
Naturally light INDIAN TONIC WATER

Fever-Tree's Naturally Light Indian Tonic Water combines citrus, aromatic botanicals, soft spring water and a small amount of fruit sugar to create a delicious, crisp taste balanced by the bitterness of natural quinine. With 58% fewer calories, this is the world's first all natural, low calorie tonic water.

Ingredients

Spring water, fruit sugar, citric acid, natural flavours, natural quinine.



ELDERFLOWER TONIC WATER

The bright, fresh aroma and taste of our new Elderflower Tonic has been created by carefully blending the essential oils from handpicked English elderflowers with the highest quality quinine from the fever trees of the eastern Congo. Enjoy with gin or vodka, or as a long drink on its own.

Ingredients

Spring water, cane sugar, fresh elderflower extract, citric acid, natural flavours, natural quinine.

MEDITERRANEAN TONIC WATER

A unique tonic for the sophisticated spirit drinker. By blending the essential oils from the flowers, fruits and herbs gathered from Provence and Sicily, Fever-Tree Mediterranean Tonic has a delicate floral taste, perfect for mixing with a smooth vodka or light gin, or equally delicious as a long drink on its own.

Ingredients

Spring water, cane sugar, citric acid, natural flavours, natural quinine.



LEMON TONIC WATER

Made by blending real lemons, subtle botanical flavours, spring water and the highest quality quinine, Fever-Tree Lemon Tonic has a sharp, refreshing taste which is perfectly balanced by the natural bitterness from the quinine. Delicious with gin or vodka, or as a sophisticated soft drink.

Ingredients

Spring water, cane sugar, lemon juice (7.8%), citric acid, natural flavours, natural quinine.

SCHWEPPE'S 1783 CUCUMBER TONIC WATER

Schweppes 1783 Cucumber Tonic Water adds a delicate hint of cucumber to your G&T. Thirst-quenchingly fresh and made from all-natural ingredients. The tasty new Schweppes 1783 premium range is full of innovative, fresh, all natural flavours. These high quality mixers were crafted with the world's top mixologists and expert bartenders and designed to pair perfectly with our gins



History of Gin

The first confirmed date for the production of gin is the early 17th century in Holland, although claims have been made that it was produced prior to this in Italy. In Holland it was produced as a medicine and sold in chemist shops to treat stomach complaints, gout and gallstones.

To make it more palatable, the Dutch started to flavour it with juniper, which had medicinal properties of its own. The term 'Dutch courage' comes from the drinking of this gin by British soldiers during the Thirty Years' War.

Gin became popular in Britain during the 18th century, when taxes imposed on imported spirits were lifted to make them affordable, and gin shops sprang up throughout England to cater for the masses. The low price and easy access made it the drink of choice for the poor, and it was nicknamed Mother's Ruin. Back then, the crude spirit was often flavoured with turpentine.

The word 'gin' comes from the French word genievre and the Dutch word jenever, both of which mean 'juniper' – the spirit's predominant flavour must be juniper in order to be called gin.

Gin of the Month

It took three years to perfect this cloudy gin, using locals spring water and eight botanicals macerated overnight, then redistilled without the botanicals the next day to give a smooth and elegant palate. Distilled in Broadway.



Gin Tapas

Your choice of three gins and any tonic water for only £13.95



Our Recommendation

Light Tonic Mix

- Bedrock / Elephant / Cruzland

Elderflower Tonic Mix

- Bloom / Cucumber / Hendricks

Mediterranean Tonic Mix

- Bathtub / Death's Door / Portobello Road

British Gin Mix

(with Elderflower Fever Tree)

- Polo / Cotswold / 6 O'Clock

BATHTUB

43.3% £8.95

Juniper; cardamom; cinnamon; cloves; orange peel; coriander

Juniper based gin. This gin is the only one cold compounded and takes two days to distill. The origins where in prohibition in the USA in the 1920's, with taps in the bathtub being used to water down the gin as the bottles would not fit under the sink! It would have been a "cheap" grain alcohol back then and they added juniper and glycerine to mask the taste. The gin today is wrapped and strung and waxed by hand.

Our recommendation: Mediterranean Fever-Tree tonic with a slice of orange.

BEDROCK

40% £6.95

Juniper berries; coriander seeds; lemon & orange peel; liquorice root powder; angelica root; cinnamon

Citrus based gin. Started in 2008 in lake district it is distilled with western lake district spring water. They also use Cumbrian kiln-dried oak bark and is based on a classic London dry gin. The nose is coriander and citrus.

Our recommendation: Light Fever-Tree tonic with a slice of lime and basil.

Price includes Fever-Tree tonic water

WHITLEY NEILL RASPBERRY GIN

43% £6.95

Scottish raspberries, liquorice, corriander, boabab fruit & cafe gooseberries

This gin is made in London and inspired by Scotland, with 100% grain spirit distilled in a copper called Constance which is 100 years old. Delicately sweet with an invigorating tartness from Scottish raspberries, complemented perfectly by undertones of liquorice and coriander for a well-rounded finish.

Our recommendation: Mediterranean Fever-Tree tonic with orange and coriander.

WHITLEY NEILL RHUBARB & GINGER GIN

43% £6.95

Juniper, lemon & orange peel, orris bark, angelica root, coriander seeds, rhubarb essence, ginger extract

Inspired by glory of English country gardens, the essence of rhubarb adds a tart crisp edge to the smooth English gin base, whilst the ginger extract warms the palate for a full bodied finish.

Our recommendation: Mediterranean Fever-Tree tonic with lemon and lime.

6 o'Clock

43% £8.95

Juniper, coriander, orange peel & elderflower.

Juniper based gin. Edward Kain, seafarer & great grandfather of their head distiller always had a gin and tonic at 6 o'clock! Bramley & Gage were originally a fruit liqueur business which used the excess fruit from their farms rather than waste it. They were bought out by their children in 2007 who wanted to create a gin and with the help of Charles Maxwell Thomas, a renowned London distiller (specialised using winter savoury as an ingredient) created their first 6 o'clock gin. A London dry gin, distilled & bottled near Bristol is earthy but fresh. Fresh citrus flavour with notes of elderflower. It is a powerful gin with a great depth of flavour.

Our recommendation: Elderflower Fever-Tree tonic with a slice of orange.

Price includes Fever-Tree tonic water

WILLIAMS CHASE GB

40% £6.95

Cinnamon, nutmeg, ginger, almond, coriander, cardamom, cloves, liquorice and lemon

Britain's first Single-Estate Gin. Juniper buds and berries are added to Chase Vodka in the belly of their copper carter head style still, Ginny, for the driest finish. Then wild botanical infusions give their one-of-a-kind gin its distinctive flavour. Voted 'double gold' and best in class at the San Francisco spirits competition 2016.

Our recommendation: Classic Fever-Tree tonic with fresh lime and mint.

WHITLEY NEILL BLOOD ORANGE

43% £6.95

Pepper, cassia bark, thyme, blood orange, juniper, honey, oris root, lemon peel, liquorice, coriander, cape, gooseberries and baobab

This gin is made in London and inspired by the oranges from the island of Sicily, with 100% grain spirit distilled in a copper called Constance which is 100 years old. They used Sicilian blood orange at its core and it's quite sweet, with a waxy orange peel aroma. A smooth, crisp taste of the Mediterranean sun.

Our recommendation: Elderflower Fever-Tree tonic with raspberry, lime & coriander.

WHITLEY NEILL QUINCE GIN

43% £6.95

Juniper, orange, lemon, orris bark, coriander seed, angelica root, liquorice, quince juice, quince extract

The aroma of fresh stone fruits appears immediately, gently followed by hints of juniper and citrus zest. The distinctive flavour of quince dominates the palate, giving way to the sweetness of apricots and peaches, with a long, fruity finish that opens out into orange blossoms and zesty grapefruits.

Our recommendation: Elderflower Fever-Tree tonic with lime.

Price includes Fever-Tree tonic water

BLOOM

40% £6.95

Pomelo (citrus), juniper, honeysuckle (sweet) & chamomile, angelica, coriander, cubeb

Created in Warrington in 2009 by the first female master distiller, Joanne Moore, she based this gin on an English country garden idea with its great floral quality. The flavour is light & delicate London gin with the smell of honeysuckle, chamomile and pomelo.

Our recommendation: Elderflower Fever-Tree tonic with a strawberry slice and mint.

BOMBAY SAPPHIRE

40% £6.95

Juniper, lemon peel, coriander, bitter almonds, liquorice, cubeb, angelica root, cassia, orris root

Juniper based gin. This recipe is based on one of the earliest recorded Thomas Dakin recipes from 1761 and uses a vapour infusion programme. It was developed 200 years ago with 10 botanicals but the recipe was lost for 200 years and ended up being brewed for the first time in Warrington in 1987! It was based on the idea of Indian Raj and the Star of Bombay sapphire stone.

Our recommendation: Mediterranean Fever-Tree tonic with a slice of lemon.

THE BOTANIST

46% £8.95

Juniper, angelica, cassia bark, angelica root, coriander seed, orris root, cinnamon, liquorice, elderflowers, orange peel, lemon balm, lemon peel, thyme, wood sage, chamomile, Gorse flowers, Hawthorn flowers, creeping thistle flowers, lady's bedstraw flowers, heather flowers, white clover, red clover, birch leaves, sweet cicely, bog myrtle, tansy, meadow sweet, mugwort, apple mint, peppermint, water mint

The Botanist Gin was launched in 2010 by the Bruichladdich Distillery which is famed for its whiskey. The gin features 31 botanicals, including nine traditional botanicals that form the base flavour of the gin and 22 botanicals that are foraged on the island of Islay in the Inner Hebrides of Scotland. The gin is distilled at low pressure in one of the few remaining copper Lomond Stills (which they have named 'Ugly Betty') and the lengthy process takes 17 hours per batch.

Our recommendation: Elderflower Fever-Tree tonic with a slice of grapefruit.

Price includes Fever-Tree tonic water

BRECON SPECIAL RESERVE

40% £6.95

Juniper, lemon peel, orange peel, coriander seeds, angelica root, liquorice, cinnamon, orris root, cassia bark

A Welsh gin made at the famous whisky distillery, Penderyn. This is flavoured with Juniper from Macedonia, orange peel from Spain, Chinese cassia bark, Sri Lankan liquorice, Madagascan cinnamon, French angelica root, Russian coriander, Indian nutmeg, Spanish lemon peel and Italian orris root. Very tasty indeed.

Our recommendation: Elderflower Fever-Tree tonic with a slice of strawberry and mint.

BRITISH POLO

42.7% £8.95

Juniper, vanilla, cinnamon, Cardamom, elderflower

Juniper based gin. Brewed by Richard Hines aged 23 - it is the only organic gin made in the UK. He sold two of his best polo ponies to start up this gin distillery after breaking his fingers and being unable to play polo professionally again. The water to distil with come from the site of the distillery in Wales.

Our recommendation: Elderflower Fever-Tree tonic with a slice of strawberry.

BULLDOG

40% £6.95

Chinese lotus leaves, lavender, liquorice, Turkish white poppy, Chinese dragon eye, Chinese cinnamon, cardamom, juniper, coriander, lemon, oris root and wild celery

Named in 2006 after the Chinese year of the dog and a British symbol. Quadruple distilled with botanicals added in its natural format in British wheat and water. This London gin received the highest rating ever for a gin from Wine Enthusiast Magazine.

Our recommendation: Elderflower Fever-Tree tonic with raspberry, lime & coriander.

Price includes Fever-Tree tonic water

TANQUERAY

43.1% £6.95

Juniper, coriander, angelica, liquorice

Juniper based gin, currently brewed in Fife, Scotland. This London dry gin was originally created by Charles Tanqueray in 1830 by using only four botanicals and he did not coat the still with sugar to hide the taste, so the gin was pure and clear with a four-stop distillation process. He owned the business with his brother. The Old Tom Still survived the blitz and is still used today. Tanqueray combined with Gordon's in 1898 and became the biggest gin distiller in the UK – with Gordon's concentrating on the UK market and Tanqueray on US market. This gin was Frank Sinatra's favourite during the prohibition period.

Our recommendation: Mediterranean Fever-Tree tonic with a slice of grapefruit and thyme.

TARQUIN'S BRITISH BLACKBERRY

38% £8.95

Wild berries, sweet spice, crisp juniper, frangipani, raspberry sorbet, lemon sherbet, wildflower honey

Tarquin's Brilliant British Blackberry Gin is made at the Southwestern Distillery by producing Cornish Dry Gin and then infusing it with blackberries and local wildflower honey. The result is a fruity spirit that still has the classic juniper flavour.

Recommended with Lemon Fever-Tree Tonic and slice of Orange and blackberry.

WILLIAMS CHASE PINK GRAPEFRUIT

40% £8.95

Juniper, orange peel, liquorice, elderflower, bitter almond, pink grapefruit and pomelo peels

Pink grapefruit was added to Chase's Williams range of flavoured gins in 2016. This is made with potatoes grown on the Herefordshire producer's farm, which are distilled and infused with juniper, orange peel, liquorice, elderflower and bitter almond. This is then re-distilled with grapefruit and pomelo peels. A fruity and refreshingly tart gin.

Our recommendation: Mediterranean Fever-Tree tonic with fresh orange and grapefruit.

Price includes Fever-Tree tonic water

SAFFRON

40% £8.95

French saffron, fennel, coriander, lemon, orange peel, angelica seeds, iris.

Juniper based gin. This gin has been made in Dijon in France (a distillery operating since 1874) by Jean Battault since 2008. He based the gin on a London dry gin recipe in Gabriel Boudier's recipe book from the 19th century with Indian origins and nine botanicals. Battault had been asked for a gin by UK importers Emporium Brands and he decided to look at what we ate these days. As the British were more interested in curries than roast beef – he added saffron! It takes 150,000 flowers to make 1Kg of saffron.

**Our recommendation: Light Fever-Tree tonic
with a slice of orange and thyme.**

SIBLING

42% £8.95

Madagascan vanilla, blueberry, lemon, juniper, coriander, cardamom, orris, cubeb, liquorice & orange peel

Juniper based gin. Crafted by the children of Battledown brewer, Roland Elliott-Berry (Felix, Clarice, Cecily & Digby), they are aged between 18 & 24 years. They founded their gins by buying 20 gins from across the world and testing it on 100 people for their opinion of the taste they gave. They then tried lots of recipes until one was highly rated on a blind test. Sibling combined the hands-on process of mashing in their cane sugar base (using a canoe paddle – they've found it works best!) and preparing the fresh fruits and other botanicals in a state of the art glass and stainless-steel distiller.

**Our recommendation: Light Fever-Tree tonic
with a slice of orange.**

SHARISH BLUE MAGIC GIN

40% £8.95

Juniper, cinnamon, coriander seeds, clove, vanilla, orange peel, lemon peel, bravo esmolfe apple and lemon verbena.

Sharish Blue Magic Gin really is magical. One minute it's a vibrant, deep blue hue... but pour over tonic and ABRACADABRA, your G&T is suddenly a beautiful dusky purple/pink colour. The 'magic' is due to the flower *Clitoria Ternatea* that colours Sharish Blue Gin without the use of artificial additives. The addition of tonic changes the pH levels and the varying shades depend on which tonic is used. Not to be outdone by its colour-changing properties, the gin itself is exceptionally smooth with a unique fruity aroma and citrus taste.

**Our recommendation: Mediterranean Fever-Tree tonic
with fresh strawberries.**

Price includes Fever-Tree tonic water

COTSWOLD

46% £6.95

Pine, juniper, grapefruit, coriander, black pepper, lavender, bay leaf.

Juniper based gin. Started in 2014 as one of the first gin distilleries in the Cotswolds at Shipton-on-Stour but the distillery had always distilled malt whisky prior to this. An expert botanist was employed to find unusual Cotswold botanicals to add to a locally produced wheat spirit. It has a taste of citrus with a grapefruit overtone and a sweet floral nose of Cotswold Lavender & cracked black pepper.

**Our recommendation: Elderflower Fever-Tree tonic
with a slice of grapefruit.**

CRUXLAND

43% £6.95

Juniper, honey bush tea, coriander, rooibos, aniseed, cardamom, almonds, and lemon

Citrus based gin, from South Africa. The gin is made using a grape base. They use Kalahari truffles (which are rare & exotic but aesthetically displeasing) which only grow after the first desert rains. It gives their gin an earthy and bold flavour. The truffles are distilled separately and only added at the end of the process.

**Our recommendation: Light Fever-Tree tonic
with a slice of lemon and mint.**

CUCUMBER GIN

40% £8.95

Juniper, coriander, cucumber

Floral based gin. This gin is made with 100% British grain by the English Gin Company giving the essence of the English summer. It has a delicate & unique piney taste based on a London dry gin with a peppery spice finish.

**Our recommendation: Schweppes 1783 Cucumber tonic
with cucumber & mint.**

Price includes Fever-Tree tonic water

DEATH'S DOOR

47% £8.95

Juniper, coriander, fennel

Juniper based gin. Name taken from body of water between Doors Country & Washington Island. Washington Island barley & malt is used along with deaths door vodka as the base of the gin. This gin is spicy & herbal.

Our Recommendation: Mediterranean Fever-Tree tonic with sage.

DRUMSHAMBO GUNPOWDER IRISH GIN

29% £8.95

Drumshambo meadowsweet, juniper berries, angelica root, caraway seed, Chinese gunpowder tea, Indonesian oriental grapefruit, Cardamom; coriander seed, orris root, star anise, Chinese lemon, Cambodian kaffir lime

PJ Rigney created the first distillery in Connacht in 101 years in a shed on the lake of Drumshambo in Co Leitrim. They use medieval copper pots fusing oriental botanicals with Irish ones. He had a curious mind and wanted to combine completely unrelated things and bring them together into a slow still gin. He wanted to make the ordinary extraordinary. There is a signature fresh fruit and rounded flavour.

Our recommendation: Elderflower Fever-Tree tonic with grapefruit.

ELEPHANT

45% £10.95

Juniper, buchu, boabab, lions tail, devils claw, African wormwood, apple, ginger, mountain pine, orange peel, pimento.

The idea started in South Africa but is handmade in Germany. It was designed as a sundowner drink after a hard day out in the African bush. They use 14 botanicals, mostly exotic African ones to make an interesting gin. There is the nose of smooth mountain pine, with spicy floral and fruity flavours. They give 15% of their proceeds to 2 African Elephant foundations.

Our Recommendation: Light Fever-Tree tonic with an apple slice.

Price includes Fever-Tree tonic water

ROCK ROSE

40% £8.95

Rhodiola rosea, blueberry rowan, sea buckthorn, Italian & Bulgarian juniper berries, grains of paradise, cassia bark, angelica root

Juniper based gin. Made in Caithness, the most northerly gin distillery (Scotland) in a still called Elizabeth. The gin is named after one of its five local 18 botanicals - rhodiola rosea which grows on the dunnet bay cliffs. The Vikings believed these five botanicals had health benefits including strength and vitality. This gin is earthy, fruity & floral like pot pourri! They hand-distil the old fashioned way and the Caithness botanicals subtly change in flavour each year depending on the climate.

Our recommendation: Mediterranean Fever-Tree tonic with a lemon wheel.

PORTABELLO ROAD

42% £8.95

Juniper, orris, Spanish lemon peel, bitter orange peel, cassia bark, nutmeg, coriander seed, liquorice root, angelica root.

Floral based gin. Jake & Paul set up a gin institute in Portobello Road and created this gin to be its flagship gin with nine botanicals

Our recommendation: Mediterranean Fever-Tree tonic with a lemon wheel.

PUERTO DE INDIAS STRAWBERRY

37.5% £8.95

Juniper, strawberry, liquorice, lime, lemon peel, orange, grapefruit

This gin was made by the distillers in a failed attempt to make strawberry liqueur. This has been brewed since 1950 and has been Sevilla's best kept secret. This distillery has the oldest copper stills in Andalucía (used since 1880). The process of making the gin includes macerating the strawberries and juniper for 48 hours.

Our recommendation: Classic Fever-Tree tonic with a with strawberries and cinnamon.

Price includes Fever-Tree tonic water

MONKEY 47

47% £8.95

Six peppers, acacia, acorus calamus, almond, angelica, bitter orange, blackberry, cardamom, cassia, chamomile, cinnamon, lemon verbena, cloves, coriander, cranberries, cubeb, dog rose, elderflower, ginger, grains of paradise, hawthorn berries, hibiscus abelmoshus, hibiscus syriacus, honeysuckle, jasmine, kaffir lime, lavender, lemon, lemon balm, lemongrass, liquorice, lingonberries, mondara didyma, nutmeg, orris, pimento, pomelo, rosehip, sage, sloe, spruce

Floral based gin. Following WW2, RAF Wing Commander Montgomery Collins helped rebuild Berlin Zoo and got very attached to a monkey named Max. He opened a B&B in 1947 in the black forest in Germany but did not want to make fruit liqueur which is famous in this area. He wanted to make gin which he distilled at 47% abv with 47 botanicals and cranberries as the secret ingredient!

Our recommendation: Mediterranean Fever-Tree tonic with grapefruit, a slice of cucumber and mint.

PINK 47 LONDON DRY

47% £6.95

Almond, angelica (2 different types), cassia, coriander (2 different types), juniper, lemon, nutmeg, orange, orris root

Pink 47 is a highly distinctive, international award winning London Dry Gin named for the Khavaraya pink diamond - it also inspired the bottle design! The delicious recipe is carefully crafted in small batches with a mix of 10 botanicals. Pink 47 has a particularly spicy bouquet with angelica, sage and pepper. It is strong and smooth, piney and dry without a trace of harshness. The finish is crisp and compelling.

Our recommendation: Elderflower Tonic and slice of orange.

PLYMOUTH

41.2% £6.95

Juniper, coriander, angelica root, sweet orange peel, orris root and cardamom

Juniper based gin. The Black Friars Distillery is the oldest British gin distillery and has brewed since 1793. It was originally built as a monastery in 1431 by the Dominican Order. The single copper distilling pot was installed in 1855 and is still used. This is represented by the copper cap on the bottle. The London dry gin has a fresh and aromatic finish with a coriander & cardamom nose. The first recipe for dry martini was produced by the Savoy in 1896 and referenced Plymouth Gin as an ingredient!

Our recommendation: Aromatic Fever-Tree tonic with lemon and mint.

Price includes Fever-Tree tonic water

GIN LANE 1751 PINK GIN

40% £6.95

Juniper, orris root, Seville orange, angelica, Sicilian lemon, star anise, cassia bark, and coriander

The tradition of blending gin with bitters was first created by the British Royal Navy to balance out sweet and dry gins...and supposedly to help cure sea sickness. They have created a well-balanced smooth floral gin with juniper still at the forefront but with a harmonious balance of herbal and spiced bitters.

Our recommendation: Light Fever-Tree tonic with lemon and strawberry.

GIN MARE

42.7% £8.95

Cardamom, Seville orange, Lleida lemon peel, thyme, basil, rosemary, arbequina olives

Herbal based gin. Made in Spain since 1950's - the copper pot used to make it is in a chapel outside Barcelona in the village of Villanova. This still is where the term "holy spirit" came from! They use 48 botanicals, and smells herbaceous with a savoury taste.

Our recommendation: Mediterranean Fever-Tree tonic with rosemary, olive & lemon.

GORDON'S

37.5% £4.80

Rich pine, juniper, coriander seeds, angelica root, liquorice, orange, orris root, lemon peel, ginger, cassia oil, nutmeg

Juniper based gin. Brewed since 1769 in Laindon in Essex, it has 35% of world gin sales. Old Tom is the copper pot still used to brew the gin whose recipe was a secret for over 250 years and is triple distilled. This gin was popular with the Royal Navy so ended up all over the world. In 1925, it was given a Royal Warrant by King George V. The label has a wild boar emblem as a member of the Clan Gordon who saved the King of Scotland from this animal whilst out hunting.

Our recommendation: Elderflower Fever-Tree tonic with a slice of lime and mint.

Price includes Fever-Tree tonic water

GORDON'S SLOE

37.5% £4.95

Juniper, coriander, angelica root, sloe berries

Gordon's wild sloe berries are steeped gently, before adding Gordon's gin. The result is a wonderful tippie that marries the dryness of Gordon's with cassis sweetness. It has a nose of raspberry, blackberry, almond & cloves.

Our recommendation: Lemon Fever-Tree tonic with a slice of orange.

HENDRICKS

41.4% £8.95

Juniper, orange, elderflower, cucumber, coriander, Bulgarian rose petals

Floral based gin. This gin was first designed in 1886 and took a century to be finally made by distiller Lesley Gracey who used an "Old Bennett" pot made in 1860. Crafted in Girvan, Scotland and made by hand in small batches based on London dry gin. Launched in 2001 it was made based in the Britishness of cucumber sandwiches! There are 11 botanicals.

Our recommendation: Elderflower Fever-Tree tonic with a slice of cucumber and mint.

JINZU GIN

41.3% £8.95

Juniper, coriander, angelica, yuzu, Japanese cherry blossom

Jinzu Gin brings English and Japanese traditions together to create an exciting, intriguing spirit. It's made with a blend of English gin and sake, which brings a luxurious, creamy mouth feel and a subtle, compelling sweetness to its flavour profile.

Our recommendation: Light Fever-Tree tonic with apple.

Price includes Fever-Tree tonic water

JJ WHITLEY NETTLE GIN

38.6% £6.95

Juniper, coriander, licorice, sweet citrus peel, nettle, basil

A rediscovered classic inspired by British gardens and hedgerows. This is certainly an unusual gin with delicate flavours. best with a tonic that isn't overpowering. It has juniper to start on the nose then a strong herbaceous punch from the nettles. Notes of citrus and coriander are bound by a delicate sweetness.

Our recommendation: Elderflower Fever-Tree tonic with basil & lime.

JJ WHITLEY ELDERFLOWER GIN

38.6% £6.95

Juniper, coriander, cinnamon, elderflower and lemon.

Candied sweetness, dominated by the unmistakable punch of elderflower with flicks of grassiness, orange blossom and honey. Distilling gin for eight generations. JJ Whitley follows a tradition of distillers and their range of spirits are inspired by the flavours of English gardens and hedgerows.

Our recommendation: Light Fever-Tree tonic with a slice of grapefruit.

LIGHTHOUSE

42% £8.95

Unique New Zealand botanicals kawa kawa, together with the fresh zest of New Zealand-grown navel oranges and Yen Ben lemons (the intense-flavoured descendant of the famous Lisbon lemon), cinnamon quills, liquorice root, orris root, almonds, cassia bark & coriander seeds

Citrus based gin. This gin was inspired by Cape Palliser Lighthouse on the north island of New Zealand. These botanical components lend herbal and citrus notes to the gin, distinguishing it from its English and American counterparts. Water is used from high up in the Rimutaka ranges filtering to the spring beside Warekauhau Country Estate in Palliser Bay.

Our recommendation: Aromatic tonic with a slice of grapefruit.

Price includes Fever-Tree tonic water