

# GIN MENU

25ml £3.50 50ml £5.30

## **Sipsmith 41.6% ABV**

The quintessential expression of a classic, traditional London Dry Gin. Bold, complex and aromatic – smooth, rich and well balanced, perfect for a G&T. Winner of three gold medals, a modern day classic, beautifully handcrafted in Chiswick, London, using Macedonian juniper berries, Bulgarian coriander seed, French angelica, Italian orris & Spanish liquorish roots along with Spanish ground almond, lemon & orange peel, Chinese cassia bark and finally Madagascan cinnamon.

## **Hendricks 41.4% ABV**

Hendricks is the mastermind of Scottish whisky producers, William Grant and Sons. The process of producing this gin involves distillates from two separate stills being 'married' together to create its signature delicate flavour. An excellent, easy going gin served with a slice of cucumber to bring its flavours to the front.

## **Bloom 40% ABV**

Enriched with a bespoke blend of botanicals delivering an unparalleled honeysuckle sweetness, balanced by the calming chamomile and rounded off with crisp citrus notes provided by the pomelo. Combining these flavours enhances Bloom Gin's distinctive floral flavour, delivering an immersive taste, reminiscent of nature's true beauty, making it refreshingly light & delicate.

## **Brockmans 40%**

Brockmans is like no other gin. It stands proudly alone from the many other types of gin due to the unique recipe of exquisite botanicals and the patient steeping distillation process. To make Brockmans, exquisite botanicals are sourced from all over the world. The more traditional notes of gin are combined with a refreshing influence of citrus and aromatic wild berry. This creates an intensely smooth gin with a beautifully crafted taste that is sensual and daringly different.

## **Opihr 40%**

Opihr Oriental Spiced Gin has bursts of citrus balanced with rich notes of cumin and cardamom, providing warm earthy aromas with a soft spice finish giving the exotic intensity of the Orient, awakening the senses to a new style of gin, balanced and served with grapefruit peel.

## **Bombay Sapphire 40% ABV**

A London Dry premium gin, which is uniquely different from other gins in the marketplace because the fragrances and flavours of its ten exotic botanicals are coupled with a unique distillation process called Vapour Infusion where the spirit vapour gently passes through a copper basket containing the botanicals. This infuses the subtle aromatic flavours from each of the botanicals into the spirit vapour resulting in a crisp, delicately balanced taste, making Bombay Sapphire the most elegant and versatile for dinner guests.

**We have a selection of Fever Tree tonics available to complement your gin.  
Please ask for details**

# GIN LIQUEUR MENU

50ml £4.40

## Edinburgh Gin Raspberry 20% ABV

A tasty raspberry-flavoured gin liqueur made in Edinburgh using Scottish juniper and other botanicals with an infusion of delicious, crisp Scottish raspberries. The fruit is picked at peak ripeness to ensure the perfect balance of sweetness and natural fruity tartness.

## Edinburgh Gin Rhubarb & Ginger 20% ABV

This gin captures a fine balance between the intense rush of ginger spice and the evocative, almost nostalgic sweetness of rhubarb, as well as some classic juniper hints deeper within.

## LUDDENDEN VALLEY WINES SELECTION

(local liqueurs seasonally available)

50ml £4.65

## Yorkshire Strawberry 18% ABV

Our outdoor, field grown strawberries are infused in gin and sugar for weeks to capture the taste of summer in this liqueur. Delicious on its own as an aperitif or after dinner drink and can be served as a cocktail with sparkling wine or with one of our flavoured Fever-Tree drinks.

## Elderflower & Lemon 18.5% ABV

Our secret recipe combines aromatic wild elderflowers with lemon and an award-winning gin. Sweet with a refreshing citrus kick, and the unmistakable flavour of elderflower. Delicious on its own as an aperitif, after dinner or served over ice with an elderflower tonic. Highly recommended served as a mixer with sparkling wine or champagne.

## Raspberry 18% ABV

They grow all our raspberries outdoors on a south west facing Yorkshire hillside. Once harvested, the liqueur is made by patiently infusing them in gin for many weeks to develop the full fruity raspberry flavour and aroma. Sweet and very moreish, with the delicate aroma of fresh raspberries. Delicious on its own as an aperitif, after dinner or drizzled over ice-cream. Often served as a mixer with sparkling wine, champagne or with a selected tonic water.

## Yorkshire Rhubarb 18% ABV

For lovers of rhubarb, we infuse our best and tender harvest with gin and sugar, to create this delicious full flavoured liqueur. Beautiful with tonic or can be served as a cocktail with sparkling wine or champagne as a quick and easy version of a rhubarb bellini.

## Pink Gooseberry 18.5% ABV

We only select our sweetest red dessert gooseberries grown on our farm and combine them with gin and sugar to produce this liqueur. Superb with any of the tonic selection but especially with elderflower tonic or highly recommended served as a cocktail with sparkling wine.

## Damson 18% ABV

A sweet alcoholic liqueur with a deep fruity warming taste, made using locally grown damsons steeped in gin and sugar and allowed to mature for a year. This liqueur is perfect served neat as a winter warmer or as a cocktail served with Prosecco.