

# gin & spritz

MENU





**FEVER-TREE**  
MIX WITH THE BEST

*We prefer to pair all of our gins with Fever-Tree Premium Mixers. With their carefully selected naturally sourced botanicals and perfect carbonation, Fever-Tree mixers have been crafted to enhance the taste of the finest spirits.*

**PINKSTER**  
AGREEABLY BRITISH GIN

**PINKSTER GIN  
SERVES / £13**

**CLASSIC PINKSTER**

Pinkster Gin  
*Paired with Fever-Tree Elderflower Tonic.*  
Garnished with raspberry and a sprig of mint.

**NAKED PINKSTER**

Pinkster Gin  
*Paired with Fever-Tree Indian Tonic.*  
Garnished with a twist of orange peel.

**PINKSTER SPRITZ  
SERVES / £10**

**RASPBERRY SPRITZ**

Pinkster Raspberry & Hibiscus  
*with Fever-Tree Italian Blood Orange Soda.*  
Garnished with a slice of orange.

**ELDERFLOWER SPRITZ**

Pinkster Elderflower & Raspberry  
*with Fever-Tree Mexican Lime Soda.*  
Garnished with a wedge of lime.

**KITCHENER GIN / £13**

Our own Broome Park Hotel Gin made in honour of Lord Kitchener who owned the house over 100 years ago. Inspired by Lord Kitchener's life our gin has a poppy and nettle base to represent the First World War and a secret blend of spices illustrating Kitchener's Asian adventures.

*Paired with Fever-Tree Mediterranean Tonic Water.*

Garnished with with lemon, pomegranate seeds and poppy seeds.

**GIN.....All measures 50ml**

**BATHTUB OLD TOM GIN / £13**

A recreation of the popular 17th century style gin – a gentle sweetness adds to the classic juniper body.  
*Paired with Fever-Tree Lemon Tonic.*  
Garnished with lemon and mint.

**BEEFEATER BLOOD ORANGE GIN / £11**

A bitter-sweet juicy flavour and a vibrant, striking orange colour.  
*Paired with Fever-Tree Mediterranean Tonic.*  
Garnished with an orange wheel.

**BEEFEATER LONDON DRY / £10**

Complex and juniper forward with a hint of spice.  
*Paired with Fever-Tree Aromatic Tonic.*  
Garnished with a lime wedge.

**BROKER'S GIN / £10**

Made in a 200 year old still and quadruple distilled for a crisp, smooth taste.  
*Paired with Fever-Tree Mediterranean Tonic.*  
Garnished with a twist of pink grapefruit.

**COTSWOLDS DRY GIN / £13**

With an exceptional mouthfeel, this well-balanced gin is non-chill filtered meaning it makes a beautifully cloudy G&T.  
*Paired with Fever-Tree Indian Tonic.*  
Garnished with a slice of pink grapefruit.

**DANCING SANDS**

**SAUVIGNON BLANC GIN / £13**

Fresh Sauvignon Blanc flavours with hints of juniper berries and coriander seeds.  
*Paired with Fever-Tree Indian Tonic.*  
Garnished with a lime wedge.

**HENDRICK'S GIN / £13**

Delightfully infused with cucumber and rose petal.  
*Paired with Fever-Tree Elderflower Tonic.*  
Garnished with a slice of cucumber.

### **MERMAID GIN / £13**

An infusion of juniper berries and rock samphire to capture the true Island spirit.  
*Paired with Fever-Tree Mediterranean Tonic.*  
Garnished with a slice of lemon.

### **MONKEY 47 / £13**

47 botanicals make for an unrivalled complexity. Crisp with a sweet floral aroma.  
*Paired with Fever-Tree Mediterranean Tonic.*  
Garnished with grapefruit zest.

### **SALCOMBE GIN 'START POINT' / £13**

Juniper led with warm cinnamon and coriander. Both citric and floral with a subtle peppery finish.  
*Paired with Fever-Tree Aromatic Tonic.*  
Garnished with a slice of red grapefruit.

### **SILENT POOL GIN / £13**

Rich, clean juniper-led spirit with floral layers of lavender and chamomile.  
*Paired with Fever-Tree Elderflower Tonic.*  
Garnished with mint and lime.

### **TANQUERAY FLOR DE SEVILLA GIN / £11**

Crisp juniper and zesty Seville orange, supported further by orange blossom, vanilla and allspice.  
*Paired with Fever-Tree Mediterranean Tonic.*  
Garnished with an orange wheel.

### **TANQUERAY No.TEN GIN / £13**

Named after the "Tiny Ten" still, chamomile flowers and fresh citrus fruits are added to the original Tanqueray recipe.  
*Paired with Fever-Tree Mediterranean Tonic.*  
Garnished with a slice of pink grapefruit.

### **TARQUIN'S BRITISH BLACKBERRY GIN / £11**

Brilliant British blackberry gin, with a touch of Cornish wildflower honey.  
*Paired with Fever-Tree Elderflower Tonic.*  
Garnished with a slice of grapefruit and sprig of thyme.

### **WARNERS HONEYBEE GIN / £11**

A floral and zesty gin infused with honey for a luscious sweet finish.  
*Paired with Fever-Tree Indian Tonic.*  
Garnished with pink pepper and sage.

### **WHITLEY NEILL RHUBARB & GINGER GIN / £11**

Subtly tart with clear rhubarb influence. A twist of orange sweetness and herbaceous coriander brings balance to the palate.  
*Paired with Fever-Tree Ginger Ale.*  
Garnished with orange.





IF  $\frac{3}{4}$  OF YOUR DRINK IS THE MIXER,  
MIX WITH THE BEST

## FEVER-TREE MIXERS

**PREMIUM INDIAN TONIC WATER (20 kcal/100ml)**

*Uniquely fresh tasting with subtle and supportive citrus notes, perfectly balanced by naturally sourced quinine from the Rwanda Congo border.*

**REFRESHINGLY LIGHT**

**INDIAN TONIC WATER (15 kcal/100ml)**

*Made using Fructose (fruit sugars) and naturally sourced quinine from the Rwanda Congo border, with 46% fewer calories than Fever-Tree Indian Tonic Water.*

**LEMON TONIC WATER (35 kcal/100ml)**

*Made with only the finest Sicilian lemons, using the 'sfumatrice' extraction method to produce a refreshing citrus taste.*

**ELDERFLOWER TONIC WATER (34 kcal/100ml)**

*Soft, subtle flavours of handpicked English elderflowers give a perfect balance to the tonic's natural quinine.*

**MEDITERRANEAN TONIC WATER (36 kcal/100ml)**

*By using rosemary and lemon-thyme from the shores of Provence, Fever-Tree have created a unique tonic with a delicately sweet herbaceous taste.*

**AROMATIC TONIC WATER (37 kcal/100ml)**

*Made using South American angostura bark, perfectly balanced with sweet, spicy notes of cardamom, ginger, vanilla and pimento berry.*

**GINGER BEER (37 kcal/100ml)**

*A blend of three different rare and unique ginger roots from Cochin, Nigeria and Ivory Coast, have been used to make an authentic fiery ginger beer.*

**GINGER ALE (34 kcal/100ml)**

*Made with a blend of three rare and unique gingers from Cochin, Nigeria and Ivory Coast, to give an incredibly aromatic ginger ale.*

**MEXICAN LIME SODA (16 kcal/100ml)**

*Uniquely refreshing, zesty limes are perfectly balanced with floral and citrusy notes of Japanese yuzu.*

**ITALIAN BLOOD ORANGE SODA (20 kcal/100ml)**

*Sweet and juicy Italian blood oranges are perfectly balanced with a unique blend of herbal botanicals.*



**FEVER-TREE**



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