



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*





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*



MAINS

Roasted Chicken Supreme (gf) 16.95

Served with creamy chive mash and pan fried mushrooms, asparagus & pancetta. Topped with crispy prosciutto and cider and tarragon jus on the side *819 kcal*

Tuna Steak (gf) 18.95

Served pink with house made aubergine caponata, red pepper tapanade, pesto, lemon oil and crispy basil leaves *611 kcal*

Truffle & Leek Gnocchi (v) 14.95

Gnocchi on the bed of leek puree with crispy leeks, grilled hen of the woods mushroom, truffle oil and truffle dust *686 kcal*

Steamed Cod* Fillet (gf) 20.00

With fettucine of vegetables, crispy capers, chimichurri butter and dill oil *446 kcal*

1751 Burger 25.00

Premium beef burger topped with cheddar, slices of pink ribeye steak, beef dripping roscoff onions, bone marrow butter and garlic aioli. Served with Pont Neuf potatoes *1483 kcal*

Beetroot & Quinoa Burger (vg) 13.95

Topped with smashed avocado, red pepper sauce and vegan feta. Served in a glazed bun with vegan sriracha mayo, rocket and chips *1376 kcal*

Egg Yolk Carbonara 14.95

Fettucine and pancetta tossed in our homemade egg yolk & gran levanto sauce and topped with crispy prosciutto *1118 kcal*

Fish* & Chips 15.95

Hand coated in our house tempura batter served with salt & vinegar seasoned chips, minted mushy peas and tartare sauce *975 kcal*


1751 House Salad (vg) (gf) 11.95

Roasted vegetables, mixed leaves and broccoli spears tossed with our house made 1751 Gin vinaigrette and drizzled with sticky balsamic reduction *197 kcal*.

Topped with your choice of: Grilled chicken breast *195 kcal* **3.50** | Grilled halloumi *400 kcal* **(v) 2.50**

1751 Club 14.75

Thick white toast layered with grilled chicken breast, fresh sliced avocado, chorizo, Dijon mayo and lettuce *1728 kcal*





STEAKS & GRILL

1751 Grilled Brochette 15.95

Served on the skewer with roasted vegetable salad, toasted khobez flatbread and tzatziki.
Choose from: Cajun chicken & chorizo 1165 kcal | Halloumi, Mushroom & Red Pepper (v) 989 kcal

Fillet Steak 42.95

Our premium cut, served with triple cooked chips, bone marrow, bone marrow butter hen of the woods mushroom and watercress, with either bearnaise 870 kcal or peppercorn 787 kcal sauce

10oz* Ribeye 29.95

Off the bone and served with either bearnaise 839 kcal or peppercorn sauce 748 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

SIDES

Chips (vg) 379 kcal 4.50

Truffle & Gran Levanto Chips (v) 553 kcal 5.50

Side Salad (vg) (gf) 108 kcal 4.00

Garden Vegetables (vg) 135 kcal 4.00

DESSERTS

Warm Apple Crumble (vg) 8.25

Warm apple crumble with vanilla vegan ice cream and custard 626 kcal

Chocolate & Coconut Torte (vg) 9.25

Chocolate and coconut torte with straciatella ice cream 561 kcal

Selection of Ice Cream & Sorbet (gf) 6.50

Chocolate (v) 84 kcal | Strawberry (v) 83 kcal | Vanilla (v) 79 kcal
Vegan Straciatella (vg) 113 kcal | Passionfruit & Mango Sorbet (vg) 78 kcal

Cheese Selection (v) 11.50

Smoked applewood cheddar, brie & dolcelatte served with fresh fig, oat crackers, celery sticks, grapes & quince jelly 800 kcal

Sticky Toffee Pudding (v) 7.95

Soft sticky toffee sponge served with vanilla ice cream and salted caramel sauce 755 kcal

Passionfruit Cheesecake (v) 8.25

NY Style cheesecake topped with homemade 1751 gin & passionfruit compote and mango & passionfruit sorbet 574 kcal

Bread & Butter Pudding (v) 7.95

Served with vanilla ice cream and warm custard 544 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

Light tonic, garnished with pomegranate seeds & raspberry

Blueberry & Mint (vg) 11.25

Light tonic, garnished with pomegranate seeds & fresh mint

1751 Seville Orange (vg) 11.25

Light tonic, garnished with a slice of dehydrated orange

Ask about our Gin Sliders (vg) 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

DIGESTIFS

Barrel Aged Old Fashioned 12.75

Buffalo Trace, sugar syrup, whisky barrel aged bitters

Espresso Martini 12.75

J.J. Whitley grain vodka, cold brew coffee, vanilla syrup and espresso

Cockburn's Fine Ruby Port 50ml 8.00

Smoked Boulevardier 13.50

Buffalo Trace, Laphroaig, Martini Riserva Rubino, Campari

Martini 11.75

1751 Navy Strength, Dolin Vermouth de Chambéry Dry

Graham's 10 Year Old Tawny Port 50ml 8.50

(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 that 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. *Approximate weight uncooked + Fish products may contain bones 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