

Snaffles Gin Menu

Snaffles Gin Menu comprises of 109 Gins (depending on availability) from 13 countries.

Ireland x 18 Holland x2 Germany x5
Columbia x2 Australia x1
Spain x6 England x46 Scotland x11
France x5 USA x10 Norway x1
Switzerland x1 Finland x1

Ireland

Bertha's Revenge: Using whey alcohol from Irish dairy farmers, their own natural spring water and an interesting mix of locally foraged and grown botanicals, they have created this hand-crafted gin reflecting Bertha, a dairy cow, in her prime. A fragrant nose, soft mouth feel and warming spicy middle notes to mirror her maternal core. This is the first distillery to produce small batch Irish milk gin from whey alcohol. **Served with a slice of orange and lemon peel.**

42% €11.00

Blackwater: Confident juniper notes, with warm cinnamon and zesty lemon. These, combined with soft local Irish water create a very interesting gin. **Served with cinnamon stick.**

41.5% €6.20

Carrick Gin: There is a saying in the area 'From Carrickmacross to Crossmaglen, there are more rogues than honest men'. The creation of this gin compliments this story. It is creamy to taste with citrus and spice on the nose. **Served with a slice of pear and 2 blueberries.**

40% €6.00

Cork Dry Gin: Its combination of juniper berry, lemon, lime, coriander and Cork Dry Gin's mystery ingredient give it its uniquely refreshing flavour. **Served with a slice of lemon.**

37.5% €5.20

Dingle Gin: This is very well made and has a classic London dry gin character. Distilled in pot stills with a range of botanicals including rowan berry, fuchsia, bog myrtle, heather, chervil and hawthorn. **Served with a wedge of Lemon and Lime.**

42.5% €5.90

Glendalough Range: An aromatic gin that is made using the following botanicals: juniper, coriander seeds, lemon peel, angelica root, licorice root, bitter almond, orris root, darred malt, ceylon cinnamon, ginger, all spice, gorse flowers, dandelion flowers, , ground ivy, wood sorrel, birch sap and water mint – phew!. **Served with juniper berries and a slice of orange.**

42% €8.40

Gunpowder Gin: Drumshanbo Gunpowder Irish Gin is 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. **Served with Rosemary and a grapefruit segment.**

43% €6.00

Highbank Crystal Gin: This gin is distilled from the apples of the Highbank's Farm in Kilkenny. The botanicals used include lavender and blackberry. The ingredients are all organic and grown on the Highbank's Organic Farm. **Served with lime wheel and skewered blackberry.**

40% €12.50

Jawbox: This is a classic gin that becomes more complex. A refreshing citrus finish with lingering juniper. **Served with lemon peel and juniper berries.**

43% €7.50

Listoke: The Listoke gin comes from the gin distillery in Listoke House, near Drogheda. It is London dry style, with traditional ingredients. More contemporary botanicals provide spice, that is accented by the Nepalese Timur Pepper it's served with. **Served with orange peel and Timur pepper.**

43.3% €6.00

Thin Gin: Another gin from the Blackwater Distillery. It uses all Irish grown botanicals, including apple, wild thyme, elder flowers, white clover and tansy. This is a robust gin that is partnered well with a good tonic. **Served with a slice of apple.**

40% €10.50

Two Trees Gin: Distilled at West Cork Distillery and it was founded in 2008 in Union Hall, West Cork, Ireland, by three life-long friends. It is a delicately balanced gin prepared using carefully selected botanicals. Two Trees gin is renowned for its clean and refreshing taste whilst retaining a rich and balanced flavour borne from juniper, coriander and citrics. **Served with a slice of Lemon, Lime and flamed Orange Peel.**

37.5% €7.80

ShortCross: A long finish and uplifting floral aroma reminiscent of lush summer meadows, wild berries and Irish clover. Its unique characteristics are down to the use of fresh apples, elderberries and wild clover which are distilled with the other botanicals including juniper, coriander, orange peel, lemon peel and cassia (derived from the cinnamon plant). Give it a try, gin lovers - you won't regret it. **Served with fresh Apple and Orange.**

46% €9.50

Shortcross Cask Aged Gin: There's a strong oak presence upfront to taste, closely followed by red berries (both from the wine cask but also, the elderberries used as a botanical when they distil the gin). Familiar Shortcross Gin notes delicious verdant juniper, clover and soft citrus, also emerge clearly what is a rounded and complex gin. **Served with ginger.**

44% €9.50

St. Patrick's: The base spirit of this gin is made entirely from potatoes. This combined with Italian juniper berries, lemon peels and ground almond create a very unique flavour profile, indicative of its artisan production. **Served with lemon zest.**

40% €7.50

St. Patrick's Elderflower: This is a delicately perfumed and flavoured Gin, smooth and

refreshing on the palate. The nose is reminiscent of summer gardens, and the taste profile is sweet herbal, with a long finish. **Served with a wedge of lime and lime leaf.**

40% €7.50

St. Patrick's Extra Dry: Another gin in the St. Patrick's range. A fresh citrus aroma, with a mix of herbal and floral overtones, slightly spicy on the palate and a clean finish. **Served with a sprig of coriander.**

40% €7.50

St. Patrick's Sloe & Honey: The base of this gin is Potato Spirit, distilled from Lady Clare and Rosetta potato varieties. It has retained the natural tartness of the sloes, tempered with just a little drop of honey. This is an Extra Dry Gin, with a crisp tart expression. **Served with a teaspoon of brown sugar and a wedge of lime.**

40% €7.50

Holland

Zuidam 5 Year: Genever or Dutch style sweet gin is a full bodied, malt-based spirit that was introduced to the Netherlands in the 16th century. Experience the heritage of Holland, proudly produced by two generations of Master Distillers from the family of Zuidam. **Served with Slice of Ginger, neat or with Tonic.**

40% €7.50

Kettle 1 Jenever: Ketel One actually originated as a Jenever distillery, so it makes sense that the award-winning vodka producer should release some excellent Jenever. This is a "jonge" Jenever, with a smaller proportion of malt wine in the mix. Hints of spice and fruit. **This is great with soda water as a long drink.**

42% €10.00

Columbia

Colombian Aged Gin: An oak aged gin from the makers of Dictador rum. Colombian gin goes into used rum barrels which add extra smoothness to the spirit making it incredibly

soft and easy to drink. Lots of lemon and orange flavours with a touch of ginger and spice.

Served with Cinnamon Stick and Orange.

43% €7.40

Columbian Aged White Gin: The combination of fresh botanicals, sweet and sour berries, and tropical citrus peels, give this gin a unique flavour profile. On the palate, it is flavourful and smooth, with a tropical aroma. **Served with a slice of lemon and a slice of orange.**

43% €8.20

Australia

Jinn Dry Gin: This Gin is a result of a unique seven stage evaporative refining technique and is subtly infused with a hint of orange peel and spice. **Served with Lime.**

37% €12.00

Spain

Ginraw: The search for a gin that lived up to the gourmet standard of Barcelona, led a chef, a sommelier, a mixologist and a perfumer to create this gin! This gin has a combination of rich citric and fresh botanicals of Mediterranean origins, in keeping with Barcelona's cosmopolitan nature. **Served with lemon zest, and a lime wedge.**

42.3% €12.00

Larios: A light and refreshing gin with a citrus fragrance. This gin has been Spain's gin staple for the last few decades. **Served with a slice of lemon and a slice of orange.**

37.5% €5.60

Larios 12 Gin: This gin is created from 12 unique botanicals in 5 separate distillations to create a delicate, refreshing and unique gin. Botanicals include wild juniper, coriander, nutmeg and 4 different types of orange to name but a few. **Served with a wedge of lime and orange peel.**

40% €8.00

Gin Mare: A Mediterranean gin produced in a small fishing village on the Costa Dorada in Spain using botanicals all sourced within the Mediterranean area. Alongside 'traditional' botanicals juniper, bitter orange peel, Seville orange peel, lemon peel, cardamom, and coriander

seed there are four that are not quite so common; Arbequina olives, basil, rosemary and thyme. The three citrus botanicals are macerated as fresh peels in neutral grain alcohol for 300 days before distillation. This is a gin that offers something special. It is as delicious as it is different. **Served with a sprig of rosemary.**

40% €10.00

Ginabelle: A vibrant gin combining Mirabelle Plums with Albarino wine with traditional botanicals such as juniper, lemon peel and coriander. Each of the botanicals is distilled separately, meaning the gin undergoes 9 distillations! This results in a bright and summery taste. **Served with coriander and a grape.**

40% €10.50

Nordés: Made using pomace from Albarino grapes, the botanicals include juniper, ginger, hibiscus and liquorice, resulting in a unique and intriguing gin. **Served with angelica.**

40% €8.00

Germany

Elephant: Distilled using 14 botanicals, including rare African ingredients, to create a distinct flavour profile. These include the Buchu plant, which tastes similar to blackcurrants. 15% of the profits of this gin go towards the Big Life and Space for Elephants charities. Each batch produced is named after an elephant. **Served with a slice of apple.**

45% €12.00

Gin Sul: This gin is bursting with citrus notes from Algarve lemons with Mediterranean Rockrose flowers famous for its fragrant leaves. **Served with lemon zest and a slice of orange.**

43% €9.00

Mampe Gin: Dry London Style Gin, made with passion. Gentle with slight spice. **Served with wedge of lime.**

40% €7.00

Monkey 47: Hits of fresh citrus and ripe juniper on the nose, followed by a vegetal and slightly wooded finish that's extremely complex and robust. A big kick of rewarding flavour greets the palate with a clean mouth feel. In 2011, the premium gin was also awarded the World Spirits

Award of Gold in the Gin category and Gold for best in class for the Gin Worldwide at the International Wine and Spirits Competition London. The number 47 comes from the number of botanicals that go into this unique gin. **Served with fresh cranberries and lime.**

47%

€14.50

Siegfried: Siegfried, from German mythology, was a dragon-slaying hero. He bathed in the blood of a dragon to be invincible but a linden leaf landed on his back and left him vulnerable. As in the story, linden is at the centre of the recipe for this gin – Linden blooms are the lead botanical. This is a classic dry gin, emphasizing its juniper notes, rather than citrus. **Serve with juniper berries and a Slice of Orange.**

41%

€9.50

Switzerland

Breil Pur: Natural Alpine ingredients are used to produce this gin of the highest quality. These include Alpine junipers, Alpine roses and chocolate mint. Each bottle is numbered labelled, corked and sealed by hand. **Served with a sprig of mint.**

45%

€12.50

Finland

Helsinki Dry Gin: Our only Finnish gin is an artisanal, small batch made of 8 handpicked botanicals, including the Arctic lingonberry. Lasting notes of juniper berry, with a warm finish. **Served with juniper berries and lemon peel.**

47%

€9.00

England

Bloom: Light and refreshing floral gin. This is a sweet tasting gin with notes of chamomile, followed by uplifting pomelo. **Served with grapefruit and a wedge of lime squeezed.**

40%

€11.00

Broker's: This made in a 200 year old gin distillery in the heart of England using a traditional copper pot-still. Botanicals used include juniper berries, cinnamon bark, orris root, nutmeg, lemon peel, coriander seed, cassia bark, angelica root, liquorice and orange peel. **Served with a wedge of lime and a lime leaf**

40%

€5.20

Bombay Sapphire: Bombay Sapphire has a ripe citrus aroma with spice and a touch of juniper. The 10 botanicals are almond, lemon peel, liquorice, juniper berries, orris root, angelica, coriander, cassia bark, Cubeb berries & grains of paradise. **Served with a wedge of lime and lime leaf.**

40%

€5.60

Bombay East: Gin with an Asian twist, the same quality Bombay Sapphire Gin vapour infused with the extra botanicals of Thai lemongrass and Vietnamese black peppercorns. **Served with lemongrass.**

42%

€5.80

Botanic: A gin of extraordinary quality distilled at the Langley Distillery, founded in Birmingham in the year 1920 and sited over ancient underground water sources. **Served with lime, and juniper berry.**

45%

€7.20

Beefeater Gin: Contains nine different botanicals: juniper, angelica root, angelica seeds, coriander seeds, liquorice, almonds, Orris root, Seville oranges, and lemon peel. **Served with a slice of lemon, orange and grapefruit.**

40%

€5.30

Beefeater 24: keeping with the quality of Beefeater yet it has a twist and that is the addition of grapefruit and two teas. These make for a modern sensation on the classic gin style. Beefeater 24 has a clean aroma that is delightfully complex with a bit of tannic citrus noticeable against the well-known taste of the base gin. The palate has more of the citrus but it is in a nice balance with the still juniper-forward taste. Its finish is characteristically dry and full of juniper and a touch of liquorice. **Served with juniper berries and grapefruit.** 45%
€7.50

Beefeater Limited Edition: This Limited Edition of Beefeater was launched to mark the opening of the very first gin distillery visitor centre in London. This gin recipe still maintains the citrus elements of the original Beefeater Gin, with the addition of herbs, lemon verbena and thyme. **Served with grapefruit and a sprig of thyme.**

40%

€14.00

Berkeley Square: A mellow gin, with subdued notes of juniper and a distinct yet delicious herbal quality. It can count itself as one of the few gins that would be great drunk neat over ice. The result of this gin on the palate is its depth in flavour and perfect balance that allows for this subtle gin to really release all of its character. **Served with fresh lime leaf and sprig of Basil.**

40% €8.00

Brockmans: 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. **Served with blackberries and a slice of ginger.**

40% €6.00

Bulldog: Is made with 12 botanicals. The 5 main ones are lotus leaves, lavender, liquorice, poppy and dragon eye, which is a cousin of the lychee fruit and an aphrodisiac. **Served with lemongrass.**

40% €6.20

City of London: To taste, this gin uniquely has notes of liquorice, combined with grapefruit and fresh lemon. The use of citrus botanicals leaves a clean and refreshing taste on the palate. **Served with angelica.**

40% €14.00

Dodd's: This distillery uses 100% organic botanicals and base spirit. The balance is struck between fruity notes of fresh lime combined with botanicals, and interestingly includes honey. **Served with 2 wedges of lime squeezed and a lime leaf.**

49.9% €15.00

Edgerton: Is resolutely London-based and is London's first Pink Gin. The Pink coming from the pomegranate. The botanicals include coriander, angelica, juniper, Orris root, sweet orange peel, Cassia bark, nutmeg. **Served with lemongrass.**

47% €8.50

Finsbury: The original secret recipe of the Bishop family still remains a closely guarded secret, handed down from generation to generation. This

recipe is still strictly followed by the Master Distiller of Finsbury, who personally supervised the selection of only the best batches of the 10 natural ingredients from all over the world, including juniper berries, citrus peels and coriander seeds. **Served with wedge of lime and a sprig of coriander.**

60% €14.00

Fifty Pounds: 18th century, a period known as the Gin Craze, when one in three houses distilled and sold very dubious quality gin. In order to stop the excesses of this situation a tax of 50 pounds (excessive in anyone's eyes) was imposed by means of a legal notice regarding gin, which is known as the Gin Act 1736. After 6 years only two distilleries paid the tax. Distilled from grain, it has a neutral base and botanicals added. **Served with Blackberries and Coriander.**

43.5% €8.00

Geranium: Created by Henrik Hammer, an accredited gin judge who had been contemplating the potential use of Geranium in gin for years. Together with his chemist father they chemically analyzed Geranium leaves and discovered a new and exciting gin. The final product is distilled using pure grain wheat and 10 botanicals, including geranium and one other 'secret' ingredient, all of which are steeped for 48 hours prior to distillation. **Served with rose petals or geranium flower (depending on availability).**

44% €6.90

Gordon's: Was first produced in 1769. The recipe for Gordon's is known to only twelve people in the world and has been kept a secret for 250 years. **Served with a wedge of lemon and li**

37.5% €5.20

Gordon's Cucumber: The subtly crisp, aromatic flavour of cucumber is married with delicious Gordon's London Dry Gin to create this addition to the Gordon's gin range. **Serve with slices of cucumber.**

37.5% €6.00

Gilbey's Gin: Reminiscent of spices, minerals, and dried herbs. Medium light body with a delicate, creamy texture. Good combination of rich aromatics. **Served with lime leaf and cracked coriander seeds.**

37.5% €5.30

Half Crown: This gin is in a classic London style gin. It delivers a delicate, mineral and crisp taste, with notes of fresh citrus fruit and juniper, coriander and spice. **Served with 2 squeezed wedges of lime.**

40.6% €6.80

Hayman's: Ten natural botanicals are handpicked from all over the world and added to pure grain spirit to create a unique, full flavoured Gin. **Served with lemon peel and coriander.**

40% €5.70

Hayman's Old Tom: The style of Old Tom is renowned for its botanical intensity balanced by a light sweetness, which imparts a more complex experience than other styles of gin. **Served with lemon peel.**

40% €6.00

Hayman's Sloe Gin: Is a traditional English Liqueur made to a long standing family recipe. Wild English grown sloe berries are gently steeped for several months with Hayman's Gin creating a rich ruby red liqueur with smooth and intense bitter sweet fruit flavours. **Served with caramelised lime wheel.**

26% €6.00

Hoxton gin – A refreshingly different gin, produced at one of the world's leading micro-distillers, Hoxton gin is made using only the finest alcohol derived from French Summer wheat. There is a fresh, smooth medley of natural and ethically sourced ingredients including coconut, grapefruit, juniper, iris, tarragon and ginger. The real brilliance of this gin lies in the fact that unlike other gins you can drink it on its own. It's so refreshing that you don't need to dress it up. **Served with 2 slices of lemon.**

43% €8.00

ISH: This is a classic London Dry Gin, with an extra bite of juniper with a touch of citrus and coriander notes, with added nutmeg and almond botanicals. Rather sharp, but not too harsh, the palate is remarkably traditional and the finish is bitter and a tad dry. Distilled 5 times. **Served with cinnamon stick.**

41% €8.00

Knockeen Hills Heather: Botanicals include heather, juniper, coriander, and angelica root. It is distilled 5 times, which shows in its smoothness. **Served with juniper berries.**

47.3% €5.90

Knockeen Hills Elderflower: Has uniquely achieved a very noticeably softer delivery of spirit on the palate by additionally using Irish Whey Distillate at every stage in its production. This process also involves natural elderflower and exclusively other natural botanicals. **Served with wedges of lime.**

47.3% €5.90

Langley's No. 8: A traditional distilled London gin from Langley's, focuses on delivering a distinct drier flavour than many modern releases. The 'No.8' comes from the final 41.7% version being the 8th that they tried - their perfect balance of botanical flavour. **Served with ground cinnamon.**

41.7% €5.90

Martin Miller's: You get a lovely strong citrus nose and taste, with the juniper notes emerging half way through, then comes a lovely clean, soft finish. **Served with strawberries and cracked black pepper.**

40% €6.00

Mayfair Gin: A traditional London style gin with a delicate and crisp character. Mayfair is made using only the best ingredients and hand-picked botanicals including juniper berries, coriander seed and a unique type of angelica root only found in remote areas of Turkey, producing an incredibly flavoursome, spicy and full, rounded taste with a pleasant sweetness. **Served with angelica root.**

40% €5.60

Mom God Save the Gin: This gin reveals notes of sweet raspberries, red currants and soft juniper. Mom Gin is also known as the little sister of the London No. 1 gin, which is also featured on the menu. **Served with 3 cranberries.**

39.5% €7.00

Old English Gin: Made in one of the oldest pot stills in England using old recipes dating back to the 1700's. Old English Gin is a traditional London

style gin with plenty of juniper and a touch of spice.

Served with juniper berries.

44% €8.00

Opihr: It is these ancient spice routes that Opihr is inspired by, calling itself a 'spiced gin'. The botanicals include Moroccan coriander, Indian black pepper, Indonesian cubeb berries, cardamom, orange, grapefruit and ginger amongst others, join the required juniper to create a gin that is upfront about its spicy personality. **Served with grapefruit.**

40% €9.00

Oxley Gin: Revolutionary English gin with a fresh, bright, smooth classic gin taste. Unlike any other spirit, Oxley is made by the innovative Cold Distillation process. Cold Distillation occurs at -5C, capturing the natural flavours of the botanicals and preserving them in the final spirit. This gin is notably fresh, clean and bright with a sweet lemon tart aroma which is rounded and harmonised by fresh juniper and aniseed. **We recommend this drink served straight on ice and garnished with a lemon slice.**

47% €8.00

Portobello Road: Distilled by 8th generation London Distiller Mr. Charles Maxwell. Portobello Road Gin was formulated with reference to antique gins from The Ginstitute's own collection and was overseen by a tasting panel of industry experts. **Served with orange and cinnamon.**

42% €5.90

Plymouth: Hand crafted in the original copper-pot stills at England's oldest working gin distillery. Plymouth Gin documents from 1896 as the original base for the first dry martini and is the only gin consistently specified in the Savoy Cocktail Book - the bible of mixed drinks. **Served with strawberries.**

40% €5.60

Plymouth Sloe Gin: Based on a recipe created in 1883, this gin has a smooth liqueur taste with a balance between sweet and bitter fruity notes, ensuring maximum flavour. What was previously used as a warming drink in winter, has proved excellent all year round. **Served with lemon and blackberry.**

26% €6.00

Plymouth Navy Strength: This was the drink of choice for almost two centuries aboard Her Majesty's Naval Fleet. An increase in the flavour profile of the botanicals, when compared to the original Plymouth gin, yet still retains the smooth taste, with a slight sweetness. **Served with 2 slices of strawberries and black pepper.**

57% €14.00

Sipsmith: Dry juniper leads, then reveals Lemon tart & Orange Marmalade, before all the flavours harmonise. **Served with sliced orange.**

41.6% €5.80

Sipsmith Damson Vodka: (ok, not a Gin- but interesting all the same) This distillery left their award-winning Barley Vodka to steep with fresh English Damsons. The warm plummy notes of the fruit combine beautifully with the soft-mouth-feel of the vodka for an extraordinarily full-bodied flavour. **Served with caramelised lime wheel.**

28% €6.00

South Bank Gin: Distilled at the Thames Distillery in Clapham London. Christopher Hayman, Chairman of Hayman Distillers, is the great grandson of James Burrough who is famous for creating Beefeater Gin. **Served with coriander sprig and juniper berries.**

37.5% €5.60

The London No. 1: Quadruple distilled in small batches under the careful eye of the Master Distiller Charles Maxwell, The London Gin contains 13 botanicals, as well as lemon peel, cassia bark, liquorice, cinnamon, savoury, orris root and orange root. It uniquely contains gardenia and bergamot - that instantly recognisable perfumed aroma most often encountered in Earl Grey tea. **Served with juniper berries and angelica.**

47% €10.00

Thomas Dakin: For those unfamiliar with the name - Thomas Dakin was just 25 years old when he began distilling his gin.. Dakin's spirits, including gin, were marketed to wealthy travellers journeying between the two major cities as well as increasingly affluent local residents. Soon the business flourished. Nowadays, the gin is created in a small-scale pot still, Thomas Dakin Gin contains 11 botanicals, including juniper, coriander seed,

cubebs, angelica root, liquorice, sweet orange peel, grapefruit peel and horseradish to name a few. **Served with orange peel and a sprig of coriander.**

42% €8.50

Whitley Neill: The gin, distilled near Birmingham, is made from a 100% grain spirit. Whitley Neill's tag of "made in London" and "inspired by Africa" goes a long way to describing what botanicals are used. **Served with sliced ginger root and lemon juice.**

42% €5.90

Williams Chase: Uniquely distilled with apples coming directly from the Chase family farm, give a crisp, fruity flavour. This combined with notes of coriander, angelica and liquorice create a long crisp finish. **Served with a slice of apple.**

48% €13.00

Scotland

Blackwoods: The first gin in the world using local botanical ingredients from Shetland, the islands lying at the far North of Scotland. Bracing, crisp and richly aromatic, Blackwood's Nordic Dry Gin includes wild water mint, sea pink, angelica and juniper berries picked on Shetland by local crofters as well as seven other botanicals from trading routes around the world. **Served with mint sprig and angelica root.**

40%

€7.00

Caorunn: 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 aromatic, with a sweet touch. **Served with a slice of pear and a coriander sprig.**

41.8% €7.00

Edinburgh Gin (small batch): In 1777 there were eight licensed distilleries and almost 400 illegal stills in Edinburgh and the Port of Leith. As gin rose to become the fashionable spirit, Edinburgh distillers, like their London counterparts, produced gin from locally sourced ingredients. Edinburgh Gin's clean citrus notes and aromatic Juniper make it the perfect base for a gin. A well balanced crisp gin with a gingery spiciness and laid back citrus.

Edinburgh Gin is best enjoyed with tonic and a slice of ginger.

43% €7.00

Edinburgh Raspberry Gin: Perthshire raspberry-infused Edinburgh is handmade in small batches in the heart of Scotland. It is infused with Perthshire raspberries and pure cane sugar. The taste of this infusion is not overwhelmingly sweet; it has a tart raspberry flavour. **Served with freshly squeezed lime, raspberries and cane sugar.**

20% €7.00

Edinburgh Elderflower Liqueur (Not a Gin, but a part of the Edinburgh family): Aromatic flavours infused with freshly picked Elderflowers. **Served with Prosecco to create a refreshingly light cocktail.**

20% €16.00

Edinburgh Rhubarb and Ginger Liqueur: A simple and sweet addition to the Edinburgh range. **Served with a slice of ginger and lemonade.**

20% €7.00

Hendricks: Hendrick's wondrous botanical signature consists of flowers, roots, fruits and seeds from the world over. With a duet of infusions: rose petal and cucumber. Hendrick's is the marriage of two different spirits from two rare and unusual stills: the Bennet Still and the Carter-Head still. **Served with wedges of cucumber, cracked black pepper, and a spray of lime and rosewater vapour.**

41.4% €5.80

Tanqueray: Originated in England but is now distilled in Scotland. Key botanicals are juniper, coriander, angelica root and liquorice. **Served with lime wedge, coriander and cracked coriander seed.**

43.1% €5.80

Tanqueray Ten: Tanqueray No.TEN is recognised for making the most refreshing tasting martini cocktails. It set itself apart by not just using fruit peel, but fresh grapefruit, orange, lime and camomile are used to flavour. **Served with a wedge of lime and slice of grapefruit.**

47.3% €11.20

Tanqueray Rangpur: Tanqueray Rangpur is made with Rangpur limes which are thought to be a cross between lemons and mandarin oranges. Along with the Rangpur limes there is also a little ginger and

bay leaf added to help balance out the zesty citrus flavours. **Served with lime leaf and slice of ginger.**

41.3% €7.00

The Botanist: The nine classic botanicals are augmented by 22 local Islay herbs and flowers. The botanicals, and the two local botanists who pick them, inspire the name. The complexity of the distillation process which takes three times longer than the standard distillation of gin, and the botanicals used, generates a depth of taste, with surprising floral notes. **Served with thyme and lemon.**

46% €9.00

France

Citadelle: The recipe for Citadelle Gin was developed by a distillery in Dunkirk in 1771. Citadelle Gin is the only gin in the world made with 19 different botanicals, giving the gin a unique, complex, well-balanced flavour. The secret recipe is known only by the master distiller. **Served with sprig of coriander and black pepper.**

44% €7.20

Gabriel Boudier: At the end of the Second World War, Gabriel Boudier became the leading gin specialist in France, since at the time, the company had been awarded the contract to supply gin to the American Army in Europe. A fresh and fruity gin from this popular French distillery. **Served with wedges of lime.**

40% €5.50

G'Vine- Gin de France: G'Vine is batch distilled using neutral grape spirit and fresh whole-fruit botanicals in France's Cognac region, the birth place of centuries-old distillation practices using the Ugni Blanc grape variety. G'Vine Nouaison is named for the vibrant and intense period following the Vine blossom. **Served with Sliced Grapes.**

43.9% €11.00

G'Vine Floraison: This gin emphasizes the vine flower which blossoms once a year, in mid-June, for just a few days before giving birth to a grape berry. The subtle aromatic vine flower, together with the grape spirit, softens the traditional juniper taste inherent in most gins. Smooth and well balanced in

the mouth, G'Vine is luscious and definitely less harsh than any other gin. **Served with sliced grapes.**

40% €10.00

Saffron: Made in Dijon. This handcrafted, small batch pot distilled gin is made from the finest natural botanicals. In addition to the saffron, which gives a delicately spicy character, the recipe has juniper, coriander, lemon, orange peel, angelica seeds, iris and fennel. **Served with burnt orange oil and Mint.**

40% €6.10

Norway

Hammer: Our only Norwegian gin due to it coming from the only distillery in operation in Norway. There is a pleasant balance of juniper and angelica, combined with a hint of citrus. **Served with lime.**

40% €7.20

USA

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

42% €7.40

Bathtub Gin: There has been much debate surrounding the origin of the name of this particular gin. It dates to the Prohibition era in the USA. Some argue the name originates from bootleggers using their own bathtubs to infuse their gin, while others argue that it is due to the bottles used to distil the gin being too large to fit in to the sink to water the alcohol down, so they used the taps of the bath. This gin, however, is created in small batches using a traditional process called cold-compounding, creating a fresh and clean gin, with notes of cardamom, cinnamon and fresh orange. **Served with orange slice and juniper berries.**

43.3% €13.00

Cold River: Cold River Gin is a modern gin distilled by Maine Distilleries. The ingredients used in making Cold River Gin are the following: angelica root, cardamom, coriander seed, lemon peel and orange peel. **Served with lemon peel and cardamom pods.**

47% €7.00

DH Krahn: They use fewer and finer botanicals, concentrating on the quality and freshness of each ingredient, and on combing them in precise and careful measure, to create a crisper, cleaner flavour. **Served with sliced grapefruit.**

40% €6.00

Death's Door: Using juniper berries that grow wild on Washington Island with coriander and fennel sourced from within the state. Death's Door Gin employs a 60:40 mix of organic Washington Island wheat and organic malted barley from Chilton, Wisconsin. **Served with a slice of pear, coriander and cracked coriander.**

47% €8.00

Glorious Gin: A complex gin, brewed in the Breukelen distillery, which gets its name from the phonetic pronunciation of its origin in Brooklyn, New York. Tangy grapefruit and herbal taste with a spicy orange finish. **Served with grapefruit.**

45% €11.00

Greenhook Ginsmiths: This is an American dry gin made primarily from the New York State grown wheat, and Tuscan juniper. Distilled with a 'mercury vacuum' gives a purer and more aromatic taste, when compared to other gins. It is dry but soft on the palate, with an unmistakable taste of chamomile and elderflower. **Served with a slice of ginger and a slice of lemon.**

47% €12.00

Junipero: This is a handcrafted American gin from the hills of San Francisco. It is made in the classic "distilled dry gin" tradition, utilizing more than a dozen botanicals in their natural state. The final

formula for this gin remains a secret, however it is extremely smooth, clean, light and crisp, with an assertive juniper flavour and combining a deep and mysterious spiciness with subtle delicacy. **Served with grapefruit.**

49.3% €11.20

Leopold's American Small Batch: Originating from Denver, Colorado, each of the botanicals is distilled separately by this family-owned distillery to enhance the pure flavours, inclusive of Valencia oranges, creating this light and bright spirit. **Served with a slice of orange and ground cinnamon.**

40% €11.00

No: 209 : A fantastic and unusual gin from San Francisco. The distillery is based on pier 50 which is in the shadow of the San Francisco Giants' Stadium. It prides itself in being the only distillery in the world that is situated over water! Interestingly their still is based on the copper stills at Glenmorangie Whisky Distillery (which are themselves adapted gin stills!). **Served with a wedge of lime and coriander.**

46% €9.00

Tonics:

Franklin Tonic: €3.50

Fever-Tree Tonic: €3.70

Fever-Tree Mediterranean: €3.70

Fever-Tree Elderflower: €3.70

Fever-Tree Aromatic: €3.70

Fever-Tree Naturally Light: €3.70

Thomas Henry Tonic: €3.70

Schweppes Tonic/Slimline Tonic: €2.50

Fentimans Tonic: €3.50

[A Brief History of Gin | Dutch Courage](#)



Francis De La Boe Sylvius

There is some dispute about who first created gin, but we can credit Dutchman Franciscus de la Boe Sylvius, a professor of medicine who was experimenting with juniper as a diuretic in the 1550s. He infused juniper into white spirit and it was sold in chemists as a treatment for stomach-aches, gout and gallstones.

During the Thirty Years War (1618-1648) Dutch soldiers in the chilly trenches were fed gin for its warming properties. When Dutchman William of Orange became King of England he took gin with him. At the time England was at war with France so they had stopped buying French brandy and wine and started distilling gin. So if you need a little Dutch Courage, make sure it's gin.

The name gin is an anglicised version of the Dutch Genever but the modern day product is very different.

Dutch gin is thick rich and very full whereas London Dry gin is fresh dry and light.

Made from

Gin can be made from any spirit alcohol of at least 96% volume.

This spirit is from a base of either grain or molasses and has no flavour. The flavouring for Gin comes from Botanicals; these vary from producer to producer and are regarded as very much of a trade secret.

All gins include juniper, and other botanicals include coriander, lemon peel, cinnamon, nutmeg, orange peel, angelica and cardamom to name but a few! Typically fine gin contains between six and ten botanicals.

Did you know?

- Gin & Lime was a favourite with the navy as a palatable combination for ingesting lime juice as a scurvy countermeasure. The Gin & Tonic originally was put together as an anti-malaria concoction in colonial India. Quinine was added to carbonated water to give Indian Tonic and mixed with gin to make it more appealing.