

EDINBURGH GIN
CLASSIC
43.0% abv

History & origin: Produced since 2010 in the West End & Leith districts of Edinburgh, this small batch distillery takes its inspiration from the importing & exporting of gins from Edinburgh as far back as the 1700s. Working closely with Edinburgh's Heriot-Watt University on the World's first dedicated distilling programme has earned this new gin many plaquidts & subsequent awards.

Style: Refreshing, crisp & clean with smooth pine notes

Price per 35 ml pour: £5

Mixer: Mediterranean Fevertree tonic £1.50
By using rosemary & lemon-thyme from the shores of Provence, Fever-Tree have created a unique tonic with a delicately sweet herbaceous taste.

Garnish: Preserved grapefruit wheel & plenty of ice

ENGLISH SPIRIT Co.
DR J'S GIN
45.0% abv

History & origin: With the ethos that a good spirit should be able to be drunk neat without "burning the back of the throat", Dr John Walter's efforts to perfect a range of spirit offerings based on this, has won the accolade of 'the Michelin star of the spirit world', not to mention 18 (& counting) international gold medals. Distilled only half an hour from Piglets, we are lucky to have such a star on our doorstep.

Style: At 45% Dr John has been able to best combine a selection of bright & vivid flavours that all jump out of the gin, but without any one taking dominance. Vivid juniper, fragrant coriander, and bright citrus notes: underpinned by macadamia nut (we are told it is free of nut allergens).

Price per 35 ml pour: £7

Mixer: Mediterranean Fevertree tonic £1.50
By using rosemary & lemon-thyme from the shores of Provence, Fever-Tree have created a unique tonic with a delicately sweet herbaceous taste.

Garnish: with a slice of lime & plenty of ice.

ENGLISH SPIRIT Co.
LIMONGINO GIN LIQUEUR
52.0% abv

History & origin: With the ethos that a good spirit should be able to be drunk neat without "burning the back of the throat", Dr John Walter's efforts to perfect a range of spirit offerings based on this, has won the accolade of 'the Michelin star of the spirit world', not to mention 18 (& counting) international gold medals. Distilled only half an hour from Piglets, we are lucky to have such a star on our doorstep.

Style: A nod to an Italian classic; but only fresh lemons & Dr J's Gin here. Freshly zested lemons & their juice are paired within minutes of preparation with a superb small batch distilled lemon gin liqueur, with a lick of English sugar added.

Price per 35 ml pour: £5 (designed to be drunk straight over ice or with a mixer as suggested below)

Mixer: Either **Mediterranean Fevertree tonic** or **San Pellegrino Limonata £1.50**
Depending on how 'lemony' you like your drink, less so use the tonic.

Garnish: a twist of lemon peel & plenty of ice.

ENGLISH SPIRIT Co.
PLUM GIN LIQUEUR
52.0% abv

History & origin: With the ethos that a good spirit should be able to be drunk neat without "burning the back of the throat", Dr John Walter's efforts to perfect a range of spirit offerings based on this, has won the accolade of 'the Michelin star of the spirit world', not to mention 18 (& counting) international gold medals. Distilled only half an hour from Piglets, we are lucky to have such a star on our doorstep.

Style: East of England Victoria plums have been distilled, macerated & sous vide (slow cooked) with delicate gin. Soft plum skins on the nose, rich velvety plum pomace mouth feel, intertwined with fresh citrus gin lift.

Price per 35 ml pour: £5 (designed to be drunk straight over ice or with a mixer as suggested below)

Mixer: Mediterranean Fevertree tonic £1.50
By using rosemary & lemon-thyme from the shores of Provence, Fever-Tree have created a unique tonic with a delicately sweet herbaceous taste.

Garnish: a twist of fresh Sage (which can be found just outside the Boot Room on the patio) & plenty of ice.

ENGLISH SPIRIT Co.
RASPBERRY GIN LIQUEUR
52.0% abv

History & origin: With the ethos that a good spirit should be able to be drunk neat without "burning the back of the throat", Dr John Walter's efforts to perfect a range of spirit offerings based on this, has won the accolade of 'the Michelin star of the spirit world', not to mention 18 (& counting) international gold medals. Distilled only half an hour from Piglets, we are lucky to have such a star on our doorstep.

Style: Kentish raspberries have been distilled, macerated & sous vide (slow cooked) with gorgeous gin to produce a magnificent Raspberry Gin Liqueur. Sweetened with a touch of English sugar. Violets & raspberry on the nose, rich, delicate, fresh raspberry on the palate, with a light gin pique to finish.

Price per 35 ml pour: £5 (designed to be drunk straight over ice or with a mixer as suggested below)

Mixer: San Pellegrino Limonata £1.50
Recommended as an alternative to the fruit notes, or really mix it up with Prosecco!

Garnish: a sprig of fresh Mint (which can be found on the patio) & plenty of ice.

ENGLISH SPIRIT Co.
RHUBARB GIN LIQUEUR
52.0% abv

History & origin: With the ethos that a good spirit should be able to be drunk neat without "burning the back of the throat", Dr John Walter's efforts to perfect a range of spirit offerings based on this, has won the accolade of 'the Michelin star of the spirit world', not to mention 18 (& counting) international gold medals. Distilled only half an hour from Piglets, we are lucky to have such a star on our doorstep.

Style: East of England small patch rhubarb that has been distilled, macerated & sous vide (slow cooked) with smooth, delicate gin. Mouth-watering rhubarb crumble on the nose, snapping rhubarb acidity balanced with light English sugar on the palate, & a perfumed finish.

Price per 35 ml pour: £5 (designed to be drunk straight over ice or with a mixer as suggested below)

Mixer: Mediterranean Fevertree tonic £1.50
By using rosemary & lemon-thyme from the shores of Provence, Fever-Tree have created a unique tonic with a delicately sweet herbaceous taste.

Garnish: A slice of fresh ginger (if the kitchen has some - ask Max or Chrissie to check) or a wheel of orange to cut through the sweetness & plenty of ice.

FOX DENTON
48 LONDON DRY GIN
48.0% abv

History & origin: Major Charles Radclyffe founded his Fowdenton Estate business in 1935 following a career in the army seeing action in the Boer & first world wars & as an adventurer who was twice shipwrecked & once trainwrecked! He began by making fruit liqueurs for his shooting & hunting buddies & now his grandson & great grandson have extended the company's offering into gin.

Style: Seven botanicals are blended to produce a deliciously smooth & aromatic Gin that belies its strength.

Price per 35 ml pour: £5

Mixer: Premium Indian tonic £1.50
Uniquely fresh tasting with subtle and supportive citrus notes that are perfectly balanced by naturally sourced quinine.

Garnish: Lemon slice & plenty of ice.

GABRIEL BOUDIER
SAFFRON GIN
44.0% abv

History & origin: Distilled in Dijon, France at Gabriel Boudier's well known distillery which has specialised in liqueurs (particularly Crème de Cassis, which they won the esteemed French Legion of Honour). Created in 2008 & based on a 19th century recipe held in the family's archive & inspired from the French colonisation of India bringing exotic spice (i.e. saffron) into their creations.

Style: Juniper, fennel, & a slight saffron musk round out the palate. There's also a hint of sweetness & a slightly enhanced viscosity.

Price per 35 ml pour: £5

Mixer: Premium Indian tonic £1.50
Uniquely fresh tasting with subtle and supportive citrus notes that are perfectly balanced by naturally sourced quinine.

Garnish: preserved orange wheel & plenty of ice.

GIN MARE
MEDITERRANEAN GIN
42.7% abv

History & origin: Distilled in a thirteenth century chapel in an ancient fishing village between the Costa Brava & the Costa Dorada, Spain. Gin Mare is unique that the acidity derived from the Arbequina olives used in its production can change each year giving a different balance to the gin each year. The use of Italian basil, Greek rosemary, Turkish thyme & oranges & lemons from Spain give this gin a truly Mediterranean flavour.

Style: A rich citrus sweetness with fresh basil & lemon, green olive & a saline finish

Price per 35 ml pour: £5

Mixer: Mediterranean Fevertree tonic £1.50
By using rosemary & lemon-thyme from the shores of Provence, Fever-Tree have created a unique tonic with a delicately sweet herbaceous taste.

Garnish: Lemon wheel & plenty of ice

GORDON'S
ELDERFLOWER GIN
37.5% abv

History & origin: Established in 1769, in Southwark in south London, Alexander Gordon's gins became a tipple that could be trusted centering on its clean water supply. A favourite of the British Navy the gin was taken to all corners of the world making it the world's best selling brand by the 1960s & a purveyor of gin to The Royal households with its focus heavily on juniper.

Style: Gordon's London Dry Gin is combined with the delicate taste of elderflower for a delicious twist on a great British classic

Price per 35 ml pour: £5

Mixer: Elderflower Fevertree tonic £1.50
Soft, subtle flavours of freshly handpicked elderflower give a perfect balance to the tonic's natural quinine.

Garnish: a twist of lemon peel & plenty of ice.

HAYMAN'S
LONDON DRY GIN
41.5% abv

History & origin: The Hayman family have been producing gin for over 150 years with botanicals infused in English wheat spirit. Originally James Burrough (Christopher Hayman's great grandfather), a London chemist opened a distillery in Cale Street, Chelsea in 1863. Now their distillery lies just a few miles away from the original site in Balham, south west London.

Style: This artisan gin is crafted longer than normal over two days resulting in a fresh crisp elegant gin with refreshing notes from juniper, subtle exotic spice & a lively citrus finish

Price per 35 ml pour: £5

Mixer: Aromatic Fevertree tonic £1.50
Made using South American angostura bark, perfectly balanced with sweet, spicy notes of cardamom, ginger, History: vanilla & pimento berry.

Garnish: Grapefruit wheel & plenty of ice

HENDRICK'S
GIN
44.0% abv

History & origin: Distilled in the tiny seaside village of Givran in Ayrshire, Scotland since 1999 by William Grant famous for over a hundred years for whiskies, Hendrick's is like no other in that it uses Bulgarian Rosa Damascena & specially selected cucumbers to bring its unique taste.

Style: The iconic medicine bottle shape of the Hendrick's Gin lets you know that you're in for a quality Gin experience & with Hendrick's you get an unexpected infusion of cucumber & rose petals that results in a most iconic Gin.

Price per 35 ml pour: £7

Mixer: Cucumber Fevertree tonic £1.50
Light, crisp notes of cucumber essence are perfectly balanced with the gentle bitterness of Fever-Tree's signature quinine. Blended with fruit sugar for 32% fewer calories.

Garnish: Fresh cucumber (ask Max or Chrissie for some from the kitchen) & plenty of ice.

HESTON BLUMENTHAL
LAZY SUNSHINE GIN
43.0% abv

History & origin: Heston brings his chef talents to gin for Waitrose. An interesting zingy gin, not sure though about his suggestion of putting olive oil in with the tonic...?

Style: Dry gin distilled with citrus scented botanicals, which add the lemony zest. The palate has a lovely texture, with the sherbet zing providing a hint of freshness

Price per 35 ml pour: £5

Mixer: Mediterranean Fevertree tonic £1.50
By using rosemary & lemon-thyme from the shores of Provence, Fever-Tree have created a unique tonic with a delicately sweet herbaceous taste.

Garnish: lemon peel & plenty of ice.