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*For information relating to allergens within our drinks, please request to view our allergen matrix.*

*All prices are inclusive of VAT  
A discretionary service charge of 12.5% will be added to the total bill.*

## GIN OF THE MONTH

### **Pothecary**

*Pothecary Gin was created by two friends who share a passion for organic, handcrafted, artisan produce. Martin Jennings and Lukasz Dwornik use the unusual process of distilling each botanical separately, and then blending them together before dilution, which yields optimum quality and incomparable aromas and flavours, producing an exciting gin that's both well-balanced and refreshingly individual.*

*Having hand-picked five distinct botanical ingredients from around the world, going against tradition with notes of Lavender, Mulberry and Honey, Pothecary Gin carefully blends the individually distilled components to create its unique aroma and flavour. The initial burst of soothing lavender aroma gives way to refreshing citrus, supported by Juniper, leading to a hint of Black Mulberry sweetness in tandem with the black tea and honey scent from the Tilia flowers. A smooth, Juniper led gin, with attractive layers of floral Lavender and honeyed Tilia, fresh notes of lemon, and a subtle richness from the Black Mulberries on the palate.*

**Pothecary & Tonic** 17.50

**Tea & Tinctures** 14.50  
Pothecary Gin, Lapsang syrup, Lime,  
Teapot Bitters, Lavender

## DRINKING WITH THE SEASONS

*“He who marvels at the beauty of the world in summer will find equal cause for wonder and admiration in winter.”*

*John Burroughs, “The Snow-Walkers”*

### ALL SEEING EYE

*Thyme infused San Cosme Mezcal, Pernod Absinthe, lemon, maple agave*

### AUTUMN SOURS

*Calvados, Cognac, Poire William, Citrus, Egg white,*

**Egg, Sulphur Dioxide**

### CLEMENTHYME

*Tequila, Ancho Reyes, Aperol, Clementine & thyme sherbet, lemon, tonic*

### SLOE PECAN FIZZ

*Jack Daniels Single Barrel, Sipsmith Sloe Gin, Pecan Nut, egg white, lemon, soda*

**Nuts, eggs, sulphur dioxide**

### TWO SMOKING BARRELS

*Bruichladdich, burnt lemon, spiced tea & lemon*

### TURKISH FORTUNE

*Bulleit Bourbon, Italian Amari, tonka, espresso & “Turkish flair”*

13.50

## **POLLEN STREET SIGNATURES**

*“Classic cocktails reinvented and twisted by our team at Pollen Street Social that stood the test of time.”*

### **NORWEGIAN WOOD**

*Aquavit, elderflower, citrus & Champagne*

15.00

### **BITTER LOVER**

*Beefeater 24, Suze, Lillet Rose, Passionfruit, Apple juice, Vanilla*

### **FROM ITALY WITH LOVE**

*Bulleit Bourbon, Campari, Banana du Bresil, rose vermouth*

### **TEN POLLEN**

*Tanqueray Ten, wild dill-pollen, grapefruit, dry vermouth & “fake olives”*

### **MODERN COSMO**

*Tito’s Vodka, Yuzu liqueur, Ramazzotti, Cranberry, Orange Sherbet, Citrus*

### **GRAPE VARIETY**

*Bombay Sapphire, elderflower, verjus, baby peach and grape cordial, Moscato di Asti*

13.50

## VIRGIN COCKTAILS AND SOFTS

*"It's all right to drink like a fish – if you drink what a fish drinks.." – Mary Pettibone Poole*

### CORNFIELD CUP

*Sweetcorn, walnut and tonka, pineapple, lime, corn flower*

*Nuts*

### JADE FORREST

*Apple juice, Pistachio puree, Lemon juice and topped with Ginger beer*

*Nuts*

### BERRIED, ALIVE

*Mixed berries cordial, lapsang souchon tea, fennel syrup, lemon*

### CHARCOOL

*Seedlip, burnt lemon, grapefruit, pink pepper and cinnamon tea*

8.00

### SOFT DRINKS

Coke	3.50
Diet coke	3.50
Fever tree tonic	3.50
Fever tree slim line tonic	3.50
Fever tree ginger beer	3.50
Fever tree ginger ale	3.50
Fever tree soda	3.50
Fever tree lemonade	3.50
Apple juice	4.00
Cranberry juice	4.00
Grapefruit Juice	4.00
Orange juice	4.00

Pineapple Juice 4.00

**GIN** *50ml*

**Unusual**

Audemus Pink Pepper, France 14.00  
East London Liquor Co. Batch #2, England 11.00  
Bathtub, England 11.00  
Le Gin, France 12.00  
Gin Mare, Spain 13.00  
Jinzu, Scotland 13.00  
Fisher's, England 14.00  
Pothecary 16.00  
St. George Terroir, U.S. 13.00  
Martin Miller's 9 Moons, England 23.00

**Citrus**

Beefeater 24, England 12.00  
Bombay "Star of Bombay", England 12.00  
Martin Miller's, England 11.00  
M. Miller's Westbourne Strength, England 11.50  
N°209, U.S. 12.00  
Napue Kyro, Finland 16.00  
Tanqueray Ten, England 12.00

**Harmonious**

Adnams First Rate, England 11.00  
Beefeater, England 10.00  
Beefeater Crown Jewel, England 15.00  
Berto, Italy 12.00  
Bombay Sapphire, England 11.00  
Caorunn, Scotland 12.00  
Death's Door, U.S. 12.50  
East India Company, England 13.00  
Ford's, U.S. 12.50  
Jensen Bermondsey, England 11.00  
No. 3, England 12.00  
Plymouth, England 12.00

**GIN** *50ml*

Portobello, England	11.00
Rutte, Holland	13.00
Rutte Celery, Holland	13.00
Sipsmith London Dry, England	11.00
St. George Botanivore, U.S.	12.00
Tanqueray Export Strength, England	11.00
The Botanist, Scotland	12.00
W. Chase Great British Xtra Dry, England	11.00

**Juniper Heavy**

Junipero, U.S.	13.00
Perry's Tot Navy Strength, U.S.	14.00
Plymouth Navy, England	12.50
Sipsmith V.J.O.P., England	13.00
Tarquin's "Seadog" Navy Strength, England	13.00

**Floral**

Blackwood's Vintage, Scotland	12.00
Elephant Gin, Germany	13.50
Glendalough Wild Botanical, Ireland	14.00
Four Pillars Rare Dry, Australia	14.00
G'Vine Floraison, France	13.00
Hendrick's, Scotland	11.00
Monkey 47, Germany	15.00
Tarquin's, England	12.00
Whitley Neil, England	11.00

**Old Tom Gin & Genever**

Bols Genever, Holland	11.00
Jensens Old Tom, England	11.00
Rutte Old Simon, Holland	13.00
Zuidam 5yo, Holland	13.00

## **VODKA** *50ml*

### **Clean & Crisp**

Absolut Elyx, Sweden	13.00
Belvedere, Poland	13.00
Grey Goose, France	13.00
Ketel One, Holland	10.00
Konik's Tail, Poland	12.00
Reyka, Iceland	12.00

### **Creamy & Smooth**

Aylesbury Duck, Canada	11.00
Sipsmith Vodka, England	11.00
Stoli Elit, Latvia	15.00
Tito's Handmade, U.S.	12.00

### **Flavoured & Unique**

Ketel One Citroen, Holland	11.00
Zubrowka, Poland	10.00

## **AGAVE** *50ml*

### **Creamy & smooth**

Olmecca Altos Blanco, Jalisco	10.00
Olmecca Altos Reposado, Jalisco	11.50
Cazcabel, Jalisco	11.00

### **Vegetal & spicy**

Calle 23 Añejo, Jalisco	13.00
Fortaleza Reposado, Jalisco	22.00
Ocho Reposado, Jalisco	12.00
Tapatio Blanco, Jalisco	11.00
Patron Silver, Jalisco	14.00
Casamigos, Jalisco	17.00

### **Smokey & vegetal**

Del Maguey Vida, Oaxaca	14.00
Del Maguey Chichicapa, Oaxaca	23.50
Illegal Reposado	20.00
La Venenosa Sur Raicilla, Jalisco	23.00
San Cosme, Oaxaca	14.00
Quiquiriqui, Oaxaca	13.00
Corte Vetusto Espadin, Oaxaca	21.00



**Exceptional & long aged**

Don Julio 1942, Jalisco	45.00
Tapatio Excelencia Extra Añejo ,Jalisco	55.00

**BARLEY***50ml***Complex, maritime & peat smoke**

Ardbeg 10, Islay	14.00
Ardbeg Uigeadail, Islay	20.00
Bowmore 15yo, Islay	17.00
Bunnahabain 12yo, Islay	16.00
Hakushu 12yo, Hokuto	20.00
Lagavulin 16yo, Islay	19.00
Laphroaig 10yo, Islay	14.00
Ledaig 2005 9yo Signatory, Isle of Mull	25.00
Oban 14yo, Highland	14.00
Octomore 7.4 Virgin Oak, Islay	50.00
Port Charlotte Scottish Barley, Islay	16.00
Talisker 10yo, Skye	13.00
Yoichi Single Malt, Hokkaido	23.00

**Balanced, delicate & floral**

Chivas Regal 12yo, Scotland	12.00
Chivas Regal 18yo, Scotland	18.00
Chivas Regal 25yo, Scotland	44.00
Great King Street - Artists Blend, Scotland	12.00
Hibiki Harmony, Osaka	15.00
Johnnie Walker Blue Label, Scotland	48.00
Johnnie Walker Gold Reserve, Scotland	16.00
Johnnie Walker Black Label, Scotland	11.00
Nikka From The Barrel, Hokkaido	14.00
Royal Salute 21yo, Scotland	30.00

**Light, malty & zesty spice**

Bruichladdich Scottish Barley, Islay	14.00
Glenfiddich 12yo, Speyside	11.00
Glenlivet Founder's Reserve, Speyside	12.00
Glenmorangie Original 10yo, Highland	15.50
Glenmorangie Quinta Ruban, Highland	21.00
Glenmorangie Signet, Highland	45.00
Haig Club, Scotland	15.00
Jameson, Dublin	10.00
Monkey Shoulder, Scotland	10.00

Tomatin 14yo Tawny Port Finish, Highland 23.00

**BARLEY** *50ml*

**Rich, dried fruits & Sherry-wood**

Arran Sauternes Cask Finish, Arran	16.00
Aberlour 18yo, Speyside	28.00
Auchentoshan Three Wood, Lowland	14.00
Balvenie 14yo, Carribbean Cask, Speyside	16.00
Blair Athol 12yo, Highland	16.00
Glenfarclas 15yo, Speyside	16.00
Dalmore 18yo, Highland	34.00
Glendronach 18yo, Highland	24.00
Glenfiddich 15yo Solera, Speyside	14.00
Glenfiddich 21yo Gran Reserva, Speyside	40.00
Glenlivet 18yo, Speyside	22.00
Nikka Coffey Grain, Hokkaido	16.00
Penderyn Madeira cask, Wales	14.00
Redbreast 15yo Single Pot Still, Cork	18.50
Teeling Single Malt, Dublin	14.00
Tomintul 15yo Port Finish, Speyside	23.00

**CORN & RYE** *50ml*

**Mellow, vanilla & wood-spices**

Baker's 7yo, Kentucky	15.00
Bulleit Bourbon, Kentucky	10.00
Buffalo Trace, Kentucky	11.00
Jack Daniel's Single Barrel, Tennessee	13.00
Makers Mark, Kentucky	11.00

**Spicy, powerful & floral**

Blanton's Original, Kentucky	15.00
Booker's, Kentucky	21.00
Bulleit Rye, Kentucky	11.00
Elijah Craig 12yo, Kentucky	14.00
Elijah Craig 18yo, Kentucky	65.00
Lot 40, Canada	11.00
Four Roses Single Barrel, Kentucky	13.00
Hudson Rye, New York	28.00
Knob Creek Small Batch, Kentucky	13.00
Pappy Van Winkle 15yo, Kentucky	47.00
Pappy Van Winkle Family Res. 20y	78.00
Pappy Van Winkle Family Res. 23y	90.00
Whistlepig 100% rye, Canada	23.00
Woodford Reserve, Kentucky	12.50
Zuidam Millstone 10yo Barrel Proof, Holland	28.00

## **SUGAR CANE** *50ml*

### **Light, stone fruits & fresh spice**

Havana Club 3yo, Cuba	10.00
Havana Club Especial Añejo, Cuba	11.00
Bacardi Carta Bianca, Cuba	10.00
Bacardi Carta Oro, Cuba	11.00

### **Floral, zesty fruits & warm spices**

Appleton 12yo, Jamaica	13.00
Havana Club Seleccion de Maestros, Cuba	16.00
Mount Gay Black Barrel, Barbados	11.50
Mount Gay XO, Barbados	13.00
Pusser's Navy 15yo, British Virgin Islands	15.00

### **Rich, chocolate & dark spices**

Goslings Black Seal, Bermuda	10.00
El Dorado 15yo, Guyana	15.00
Pusser's Nelson's Blood, Br. Virgin Islands	25.00
Zacapa 23yo, Guatemala	18.00
Zacapa XO, Guatemala	35.00

### **Exceptional & long aged**

Appleton 21yo, Jamaica	40.00
Diplomatico Ambassador, Venezuela	50.00
Havana Club Gran Reserva 15yo, Cuba	44.00

## **GRAPE BRANDIES** *50ml*

### **Young oak (2+ years old), dried fruits & zesty spice**

Hennessy VS, Cognac	10.50
Château Laubade VSOP, Bas Armagnac	11.50
Martell VSOP, Cognac	11.50
Clos Martin VSOP (8yo), Bas Armagnac	15.00
Maxime Trijol VSOP, Grande Champagne	20.00
Remy Martin 1738, Fine Champagne	18.00

### **Mature oak (10+ years old), dried fruits & dark spices**

Castarède, 1979, Bas Armagnac	22.00
Hennessy XO, Cognac	47.00
Leopold Gourmel Extra 15yo, Fins Bois	26.00
Martell Cordon Bleu, Borderies	26.00
Martell XO, Borderies & Grande Champagne	44.00
Remy Martin XO, Fine Champagne	38.00

### **Exceptional age (up to 100 years old), balanced & complex flavours** *25ml*

Hennessy Paradis, Cognac	60.00
Louis XIII, Grande Champagne 1er Cru	175.00

*Served from Magnum with pipette*

## **APPLE & PEAR BRANDIES** *50ml*

### **Young, fresh apples and pears & zesty spices**

Chateau du Breuil, Pays D'Auge	10.00
Adrien Camut Reserve d'Adrien 6yo, Pays D'Auge	16.00

*All spirits are also available in 25ml measures*

**WATER OF LIFE** *50ml*

Capovilla Grappa di Bassano 2013, Veneto 12.50

*25ml*

Reisetbauer Apricot (Marille), Austria 12.00

Reisetbauer Raspberry, Austria 15.00

Tarpa Williams Pear, Hungary 12.00

**SWEETS** *50ml*

Amaretto Disaronno, Saronno 9.00

Bailey's, Ireland 9.00

Drambuie, Scotland 9.00

Frangelico, Piemonte 9.00

Limoncello di Amalfi, Campania 9.00

Mr Black coffee liqueur, Australia 9.00

Patron XO Coffee, Jalisco 11.00

Persichetto (Peach Leaf), Liguria 11.00

Plymouth Sloe Gin, England 10.00

Sambuca Fina, Lazio 9.00

**BITTERS** *50ml*

Averna, Sicily 9.00

Branca Menta, Milan 9.00

Cynar, Italy 9.00

Fernet Branca, Milan 9.00

Montenegro, Bologna 9.00

*All spirits are also available in 25ml measures*

## **BOTTLED BEER & CIDER**

*330ml*

### **FRESH MALT**

The Subtle Fox Lager, 6.00  
Staffordshire, 4%

Small Beer Lager 7.00  
London, 2%

### **SPICED MALT**

Hitachino Amber Ale 8.50  
Naka, Japan 6%

Hitachino White Ale 8.50  
Naka, Japan 6%

### **FRESH FRUIT**

Hawkes Urban Orchard Cider, 8.00  
London, 4.5%

## WINE BY THE GLASS

### **SPARKLING** *125ml*

Moët and Chandon Grand Vintage, Brut, Champagne, France, 2009	14.50
Coates & Seely Rose, Hampshire Brut, NV	15.00
Ruinart Rosé, Brut, Champagne, France, NV	19.00
Henri Giraud, Hommage à François Hémart, Ay Grand Cru, Brut, Champagne, France, NV	20.00
Krug Grande Cuvée, Brut, Champagne, France, NV	38.00

### **WHITE** *175ml*

Furmint, Chateau Megyer, Tokaj, Hungary 2015	10.00
Neuburger, Somm In The Must, Niederosterreich, Austria	12.00
PSS Selection, Domaines Les Grandes Vignes, France, 2015	13.00
Assyrtiko, Areti, Ktima Biblia Chora Macedonia, Greece 2017	13.00
Renosu Bianco, Tenute Dettori, Sardinia, Italy 2017	13.50
Albarino, Leirana, Forjas Del Salnes 2016	14.00
Trenzado, Suertes del Marques, Valle de la Orotava, Tenerife, 2016	14.50
Rully Blanc, Jean-Ponsot, Burgundy, France, 2015	15.50
Riesling Trocken, "Quarzit", Peter Jakob Kühn, Rheingau, Germany, 2015	15.50

### **ROSE** *175ml*

Petali Rose, Cantalici, Tuscany, Italy	9.50
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*White, red, and rose wines by the glass are also available  
in 125ml measures*



## WINE BY THE GLASS

<b>RED</b>	<i>175ml</i>
Rogue Vine, Grand Itata Tinto, Itata, Chile, 2015	12.00
Pinot Noir, Seresin, Marlborough New Zealand, 2016	14.50
Bandol, Domaine de la Tour du Bon, Provence, France, 2015	16.50
El Esquilón, Suertes del Marques, Valle de la Orotava Tenerife, Spain, 2015	17.00
Pinot Nero, La Tartufaia, Giulia Negri, Langhe, Piemonte, Italy , 2013	17.00
Gattinara, Selezione, Travaglini Piemonte Italy, 2013	18.50,
Syrah, The Hermit, Pax, North Coast, California, USA, 2015	18.50
PSI, Peter Sisseck, Ribera del Duero, Spain 2016	19.00

*White, red, and rose wines by the glass are also available in 125ml measures*

## FORTIFIED WINES

<b>VERMOUTH</b>	<i>60ml</i>
Berto, Piedmont	9.00
Carpano Antica Formula, Turin	9.00
Cocchi Rosso / Americano, Turin	9.00
Cocchi Barolo Chinato, Turin	15.00
Noilly Prat, Marseille	9.00
Punt e Mes, Milan	9.00
Vermouth del Professore, Lazio	9.00
Martini Rubino, Turin	9.00
Belsazar Red Vermouth, Australia	10.00
<b>SHERRY</b>	<i>100ml</i>
Pasada Pastrana, Bdg. Hidalgo, Manzanilla	6.50
Puerto Fino, Lustau, Fino	6.50
Napoleon, Bodegas Hidalgo, Amontillado	8.50
Apostoles, G. Byass, Palo Cortado y PX	18.00