

Gin Menu



Brockmans 40% Woking, England
£4.10

The more traditional notes of gin are combined with a refreshing influence of citrus and aromatic wild berry. This creates an intensely smooth gin with beautifully crafted taste that is sensual and daringly different. Best served with berries

Death's Door 47% Wisconsin, USA
£4.10

Made using hard red wheat from Washington Island and malted barley from Wisconsin. Juniper, coriander and fennel are well balanced but as clear as day, carried on a clean, creamy spirit. Best served with berries

Fifty Pounds 43.5% London, England £4.10

Fifty Pounds gin takes its name from the 1736 Gin Act where you needed a £50 annual license to sell gin. With just a bit of spice and notes of citrus to follow they have created a dry gin with a lot of bite and tang. Best served with lemon peel

Hendricks 41.4% Girvan, Scotland £4.10

Flavourings consists of flowers, roots, fruits and seeds which complements the two main infusions of rose petal and cucumber. They infuse their gin with the remarkable Bulgarian Rosa Damascena and specially selected cucumbers from the finest producers. Best served with cucumber

Opihr 40% London, England £4.10

A London Dry Gin made with botanicals from along the traditional spice route that led back to the UK. Indonesian Cubeb berries, Indian black pepper and Moroccan coriander. Taste the spiciness and juniper with plenty of coriander. Best served with ginger

Puerto de Indias 37.5% Carmona, Sevilla £4.10

Using mouth-watering strawberries from the region of Huevla in Andalusia. A soft and delicate gin with intense aromas of strawberry and juniper. The taste of strawberry is subtle and there are delicate touches of liquorice and gentle citrus notes on the palate. Best served with strawberries

Sipsmith London Dry Gin 41.6% London, England £4.10

The quintessential expression of a classic, traditional London Dry Gin. Bold, complex and aromatic – smooth enough for a Martini, yet rich and balanced, perfect for a G&T. Best served with lemon peel

Sipsmith's Sloe Gin 29% Warrington, England £3.60

Sipsmith's Original London Dry Gin is blended and matured with handpicked sloe berries, resulting in a gin that is subtle, complex and bursting with flavour. Best served with berries

Sipsmith London Cup 29.5% London, England £4.10

A sublimely sippable punch crafted from London Dry Gin, infused with Earl Grey tea, borage, lemon verbena and a host of other botanicals. Best served with lemon peel

Sipsmith Lemon Drizzle Gin 40.4% London, England £4.10

This recipe takes a classic London Dry backbone and layers on sweet, sun-dried lemon peels, lemon verbena for aromatic sweetness on the nose and vapour infused fresh hand peeled lemon for sharp bite and floral notes to dial up the spritz. Best served with lemon peel

Boë Violet Gin 41.5% Stirling, Scotland £4.10

Award-winning Boë Scottish Gin is infused with violets to create Boë Violet Gin. The addition of violets creates a stylish gin with a light, delicate taste and beautiful colour and aroma. Best served with berries

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Tanqueray No. 10 47.3% London, England

£4.10

Tanqueray Ten is handcrafted in small batches. Made with fresh citrus fruit (grapefruit, orange and lime) along with camomile flowers and other hand selected botanicals. It has been awarded double gold and best white spirit for three years in a row. Best served with berries

The Botanist 46% Islay, Scotland

£4.10

A highly distinctive, complex, floral gin with outstanding finish and impeccable provenance. Simmer distilled, under very low pressure for a rare explosion of flavour. A breath of botanical Islay in every glass. Best served with berries

Whitley Neill Handcrafted Dry Gin 43% Liverpool, England

£4.10

Whitley Neill Gin is slightly softer and much smoother than traditional Gins, with rich notes of juniper and citrus, pot pourri and exotic spices. Best served with berries

Warner Edwards Victoria's Rhubarb Gin 40% Northamptonshire, England

£4.10

Created using a variety of rhubarb found in Queen Victoria's garden, this gin balances the sweetness of sugar and the subtle, enjoyably sour notes of rhubarb. Best served with blueberries

Edgerton Pink Gin 43% London, England

£4.10

A rare and distinctive award-winning gin. Gorgeously presented in pink, with a unique blend of 15 exotic spices including liquorice root, damiana and cassia bark. Best served with berries

Cotswolds Dry Gin 46% London, England

£4.10

A delectable blend of nine carefully considered botanicals, including lavender from the Cotswolds. This IWSC Gold Award winning gin is clean and balanced with juniper and citrus notes. Best served with berries

Boodles Mulberry Gin 30% New Jersey, USA

£4.10

Made with mulberries, Boodles Gin and a blend of natural ingredients, Boodles Mulberry is a liqueur that is perfect for sipping both warm and cold. The taste combines delicate mulberries with notes of raspberry and currant to create a sweet and subtle medley. Best served with berries

Roku Gin 43% Japan

£4.10

Made using a selection of Japanese botanicals representing the four seasons. These include sakura leaf and sakura flower for spring, sencha tea and gyokuro tea for summer, sansho pepper for autumn and yuzu peel for winter. Best served with berries

Hampshire Fine Dry Gin 40% Alresford, England

£4.10

A traditionally juniper-forward gin, with fresh (almost fizzy) nose of citrus and angelica in support. Best served with berries

Twisted Nose Gin 40% Alresford, England

£4.10

Made in Winchester in very small batches using traditional copper stills. The botanical selection includes locally-grown watercress. The humble watercress offers a delicate sweetness and peppery sparkle to this wonderful London Dry gin. Best served with berries

Winchester Dry Gin 40% Alresford, England

£4.10

Launched on world gin day 2017 at the great hall in Winchester, this gin is a tribute to King Arthur's round table hanging in the hall. It uses 25 medieval botanicals commonly used in food and medicine in the period; one for each Knight seated at the table with King Arthur himself on the throne at the head of the table represented by Juniper. Best served with lemon