

Scottish Gins

Arbikie £3.80
All of the Arbikie products from the vodka to the gin use ingredients freshly grown on their own farm in Arbroath.

Kirsty's : Uses potatoes to make the base spirit. To embody elements of the land and sea it uses only juniper, sea kelp, Carline thistle and blueberry from the east coast of Scotland. Kirsty's Gin is best served with Fever-tree tonic and lime.

Blackwoods £3.90
A short batch gin using botanicals from the Shetlands, as each year's harvest is determined by the plants on the islands. It is predominantly flavoured with juniper, coriander and lime, giving it lovely light citrusy notes. Enjoy with a sprig of thyme and Fever-tree Mediterranean tonic.

The Botanist £4.20
As the name suggests this is a floral and herbaceous gin. It is made with 31 botanicals, 22 of which are native to the Isle of Islay where this is made. These include gorse flowers, Hawthorne flowers, red clover and water mint. Best served with tonic and lemon.

Caoruun £4.10
From Speyside Caoruun is made with pure grain spirit. It is lighter on the juniper, and has a sweetness, warmth and fruity flavour, from the five botanicals of rowan berries, heather, dandelion, bog myrtle and coul blush apples. Best served with tonic and a slice of apple.

Daffy's £4.10
Distilled in Edinburgh this is a fresh tasting gin uses the classic flavours of juniper and coriander seeds with the complexity of Lebanese mint and rare variety lemons. Enjoy with tonic and a generous squeeze of fresh lime.

Eden Mill £4.10
Made in St. Andrews. This gin has a very clean and sweet taste. There is spice from the juniper and green pepper, dry notes in cranberry and sea buckthorn, and the final mellow flavours of citrus, lychees and pear. Enjoy garnished with lime or pink grapefruit.

Edinburgh Gin £3.90
This award-winning gin is distilled in the shadow of the castle. With a deliciously creamy flavour from its eight different botanicals including milk thistle, heather and pine, enjoy it with a slice of orange and Fever-Tree tonic.

Edinburgh Seaside Gin £3.90
Distilled with foraged botanicals such as scurvy grass, ground ivy and bladderwrack, spiced with grains of paradise coriander and cardamom. Seaside started life as a limited edition, it is now a star of the permanent range. Best served with lemon and thyme and a tonic of your choice.

Edinburgh Gin Flavours: £3.90
Rhubarb & Ginger
Gooseberry & Elderflower
Raspberry

Hendrick's £3.90
With its distinctive apothecary style bottle, Hendrick's originates from Girvan, Ayrshire. It uses rose petals and cucumber alongside the traditional botanicals creating a very refreshing gin. Enjoy with a Schweppes cucumber tonic.

Pickering's £3.90
Distilled in Summerhall, Edinburgh, from a recipe found on a fragment of paper from 1947. This bold and refreshing gin gives flavours of citrus and juniper before giving way to warming cardamom, coriander and clove. Best served with Fever-Tree tonic and pink grapefruit

We also have **Pickering's Navy Strength** at 57.1% £4.50
Created when Pickering's became the official gin sponsor of The Royal Edinburgh Military Tattoo in 2014. This gin is smooth, clean and powerful.

Raasay £3.90
Inner Hebridean handcrafted gin from the Isle of Raasay combines ten carefully chosen botanicals including Raasay juniper, sweet orange peel, lemon peel, rhubarb root and others. On the palate it is dry with bursts of the juniper, citrus notes and the rich rhubarb notes combine to leave a refreshing finish.

Rock Rose £4.10
Made in Caithness, this floral, citrusy and fruity gin uses 18 botanicals including juniper from Italy and Bulgaria along with five locals, including sea buckthorn, rowan berries and rose root. Best served with a slice of orange and a Fever-Tree tonic.

Shetland Reel Ocean Sent £4.10
From Shetland's only distillery this gin is inspired by the islands themselves and Ocean Sent uses Bladderwrack nutritious seaweed gathered from the rocks of the Shetland coastline.

Scottish Lind & Lime £3.80
Traditional London dry with a juniper core. A refreshing endnote with a sharp bite of citrus. Paired perfectly with Fever-Tree tonic

William Kerrs Borders Gin £3.80
New to the market from July 2018, this gin is from the Borders Distillery, the first Scotch whisky distillery since 1837. Celebrating the botanist William Kerr who came from Hawick, this gin is smooth with flavours of citrus and spice against a fruity malt backdrop. Serve with a slice of orange and a good tonic



World Gins

Brockman's Gin £3.90

An English Gin created from a beautiful recipe of botanicals, Juniper from Tuscany in Italy, Blue Berries & Blackberries from Northern Europe, Almonds from Spain and many more giving an intensely smooth taste. Enjoy with pink grapefruit and elderflower Fever-Tree tonic

Bombay Sapphire £3.80

Flavoured with botanicals from Tuscany, Italian orris, cassia bark, Spanish almonds and West African grains, Bombay's name derives from the time of the British Raj in India. Best served with lime and tonic.

Copperhead £4.50

A Belgian gin, made with a selection of five botanicals including; orange peel, angelica and coriander. Allegedly named after Mr Copperhead, an alchemist who was searching for the elixir of life who, along the way, produced the recipe for this refreshing gin! Best served with a slice of orange.

Gordons £2.95

Conceived by a Scotsman in 1769 and brewed in London, this is one of the most iconic gins in the world. Best served with the traditional lime and tonic of your choice.

Gordons Pink Gin £3.15

Based on an original recipe from 1880, this gin is a delicate shade of rose pink. Popular with tonic or lemonade.

Gordons Tropical Gin & Gordons Sloe Gin £3.15

Makar Oak Aged Gin £4.40

An award winning cask matured gin. Matured in fresh European oak quarter casks gives this unique gin a golden colour and unique woody spice.

Monkey 47 £4.50

This lovely gin from the Schwarzwald distils at 47% with 47 botanicals, one of which is lingonberries. Garnish with whatever you fancy, but we like it with orange.

Pocketful of Stones Distillery (Cornwall) Gins:

Ansom Damson Gin £3.40

With freshly picked damsons, star anise, cinnamon, nutmeg, clove and orange are added to the infusion, giving warming flavours without being overly sweet. Best served with lemonade or soda, or neat with a cheeseboard.

Caspyn Cornish Dry £3.80

Crisp and refreshing with waves of fresh juniper and citrus blossom.

Dr.Squid Gin (with real Squid Ink) £4.20

With Vanilla added to the base of the recipe giving a perceived sweetness, coupled with sea buckthorn for a tart, fresh fruit finish. It pours black but turns a vivid pink when missed with tonic, also makes for a great Gin Mule when poured over crushed ice and ginger beer.



Roku £4.10

This is the first Gin out of Japan. It blends the classic juniper with Japanese botanicals to represent the seasons. Sakura leaf and flower (spring) Sencha and gyokuro teas (summer) sansho pepper (autumn) and the fine citrus finish with yuzu peel for winter. Best with tonic and lemon

Tanqueray £3.90

A very popular gin. One of the top 10 selling gins in the world. It is made with only four botanicals but the recipe is a very closely guarded secret. A classic which is best garnished with lime or lemon.

Tanqueray 10 £4.40

This classic citrusy full bodied gin is clean and zingy and a firm favourite. Best served with lime and Fever-Tree tonic.

Tanqueray Orange Sevilla £3.90

Made with bittersweet Seville oranges to deliver a fruity and zesty taste

