



CONTENTS

BAR FOOD	1-2
HOUSE DISTILLED GIN & TONICS	3
LADY CATHERINE'S LADIES	4
1751 SIGNATURE COCKTAILS	4
CLASSIC COCKTAILS	5
FREE SPIRITS	5
WHITE WINE	6
CHAMPAGNE & SPARKLING WINE	6
RED WINE	7
ROSÉ WINE	7
BEER & CIDERS	8
SOFT DRINKS	8
HOT DRINKS	9





FOR THE TABLE

Welsh Rarebit Bites 7.95

Welsh rarebit bites made with Pitchfork Somerset cheddar *321 kcal*

Marinated Olives (v) (gf) 6.95

Olives tossed in red pepper tapenade *212 kcal*

Chorizo (gf) 7.95

Pan-fried chorizo served in red wine, sprinkled with feta and a drizzle of hot honey *394 kcal*

Butter Plate 7.95

Truffle and chimichurri butter with toasted rosemary focaccia *842 kcal*



Adults need around 2000 kcal a day. 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



STARTERS

Vegan Burrata (vg) (gf) 13.00

Vegan burrata with heritage tomato salad, pesto and lemon oil *543 kcal*

Goat's Cheese Souffle (v) (gf) 9.95

Twice-baked goat's cheese souffle with crispy shallots, beetroot and honey *571 kcal*

Gin-Cured Salmon 14.00

Oak-smoked 1751 gin-cured salmon with pickled cucumber, crispy capers, salmon roe, dill oil & crème fraîche served with rye bread *437 kcal*

Poached Asparagus (v) 11.95

Asparagus with a truffle hollandaise sauce, poached egg, wilted spinach, garlic crumb and truffle dust *214 kcal*

Smoked Duck Salad (gf) 12.00

Smoked duck served on a fresh fig and quail's egg salad with a sour cherry molasses dressing *177 kcal*

Hot Truffle Chicken 8.25

Crispy fried chicken topped with buffalo sauce, truffle mayo and fresh gran levanto *827 kcal*

Curried Cauliflower (vg) (gf) 7.25

Roasted curried cauliflower, served on a bed of red pepper sauce with vegan sriracha mayo and fresh pomegranate seeds *463 kcal*

Crispy Halloumi Fries (v) 7.25

Freshly fried halloumi tossed with chilli & honey *505 kcal*

SOURDOUGH PIZZA

Classica (v) 10.25

Tomato base with shredded mozzarella *808 kcal*

Ask to go vegan (vg) 908 kcal

Carnoso 13.25

Tomato base with shredded mozzarella and prosciutto, topped with rocket, torn burrata, black pepper and olive oil *1177 kcal*

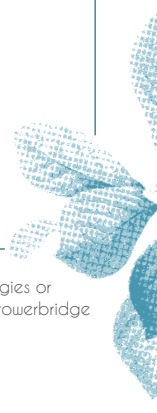
Pollo Bianco 13.95

Creamy white base with shredded mozzarella, grilled chicken, basil pesto dressing, rocket and gran levanto shavings *1219 kcal*

Vesuvio 13.95

Tomato base with shredded mozzarella, pepperoni, spicy chorizo and fresh red chillies *1170 kcal*

Adults need around 2000 kcal a day. 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



1751 IS NO RANDOM NUMBER

We take our name from the Gin Act of the same year, an era when gin drinkers were known as rogues, strumpets and vagabonds.

Our leading lady - copper still, Lady Catherine - sits in pride of place, where she continues to produce our very own 1751 gin.

Not only is she a sight to behold, but she also makes delicious-tasting gins, suitable for all parts of the day - yes, even breakfast!

HOUSE-DISTILLED GIN & TONICS

All made with Fever-Tree tonic and a 50ml serve of house-distilled 1751 gin as standard

Classic London Dry (vg) 11.25

Indian tonic, garnished with a dehydrated lime slice

Contemporary London Dry (vg) 11.25

Mediterranean tonic, garnished with a cassia quill and fresh rosemary

Navy Strength Gin (57%) (vg) 11.25

Indian tonic, garnished with citrus slices

Raspberry & Pomegranate (vg) 11.25

Indian tonic, garnished with pomegranate seeds & raspberry

Blueberry & Mint (vg) 11.25

Indian tonic, garnished with pomegranate seeds & fresh mint

1751 Seville Orange (vg) 11.25

Light tonic, garnished with a slice of dehydrated orange



GIN SLIDERS 12.75

Select any three of our house-distilled gins served with a bottle of tonic of your choice - the perfect way to try the whole range... and still remember it

LADY CATHERINE'S LADIES

Ramos Gin Fizz (v) 10.75

1751 House Gin, watermelon syrup, lemon juice and elderflower & cucumber tonic

Negroni (vg) 11.75

1751 London Dry Gin, Martini Riserva Speciale Rubino and Campari

Gin Lane (v) 11.75

1751 London Dry Gin, lychee syrup, lemon juice, orange blossom and honey droplets

Breakfast Martini (v) 12.75

1751 Seville Orange Gin, Cointreau, lemon juice and marmalade

Clover Club (v) 12.75

1751 London Dry Gin, lemon juice, raspberries and bitters

Gin Martini (vg) 12.75

1751 Navy Strength Gin and Dolin dry vermouth

1751 SIGNATURE COCKTAILS

Signature Spritz (vg) 12.75

Blue pea powder, Supasawa sour mix, white peach syrup, grapefruit bitters and Lillet Blanc topped with Prosecco and soda water

Botanist & Tonic (v) 12.75

Our 1751 House Gin and grapefruit bitters, elderflower, topped with tonic

Tiki Rockstar (v) 13.50

Two Swallows salted caramel rum, Pineapple Grenade rum, Luxardo amaretto, pineapple juice, lime juice and Angostura bitters

Passion Fruit Collins (v) 12.75

Our 1751 House Gin, with passion fruit puree, sugar syrup, lemon juice and topped with soda water

Pink Lips (v) 12.75

1751 House Gin, mango puree, lemon juice and red wine

Side Lover (v) 12.75

1751 House Gin, Lillet Blanc, lemon juice and bitters

Strawberry Fields (v) 12.75

1751 House Gin, lemon juice, strawberry puree, rosemary cordial and foamer bitters

CLASSIC COCKTAILS

Barrel-Aged Old Fashioned (vg) 12.75

Buffalo Trace, sugar syrup and whisky barrel-aged bitters

Pornstar Martini (v) 13.50

A classic. Our version is made with Absolut vanilla vodka, lemon, sugar syrup, passion fruit liqueur, served with passion fruit and a shot of Prosecco

Espresso Martini 12.75

J.J. Whitley grain vodka, Kahlua, vanilla syrup and espresso

Bloody Mary 12.75

JJ Whitley grain vodka and our house Bloody Mary mix

Smoked Boulevardier (vg) 13.50

Buffalo Trace, Laphroaig, Martini Riserva Speciale Rubino and Campari

Aperol Spritz (vg) 12.75

Aperol, Prosecco and soda water

Crystal Daiquiri (vg) 12.75

Bacardi, Supasawa sour mix and sugar syrup

Tommy's Margarita (v) 12.75

AquaRiva Blanco tequila, lime juice and agave syrup

Whiskey Sour (v) 12.75

Buffalo Trace, sour mix and bitters

Gin Sour (vg) 12.75

Italicus botanical liqueur, Beefeater London Dry gin, Ms. Better's foamer bitters and sugar syrup

Vodka Martini (vg) 12.75

Dolin dry vermouth and JJ Whitley grain vodka

FREE SPIRITS

Our collection of alcohol free cocktails

Mintenni (v) 6.00

Seedlip Spice, lemon juice and sugar syrup *98 kcal*

Strawberry Sour (v) 6.00

Seedlip Spice, lemon juice, sugar syrup, strawberry puree and bitters *174 kcal*

Senoriata (v) 6.00

Seedlip Spice, grapefruit juice, lemon juice and sugar syrup *74 kcal*

24/7 (vg) 6.00

Cranberry juice drink, apple juice, sugar syrup and ginger beer *225 kcal*

Adults need around 2000 kcal a day.



WHITE WINE

El Velero, Verdejo Blanco | Spain

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

175ml 250ml *Bottle*
7.50 9.75 24.50

Quindi Pinot Grigio | Italy (vg)

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

7.75 9.95 26.95

Kleine Zalze Chenin Blanc | South Africa

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

8.00 10.95 29.75

Picpoul de Pinet, Petite Ronde | France

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

8.50 11.50 31.95

Riverstone Sauvignon Blanc | New Zealand

Nose of tropical fruit, melon and citrus, with mineral notes on the palate. Crisp and dry

9.95 12.00 35.25

CHAMPAGNE & SPARKLING

Il Baco Da Seta Prosecco | Italy (vg)

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

125ml **7.75** | *Bottle* **33.00**

Il Baco Da Seta Prosecco Rosé | Italy (vg)

A soft, flavourful wine with delicate bubbles and lush summer strawberry and raspberries dominate the flavours

125ml **8.25** | *Bottle* **35.75**

Taittinger Brut Réserve, NV | France (vg)

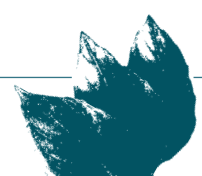
Light, dry, green fruit, citrus

Bottle **77.00**

Taittinger Prestige Brut Rosé | France (vg)

Crushed wild raspberry and cherry notes, with a creamy texture and subtle toasty flavours on the finish

Bottle **99.00**



RED WINE

	175ml	250ml	Bottle
El Velero, Tempranillo Tinto Spain Cherry-red Tempranillo that shows strawberry and fruits of the forest on its smooth and velvety palate	6.50	8.75	23.00
Kleine Zalze Cellar Selection Cabernet South Africa Classic flavour characteristics of blackcurrant, black cherry, green pepper, chocolate and cedar wood	8.75	12.00	33.00
Santa Rita 120 Merlot Chile (vg) Intense red fruit aromas, backed by floral notes and a hint of vanilla, the palate is smooth with ripe fruit flavours	7.50	9.75	27.50
Côtes-du-Rhône Rouge Belleruche, M. Chapoutier France (vg) A superb wine with rich aromas of dark fruit, earthy minerals and spice, rich blackberry and cherry fruit, hints of liquorice and a substantial finish	9.75	12.00	36.25
Tilia Malbec Argentina Classic dark purple-blue colour with a charge of sweet blueberry and violet on the nose with plenty of, ripe, dark fruit and shavings of milk chocolate and a touch of vanilla pod	9.75	12.00	37.50

ROSÉ WINE

Belvino Pinot Grigio Rosé Italy (vg) A delicate pink wine full of fresh, summer fruit aromas	6.95	9.25	27.50
Coteaux Varois en Provence Rosé France (vg) Elegant layers of strawberry, red cherry and raspberry with a delicate scattering of herbs	175ml 8.50	250ml 11.25	Bottle 30.75
Côtes de Provence Rosé, Mirabeau France (vg) A combination of wild strawberry, raspberry and redcurrant aromas with refreshing acidity which adds grip and texture			37.50

All of our wines are also available in 125ml measures on request





CAPS & CANS

Brixton Atlantic IPA (vg) 5.4% ABV 6.50

Fuller's London Pride (vg) 4.7% ABV 6.50

Corona (vg) 4.5% ABV 6.00

Asahi (vg) 5% ABV 6.00

Estrella Galicia (gf) (vg) 5.5% ABV 6.50

Budvar (vg) 5% ABV 6.00

BrewDog, Punk AF (vg) 0.5% ABV 50 kcal 5.75

Rekorderlig, Apple (vg) 4% ABV 6.50

Sassy Cidre, Rosé (vg) 3% ABV 6.50

Sassy Cidre, Poire (vg) 2.5% ABV 6.50

BEERS ON TAP

We have a great selection of draught beer and cider available.
Please ask your server for details of the full range

SOFT DRINKS

Fresh Orange Juice (v) 106 kcal

3.25

Coke Zero (vg) 1 kcal

3.75

Juice (v)

3.00

Sprite Zero (vg) 4 kcal

3.75

Apple 133 kcal, Pineapple 155 kcal,

Cranberry Juice Drink 71 kcal,

Tomato 57 kcal

Gingerella (vg) 135 kcal

4.25

Coca Cola (vg) 133 kcal

4.25

Lemony Lemonade (vg) 102 kcal

4.25

Diet Coke (vg) 1 kcal

3.75

Dalstons Fizzy Rhubarb (vg) 40 kcal

3.50

Dalstons Cherryade Can (vg) 50 kcal

3.50



Adults need around 2000 kcal a day.

HOT DRINKS

Americano <i>4 kcal</i>	3.25
Espresso <i>2 kcal</i>	2.75
Double Espresso <i>2 kcal</i>	3.25
Cappuccino <i>97 kcal</i>	3.75
Café Latte <i>90 kcal</i>	3.75
Flat White <i>76 kcal</i>	3.75
Macchiato <i>7 kcal</i>	2.75
Double Macchiato <i>14 kcal</i>	3.25
Mocha <i>107 kcal</i>	3.75
Hot Chocolate <i>186 kcal</i>	3.75
Yorkshire Tea <i>0 kcal</i>	2.75
Teapigs <i>0 kcal</i>	3.25
Mao Feng Green Tea Chamomile Superfruit Darjeeling Earl Grey Chai	

Ask about our milk alternatives



(v) These products do not contain any meat or fish. (vg) These dishes are made from ingredients that do not contain animal products. (gf) These dishes are made with products which do not contain gluten as an ingredient. 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. Adults need around 2000 kcal a day. The calorie information for our menu is calculated from recipes, however, as all our dishes are prepared by hand, some variation may occur. Guidance permits a +/-20% variance on published calorie values. For the latest calorie information please visit our website.

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. | 0923



17
51

