



## Gin Menu

**£7.45 single / £11.95 double**

All our gins are served with the best garnish filled with ice in a large balloon glass and mixed with Fevertree tonic.

### Liverpool Orange

This is a reinvention of the original Liverpool Gin, with the addition of the finest Valencian oranges, which makes for a lovely zesty twist on what is an already outstanding gin.

Served with orange peel and mint sprig, zest with Mediterranean tonic.

### Brockmans

Brockmans unique infusion of exquisite botanicals creates a seductively smooth and well balanced gin with the warming taste that hails from the addition of pink grapefruit and blueberries.

Served with blueberries and pink grapefruit, zest with Elderflower tonic

### London Number 1

One of a handful of gins actually distilled in London, it was created to echo the complex and full bodied gins of yesteryear, albeit with a modern twist, and a striking turquoise-blue colour derived from gardenia flowers.

Orange peel and blueberry, zest with Indian tonic

### Bulldog

This gin is for lovers of gin: real gin, filled with an array of flavours not found in any other spirit; the gin helps set the Martini apart from every other drink.

Served with pink grapefruit, zest with Indian tonic

### Bloom

The selection of chamomile, pomelo and honeysuckle create a delicate floral balance in Bloom Gin whilst the use of juniper, angelica, coriander, cubeb berries round the gin and help keep it in the style of a London Dry.

Served with strawberries, zest with Mediterranean tonic

### Citadelle

Distilled in small copper pot stills in the south-west of France with a naked flame using centuries old know-how - a complex, refined and elegant gin.

Served with lemon, zest with Mediterranean tonic

### Berkeley Square

This one has some unusual botanicals, including sage and lavender, but none are overpowering: a mellow gin with just a touch of sweetness from the lime leaves.

Served with lemon and thyme, zest with Indian tonic

### Portobello Road

A classic botanical selection, with cassia bark and nutmeg, contrives a timeless London Dry Gin with a depth of flavour and character to suit all occasions.

Served with pink grapefruit, berries, zest, with Mediterranean tonic.

### Hendrick's

Hendrick's may seem tame by today's contemporary gin standards but the history of what it meant when it launched, and just how much impact Hendricks has had on the modern gin market should not be forgotten.

Served with sliced cucumber peeled zest with Indian tonic

### Monkey 47

The name 'Monkey 47' is in memory of Commander Collins and his monkey, Max, as well as in reference to the 47 predominantly unusual but regional botanicals (such as lingonberries!) that Monkey 47 is distilled from.

Served with dried lavender & lime, zest with original tonic

### Gin Mare

A Mediterranean gin flavoured with four principal botanicals: basil, thyme, rosemary and, most unusual of all, the Arbequina olive. Alongside juniper, cardamom and citrus, these different botanicals create a strangely arresting gin.

Served with rosemary, zest with Mediterranean tonic

### Warner Edwards Rhubarb

Made using a crop of rhubarb originally grown in the kitchen garden of Buckingham palace during the reign of queen Victoria. Enjoy with plenty of ice and your favourite tonic.

Served with orange slice zest with original tonic

### Death's Door Gin

A full London Dry flavour without all of the bitterness - you can taste all three botanicals: loaded juniper berries; spicy, citrusy notes from the coriander seeds; and a soft, cooling finish provided by the fennel seeds.

Served with sage leaves zest with Mediterranean tonic

### Opihr Gin

Opihr Gin (pronounced 'o-peer') is an oriental spiced London Dry Gin. Inspired by the ancient Spice Route, it features botanicals including cubeb, black pepper, ginger and cardamom.

Served with sage & orange slices, zest with aromatic tonic or ginger ale.

### Bobby's Gin

Spicy and fragrant on the nose, a fresh burst of citrus and herbs at first sip and with a slight hum of pepper. Traditional Indonesian botanicals and spices give Bobby's its unique flavour profile. whilst juniper, fennel and rosehips create the balance between east and west.

Served with cloves & cinnamon, zest with original tonic