

Gin and ...

The Wild Monkey £13

Black Forest, Germany

Monkey 47, Fever-Tree naturally light tonic water, garnished with blackberries and green cardamom

Spirit of The Forest £10

London, England

Kokoro Gin, Fever-Tree elderflower tonic water, garnished with a pink grapefruit wheel

The Woodcutter’s Daughter £11

Surrey, England

Silent Pool, Fever-Tree lemon tonic water, garnished with lavender

‘Have a Gin, Save a Nelly’ £12

Hamburg, Germany

Elephant Gin, Fever-Tree aromatic tonic water, garnished with dried apple crisps

Prudence £11

London, England

Sipsmith London Dry Gin, Fever-Tree elderflower tonic water, garnished with fresh raspberries

Spice Bath £12

Kent, England

Bathtub Navy Strength Gin, Fevertree aromatic tonic water, garnished with cinnamon and dried orange

Aperitivo Campestre £10

Vilanova, Spain

Gin Mare, Fever-Tree Mediterranean tonic water, garnished with orange and rosemary

Grand Old Dame of The Bovines £12

Cork, Ireland

Bertha’s Revenge Irish Milk Gin, Fever-Tree aromatic tonic water, garnished with a twist of lemon

The Pilot and The Engineer £11

Queenstown, New Zealand

Broken Heart Gin, Fever-Tree Mediterranean tonic water, garnished with a dried orange slice

Rose in Bloom £12.5

Warrington, England

Bloom Jasmine and Rose Gin, Fever-Tree refreshingly light tonic water, garnished with fresh mint and blackberries

P.S. I Love Yuzu £11

Osaka, Japan

Roku Gin, Fever-Tree light tonic water, garnished with six julienne strips of fresh ginger

White Night £10

Shetland, Scotland

Blackwoods Vintage Dry Gin, Fever-Tree Mediterranean tonic water, garnished with orange zest

The End of the Tired Familiar £12

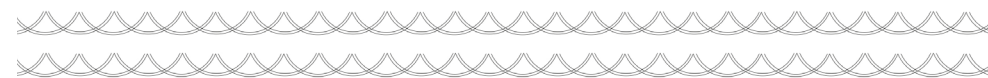
Sunderland, England

Poetic Licence Old Tom Gin, Fever-Tree ginger ale, garnished with fresh red apple

Offering to the Elder Mother £13

Belgium

Copperhead Black Batch Gin, Fever-Tree Mediterranean tonic water, garnished with orange zest and dried berries



Gin of the Month - Warner Edwards Rhubarb Gin

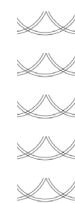
The Warner Edwards distillers in Northamptonshire have brought us another excellent flavour of gin – this time, they’ve gone regal and created Victoria’s Rhubarb Gin, which uses a variety of rhubarb originally grown in Queen Victoria’s garden at Buckingham Palace; hence the name.



The rhubarb juice is extracted using a traditional fruit press and blended with their Harrington Dry Gin to produce an alluring pink gin that is voluptuous on the palate with a sweet and tangy royal rhubarb explosion. Rhubarb is occasionally present as a botanical in gin, but rarely does it take top billing as it does in this gin.



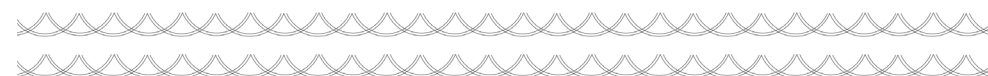
The nose is primed with the summery aroma of stewed rhubarb, with an assortment of traditional pie spices like nutmeg and cinnamon lending it some depth. Rhubarb appears again, recognisable and clear on the palate with its requisite sour tang. Vanilla sweetness and a bit of spice (cardamom, cassia and nutmeg) lend it a gin-like complexity.



Thanks Victoria £11 10

Northamptonshire, England

Warner Edwards Rhubarb Gin, Fever-Tree ginger ale, garnished with vanilla infused ginger



50ml measures served as standard.

In accordance with the current legislation should you suffer from any of the 14 identified allergens please inform a member of the team so the appropriate information can be provided to you for each beverage.