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**THE FIRM. HISTORY**  
Stevenson & Howell,  
LTD. Londres

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*Distillers & Importers*  
OF

**ESSENTIAL OILS**

OF GUARANTEED PURITY

PURE CONCENTRATED  
SOLUBLE ESSENCES

**THE DISTILLERY BANKSIDE**

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**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? SCAN TO CHECK



## NIBBLES & BITES

### 11AM - 11PM

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<b>NIBBLES AND SANDWICHES</b>	OLIVES <i>161Kcal</i>	6.00
	CRUSTY LOAF & CULTURED SALTED BUTTER <i>487 Kcal</i> <i>from that talented bunch at Capital Bread!</i>	5.50
	FRENCH FRIES <i>511 Kcal</i>	7.00
	TIGER PRAWN TEMPURA <i>753 Kcal</i> <i>sweet chilli &amp; pineapple relish</i>	14.0
	CRISPY VEGETABLE GYOZAS (V) <i>596 Kcal</i> <i>Thai curry &amp; peanut butter sauce</i>	9.0
	GRILLED FOCACCIA (V) <i>958 Kcal</i> <i>datterini tomatoes, Trufflyn goat's cheese &amp; basil</i>	10.0
	GRILLED COURGETTE, PEPPER, OLIVE, POMEGRANATE & FETA SALAD (VG) <i>582 Kcal</i> <i>houmous &amp; toasted pitta bread</i>	12.0
	SOY & SESAME MARINATED CHICKEN WINGS <i>691 Kcal</i> <i>kohlrabi, lime &amp; coriander</i>	14.0
	CHICKEN TIKKA BITES <i>683 Kcal</i> <i>red onion &amp; cucumber salad, mint yoghurt</i>	12.0
	NDUJA, APPLEWOOD CHEESE & BALSAMIC ONION SLIDERS <i>765 Kcal</i>	10.0
	CHEESE & CHARCUTERIE, FOR TWO TO SHARE <i>1546 Kcal</i> <i>salami Milano, Spanish ham, Cambozola, nduja, Applewood cheese &amp; balsamic onion sliders, cornichons, chutney, fresh figs &amp; toast</i>	34.0
	CLUB SANDWICH <i>1035 Kcal</i> <i>chicken, bacon, egg mayo, lettuce &amp; tomato on toasted bread, baby leaves &amp; French fries</i>	22.0
	FUNKY PITTA! <i>791 Kcal</i> <i>crispy pitta bread, falafel, houmous, carrot salad, toasted pumpkin seeds, baby leaves &amp; French fries</i>	20.0
BANKSIDE REUBEN <i>1123 Kcal</i> <i>salt beef, Applewood cheese, sauerkraut &amp; thousand island dressing on toasted sourdough, baby leaves &amp; French fries</i>	22.0	
ANGUS BEEF BURGER & CHIPS! <i>1380 Kcal</i> <i>streaky bacon, Cheddar cheese, onion marmalade, gherkins, garlic mayo &amp; French fries</i>	28.0	

<b>MAINS</b>	“SUPERFOOD SALAD” (V) 623 Kcal	12.0
	<i>Quinoa, feta, broccoli, avocado, dried apricots &amp; edamame beans, toasted seeds, pomegranate &amp; mint vinaigrette</i>	
	Add Grilled Chicken Breast 263 Kcal	+8.0
	FISH N’ CHIPS FOXY STYLE! 1064 Kcal	32.0
	<i>Punk IPA battered haddock fillet, spicy beans, baby leaves, &amp; French fries</i>	
<b>FROM THE GRILL</b>	PORK CHOP 498 Kcal	36.0
	10oz SIRLOIN STEAK 705 Kcal	42.0
	LAMB CUTLETS 396 Kcal	40.0
<b>SAUCES</b>	SAUCE BÉARNAISE 130 Kcal	2.50
	GREEN PEPPERCORN 112 Kcal	
	CHIMICHURRI 90 Kcal	
<b>SIDES</b>	TENDERSTEM BROCCOLI 134 Kcal	6.0
	<i>toasted almonds &amp; lemon oil</i>	
	HERITAGE TOMATO, GRELOT ONION & MOZZARELLA SALAD 383 Kcal	8.0
	<i>basil &amp; aged balsamic</i>	
	BABY GEM & GREEN BEAN SALAD 103 Kcal	6.0
<i>shallots, chives &amp; house dressing</i>		
NEW SEASON STEAMED POTATOES 441 Kcal	7.0	
<i>anchovy butter</i>		
STEAMED RICE 235 Kcal	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 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*

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**DESSERTS**

PASSION FRUIT CRÈME BRÛLÉE <i>754 Kcal</i> <i>pineapple &amp; mint salsa, home-made palmiers</i>	10.0
VALRHONA CHOCOLATE CAKE <i>868 Kcal</i> <i>rosemary ice cream, pear compote &amp; passionfruit sorbet</i>	12.0
STRAWBERRY & MASCARPONE DÉLICE <i>789 Kcal</i> <i>Ivoire ganache, basil ice cream &amp; French meringue</i>	12.0
LEMON & VANILLA CHEESECAKE <i>952 Kcal</i> <i>honey glazed plums, candied ginger &amp; mango sorbet</i>	12.0
WHITE CHOCOLATE & PISTACHIO CAKE <i>865 Kcal</i> <i>pistachio dacquoise, raspberry sorbet</i>	12.0
SELECTION OF SORBETS & ICE CREAMS, COCONUT COOKIE <i>414 Kcal / 388 Kcal</i>	8.0

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**VEGAN  
DESSERTS**

WARM APRICOT SLICE <i>561 Kcal</i> <i>pineapple &amp; mint salsa, lime gel &amp; mandarin sorbet</i>	10.0
DARK CHOCOLATE & BLACK CHERRY DÉLICE <i>605 Kcal</i> <i>honey glazed plums &amp; blood peach sorbet</i>	10.0

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# INSPIRED COCKTAILS

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## SUMMER COCKTAILS

CRIMSON RESERVE	15.0
<i>Woodford Reserve Bourbon Whiskey, Black Raspberry, Aperol, Cranberry &amp; Angostura Bitters</i>	
GOLDEN TROPIC	16.0
<i>Hacien Pineapple Tequila Blanco, Velvet Falernum, Orgeat, Lime &amp; Jalapeño</i>	
MIDNIGHT SNOW	14.0
<i>Absolut Vanilla Vodka, Salted Chocolate, Cold Brew Coffee, Bitters &amp; Mint Oil</i>	
BERGAMOT BLOOM	15.0
<i>Sipsmith Sloe Gin, Italicus Rosolio di Bergamotto, Sour Raspberry, Earl Grey Syrup, Cherry Bitters &amp; Bottega Millesimato Brut Prosecco</i>	
HIBISCUS ROYALE	16.0
<i>Rémy Martin VSOP Fine Champagne Cognac, Apple Sourz, Hibiscus, Lime &amp; Taittinger Brut Réserve Champagne NV</i>	
KYOTO SUN	15.0
<i>KI NO BI Kyoto Dry Gin, Melon, Yuzu &amp; Citrus Soda</i>	
PACIFIC GARDEN	15.0
<i>Bacardi Carta Blanco Rum, Peach Wine, Kiwi, Basil &amp; Lemon Soda Water</i>	

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## COCKTAIL JUGS

APEROL SPRITZ	24.0
<i>Aperol Aperitif Bitter, Orange, Soda, Bottega Millesimato Brut Prosecco</i>	
HUGO SPRITZ	24.0
<i>St. German Elderflower Liqueur, Fresh Mint, Soda, Bottega Millesimato Brut Prosecco</i>	
PIMM'S CUP	24.0
<i>Pimm's NO. 1 Cup Liqueur, Seasonal Fruits, Lemonade, Bottega Millesimato Brut Prosecco</i>	

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WHAT'S HAPPENING  
AT DISTILLERY?

# COCKTAILS

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## CLASSIC COCKTAILS

*Ask the team for  
other classic  
cocktails*

<b>COSMOPOLITAN</b> <i>Absolut Citron Vodka, Cointreau, Cranberry, Lime</i>	14.0
<b>OLD FASHIONED</b> <i>Buffalo Trace Bourbon Whiskey, Angostura Bitters, Gomme</i>	14.0
<b>ESPRESSO MARTINI</b> <i>Absolut Vanilla Vodka, Coffee Liqueur, Espresso, Gomme</i>	14.0
<b>FRENCH 75</b> <i>Bankside London Dry Gin, Lemon, Gomme, Taittinger Brut Réserve Champagne NV</i>	14.0
<b>BARREL COCKTAIL - NEGRONI</b> <i>Bankside London Dry Gin, Sweet Vermouth, Campari Bitter Aperitif, Smoke</i>	14.0
<b>PORNSTAR MARTINI</b> <i>Absolut Vanilla Vodka, Passionfruit Liqueur &amp; Puree, Gomme, Bottega Millesimato Brut Prosecco</i>	14.0
<b>MOSCOW MULE</b> <i>Absolut Original Vodka, Ginger Liqueur, Angostura &amp; Orange Bitters, Lime, Ginger Beer</i>	14.0

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## MOCKTAILS

<b>VIOLET BLOOM</b> <i>New London Light Gin, Cassis &amp; Violet Gomme, Lemon, Grapefruit &amp; Bergamot Tonic Water</i>	10.0
<b>GARDEN BLUSH</b> <i>Seedlip Garden, Strawberry Purée &amp; Gomme, lychee, Lemon</i>	10.0
<b>PISTACHIO DREAM</b> <i>Lyre's Amaretti, vanilla, blue curaçao, Espresso, Cream</i>	10.0

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WHAT'S HAPPENING  
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# SIGNATURE GIN & TONICS

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<b>SIGNATURE GIN &amp; TONICS</b>	SALCOMBE DRY GIN	10.0
	<i>Franklin &amp; Sons Elderflower &amp; Cucumber Tonic Water, Cucumber</i>	
	BANKSIDE LONDON DRY GIN	10.0
	<i>Franklin &amp; Sons Grapefruit &amp; Bergamot Tonic Water, Grapefruit, Juniper Berries</i>	
	BROCKMAN'S GIN	10.0
	<i>Franklin &amp; Sons Light Tonic Water, Lemon, Blueberries</i>	
	MONKEY 47 SCHWARZWALD DRY GIN	10.0
	<i>Franklin &amp; Sons Rosemary &amp; Black Olive Tonic Water, Grapefruit &amp; Juniper Berries</i>	
	GIN MARE MEDITERRANEAN GIN	10.0
<i>Franklin &amp; Sons Mallorcan Tonic Water, Lemon, Olives</i>		
PINKSTER PINK GIN	10.0	
<i>Franklin &amp; Sons Rhubarb &amp; Hibiscus Tonic Water, Raspberry, Cracked Black Pepper</i>		
JUNE WILD PEACH GIN	10.0	
<i>Franklin &amp; Sons Light Tonic Water, Orange</i>		
ROKU GIN	10.0	
<i>Franklin &amp; Sons Tonic Water, Lime, Ginger</i>		
SIPSMITH SLOE GIN	10.0	
<i>Franklin &amp; Sons Sicilian Lemon Tonic Water, Raspberry</i>		

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<b>NON-ALCOHOLIC GIN &amp; TONICS</b>	SEEDLIP GARDEN	9.0
	<i>Franklin &amp; Sons Elderflower &amp; Cucumber Tonic Water, Cucumber, Mint</i>	
	SEEDLIP SPICE	9.0
<i>Franklin &amp; Sons Mallorcan Tonic Water, Grapefruit, Cracked Black Pepper</i>		
NEW LONDON LIGHT, AEGEAN SKY	9.0	
<i>Franklin &amp; Sons Rosemary &amp; Black Olive Tonic Water, Lemon</i>		

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*Perfect G&T's are served on 25ml measures*



**WHAT'S HAPPENING  
AT DISTILLERY?**

# WINE

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<b>WHITE</b>	THE GURU, CHENIN BLANC <i>Stellenbosch, South Africa, 2023</i>	9.0/34.0
	BOTTEGA PINOT GRIGIO VENEZIA <i>Italy, 2024</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
	ALBARIÑO MIUDINO, BODEGAS GALLEGAS <i>Spain, 2022</i>	56.0
	MONTAGNY 1ER CRU VIGNERONS DE BUXY <i>Burgundy, France, 2022</i>	90.0

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<b>ROSÉ</b>	BOTTEGA PINOT GRIGIO ROSÉ <i>Italy 2024</i>	10.5/38.0
	DIAMARINE COTEAUX VARIOS ROSÉ <i>Provence, France, 2022</i>	42.0

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<b>RED</b>	APALTAGUA, GRAN VERANO CABERNET SAUVIGNON <i>Central Valley, Chile, 2023</i>	9.0/34.0
	BOTTEGA MERLOT <i>Italy, 2024</i>	9.5/36.0
	STORMY CAPE SHIRAZ <i>South Africa, 2024</i>	11.0/40.0
	LA GRAINE MALBEC <i>Valle de Uco, Mendoza Argentina 2023</i>	12.5/46.0
	VIÑA POMAL CENTENARIO RIOJA RESERVA <i>Rioja, Spain, 2016</i>	60.0
	CHÂTEAU LA TONNELLE CRU BOURGEOIS MÉDOC <i>France, 2016</i>	80.0

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# CHAMPAGNE & SPARKLING

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<b>SPARKLING WINE</b>	BOTTEGA MILLESIMATO BRUT <i>Italy, NV</i>	9.0/44.0
	BOTTEGA POETI ROSATO BRUT <i>Italy, NV</i>	10.0/49.0
	BOTTEGA GOLD DOC BRUT <i>Italy, NV</i>	14.0/66.0

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<b>ENGLISH SPARKLING</b>	CHAPEL DOWN BRUT ROSÉ <i>England, NV</i>	66.0
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<b>CHAMPAGNE BRUT</b>	TAITTINGER BRUT RÉSERVE <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

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

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<b>CHAMPAGNE VINTAGE</b>	DOM PÉRIGNON BRUT <i>France, 2014</i>	480.0
	ROEDERER CRISTAL BRUT <i>France, 2014</i>	550.0

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All wines and vintages are subject to availability.



WHAT'S HAPPENING  
AT DISTILLERY?

# BEER

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<b>DRAUGHT</b>		HALF PINT	PINT
	TWO TRIBES CLASSIC HELLES LAGER 4%	4.0	7.5
	TWO TRIBES CAMPFIRE HAZY IPA 5.2%	4.5	8.5
	TOAST RISE UP LAGER 4.6%	4.0	7.5
	DREAM PALE ALE 4.4%	4.0	7.5
	GUINNESS STOUT 4.2%	4.5	8.5

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<b>BOTTLED</b>	THE DISTILLERY CRAFT LAGER 4.3%		6.0
	CURIOUS BREW LAGER 4.7%		5.5
	BREWDOG PUNK IPA 5.4%		6.0
	HOEGAARDEN WHEAT BEER 4.9%		6.0

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<b>CIDER</b>	ASPALL SUFFOLK DRAUGHT CYDER 5.5%		6.5
	CORNISH ORCHARDS CIDER 4%		7.0
	REKORDERLIG FRUIT CIDER 4%		7.0

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WHAT'S HAPPENING  
AT DISTILLERY?

# SPIRITS – GIN

## THE DISTILLERY'S 100 GIN COLLECTION

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<b>AUSTRALIA</b>	FOUR PILLARS BLOODY SHIRAZ GIN <i>Shiraz grape infused in Gin, delicious sweetness</i>	13.0
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<b>DUTCH</b>	NO.3 LONDON DRY GIN <i>Copper pot distilled using three fruits &amp; 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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<b>ENGLISH</b>	BANKSIDE LONDON DRY GIN <i>Juniper, coriander, grapefruit</i>	11.0
	BATHTUB GIN <i>Hints of citrus, red fruit, vanilla notes</i>	13.0
	BATHTUB OLD TOM GIN <i>Herbaceous sweet</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 GIN <i>Vibrant strawberry flavour</i>	11.0
	BEEFEATER BLOOD ORANGE GIN <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
	BONE IDYLL LONDON DRY GIN <i>Balancing light-footed citrus with spicy undertones</i>	12.0
	BOOTH'S THE ORIGINAL FINEST OLD DRY GIN <i>Floral, honeysuckle, pomelo, chamomile</i>	13.0

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# SPIRITS – GIN

## THE DISTILLERY'S 100 GIN COLLECTION

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<b>ENGLISH</b>	<b>BROCKMAN'S PREMIUM GIN</b> <i>Herbal, sweet spices, berries</i>	13.0
	<b>BROKER'S PREMIUM LONDON DRY GIN</b> <i>Quadruple-distilled pure grain spirit using classic botanicals</i>	10.0
	<b>BROOKLYN SMALL BATCH GIN</b> <i>Bulgarian coriander, berries, bittersweet Valencia orange peel</i>	16.0
	<b>BULLDOG LONDON DRY GIN</b> <i>12 Botanicals including dragon eye &amp; lotus leaves</i>	10.0
	<b>CHASE GB GIN</b> <i>Distinct, fragrant of juniper and spices</i>	13.0
	<b>CHASE PINK GRAPEFRUIT GIN</b> <i>Vibrant grapefruit mixed with juniper flavour</i>	12.0
	<b>COLONEL FOX'S 1859 LONDON DRY GIN</b> <i>Fresh citrus, blood orange</i>	16.0
	<b>CONKER DORSET DRY GIN</b> <i>Subtle sweetness of citrus, icing sugar, orange oil</i>	12.0
	<b>COTSWOLDS DRY GIN</b> <i>Citrus, juniper, spicy flavours</i>	11.0
	<b>DODD'S ORGANIC DRY GIN</b> <i>Organic gin, raspberry leaf, bay laurel, honey</i>	15.0
	<b>EAST LONDON GIN</b> <i>Citrus, juniper, spicy flavours</i>	12.0
	<b>EDEN MILL ST ANDREWS LOVE GIN</b> <i>Our pioneering pink gin floral &amp; sweet</i>	12.0
	<b>GINPLIZ LONDON DRY GIN</b> <i>Trentino recipe with 15 different herbs</i>	14.0
	<b>GORDON'S LONDON DRY GIN</b> <i>Herbal, sweet spices, berries</i>	10.0
	<b>GORDON'S SLOE GIN</b> <i>Crisp sloe berry notes</i>	10.0
	<b>GREENSAND RIDGE LONDON DRY GIN</b> <i>Herbaceous notes of bay laurel, coriander</i>	13.0

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# SPIRITS – GIN

## THE DISTILLERY'S 100 GIN COLLECTION

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<b>ENGLISH</b>	HAYMAN'S LONDON DRY GIN <i>Hints of coriander, spice fennel</i>	10.0
	HAYMAN'S OLD TOM GIN <i>Gingerbread, black tea richness</i>	10.0
	HAYMAN'S SLOE GIN <i>Intense flavour of sloe berries</i>	10.0
	HOXTON PINK GIN <i>Gunpowder tea, rose, chamomile, elderflower &amp; hibiscus</i>	12.0
	HOXTON TROPICAL GIN <i>Coconut, grapefruit</i>	12.0
	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 GIN <i>Quadruple-distilled gin with citrus notes</i>	13.0
	MARTIN MILLER'S GIN <i>Spice heavy gin with citrus notes</i>	10.50
	MAYFAIR LONDON DRY GIN <i>Full - bodied with hints of sweet &amp; spice</i>	13.0
	MERMAID GIN SMALL BATCH GIN <i>Blend of fresh organic lemon zest, hint of sea air &amp; 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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# SPIRITS – GIN

## THE DISTILLERY'S 100 GIN COLLECTION

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<b>ENGLISH</b>	OPIHR LONDON DRY GIN <i>Coriander heavy with discernible spices</i>	11.0
	OXLEY LONDON DRY GIN <i>Very zesty &amp; herbal</i>	14.0
	PINKSTER GIN <i>Vanilla bean, coriander &amp; fruity raspberry</i>	11.0
	PLYMOUTH NAVY STRENGTH GIN <i>Strong Plymouth gin, full flavour &amp; rich</i>	12.5
	PORTOBELLO ROAD LONDON DRY GIN <i>Lemongrass 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 GIN <i>Smooth &amp; elegant layered with Macedonian Juniper, English coriander, green cardamom &amp; fresh red grapefruit</i>	12.0
	SALCOMBE DRY ROSÉ GIN <i>Notes of citrus &amp; Provence herbs, red fruit &amp; orange blossom</i>	11.0
	SAPLING LONDON DRY GIN <i>Bold juniper, refreshing citrus &amp; herbaceous finish</i>	14.0
	SHETLAND REEL GIN <i>Apple &amp; mint with local botanicals from Shetland</i>	13.0
	SILENT POOL GIN <i>Botanicals with a vanilla rich honey finish</i>	11.0
	SIPSMITH LONDON DRY GIN <i>Dry, sweet, zesty</i>	13.0
	SIPSMITH SLOE GIN <i>Sloe berries, strawberries, black pepper</i>	13.0

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# SPIRITS – GIN

## THE DISTILLERY'S 100 GIN COLLECTION

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<b>ENGLISH</b>	SIPSMITH ZESTY ORANGE GIN <i>Citrus with fresh orange peel &amp; zest</i>	13.0
	SLINGSBY LONDON DRY GIN <i>Refreshing citrus, herbaceous sweetness &amp; scented with jasmine blossom</i>	14.0
	SLINGSBY RHUBARB GIN <i>Sweet rhubarb essence, with well balanced fruit notes</i>	12.0
	SW4 LONDON DRY GIN <i>Dry &amp; woody with lingering orris notes</i>	12.0
	TANQUERAY NO. 10 SMALL BATCH GIN <i>Citrus rich with hints of Earl Grey tea</i>	14.0
	TANQUERAY FLOR DE SEVILLA GIN <i>Bittersweet Seville oranges balanced with botanicals</i>	13.0
	TARQUIN'S CORNISH DRY GIN <i>12 Cornish botanicals recipe with crisp aromatic juniper, handpicked violets &amp; fresh orange zest</i>	12.0
	WHITLEY NEIL LONDON DRY GIN <i>Traits of herbs, sweet orange, coriander seeds</i>	11.0
	WILLEM BARENTSZ PREMIUM GIN <i>Floral juniper &amp; jasmine sweetness</i>	16.0
<b>FRENCH</b>	G'VINE FLORAISON GIN DE FRANCE <i>Grape heavy &amp; similar to flavoured vodka</i>	13.0
	G'VINE NOUAISON GIN <i>Good body with bark, herbs and fruit</i>	13.5
	JUNE WILD PEACH GIN <i>Lemon, raspberry, apple over a sweet wild peach background</i>	13.0
<b>GERMAN</b>	ELEPHANT LONDON DRY GIN <i>14 botanicals including baobab, buchu plant &amp; devil's claw</i>	13.0
	MONKEY 47 SCHWARZWALD DRY GIN <i>Fresh fruity, nutty, citrus notes</i>	16.0
	MONKEY 47 SCHWARZWALD SLOE GIN <i>Regional botanicals, handpicked sloe berries from The Black Forest</i>	14.0

*All spirits are served 50ml unless stated*

# SPIRITS – GIN

## THE DISTILLERY'S 100 GIN COLLECTION

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<b>INDIA</b>	JAISALMER INDIAN CRAFT GIN <i>Citrus peels, aromatic spice, tea notes</i>	13.0
	STRANGER & SONS PREMIUM CRAFT GIN <i>Freshness from Gondhoraj oranges &amp; spice from pepper, coriander &amp; mace</i>	13.0
<b>IRISH</b>	DRUMSHANBO GUNPOWDER IRISH GIN <i>Infused oriental vapour &amp; 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
<b>ITALIAN</b>	ENGINE ITALIAN ORGANIC GIN <i>Juniper, sage, lemon, &amp; a hint of liquorice &amp; rose</i>	12.0
	MALFY LIMONE GIN <i>Lemon heavy with woody juniper</i>	11.0
	PANAREA SUNSET GIN <i>Mediterranean botanicals from the island, basil &amp; grapefruit</i>	13.0
	VII SEVEN HILLS ITALIAN DRY GIN <i>Botanicals including celery, rose hip, artichoke</i>	14.0
<b>JAPANESE</b>	ETHICAL SPIRITS CACAO ETHIQUE GIN <i>An ethically made craft gin from Japan that is made using sake lees &amp; roast cacao</i>	10.0
	ROKU SUNTORY JAPANESE CRAFT GIN <i>Earthy, vegetal, peppery notes</i>	12.0
	KI NO BI KYOTO DRY GIN <i>Japanese botanicals yuzu, hinoki wood, gyokuro tea &amp; sanshō pepper</i>	12.0
<b>SCOTTISH</b>	BOE VIOLET GIN <i>Floral violet aroma, subtle juniper &amp; citrus palate</i>	13.0
	CAORUNN SMALL BATCH SCOTTISH GIN <i>Floral heather, blush apple &amp; 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 &amp; flowers</i>	14.0
	HENDRICK'S SMALL BATCH GIN <i>Pot-still distilled gin, cucumber led</i>	12.0
	HENDRICK'S FLORA ADORA GIN <i>Floral aroma &amp; fresh herbal character</i>	12.5

# SPIRITS – GIN

## THE DISTILLERY'S 100 GIN COLLECTION

<b>SCOTTISH</b>	MAKAR CASK MATURED OAK AGED GIN <i>Vibrant, juniper-led gin with smoky notes &amp; a peppery finish</i>	13.0
	OYSTER FINE DE CLAIRE - WILD CITRUS GIN <i>Delicious citrus-infused gin, bursting with zesty lemon</i>	14.5
	OYSTER FINE DE CLAIRE - GIN ADRIATIC <i>Exquisite premium gin infused with Adriatic herbs and botanicals</i>	16.0
	SEVEN CROFTS HANDCRAFTED DRY GIN <i>Juniper, lemon, pepper</i>	14.5
	THE BOTANIST ISLAY DRY GIN <i>31 botanicals including some native to Islay</i>	12.0
<b>SOUTH AFRICA</b>	BAYAB AFRICAN GROWN GIN <i>Aromatic spices, soft herbs</i>	14.0
<b>SPANISH</b>	GIN MARE MEDITERRANEAN GIN <i>Mediterranean flavours including Arbequina olive &amp; rosemary</i>	12.0
	NORDÉS PREMIUM GIN <i>Refreshing bay, soothing sage &amp; hints of eucalyptus</i>	13.0
	PUERTO DE INDIAS STRAWBERRY GIN <i>Sevillian Gin with strawberry flavour</i>	13.0
<b>SWEDISH</b>	HERNÖ BOTANICAL FLAVOURED DRY GIN <i>A clean crisp &amp; juniper forward gin &amp; coriander</i>	15.0
<b>USA</b>	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 GIN <i>Quintuple-distilled gin made at the 209th Distillery in the USA</i>	13.0

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

All spirits are served 50ml unless stated

# SPIRITS

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<b>VODKA</b>	ABSOLUT ORIGINAL 40%	9.5
	ABSOLUT CITRON 40%	10.5
	BLACK COW VODKA 40%	10.5
	EAST LONDON VODKA 40%	10.5
	CIROC APPLE 40%	12.0
	CHASE ENGLISH POTATO VODKA 40%	12.0
	EDWARD'S BRITISH VODKA 40%	11.0
	BELVEDERE 40%	12.0
	GREY GOOSE 40%	13.0
	BELUGA PREMIUM NOBLE 40%	15.0
	BELUGA GOLD LINE VODKA 40%	28.0

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<b>RUM</b>	BACARDI CARTA BLANCA 40%	10.0
	GOSLINGS BLACK SEAL BERMUDA BLACK RUM 40%	10.5
	APPLETON SINGLE ESTATE JAMAICAN RUM 40%	10.5
	HAVANA CLUB 7 YEARS 40%	11.0
	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	

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<b>TEQUILA/ MEZCAL</b>	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

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<b>CACHAÇA</b>	SAGATIBA PURA CACHAÇA 38%	10.0
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# SPIRITS

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<b>BLENDED SCOTCH WHISKY</b>	MONKEY SHOULDER 40%	11.0
	JOHNNIE WALKER BLACK LABEL 40%	11.5
	JOHNNIE WALKER BLUE LABEL 40%	43.0
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<b>SINGLE MALT WHISKY</b>	AUCHENTOSHAN 40%	10.0
	BRUICHLADDICH 50%	11.0
	GLENLIVET FOUNDER'S RESERVE 40%	12.0
	GLENMORANGIE 12 YRS 40%	12.0
	GLENFIDDICH 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	
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<b>IRISH WHISKEY</b>	JAMESON 40%	9.5
	TEELING 46%	11.0
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<b>BOURBON, AMERICAN &amp; CANADIAN WHISKEY</b>	CANADIAN CLUB 40%	9.5
	JACK DANIELS 40%	10.5
	BUFFALO TRACE 40%	11.0
	BULLEIT BOURBON 45%	11.0
	MAKER'S MARK 45%	11.0

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# SPIRITS

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<b>BOURBON &amp; AMERICAN WHISKEY</b>	KNOB CREEK 50%	12.0
	ELIJAH CRAIG 47%	13.0
	ROWAN'S CREEK 50%	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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<b>JAPANESE WHISKY</b>	HAKUSHU RESERVE 43%	17.0
	HIBIKI HARMONY 43%	19.0
	YAMAZAKI RESERVE 43%	20.0

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<b>COGNAC / ARMAGNAC</b>	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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<b>CALVADOS</b>	BERNEROY FINE VSOP 40%	10.0
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# SOFT DRINKS

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<b>SOFT DRINKS/ MIXERS</b>	COCA COLA <i>200ml</i>	4.0
	DIET COKE <i>200ml</i>	4.0
	COKE ZERO <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		

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<b>JUICE</b>	Orange <i>200ml 43 Kcal</i>	4.0
	Apple <i>250ml 43 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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WHAT'S HAPPENING  
AT DISTILLERY?

# HOT DRINKS

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<b>COFFEE</b>	ESPRESSO	3.5
	DOUBLE ESPRESSO	4.0
	AMERICANO	4.5
	CAPPUCCINO	4.5
	LATTE	4.5
	MOCHA	4.5
	FLAT WHITE	4.5
	ICED COFFEE	4.5
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	HOT CHOCOLATE	4.5
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<b>TEA</b>	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

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<b>VOLUME</b>	CHAMPAGNE	12.0% - 15.0%
	WHITE / ROSÉ / 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%

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## 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 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.*

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

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



WHAT'S HAPPENING  
AT DISTILLERY?

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**COCKTAIL  
& GIN  
MASTERCLASSES**

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*Conducted by our*

**PASSIONATE  
MIXOLOGISTS**

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**PERFECT FOR  
GROUPS**

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90 MINUTES

**Reservation required**  
**THE DISTILLERY BANKSIDE**

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**£45 PER PERSON**  
ASK FOR DETAILS OR BOOK ONLINE  
[THEDISTILLERYBANKSIDE.CO.UK](http://THEDISTILLERYBANKSIDE.CO.UK)

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

Email: [info@thedistillerybankside.co.uk](mailto:info@thedistillerybankside.co.uk)

Tel: 020 7593 3901

Opening hours: Mon – Fri 9am – 12am

Sat - Sun 11am-12am

Kindly note: Hours may vary on  
bank holidays.

Instagram: [@distillerybar](#) Facebook:  
[@thedistillerybankside](#)



WHAT'S HAPPENING  
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