



a bespoke luxury stay



LANGLEYS No. 8 DISTILLED LONDON RY GIN 41.7% abv

History & origin: Conceived in 2011 & rolled off the production line 2 years later going onto win the 'Spirit Business Master' award. More accolades followed with a gold medal at the San Francisco World Spirit Competition & being chosen as the Rolls Royce Enthusiasts Club tipple of the choice in 2015 & 2016. Langleys No. 8 is distilled a single time in an English-made pot still. It is made of 100% English grain spirit & classic gin botanicals from indigenous regions including angelica root, ground nutmeg, cassia bark & cloves.

Style:

Nose: Juniper rich, with fragrant pine, hint of lemon, lavender with light violet notes. Palate: Juniper & coriander seed forward, with distinctive sage notes. Mid palate of a delicate sweetness with citrus notes. Towards the back of the mouth, a lingering liquorice, cracked black pepper & some spicy notes.

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 grapefruit wheel & plenty of ice



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LIVERPOOL SMALL BATCH ORGANIC GIN 42% abv

History & origin: Created by John O'Dowd & Mark Hensby, Liverpool Gin has its origins with the Belvedere Pub & Liverpool Organic Brewery.

Style: Ingredients such as the finest coriander, angelica, citrus & hand-picked juniper berries result in a gin with a well-balanced nose, complex flavours & a long finish. Crystalline in appearance & luscious in body, Liverpool Gin is said to give intense juniper & complex, well-balanced botanical flavour over a rich cereal note with a bright citrus finish.

Price per 35 ml pour: £5

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

Garnish: Orange wheel & a sprig of mint from the patio & plenty of ice



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MARTIN MILLER ENGLAND/IRELAND 40.0% abv

History & origin: Since being launched in 1999 Martin Miller's gin has become the World's most awarded gin over the past 10 years. After a ten day journey from Birmingham on England's east coast on the stormy north Atlantic sea, the spirit arrives at Borginane on an Icelandic fjord to be 'married' to the pure unpolluted water from Martin Miller's own spring.

Side note: sadly now passed away in 2013, Martin Miller was also responsible for Britain's Antique Price Guide books amongst other endeavours.

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

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: Lemon peel & plenty of ice



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BOODLES MULBERRY GIN LIQUEUR 30.0% abv

History & origin: Established in 1845, Boodles have been making gins of great character high-lighting rosemary, nutmeg & sage amongst other classic botanicals, here they add the flavours of mulberry along with raspberries & currants to create a subtle melody.

Style: A twist on the classic sloe gin. Low in alcohol & very easy to drink!

Price per 35 ml pour: £5

Mixer: San Pellegrino Limonata £1.50
Recommended as an alternative to tonic, a can of limonata brings out the fruit notes in this classic twist on a sloe gin.

Garnish: preserved orange wheel & plenty of ice.



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No. 3 LONDON DRY GIN 46.0% abv

History & origin: It took Berry Bros. & Rudd (London's oldest wine & spirit merchant, established in 1698) & a team of spirit specialists 730 days to painstakingly refine & create what has won the World's Best Gin 4 times! Distilled in 100 year old brick encased copper pot still in Holland, the home of gin.

Style: A bold gin with juniper at the heart, citrus notes & warming cardamom.

Price per 35 ml pour: £7

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

Garnish: Lime & sage (which you can find on the patio outside the boot room & plenty of ice



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No. 209 SAN FRANCISCO DRY GIN 46.0% abv

History & origin: With a distillery located on San Francisco's Pier 50 you may wonder '209'? This is the license number given back in 1882 to William Scheffler when he registered his distillery in Edge Hill Estate in St. Helena, Napa Valley. Unfortunately now not big enough for modern production the distillery moved to Pier 50 which incidentally is considered by some as the birthplace of the gin martini. With water from the Sierra-Nevada & an 11 hour distillation process & botanicals from the world over, one is not surprised to find that in 2015 & 2009 takes home a double gold medal at the prestigious New York World Wine & Spirit Competition.

Style: Vastly different from the juniper-heavy gins of the past, No. 209 opens with a beautifully aromatic nose of predominantly citrus & floral notes with a hint of spiciness. The cassia & other warm spice notes become prominent on the finish.

Price per 35 ml pour: £7

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 grapefruit wheel & plenty of ice



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OPIHR LONDON DRY GIN 40% abv

History & origin: A unique London Dry Gin made using hand-picked botanicals, including spicy cubeb berries from Indonesia, cardamom & Tellicherry black pepper from India and coriander from Morocco. Made in the oldest distillery in England where gin has been produced since 1761. Pronounced 'o-peer'.

Style: Heavily spiced for a strong green cardamom and cumin flavour. An undertone of black pepper creates an exciting, unique pairing.

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: Preserved orange slice & plenty of ice



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PICKERING'S DRY GIN 42.0% abv

History & origin: Based on a 1947 Bombay recipe & kept as a family secret for 66 years - now toned down from its original fragrant spices & citrus fruits which we preferred at the time of the Raj, this gin still has an interesting plethora of ingredients including angelica, cloves, fennel & arise along with the usual suspects. Distilled in Edinburgh. Double gold award at the World Spirits Awards in 2018.

Style: Juniper envelops the senses on the nose before a rush of sweet citrus. These two flavours come to the fore on the palate, before giving way to the warm, earthy finish of fennel and cardamom. It's a really smooth, well-crafted gin

Price per 35 ml pour: £7

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 grapefruit wheel & plenty of ice



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PINKSTER AGREEABLY BRITISH GIN 37.5% abv

History & origin: Originating from a frustrated accountant's kitchen table, a bottle of gin & a fruit bowl containing plump raspberries grown on his farm, after several years of painstakingly perfecting his recipe, Pinkster was born in 2013 in the rural Cambridge village of Newton just half an hour from Piglets.

Style: The raspberry infusion rounds off the juniper edges, resulting in a deliciously dry gin with a hint of fruit, & an exceptionally smooth finish

Price per 35 ml pour: £7

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

Garnish: Sprig of mint (which can be found on the patio) & plenty of ice



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PLYMOUTH GIN BLACK FRIARS DISTILLERY 41.2% abv

History & origin: Plymouth gin is the oldest working distillery in England & uses the same recipe originally made in 1793. The rich smooth taste is developed from 7 botanicals which has won plaudits from around the world including double gold medals at the San Francisco World Spirits Competition as recently as 2016.

Style: Extremely smooth, creamy and full-bodied with a slight sweetness. On the nose there is a rich, fresh aroma of juniper followed by notes of coriander and cardamom

Price per 35 ml pour: £5

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

Garnish: Sprig of rosemary (we have dried in the bar & fresh on the patio) & plenty of ice



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PORTOBELLO ROAD No. 171 GIN 42.0% abv

History & origin: In 2011, Ged Feltham & Jake Burger finally launched their gin after 9 months of experiments & a concentrated obsession to create the perfect balanced blend of craft gin at their London distillery, of course, in Portobello Road.

Style: On the front of the palate Portobello Road Gin has a generous slug of juniper, the mid palate has a sustained, fresh citrus character from the use of lemon, bitter orange & coriander & a touch of spice, which then develops into a sweet peppery finish, achieved by using liquorice and nutmeg.

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: Either preserved orange or grapefruit wheel works well plus plenty of ice



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RAMSBURY LONDON DRY GIN 40.0% abv

History & origin: Ramsbury Single Estate Gin is a modern twist on a classic London dry gin. The spirit is distilled in a copper still using Horatio wheat, grown on estate grounds, before the spirit is distilled again with nine botanicals including locally picked quince grown on the Ramsbury Estate.

Style: A crisp, full bodied gin in which floral notes combined with our defining botanical, quince, gives it a mores and sweet palate

Price per 35 ml pour: £7

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

Garnish: Apple & lime slices & plenty of ice



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ROKU JAPANESE CRAFT GIN 47.0% abv

History & origin: From the famous Japanese whisky house of Suntory comes Roku gin - Sakura flower, Sakura leaf, Yuzu peel, Sencha tea (green tea), Gyokuro tea (refined green tea) and Sansho pepper. Six Japanese botanicals cultivated over four seasons, the six Japanese botanicals have been carefully selected to create Japan's authentic craft gin.

Style: Fruity floral notes of sakura (almost vanilla) ebb through, with underlying green savoury notes of tea. Finish: Smooth, citrus, floral, clean.

Price per 35 ml pour: £7

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 wheel, pink peppercorns & plenty of ice

