

# Gins

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## **BOMBAY DRY GIN**

*Introduced in 1959, this is the precursor of the now famous citric led gin - Bombay Sapphire.*

*PAIRED WITH FEVER-TREE MEDITERRANEAN TONIC.*

*Garnished with lemon.*

## **BOODLES GIN**

*Infused with traditional herbs and spices including nutmeg, sage, and rosemary; creating a mellow but herbal profile.*

*PAIRED WITH FEVER-TREE INDIAN TONIC.*

*Garnished with lime.*

## **GORDON'S LONDON DRY GIN**

*Juniper forward house pour.*

*PAIRED WITH FEVER-TREE INDIAN TONIC.*

*Garnished with a lime wedge.*

## **HAYMAN'S LONDON DRY GIN**

*A fresh, crisp traditional London Dry Gin with lively citrus notes - beautifully balanced with an elegant and delicate finish.*

*PAIRED WITH FEVER-TREE MEDITERRANEAN TONIC.*

*Garnished with a lemon twist.*

## **HENDRICK'S GIN**

*Delightfully infused with cucumber and rose petal.*

*PAIRED WITH FEVER-TREE ELDERFLOWER TONIC.*

*Garnished with a slice of cucumber.*

## **MARTIN MILLER'S GIN**

*Blended with pure Icelandic spring water, this gin has an exceptional clarity of taste with candied lemon and floral aromas.*

*PAIRED WITH FEVER-TREE ELDERFLOWER TONIC.*

*Garnished with sliced strawberries and cracked black pepper.*

## **OPIHR GIN**

*Pronounced 'o-peer'.*

*Strongly spiced with a warmth of black pepper and cubebs.*

*PAIRED WITH FEVER-TREE GINGER ALE.*

*Garnished with orange.*

## **SAFFRON INFUSED GIN**

*It's definitely a drier gin. Very crisp and clean.*

*PAIRED WITH FEVER-TREE INDIAN TONIC.*

*Garnished with a lime wedge.*

## **SIPSMITH LONDON DRY GIN**

*Exceptionally well balanced with a classic juniper front.*

*PAIRED WITH FEVER-TREE AROMATIC TONIC.*

*Garnished with a lime wedge.*

## **TANQUERAY NO.10 GIN**

*Named after the "Tiny Ten" still, camomile flowers and fresh citrus fruits are added to the original Tanqueray recipe.*

*PAIRED WITH FEVER-TREE MEDITERRANEAN TONIC.*

*Garnished with a slice of pink grapefruit.*

## **THE BOTANIST GIN**

*This gin has a citrus freshness that excites and stimulates the taste buds!*

*PAIRED WITH FEVER-TREE MEDITERRANEAN TONIC.*

*Garnished with a lime wedge.*

## **WARNER EDWARDS RHUBARB GIN**

*A big hit of rhubarb, soft citrus, pecans and caramel. This could easily be a sipping gin served ice cold.*

*PAIRED WITH FEVER-TREE GINGER ALE.*

*Garnished with rhubarb.*

# Fever-Tree Mixers

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We prefer to pair all of our gins with Fever-Tree's premium mixers. With their carefully selected naturally sourced botanicals and perfect carbonation, Fever-Tree mixers have been crafted to enhance the taste of gin.



## **PREMIUM INDIAN TONIC WATER**

*Uniquely fresh tasting with subtle and supportive citrus notes that are perfectly balanced by natural quinine.*

## **NATURALLY LIGHT TONIC WATER**

*By using fruit sugars, Fever-Tree have created an all-natural, low calorie tonic with 58% fewer calories.*

## **ELDERFLOWER TONIC WATER**

*Soft, subtle flavours of freshly handpicked elderflower give a perfect balance to the tonic's natural quinine.*

## **MEDITERRANEAN TONIC WATER**

*By using rosemary and lemon-thyme from the shores of Provence, Fever-Tree have created a unique tonic with a delicately sweet herbaceous taste.*

## **AROMATIC TONIC WATER**

*Made using South American angostura bark, perfectly balanced with sweet, spicy notes of cardamom, ginger, vanilla and pimento berry.*

## **SICILIAN LEMON TONIC**

*Made with only the finest Sicilian lemons, using the 'sfumatrice' extraction method to produce a refreshing citrus taste.*

## **GINGER ALE**

*Made with a blend of three rare and unique gingers to give an incredibly aromatic ginger ale.*

## **GINGER BEER**

*A blend of three different rare and unique ginger roots have been used to make an authentic fiery ginger beer.*



**FEVER-TREE**