

Gin Tapas

Your choice of three gins and any tonic water for only £15

Our Recommendation

Light Tonic Mix

- Sibling / British Polo / Cruzland

Elderflower Tonic Mix

- Pink / Brecon / Hendricks

Mediterranean Tonic Mix

- Bathtub / Bulldog / Rock Rose

Gloucestershire Gin Mix

(with Elderflower Fever Tree)

- Cheltenham / Cotswold / 6 O'Clock



6 o'Clock

43% £9.50

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.

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

TASTING GIN LIKE A PRO

NOSE THE GIN

Before adding any tonic or mixer

TASTE THE GIN

Before adding any tonic or mixer

TASTE THE GIN

After adding tonic or mixer

WHAT ARE YOU LOOKING FOR?

Most gins have some of these following flavours - so see what you can smell or taste:

citrus, liquorice, cinnamon, aniseed, fruits and herbs.

You should always be able to detect juniper which is characteristically dry, piney and peppery.

Is the juniper on the tongue or towards the back of the mouth? How strong is it?

NOW TASTE THE GIN

Swallow the gin & consider the following:

Is the aftertaste similar to the nose or different?

Is the aftertaste dominated by stronger flavours such as spice, earth or aniseed?

TONIC WILL REDUCE THE HEAT & ALCOHOLIC CONTENT

It should also make some of the other botanical flavours more detectable.

TASTE THE GIN AGAIN

How has the flavour changed?

What other flavours can you detect now?



ABER FALLS ORANGE MARMALADE

43.3% £7.50

Juniper, bitter orange, citrus, pine

Made using Welsh water from the mountains around Aber Falls. This gin offers a refined balance of sweet and bitter orange flavours, the pine flavour of juniper and a citrus hit with warming aftertaste, guaranteed to tickle your taste buds!

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

BATHTUB

43.3% £9.50

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.

BEEFEATER PINK STRAWBERRY

26.3% £7.50

Juniper, strawberry, lemon peel, coriander, almond, orange peel, orris root, liquorice root.

Beefeater Pink is expertly distilled and crafted in London by Master Distiller Desmond Payne MBE - a pioneer of today's global gin boom. Payne was inspired by Beefeater's founder James Borrough's creative curiosity.

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



Price includes Fever-Tree tonic water

JJ WHITLEY PINK CHERRY GIN

38.6% £7.50

Juniper, angelica root, coriander, liquorice, sweet orange, lemon, pink cherry

This is a brand-new addition from the JJ Whitley family, it was inspired by the Great British Countryside. So, if you enjoy a G&T or the perfect Prosecco topper then you have found the perfect one.

Our recommendation: Mediterranean Fever-Tree lemonade or soda and mint.



WILLIAMS CHASE GB

40% £7.50

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.



WILLIAMS CHASE PINK GRAPEFRUIT POMELO

40% £9.50

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



WHITLEY NEILL LEMONGRASS & GINGER GIN

43% £7.50

Juniper, coriander seed, cassia bark, orris root, angelica root, liquorice, sweet orange, lemon, ginger & lemongrass extract

A taste for adventure and discovery runs through all eight generations of the Whitley Neill family tree. So it should come as no surprise that at the turn of the century, Frederick Neill found himself on a voyage through Asia, where he discovered the fragrant and citrus infused lemongrass.

Our recommendation: Light Fever-Tree tonic or ginger ale with lime and mint.



WHITLEY NEILL RASPBERRY GIN

43% £7.50

Scottish raspberries, liquorice, coriander, 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 PARMA VIOLET GIN

43% £7.50

Juniper, coriander seed, cassia bark, orris root, liquorice, sweet orange, lemon, violet flowers extract.

A handcrafted gin of exceptional quality with a beautifully complex finish. The aromatic violet flower infuses a subtle floral note to the smooth English gin base for a vibrant intense taste of Italian elegance.

Our recommendation: Mediterranean Fever-Tree lemonade or soda and mint.

Price includes Fever-Tree tonic water

BOMBAY SAPPHIRE

40% £7.50

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!

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



BRITISH POLO

42.7% £9.50

Juniper, vanilla, cinnamon, Cardamom, elderflower

Juniper based gin. Brewed by Richard Hines, aged 23 - it is the only organic gin made in the UK. Richard 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.

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



BROADWAY GIN

40% £7.50

Juniper, orange, carisa, coriander, andelic, camolile, orris

A smooth crisp Gin with Juniper and Orris to the forefront, supported by citrus from Orange exquisitely finished with Camomile.

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



Price includes Fever-Tree tonic water



BULLDOG

40% £7.50

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.



THE CHELTENHAM GIN

40 GIN% £9.50

Juniper, Bay Leaves, Sage, Lemon Peel, Angelica Root, Coriander, Orris Root and a couple more!

It took our master distillers over three years to perfect this unique Cloudy Gin. The hard work and research is still ongoing as we continue the Cheltenham Gin traditions. Our Cheltenham gin encompasses local spring water and eight hand-selected botanicals. These are macerated in the copper-pot still overnight before the first distillation and the gin is then re-distilled without the botanicals. This double distillation process creates a gin with a much more refined, smooth and elegant palate.

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

COTSWOLD

46% £7.50

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.

Price includes Fever-Tree tonic water



TARQUIN'S BRITISH BLACKBERRY

38% £9.50

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.



TANQUERAY

43.1% £7.50

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.



WHITLEY NEILL BLOOD ORANGE

43% £7.50

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.

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

Price includes Fever-Tree tonic water





ROCK ROSE

42% £9.50

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 botanicals - rhodiola rosea which grows on the dunnet bay cliffs.

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



SIBLING

42% £9.50

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. 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.

SIPSMITH LEMON DRIZZLE

40.4% £9.50

Juniper, sun-dried lemon peel, lemon verbena and vapour infused fresh hand peeled lemons.

Zesty lemoniness that dials up the citrus. Inspired by the citrus gins from the early 1900’s, Sipsmith take their classic London Dry Gin and layer on sweet sundried lemon peel, lemon verbena and vapour-infused fresh lemons (complete with some encouragement from a slice of Lemon Drizzle cake).

Our recommendation: Lemon Fever-Tree tonic with fresh lemon.

Price includes Fever-Tree tonic water



CRUXLAND

43% £7.50

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.



GIN MARE

42.7% £9.50

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% £5.95

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





HENDRICKS

41.4% £9.50

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.



JJ WHITLEY ELDERFLOWER GIN

38.6% £7.50

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.



JJ WHITLEY PINK CHERRY GIN

38.6% £7.50

Juniper, angelica root, coriander, liquorice, sweet orange, lemon, pink cherry

This is a brand-new addition from the JJ Whitley family, it was inspired by the Great British Countryside. So, if you enjoy a G&T or the perfect Prosecco topper then you have found the perfect one.

Our recommendation: Mediterranean Fever-Tree lemonade or soda and mint.

Price includes Fever-Tree tonic water

MONKEY 47

47% £9.50

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.

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



PLYMOUTH

41.2% £7.50

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.

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



PORTABELLO ROAD

42% £9.50

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.



Price includes Fever-Tree tonic water