



a bespoke luxury stay



### SILENT POOL RARE CITRUS GIN 43.0% abv

**History & origin:** Produced on the Duke of Northumberland's Albury Estate in Surrey with water provided from the infamous 'Silent Pool' said to be scene where a nobleman stumbled upon a woodcutter's daughter bathing in the clear pure waters who refused to come to the bank when requested, whereby the horseman rode into the water moving the girl into deeper water where she subsequently drowned. When the woodcutter returned to find her body, he also found the nobleman's hat floating in the water - it bore the crest of none other than Prince John!

**Style:** classic gin at heart, full bodied & fresh with depth, clarity & flavour. A rich and clean juniper-driven spirit. The delicate flavours of lavender & chamomile combine with fresh citrus notes to give a velvety honey finish

**Price per 35 ml pour: £5**

**Mixer: Elderflower Fevertree tonic £1.50**

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

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



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### SIPSMITH LEMON DRIZZLE GIN 40.4% abv

**History & origin:** Sipsmith's story begins in 2007 but just one year in they had to petition to change the law to allow below 1,800 litre stills to be licensed, basically unleashing the small batch artisan gin trade overnight! Originally based in Hammersmith, they now produce just down the road in Chiswick.

**Style:** Inspired by the citrus gins of the early 1900's, Sipsmith take their classic London Dry Gin & layer on sweet sun-dried lemon peels, lemon verbena & vapour-infused fresh hand-peeled lemon. With a bright, citrusy overtone & floral notes, it is a deliciously lemony spin on a London Dry 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:** Lemon peel or a wedge & plenty of ice



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### TANQUERAY LONDON DRY GIN Export strength, 43.1% abv

**History & origin:** Unchanged since 1830 made with the original four botanicals in Charles Tanqueray's unique recipe. Often the bartenders gin of choice for a dry Martini (especially in the U.S.) & awarded #1 by 'The World's Best Bars' in 2016, knocking Beefeater off its perch. Originally produced in London, now in Scotland by drinks giant Diageo.

**Style:** Deliciously earthy & rich with lime zest, coriander seeds & just the right pinch of juniper.

**Price per 35 ml pour: £5**

**Mixer: Aromatic Fevertree tonic £1.50**

Made using South American argemone bark, perfectly balanced with sweet, spicy notes of cardamom, ginger, History, vanilla & pimento berry.

**Garnish:** Lime wedge & plenty of ice



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### TANQUERAY RANGPUR DISTILLED GIN 41.3% abv

**History & origin:** Another twist from Tanqueray on the original 1830 unique recipe created by Charles Tanqueray, this one is made from rare Rangpur limes & mandarin orange.

**Style:** Rangpur lime is more like a lemon crossed with a mandarin but also notes of liquorice, ginger & even bay leaves can be picked up. This is a soft, new Western style gin that is perfect for those who prefer something fruitier.

**Price per 35 ml pour: £5**

**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:** Lime & fresh mint (this can be found on the patio) & plenty of ice.



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### TANQUERAY FLOR DE SEVILLA 41.3% abv

**History & origin:** Another twist from Tanqueray on the original 1830 unique recipe created by Charles Tanqueray's, this one is made from bitter-sweet Seville oranges & has become one of our favourites.

**Style:** This is a well balanced zesty gin with plenty of citrus flavour & Mediterranean overtones but still keeps its London dry juniper & liquorice 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 orange wheel & plenty of ice.



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### TANQUERAY No. TEN MEDITERRANEAN GIN 47.3% abv

**History & origin:** Named after the 'Tiny Ten' still, chamomile flowers & fresh citrus fruits are added to the original Tanqueray recipe of 1830 made with the original four botanicals in Charles Tanqueray's unique recipe. Tanqueray No. Ten is the only gin to be inducted into the San Francisco World Spirits Hall of Fame. Produced in Scotland by drinks giant Diageo.

**Style:** Lovely fresh citrus notes with a juniper background. Orange & pink grapefruit come through to create a deliciously dry finish.

**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:** Preserved grapefruit wheel & plenty of ice



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### VILLA ASCENTI SMALL BATCH ITALIAN GIN 41% abv

**History & origin:** Sourced from the hills of Piemonte, Mint, Thyme, Moscato grapes, Achillea, Tansy and Sage. The result is said to be herbaceous gin though with the sweetness of juniper.

**Style:** Upon tasting the gin straight, the herbal notes are very prominent though it leaves a lingering taste of mint on the tongue. The mint flavour becomes even more prominent when tonic water is introduced. As does the scent. It's probably one of the nicest smelling gins around.

**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:** Lemon slice with a sprig of thyme from the patio & plenty of ice.



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### WARNER'S LONDON DRY GIN 40.0% abv

**History & origin:** In 2012 on Falls Farm in Harrington, Northamptonshire, the Warner family switched from arable farming & started to utilise the produce around including the water from monastic fish ponds originally installed by the Knight's Hospitallers in the Middle Ages. Hedgegroves & newly planted crops provide for their range of gins, cementing their conservation ethos which has led them to become the winner of the 2019 Footprint Drinks Sustainability award.

**Style:** Soft, sweet & floral as elderflower mingles with spicy cardamom & gentle lemon. Juniper is immediately dominant on the palate and gives way to orange mousse. Finishing with sweet mint.

**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.



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### WARNER'S RHUBARB GIN 40.0% abv

**History & origin:** In 2012 on Falls Farm in Harrington, Northamptonshire, the Warner family switched from arable farming & started to utilise the produce around including the water from monastic fish ponds originally installed by the Knight's Hospitallers in the Middle Ages. Hedgegroves & newly planted crops provide for their range of gins, cementing their conservation ethos which has led them to become the winner of the 2019 Footprint Drinks Sustainability award.

**Style:** Inspired by a crop of rhubarb originally grown in Queen Victoria's own kitchen garden, this vibrant pink gin has fresh rhubarb juice in every bottle & a delicate and floral sweetness mixed with rich toffee caramel

**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



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### WHITLEY NEILL ORIGINAL 43.0% abv

**History & origin:** Distilled in 100 year old copper stills in Liverpool since 2005 & developed by Johnny Neill (a descendant of Thomas Greenall), using both traditional gin botanicals & African botanicals including rare African botanicals such as baobab fruit & cape gooseberries, & the Baobab (also known as the 'tree of life') can be seen on the bottle.

**Style:** Very well balanced, making a smooth, light & interesting gin. The taste is not as heavy on juniper as many classic gins, yet the citrus is not overpowering & the African fruits give Whitley Neill Gin zing & an exotic character.

**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:** preserved orange wheel or lemon peel & plenty of ice.



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### WILDCAT CLASSIC DRY GIN 41.5% abv

**History & origin:** Inspired by the sign of the 'black cat' that appeared in London in 1739 as a means to get around the Gin Act to prevent the sale of the spirit which had become a menace to society. As long as the identity of the purveyor remained anonymous (a knock, password & the passing of money in the 'cat's mouth') completed a sale) they could not be prosecuted.

**Style:** Juniper with a light citrus note, a hint of white pepper & spice. Refreshing & crisp - perfect for mixing, with a subtle citrus character.

**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 peel & plenty of ice



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### XORIGUER MAHON GIN 38.0% abv

**History & origin:** A favourite of Max's since the 70s when he first visited the Balearic island of Menorca where Mahon gin was originally made for Nelson's sailors while occupying the island in the early 1700s. Pronounced 'sho-ri-gair' the gin is distilled in copper stills, called primitives, formed by cylindrical copper cauldrons where the liquid is placed together with juniper berries & are placed directly over fire, producing a very distinctive gin which is best enjoyed in the sunshine!

**Style:** A slightly spicy palate & has a soft, lightly herbal mouth that transforms into a long presence of juniper.

**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.

