

GIN OF THE SEASON

**Tarquin's British Blackberries**  
Cornwall, England

Fruity & Citrus

A thirst-quenching variation on the Tarquin's Handcrafted Cornish gin recipe, with a celebration of the great British blackberry and a touch of Cornish wildflower honey to bring out a subtle mellow sweetness.

Paired with Franklin & Sons Sicilian Lemon Tonic

15

**The Lake's Grapefruit Gin**  
Cumbria, England

Juniper & Citrus

Distinctively zesty pink grapefruit meets resounding juniper notes of The Lakes Gin. Distilled in a traditional copper pot still using the purest water from the Lake District National Park.

Paired with Fever Tree Mediterranean

16

**Bombay Sunset**  
Laverstock, England

Spiced & Citrus

Combining the ten signature exotic Bombay Sapphire botanicals with an extra-special exotic three: golden turmeric, Indian white cardamom, and Spanish mandarin to create a complex but beautifully balanced, vibrant gin.

Paired with London Essence

15

**Da Mhile Seaweed Gin**  
Ceredigion, Wales

Dry & Umami

This botanical gin has a savoury tone and is infused with seaweed from the Cornish coast, which gives it a slight green hue, reminiscent of nostalgic days by the seaside.

Paired with 1724

16



Holborn Dining Room Limited Edition Gin by Tarquin's

Holborn Limited Edition is a London Dry Gin featuring Cornwall's finest handpicked rock samphire, coriander seeds, and fresh lemon and orange peel.

It is crafted under a direct flame where the top of the still is sealed with a bread dough, giving it authentic character and body. Every bottle is individually filled, labelled, waxed, stamped, given batch tasting notes and signed, all by hand.



For our perfect serve, we recommend our Gin served as a martini, celebrating the unique taste of the coastal notes or as a G&T paired with London Essence Tonic Water.

Tarquin's Holborn Edition & London Essence 15

SIGNATURES

Cornish Martini 17  
Tarquin's Holborn Edition, Dill & Samphire, Cornish Wildflower Liqueur

Nutty-Gritty 18  
Bombay Sapphire, Campari, Barrel Aged Walnut & Chocolate Wine

District Gimlet 17  
The Lakes Gin, Sage & Mandarin, Amarico



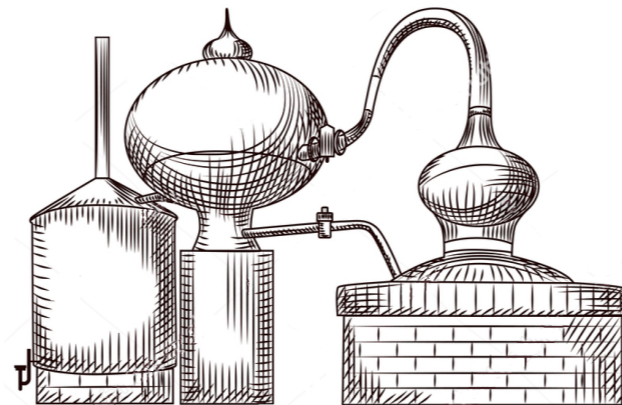
Lady Blue 18  
Bombay Premier Cru, Orange Combier, Italicus, Lychee & Pineapple

Mon-tiki 18  
Appleton 12, Banana & Hazelnut, Palo Cortado Sherry, Clarified Coconut Milk

Pink Diamond 21  
Patron Reposado, Aperol, Passion Fruit & Hibiscus, Clarified Chilli Milk, Champagne

Bees Ness 18  
Aberfeldy 12, Salted Essex Honey & Figs, Maple Verjus

Rocky Dram 20  
Craigellachie 13, Juniper Butter, Apple, Winter Spices



NON-ALCOHOLIC

Everless 12  
Martini Vibrante, Amarico, Everleaf Montain, Wild Idol

Chasing The Sun 12  
Palette Roots, Pineapple & Spirulina, Coconut

WINE BY THE GLASS

CHAMPAGNE & SPARKLING WINE  
Gusbourne Blanc des Blancs 2018 19 85  
Kent|United Kingdom

'R' de Ruinart Brut NV 25 120  
Champagne|France

Ruinart Rosé NV 30 150  
Champagne|France

WHITE  
Chenin Blanc 'Vinum' Radford Dale 12 35 45  
Stellenbosch|South Africa 2021

Riesling, Sex, Drugs, Rock'n Roll 16 45 60  
Pfalz|Germany 2021

Sauvignon Blanc 'Petit Clos by Clos Henri' 17 50 65  
Marlborough|New Zealand 2020

Albariño blend, Terras Gauda O Rosa 18 55 70  
Rias Baixas|Spain 2021

Chardonnay Sandhi, Central Coast 21 80 90  
California|USA 2019

ROSÉ  
Château Minuty 'Rose et Or' 21 65 80  
Côtes de Provence|France 2021

RED  
Touriga Nacional Blend 'Prunus' Dão Tinto 12 35 45  
Dão|Portugal 2019

Urbina Rioja Crianza 16 45 60  
Rioja|Spain 2012

Pinot Noir 'Evolution' Sokol Blosser 18 55 70  
Oregon|USA 2020

Malbec Cahors 'Le Combal' Cosse Maisonneuve 20 60 75  
Southwest|France 2017

Merlot, Long Meadow Ranch 25 95 105  
Napa Valley|California 2017

CRAFT BEERS & CIDERS

Draft Freedom Lager, 4% Pt 8  
England

Harviestoun Schiehallion Lager, 5% 330 ml 7  
England

Brewdog Punk IPA, 5.6% 330 ml 7  
Scotland

The Kernel Pale Ale, 5.2% 330 ml 7  
England

Harviestoun Old Engine Oil, 6% 330 ml 7  
Scotland

Château de Sassy Cider Brut, 5.5% 330 ml 7  
France

Lucky Saint Unfiltered, 0.5% 330 ml 6  
Germany

## OTHER SPIRITS

### VODKA

50ml

Grey Goose	13
Grey Goose Citron	13
Belvedere	14
Ketel One	14
Tito's	14
Konik's Tail	14
Stoli Elit	16

### SCOTCH WHISKY

Aberfeldy 12	13
Aberfeldy 21	49
Oban 14	19
Glenmorangie 10	14
Craigellachie 13	13
Glenfiddich 15	22
Glenlivet 21	60
Macallan Double Cask 12	20
Macallan Sherry Cask	22
Auchentoshan Three Wood	25
Ardbeg 10	18
Lagavulin 16	22
Laphroaig 10	18
Talisker 10	17
Bruichladdich Organic	20
The Lakes No5	25
Cotswolds Single Malt	14

### SUGARCANE

Bacardi Carta Blanca	13
Bacardi 8	15
Appleton 12	15
Santa Teresa	17
Gosling's Black Seal	13
Diplomatico Exclusiva	18
Zacapa 23	20
Leblon Cachaca	13

### AMARO

All at 10

Amaretto Disaronno
Baileys
Fernet Branca
Quaglia Hazelnut

### TEQUILA / MEZCAL

50ml

Patron Silver	13
Patron Reposado	19
Patron Anejo	21
Patron Platinum	50
Patron Piedra	95
Ojo de Dios Mezcal	13
Siete Misterios Tobala	55

### AMERICAN WHISKY

Makers Mark	13
Bulleit Bourbon	14
Woodford Reserve	15
Sazerac Rye	13
Bulleit Rye	14
Jack Daniel	13
Four Roses Single Barrel	17

### IRISH WHISKEY

Jameson	15
Teeling	15
Redbreast 12	20

### JAPANESE WHISKEY

Nikka From The Barrel	25
Suntory Hibiki Harmony	25

### BRANDY & GRAPPA

Martell VSOP	13
Remy Martin XO	30
Hennessy XO	50
Comte de Lauvia	18
Dupont VSOP	14
Eu de Vie Poire William	14
Nonino Grappa Tradizione	14
Barsol Quebranta	14

### DIGESTIVE

All at 10

Limoncello
Mr Black Coffee Liqueur
Montenegro
Sambuca

## SOFT DRINKS

All at 4

London Essence Tonic	Coca Cola
London Essence Soda	Diet Coke
London Essence Lemonade	Apple Juice
London Essence Grapefruit Soda	Cranberry Juice
London Essence Ginger Beer	Grapefruits Juice
London Essence Ginger Ale	Orange Juice
Franklin & S. Sicilian Bitter Lemon	Pineapple Juice
Fever Tree Mediterranean	Tomato Juice
1724 Tonic Water	

## BAR SNACKS

Truffle & parmesan fries (v) (gf) 8

474 KCAL

Rare breed pork & white pudding scotch egg 14.5

*Caper mayonnaise*

345 KCAL

Griddled tiger prawns 21

*Garlic, parsley butter*

114 KCAL

Cobble lane charcuterie board 24

*Rare breed free range charcuterie*

599 KCAL

British cheese selection (v) 18

447 KCAL

## SEAFOOD COUNTER

Irish Carlingford oysters

*half dozen/dozen*

25/50

58.5/177 KCAL

Scottish Cumbrae rock

oysters

*half dozen/dozen*

25/50

58.5/177 KCAL



Dressed Devonshire crab

*mayonnaise*

22

278 KCAL

½ Pint of shell on prawns

*Bloody Mary mayonnaise*

18

521 KCAL

Gin cured salmon 18

*Pickled cucumber, Guinness soda bread*

284 KCAL

Heritage beetroot 16

*Laverstoke Park mozzarella, candied walnut*

274 KCAL

Holborn beef burger 26

*Cheddar, smoked bacon, truffle fries*

765 KCAL

Shrimp burger 28

*Jalapeno tartare, chips*

454 KCAL

(v) Vegetarian (gf) Gluten free

Please advise your server if you have any allergies or require information on ingredients used in our dishes. All prices are inclusive of VAT.