



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 tippie of choice in 2015 & 2016. Langley's 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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LANGLEY'S OLD TOM

SMALL BATCH

40 % abv

History & origin: Launched in 2016 & was awarded gold medals at all three of the international spirit competitions in 2018, the only Old Tom gin-style on the market to achieve such an accolade. A sweeter alternative to the normal London Dry style as enjoyed in the 18th & 19th centuries. Well suited for a Tom Collins or Martinez cocktail.

Style: Nose: Nutmeg appears first (surprising for an Old Tom gin!), shortly followed by juicy tangerine and a crackle of juniper. Palate: More orange sweetness on the palate, plus a hint of honey. Still has a good backbone of juniper & warming spices. Finish: Spearmint & leafy coriander.

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: Slice of preserved gapefruit
& 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 & handpicked 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-Tree 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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LONE WOLF

CATUS & LIME GIN

40% abv

History & origin: Created by the folk at BrewDog at their Scottish distillery and using their own special yeast which features in their famous beers.

Style: A classic Juniper backbone is layered with lime and topped up with the juice from pressed cactus and Queen of The Night, an elusive and fragrant cactus flower that only blooms at night. Spiky and bold notes of lime citrus with sweet, fruit bursts of watermelon and lychee from the cactus and flower elements of the recipe.

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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MALFY
ORIGINALE
41% abv

History & origin: Nowhere encapsulates the spirit of Italy quite like the Amalfi Coast. In this stylish, sun-soaked enclave, life moves at a different pace... Inspired by this Amalfi lifestyle, Malfy Gin embodies the essence of 'La Dolce Vita' and we invite you to sit back and enjoy with every sip. Citrus holds a special place in the heart of every Italian. The smells and tastes of the ripest lemons, oranges and grapefruits encapsulates the zesty and fresh taste of Malfy Gin. Malfy Originale is a classic dry style gin made with Italian juniper and five other botanicals and blended with Italy's purest source of mineral water - from the nearby Monviso mountain spring. Gin was invented in Italy in the year 1050 AD by Monks on the Amalfi Coastline - they distilled juniper with spirits in the kitchens of their Monasteries. Malfy Gin Originale is a homage to this invention. The Vergnano family distill Juniper and four other botanicals and blend it with MonViso Mountain Water taken from a spring in the village of Crissolo (alt. 1,333 m.) to produce a crisp dry gin - delicious on the rocks or in the mountains.

Style: classic juniper, coriander and anise aromas jump out of the glass.
Dry – almost salty dry – complex juniper, liquorice, slight hint of citrus'

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: Lime & plenty of ice





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MARTIN MILLER

ENGLAND/ICELAND

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 Immingham on England's east coast on the stormy north Atlantic sea, the spirit arrives at Borganes 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 Miller'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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MASONS

THE ORIGINAL YORKSHIRE DRY GIN

42% abv

History & origin: Since launching in 2013, Masons The Original has won some of the world's most prestigious gin awards, including a Great Taste Award in 2017 and Gold at the World Gin Awards in 2018 and 2020.

Style: Hints of juniper and punchy citrus are smoothed with fennel and cardamom, followed by a warm peppery 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: with a preserved grapefruit or an orange wheel plus plenty of ice





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MERMAID GIN

ISLE of WIGHT Distillery

42.0% abv

History & origin: The Isle of Wight distillery have been crafting gin since 2014 and remains the only distillery on the Island. Inspired by their unique island setting, they use ethically sourced and local natural ingredients. Rock Samphire is foraged from the island's shoreline, Boadicea hops are harvested from Ventnor Botanic Gardens and elderflower is handpicked from the local fields.

Style: Mermaid gin is a smooth yet complex blend of fresh organic lemon zest, the peppery notes in grains of paradise and a hint of sea air from fragrant rock samphire. Refreshing and invigorating

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 a sprig of rosemary & 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 medley.

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

Recommend 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-Tree 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, Nappa 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 2016 # 209 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 predominately 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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NOSY PARKER

LONDON DRY GIN

40.0% abv

History & origin: Piglets' very own small batch artisan gin! Nosy Parker is named of course after Max & Chrissie & our inquisitive noses to find the perfect recipe of ingredients for our own gin. This London Dry is distilled for us just down the road near Great Dunmow & we hope you will love it as much as we do. Not only can you of course enjoy our gin in the honour bar but we also sell it in 2 sizes; **350ml @ £26 and 500ml @ £37.50** for you to take home (it's so exclusive you can only buy it here!)

Style: Juniper is of course at it's core & is combined with coriander, angelica, liquorice, orris root & cardamom. Whilst the heart is citrus with lemon, lime, orange, grapefruit & finished with a delightful herb infusion of rosemary, thyme & basil. The top note is cucumber.

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. We suggest a 2 to 1 ratio of tonic to gin for 'Nosy Parkers'.

Garnish: lemon peel & plenty of ice.





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Mrs. **NOSY PARKER's**
MARMALADE GIN
40.0% abv

History & origin: In 2022, we created our very own gin, really for ourselves to enjoy. We love citrus and this was the main focus behind our Nosy Parker London Dry with of course juniper at its core. We were a little daunted about the amount we had to distil but thought that maybe a few of our guests might enjoy it too, so we committed to the run. And wow, we were quite taken aback by how popular it was and are now on our 2nd batch in less than a year. So, somewhat emboldened by the success of our London Dry we have decided that as Chrissie won a bronze medal at the World Marmalade Championships in 2023 that it would be silly not to showcase this in our favourite tipple - so we are very pleased to now be able to offer you

Mrs Nosy Parker's Marmalade Gin.

Style: It was important to us that the gin at its heart should remain a London Dry with Juniper as its base but that the sublime flavour of Chrissie's marmalade should be allowed to shine through, so only the addition of coriander seed and dried orange peel is added. We think we have another hit on our hands - try it yourself at the special subsidised price for this small batch flavoured artisan 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. We suggest a 2 to 1 ratio of tonic to gin for 'Nosy Parkers'.

Garnish: fresh or dehydrated orange slice & plenty of ice.

To take home:

We have 500ml bottles of Mrs. Nosy Parker's Marmalade Gin available at **£39.95**





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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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PAIRINGS & TASTING NOTES

Tasting notes: On the next series of pages we have listed all the gins we currently stock (subject availability) together with tasting notes from the experts & mixer/garnish suggestions. These are of course only a guide & you will no doubt have your favourites or want to do your own thing.

Garnishes & mixers: Please feel free to play around with pairings & garnishes, you will see we have jars of preserved apple, orange, kiwi fruit & grapefruit wheels as well as an array of spices & herbs including pink peppercorns, juniper berries, cardamom pods & dried rosemary & thyme (fresh is available in the beds around the patio including mint & sage).

Pricing: There are basically 2 price points for **standard gin @ £5** & **premium gins @ £7** per 35cl pour (for the liqueur gins you will need to use the measures as these clog the pourers) & all **mixers are £1.50**

There are gin balloons, stirrers, umbrellas, napkins & ice in the bar (large cubes in the ice bucket, smaller ice in the machine under the bar counter).

We hope you will enjoy our ever expanding gin library of both small batch/artisan & popular gins from around the globe.

Cheers!

Max & Chrissie





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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 & anise along with the usual suspects. Distilled in Edinburgh. Double gold award at the World Spirits Awards in 2018.

Style: Juniper envelopes 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 vilage 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 handpicked 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 NAVY STRENGTH BLACK FRIARS DISTILLERY

57% abv

History & origin: Plymouth gin is the oldest working distillery in England & uses the same recipe originally made in 1793. For almost two centuries, no Royal Navy ship left port without it. Their Navy Strength gin at 57.1% is the benchmark strength that spirit ignites gunpowder! A multi-award-winner that's strong enough to fire cannons, no less!

Style: Rosemary & lavender, hints of pine resin, zest & juniper.

Palate: Lavender & juniper on the palate, huge citrus zest notes, a little coriander seed. Finish: Wood resin, hints of caraway seeds & citrus.

Price per 35 ml pour: £7

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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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-Tree 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 moreish 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 Sanshō 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

