

Gin Menu



4 steps to your perfect gin

1. Choose your gin

			25ml	50ml
Aviation	42%	U.S.A.	£3.40	£5.40
Bloom	40%	U.K.	£3.25	£5.25
Sipsmith	41.6%	U.K.	£3.40	£5.40
Hendricks	41.4%	Scotland	£3.50	£5.50
Monkey 47	47%	Germany	£3.95	£5.95
Tanqueray	43.1%	U.K.	£3.10	£5.10
Botanist	46%	Scotland	£3.60	£5.60
Gin Mare	42.7%	Spain	£3.70	£5.70
Gordon's	37.5%	U.K.	£2.95	£4.95
Jinzu	41.3%	U.K./Japan	£3.50	£5.50
Bombay Sapphire	40%	U.K.	£3.20	£5.20
Edinburgh Gin Rhubarb and Ginger Liqueur	20%	Scotland	£3.10	£5.10

2. Choose your mixer

	125ml	200ml
Schweppes Tonic	£1.95	£2.30
Schweppes Slimline Tonic	£1.95	£2.30
Schweppes Orange Juice	£1.95	£2.30
Schweppes Bitter Lemon		£2.30
Fever-Tree Tonic		£2.35
Fever-Tree Light Tonic		£2.35
Fever-Tree Elderflower Tonic		£2.35
Fentimans Elderflower	275ml	£3.10
Fentimans Rose Lemonade	275ml	£3.10

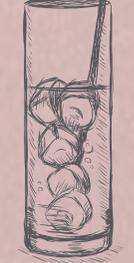
Allergies & Intolerances

Should you have concerns about an allergy or intolerance please speak to our staff before you order.

3. Choose your glass



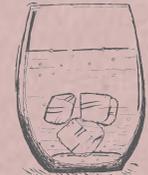
Balloon



Slim Jim



Vase



Tumbler

4. Choose your garnish

Freshly cut lemon, lime, cucumber, fresh mint, raspberry, strawberry, orange or try a dash of Angostura bitters!

We always recommend lots of ice for a better quality drink.

Gin Cocktails

Rhubarb and Ginger Gin Fizz

£7.50

An invigorating mix of delicious rhubarb gin liqueur and lashings of ginger beer with fresh lime on the rocks.

The Big Boy Hendricks

£7.50

50ml of everyone's favourite gin, Hendricks, with Fever-Tree tonic, cucumber ribbons and fresh mint with an extra Angostura bitters twist.

The Botanist

£7.50

A sparkling botanical mix of St Germain elderflower liqueur and a large helping of The Botanist gin, fresh strawberries and mint then sprinkled with rose petals.

Great Value

Enjoy 2 gin cocktails for £10
Every day 5pm-7pm

The History of Gin

The first confirmed date for the production of gin is the early 17th century in Holland, although claims have been made that it was produced prior to this in Italy. In Holland it was produced as a medicine and sold in chemist shops to treat stomach complaints, gout and gallstones. To make it more palatable, the Dutch started to flavour it with juniper, which had medicinal properties of its own.

From Dutch courage to William of Orange

British troops fighting in the Low Countries during the Thirty Years' War were given 'Dutch Courage' during the long campaigns in the damp weather through the warming properties of gin. Eventually they started bringing it back home with them, where already it was often sold in chemists' shops. Distillation was taking place in a small way in England, but it now began on a greater scale, though the quality was often very dubious. Nevertheless, the new drink became a firm favourite with the poor.

The formation by King Charles I of the Worshipful Company of Distillers, where members had the sole right to distil spirits in London and Westminster and up to twenty-one miles beyond, improved both the quality of gin and its image; it also helped English agriculture by using surplus corn and barley.