

Gin Bar

25ml served with Fever Tree Tonic

TANQUERAY | £7

Crisp, dry taste, with strong juniper notes pulling through, along with a hint of spice and a dry finish. The four botanicals thought to be used are juniper, coriander seed, angelica root and liquorice root all combining to create a smooth gin, well balanced, juniper dominant and everything a gin lover would want in a glass.

Recommended with a lemon garnish and Fever Tree Indian Tonic water.

TANQUERAY 10 | £8

Launched in 2000, Tanqueray No. TEN is an exceptionally smooth and fresh tasting gin. Named after the number of the still (No. 10) in which it is made, the superior taste is the result of its ingredients. These include whole fruit botanicals such as fresh white grapefruits from Florida, whole limes from Mexico along with juniper, coriander and chamomile. Using fresh, whole citrus fruits during the process it greatly adds to the depth of character - the gin has a full-bodied grapefruit and citrus hit to it.

Recommended with a lime garnish and Fever Tree Mediterranean Tonic water.

TANQUERAY RANGPUR | £8.50

This gin is flavoured with Rangpur limes, also known as a mandarin orange. These highly acidic fruits, actually orange in colour, impart a fresh, zesty zing to this refreshing gin.

Recommended with an orange and grapefruit garnish and Fever Tree Indian Tonic water.

SIPSMITH | £7

Made in the first new copper still installed in London in the last 200 years, Floral, summer meadow notes, followed by mellow rounded juniper and zesty, citrus freshness on the nose, then taste dry juniper leads, revealing lemon tart & orange marmalade, before all the flavours harmonise.

Recommended with a juniper berry garnish and Fever Tree Aromatic Tonic water.

BOMBAY SAPPHIRE | £7

This unusual gin is one of the very few to use their proprietary Vapour Infusion method. but this is vital to understand how Bombay Sapphire is different to many gins out in the market. There are only a few of these types of stills (Carterhead) remaining in the world and three are exclusive to Bombay Sapphire. During the distillation process the spirit vapour passes up through a basket at the top of the column and is delicately infused with the aromatic flavours of the botanicals. This method of infusion gives a lighter, more floral taste rather than the more-common 'punchy' gin taste that is distilled using a copper pot still.

Recommended with a lime garnish and Fever Tree Mediterranean Tonic water.

KYRO NAPUE RYE GIN FROM FINLAND | £9

With meadowsweet, sea buckthorn, cranberries, spruce wood and birch leaves all in the lineup, Napue Gin is refreshingly Nordic to say the least. On the nose, the aroma of fresh, ripe, fruity cranberries bursts out along with a tantalising combination of meadowsweet and juniper. To taste, there is jammy red fruit upfront mixed with a piney spruce. Acerbic Sea Buckthorn follows with its bright citric notes, tailed by a sweet woody undercurrent that has combined with caramelised jam.

Recommended with a rosemary garnish and Fever Tree Indian Tonic water.

VALLOMBROSA GIN DRY FROM TUSCANY | £9

An Italian gin from the Benedictine monks of Vallombrosa Abbey, in the Appenine Mountains between Arezzo and Firenze in Tuscany. Vallombrosa Gin Dry, obtained thanks to the exclusive use of a single type of wild juniper berry that grows on the hills between Sansepolcro and Pieve Santo Stefano, in the province of Arezzo. Heading up production and guardian of the monastic secrets was Father Roberto Lucidi, whose secret it seems was crushing the berries by hand in old mortars, something that is still done today. The result is a clear gin with a high alcoholic content, 47% and a high concentration of aromas.

Recommended with a juniper garnish and Fever Tree Aromatic tonic.



Gin Bar

Welsh Gin

DA MHILE ORGANIC BOTANICAL | £8

The aroma of Organic Farmhouse Botanical Gin is distinctive. Herbal and spicy notes come to the fore followed by very green, crisp juniper and finally a good dose of fennel. To taste there is plenty of classic gin flavours although these vanish fast, in favour of fennel, rose and a mentholic almost eucalyptol like tone that leads to a peppermint finish. Rose is also apparent on the finish too, all the while – juniper has transformed from green to resinous. (Incidentally, this is one of the few British gins to actually be certified as Organic).

Recommended with a lime garnish and Fever Tree Elderflower Tonic water.

DA MHILE ORGANIC SEAWEED | £8

Made in Pembrokeshire, this hand-crafted gin is unique in flavour. After distillation, the gin is infused with fresh seaweed from the Newquay coast for up to three weeks, giving it a captivating green hue before being triple filtered and bottled. In the glass, Dà Mhile's Organic Seaweed Gin is clearly both multi-faceted and intriguing, with rose remaining on the nose, but this time accompanied by coriander, dry juniper and a good measure of wet and salty aromas.

Recommended with a lemon garnish and Fever Tree Indian Tonic water.

BRECON SPECIAL RESERVE GIN | £7.50

Brecon Special Reserve Gin is a crisp and elegant gin with 10 botanicals in the mix. The botanical lineup may seem relatively traditional (Juniper, Coriander Seeds, Lemon Peel, Orange Peel, Angelica, Orris Root, Liquorice, Nutmeg, Cassia Bark, Cinnamon), but there is a richness in flavour and a citrus hit that balances out the spices and makes it stand out. Undoubtedly, juniper and coriander are prevalent along with hints of spicy cinnamon, which creates a delectable gin that deserves to be sought out.

Recommended with a lime garnish and Fever Tree Indian Tonic water.

BRECON BOTANICALS GIN | £7.50

This has 8 botanicals and a higher ABV of 43%, forming the two key points that set it apart from its sister gin. The flavour of the Botanicals Gin is quite different to their Special Reserve, this time with more dried herbs, earthier notes, spices and a little more pronounced cassia bark. It tastes fantastic and for those of us who like gins that lean towards the Plymouth end of the spectrum – it doesn't disappoint.

Recommended with a lemon garnish and Fever Tree Aromatic Tonic water.

DYFI ORIGINAL GIN | £8

Produced locally in Corris using the highest standard London Dry method, in extremely limited small batches using pure grain spirit and locally drawn spring water, and local native juniper and pine among other local botanicals.

Recommended with a garnish of bruised juniper, lime and a sprig of dill with Fever Tree Indian Tonic water.

DYFI POLLINATION GIN | £9

Foraged botanicals come from within the Biosphere: from the Snowdonia foothills, through the Dyfi Forest, and down to the estuary marshlands. On a canvas of carefully selected classic gin botanicals, the makers 'paint' the flavours only Dyfi can combine, including wild flowers, aromatic leaves, fruits and conifer tips. They steep these components together in a temperature-controlled maceration, before precision-distilling in small Colorado stills.

Recommended with a garnish of torn mint leaves, lime zest and crushed juniper berries with Fever Tree Indian Tonic water.

DYFI HIBERNATION GIN | £9.50

For Hibernation, the ginsmiths at Dyfi Distillery have foraged botanicals that appear later in the year, including wild crab apples, blackberries, bilberries and lingonberries. The gin was then aged over the winter – hibernating – in a port cask. It isn't just any port cask, it was used to mature white port made by top producer Niepoort. It's the first gin to be matured in a white port cask, and it's incredibly complex. Each bottle is hand signed and lot numbered, recognising extremely limited production.

Recommended with a garnish of juniper berries with Fever Tree Indian Tonic water.

