D' ITALIA PROSECCO <i>Italy, NV</i>	9.0 / 44.0
	CODORNÍU BRUT ROSÉ <i>Catalunya, Spain, NV</i>	10.0 / 49.0
	ANNA DE CODORNÍU BLANC DE BLANCS BRUT MAGNUM <i>Catalunya, Spain, NV</i>	93.0

ENGLISH SPARKLING	CHAPEL DOWN BRUT ROSÉ <i>England, NV</i>	66.0
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CHAMPAGNE BRUT	LANSON PERE ET FILS <i>France, NV</i>	18.0 / 90.0
	MOËT & CHANDON IMPÉRIAL <i>France, NV</i>	102.0
	BOLLINGER SPECIAL CUVÉE BRUT <i>France, NV</i>	130.0

CHAMPAGNE ROSÉ BRUT	LANSON ROSÉ <i>France, NV</i>	106.0
	LAURENT-PERRIER CUVÉE ROSÉ <i>France, NV</i>	188.0

CHAMPAGNE VINTAGE	DOM PÉRIGNON BRUT <i>France, 2006</i>	480.0
	ROEDERER CRISTAL BRUT <i>France, 2006</i>	550.0

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All wines and vintages are subject to availability.



WHAT'S HAPPENING
AT DISTILLERY?

BEER

DRAUGHT	HALF PINT	PINT
TWO TRIBES CLASSIC HELLES LAGER	4.0	7.5
TWO TWO TRIBES CAMPFIRE HAZY IPA	4.5	8.5
TOAST LAGER	4.0	7.5
BRIXTON ATLANTIC AMERICAN PALE ALE	4.0	7.5
GUINNESS STOUT	4.5	8.5

BOTTLED		
CURIOUS BREW LAGER		5.5
BREWDOG PUNK IPA		6.0
HOEGAARDEN WHEAT BEER		6.0
THE DISTILLERY CRAFT LAGER		7.0

CIDER		
ASPALL SUFFOLK DRAUGHT CYDER		6.5
REKORDERLIG FRUIT CIDER		7.0
CORNISH ORCHARDS CIDER		7.0

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SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

AUSTRALIA	FOUR PILLARS RARE DRY GIN <i>Mint, fresh citrus</i>	13.0
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BELGIUM	COPPERHEAD GIN <i>Cardamom, coriander, angelica</i>	17.0
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DUTCH	NO.3 LONDON DRY GIN <i>Copper pot distilled using three fruits & three spiced botanicals</i>	11.0
	BOLS GENEVER AMSTERDAM GIN <i>Full-bodied and balanced, with a clear juniper note</i>	12.0
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ENGLISH	BANKSIDE LONDON DRY GIN <i>Juniper, coriander, grapefruit</i>	11.0
	BATHTUB GIN <i>Hints of citrus, red fruit, vanilla notes</i>	13.0
	BEEFEATER LONDON DRY GIN <i>Bold juniper character, balanced with strong notes</i>	10.5
	BEEFEATER 24 LONDON DRY GIN <i>Birch, juniper, angelica</i>	14.0
	BEEFEATER PINK STRAWBERRY <i>Vibrant strawberry flavour</i>	11.0
	BEEFEATER BLOOD ORANGE <i>Fresh citrus, blood orange</i>	11.0
	BLOOM LONDON DRY GIN <i>Floral, honeysuckle, pomelo, chamomile</i>	11.0
	BLUE BEETLE LONDON DRY GIN <i>Citrus heavy, honeyed with exotic spices</i>	15.0
	BOMBAY SAPPHIRE LONDON DRY GIN <i>Ten botanicals including liquorice</i>	11.0
	BOOTH'S THE ORIGINAL FINEST OLD DRY GIN <i>Specially matured in sherry casks & world's finest botanicals</i>	13.0
	BROCKMANS PREMIUM GIN <i>Herbal, sweetspices, berries</i>	13.0

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All spirits are served 50ml unless stated.

SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

ENGLISH

BROKER'S PREMIUM LONDON DRY GIN <i>Quadruple-distilled pure grain spirit using classic botanicals</i>	10.0
BROOKLYN SMALL BATCH GIN <i>Bulgarian coriander, berries, bittersweet Valencia orange peel</i>	16.0
BULLDOG LONDON DRY GIN <i>12 Botanicals including dragon eye & lotus leaves</i>	10.0
BONE IDYLL LONDON DRY GIN <i>Balancing fleet-footed citrus with spicy undertones</i>	12.0
CHASE PINK GRAPEFRUIT & POMELO GIN <i>Pink grapefruit & pomelo, citrus freshness with juniper</i>	12.0
COLONEL FOX'S 1859 LONDON DRY GIN <i>Juniper, coriander, angelica & bitter orange peel</i>	16.0
CONKER DORSET DRY GIN <i>Subtle sweetness of citrus, icing sugar, orange oil</i>	12.0
COTSWOLDS DRY GIN <i>Wheat, bay leaf, grapefruit, lime, local lavender</i>	11.0
DODD'S ORGANIC DRY GIN <i>Organic gin, raspberry leaf, bay laurel, honey</i>	15.0
EAST LONDON GIN <i>Citrus, juniper, spicey flavours</i>	12.0
EDEN MILL ST ANDREWS LOVE GIN <i>Our pioneering pink gin floral & sweet</i>	12.0
GINPILZ LONDON DRY GIN <i>Trentino recipe with 15 different herbs</i>	14.0
GORDON'S LONDON DRY GIN <i>Classic dry a secret recipe since 1769</i>	10.0
GORDON'S SLOE <i>Crisp sloe berry notes</i>	10.0
GREENSAND RIDGE LONDON DRY GIN <i>Herbaceous notes of bay laurel, coriander</i>	13.0
HOXTON TROPICAL <i>Coconut, grapefruit</i>	12.0
HOXTON PINK GIN <i>Gunpowder tea, rose, camomile, elderflower & hibiscus</i>	12.0

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SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

ENGLISH

HAYMAN'S LONDON DRY GIN <i>Hints of coriander, spice, fennel</i>	10.0
HAYMAN'S OLD TOM <i>Gingerbread, black tea richness</i>	10.0
HAYMAN'S SLOE <i>Intense flavour of sloe berries</i>	10.0
JENSEN'S OLD TOM <i>Herbaceous sweet</i>	13.0
KING OF SOHO LONDON DRY GIN <i>Bright citrus, liquorice</i>	12.0
LANGLEY'S NO.8 LONDON DRY GIN <i>Smooth with hints of nutmeg</i>	13.0
LITTLE BIRD LONDON DRY GIN <i>10 botanicals, intense nose</i>	13.0
LONDON NO.1 <i>Quadruple-distilled gin, slight blue tint</i>	13.0
MARTIN MILLER'S <i>Spice heavy gin with citrus notes</i>	10.50
MAYFAIR LONDON DRY GIN <i>Full bodied with hints of sweet & spice</i>	13.0
MERMAID GIN SMALL BATCH GIN <i>Blend of fresh organic lemon zest, hint of sea air & fragrant rock samphire</i>	13.0
MERMAID PINK SMALL BATCH GIN <i>Fresh island strawberries, smooth yet complex taste</i>	13.0

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**WHAT'S HAPPENING
AT DISTILLERY?**

SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

ENGLISH

OPIHR LONDON DRY GIN <i>Coriander heavy with discernible spices</i>	11.0
OXLEY LONDON DRY GIN <i>Very zesty & herbal</i>	14.0
PINKSTER <i>Vanilla bean, coriander & fruity raspberry</i>	11.0
PLYMOUTH NAVY STRENGTH <i>Strong Plymouth gin, full flavour & rich</i>	12.5
PORTOBELLO ROAD LONDON DRY GIN <i>Lemon grass flavours with hints of red berries</i>	10.0
RAMSBURY LONDON DRY GIN <i>Citrus woody angelica, cinnamon</i>	11.0
RENEGADE NEW AGE GIN <i>Mint, cardamom, pine</i>	12.0
SALCOMBE DRY ROSE GIN <i>Notes of citrus & Provence herbs, red fruit & orange blossom</i>	11.0
SHETLAND REEL GIN <i>Apple & mint with local botanicals from Shetland</i>	13.0
SILENT POOL <i>Botanicals with a vanilla rich honey finish</i>	11.0
SILVER FOX LONDON DRY GIN <i>Peppery juniper, spices, cassia</i>	13.0
SIPSMITH LONDON DRY GIN <i>Dry, sweet, zesty</i>	13.0
SIPSMITH SLOE GIN <i>Sloe berries, strawberries, black pepper</i>	11.0

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SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

ENGLISH

SIPSMITH ZESTY ORANGE GIN	13.0
<i>Citrus with fresh orange peel & zest</i>	
SLINGSBY LONDON DRY GIN	14.0
<i>Refreshing citrus, herbaceous sweetness & scented with jasmine blossom</i>	
SLINGSBY RHUBARB GIN	12.0
<i>Sweet rhubarb essence, with well balanced fruit notes</i>	
SW4 LONDON DRY GIN	12.0
<i>Dry & woody with lingering orris notes</i>	
TANQUERAY NO 10 SMALL BATCH	14.0
<i>Citrus rich with hints of Earl Grey tea</i>	
TANQUERAY FLOR DE SEVILLA GIN	13.0
<i>Bittersweet Seville oranges balanced with botanicals</i>	
TARQUIN'S CORNISH DRY GIN	12.0
<i>12 Cornish botanical recipe with crisp aromatic juniper, handpicked violets & fresh orange zest</i>	
WHTLEY NEIL LONDON DRY GIN	11.0
<i>Traits of herbs, honey, wood</i>	
WILLEM BARENTSZ PREMIUM	16.0
<i>Floral juniper & jasmine sweetness</i>	
CHASE GB GIN	13.0
<i>Distinct, fragrant of juniper & spices</i>	

FRENCH

G'VINE FLORAISON GIN DE FRANCE	13.0
<i>Grape heavy & similar to flavoured vodka</i>	
G'VINE NOUAISON GIN	13.5
<i>Good body with bark, herbs and fruit</i>	
JUNE WILD PEACH GIN	13.0
<i>Lemon, raspberry, apple over a sweet wild peach background</i>	

GERMAN

ELEPHANT LONDON DRY GIN	13.0
<i>14 botanicals including baobab, buchu plant & devil's claw</i>	
MONKEY 47 SCHWARZWALD DRY GIN	16.0
<i>Fresh fruity, nutty, citrus notes</i>	
MONKEY 47 SCHWARZWALD SLOE GIN	14.0
<i>Regional botanicals, handpicked sloe berries from The Black Forest</i>	

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WHAT'S HAPPENING
AT DISTILLERY?

SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

INDIA	JAISALMER INDIAN CRAFT GIN <i>Citrus peels, aromatic spice, tea notes</i>	13.0
	STRANGER & SON'S PREMIUM CRAFT GIN <i>Freshness from Gondhoraj oranges & spice from pepper, coriander & mace</i>	13.0
IRISH	DRUMBSHANBO GUNPOWDER IRISH GIN <i>Infused oriental vapour & gunpowder tea</i>	13.0
	ORNABRAK SINGLE MALT GIN <i>A complex floral single malt gin from Ornabrak, made with 100% Irish malted barley</i>	12.0
ITALIAN	MALFY LIMONE GIN <i>Lemon heavy with woody juniper</i>	11.0
	PANAREA SUNSET GIN <i>Mediterranean botanicals from the island, basil & grapefruit</i>	13.0
	VII SEVEN HILLS ITALIAN DRY GIN <i>Botanicals including celery, rose hip, artichoke</i>	14.0
JAPANESE	ROKU SUNTORY JAPANESE CRAFT GIN <i>Earthy, vegetal, peppery notes</i>	12.0
	ETHICAL SPIRITS CACAO ETHIQUE GIN <i>An ethically made craft gin from Japan that is made using sake lees & roast cacao</i>	10.0
	UKIYO <i>Juniper blossom gin, sakura flower & mandarin</i>	12.5
SCOTTISH	BOE VIOLET GIN <i>Floral violet aroma, subtle juniper & citrus palate</i>	13.0
	CAORUNN SMALL BATCH SCOTTISH GIN <i>Floral heather, blush apple & rowanberry</i>	11.0
	EDINBURGH CLASSIC DRY GIN <i>Smooth juniper, citrus zest, conifer cones</i>	11.0
	GARDEN SHED GIN <i>Secret recipe from herbs, spices, fruit & flowers</i>	14.0
	HENDRICK'S SMALL BATCH GIN <i>Pot-still distilled gin, cucumber led</i>	12.0
	MAKAR CASK MATURED OAK AGED GIN <i>Vibrant, juniper-led gin with smokey notes & a peppery finish</i>	13.0

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

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

SPIRITS — GIN

THE DISTILLERY'S 100 GIN COLLECTION

SCOTTISH	MAKAR HANDCRAFTED CHERRY GIN <i>Ripe cherry, citrus, fruity juniper, spices, notes of stone fruits</i>	12.0
	SEVEN CROFTS HANDCRAFTED DRY GIN <i>Juniper, lemon, pepper</i>	13.0
	THE BOTANIST ISLAY DRY GIN <i>31 botanicals including some native to Islay</i>	12.0
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SOUTH AFRICA	BAYAB AFRICAN GROWN GIN <i>Aromatic spices, soft herbs</i>	14.0
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SPANISH	GIN MARE MEDITERRANEAN GIN <i>Mediterranean flavours including Arbequina olive & rosemary</i>	12.0
	NORDES PREMIUM GIN <i>Refreshing bay, soothing sage & hints of eucalyptus</i>	13.0
	PUERTO DE INDIAS STRAWBERRY GIN <i>Sevillan Gin with strawberry flavour</i>	13.0
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SWEDISH	HERNO DRY GIN <i>A round juniper character, fresh citrus notes & a floral complexity</i>	16.0
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USA	AVIATION AMERICAN GIN <i>Dutch style gin distilled from rye</i>	11.5
	DEATH'S DOOR AMERICAN DRY GIN <i>Fennel, coriander, juniper heavy</i>	14.5
	FEW AMERICAN SMALL BATCH GIN <i>Made using white whiskey (un-aged Bourbon)</i>	15.0
	JUNIPERO GIN <i>Smooth juniper flavour with a spicy finish</i>	16.5
	LEOPOLD'S AMERICAN SMALL BATCH GIN <i>Made using hand-zested American pomelo</i>	14.0
	NO.209 <i>Quintuple-distilled gin made at the 209th Distillery in the USA</i>	13.0

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All spirits are served 50ml unless stated.



**WHAT'S HAPPENING
AT DISTILLERY?**

SPIRITS

VODKA

ABSOLUT ORIGINAL 40%	9.5
ABSOLUT CITRON 40%	10.50
EAST LONDON VODKA 40%	10.50
CIROC APPLE 40%	12.0
CHASE ENGLISH POTATO VODKA 40%	12.0
DUTCH BARN ORCHARD 40%	11.0
GREY GOOSE 40%	13.0
BELVEDERE 40%	12.0
BELUGA PREMIUM NOBLE 40%	15.0

RUM

BACARDI CARTA BLANCA 40%	10.0
GOSLINGS BLACK SEAL BERMUDA BLACK RUM 40%	10.5
APPLETON SINGLE ESTATE JAMAICAN RUM 40%	10.5
DUPPY SHARE SPICE PINEAPPLE RUM 35%	12.0
SAILOR JERRY SPICED RUM 40%	12.0
PLANTATION PINEAPPLE 40%	12.0
BUMBU ORIGINAL 40%	14.0
RON ZACAPA 23 YRS 40%	17.0

TEQUILA/ MEZCAL

OLMECA BLANCO 38%	9.5
OLMECA REPOSADO 38%	10.0
TEQUILA ROSE 15%	10.0
HACIEN PINEAPPLE 38%	11.0
CAZCABEL BLANCO 38%	11.0
CAZCABEL COFFEE 34%	12.0
DON JULIO REPOSADO 42%	15.0
DON JULIO 1942 38%	37.0

CACHAÇA

SAGATIBA PURA CACHAÇA 38%	10.0
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All spirits are served 50ml unless stated.

SPIRITS

BLENDED SCOTCH	MONKEY SHOULDER 40%	11.5
	JOHNNIE WALKER BLACK LABEL 40%	11.5
	JOHNNIE WALKER BLUE LABEL 40%	43.0

SINGLE MALT	AUCHENTOSHAN 40%	10.0
	BRUICHLADDICH 50%	11.0
	GLENLIVET FOUNDER'S RESERVE 40%	12.0
	GLENMORANGIE 12 YRS 40%	12.0
	GLENFIDDITCH 12YRS 40%	12.0
	CAOL ILA 12 YRS ISLAY 43%	13.0
	LAPHROAIG 10YRS 40%	14.0
	TALISKER 10 YRS 45.8%	14.0
	OBAN 14 YRS 43%	15.0
	DALMORE 15 YRS 40%	17.0
	LAGAVULIN 16 YRS 43%	18.0
	PORT CHARLOTTE 10 YRS 50%	19.0
	BALVENIE 21 YRS 40%	37.0
MACALLAN 18 YRS 43%	41.0	

IRISH WHISKEY	JAMESON 40%	9.5
	TEELING 46%	11.0

BOURBON, AMERICAN & CANADIAN WHISKEY	CANADIAN CLUB 40%	9.5
	BUFFALO TRACE 40%	11.0
	BULLEIT BOURBON 45%	11.0
	JACK DANIELS 40%	10.5
	ELIJAH CRAIG 47%	13.0

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SPIRITS

BOURBON & AMERICAN WHISKEY	MAKER'S MARK 45%	11.0
	ROWAN'S CREEK 50%	13.0
	KNOB CREEK 50%	12.0
	BULLEIT '95' RYE 45%	13.0
	WOODFORD RESERVE 43.2%	13.0
	FOUR ROSES 40%	14.0
	WOODFORD RYE 45.2%	15.0
EAGLE RARE 45%	15.0	
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JAPANESE WHISKEY	HAKUSHU RESERVE 43%	17.0
	HIBIKI HARMONY 43%	19.0
	YAMAZAKI RESERVE 43%	20.0
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COGNAC / ARMAGNAC	JANNEAU VSOP 40%	12.0
	HENNESSY VS 40%	12.0
	REMY MARTIN VSOP 40%	13.0
	COURVOISIER XO 40%	28.0
	HENNESSY XO 40%	36.0
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CALVADOS	BERNEROY FINE VSOP 40%	10.0

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**WHAT'S HAPPENING
AT DISTILLERY?**

SOFT DRINKS

SOFT DRINKS / MIXERS

COCA COLA <i>200ml</i>	4.0
DIET COKE <i>200ml</i>	4.0
RED BULL <i>250ml</i>	5.0
FRANKLIN & SONS <i>200ml</i>	4.0
Tonic Water	
Light Tonic Water	
Elderflower & Cucumber Tonic Water	
Mallorcan Tonic Water	
Rosemary & Black Olive Tonic Water	
Rhubarb & Hibiscus Tonic Water	
Grapefruit & Bergamot Tonic Water	
Sicilian Lemon Tonic Water	
Pink Grapefruit Soda	
Soda Water	
Lemonade	
Ginger Ale	
Ginger Beer	
Pineapple & Almond Soda Water	

JUICE

Orange <i>250ml 43 Kcal</i>	4.0
Apple <i>250ml 43 Kcal</i>	
Grapefruit <i>250ml 20 Kcal</i>	
Tomato <i>250ml 80 Kcal</i>	
Pineapple <i>250ml 51 Kcal</i>	
Passionfruit <i>250ml 52.5 Kcal</i>	
Lychee <i>250ml 50 Kcal</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
FLAT WHITE	4.0
ICED COFFEE	4.5

TEA

ENGLISH BREAKFAST	4.0
EARL GREY	4.0
MIGHTY ASSAM	4.0
CITRUS GINGER	4.0
PURE GREEN TEA	4.0
FRESH MINT	4.0
PEPPERMINT	4.0
CAMOMILE TEA	4.0
ICED TEA	4.5

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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) and larger serves of wine (250ml) are available upon request.

Food allergies and intolerances: our dishes are prepared in areas where aller-gen 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.

COCKTAIL

& 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

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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

Facebook: @thedistillerybankside



**WHAT'S HAPPENING
AT DISTILLERY?**