THE DISTILLERY

SMALL PLATES

Hummus
sumac, flatbread (VG) £7

Buttermilk fried chicken
hot sauce, blue cheese mayo £9

Tortilla chips, nacho cheese sauce
pico, green chilli salsa (V) (Add beef chilli £2) £7.5

Nduja croquettes (3)
aioli £9

Fried pickles
ranch dip (VG) £7.5

Lamb kofta bites,
herb salad, garlic yoghurt £8

Crispy squid
garlic mayo £9.5

Garlic pizza bread
mozzarella, garlic butter, jalapeño (V) £9

PIZZAS

Gluten free base £2 | Vegan cheese £2

Classic Margherita
tomato base, mozzarella,
parmesan, basil (V) £11

The Brummie
tomato base, Balti chicken,
mozzarella, green chilli, garlic yoghurt £13

Mushroom
wood roasted chestnut & oyster mushroom,
mozzarella, parmesan, truffle oil (V) £12

Italian Sausage & Peppers
fennel sausage, wood roasted peppers,
mozzarella, chilli, parmesan £13

Double Pepperoni
tomato base, mozzarella,
double pepperoni, tomato £14

San Danielle
tomato base, mozzarella,
cured Italian ham, rocket, Parmesan £14.5

Supreme
pepperoni, Italian sausage, peppers,
mushrooms, onions,
olives, tomato, mozzarella £16

SIDES

Honey roast Suffolk parsnips (V) £5

Old spot pork stuffing,
herb & confit onion £5

Cauliflower cheese,
aged cheddar sauce, chives (V) £6.5

Pigs in blankets,
smoked bacon, Cumberland sausage £4.5

ROASTS

All served with roasties,
brown butter parsnip purée,
Suffolk kale, slow-roasted carrots,
Yorkshire pudding & gravy

Dry aged Angus beef sirloin £19.5

1/2 Free range Yorkshire chicken £18

Slow roast lamb shoulder, mint sauce £19.5

Sweet potato, field mushroom
& lentil Wellington £16
(VG without Yorkshire pudding)

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'Ultimate Roast'
Angus beef sirloin, Yorkshire chicken,
Slow roast lamb shoulder,
served with all the trimmings
£26

MAINS

Crispy duck salad
shaved carrot, cucumber, edamame, soy,
ginger, chilli, sesame, lime
£14.5

Beer battered haddock & chips
mushy peas, tartare sauce, lemon
(Add curry sauce £2)
£18

Classic cheeseburger
house sauce, pickles, lettuce, onion
(VG upon request) (Add bacon £2)
£16

Buttermilk fried chicken burger
hot sauce, aioli, lettuce (Add bacon £2)
£16

DESSERTS

Sticky toffee pudding, toffee sauce,
vanilla ice cream (V) £6.5

Apple crumble tart, vanilla custard,
ice cream (V) £7

Ice cream & sorbets (V) £3 per scoop

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE ASK OUR FRIENDLY TEAM FOR THE ALLERGEN MENU.

GIVE US A FOLLOW @DISTILLERYB16
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4 SHEEPCOTE STREET, BIRMINGHAM, B16 8AE

THE DISTILLERY

BIG DRINKS OR SMALL PLATES

'The perfect place to celebrate!'

Grab a semi-private spot in the **Gin Terrace for up to 100 guests, The Snug area for up to 30 guests**, a private room in the **Gin Parlour for up to 70 guests** or take the **whole place for one massive party of up to 250 guests**. From low-key get-togethers to full venue takeovers, we'll handle the food, the drinks, with flexible menus and packages shaped around whatever you've got in the calendar.

Check out our Summer packages

THE BOTANICAL PACKAGE

The Botanical Package has everything you need for the ultimate experience. This extensive package has been tailored for larger team socials, summer parties, and client entertainment and offers the very best of The Distillery.

THE DISTILLERS PACKAGE

Make the most of any occasion with the Distillers Package. With delicious food and a premium drink selection, this package promises to take your event to the next level.

THE COPPER PACKAGE

The Copper Package has been designed to add that something special to any summer event. The mouth water options offer something for everyone.

DISCOVER GIN MAKING CLASSES IN BIRMINGHAM AT THE DISTILLERY, HOME TO ROUNDHOUSE GIN.

Our immersive experiences let you create and personalise your own bottle of gin.

Perfect for group bookings, birthdays and corporate events, our gin experiences guide you through botanicals, flavours and distillation, all led by our expert team in a unique working distillery setting.

ROUND HOUSE GIN SCHOOL

Round House gin and tonic on arrival

Make your own gin… and take it home!

Your own bespoke bottle of gin (35cl)

Freshly baked sourdough pizza

The history of Gin

With the aid of our miniature copper pot stills, we will take you on a journey through the distilling process. Together we will pick botanicals for you to create your very own gin. With our guidance, you will create a bespoke recipe that you will then bottle & label, ready to take home & share with your friends & family… or just keep it for yourself!

Don't miss out, book your spot now!



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