**Gin**

**-35 ml-**

**Scotland**

Hendricks £4.30 Recommended with Fever Tree Natural, Cracked Pepper & Cucumber

Hendrick's wondrous botanical signature consists of flowers, roots, fruits, and seeds from the world over. They function to complement and set the stage for our delicious duet of infusions: rose petal and cucumber.

**England**

Bulldog £4.00 Recommended with Fever Tree Mediterranean & Star Anise

Made from Norfolk wheat from the fertile East Anglia region of England, Britain's purest fresh water from Wales and a distinctive blend of 12 botanicals from 8 countries around the world.

Tanqueray Ten £5.30 Recommended with Fever Tree Mediterranean & Grapefruit

Is an homage to the passion and attention to detail that Charles Tanqueray stood for. Crafted with the perfect martini in mind, the fresh citrus fruits of No. Ten perfectly complement and capture the exquisite essence of the ultimate martini.

Old Bakery £4.65 Recommended with Fever Tree Premium & Grapefruit

Distilled in Bounds Green. A classical styled London dry gin with pronounced citrus. Faintly sweet zesty lemon citrus and dry piney juniper with woody nutty notes and black pepper spice. Faint Candied ginger

Blue Bottle £4.85 Recommended with Fever Tree Premium & Grapefruit

Traditional juniper is here but doesn’t dominate. Astute drinkers will appreciate the tropical scent of local gorse flowers, be cosseted by the sweetness of nutmeg and luxuriate in a hint of cubeb pepper.

Edgerton Original Pink £4.50 Recommended with Fever Tree Natural & Strawberries

A Premium Quality Gin, distilled in London from a unique combination of 15 botanicals and outrageously finished in Pink!

Gordon’s Premium Pink £3.95 Recommended with FreeTree Premium & Strawberries

Gordon's Premium Pink Distilled Gin was inspired by Gordon's original 1880 pink gin recipe. Crafted to balance the refreshing taste of Gordon's with the sweetness of raspberries and strawberries with the tang of redcurrant.

Tanqueray Flor De Sevilla £4.30 Recommended with Fever Tree Mediterranean & Orange

A sun-kissed gin made with Seville oranges and orange blossom, giving it delicious flavours of the Mediterranean.

Twisting Spirits £4.95

* ***Douglas-Fir*** Recommended with Fever Tree Natural & Grapefruit

Is a curious little number. Imagine sitting in a pine forest with the scent of freshly mown grass blowing in from the distance on a bright sunny day. The flavour profile can change from batch to batch since all Douglas Fir trees are genetically unique, altering their taste profile tree to tree. Our Douglas-Fir needles are locally foraged in and around the South Oxfordshire area. Made of 11 botanicals

* ***Kaffir Lime and Lemongrass*** Recommended with Fever Tree Natural & Star Anise

Has Waves of exotic, fragrant aromas pop right out at you, followed soon after by the gentle subtleness of fresh lemongrass leaving a creamy warming aftertaste. Made with eighteen botanicals, this is our most complex Gin to date and the smooth balance of flavours will have you reaching for another.

* ***Earl Grey Tea*** Recommended with Fever Tree Natural & Lemon

Is our traditionally distilled Gin meets the finest Earl Grey Tea leaves that are sourced from a local Tea specialist. The leaves are then cold distilled to preserve the delicate crisp bergamot citrus, floral hints and delicious earthy high tea flavours! Made of 11 botanicals.

**Gin**

**-35 ml-**

**Colombia**

Ortodoxy £ 5.65 Recommended with FreeTree Premium, Cracked Pepper & Orange

Recipe comes from former Dictador's president Dario Parra and is the result of his studies about gin, developed during his visits to UK. Made from a unique blend which combines traditional ingredients with Colombian berries, botanicals, peels, roots and spices, the spirit is rested in rum barrels to allow the flavours to intensify. This peculiar process gives the spirit a slight amber hue in colour and a very unique and smooth taste.

**Australia**

Four Pillars Bloody Shiraz £ 6.00 Recommended with FreeTree Premium & Juniper Berry

An innovative gin made by steeping whole Shiraz grapes from the Yarra Valley in the distillery's high-strength Rare Dry Gin for eight weeks. The result is a gin with notes of juniper.

**Japan**

Ki No Bi £ 6.35 Recommended with Fever Tree Natural

Ki No Bi Gin has been made using a rice spirit base, as well as a selection of botanicals including locally-sourced ingredients - the likes of yuzu, hinoki wood chips, bamboo leaves, green sansho and gyokuro tea.

**Wales**

Brecon Botanicals £ 4.00 Recommended with FreeTree Premium, Lemon & Splash of elderflower

The combination of botanicals, the best pure grain spirit and our own water from the Beacons makes this a truly exceptional gin and one which I'm sure the gin enthusiasts amongst us will like..

Aber Fall Rhubarb & Ginger £4.60 Recommended with FreeTree Premium or Ginger Ale & Lime

Inspired by the warming, homely flavours of rhubarb and ginger crumble, a classic taste that brings back fond memories of Sunday dinners and family gatherings.

**Germany**

Monkey 47 £ 5.45 Recommended with FreeTree Premium, Cucumber & Angostura Bitter  
A curious gin from the Black Forest in Germany. Made with 47 (yes, really) botanicals and bottled at 47%, they also use a 'secret weapon typical to the Black Forest' in the mix – cranberries.

**USA**

Deaths Door £ 6.10 Recommended with FreeTree Premium & Juniper Berry   
Death's Door Gin has a surprisingly simple botanical mix of organic juniper berries, coriander and fennel. Using juniper berries that grow wild on Washington Island with coriander and fennel sourced from within the state, Death's Door Spirits is able to showcase how complementary and complex simple expressions can be.

**Spain**

Gin Mare £ 4.55 Recommended with Fever Tree Mediterranean, Rosemary & Lemon

Distilled with olives, thyme, rosemary and basil. The authentic Mediterranean ""Gin Mare""is made in a custom designed still by blending individual distillations of arbequina olives, thyme, rosemary, basil, cardamom, coriander and ginger berries gathered from our own farms and citrus fruits. Soaked in advance for more than a year in special large clay jars.