

# THE MANOR HOUSE

## GIN LIST

If you're reading this, you probably like gin. We do too, and that's why we've compiled a selection of around 180 gins for you to enjoy.

It's only very recently that such a variety of different styles of gin has emerged from around the world – consequently there aren't standard categories but we have tried to separate them by flavour profile to help you choose.

Of course, all gin is predominantly flavoured with juniper, but after that there really are no rules or restrictions. Beneath each gin on the list you'll find a description of what else is in there, and anything else that might influence the flavour. We've tried to keep it as concise as possible and only include useful information – please bare in mind that some producers are rather secretive about their recipes, so you will need to forgive our occasional vagueness.

There's a brief botanical glossary at the back to explain just how some of the botanicals taste (in case you haven't had the fruit of the baobab tree before), and a gin history lesson for those who would like one (to summarise, if you're too busy enjoying a G&T to read it, juniper and tonic water have both been used as medicine for thousands of years and your doctor would definitely encourage you to have another).

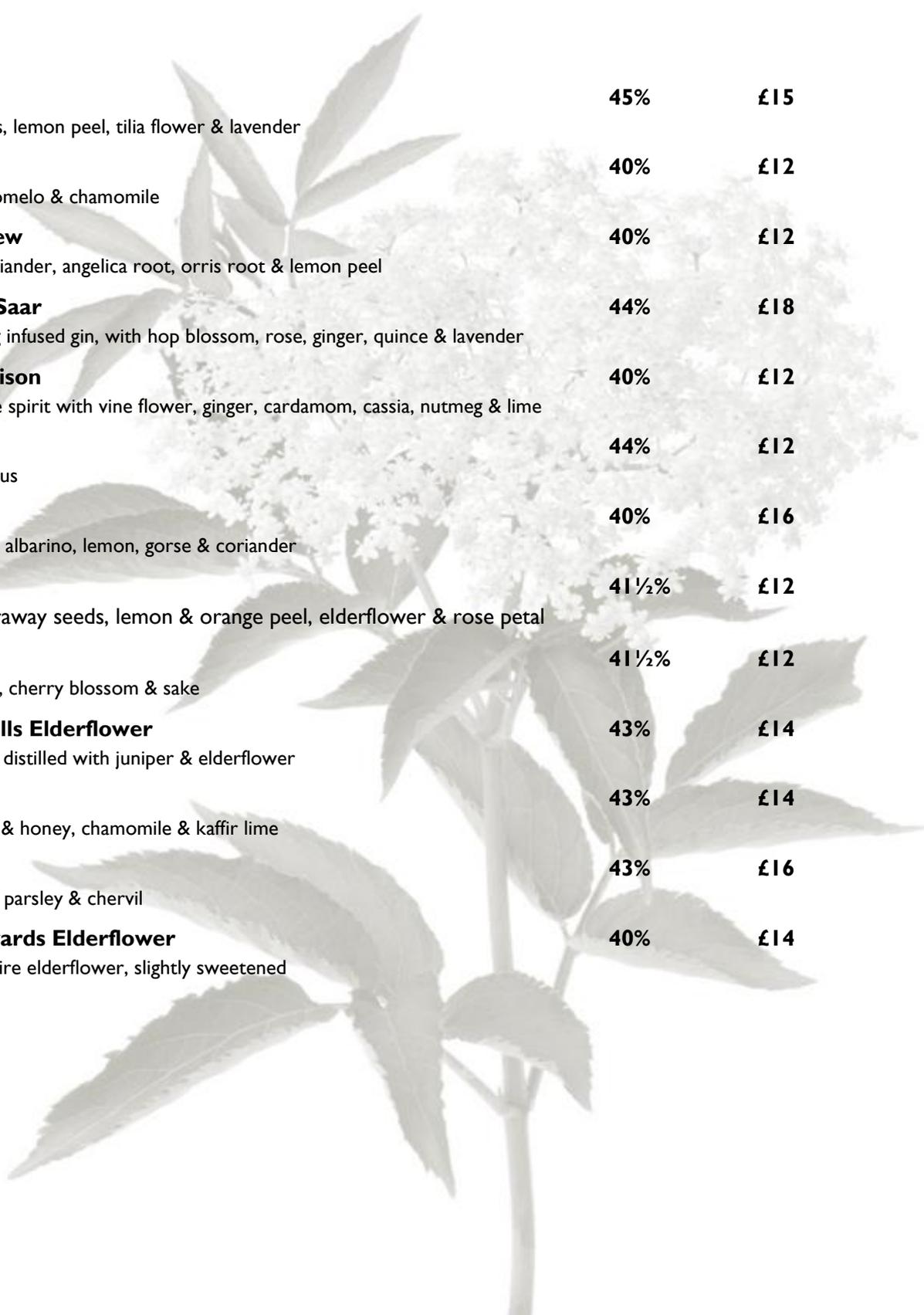
We serve Fever Tree tonic water to make G&T's, or can mix you a delicious gin cocktail if you prefer.

Please be aware that many of our gins come from very small producers and are therefore not always available.

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# Floral & Fragrant

Beautiful aromas but with that ubiquitous backdrop of juniper.



<b>Pothecary</b> Black mulberries, lemon peel, tilia flower & lavender	<b>45%</b>	<b>£15</b>
<b>Bloom</b> Honeysuckle, pomelo & chamomile	<b>40%</b>	<b>£12</b>
<b>Darnley's View</b> Elderflower, coriander, angelica root, orris root & lemon peel	<b>40%</b>	<b>£12</b>
<b>Ferdinand's Saar</b> German Riesling infused gin, with hop blossom, rose, ginger, quince & lavender	<b>44%</b>	<b>£18</b>
<b>G'Vine Floraison</b> Ugni blanc grape spirit with vine flower, ginger, cardamom, cassia, nutmeg & lime	<b>40%</b>	<b>£12</b>
<b>Geranium</b> Geranium & citrus	<b>44%</b>	<b>£12</b>
<b>Ginabelle</b> Mirabelle plums, albarino, lemon, gorse & coriander	<b>40%</b>	<b>£16</b>
<b>Hendrick's</b> Cucumber, caraway seeds, lemon & orange peel, elderflower & rose petal	<b>41½%</b>	<b>£12</b>
<b>Jinzu</b> Coriander, yuzu, cherry blossom & sake	<b>41½%</b>	<b>£12</b>
<b>Knockeen Hills Elderflower</b> Irish whey spirit distilled with juniper & elderflower	<b>43%</b>	<b>£14</b>
<b>Silent Pool</b> Surrey lavender & honey, chamomile & kaffir lime	<b>43%</b>	<b>£14</b>
<b>VII Hills</b> Lavender, horse parsley & chervil	<b>43%</b>	<b>£16</b>
<b>Warner Edwards Elderflower</b> Northamptonshire elderflower, slightly sweetened	<b>40%</b>	<b>£14</b>

# Spicy

Gin with more than their usual share of spices to give an interesting twist. Not to be compared with spiced rums (which mostly use vanilla) these gins have a less overpowering sweetness to their spicy notes.

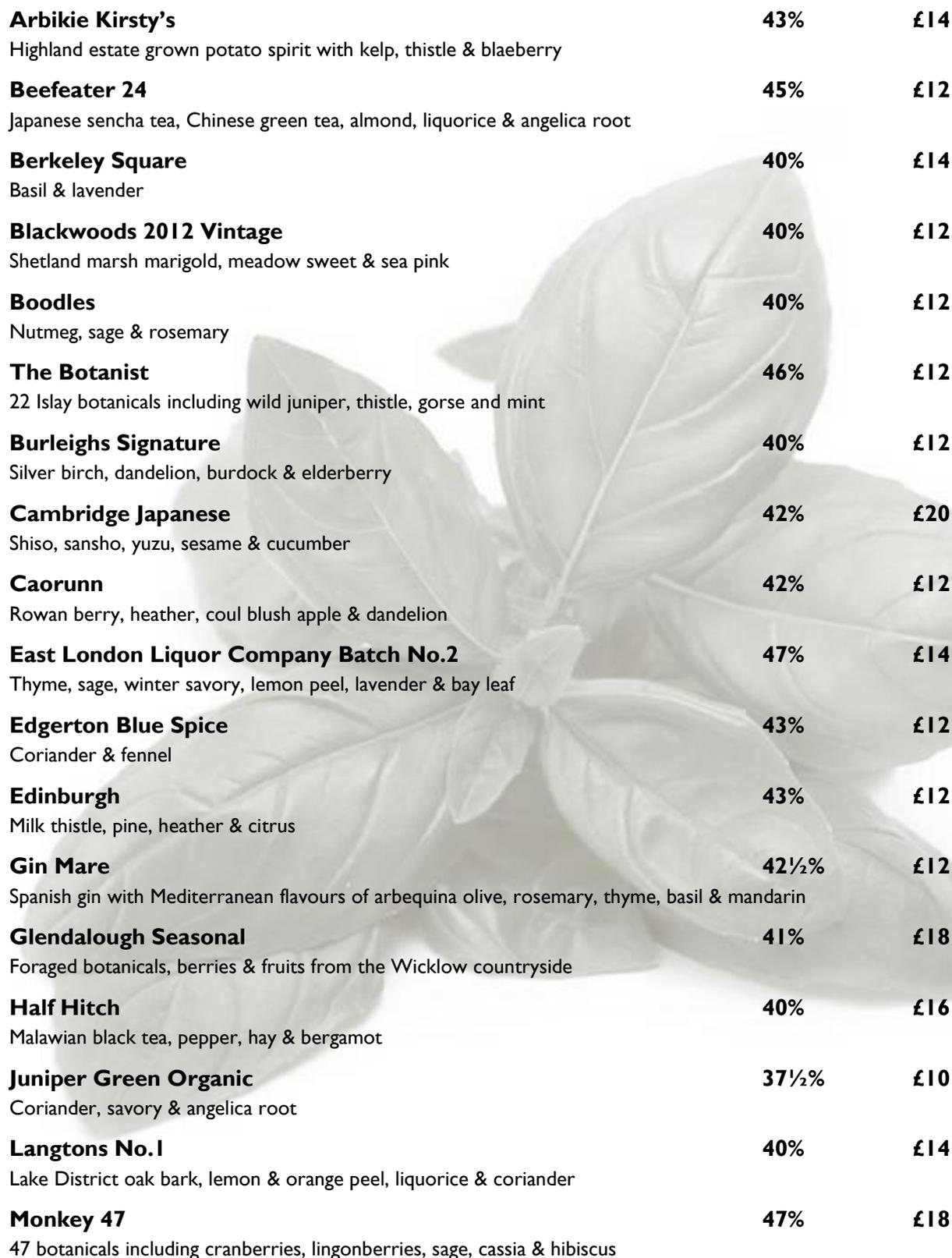


<b>Audemus Pink Pepper</b> Honey, vanilla, cardamom & handpicked French pink peppercorns	<b>44%</b>	<b>£16</b>
<b>Brecon Botanicals</b> Cinnamon, coriander, cloves, saffron, bergamot & citrus	<b>43%</b>	<b>£10</b>
<b>Butler's Lemongrass &amp; Cardamom</b> Fennel, lemon, lime, cinnamon, star anise, coriander & cloves	<b>40%</b>	<b>£16</b>
<b>Colombo</b> Sri Lankan cinnamon, curry leaves & ginger	<b>43%</b>	<b>£12</b>
<b>Darnley's View Spiced</b> Cinnamon & nutmeg	<b>43%</b>	<b>£12</b>
<b>G'Vine Nouaison</b> Ugni blanc grape spirit with vine flower, ginger, cardamom, cassia, nutmeg & lime	<b>44%</b>	<b>£14</b>
<b>Gin Lane 1751 Victoria Pink</b> Victorian style of gin infused with bitters	<b>40%</b>	<b>£10</b>
<b>Gabriel Boudier Saffron</b> Dijon gin with a tawny orange hue	<b>40%</b>	<b>£12</b>
<b>Junipero</b> Coriander, citrus & liquorice	<b>49½%</b>	<b>£16</b>
<b>The London No.1 Original Blue</b> Bergamot, gardenia, angelica & cinnamon	<b>47%</b>	<b>£12</b>
<b>Opihr Oriental Spiced</b> Black pepper, cubeb & coriander	<b>40%</b>	<b>£10</b>
<b>Sacred Cardamom</b> English grain spirit with juniper and Guatemalan cardamom pods	<b>44%</b>	<b>£14</b>
<b>Sacred Coriander</b> Juniper with coriander & lemon peel	<b>44%</b>	<b>£14</b>
<b>Sipsmith</b> Liquorice, coriander, angelica root, almond, orange & lemon peel	<b>41½%</b>	<b>£12</b>
<b>South Bank</b> Coriander, angelica & orris root	<b>37½%</b>	<b>£10</b>
<b>The Spectator</b> Black pepper, cardamom, coriander, lemon balm & earl grey tea	<b>42½%</b>	<b>£14</b>
<b>Spirit of Hven</b> Matured in oak for 18 months before distilled with Szechuan pepper, cardamom, vanilla & citrus	<b>40%</b>	<b>£14</b>
<b>Tanqueray</b> Coriander, angelica root & liquorice. Probably.	<b>43%</b>	<b>£10</b>
<b>Thomas Dakin</b> Horseradish, sweet orange, grapefruit, liquorice & angelica root	<b>42%</b>	<b>£14</b>

All prices are for a 50ml measure. 25ml measures are also available.

# Herby, Earthy & Leafy

Gin flavoured with tea, herbs and other such things.



<b>Arbiekie Kirsty's</b> Highland estate grown potato spirit with kelp, thistle & blaeberry	<b>43%</b>	<b>£14</b>
<b>Beefeater 24</b> Japanese sencha tea, Chinese green tea, almond, liquorice & angelica root	<b>45%</b>	<b>£12</b>
<b>Berkeley Square</b> Basil & lavender	<b>40%</b>	<b>£14</b>
<b>Blackwoods 2012 Vintage</b> Shetland marsh marigold, meadow sweet & sea pink	<b>40%</b>	<b>£12</b>
<b>Boodles</b> Nutmeg, sage & rosemary	<b>40%</b>	<b>£12</b>
<b>The Botanist</b> 22 Islay botanicals including wild juniper, thistle, gorse and mint	<b>46%</b>	<b>£12</b>
<b>Burleighs Signature</b> Silver birch, dandelion, burdock & elderberry	<b>40%</b>	<b>£12</b>
<b>Cambridge Japanese</b> Shiso, sansho, yuzu, sesame & cucumber	<b>42%</b>	<b>£20</b>
<b>Caorunn</b> Rowan berry, heather, coul blush apple & dandelion	<b>42%</b>	<b>£12</b>
<b>East London Liquor Company Batch No.2</b> Thyme, sage, winter savory, lemon peel, lavender & bay leaf	<b>47%</b>	<b>£14</b>
<b>Edgerton Blue Spice</b> Coriander & fennel	<b>43%</b>	<b>£12</b>
<b>Edinburgh</b> Milk thistle, pine, heather & citrus	<b>43%</b>	<b>£12</b>
<b>Gin Mare</b> Spanish gin with Mediterranean flavours of arbequina olive, rosemary, thyme, basil & mandarin	<b>42½%</b>	<b>£12</b>
<b>Glendalough Seasonal</b> Foraged botanicals, berries & fruits from the Wicklow countryside	<b>41%</b>	<b>£18</b>
<b>Half Hitch</b> Malawian black tea, pepper, hay & bergamot	<b>40%</b>	<b>£16</b>
<b>Juniper Green Organic</b> Coriander, savory & angelica root	<b>37½%</b>	<b>£10</b>
<b>Langtons No. 1</b> Lake District oak bark, lemon & orange peel, liquorice & coriander	<b>40%</b>	<b>£14</b>
<b>Monkey 47</b> 47 botanicals including cranberries, lingonberries, sage, cassia & hibiscus	<b>47%</b>	<b>£18</b>

<b>Plymouth</b> Coriander, liquorice, angelica root & citrus	<b>41½%</b>	<b>£10</b>
<b>Sacred Licorice</b> Angelica root, orris & liquorice root	<b>44%</b>	<b>£14</b>
<b>St. George Botanivore</b> Bay laurel, bergamot, lemon & lime peel, peppercorn, coriander & cinnamon	<b>45%</b>	<b>£14</b>
<b>Two Birds</b> Orris root, coriander & citrus	<b>40%</b>	<b>£12</b>
<b>Xoriguer Mahon</b> Distilled wine with herbs & citrus	<b>38%</b>	<b>£10</b>

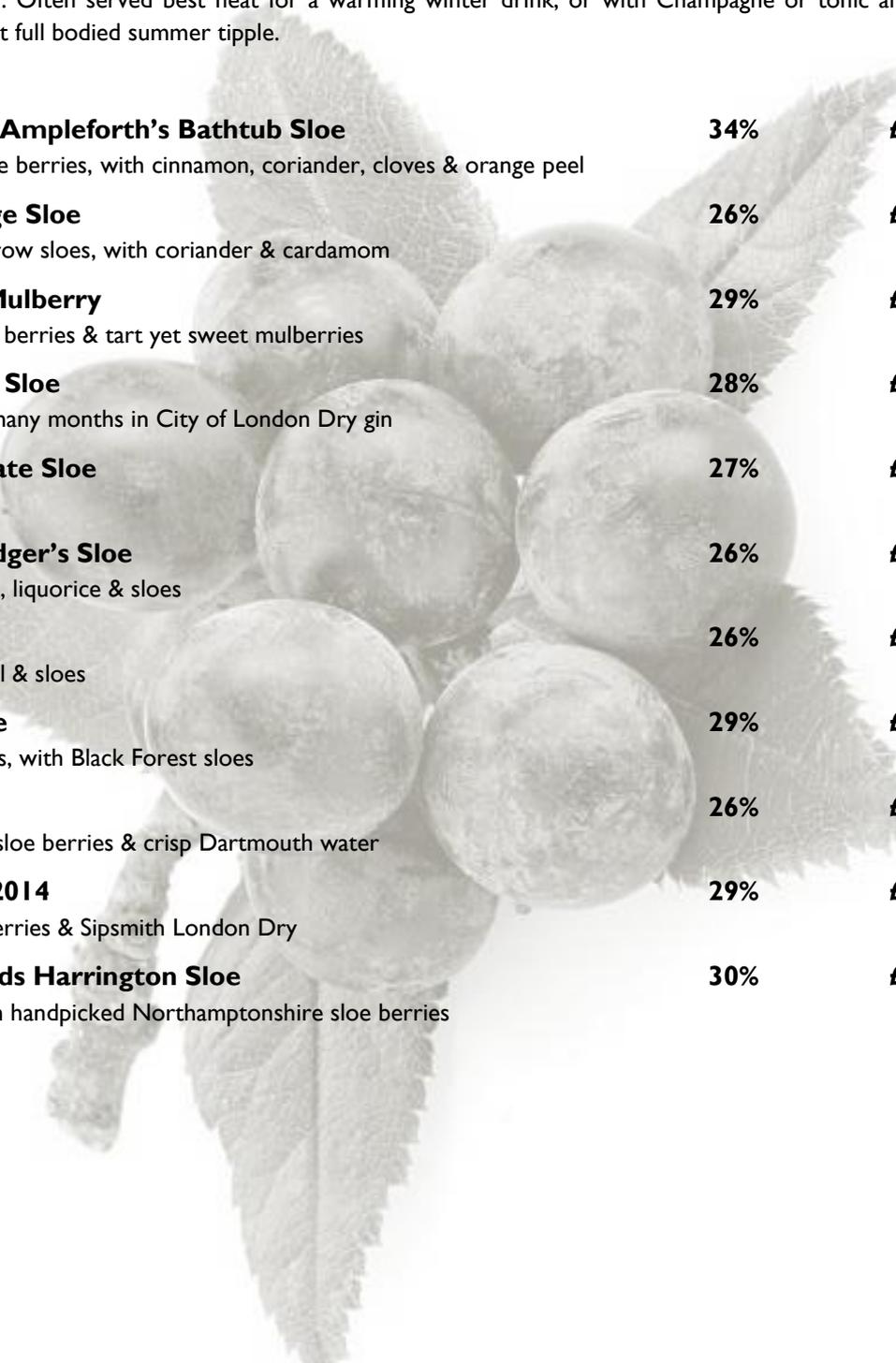
## Fruity

Gin that are still dry, but with strong fruit components to soften the alpine freshness of juniper.

<b>Brockmans Intensely Smooth</b> Valencia orange, blueberries & blackberries	<b>40%</b>	<b>£12</b>
<b>Dodd's</b> Raspberry leaf, bay laurel, London honey, lime & cardamom	<b>50%</b>	<b>£18</b>
<b>Greenall's Wild Berry</b> Greenall's gin blended with British blackberries & raspberries	<b>37½%</b>	<b>£10</b>
<b>Hoxton</b> Coconut & grapefruit, complimented by tarragon & ginger	<b>43%</b>	<b>£12</b>
<b>Pinkster</b> Hand steeped in raspberries	<b>37½%</b>	<b>£14</b>
<b>Sibling</b> Blueberry, vanilla, orange & lemon peel	<b>42%</b>	<b>£16</b>
<b>Warner Edwards Victoria's Rhubarb</b> Flavoured with a variety of rhubarb first grown in Queen Victoria's gardens, and slightly sweetened	<b>40%</b>	<b>£16</b>

# Sloe

Gin that's been macerated with sloe (blackthorn) berries, and sometimes other botanicals, to create a rich fruity and bittersweet liqueur. Often served best neat for a warming winter drink, or with Champagne or tonic and ice for a more refreshing but full bodied summer tippie.



<b>Prof Cornelius Ampleforth's Bathtub Sloe</b>	<b>34%</b>	<b>£16</b>
Half a pound of sloe berries, with cinnamon, coriander, cloves & orange peel		
<b>Bramley &amp; Gage Sloe</b>	<b>26%</b>	<b>£12</b>
Handpicked hedgerow sloes, with coriander & cardamom		
<b>Chase Sloe &amp; Mulberry</b>	<b>29%</b>	<b>£16</b>
Herefordshire sloe berries & tart yet sweet mulberries		
<b>City of London Sloe</b>	<b>28%</b>	<b>£14</b>
Sloes steeped for many months in City of London Dry gin		
<b>Foxdenton Estate Sloe</b>	<b>27%</b>	<b>£10</b>
Coriander & sloes		
<b>Gentleman Badger's Sloe</b>	<b>26%</b>	<b>£12</b>
Coriander, angelica, liquorice & sloes		
<b>Hayman's Sloe</b>	<b>26%</b>	<b>£10</b>
Orange, lemon peel & sloes		
<b>Monkey 47 Sloe</b>	<b>29%</b>	<b>£20</b>
Those 47 botanicals, with Black Forest sloes		
<b>Plymouth Sloe</b>	<b>26%</b>	<b>£12</b>
Plymouth gin with sloe berries & crisp Dartmouth water		
<b>Sipsmith Sloe 2014</b>	<b>29%</b>	<b>£14</b>
Handpicked sloe berries & Sipsmith London Dry		
<b>Warner Edwards Harrington Sloe</b>	<b>30%</b>	<b>£12</b>
Harrington gin with handpicked Northamptonshire sloe berries		

# Extra Junipery

Gins where the focus really is juniper, with little or nothing else in behind. The Origin range is a great example of the influence of terroir in juniper and the subtleties of flavour.

<b>FAIR</b> Uzbekistan juniper & Indian spices	<b>42%</b>	<b>£16</b>
<b>Origin Arezzo</b> Just Italian juniper, from Arezzo	<b>46%</b>	<b>£16</b>
<b>Origin Klanac</b> Just Croatian juniper, from Klanac	<b>46%</b>	<b>£16</b>
<b>Origin Meppel</b> Just Dutch juniper, from Meppel	<b>46%</b>	<b>£16</b>
<b>Origin Valbonë</b> Just Albanian juniper, from Valbonë	<b>46%</b>	<b>£16</b>
<b>Sacred Juniper</b> Lots of juniper	<b>44%</b>	<b>£14</b>
<b>Sipsmith VJOP</b> The usual Sipsmith recipe, with extra juniper & alcohol	<b>57½%</b>	<b>£16</b>
<b>Star of Bombay</b> Coriander, angelica root & bergamot	<b>47½%</b>	<b>£12</b>
<b>Tanqueray Bloomsbury</b> Juniper & cassia bark	<b>47½%</b>	<b>£14</b>

# Old Tom

Popular 18<sup>th</sup> Century style of gin, sitting between London Dry gin and Dutch Genever in terms of sweetness.

<b>Prof Cornelius Ampleforth's Old Tom Bathtub</b> Liquorice & citrus	<b>42½%</b>	<b>£16</b>
<b>City of London Old Tom</b> Warm spice & citrus	<b>43½%</b>	<b>£16</b>
<b>Gin Lane 1751 Old Tom</b> Coriander & star anise	<b>40%</b>	<b>£10</b>
<b>Hammer &amp; Son Old English</b> 1783 recipe (without the turpentine), citrusy and ever so slightly sweetened	<b>44%</b>	<b>£12</b>
<b>Jensen Old Tom</b> Angelica root & orris root	<b>43%</b>	<b>£12</b>
<b>Tanqueray Old Tom</b> 1835 recipe with almond & lime	<b>47½%</b>	<b>£14</b>
<b>Zuidam Dutch Courage Old Tom</b> Vanilla, elderflower & orange	<b>40%</b>	<b>£16</b>

## Cask Aged

Gin that's been aged in oak barrels, either new or previously used for other spirits. The aging period is usually fairly short, to keep the oak influence subtle and retain the juniper gin flavours.



<b>Bathtub Cask Aged</b> 3-6 months in octave (small) casks	<b>43½%</b>	<b>£16</b>
<b>Beefeater Burrough's Reserve</b> Sauternes casks	<b>43%</b>	<b>£20</b>
<b>Citadelle Reserve</b> Cognac casks	<b>44%</b>	<b>£14</b>
<b>Dictador Colombian Ortoodoxy</b> Rum barrels	<b>43%</b>	<b>£14</b>
<b>Dictador Colombian Treasure</b> Rum barrels, with limon mandarino	<b>43%</b>	<b>£16</b>
<b>Hayman's Family Reserve</b> 3 weeks in Scotch casks	<b>41½%</b>	<b>£12</b>
<b>Smooth Ambler Double Barrel</b> Half in new barrels for 3 months, half in Bourbon barrels for 3 months	<b>49½%</b>	<b>£18</b>
<b>Zuidam Dutch Courage Aged</b> American oak casks	<b>44%</b>	<b>£16</b>

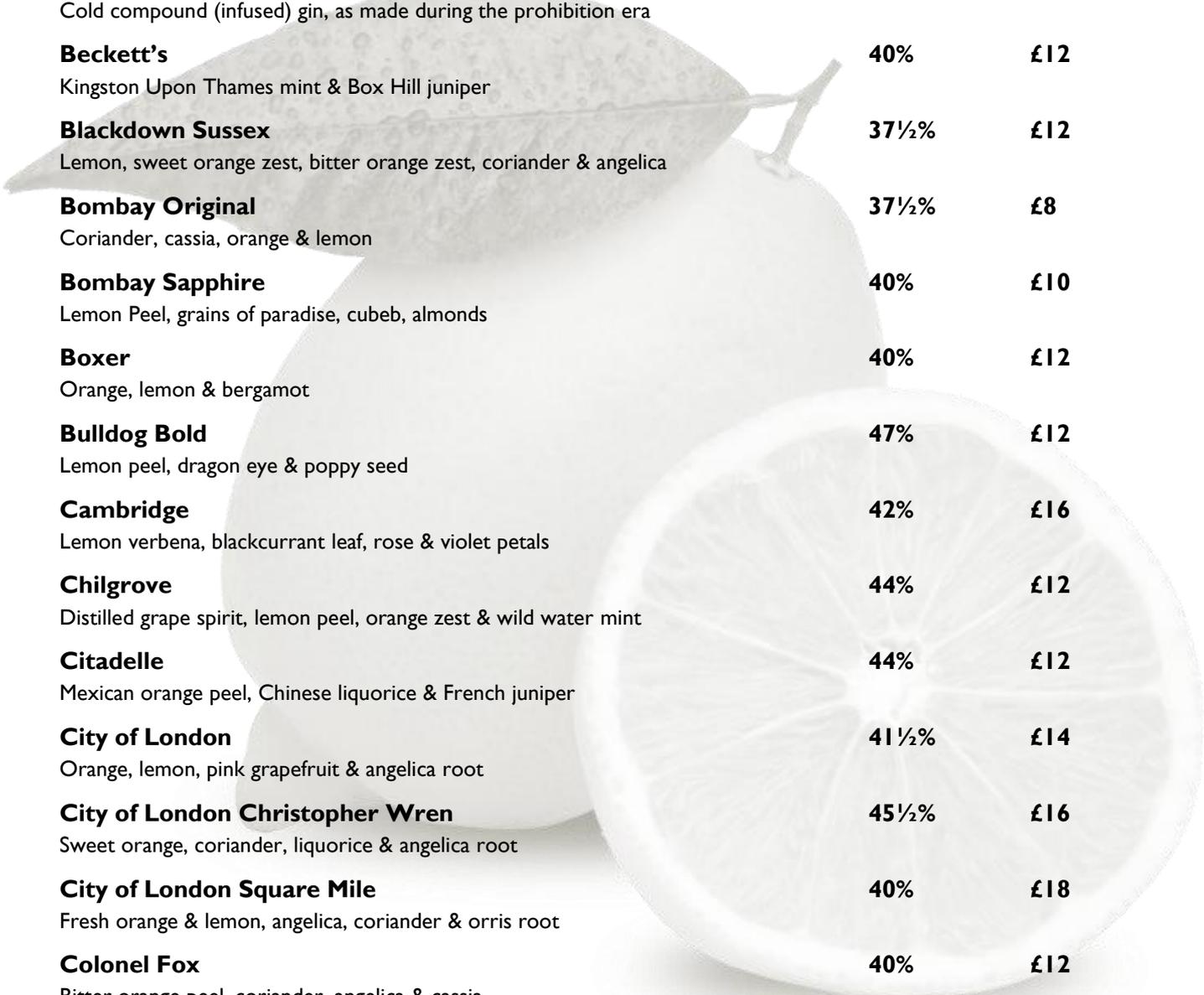
## Extra Dry

Gin that is, well, extra dry. Perfect for a G&T.

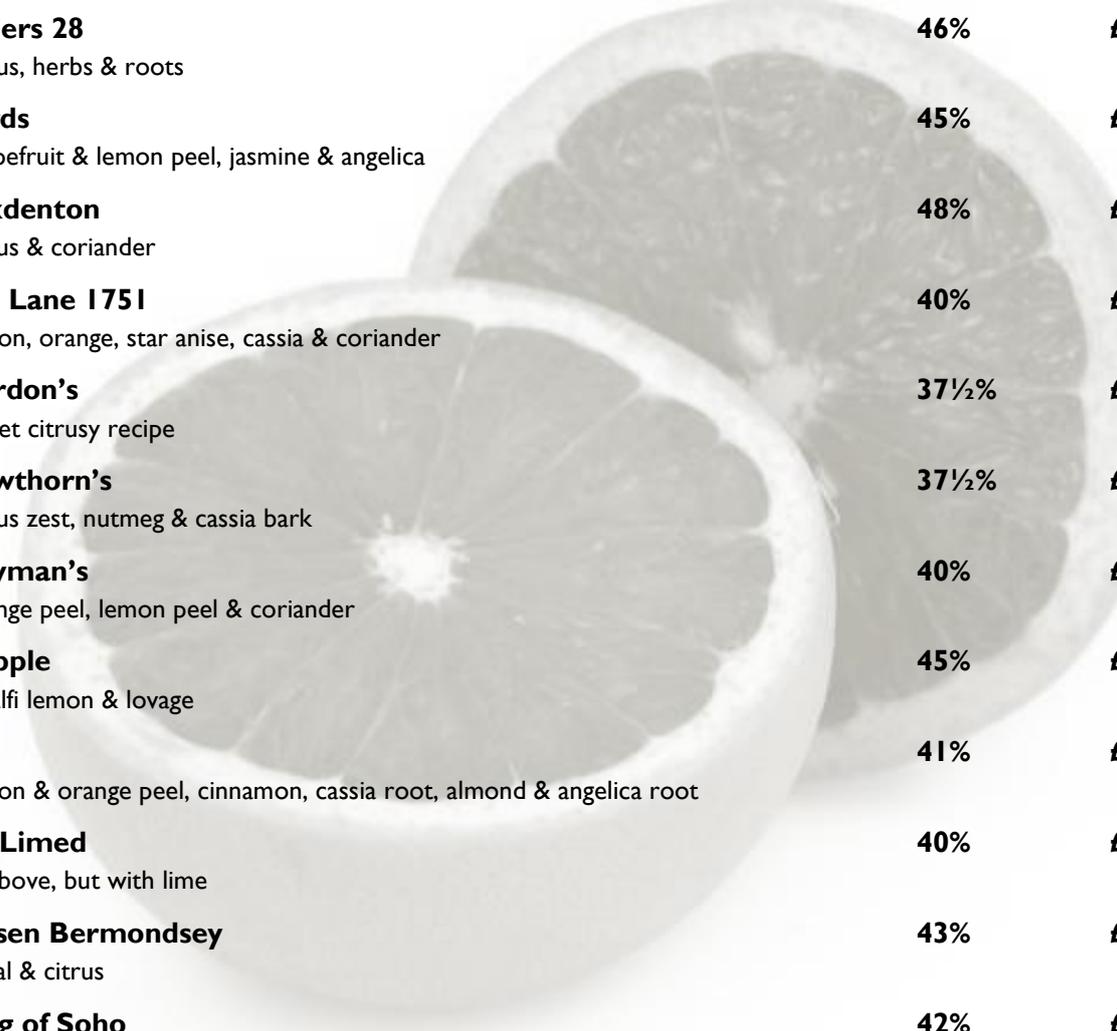
<b>Broker's</b> Coriander, nutmeg, orange & lemon peel	<b>47%</b>	<b>£10</b>
<b>Chase Great British Extra Dry</b> Distilled from Herefordshire apples, with nutmeg, ginger & berries	<b>40%</b>	<b>£12</b>
<b>Gilpin Westmoreland Extra Dry</b> Borage & sage	<b>47%</b>	<b>£14</b>

# Citrus

Juniper. Citrus. The classic refreshing G&T as loved since the days of The East India Company.



<b>Adnams Copper House</b> Sweet orange & hibiscus	<b>40%</b>	<b>£12</b>
<b>Bath Gin</b> Wormwood, kaffir lime leaf, burnt orange peel & liquorice	<b>40%</b>	<b>£14</b>
<b>Prof Cornelius Ampleforth's Bathtub Gin</b> Cold compound (infused) gin, as made during the prohibition era	<b>43½%</b>	<b>£12</b>
<b>Beckett's</b> Kingston Upon Thames mint & Box Hill juniper	<b>40%</b>	<b>£12</b>
<b>Blackdown Sussex</b> Lemon, sweet orange zest, bitter orange zest, coriander & angelica	<b>37½%</b>	<b>£12</b>
<b>Bombay Original</b> Coriander, cassia, orange & lemon	<b>37½%</b>	<b>£8</b>
<b>Bombay Sapphire</b> Lemon Peel, grains of paradise, cubeb, almonds	<b>40%</b>	<b>£10</b>
<b>Boxer</b> Orange, lemon & bergamot	<b>40%</b>	<b>£12</b>
<b>Bulldog Bold</b> Lemon peel, dragon eye & poppy seed	<b>47%</b>	<b>£12</b>
<b>Cambridge</b> Lemon verbena, blackcurrant leaf, rose & violet petals	<b>42%</b>	<b>£16</b>
<b>Chilgrove</b> Distilled grape spirit, lemon peel, orange zest & wild water mint	<b>44%</b>	<b>£12</b>
<b>Citadelle</b> Mexican orange peel, Chinese liquorice & French juniper	<b>44%</b>	<b>£12</b>
<b>City of London</b> Orange, lemon, pink grapefruit & angelica root	<b>41½%</b>	<b>£14</b>
<b>City of London Christopher Wren</b> Sweet orange, coriander, liquorice & angelica root	<b>45½%</b>	<b>£16</b>
<b>City of London Square Mile</b> Fresh orange & lemon, angelica, coriander & orris root	<b>40%</b>	<b>£18</b>
<b>Colonel Fox</b> Bitter orange peel, coriander, angelica & cassia	<b>40%</b>	<b>£12</b>
<b>Cotswolds</b> Grapefruit, lime, bay leaf, black pepper & Cotswolds lavender	<b>46%</b>	<b>£14</b>
<b>D1</b> Orange & lemon peel, nettle, almond, liquorice & cassia bark	<b>40%</b>	<b>£16</b>



<b>Daffy's</b> Orange & lemon peel, mint, coriander & orris root	<b>43½%</b>	<b>£14</b>
<b>East London Liquor Company</b> Fresh lemon & grapefruit peel, cubeb, cardamom & coriander	<b>40%</b>	<b>£10</b>
<b>Edgerton Original Pink</b> Orange peel, Damiana, cassia bark & grains of paradise	<b>43%</b>	<b>£12</b>
<b>Elephant</b> Baobab, Buchu, devil's claw & African wormwood	<b>45%</b>	<b>£16</b>
<b>Fifty Pounds</b> Orange rind, lemon, liquorice, coriander & angelica root	<b>43½%</b>	<b>£14</b>
<b>Filliers 28</b> Citrus, herbs & roots	<b>46%</b>	<b>£16</b>
<b>Fords</b> Grapefruit & lemon peel, jasmine & angelica	<b>45%</b>	<b>£12</b>
<b>Foxdenton</b> Citrus & coriander	<b>48%</b>	<b>£10</b>
<b>Gin Lane 1751</b> Lemon, orange, star anise, cassia & coriander	<b>40%</b>	<b>£10</b>
<b>Gordon's</b> Secret citrusy recipe	<b>37½%</b>	<b>£10</b>
<b>Hawthorn's</b> Citrus zest, nutmeg & cassia bark	<b>37½%</b>	<b>£10</b>
<b>Hayman's</b> Orange peel, lemon peel & coriander	<b>40%</b>	<b>£10</b>
<b>Heppe</b> Amalfi lemon & lovage	<b>45%</b>	<b>£16</b>
<b>Ish</b> Lemon & orange peel, cinnamon, cassia root, almond & angelica root	<b>41%</b>	<b>£12</b>
<b>Ish Limed</b> As above, but with lime	<b>40%</b>	<b>£12</b>
<b>Jensen Bermondsey</b> Floral & citrus	<b>43%</b>	<b>£12</b>
<b>King of Soho</b> Grapefruit, lemon & orange peel, coriander & angelica root	<b>42%</b>	<b>£14</b>
<b>Langley's No.8</b> Sweet orange & lemon peel, cassia bark, nutmeg & coriander	<b>41½%</b>	<b>£12</b>
<b>Larios 12</b> Lemon, tangerine, mandarin, Clementine, grapefruit, lime & orange blossom	<b>40%</b>	<b>£10</b>
<b>Leopold's</b> Coriander, pomelo, orris root & orange	<b>40%</b>	<b>£16</b>

<b>Little Bird</b>	<b>41 ½%</b>	<b>£14</b>
Grapefruit, lemon, ginger & coriander		
<b>Martin Miller's Westbourne Strength</b>	<b>45 ½%</b>	<b>£14</b>
Orange & lemon peel, lime oil, cucumber, nutmeg & cassia bark		
<b>No. 3</b>	<b>46%</b>	<b>£14</b>
Orange & grapefruit peel, coriander, cardamom & angelica root		
<b>Oxley</b>	<b>47%</b>	<b>£14</b>
Cold distilled with grapefruit, lemon, orange, cocoa, coriander, nutmeg & vanilla		
<b>Plymouth Navy Strength</b>	<b>57%</b>	<b>£16</b>
Coriander, orange, lemon, cardamom & orris root		
<b>Portobello Road No. 171</b>	<b>42%</b>	<b>£10</b>
Lemon & orange peel, angelica & orris root, cassia bark & nutmeg		
<b>Sacred</b>	<b>40%</b>	<b>£12</b>
Cold distilled with frankincense, grapefruit, lemon & orange peel, nutmeg & cassia bark		
<b>Sacred Pink Grapefruit</b>	<b>44%</b>	<b>£14</b>
Lots and lots of pink grapefruit		
<b>Sloane's</b>	<b>40%</b>	<b>£12</b>
Orange & lemon peel, vanilla, liquorice, orris root & coriander		
<b>Smooth Ambler Greenbrier</b>	<b>40%</b>	<b>£18</b>
Corn spirit with orange & lemon peel, black peppercorns, coriander & cardamom		
<b>Steam Punk</b>	<b>40%</b>	<b>£12</b>
Citrus & cardamom		
<b>SW4</b>	<b>40%</b>	<b>£12</b>
Lemon & orange peel, coriander, cinnamon, liquorice, cassia bark & almond		
<b>Tanqueray No. Ten</b>	<b>47 ½%</b>	<b>£12</b>
White grapefruit, chamomile & coriander		
<b>Tanqueray Rangpur</b>	<b>41 ½%</b>	<b>£10</b>
Rangpur lime, lemon, cassia bark		
<b>Tarquin's</b>	<b>42%</b>	<b>£14</b>
Fresh orange, lemon & grapefruit, cinnamon, almond & cardamom, with Cornish water		
<b>Warner Edwards Harrington</b>	<b>44%</b>	<b>£14</b>
Elderflower, cardamom, black pepper, cinnamon & orange		
<b>The West Winds Sabre</b>	<b>40%</b>	<b>£16</b>
Citrus, coriander & wattle seed		
<b>Whitley Neill</b>	<b>43%</b>	<b>£10</b>
Baobab fruit, Physalis & coriander		
<b>Williams Chase Elegant Crisp</b>	<b>48%</b>	<b>£14</b>
Herefordshire apple spirit distilled with citrus, liquorice & elderflower		
<b>Worship St Whistling Shop Cream Gin</b>	<b>44%</b>	<b>£18</b>
Cream, lemon, orange, cassia root & coriander		
<b>Zuidam Dutch Courage</b>	<b>44 ½%</b>	<b>£12</b>
Citrus, coriander & malt		

## American

Often distilled from rye, and slightly sweeter than London Dry gin, American gins invented the concept of 'botanical democracy' where there is more balance between juniper and the other botanicals. Very approachable for a newcomer to gin.

<b>Aviation</b> Made from rye spirit, lavender, anise, sarsaparilla & cardamom	<b>42%</b>	<b>£12</b>
<b>Death's Door</b> Wheat & malted barley spirit, coriander & fennel	<b>47%</b>	<b>£14</b>
<b>Dorothy Parker</b> Elderberries, cinnamon, citrus & hibiscus	<b>44%</b>	<b>£14</b>
<b>FEW American Gin</b> Distilled from white whisky, with lemon peel & vanilla	<b>57%</b>	<b>£16</b>
<b>Greenhook Ginsmiths</b> Elderflower, chamomile & cinnamon	<b>47%</b>	<b>£16</b>
<b>No. 209</b> Cardamom, bergamot, orange peel, coriander & angelica root	<b>46%</b>	<b>£12</b>
<b>Perry's Tot</b> New York wild flower honey, cinnamon, orange & grapefruit	<b>57%</b>	<b>£16</b>
<b>St. George Terroir</b> Californian bay laurel, Douglas fir & coastal sage	<b>45%</b>	<b>£14</b>

## Gin Liqueurs

Sweetened gin drinks, often with fruity additions and best served over ice or neat.

<b>Edinburgh Gin Elderflower Liqueur</b>	<b>20%</b>	<b>£12</b>
<b>Edinburgh Gin Raspberry Liqueur</b>	<b>20%</b>	<b>£12</b>
<b>Hayman's 1820 Gin Liqueur</b>	<b>40%</b>	<b>£12</b>

## Genever

The genesis to gin. Oude genever is the original variety, made from at least 15% malt wine, with punchy flavours of juniper and malt, whilst Jonge genever is rather more neutral with only hints of juniper. Not a substitute for the G in G&T, but well worth a try served with ice.

<b>Zuidam Korenwijn 1 year old</b>	<b>38%</b>	<b>£12</b>
<b>Van Wees Jonge</b>	<b>35%</b>	<b>£12</b>
<b>Bols Oude Genever</b>	<b>42%</b>	<b>£16</b>
<b>Zuidam 3 year old Zeer Oude Genever</b>	<b>38%</b>	<b>£16</b>

# History of Gin

Our history of gin is amalgamated from a number of sources, many of which contradict each other. As is often the case with the history of popular culture and societal trends, much of it may be inaccurate or even downright untrue.

## **1330BC**

Used by the ancient Egyptians for its medicinal qualities and have been found in the tomb of Tutankhamun.

## **500BC(ish)**

Juniper used by the ancient Greeks as performance enhancers.

## **67AD**

Pliny the Elder writes about the use of juniper as a cheap substitute for black pepper throughout the Roman Empire.

## **67-1552**

Lots of people all over the world use juniper as medicine.

## **1552**

First documented recipe for an Aqua Vitae containing juniper, the earliest record of the distillation of juniper. This was for medicinal purposes, of course.

## **1572**

Formal recipe for genever/jenever (the Dutch for juniper) made by Professor Sylvius de Bouve. This was fermented grapes, distilled with juniper.

## **1618-1648**

British soldiers fighting in the Thirty Years War brought genever back to the UK with stories of how it gave them 'Dutch courage'.

## **1690's**

William of Orange, who had recently invaded England, helped to make genever/gin more popular.

## **17<sup>th</sup> Century**

Adapted by British distillers using grain spirit instead of grape. At some point this became known as gin.

## **1743**

The gin riots break out in London in protest against the restrictive acts being put in place to reduce consumption of gin.

## **1750**

11,000,000 gallons of gin consumed by Londoners. There were only around 700,000 Londoners at the time, which means they were drinking, on average, more than 15 gallons each per year.

## **1760-1840**

The 'gin craze' subsides, and then reappears in gin palaces across England.

## **1857-8**

The British Empire assumes control of India from the East India Company and the first commercial tonic water is produced. Tonic water, with a higher quantity of quinine from the Cinchona tree (or 'Fever Tree') than today, had long been used as an anti-malarial often with gin, sugar and lime added to make the flavour more palatable.

## **Early 21<sup>st</sup> Century**

Proliferation of small craft distilleries, broadening the varietal horizons of gin.

# Botanical Glossary

**Angelica** Usually only the root is used, which has an earthy, herbal and bitter flavour.

**Baobab** (BEY-oh-Bab) Sweet, citrusy, more antioxidants than any other fruit, rich in vitamin C and fibre.

**Bergamot** Citrus fruit, less sour than lemon, but more bitter than grapefruit.

**Blaeberry** (or bilberry) Like a blueberry, but more delicious.

**Borage** Herb with a cucumber-like flavour.

**Buchu** Mild, minty herb, with a hint of aniseed.

**Cassia** Spice from the bark of the tree, often mistaken for cinnamon, but is a little sweeter.

**Cubeb** Tropical member of the pepper family.

**Damiana** North American shrub which produces a chamomile-like oil.

**Devil's Claw** Plant with seeds that can be clumsily compared to coconut.

**Douglas Fir** Species of conifer. Very piney.

**Dragon Eye** From the same family of fruits as the lychee, with a similar flavour but much drier.

**Gardenia** Aromatic flowering plant, similar to jasmine.

**Gorse** Piney, evergreen shrub.

**Grains of Paradise** Member of the ginger family, but a popular alternative to pepper.

**Kelp** Aromatic savoury seaweed.

**Lingonberry** Refreshing acidity, lasting bitterness and light sweetness.

**Lovage** Intensely celery-like.

**Marsh Marigold** Pungently herbaceous, sometimes substituted for saffron.

**Meadow Sweet** Strong, sweet and slightly almondy.

**Orange Blossom** Fragrant and delicately citrusy.

**Orris** Warm, sweet, woody and sometimes compared to violets.

**Pomelo** Citrus fruit, like a sweet, mild grapefruit.

**Rowan Berry** Rather too bitter to eat, but great in gin.

**Sansho** Spice with a broad earthy flavour.

**Sarsaparilla** Hints of liquorice and herbs.

**Savory** Herb with a sage-like flavour.

**Sea Pink** Sweet, aromatic flower.

**Shiso** Member of the mint family.

**Tilia** Mildly sweet and sticky flower, also used to make limeflower tea.

**Wattle** Soft, sweet, honey and wood-like.

**Yuzu** Citrus fruit with a deeply aromatic zest.