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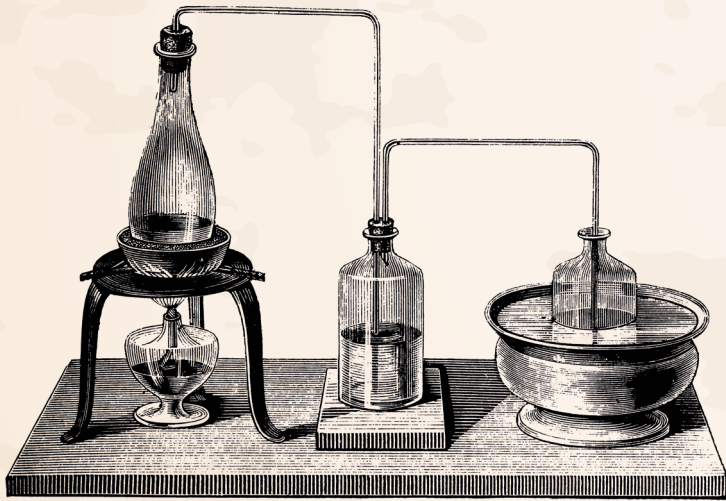
GIN LIST

THE BEST GIN & TONICS AROUND!



// *I exercise strong self control.
I never drink anything stronger
than gin before breakfast.* //

W.C. Fields



Please note House pour **Gordon's** and **Bombay Sapphire**
are available - please ask your server.

Welcome to our Gin Club, a collection of exceptional gins for your enjoyment.

Some things are quintessentially British – Fish and chips, a cup of tea, visiting the seaside in the rain, and of course, above all: the humble gin and tonic.

To celebrate our love affair with this fine spirit we have brought in a range of 8 gins, representing a cross section of flavour profiles.

Gin has a dark history, dating back to the 1600's in Holland, Genever was created from juniper and grain spirit, often used in medicine. At this time, the death rate outstripped the birth-rate - attributed to the consumption of poor quality gin, and the coining of the notorious nickname Mother's Ruin was born. It an attempt to stop this deadly 'craze' several gin acts were bought in, outlawing production. This of course drove it further underground and the situation worsened.

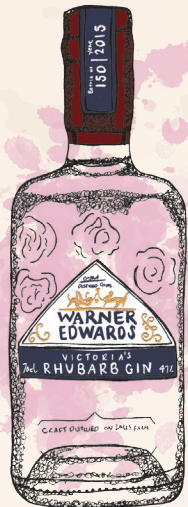
It was not until the last Gin Act of 1751, known as the "Tippling Act" that things finally started to change.

Exporting duties were removed in 1850 which opened spirit trade up to a number of new markets. Notably India, where the raj were combating malaria by combining the medicinal benefits of juniper with that of quinine, often dissolved in tonic.

The invention of the carbonated quinine drink, tonic water, saw the birth of what we know as the G&T, which is how the majority of us still consume our gin today.

Over the next century the popularity of gin and the cocktail culture continued to rise, but this halted in the second part of the 20th century and gave way to vodka based drinks. The first turning point of the gin resurgence was in 1987 when Bombay Sapphire launched – changing many people's perception of gin. Other brands such as Hendrick's and Tanqueray were born, and as the trend for artisanal and 'craft' products in other markets grew in popularity, the ban on the capacity production of 1800 litres was lifted – opening the door for small batch production gins.

And we arrive at present day, when gin is a firm favourite!



King of Soho

London

Key botanical:
Juniper

Perfect when served with:
Fever-Tree Tonic and a wedge of grapefruit

The King of Soho is a London Dry Gin crafted with 12 botanicals to a unique flavour profile. Celebrating the Spirit of Soho, the beautiful bottle design embodies the characteristics that make Soho unique – an area rich in creativity, music, art and modern culture.

7.3 Small
12 Large

Warner Edwards Rhubarb

Harrington - Northamptonshire

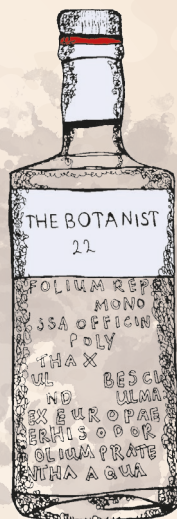
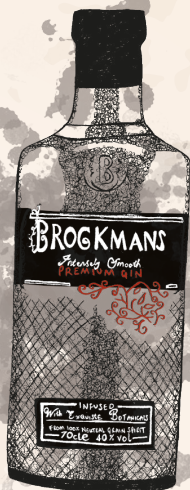
Key botanical:
Rhubarb

Perfect when served with:
Fever-Tree Ginger Ale and an orange slice

Made using a crop of rhubarb originally grown in the kitchen gardens of Buckingham Palace during the reign of Queen Victoria. The rhubarb juice is extracted and blended to produce an alluring pink gin that is voluptuous on the palate with a sweet and tangy royal rhubarb explosion.

7.5 Small
13 Large

Prices are for a Gin and a premium Fever Tree mixer | Small = 25ml – Perfect serve = 50ml



Brockmans

Birmingham

Key botanical:

Juniper, citrus & berries

Perfect when served with:

Fever-Tree Tonic and pink grapefruit and blueberries

Intensely smooth with a soft, fruity character derived from the carefully selected botanicals - Italian juniper berries provide pine, lavender and camphor notes. Spanish lemon and orange peel add zesty citrus. However, it's the unique use of dried wild blueberries and blackberries that give Brockmans its most distinctive flavour.

7.3 Small

12 Large

The Botanist

Islay, Scotland

Key botanical:

Juniper

Perfect when served with:

Fever-Tree Indian Tonic and a wheel of grapefruit

Handcrafted and distilled on the Scottish island of Islay, The Botanist is a progressive exploration of the island's botanical heritage. Nine classic gin botanicals are augmented by 22 hand-foraged herbs and flowers, all collected responsibly. The Botanist's rich, smooth and delicate flavours deliver a gin of layered depth and complexity.

7.5 Small

13 Large

Prices are for a Gin and a premium Fever Tree mixer | Small = 25ml – Perfect serve = 50ml



Tanqueray 10

London

Key botanical:

Juniper

Perfect when served with:

Fever-Tree Tonic Water and a wedge of grapefruit

Named after the still number of its origin, Tanqueray No. TEN gin is a homage to the passion and attention to detail that Charles Tanqueray stood for. Crafted with the perfect Martini in mind.

8.3 Small

14 Large

Larios Rose

Segovia - Spain

Key botanical:

Mediterranean oranges and lemons

Perfect when served with:

Fever-Tree Sicilian Lemonade and lightly crushed strawberries

The spirit has an eye catching pale rose colour with a distinctive, and tantalising aroma of fresh strawberries. A flavour of candied strawberries, and hints of rose water, quickly soften to allow the Mediterranean citrus flavours to round the palate.

6.5 Small

10 Large

Prices are for a Gin and a premium Fever Tree mixer | Small = 25ml – Perfect serve = 50ml



Half Hitch

London

Key botanical:

Black Tea & bergamot

Perfect when served with:

Fever-Tree Indian Tonic and a slice of large orange peel

Unlike other gins, Half Hitch uses a combination of three individual production processes. Each is chosen to extract the most prized and bold flavours of its key botanicals: black tea, bergamot, wood, hay and pepper.

7.5 Small
13 Large

Hendrick's

Girvan

Key botanical:

Cucumber

Perfect when served with:

Fever-Tree Tonic Water and cucumber

A most unusual gin. Hendrick's uses a marriage of spirits from a carter head and bennett still to produce a divinely smooth gin with both character and balance. Eleven peculiar botanicals are used along with unique infusions of cucumber and rose petals to create a wonderfully refreshing taste with a delightfully floral aroma.

7.3 Small
12 Large

Prices are for a Gin and a premium Fever Tree mixer | Small = 25ml – Perfect serve = 50ml

Fever Tree tonics...

We believe that a premium gin requires a premium tonic.

Fever Tree mixers are highly carbonated, consisting of small bubbles for a smooth, delicate texture that carries the flavour of the botanicals in each mixer and enhances the aromas of the spirits they are intended to be mixed with.



Premium Tonic Water

Made with the finest botanicals from around the world and crafted to enhance the taste of premium gins, all-natural, clean and perfectly balanced.

2.25

Naturally Light Tonic Water

The world's first all-natural, lower calorie tonic water. With 58% fewer calories, there is no need to compromise on taste.

2.25

Sicilian Lemon Tonic

Made by blending the highest quality Sicilian lemon oils, extracted using a process used by the perfume industry, with the highest quality quinine.

2.25



Sicilian Lemonade

With the aroma and taste of freshly squeezed lemons, including 'sfumatrice' oils from the highest quality Sicilian lemons, this is a perfect mixer - The vibrant lemon freshness is tempered with a perfect balance between sweetness and acidity.

2.25



Ginger Ale

Made by blending three natural and unique ginger oils that have been sourced from around the world - creating a distinctive ginger flavour. Added complexity comes from supportive citrus notes. Overwhelmingly cleaner than any other ginger ale.

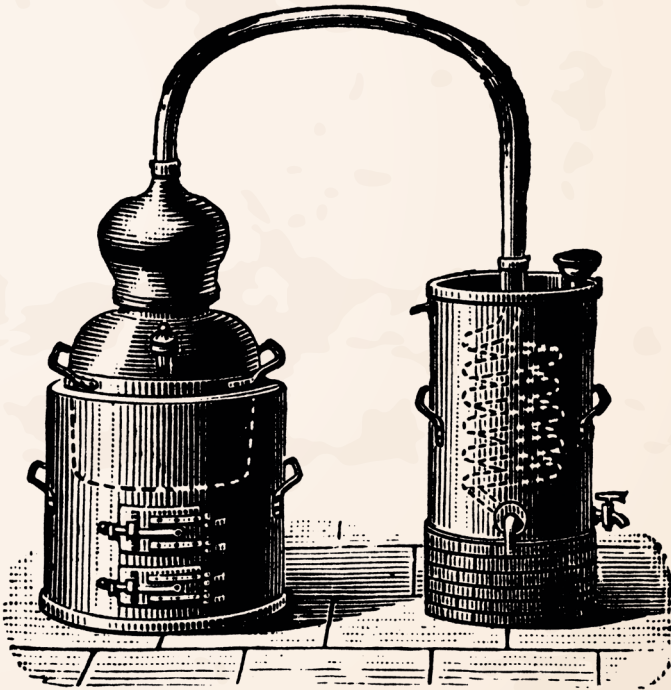
2.25

// I don't know what reception
I'm at, but for God's sake give
me a gin and tonic. //

Denis Thatcher







for the facts drinkaware.co.uk