

# The Cherry Tree Inn Gin List

Welcome, to the wonderful World of Gin...

We stock a wide variety of gins, from the well-known to the more exotic. Handy tasting notes are on hand to get you underway should you need a little convincing.

WC Fields would start the day with two double martinis, enjoyed either side of his breakfast. He drank about two quarts of gin a day.

## Locally Distilled

### **Mr Hobbs Gin – 45% - Henley-on-Thames, England**

**£4.00**

Jonnie and Suzy Hobbs live in the village and are regular customers of ours. Jonnie is 5<sup>th</sup> generation of the family's boating business Hobbs of Henley, established in 1870. To celebrate the 150 year anniversary they launched Harry Hobbs's (Jonnie's great, great grandfather and founder of Hobbs of Henley) secret gin recipe, the recipe is based on five of his original botanicals, and they have added Orris root and lime leaf, the 7<sup>th</sup> remains a family secret. The mix of traditional and local botanicals create a distinctive taste reminiscent of old-style 'Export' Strength Gins. The introduction of a curl of orange peel brings out the citrus notes and gives it a complex, long and smooth refreshing finish. There are floral notes and soft marshmallow. Zesty citrus adds clarity and bite amongst savoury juniper and sharp Orris root. Delicious!

### **Twisting Spirits Douglas Fir Gin – 41.5% - South Stoke, England**

**£4.50**

Distilled in five minutes away in a micro-distillery in South Stoke, this gins has successfully paired zesty citrus and earthy juniper with fantastically fragrant notes of Douglas Fir. While the majority of their spirit is distilled within a copper alembic pot still, some of their specialist botanicals are cold-distilled under vacuum, which helps to preserve the flavours through the distillation process.

### **Twisting Spirits Earl Grey Gin – 41.5% - South Stoke, England**

**£4.50**

From the Twisting Spirits micro-distillery comes a tasty gin boasting notes of refreshing Earl Grey tea! They use a copper alembic pot still to distil the lion's share of the botanicals (*like the early Grey tea leaves*) are cold-distilled under vacuum to preserve the vibrant, delicate elements. These are combined (*or should we say twisted, considering the distillery's name?*), resulting in the final expression. Earthy though subtly sweet, the elegant tea notes shine though alongside fresh juniper and basil leaf. A local revelation!

### **Twisting Spirits Kaffir Lime and Lemongrass Gin - 41.5% - South Stoke, England**

**£4.50**

A hugely refreshing gin from our local micro-distillery, combining a selection of traditional gin botanicals with an emphasis on kaffir lime and lemongrass. The distillers recommend trying this expression with a slice of jalapeno, which we're very curious about. A clear and earthy influence from kaffir lime leaves and lemongrass, with some fresh fruit notes balancing it out nicely.

### **Wayfinder Gin – 40% - Beaconsfield, England**

**£4.50**

Lawrie from the Swan in Beaconsfield recently started making this fine gin, which is blended using pimento, red chilli, coriander seed, two types of juniper and zesty orange amongst others. Small batch.

**Griffiths Brothers Gin – 43.5% - Amersham, England****£4.15**

13 botanicals go into making this award-winning gin. Clean and smooth with good depth of flavour and complexity. Alex and Drew have found the ideal balance between decipherable character and classy subtlety.

## And the rest....

**Adnams Copper House Dry Gin – 40% - Suffolk, England****£4.10**

This cracking gin is distilled in a beer stripping column, before being put through a handmade copper pot still. It is then purified in a rectifier. The result is very creamy and rich. This gin is infused with six botanicals, including juniper, sweet orange and hibiscus flowers.

**Alkkemist Gin – 40% - Spain****£5.50**

Alkkemist Gin features a base of triple-distilled gran spirit and no less than 21 botanicals, interestingly including Muscat grape, alongside orange and lemon peel, rose petal, samphire, fennel, thyme and mind, among others. Also, it's apparently "distilled by the light of the full moon"! A wonderfully presented Gin that works excellently in a G&T as well as a number of cocktails.

**Audemus Pink Pepper Gin – 44% - France****£6.20**

A pink pepper gin from the heart of Cognac. Made with hand-picked pink peppercorns and a handful of other tasty botanicals (*including honey, vanilla and cardamom – all of which are macerated separately then distilled under low pressure and temperature*). You'll find a good juxtaposition between sweet and spicy notes in this one.... Plenty of peppery aromas waft up on the nose, with spicy but sweet touches, which are well-balanced with cinnamon and clean, herbal notes. The palate has an initial rush of pink peppercorn, followed by pine-y juniper and honey. The finish is, of course, spicy.

**Aviation Gin – 42% - Portland, USA****£4.70**

Aviation Gin is made in the full-bodied Dutch Style of days gone by with 100% rye grain neutral spirit and what can simply be described as a 'botanical democracy' of juniper, cardamom, coriander, lavender, anise seed, sarsaparilla, and dried orange peel.

**Bathtub Gin - 40% - Kent, England****£4.15**

An extraordinary gin, by professor Cornelius. This gin is made in small batches of 32 to 60 bottles. The result is an extraordinary gin, light tinted by the botanicals with a flavour which is bold and unique.

**Bathtub Navy Strength Gin - 57% - Kent, England****£4.60**

This is the Navy-Strength edition of the famous Bathtub Gin from Ableforth's. As well as boasting a higher ABV than the original Bathtub Gin, this edition also has a bigger botanical punch thanks to the 'bashing up' (*technical term*) of the botanicals to release more flavour. Huge, mouth-filling, oily and complex. The initial burst of flavour comes courtesy of the spices – cardamom, cinnamon, then follows the citrus and juniper backbone, before settling into a wonderful melange of that coriander and close combination. Absolutely fantastic.

**Bathtub Old Tom Gin – 42.4% - Kent, England****£6.10**

Ableforth's has been at it again, this time recreating a traditional style of gin that was very popular in 18<sup>th</sup> and 19<sup>th</sup> century England. Old Tom is a slightly sweetened gin, created following a request from The Handmade Cocktail Company, which needed a tasty Old Tom Gin for use in their Martinez cocktail. The nose is fruity and sweet with pronounced botanicals, and a good citrus element. The finish is clean, with a touch of pepper. A great gin that not only makes a great G&T (*the additional body works wonders*) but will make a fantastic Martinez... in fact it's the obvious ingredient for any classic gin cocktail that requires a hint of sweetness. Named 2018 'World's Best Compound Gin'.

**Berkeley Square London Dry Gin – 46% - London, England****£3.85**

A lovely London Gin named for Berkeley Square, one of the city's most sought after addresses. This premium gin from G and J Greenall is made with botanicals including basil, kaffir lime leaves and lavender, and it's distilled in copper pot stills. The nose is actually quite striking, very inviting. Bright lemon, some juniper and a touch of floral sweetness, violets and lavender.

**Bertha's Revenge Irish Milk Gin – 42% - Ireland****£4.00**

A gin from Ballyvolane House named after Bertha, a Droimeann cow from Kerry, said to have been the oldest in the World when she dies aged 48 in 1993. The gin uses whey alcohol from Irish dairies as it's base, with locally foraged botanicals. Spice arrives first, with plenty of clove and cardamom. Soon becomes creamy and vanilla-y, joined by fresh citrus peels. On the finish it is slightly oily juniper, lime and liquorice root.

**Black Tomato Gin – 42.3% - Zeeland, Holland****£6.50**

Black tomatoes are funny old things; they look like the stuff of fairy tales, something the wicked old spinster witch uses to poison the Prince on his wedding day! Some still bear a hint of red, but others are as black as midnight in a moonless sky. Distilled by Meinderd Kampen at the grain-to-glass Kamped Distillery in Zeeland, Holland. The taste is one of mild tomato rather than heavy "in our face" pungent tomato.....??????

**Blackwoods 2017 Vintage Dry Gin – 40% - The Shetlands, Scotland****£3.00**

After years of neglect, surely it's time for this Blackwood's Gin to take pride of place....? We certainly hope so. The outcome of this botanical collection is a gin that is subtle on the nose with smooth, fresh taste complete with citrus and herbal notes. Furthermore, although faint, the meadowsweet and sea pink flowers bring a slight sea green colour to the liquid.

**Blackwoods 2017 Vintage Dry Gin – 60% - The Shetlands, Scotland****£3.60**

Like the 40% gin above, but turbo-powered to 60% alcohol! The island of Shetland sits at 60 degrees latitude, hence its strength. Made in a traditional copper still in small batches using barley-based spirit, there is nothing about water on their website, but we'd hazard a guess it is from the island too. The aroma is juniper-y and herbaceous, light and clear with clean citrus top notes. On the palate it is very lightly sweet and floral, which is offset deliciously with the warm glow of 60% ABV. The strongest gin on our list.

**Blind Tiger Piper Cubeba Gin – 47% - Belgium** **£6.70**  
Created by the Deluxe Distillery, with a name that harks back to the days of Prohibition. They use a selection of botanicals which include cubeb pepper, malted barley, lavender, orange blossom, ginger, green cardamom and liquorice root, among others. Elegant lavender and robust orange notes stand out, with the cubeb pepper slowly developing in the background.

**Bloom Gin – 43% - England** **£3.80**  
Star of 'Bloom' in Fridays. Triple-distilled and made with demineralised water, the Bloom Gin promises to be one tasty treat. Formulated with juniper, chamomile, pomelo and honeysuckle, the flavour notes are rounded out with honey and orange blossom. Perfect for sipping, or for drinking, noising and appreciating. Put together by the first Female Master Distiller, may there be many more!

**Bombay Sapphire Gin – 42% - England** **£3.50**  
Noted for its subtle and smooth flavour. It has a complex multi-layered palate with a less “ginny” taste.

**'Star of' Bombay Gin– 47.5% - Hampshire, England** **£4.70**  
Features two additional botanicals; bergamot orange peel and ambrette seeds. The result is a richer aroma and a spicy, more intense flavour.

**Boodles Gin - 45.2% - England** **£3.70**  
Boodles was named after Boodle's gentleman's club in St. James', London, founded in 1972 and originally run by Edward Boodle. It was reputed to be the favourite gin of the club's most famous member, Winston Churchill, though the same has been claimed for Plymouth Gin.

**Brighton Gin – 40% - Brighton, England** **£3.80**  
Made by five Brightonian gin lovers, including a former restaurateur, a spirits specialist, a physicist, an entrepreneur and a drinks editor – quite a team! It's based around a 100% organic British grain spirit. Rich and earthy at first, with mellow vanilla and orange wafting through and bringing sweetness. Plenty of drying pine notes in support, bolstered by a spicy kick of coriander seed.

**Brockman's Premium Gin – 40% - England** **£4.00**  
The flavour notes that make Brockman's so unique are derived from an intriguing and unique bond of flavours. The Bulgarian coriander plays its part, it has an aromatic, almost gingery orange flavour, which marries beautifully with the softer, more rounded harmonies of blueberries and blackberries.

**Buss 509 Pink Grapefruit Gin - 40% - Belgium** **£5.55**  
Packed with citrus notes, this Buss No. 509 features red Californian grapefruit as a botanical, along with juniper, coriander, liquorice, angelica, vanilla, cardamom, iris, orange and lemon. Bright and flavoursome, this Belgian gin would make a fine aperitif.

**Cambridge Dry Gin – 42% - Cambridge, England** **£4.30**  
Created with locally foraged flowers and home-grown herbs from the Cambridge Distillery Gardens. Each individual botanical is distilled under vacuum at low temperature to preserve the freshest flavour possible. The blackcurrant leaf, lemon verbena, angelica seed, rose petals, violet petals, basil and rosemary all come together to give a well-balanced yet complex flavour.

**Caorunn Gin – 41.8% - Speyside, Scotland****£4.60**

A unique fusion of pure Scottish Highland water, six traditional and five Celtic botanicals, hand-infused in a copper-berry chamber for an invigorating naturally balanced taste. It is dry and crisp, full-bodied and aromatics, with a sweet touch.

**Chapel Down Bacchus Tenderden Gin – 41.2% - Kent, England****£5.35**

Those folks over at English winery Chapel Down seem to love exploring things which are not wine as much as things that are very much wine. They've only gone and made their own bloomin' gin! They make the base spirit for this tippie, using skins of bacchus grapes from their own vineyards, and combine with juniper, orange peel, lemon, lavender, elderflower, orris, angelica and coriander. To taste it is incredibly aromatic and refreshing, with floral notes standing up well against spicier hints of juniper and coriander.

**Coates Plymouth Gin – 41.2% - Plymouth, England****£3.20**

The historic Friars Distillery is the oldest working distillery in England. The still used has been making this timeless classic gin for over 150 years. It has a subtle, full-bodied flavour with no bitter botanicals.

**Conker Dorset Dry Gin – 40% - Dorset, England****£3.70**

No gimmicks. No fill. Just top-notch small-batch gin. Distilled in Dorset from British wheat spirit and New Forest spring water. This gin nicely balances 10 botanicals with the Dorset notes of elderberries, samphire and hand-picked gorse flowers.

**Copperhead London Dry Gin – 40% - England****£7.50**

Copperhead Gin is a Belgian expression, made with a selection of five botanicals – juniper, cardamom, orange peel, angelica and coriander. It was apparently named after Mr. Copperhead, an alchemist who was searching for the elixir of life. Along the way he produced the recipe for this refreshing gin!

**D1 London Gin – 40% - London, England****£3.90**

D1 London Gin wonderfully marries classic aspects of the juniper-based spirit with contemporary characteristics. D.J. Limbrey Distilling Co. use a narrow cut of triple-distilled grain spirit and a small but well-concentrated selection of botanicals, including angelica root, cassia bark, coriander, orange and lemon peels, liquorice, almond and nettle, as well as the almighty juniper berry. The awesome floral skull design on the bottle was made by contemporary artist Jacky Tsai. This stunning gin is citrus-led, both orange and lemon coming through well, with full notes of juniper and a little warming spice.

**Daffy's Small Batch Premium Gin – 43% - Edinburgh, Scotland****£4.00**

Made with grain spirit from northern France, which is then distilled using a copper pot still. The Scottish distillers use a selection of eight botanicals for Daffy's, including juniper. Lebanese mint, coriander, angelica root, Spanish lemon, orange peels, cassia bark and orris root. It has been bottled at a very specific 43.4% ABV, as the distillers believe this to be the perfect strength for their expression.

**Dà Mhile Seaweed Gin – 42% - Llandysul, Ceredigion, Wales****£4.80**

Their latest masterpiece fresh from the still! Launched on 1<sup>st</sup> March (*St David's Day*) this seaweed gin is made with a cut-down, hand-selected variant of botanicals to our small batch gin and designed to complement seafood. It's then infused with fresh seaweed from the Newquay coast for three weeks, giving it a lovely green hue before being triple-filtered and bottled.

**Deaths Door Gin – 47% - Wisconsin, USA****£6.10**

Death's Door Gin has a surprisingly simple botanical mix of organic juniper berries coriander and fennel. Using juniper berries that grow wild on Washington Island with coriander and fennel sourced from within the state. Death's Door Spirits is able to showcase how complimentary and complex expressions can be. Deaths Door Gin employs 60:40 mix of organic Washington Island wheat and organic malted barley from Chilton, Wisconsin. Death's Door Gin has a full London Dry flavour without all of the bitterness because of the distillation process and the grains used. In fact, you can taste all three botanicals: loaded with juniper berries up front; spicy, citrusy notes from the coriander seeds in mid-palate: and a soft, cooking finish provided by the treatment, but soft enough to be enjoyed on the rocks or as a dry martini. It truly is the "utility" gin of our time.

**Drumshando Gunpowder Irish Gin – 43% - Drumshando, Ireland****£6.70**

An oriental-inspired spirit from the Shed Distillery in Co Leitrim. Taking its name from one of the signature botanicals, slowly dried Gunpowder tea, the recipe also includes lime, lemon and grapefruit. This will work best with a Mediterranean tonic water.

**East London Liquor Company London Dry Gin – 40% - London, England****£3.00**

Their signature London Dry Gin is distilled using the finest 100% British wheat spirit infused with lemon and grapefruit peel, coriander, angelica root, juniper berries, cubeb berries and cardamom. The botanicals are of the highest quality and are discerningly sourced from across the World. "Our state-of-the-art copper pot still was custom designed and hand built in Germany by Arnold Holstein". They have been using the same traditional metalwork techniques for generations.

**East London Liquor Company London Dry Gin (*barrel aged – Ex-*) – 40% - England****£5.30**

Another release from East London Liquor Company's Barrel-Aged Gin Programme – this time featuring gin which has been aged in an ex-peated barrel for 47 weeks. The smoky notes pair well with the earthy botanicals, carried by a brilliantly creamy spirit. Very impressive indeed. Flamed orange peel, petrichor, black pepper and sweet vanilla to taste. Yummy stuff!

**East London Liquor Company Batch No. 1 Gin – 45% - London, England****£3.80**

The No. 1 offers variations on their regular recipe – a rather exciting undertaking for such a new distillery. Batch 1 is once again made with 100% British wheat spirits and features a botanical selection of juniper berries, cassia bark, coriander seeds, angelica root, pink grapefruit peel, cubeb berries and Darjeeling tea. A big nose of juniper with robust, punctuating citrus and a hint of Darjeeling tea. On the finish, juniper and grapefruit tail off to make way for a prolonged dry note with a subtle peppery undertone carried through by the continuing sweetness of cassia. Best served as a G&T with pink grapefruit.

**Edinburgh Rhubarb and Ginger Liqueur Gin – 20% - Edinburgh, Scotland****£3.60**

A warming rhubarb and ginger liqueur from the chaps at Edinburgh Gin. It captures a fine balance between the intense rush of ginger spice and the evocative, almost nostalgic sweetness of rhubarb, (*we all feel nostalgic for a rhubarb crumble, right?! It's not just us?*) as well as some classic juniper hints deeper within.

**Edinburgh Plum and Vanilla Liqueur Gin - 20% - Edinburgh, Scotland** **£3.50**

A sweet, juicy and almost festive liqueur from the Edinburgh Gin folks, combining their excellent gin with plum and Madagascan vanilla. To taste there is crushed almond, stone fruit, custard cream biscuits and a hint of flower petal.

**Edinburgh Raspberry Liqueur Gin – 20% - Edinburgh, Scotland** **£3.50**

A tasty raspberry-flavoured gin liqueur made in Edinburgh using Scottish juniper and other botanicals, and an infusion of delicious, crisp Scottish raspberries. Smooth juniper, citrus zest, heather and conifer cones form a delightful, soft nose with a creamy, medium-length finish. The warm spice lingers with a touch of sweetness.

**Fisher's London Dry Gin – 44% - London, England** **£7.20**

Handcrafted next to the sea. Rare and old English herbs are carefully curated by James Firth and infused with a selection of classical gin botanicals.

**Gin Mare Gin – 42.3% - Vilanova (Barcelona), Spain** **£4.60**

A fabulous Spanish Gin inspired by Mediterranean flavours, Gin Mare is made with botanicals including arbequine olive, rosemary, thyme, basil and mandarin! The result is a fabulous spirit which has been much praised by critics.

**5<sup>th</sup> Gin Fire Gin – 42% - Spain** **£4.20**

The 5<sup>th</sup> Gin London dry range contains Earth, Water, Air and Fire releases, taking inspiration from the classical elements. Fire is infused with red berries (blueberries, raspberries and blackberries) and is coloured to match. Other botanicals include juniper, coriander, angelica, cassia, orris, liquorice, citrus and cardamom.

**5<sup>th</sup> Gin Water Gin – 42% - Spain** **£4.20**

This gin is made with the base of the 5<sup>th</sup> Gin Air but infused with rose and violet petals. The tastes that are prominent within this gin are very floral, with hints of juniper berries and slight notes of citrus. This gin is full of a variety of flavours ranging from a sweet pine flavour to a mild pepper to a hint of coriander. We think this gin is unusual but fantastic.

**5<sup>th</sup> Gin Earth Gin – 42% - Spain** **£4.20**

Earth, like its elemental siblings, is infused with its own selection of botanicals as well as being made with more traditional spices and, of course, juniper. Earth has been taken to mean citrus peels in this case, with orange, lemon, tangerine and grapefruit used. It's artificially coloured yellow, to make it stand out like the others in the range and makes for a refreshing G&T.

**Gordon's Dry Gin – 37.5% - England** **£3.00**

Established in 1769 and the World's best-selling gin. The juniper is predominantly in the nose, but well balanced with fresh coriander notes, fresh fruit and spice backdrop on the palate.

**Harris Gin – 45% - Isle of Harris, Scotland** **£5.70**

The first spirit release from this distillery, with a beautifully designed bottle which captures the elemental nature of the Isle of Harris, while its contents reward the discerning gin drinker with maritime pleasures. The inclusion of local, hand-harvested Sugar Kelp speaks of the island's deep connections to the sea, while working with eight other, carefully chosen botanicals. A well-defined juniper note with pine needles, immediately followed by the fresh citrus notes of bitter orange, lime and grapefruit. The gin develops a complex floral note of rose and wallflowers with crushed green herbs of coriander and gooseberry all underpinned by mixed spice.

**Hendrick's Gin – 41.4% - England** **£3.50**

Hand-crafted gin with traditional botanicals, juniper, coriander, and citrus peel but with the special infusion of cucumber and rose petals creates a unique and unexpected flavour. We love it...

**Herno Old Tom Gin - 43% - Dala, Sweden** **£7.40**

From the Swedish Herno distillers comes a sweet, lip-smacking Old Tom Gin. They use the same botanical selection as their Herno Dry Gin for this, although they've dialled up the amount of meadowsweet used. After distillation they add a touch of honey and sugar, giving it the classic sweetness you look for in a traditional Old Tom. It's got a cat's face on the bottle, harking back to how Old Tom Gin got its name – the tom-cat-shaped plaques outside London gin houses from the old days, where you'd put a coin in the cat's mouth and the bartender would dispense a shot of gin from the cat's paw. Voted 'World's Best Gin 2018'.

**Jinzu Gin – 41.3% - London, England** (*Inspired by Japan*) **£4.60**

Jinzu is the marriage of British gin with the delicate flavour of cherry blossom and yuzu citrus fruit, finished with smooth Japanese sake.

**Kepr's Cotswold Honey Gin – 40% - Oxfordshire, England** **£4.50**

Blending elements of London dry gin with a hearty helping of raw honey, Kepr's Honey Gin from the British Honey Company is a marvellous lip-smacking tittle. A piece of buttered toast might make for a smashing garnish with this.... Toffee, black pepper, floral air and a few whiffs of ginger root to taste.

**Kepr's English Raspberry & Honey Gin – 37.5% - Oxfordshire, England** **£4.50**

If you've never dipped a raspberry in honey before, we highly recommend it. In fact, goad n do it right now. We'll wait!

...Done? Delicious, right? Well, the folks from Kepr's have combined raspberry and honey with gin within this tasty tittle, so now you don't have to go through the rigmarole of dipping raspberries in honey yourself. Handy! Jammy red berries, a crack of black pepper, fragrant angelica leads to a warming vanilla richness.

**Kepr's Strawberry & Lavender Honey Gin – 37.5% - Oxfordshire, England** **£4.50**

Blending elements of a classic London dry gin and infused with the finest botanicals alongside delicious British strawberries as well as a hint of English lavender, this is a fine example of the kind of quality, local gin available today. With only freshly-picked strawberries used, and sporting packaging with plenty of rustic references, this is another delightful release from Kepr's. Plenty of jammy strawberry sweetness up-front, which is well balanced by creamy vanilla and a generous floral aroma.

**Kew Organic Gin – 46% - London, England** **£4.60**  
The result of a joint venture between the London Distillery Company and the Royal Botanic Gardens, Kew, taking from surely the World's greatest botanical resource, Kew. Fresh with citrus, juniper and bergamot notes, this fine gin is classically smooth, aromatic and dry with great aromatic length.

**King of Soho Gin – 42% London, England** **£4.40**  
The King of Soho is a London Dry Gin distilled in the heart of London using traditional methods. This premium quality gin is bespoke, smooth and bull-bodied; soft juniper, coriander with a high presence of citrus ingredients including grapefruit peel, balanced by angelica root and cassia.

**Larios Rose Gin – 37.5% - Spain** **£3.10**  
A Mediterranean gin infused with strawberries! This is a variation from Larios, a Spanish gin whose history dates back to the 19<sup>th</sup> century, even if the current name dates from 1932. A fruity gin with plenty of strawberry notes supported by citrus and soft juniper.

**Liverpool Gin – 43% - Liverpool, England** **£5.00**  
From the wonderful, lively city of Liverpool comes a highly aromatic organic gin. Liverpool Gin features a botanical selection which includes angelica, citrus and coriander, as well as hand-picked juniper berries.

**Malfy Gin Con Limone – 41% - Italy** **£4.10**  
Made using a selection of six botanicals, as well as an infusion of Italian coastal lemons, including some from the Amalfi Coast. Very citrus, forward and fresh, with touches of woody juniper bringing character. Lemon notes are authentic, bright and mouth-filling.

**Manchester Gin – 42% - Manchester, England** **£5.00**  
Created by Jen Wiggins and Seb Heeley with the help of their copper still Wendy. 12 botanicals are used including fantastic dandelion and burdock root, a not to their northern childhoods, as well as juniper, ground almond, coriander, angelica and citrus peels. It is earthy and creamy with pleasant sweetness and balancing juniper and citrus.

**Marylebone London Dry Gin – 50.2% - London, England** **£5.70**  
Made by the Pleasure Gardens Distilling Co., using a combination of botanicals including juniper, lime flower, lemon balm, clove, liquorice, chamomile and grapefruit. The juniper notes are fresh and floral, paired with lemon balm and earthy lime leaf, with a slight touch of fennel.

**Martin Miller's Gin – 40% - Iceland & England** **£3.80**  
Martin Miller's gin is distilled in pot stills and shipped to Iceland, where it is mixed with Icelandic spring water. It is flavoured with Tuscan juniper, cassia bark, angelica, Florentine orris, coriander, Seville citrus peel, nutmeg, cinnamon and liquor.

**Martin Millers Westbourne Strength Gin – 45.2% - Iceland & England** **£5.00**  
Made with the same botanicals as the original, the higher ABV produces a more classic style London Dry Gin. On the nose there is grapefruit peel, thick cut marmalade, generous earthy juniper and a spicy kick of cardamom. The finish is refreshing with plenty of fragrant herbs and a pinch of cracked black pepper. An old favourite of Landlord Dan's!

**Mean London Dry Gin – 43% - Greenwich, England****£4.25**

Traditionally distilled, premium London Dry Gin with cardamom and citrus forward, and a slight spice undertone. Mean harks back to Greenwich's maritime history, with the addition of many botanicals, which would have arrived on the Peninsula's docks from Asia in the 19<sup>th</sup> Century. Led by juniper and citrus. It delivers juniper and sherberty citrus on the nose, with classic and fresh flavours to taste.

**Monkey 47 Dry Gin – 47% - The Black Forrest, Germany****£7.00**

Made in the Black Forest in Germany, with 47 botanicals including cranberries! There is a good hit of citrus and juniper, followed by a vegetal and woody finish. No monkeys were harmed making this fabulous gin!

**Nordes Atlantic Galician Gin – 40% - Spain****£5.00**

Given that the biggest drinkers of gin in Europe are the Spanish, it is perhaps not surprising that there are a number of excellent gin distillers currently in production all across Spain. Nordes are one such brand, one that takes its name from the eponymous mythical northerly Atlantic wind which blows through Galicia and is thought to bring good weather and, supposedly, good wishes. Made using pomace from Albarino grapes, the botanicals include juniper, ginger, hibiscus and liquorice, resulting in a unique and intriguing gin.

**Nginious! Gin – 42% - Basel, Switzerland****£9.50**

Nginious! is a Swiss gin created by Oliver Ullrich and Ralph Villager, made with a selection of 18 botanicals, that have been placed into four groups, which have been distilled and blended together to produce the final spirit. The herbs chosen for nginious! Are native to Switzerland and include clover blossom, blackcurrant leaves, bee balm and more. Cracked black pepper, peanut and smoked monkfish with hints of orange and coriander on the nose with a salty, briny juniper and mixed peel finish.

**One Key Gin – 40% - Maribor, Slovenia****£5.00**

One Key Gin is produced in Slovenia and features a selection of botanicals including coriander, ginger and juniper. It comes presented in a rather intriguing bottle, which is...well, it's a big cuboid that doesn't really look like a bottle at all!

**Ophir Gin – 40% - Warrington, England****£3.10**

A London Dry Gin made with botanicals from along the traditional spice route that led back to the UK. Indonesian Cubeb berries, Indian black pepper and Moroccan coriander are all used.

**Origin London Dry Gin – 46% - Arezzo, Italy****£4.90**

The Origin range breaks new ground in the World of gin, giving gin lovers of thief amour English stalwart the opportunity to sample the effects of terroir on their favourite spirit. Each batch is distilled using juniper alone, with no other botanicals whatsoever. Furthermore, the juniper that goes into each batch comes from just one location, from Perugia in Italy to Varatec in Romania. There's a clean nose of soft pine needles. Clean and creamy with a hint of citrus. Smooth. Once the vial of other botanicals were added, it all combines to create a well-rounded gin. Warm with a mild spiced finish.

**Poppies Gin – 40% - Belgium****£4.50**

Distilled by the family-owned Rubbens Distillery, which has been producing jenever since the early 1800s! The legend behind this expression is that the recipe was created by an English soldier who took part in the First World War, hence the name. Juniper forward and richly herbaceous, with a kick of sweet liquorice at the core.

**Portobello Road No. 171 Gin – 42% - London****£4.00**

This gin was released by the award-winning Notting Hill bar, Portobello Star, home of the Ginstitute. This is a place where one can learn an awful lot about gin, so you would expect Portobello Road No. 171 to be rather good, and indeed it is. It's an old-style London Dry Gin, containing traditional botanicals and spices, that harks back to the gins of yesteryear.

**Pothecary Gin – 44.8% - Dorset, England****£8.50**

From the gorgeous county of Dorset comes Pothecary Gin, devised by Lukasz Dwornik and Martin Jennings. For this tasty juniper-based treat, the duo use a host of botanicals including juniper, lemon, tilia flowers, lavender and mulberries. Spicy juniper at the fore, followed by raspberries and plenty of floral freshness on the palate with a mouth watering citrus, sherbet and more juicy raspberry.

**1897 Quinine Gin – 45.8% -****£6.20**

An exciting, innovative London Dry Gin which has been made using cinchona bark, - the natural and traditional source of quinine – as well as cold distilled fresh lemon and grapefruit peels. The cold-distillation captures the notes of citrus and cinchona wonderfully, and complement the classically-styled botanicals that are used. Not only is it delicious, 1897 Quinine Gin also supports Malaria No More UK. Over 50% of the producer's profit will be donated to the charity. Clean and elegant as it opens. Notes of cloudy lemonade with a grapefruit twist are soon joined by earthy juniper. The palate is fresh and dynamic, the classic butter-though-floral quinine evokes old fashioned tonics. Spicy coriander and cinnamon build on the mid-palate, with playful touches of liquorice and citrus ensure it remains refreshing. 2018 winner of the 'World's Best Classic Gin'. Need we say more!

**Rock Rose Gin – 41.5% - Caithness, Scotland****£4.30**

Rock Rose Gin is made at the Dunnet Bay Distillery all the way up in Caithness, Scotland. This very northerly gin features an alluring botanical selection including locally harvested *Rhodiola Rosea*, Rowan Berries, Sea Buckthorn, Blackberries and Verbena.

**Saffron Gabriel Boudier Gin – 40% - France****£3.90**

Boudier's Saffron Gin is an extraordinary gin, which gains a marvellous tawny-orange hue with the addition of saffron. Fantastic!

**Seedlip Garden 108 – 0% - England, Germany and Argentina****£3.70**

A herbaceous non-alcoholic spirit from the Seedlip range. Yes, you read that right – a non-alcoholic spirit! Somewhat similar to gin, Seedlip's inventive expressions are based around the distilled non-alcoholic remedies found in *The Art of Distilling (written 1651)*, made using copper stills and careful selections of botanicals, but no alcohol whatsoever! Seedlip Garden 2018 is made with hay, pea, rosemary, spearmint, and thyme. Their recommended serve for this tippable is with a cucumber ribbon and elderflower tonic. Step in Mr Fevertree!

**Seedlip Spice 94 – 0% - England, Germany and Argentina** **£3.60**

This non-alcoholic spirit alternative from Seedlip is one of the most innovative products we've seen for a long time. It's made like a gin with botanicals, but is definitely not a gin, as there is no use of juniper in its production. As with Seedlip Garden 108, we felt it should still be on our gin list none-the-less. The predominant flavour is clove rather than juniper, and, most importantly, it has no alcohol!

**Sharish Blue Gin – 40% -Portugal** **£6.30**

A bright blue gin from the Sharish range – the magnificent colour comes from extracts of a flower known as blue pea, and when you mix the gin with tonic, it turns pink! Botanicals also include juniper, coriander, angelica root, ginger, cinnamon, lemon peel, strawberry and raspberry. The palate is quite spicy at first, cinnamon and more ginger, then waves of lemon and angelica develop. The finish is soft juniper and a pinch of leafy coriander.

**Silent Pool Gin – 43% - Surrey Hills, England** **£4.60**

Produced on the Albury Estate in the Surrey Hills, right next to the Silent Pool, a beautiful, mysterious spring-fed lake – what a place to create a gin! The gin itself features 24 botanical, including kaffir lime, chamomile, local honey and lavender, among others, resulting in a subtly sweet though intricately-balanced tittle. Elderflower, chamomile and a waft of orange blossom on the palate, with a vanilla-rich honey finish.

**Sipsmith Gin – 41.6% - London, England** **£4.00**

Produced in the workshop previously used by the late Michael Jackson *whisky writer, not Moonwalker*), this super-small-batch artisanal gin is flavoured with restraint, making it easier for the natural quality of the spirit to shine through. Distilled in a marvellously compact pot still/column still combo named Prudence, Sipsmith epitomises distilling on a truly artisanal scale. At the time of her installation, Prudence was the first copper pot still to be brought to life in London for over 200 years. The nose is floral, with summer meadow notes and a finish of spicy juniper and a hint of lemon.

**Sipsmith Sloe Gin – 29% – London, England** **£4.30**

Those wonderful Sipsmith chaps have gone and made another vintage of their Sloe Gin! This is the 2016 vintage – like the ones that came before it, it is spot on. Juicy fruits galore – there's obvious notes of sloe berries, but they're backed up by touches of strawberries and raspberries.

**Sipsmith Summer Cup – 29% - London, England** **£3.00**

A Pimms-style drink designed for hot summer afternoons. Just add decent lemonade and the requisite fruit garnished and relax! Subtle tannins on the palate, with hefty juniper notes and a citrus zing, followed by a dry, slightly bitter-sweet and refreshing finish. Posh Pimms!

**Spirit of Toad Oxford Dry Gin – 46% - Oxford, England** **£6.00**

The Oxford Artisan Distillery was founded by Tom Nicolson in his historical city of Oxford, making it the first, legal gin distillery in the 'city of dreaming spires'! The first gin release from these intrepid new distillers is Spirit of Toad, billed as an 'Oxford Dry Gin' – as it should be. Made with ancient populations of heritage grain grown exclusively on organics farms within a 50 mile radius of the site, Spirit of Toad is truly a local spirit. Dense pine leaves, fresh coriander and a touch of aromatic cardamom rise over sprightly juniper and tangerine pulp. The finish is sumptuously long and deep, the sryupiness lingers on the edge of your tongue, while fragrant cardamom and orange oil fade dutifully. Great stuff!

**St. George Terroir Gin – 45% - California, America** **£5.70**  
The wonderful folks at St. George Spirits have created a rather special gin here. Its botanical selection of Douglas Fir, coastal sage and Californian bay laurel gives it a magical nose that makes you really feel like you're stood in a Californian forest. The nose expresses Douglas fir and woody herbal aromas. The finish is evocative and very long with citrus lingering herbaceous notes. Superb stuff and landlord Dan's favourite gin!

**Strawberry Bank Damson Gin Liqueur – 25% - Cumbria, England** **£3.10**  
Strawberry Bank make this superb Damson gin flavoured with pure damson juice, gin and cane sugar. The damsons themselves are grown in orchards in Lyth Valley, Cumbria, and it really is a lovely liqueur which will work wonders in a summery G&T.

**Tanqueray No. 10 Gin – 43.1% - London, England** **£4.20**  
An incredible small batch London Dry Gin made in pot still number 10. Tanqueray Number 10 is citrusy and full-bodied. A crispy, dry taste with well-balanced juniper and creamy finish.

**Tarquin's Hand-crafted Cornish Gin – 42% - Cornwall, England** **£4.00**  
An exotic, world-spanning botanical basket makes Tarquin's Gin. Orris root from Morocco, green cardamom seeds from Guatemala, cinnamon from Madagascar and Devon violets from...well, from the distiller's garden in Cornwall. The nose is lively with juniper, cardamom and a sweet breeze of orange blossom. The finish is crisp and dry, with energetic but reserved green pine notes and tasty spices that lasts.

**That Boutique-Y Gin Co. London Dry Gin – 46% - London, England** **£3.00**  
Well, that sounds an awful lot like multi-award winning That Boutique-Y Whisky Company, doesn't it? And for good reason. It's their sister company, with their eyes firmly set on bottling all manner of incredible gins from top distilleries and brands from around the world. A bright and zesty gin from the East London Liquor Company. The botanicals include; juniper, Douglas Fir and a citrus trio of fresh lime, fresh orange and the exotic Miyagawa. This is from batch no. 1, bottle 63 of 930, to be precise!

**Boutique-Y Gin Co. Chilgrove Spirits Bush Tucker Gin That – 46% - England** **£7.50**  
A London dry gin that connects Australia and England, created by Chilgrove Spirits and released by That Boutique-Y Gin Company! Bush Tucker Gin features a similar botanical recipe to the Chilgrove Blue Water Edition Gin, though one key botanical has been amped-up lemon myrtle. This imparts a hearty core of citrus-y floral elements to the gin, making it a fine candidate for pairing with a tonic for a G&T. Fresh and juicy lemon sweetness on the nose, blending beautifully with floral angelica. Soft aniseed, a delicate helping of apricot yoghurt and a menthol element fill the backdrop. The finish is of lingering notes of vanilla with some pistachio nuttiness. Overall we think it is simply brilliant.

**That Boutique-Y Gin Co. Cherry Gin – 42.6% -England** **£6.50**

Cherry gin? Now that's not something you see every day! Made in the finest sloe gin tradition, both sweet and sour Marasca cherries are used by That Boutique-Y Gin Company to create this rich nectar. Works well with everything, including soda! The nose is of Christmas cake, sugared almonds and cherry ice cream. A refreshing hint of orange oil. Buttery almond biscuits. The palate is of subtly chocolate at first, followed by tartness of sour cherries developing tannic grip. Becomes spicy with juniper and clove. The finish is of fading sweetness of fresh cherries and orange, leaving soft hints of juniper. Like a cross between cherry brandy and a sloe gin – a total marvel.

**That Boutique-Y Gin Co. McQueen Chocolate Cherry Gin – 42% -England** **£7.50**

Vicky and Dale McQueen have something of a history when it comes to creating gins with flavours you never expect to see, but work so very well when you taste them, and they've done it again. Their Chocolate Cherry Gin is made with cocoa, sour cherries and a smattering of traditional botanicals, resulting in a tippie that would likely pair well with a slice of decent chocolate! Marshmallow and sweet cherry lead, before warm, buttery and aromatic gingerbread rises. There's notes of light juniper, candied orange peel and royal icing in the backdrop. The finish if of lingering milk chocolate elegance.

**That Boutique-Y Gin Co. Chocolate Orange Gin – 46% - England** **£7.50**

Here they have combined the richness of chocolate, the refreshing qualities of oranges and the deliciousness of gin to form something terrific – Chocolate Orange Gin! Bitter orange peels and roast cacao nibs get all up in the mix during distillation, alongside some traditional gin botanicals, lending the spirit distinctive notes that'll be familiar to lover of the classic confectionery. The palate of fresh clementine and enjoyably bitter cacao intermingle at the core, while floral elements bring lightness to the mixture. The finish is of lingering dark chocolate elegance.

**That Boutique-Y Gin Co. D. C Gin – 40% - England** **£7.50**

Clearly spoilt for choice, That Boutique-y Gin Company brought together 5 D.C. distillers to create one tasty gin. Orchestrated by Boutique-Y Gin's David T. Smith, D.C. Gin features botanical distillates from District Distilling, New Columbia Distillers, Jos. A. Magnus & Co., Republic Restoratives and One Eight Distilling. Not only is it tasty, 100% of That Boutique-y Gin Company's margin for this gin will be donated to Malaria No More UK! Nice! This is a limited release of 220 bottles. Earthy cooking herbs on the nose, with a finish of peach, rosemary and some lingering hints of blueberry.

**That Boutique-Y Gin Co. Whittaker's Double Slow Gin - 44% - England** **£7.50**

Quick maths test: What do you get when you mix sloe gin with sloe gin? Double-Sloe Gin, that's what! Created by Whittaker's Gin in Harrogate and bottled by That Boutique-y Gin Company, Double-Sloe Gin is made with a combination of sloe gin made by macerating sloes in gin and sloe gin made by distilling sloes, then lightly sweetened with liquorice root. Batch 1 is a release of 825 bottles. The nose is like a Cherry Bakewell; almond, vanilla, and of course, cherry. Stone fruits linger on the finish. Overall, it's basically Sloe gin, but not as you know it!

**That Boutique-Y Gin Co. Shortcross Estate Foraged Gin – 46% - England** **£8.20**

The label of this independently-bottled gin shows Shortcross' David Armstrong and That Boutique-Y Gin Company's David T Smith foraging for blackberries and damsons on the Rademan Estate, home of Shortcross Gin. The fruity additions to the regular recipe a quite different taste of the Northern Irish countryside. On the nose are ripe berries in the sun, nettles, green apples and citrus oils. The finish if of Seville orange, blackberries and dried apple. A touch of spicy juniper lasts.

**That Boutique-Y Gin Co. Neroli Gin – 46% - England****£6.50**

Looking for a gin with massive floral influence, well-balanced by spicy juniper and refreshing fruit? This is what you want. Based around the deliciousness of Neroli oil, which is extracted from the blossom of the bitter orange tree through steam distillation. It takes over a tonne of flowers to produce just 1kg of oil, making it a rather expensive ingredient. A huge floral opening is reminiscent of an expression of perfume, with tuberose, jasmine and orange blossom, before it becomes darker and develops a waxy leather and a suggestion of clary sage. The finish is long, with floral notes of the nose persisting among waning spices. Constantly intriguing, there's more depth and darkness than the floral beginning suggests, a welcome variety of flavours develop with time.

**That Boutique-Y Gin Co. Rhubarb Triangle Gin – 46% - England****£6.50**

The cities of Leeds, Bradford and Wakefield form the Rhubarb Triangle – famous for producing plenty of delicious rhubarb for all manner of treats. In fact, That Boutique-Y Gin Company's Rhubarb Triangle is made exclusively with rhubarb sourced from this notorious area? They've balanced the classic tartness of herbaceous perennial wonderfully, making it a top choice for a great, but unusual G&T. The rhubarb's tartness is tremendously mouth-watering – this barb goes big! Then sweetness comes through, not dissimilar to the sugar on top of rhubarb crumble. There's some sweet spices in there too, the earthiness of juniper, and a wash of citrus. The finish is long, juicy and pleasingly creamy.

**That Boutique-Y Gin Co. Spit Roast Pineapple Gin – 40.1% - England****£6.50**

Consider the pineapple. Delicious, though unwieldy. The pineapple has been used in many recipes throughout the ages, like tasty puddings, contentious pizzas, and of course, drinks. Back in the 1920s, Pineapple Gin was a commonplace beverage, but it fell into obscurity in the years following. However, that Boutique-Y Gin Company could not bear to see Pineapple Gin lost to the ravages of time and have revitalised it with their own 21<sup>st</sup> century twist. Introducing Spit-Roasted Pineapple Gin. This is batch, from a release of 2,200 bottled. On the nose is authentic pineapple sweetness, with waves of sharp citrus and slightly earthy juniper. On the finish is lightly charred sugar, cardamom and lasting-fresh pineapple drenched in caramel notes.

**That Boutique-Y Gin Co. Greensand Ridge Salt Marsh Gin – 46% - England****£7.50**

Greensand Ridge have created another smashing gin for That Boutique-Y Gin Company – this time taking inspiration from the salt marshes of Whitstable in the Weald. A flavoursome, subtly savoury gin, featuring that you would find in those aforementioned salt marshes. The nose is light, but there's plenty of salt – and a little marsh. The juniper is floral, teeming with Cotswolds lavender and bay leaves. The finish is incredibly long and lingering, with firm woody spices concluding this reassuringly heavy expression. Overall totally singular and brilliantly concocted. You've never had a gin like this before.

**That Boutique-Y Gin Co. Yuzu Gin – 46% - England** **£7.00**

A marvellously citrus-forward London dry gin from That Boutique-Y Gin Company, featuring the delicious yuzu fruit. Cultivated widely in Japan and Korea, the yuzu looks a bit like a grapefruit (*though they're a bit more bumpy*) and tastes a bit like a cross between the aforementioned grapefruit and a lemon, with a floral touch of orange blossom too. This is excellent in a G&T, and more than suitable for a Negroni as well. The nose is of bright juniper, which comes with waves of citrus, soft and well developed – orange blossom, lemon balm and a pinch of pink grapefruit. Green pine notes and hints of fennel rise, along with a little perfumed rose water. It's got a delicious cream soda texture with sweet sherbet on the palate along with lemon, orange oil and bergamot. The finish is sweetly floral with waxy mixed peels, warming pine needle and an intensifying earthy spiciness.

**Unicorn Tears Gin Liqueur – 40% - London, England** **£6.60**

A pleasingly glittery liqueur, supposedly made using the tears of a unicorn. Don't ask us how they make the unicorns cry. We don't know, and honestly, we're not sure we want to know! Lip smackingly sweet, with plenty of orange and red liquorice behind it.

**Warner Edward's Victoria's Rhubarb Gin – 40% - Northamptonshire, England** **£4.20**

Using a variety of rhubarb originally grown in Queen Victoria's garden, hence the name. They also add just enough sugar to balance out the acidity from the rhubarb, producing a spirit with plenty of sweetness and some subtle, enjoyably sour notes emanate from the rhubarb.

**Williams Chase Seville Orange Gin – 40% - Herefordshire, England** **£5.20**

Using a spirit distilled from apples, unsurprisingly this bottle of gin has a fairly hefty whack of zesty Seville Oranges thanks to a re-distillation through the zest of these citrus fruits. A palate-tingling burst of Seville Orange skin followed by floral juniper, then fresh squeezed orange juice. The finish is long for a gin, with notes of orange oils lingering after the other botanicals fade away.

**William Chase Elegant 48 Gin – 48% - Herefordshire, England** **£5.50**

An English gin distilled in Herefordshire, from the same company that makes Chase Potato Vodka. This is distilled from organic apples, and has a lovely crisp, fruity flavour. Sweet green apples on the nose with a little liquorice, juniper and elderflower. Perhaps even a hint of toffee...? The finish is refreshing with plenty of juniper and citrus.

**Worship St. Cream Gin – 43.8% - London, England** **£6.00**

Cream gin was popular in the Gin Palaces of the Victorian Era, however back then the gin would probably have been mixed with a cream and sugar, then left to infuse. To update the classic idea, this Cream Gin has been cold-distilled using fresh cream as a botanical, to capture the fresh flavour of the cream in a perfectly clear spirit. What we have here is creamy and thick lactic richness, with a sweet, creamy and moreish finish.

**Yerburgh's Jam Jar Gin – 43% - London, England** **£5.55**

Born out of a crowd-funded enterprise, this London Dry Gin is presented in...well, in jars! With a particularly juicy kick of raspberry at its core, this ought to be an excellent treat during the summer months. Fresh vanilla, mint, raspberry compote, slightly peppery juniper. Just as charming as its presentation.

**Zymurgorium Gin Co. Sweet Violet Liqueur – 18.7% - Manchester, England** **£4.80**

A sweet violet gin liqueur from Zymurgorium, an Ancient Greek mythological figure. Perfect in with/on/in/desserts. In mythology violets were created by Zeus for his mortal lover Io, placing them in the meadows where she walked. With a deliciously sweet, pastille taste and strong aromas, it has been refined with over 20 botanicals. It is delicious with lemonade or mixed with ice cream or even used for baking!

**Zymurgorium Gin Co. Turkish Delight Liqueur – 18.7% - Manchester, England** **£4.80**

A gin-based liqueur featuring the aromatic, fragrant flavours of Turkish Delight! Ought to be rather delicious served with ginger ale.... Very floral and fragrant, with notes of rose petals, light juniper and a touch of mint.

**Zymurgorium Gin Co. Quince and Ginger Gin – 20% - Manchester, England** **£4.80**

They've done it again....This time combining the quince fruit and the delicious spiciness of Jamaican stem ginger! Recommended served with tonic, or gently heated for a tasty winter warmer. Elegant apple and mango, with a little bit of lemon peel too. Soon enough, the spiciness of the ginger grows and grows.

**Zymurgorium Gin Co. Mandarin Dynasty Gin – 40% - Manchester, England** **£6.30**

This resplendent bottling is the Export Series edition, which features a stunning new design and an ABV of 40%. Sweet and sour with balanced spice – a taste of the Orient, via Manchester! Unlucky for some, we have in our possession bottle number 13, from a very limited production.

**Zymurgorium Gin Co. Marmalade Gin – 40% - Manchester, England** **£6.30**

Zymurgorium have gone and collaborated with fellow Mancunians Deurr's (*of general breakfast table-deliciousness fame*) to create Marmalade-of-Manchester Gin. Made with a bounty of citrus varieties, including lime, lemon, tangerine, Seville orange and bergamot, alongside juniper, coriander, grans of paradise and vanilla. The distillate is also passed over sweet orange peels to get yet more citrus-y oils into the gin!

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