

GIN NEAT OVER ICE

CUCKOO SUNSHINE GIN £3.50

Cuckoo Sunshine Gin is made with natural honey, which used as a substitute to sugar helps create a smooth and sweet gin, a burst of fruit from the infused raspberries provides an instant taste of sunshine! This is a traditionally distilled gin, which is strong on juniper and lemon, almonds and vanilla give a creamy, nutty and sweet taste, whilst angelica, orris, cinnamon and orange keep it nice and traditional. Kick off your flip flops, chill out and enjoy.

THE LAKES SLOE GIN £3.50

Sloes are carefully combined with an eclectic mix of 15 carefully selected botanicals, including Cumbrian juniper, and six others which are native to the Lake District National Park.

EDINBURGH ELDERFLOWER GIN LIQUEUR £3.50

Made from 100% fresh handpicked elderflowers. The result, a clean floral nose with hints of pear, peach and grapefruit zest, and a subtle yet complex flavour.

EDINBURGH RHUB & GINGER GIN LIQUEUR £3.50

Tangy spring crop rhubarb macerated with oriental ginger and lemon zest is infused into Edinburgh Gin to create a nostalgia-inducing rose-hued tippie perfect for summer cocktails or as a winter warmer!

PUERTO DE INDIAS STRAWBERRY GIN £3.50

A strawberry-flavoured gin from Seville's Puerto de Indias. This is made using the freshest Spanish strawberries – from the famous province of Huelva. Combining notes of juniper and strawberry, this is a vibrantly fruit-forward Spanish gin - evidently made by accident after trying to create a strawberry liqueur! Very light and sweet, this should make for a fine summer tippie.

WHITLEY NEILL QUINCE GIN £3.50

Blending Persian herbs with Turkish quince juice, Whitley Neill Quince Gin has prominent stone fruits (peaches and apricots) but is dominated by the unmistakable flavour of quince, coriander and lemon zest make a notable appearance before ending with a long, fruity finish.

ZYMURGORIUM SWEET VIOLET GIN LIQUEUR £3.50

Zymurgorium Sweet Violet Gin Liqueur has an incredible parma violet flavour with a good gin presence; it manages to avoid the tendency towards a syrup like viscosity that many gin liqueurs have. The sweet violets used to create this beautiful gin liqueur give it a sweet pastel flavour and provide a strong violet aroma.

GIN

BOMBAY SAPPHIRE £2.60

Credited with kick-starting gin's fashionability since its launch in 1987, Bombay Sapphire has become a truly iconic brand, with its distinctive blue bottle recognisable in bars the world over. One of the best known and most delicately perfumed gins in the world. Made with 10 botanicals including Juniper, coriander, cubeb berries, lemon peel, orris, liquorice, bark of paradise which come together to form a fresh and lively, light crisp gin, with a slight floral character and warm peppery finish. **Pairs best with Fever-Tree Indian Tonic**
Garnish with black pepper.

BROCKMANS £3.10

Brockmans is a beautifully made, intensely smooth gin to be enjoyed into the night. It is deliciously sumptuous with a daring allure. The flavour notes that make Brockmans so unique are derived from an intriguing and unique bond of flavours. The Bulgarian coriander plays its part, it has an aromatic, almost gingery orange flavour, which marries beautifully with the softer, more rounded harmonies of blueberries and blackberries. This inspired combination, together with the dry, bitter sweet peel of Murcian oranges, prolong the deeper tones and serve to give Brockmans its intensely smooth, beautiful taste. **Perfect with Fever-Tree Mediterranean Tonic**
Garnish with a wedge of orange.

GIN MARE £3.50

Mare is a Mediterranean gin flavoured with four principal botanicals: basil, thyme, rosemary and, most unusual of all, the Arbequina olive. Alongside juniper, cardamom and citrus, these different botanicals create a strangely arresting gin: you'll know when you've had a Mare. **Pairs best with Fever-Tree Mediterranean Tonic**
Garnish with a sprig of basil or rosemary

GORDON'S £2.60

The behemoth of the industry needs no introduction, surely? Gordon's gin is one of the top ten-selling spirits in the world, and has been made to the same recipe since the late 18th Century. Gordon's London Dry Gin is carefully distilled using a secret recipe. The distinctively refreshing taste comes from the finest handpicked juniper berries and a selection of other botanicals. It's the taste that's made Gordon's the world's best-selling London Dry gin. Gordon's high quality and distinctive juniper flavour has come to define the taste of the classic G&T. **Pairs best with Fever-Tree Indian Tonic**
Garnish with a slice of lime.

GIN

GORDON'S PREMIUM PINK £3.00

Inspired by an original Gordon's recipe from the 1880s, the pink gin is perfectly crafted to balance the refreshing taste of Gordon's with the natural sweetness of raspberries and strawberries, with the tang of redcurrant served up in a unique blushing tone. Made using only natural fruit flavours to guarantee the highest quality real berry taste. **Pairs best with Fever-Tree Light Tonic**
Garnish with a strawberry

HENDRICK'S £3.10

Quirky producer Hendricks make their pot-still distilled gin using cucumber as one of the primary botanicals. This makes for a unique, tasty and incredibly refreshing Gin. Hendrick's wondrous botanical signature consists of Yarrow, Juniper, Elderflower, Angelica root, Orange peel, Caraway seeds, Chamomile flowers, Coriander, Cubeb berry, Orris root and Lemon from the world over. They function to complement and set the stage for their delicious duet of infusions Bulgarian Rosa Damascena and specially selected cucumbers from the finest producers. **Pairs best with Fever-Tree Indian Tonic**
Garnish with a slice of cucumber

MALFY CON LIMONE GIN £3.50

Malfy Lemon Gin is distilled by the Vergnano family in Moncalieri, Italy using a traditional vacuum still; and lemons grown in Sicily and on the Amalfi coast, as well as botanicals including juniper, coriander, angelica and cassia bark. The result is a refreshing gin that is perfectly suited to tonic, as well as making a fruity Negroni or Martini. Malfy Gin's vivid, bright and enticing label hints at the citrus forward spirit it contains. With such a strong lemon sherbet mouth-feel and with the classic juniper hit further back in comparison to most traditional gins, Malfy is not a gin for purists. A ripe lemon scented gin with background aromas of juniper and coriander. **Pairs best with Fever-Tree Mediterranean Tonic**
Garnish with a slice of lemon



GIN

MONKEY 47 DRY GIN

£4.20

A curious gin from the Black Forest in Germany. Made with 47 (yes, really) botanicals and bottled at 47%, they also use a 'secret weapon typical to the Black Forest' in the mix – cranberries. Predictably complex, this is a robust and powerful gin with plenty of spice, fruit and herb flavours. It's very well structured, and difficult to unpick but a citrus fresh start segues into pine and wood notes for a drying finish.

Pairs best with Fever-Tree Light Tonic

Garnish with grapefruit zest

AUDEMUS PINK PEPPER GIN

£3.50

A Pink Pepper Gin from French producers Audemus, situated in the heart of Cognac. Made with hand-picked pink peppercorns and a handful of other tasty botanicals (including honey, vanilla and cardamom - all of which are macerated separately then distilled under low pressure and temperature). You'll find a good juxtaposition between sweet and spicy notes in this one... Plenty of peppery aromas waft up, spicy but sweet at the same time, balanced with cinnamon and clean, herbal notes.

An initial rush of pink peppercorn, followed by pine-y juniper and honey, finishing with lasting spicy pepper.

Pairs best with Fever-Tree Aromatic Tonic

Garnish with grapefruit zest

PLYMOUTH GIN

£2.60

An elegant redesign of Plymouth, matching up their much respected and geographically protected gin with an old-school chunky bottle and their traditional branding. A must have for any home cocktail bar or lovers of a gin and tonic. Plymouth Gin is a true original. Since 1793 its unique recipe of botanicals has been made to the highest standards in the same distillery in the very heart of the historical city of Plymouth, on England's South West coast. It's these factors that have resulted in our particularly English gin becoming as famous and well travelled as those who first tasted it. A rich, fresh aroma of juniper followed by notes of coriander and cardamom. Extremely smooth, creamy and full-bodied, with a slight sweetness.

Pairs best with Fever-Tree Mediterranean Tonic

Garnish with a slice of grapefruit

GIN

TANQUERAY LONDON DRY GIN

£3.10

Established in 1830, Tanqueray Gin is a stalwart of the British spirit industry. Using fine ingredients and a range of traditional processes, as well as a series of closely guarded recipes, Tanqueray is known worldwide for its high quality London Dry Gins. Aromas of lemon citrus with a touch of lime and light juniper with fresh cut grass. A phenomenally fruity, spicy palate with big zesty, citrusy top notes. Succinct and fresh.

Paired best with Fever-Tree Indian Tonic

Garnish with elderflower berries

WARNER EDWARDS ELDERFLOWER

£3.50

Warner Edwards Gin might be rather new, but they've already been winning awards, and what's more, they're already expanding their range with a scrummy Elderflower Gin!

Harvested just once a year, they capture the very essence of a British summer's day, from field to bottle in just a few short hours. This is a very special gin which uses only freshly harvested Elderflower grown in north Hamptonsshire and Rhualt. Then they add a little bit of sugar, and there you have it! A beautifully balanced gin that is smooth, sweet and delicately fragrant.

Best paired with Fever-Tree Light or just serve over ice.

Garnish with a slice of grapefruit

WARNER EDWARDS RHUBARB GIN

£3.50

The Warner Edwards have gone all regal and created Victoria's Rhubarb Gin, which uses a variety of rhubarb originally grown in Queen Victoria's garden, hence the name. The rhubarb juice is extracted using a traditional fruit press and blended with their Harrington Dry Gin to produce an alluring pink gin that is voluptuous on the palate with a sweet and tangy royal rhubarb explosion.

Best paired with Fever-Tree Ginger Ale

Garnish with a slice of orange



GIN LIST