

1751 DISTILLERY BAR & KITCHEN

Brunch Plates

1751 Brunch 10.25

Back bacon, fried eggs, Cumberland sausage, baked beans, roasted tomato, flat mushroom and tater tots served with sourdough toast

Vegan Breakfast (vg) 9.50

Vegan sausages, mixed grains, roasted red peppers, roasted tomato, wilted greens, flat mushroom, smashed avocado and raw seeds

Add eggs any way (v) 1.50

Eggs Benedict 9.25

Traditional English muffin, back bacon and hollandaise sauce

Eggs Royale 10.50

Traditional English muffin, smoked salmon and hollandaise sauce

Eggs Florentine (v) 9.25

Traditional English muffin, wilted greens and hollandaise sauce

Smashed Avocado (v) 8.75

Poached egg, tomatoes, chilli flakes on sourdough toast

Steak & Eggs 14.95

6oz* Flat iron steak, fried eggs, with salsa verde and roasted vine tomatoes

Buttermilk Pancakes

Freshly made golden pancakes and your choice of toppings.

Back Bacon & Maple Syrup 8.50

Mascarpone, Caramel Sauce & Strawberries (v) 8.50

Brunch Cocktails

Red Snapper 10.25

House Bloody Mary mix, 1751 London Dry Gin

Bloody Mary 10.25

House Bloody Mary mix, J.J. Whitley Grain Vodka

Flat White Martini 9.50

Baileys Almande, cold brew coffee, J.J. Whitley Grain Vodka

Pineapple & Passionfruit Bellini 9.50

Prosecco, pineapple syrup, passionfruit puree

Salads

Balsamic Chicken 12.50

Balsamic marinated chicken breast with mustard, avocado, lettuce, tomatoes, pink pickled onions, burrata and olive oil

Fennel & Citrus 10.50 (vg)

Fennel, spinach, orange, tomatoes, pink grapefruit, balsamic vinegar, olive oil, lemon, micro herbs and lettuce

Our Seville Orange G&T goes perfectly with either of our delightfully fresh salads. We're not named after the 1751 gin act for nothing!

Hand Stretched Pizza

Classica (v) 9.50

Mozzarella, tomato sauce and fresh basil

Salsiccia 11.95

'Nduja sausage, mozzarella, burrata, tomato sauce, capers, red chilli and fresh basil

Vegetariano (v) 10.95

Mozzarella, tomato sauce, goat's cheese, peppers, artichoke, rocket, spinach, red pesto and fresh basil

Carnoso 11.50

Mozzarella, tomato sauce, Milano salami, rocket and burrata

Mains

The Smoke Burger 14.50

6oz* beef patty, smoked Cheddar, burger sauce, back bacon, shredded lettuce, tomato, butter pickles and chunky chips

The House Burger 14.95

6oz* beef patty, chorizo, burger sauce, smoked Cheddar, shredded lettuce, jalapenõs, sriracha sauce and chunky chips

Beetroot & Quinoa Burger (vg) 13.25

Vegan bun, roasted red pepper & red pesto, smashed avocado, shredded lettuce and chunky chips

Cranberry & Brie Burger 15.50

A 6oz* beef patty alongside our favourite winter flavours; brie, crispy bacon, cranberry relish, celeriac and parsnip remoulade. Finished with a slice of beef tomato and baby gem in a brioche bun and served with truffle chips

Fish & Chips† 13.50

Chunky chips, grilled lemon, mushy peas and tartar sauce

Beef Shin Ragu 11.95

Slow-cooked beef ragu, pappardelle, Gran Levanto cheese, black pepper and fresh basil

1751 Club Sandwich 11.50

Grilled chicken, back bacon, smashed avocado, tomato, pink pickled onions, shredded lettuce, mayo and chunky chips

6oz* Flat Iron Steak 17.95

Chunky chips, grilled tomato, flat mushroom and your choice of béarnaise or Bourbon pepper sauce

Sides

Seasonal Mixed Veg (vg) 3.50

Tomato Salad (vg) 3.50

Chunky Chips (vg) 3.95

Truffle Chips (v) 4.95

Black truffle oil, Gran Levanto cheese

Creamy Mash (v) 3.95

With black truffle oil

House Distilled Gin & Tonics

1751 Classic London Dry 9.50

Franklin & Son's Indian Tonic and dehydrated lime slice

1751 Contemporary London Dry 9.50

Franklin & Son's Mallorcan Tonic, cassia quill and rosemary

1751 Navy Strength Gin (57%) 9.50

Franklin & Son's Indian Tonic and lemon & lime slices

1751 Raspberry & Pomegranate 9.50

Franklin & Son's Indian Tonic, pomegranate seeds and fresh raspberry

House Distilled Gin & Tonics served with 50ml gin as standard

Our signature gin selection is made up of unique creations from our in-house copper pot still; Lady Catherine.

Ask your server to point her out to you!

1751 Blueberry & Mint 9.50

Franklin & Son's Indian Tonic, pomegranate seeds and fresh mint

1751 Seville Orange 9.50

Franklin & Son's Light Tonic and orange



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Table no

Classic Cocktails

Barrel Aged Old Fashioned 10.25

Buffalo Trace, sugar syrup, whisky barrel aged bitters

Pornstar Martini 10.25

Absolut Vanilla Vodka, passionfruit, lemon, sugar syrup, Passoa, Prosecco

Crystal Daiquiri 9.50

Bacardi, Supasawa, sugar syrup

Clover Club 10.25

1751 London Dry Gin, lemon, raspberry, Ms. Better's Bitters Miraculous Foamer

Flat White Martini 9.50

Baileys Almande, espresso, J.J. Whitley Grain Vodka

Smoked Boulevardier 10.25

Buffalo Trace, Laphroaig, Martini Riserva Rubino, Campari

Signature Spritz 9.50

Blue pea powder, soda, Supasawa, white peach syrup, grapefruit bitters, Lillet Blanc, Prosecco

Breakfast Martini 9.50

1751 Seville Orange Gin, Cointreau, lemon, marmalade

Tommy's Margarita 9.50

AquaRiva Blanco Tequila, lime juice, agave syrup

1751 Signature Cocktails

English 75 10.25

1751 London Dry Gin, White Heron English Blackcurrant Liqueur, lemon juice, sugar syrup, Chapel Down Sparkling Wine

Gin Lane 9.50

1751 London Dry Gin, lychee syrup, lemon, orange blossom honey droplets, egg white

Negroni 9.50

1751 London Dry Gin, Martini Riserva Rubino, Campari

Martini 10.25

1751 Navy Strength, Dolin Vermouth de Chambéry Dry

Free Spirits

Our collection of alcohol free cocktails

All 5.50

Javier

Tonka Bean droplets, Franklin & Son's Ginger Ale

The Merchant

Darjeeling and Chamomile Droplets, Franklin & Son's Mallorcan Tonic

Honey Blossom

Orange Blossom and Honey Droplets, Franklin & Son's Mallorcan Tonic

Rosmarinus

Mediterranean Rosemary Droplets, Franklin & Son's Rhubarb & Hibiscus Tonic

Champagne & Sparkling Wine

Il Baco Da Seta Prosecco | Italy

Elegant and crisp with a fine bubble mousse and delicious apricot, pear and citrus flavours

125 Bottle

7.25 29.95

Sauvion Crémant de Loire Brut Rosé | France

Light pink with onion-skin hues, the wine shows a fine mousse with a redcurrant and rosehip fruit character

8.25 38.45

Bouché Père et Fils Cuvée Réserve Brut | France

A ripe, biscuity Champagne with a fine mousse and a long, elegant finish

9.95 42.95

White Wine

Le Bosq Blanc, Vin de France | France

Delicate citrus and passion fruit flavours with floral notes and a lively, dry finish

175 250 Bottle
5.90 7.90 20.75

Pontebello Pinot Grigio | Italy

Light, bright and crisp, with delicate apple and pear flavours

6.20 8.20 22.95

Kleine Zalze Chenin Blanc | South Africa

Tropical-fruit flavoured with some lees ageing help to both soften and round the finish

6.60 8.60 27.50

Altoritas Sauvignon Blanc | Chile

Bright and refreshing with gentle notes of gooseberry and lemon fruit

7.05 9.05 27.95

Picpoul de Pinet, Petite Ronde | France

Light and fresh, with a citrusy and stone fruit character highlighted with floral notes

7.60 9.60 28.50

Red Wine

Le Bosq Rouge, Vin de France | France

Un-oaked and fermented at relatively cool temperatures to maintain the grapes aromas it shows strawberry and cherry with a note of spice

175 250 Bottle
5.90 7.90 20.75

Vinuva Organic Nero d'Avola, Terre Siciliane | Italy

Overtly fruity with sweet blueberry and bilberry on a soft palate with a touch of spice

6.20 8.20 22.95

Kleine Zalze Cellar Selection Cabernet | South Africa

Classic flavour characteristics of blackcurrant, black cherry, green pepper, chocolate and cedar wood

6.60 8.60 27.45

Santa Rita 120 Merlot | Chile

Intense red fruit aromas, backed by floral notes and a hint of vanilla, the palate is smooth with ripe fruit flavours.

7.05 9.05 27.95

Musso de Casa Rojo Tempranillo, Castilla y Leon | Spain

Interesting notes of cherry and white peach and minerality, Complex and structured

7.60 9.60 28.50

Rosé Wine

Crusan Cinsault-Syrah Rosé, Pays d'Oc | France

Juicy red-fruit with a slight spiciness on the crisp finish

175 250 Bottle
6.20 8.20 22.95

Belvino Pinot Grigio Rose | Italy

A delicate pink wine full of fresh, summer-fruit aromas and flavours

6.60 8.60 27.45

Coteaux Varois en Provence Rosé | France

Elegant layers of strawberry, red cherry and raspberry with a delicate scattering of herbs

7.60 9.60 28.50

All volumes are in ml, 125ml glass available on request

1751 Distillery Bar & Kitchen only use RSPCA Assured™ shell eggs in our restaurants. This means we use suppliers and farmers that adhere to the RSPCA welfare standard and have been checked by RSPCA assessors. *Approximate weight uncooked. 1oz = 28g. †Fish dishes may contain small bones. Our fish is responsibly sourced from sustainable stocks. (v) These products do not contain any meat or fish. (vg) These dishes are made from ingredients that do not contain animal products. Not all ingredients are shown in the dish descriptions. All dishes on this menu are subject to ingredient availability. We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any menu item. We advise you to speak to a member of staff if you have any food allergies or intolerances. Full allergen information relating to our menu items can be found at www.restaurantallergens.com/1751towerbridge. We accept Visa, Mastercard, China Union Pay & American Express. All major currencies are accepted. All our prices include VAT at the current rate. 1751 Distillery, Bar & Kitchen is operated by The Restaurant Group PLC. All items are subject to availability. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.

Bottles & Cans

London Fields, Hackney Hopster
4.2% ABV 5.25

Fourpure, Easy Peeler
4% ABV 5.50

Camden Town Brewery, Show Off
5.8% ABV 5.75

Beavertown, Gamma Ray
5.4% ABV 5.75

Fuller's, London Pride
4.7% ABV 5.25

Corona 4.5% ABV 4.95

Asahi 5% ABV 4.95

Estrella Galicia (GF) 5.5% ABV 5.25

Budvar 5% ABV 5.05

Beers On Tap

Peroni 5.1% ABV 5.50

Low Alcohol Beers

Small Beer, Session Pale 2.5%
ABV 4.50

Small Beer, Lager
2.1% ABV 4.50

BrewDog, Punk AF
0.5% ABV 4.50

Ciders

Hawkes, Urban Orchard
4.5% ABV 5.95

Aspall, Premier Cru
7% ABV 5.95

Sassy Cidre, Rosé
3% ABV 5.25

Sassy Cidre, Poiré
2.5% ABV 5.25

Soft Drinks

Coca Cola 3.25

Diet Coke, Coke Zero, 3.10
Sprite Zero

Gingerella 3.25

Lemony Lemonade 3.25

Dalstons Fizzy Rhubarb 2.95

Dalstons Cherryade Can 2.95

No.1 Living Raspberry Kombucha 3.50

No.1 Living Ginger Kombucha 3.50

Hot Drinks

We love Union Coffee. This is because it's hand roasted in small batches, ensuring the finest quality and taste. Plus, they work directly with smallholder farmers who are paid a fair price.

Americano 2.90

Espresso 2.40

Double Espresso 2.90

Cappuccino 3.20

Café Latte 3.20

Flat White 3.20

Macchiato 2.50

Double Macchiato 2.95

Mocha 3.20

Hot Chocolate 3.50

Yorkshire Tea 2.75

Teapigs 2.95

Chai, Chamomile, Superfruit, Mao Feng Green Tea, Darjeeling, Earl Grey

Ask about our milk alternatives

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