

History & origin: Small batch gin inspired by family tradition of at G&T asix Originally, 30 years ago, Edward & Perny Kain owned a futil fam which specialised in futil ingueurs & sloe gins. Their children have now diversified into gin creating a reflexiting & balanced tatte via a myraid of botanicals including winter savory (a Mediterranean hetb), orris root, angelica, corriander, elderflower, orange peel together with, of course, juniper.



GIN!







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History & origin: Hollywood hearthrob; Ryan Reynolds in Co-Owner of this distinctive gin. Cardamon, coriander, French lavender, anies seed, sarsaparilla, juriger, and two kinds of orange peel are macerated in neutra grain spirit for 18 hours before a further 7 hours of distilling.

Style: Nose: Crisp notes of juniper alongside delicate floral sweetness, parma violets, a touch of circuis peel and some green vegetal notes in three too, with a pinch of spice. Patiets: Wonderfully spice producting uses, more prominent than on the nose, cardemon shining through and a scattering of cirnamon, with floral notes continuing.

Price per 35 ml pour: £5

GIN!

Mixer: Premium Indian tonic £1.50

Garnish: Slice of lime or lemon





BERRY BROS & RUDD LONDON DRY GIN 40.6% abv

History & origin: Berry Bros. & Rudd is Britain's oldest wine & spirit merchant, having traded from the same shop since 1698 & currently holds two Royal Warrants for H.M. The Queen and H.R.H. The Prince of Wales.

Style: Just one bottle of their original London Dry Gin remains. Amed with a val of this precusso liquid form the 1950s, their open team of datilities has recreated what was note known as 'Berny' Best'. Filled with heady juniper, the nose thins of violet creates as a soft chalkines, while the palder is appealingly soft with a floral slant. Most importantly, it makes a superlative GAT.

Price per 35 ml pour: £5

GIN!







BOMBAY

listory & origin: Distilled at Laverstoke Nill in Hampshire & overseen y Master of Botanicals, Nana Tornutt, who has travelled thousands of mile arefully selecting the 12 botanicals that make the vapour produced in the riginal catterhead stills since 1830 to produce this well known & popular in in the famous blue bottle.

Style: From the heat of Moroccan cubeb berries to the spice of West African Grains of Paradias, every one of the ten precious botanicals are chosen to bring their own special something to this gin. Uniquely distilled these are brought together to give its tantalising, smooth & complex taste







History & origin: Previously a margarine factory between the two world wars & then a drinks wholesaler's warehouse, the Amber falls distillery sits at the foot of the formous warefall is the named after in the village of Abergwyngregon (try saying that after a few). Using botanicals from across Wells & water filtered from the Snowdom mountain range a collection of interesting award winning gins have been produced.

Style: One of our favourites is their Marmalde gin infused with pine juniper & bitter sweet orange flavours. A citrus hit with a warming af taste.

Price per 35 ml pour: £5

GIN!

GIN!







History & origin: Founded in 2011 by three friends, Ableforth's Bathtub gin is dustillery in Tonbridge, Kent - this small batch gin won a gold medal at the 2019 World Gin Awards.

Style: Nose: Fresh and bold juniper leads the way with fregrant citrus & cardiamon. Notes of fresh orange peel & cimamon add to an enticing nose. Tates: Juniper again leads, but three's plothry more besides. The mouthled is thick & creamy whils the cloves, coriander & cardemom offer depth. Finish. Here the supporting botaincials really shine with lingering cardamom & orange peel on the tail Price per 35 ml pour: £7

Mixer: Premium Indian tonic £1.50 Uniquely fresh tasting with subtle and support Garnish: Preserved orange wheel & plenty of ice Y



History & origin: from a normally male dominated industry comes a gin created in 2009 by an all women team led by Master Distiller, baarne Moore who has gone onto the receive more awards for her gin distilling than possibly aryone on the planet, including a Planitum award at The World Spinit Competition in 2010. The name 'Bloom' is an odd to the floral nature of the botanicals, hone,suckle, pomelo & chamonile.

cate notes of chamomile and honeysuckle with a fresh & crisp notes of apple & blackberry. Style: De

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BROKERS







History & origin: Broker's Gin is a true London Dry Gin made in a 200 year-old distillary locater in the heart of Ergland, using a traditional copper por still. The internationally sourced to bottmicals are streamed for 94 hours in a quadrupic-distilled pure gain spirit, which is then distilled for a fifth time Broker's was the first gin ever awarded a score of 97 at the prestigious Ultimate Spirits Challenge.

Style: Incorporating ten natural botanicals from around the world: Bulg juniper and coriander seed, Madagascan cirinamon, Chinese cassia barf Polish angelica root, Italian orns and liquorice, Caribbean nutmeg, and Spanish lemon and carege peels. Bioker's Gin is a classic, no-norasene London Dry Gin with juniper at the core, supported with vibrant lemon and carege peels, and a peppery finish. It is well-balanced, with warmt citrus and slight sweetness.

Price per 35 ml pour: £5 Mixer: Premium Indian tonic £1.50 Uniquely fresh tasting with subtle and suppor notes that are perfectly balanced by naturally ve citrus Garnish: Slice of lime or lemon & plenty of ice





History & origin: Distilled in small batches in malted barley just under 2 hours away from Piglets in Southworld, Suffolk, using copper pot stills creating a wonderfully flavoursome spirit

Style: made with juniper berries, orris root, coriander seed, cardar pod, sweet orange peel & hibiscus flower. Of these botanicals, it's probably the hibiscus flower which is the least expected Price per 35 ml pour: £5





BEEFEATER BLOOD ORANGE GIN 37.5% abv

History & origin: The founder of Beefeater gin, James Burrough orignality hand selected arranges from London's Covert Garden to make an orange gin back in 1876 - one handred & forty three years later, this recipe inspired the production of thier blood orange edition.

Style: Bright & zesty. Flavours of blood orange tune perfect notes of juniper & citrus of Beefeater Gin.

GIN!

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 orange wheel & plenty of ice



BEEFEATER

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SCOTTISH GIN 41.5 % abv

History & origin: Named after Professor Franz de la Boë who in 1658 when searching for a medicinal tobnic, infused clear grain spirit with hand picked juniper berries and inadvertingly invented gin as we know it today!

Style: Nose: Crisp notes of juniper alongside delicate floral sweetness, parma violets, a touch of citrus peel and some green vegetal notes in three too, with a pinch of spice. Palet: Wonderfully spice, notes, more prominent than on the nose, cardiamom shining through and a scattering of cinnamon, with floral notes continuing.

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TONIC

Price per 35 ml pour: £5

GIN

Mixer: Premium Indian tonic £1.50 Uniquely fresh tasting with subtle and supp notes that are perfectly balanced by natura sourced quinine. Garnish: Grapefruit wheel & plenty of ice



CAMBRIDGE

History & origin: The distillery is nestled just yards away from the River Cam, which winds its way towards Cambridge via Grantchester Meadows These meadows serve as the botanical cabinet offering fluits, blossoms & Rowers from which this multi-award winning gin is distilled.

Style: Using botanicals including juniper, fresh basil, rosemary, angelica, lemon verbena, blackcurrant leaf & rose petals. Bright, herbaceous, beautifully rounded & exquisitely refreshing, this gin captures the quintessential taste of the English seasons.

Price per 35 ml pour: £7

Mixer: Premium Indian tonic £1.50 sting with subtie and : rfectly balanced by n





History & origin: Produced in Cognac, France since 2013. Hand-crafted assemblage of 9 botanicals, independently infused over a period of time in pure, neutral gain actional. The top ones are Prix Perpercom, Cardenom & Junyer – disilled separately in Brumilia's a begolie, low-pressure, glass vacuum still. The base notes come from a distillation of locally sourced hiney, and Vanila and Tonia Bean infusions, together with Interescent, distilled impedients.

Style: An intensely aromatic & bold gin, with bright & spicy notes of pink peppercorns & juniper, balance with the warmth of honey, tonka & vanilla.

Price per 35 ml pour: £7



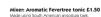




BEEFEATER

History & origin: On the site of the Chelsea distillery in Cale Street, London, Bedetater was born in 1876 (the same distillery for Haymons) & having moved atomal a number of distilleries over the years has now settled in Kernington. In 1963 Berdeter was the only gin to be selected to be served on the maiden vayage of the CBI to NVC and accounted for the sale of 3 out of every 4 bottles sold in the US. Having been through a number of owners including Whitbread, Beefester is now owned by Period Ricad – entertie cordiale

Style: Complex and juniper forward with a hint of spice. Price per 35 ml pour: £5



rfectly balanced with sweet, spicy notes of rdamom, ginger, History: vanilla & pimento be









1761 LONDON DRY GIN History & origins: Based on the original 1761 recipe using vapours rather than boiling to extract the very best of flavour from its 8 botanicals including Moroccan cubeb berries & the spice of West Altican Grains of Paradise, this create a classic dry gin.

Style: Almost vanilla sweetness, reminiscent of gins that begin from a base of wheat — especially red winter wheat. Bitter lemon pith, creamy angelica stalk & juniper early. Towards the finish juniper melds into soft baking spice 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: Lemon peel & plenty of ice ¥



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CAORUNN

History & origin: Carefully handcrafted in the Scottish Highlands, Caorum expertly infuses five locally foraged gin botanicals. Artisanal & small batch, beaufildly mixing the rugged charm of Speyside with the urban sophistication of modern Scotland. Pronounced 'Ka-roon'.

Style: Consum is a Modern "London Dry" Gin with a dry & crisp, aromatic-tastie adventure & a long dry finish. Aroma: Fresh, filoal, citus, sightly spicy & a kornatic, Flowar. Clean, crisp, week, full bodied and aromatic. Finish-Invigorating, long lasting, effectiving, crisp and slightly drying Price per 33 ml powr. E3

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





History & origin: To remain in farming, William Chase turned to producing sprints based on the produce around tim on his Herefordshire family fam Their gin is made from scratch & not from bought in neural gain spirite are so many. After infusing jumper berries, cinnamon, ginger, almond, continder, cardamon, cloves, argelicar oci, juscrite cor & Baron peel are added to ensure a distict full-bodied flavour & the exceptionally dy gin.

Style: Dry with plenty of citrus and spice.

Price per 35 ml pour: £7

GIN

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.





History & origin: With the base alcohol made from Essex wheat & distilled in a 500t copper still, once the Juniper berries & other botanicals are added they are allowed to rest for 5 days. Iftered water is then added to this 'single-shot 'distiliatori leaving the gin unfiltered water is explained below. Winner of 'Best London Dry Gin' at the 2016 World Gin Awards.

Style: The essential oils in this gin have not been removed as in others as these create a rich flavour & mouthfeel. As a result, the gin forms a unique pearlescent cloud when ice or tonic is added, & it tastes delicious!

Price per 35 ml pour: £7



ery stay GIN! CRABBIE'S 1837 LONDON DRY GIN 43 % abv

History & origin: Made to an innovative recipe written by John Crabbie in 1837. The original recipe called for the addition of sea salt which has been sourced from an award-winning producer in the Isle of Stye. The salt balances the recipe and provides greater depth of flavour to the gin.

Style: Aroma: Delicate juniper notes with orange peel and hints of aromatic spice. Tasting Notes: Piney juniper followed by a deep, zesty orange mamaladic note: Regrant excite spice is balanced by the deep orange flavours. There is a smooth and moreish finish.







History & origin: Winner of the World's Best Martini Competition in 9018, Daffy's is also great straight like a malt whisky. Gin used to be called Daffy' back in the 1800s lang & appears in mary of Dickers novels. Daffy has been intown as the Goddess of Gin since the 1700s & has been depicted on each bottle by artist Robert McGinnis who is also intown for his at-worlds for James Bond & Bendiska tt fiftings). Ddfy's is distilled in the hard of the Scottish Highlands at Strathmashie Distillery in the middle of the Cairngoms.

Style: Smooth & vibrant with lively citrus & Lebanese mint together with notes of toffee, citrus, spiced caramel.

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.





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