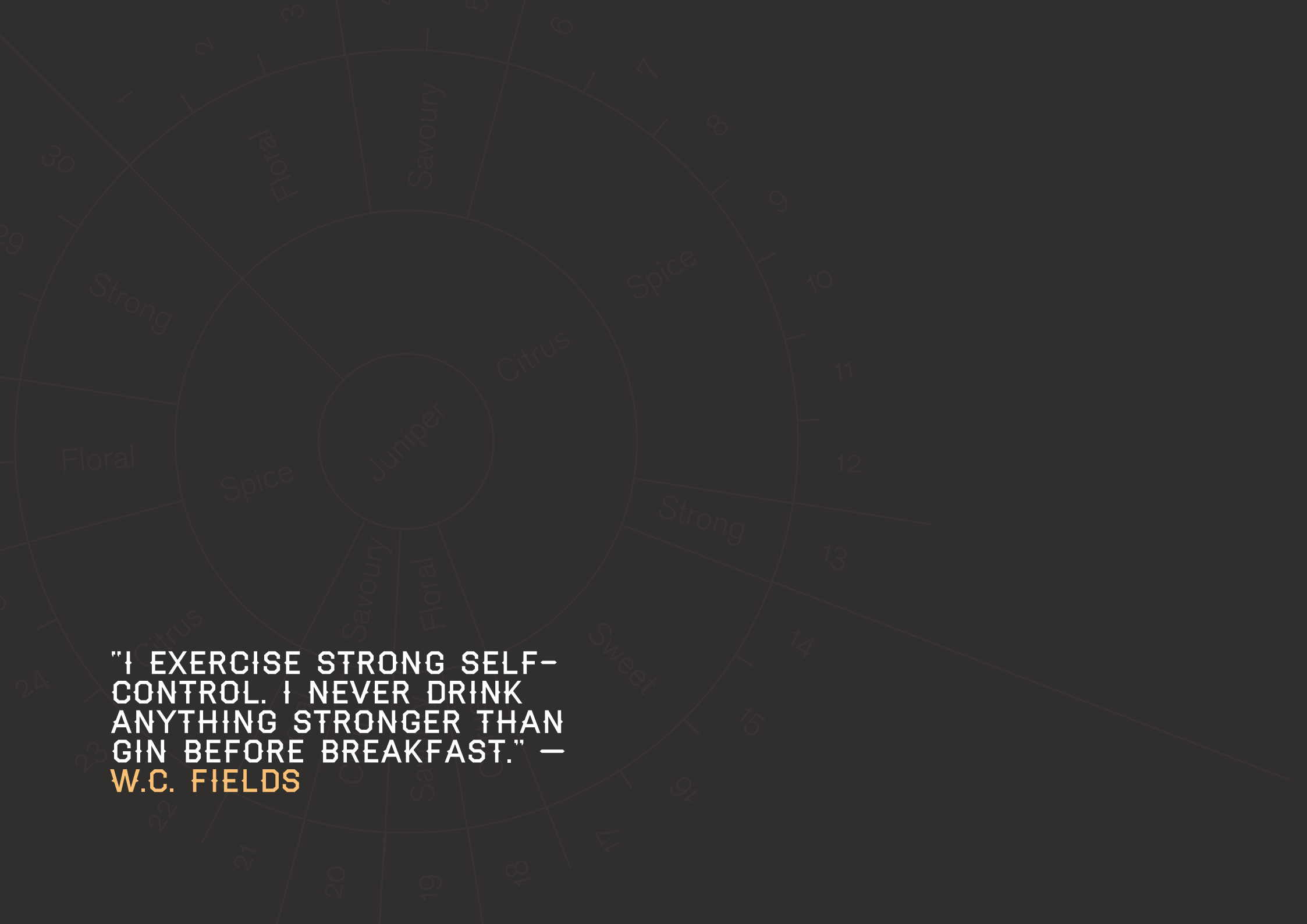




St Pauls

M E N U

A circular gin flavor wheel diagram is visible in the background. It consists of three concentric circles. The center circle is labeled 'Juniper'. The middle ring is divided into four segments labeled 'Spice', 'Citrus', 'Floral', and 'Savory'. The outer ring is divided into 30 segments, each labeled with a number from 1 to 30. The segments are further divided into sub-segments labeled with descriptive terms: 'Strong', 'Sweet', 'Savory', 'Floral', and 'Spice'.

**"I EXERCISE STRONG SELF-
CONTROL. I NEVER DRINK
ANYTHING STRONGER THAN
GIN BEFORE BREAKFAST." —
W.C. FIELDS**

Welcome to 40 St Paul's.

The journey you're about to embark on has been over 5 years in the making, and has taken inspiration from the best drinking experiences around.

We've worked hard to create a harmonious balance between relaxed service and experiential gin tasting, as well as a menu that explores our 140 gins in detail. The team and I are on hand to share stories from the world of gin and guide you through your drinking experience.

In here you'll find our cocktail menu, selected gins, and selection of other spirits and snacks. Please see the gin list for detailed tasting notes on our full selection.

Whether your passion is gin or you're a relative novice, I hope you enjoy every moment with us.

A handwritten signature in white ink, appearing to read "Allen". The signature is stylized with a large, sweeping 'A' and a cursive 'Allen'.

40 St Pauls

OUR FAVOURITE GINS

OUR FAVOURITE GINS

We all have our favourites. Sometimes, those favourites are new experiences, moments that make us change our long held favourites for a new experience. Sometimes, they're a familiar friend, who's been there for us for as long as we can remember. Here's our favourites.

BEEFEATER LONDON DRY

£7.50

The taste of London. As classic as they come, with juniper throughout, highlighted by bitter orange and lemon. The finish is earthy and crisp.

BEEFEATER 24

£8.50

Contemporary London Dry, and a firm favourite of ours. Sweet grapefruit and juniper mingle with a bright earthiness from the two types of tea used.

MONKEY 47

£12

A truly modern take on the gin category. 47 botanicals means complex flavours of fruit, spice, and floral notes. Monty Collins would be proud.

STAR OF BOMBAY

£9.50

Distilled for longer and at a lower temperature, giving this Bombay variant a much bolder flavour profile. Fresh citrus and floral earthiness.

BOMBAY SAPPHIRE

£7.50

Arguably the reason for the current gin renaissance, Bombay Sapphire was released in 1987, at the height of gins unpopularity. Elegant and fresh.

HENDRICKS

£8.50

Game changing gin from a storied whisky house. Cucumber and rose are the headlines, but chamomile and elderflower play their part, too.

SLINGSBY GIN

£9

One of the finest gins to come from Yorkshire. Light, flavoursome, and complex, with hints of rhubarb, grapefruit, and savoury juniper.

TANQUERAY NO.10

£9

The only gin in the IWSC Spirits Hall of Fame. Named after the still in which it is made. Bright citrus freshness and bold floral notes.

CLASSIC COCKTAILS

Some of the most beautiful things we've ever encountered are ephemeral moments, only meant to last a moment. Conversely, some things are meant to endure forever. These drinks are as good now as they were the day they were made.

CLASSIC
COCKTAILS

BRAMBLE

£8

A modern classic by late, great, Dick Bradsell. Bombay Sapphire, Fresh Lemon, Sugar Syrup, Braemle Gin Liqueur.

ROYAL SMILE

£8

David Embury, The Fine Art of Mixing Drinks. Hendrick's Gin, Somerset Apple Brandy, Homemade Grenadine, Lemon.

CHARLIE CHAPLIN

£8

A Waldorf-Astoria classic, predating the 1920s. Hayman's London Dry, Hayman's Sloe Gin, Apricot Liqueur, Fresh Lime.

SATAN'S WHISKERS

£8

Harry Craddock, The Savoy Cocktail Book. Beefeater Gin, Cinzano 1757, Dolin Dry, Pierre Ferrand Curacao, Fresh Orange.

I'LL STICK WITH GIN.
CHAMPAGNE IS JUST
GINGER ALE THAT
KNOWS SOMEBODY."
— HAWKEYE, M.A.S.H.

AUTUMN COCKTAILS

"WHAT A HIDDEN
GEM! HEARD OF
40S THROUGH THE
BUZZ ON SOCIAL
MEDIA. FEELS LIKE
AN EXCLUSIVE
HANGOUT IN YOUR
FRIENDS FANCY
LIVING ROOM!"
— ERICA, YELP



AUTUMN COCKTAILS

As the nights draw in, our thoughts turn to warmer indulgences. Leaves fall, the colours are bright, the air is spicy and earthy. These drinks represent our thoughts on the season.

HAND IN HAND

£9

Stirred like silk, dancing by the light of the moon. Citadelle Gin, Quince Liqueur, Lillet Blanc, Aromatic Bitters.

HARVEST SOUR

£8

Sing now, the lusty songs of fallen fruit and flowers. Bols Genever, Spiced Pear Liqueur, Fresh Lemon, Fluff.

EASE BACK

£8

Gently, oh so gently, the leaves kiss the ground in reverence. Jensen's Old Tom, Fennel & Celery Cordial, Green Tea, Fresh Lemon.

BEETNIQ POLLEN

£8

Mild is the parting year, and sweet. Bathtub Gin, Honeyed Beetroot Syrup, Balsamic Glaze, Fresh Lemon.

HOUSE COCKTAILS

A snapshot of some of the things we like working with. We're looking back to the future by reinventing drinks you may know and love, using ideas like food pairings and frozen drinks; elaborate serves and pre-batching.

HOUSE COCKTAILS

FIGRONI

£10

A blend of Rooibos Tea infused Portobello Road Gin, Fig Liqueur, Campari, and Cinzano 1757 Sweet Vermouth. Comes perfectly matched with a slice of English cured meat.

CHAMPION COBBLER

£8

The link between Yorkshire and Jerez is the inspiration for this special serve. Slingsby Rhubarb Gin, Fino Sherry, Rosehip Cordial, and Yorkshire Tea. Served in a trophy.

HAND PULL RAMOS GIN FIZZ

£8

The only place in the world where this cocktail is available. We've pre-batched this New Orleans classic with Bombay Sapphire, and serve it through an ale pump. Ask us for more information.

SEASONAL G&T

£8

Each season has a flavour, and we capture it in the form of our beautiful home crafted G&Ts.

**SHE IS THE GIN.
COLD, INTOXICATING.
GIVES YOU A RUSH,
MAKES YOU WARM
INSIDE, MAKES YOU
LOSE YOUR HEAD.”
— HENRY ROLLINS**



MARTINIS

"I HAD NEVER
TASTED ANYTHING
SO COOL AND
CLEAN. THEY MADE
ME FEEL CIVILIZED."
— EARNEST
HEMINGWAY

MARTINIS

Ernest Hemingway famously said "I had never tasted anything so cool and clean. They made me feel civilized" of the humble Martini. We're still working on the civilised bit.

HOUSE MARTINI WITH A TWIST

£9

Beefeater 24 in a 4:1 proportion with Lillet Blanc. Add 2 dashes of citrus blend bitters, and stir until chilled. Grapefruit zest for an aromatic citrus hit.

BRADFORD MARTINI

£12

A shaken Martini, with Sipsmith VJOP, Dolin Dry Vermouth, and a touch of Absinthe. It's how Jared Brown drinks his.

HOUSE MARTINI ON THE DIRTY SIDE

£

Boodles Dry Gin in a 4:1 proportion with Dolin Dry Vermouth. Add 2 drops of lactic acid to highlight savoury notes, and 1 barspoon of olive brine.

MARTINEZ

£9

The precursor to the Martini, and a house favourite. Hayman's Old Tom Gin, Cinzano 1757 Sweet Vermouth, Maraschino Liqueur, and Boker's Bitters.

TRADITIONALS

As much as we love gin, we also love all the other good things in life. Here's a few bits we like. Of course, if there's something you'd like and it's not on this list, let us know and we'll see what we can do.

TRADITIONALS
(ALL £8)

OLD FASHIONED

Woodford Reserve, Sugar,
Aromatic Bitters

MAI TAI

House Rum Blend, Orange Liqueur,
Orgeat, Lime Juice

VODKA ESPRESSO

Reyka Vodka, Cold Brew Liqueur,
Coffee Liqueur, Sugar

PINA COLADA

Bacardi Carta Blanca, Aluna
Coconut Liqueur, Coconut Cream,
Pineapple Juice

BOULEVARDIER

Monkey Shoulder, Campari,
Cinzano 1757

SIDECAR

Remy Martin VSOP, Pierre Ferrand
Curacao, Lemon Juice

MARGARITA

El Jimador Blanco, Pierre Ferrand
Curacao, Lime Juice

WHITE RUSSIAN

Grey Goose, Mr Black Coffee
Liqueur, Almond Milk,
Chocolate Bitters

"FANTASTIC LITTLE
HIDDEN GEM,
AMAZING CHILLED
OUT TUNES THE GIN
ARTISANS MAKE
THE MOST PERFECT
DRINKS WITH A
PRETTY FLOWER ON
TOP OR BERRIES TO
GARNISH! MAGICAL!
A MUST TRY BAR!"
— LOUISA,
FACEBOOK





FOOD & OTHER DRINKS

Designated drivers, we've got your back.
Non-gin drinkers, we've got your back.
Got the munchies? We've got your back.

Trust us. We've got your back ok?!

VIRGIN & TONIC £4

A non-alcoholic version of our favourite drink.

ST PAUL'S DRIZZLE £3

Homemade ginger beer with raspberry syrup.

ROSE LEMONADE £3

Fresh lemonade with a touch of rose.

RHUBARB PRESSE £3

Homemade rhubarb cordial served effervescent.

WINE

Red 250ml/125ml £8/£4

White 250ml/125ml £8/£4

Pink 250ml/125ml £8/£4

Sparkling 125ml £8

BEER

Dortmunder Pilsner £4

Beavertown Neck Oil £4

Pot Luck Beer £5

SPIRITS

Absolut Elyx Vodka £8

Havana 7 £8

El Jimador Blanco Tequila £8

Monkey Shoulder Whisky £8

Chivas Regal 18 £12

Remy Martin VSOP Cognac £8

Woodford Reserve Bourbon £8

FOOD

Spiced Cashews £3

Nocellera Del Belice Olives £3

Charcuterie £6

Cheese Board £8

"HERE'S TO ALCOHOL,
THE ROSE COLORED
GLASSES OF LIFE."
— **F. SCOTT FITZGERALD**

