

gin & spritz MENU





We prefer to pair all of our gins with Fever-Tree Premium Mixers. With their carefully selected naturally sourced botanicals and perfect carbonation, Fever-Tree mixers have been crafted to enhance the taste of the finest spirits.



PINKSTER GIN SERVES/£13

CLASSIC PINKSTER

Pinkster Gin
Paired with Fever-Tree
Elderflower Tonic.
Garnished with raspberry
and a sprig of mint.

NAKED PINKSTER

Pinkster Gin
Paired with Fever-Tree
Indian Tonic.
Garnished with a twist
of orange peel.

PINKSTER SPRITZ SERVES/£10

RAPSBERRY SPRITZ

Pinkster Raspberry & Hibiscus with Fever-Tree Italian Blood Orange Soda. Garnished with a slice of orange.

ELDERFLOWER SPRITZ

Pinkster Elderflower & Raspberry with Fever-Tree Mexican Lime Soda. Garnished with a wedge of lime.

KITCHENER GIN / £13

Our own Broome Park Hotel Gin made in honour of Lord Kitchener who owned the house over 100 years ago. Inspired by Lord Kitchener's life our gin has a poppy and nettle base to represent the First World War and a secret blend of spices illustrating Kitchener's Asian adventures.

Paired with Fever-Tree Mediterranean Tonic Water.

Garnished with with lemon, pomegranate seeds and poppy seeds.

GIN.....All measures 50ml

BATHTUB OLD TOM GIN / £13

A recreation of the popular 17th century style gin – a gentle sweetness adds to the classic juniper body.

Paired with Fever-Tree Lemon Tonic. Garnished with lemon and mint.

BEEFEATER BLOOD ORANGE GIN / £11

A bitter-sweet juicy flavour and a vibrant, striking orange colour.

Paired with Fever-Tree Mediterranean Tonic. Garnished with an orange wheel.

BEEFEATER LONDON DRY / £10

Complex and juniper forward with a hint of spice.

Paired with Fever-Tree Aromatic Tonic. Garnished with a lime wedge.

BROKER'S GIN / £10

Made in a 200 year old still and quadruple distilled for a crisp, smooth taste. Paired with Fever-Tree Mediterranean Tonic. Garnished with a twist of pink grapefruit.

COTSWOLDS DRY GIN / £13

With an exceptional mouthfeel, this well-balanced gin is non-chill filtered meaning it makes a beautifully cloudy G&T. Paired with Fever-Tree Indian Tonic.

Garnished with a slice of pink grapefruit.

DANCING SANDS SAUVIGNON BLANC GIN / £13

Fresh Sauvignon Blanc flavours with hints of juniper berries and coriander seeds. Paired with Fever-Tree Indian Tonic.
Garnished with a lime wedge.

HENDRICK'S GIN / £13

Delightfully infused with cucumber and rose petal.

Paired with Fever-Tree Elderflower Tonic.

Paired with Fever-Tree Elderflower Tonic Garnished with a slice of cucumber.

MERMAID GIN / £13

An infusion of juniper berries and rock samphire to capture the true Island spirit. Paired with Fever-Tree Mediterranean Tonic. Garnished with a slice of lemon.

MONKEY 47 / f13

47 botanicals make for an unrivalled complexity. Crisp with a sweet floral aroma. Paired with Fever-Tree Mediterranean Tonic. Garnished with grapefruit zest.

SALCOMBE GIN 'START POINT' / £13

Juniper led with warm cinnamon and coriander. Both citric and floral with a subtle pepperv finish. Paired with Fever-Tree Aromatic Tonic.

Garnished with a slice of red grapefruit.

SILENT POOL GIN / £13

Rich, clean juniper-led spirit with floral lavers of lavender and chamomile. Paired with Fever-Tree Elderflower Tonic. Garnished with mint and lime.

TANQUERAY FLOR DE SEVILLA GIN / £11

Crisp juniper and zesty Seville orange, supported further by orange blossom, vanilla and allspice.

Paired with Fever-Tree Mediterranean Tonic. Garnished with an orange wheel.

TANQUERAY No.TEN GIN / £13

Named after the "Tiny Ten" still, camomile flowers and fresh citrus fruits are added to the original Tanqueray recipe. Paired with Fever-Tree Mediterranean Tonic.

Garnished with a slice of pink grapefruit.

TAROUIN'S BRITISH **BLACKBERRY GIN / £11**

Brilliant British blackberry gin, with a touch of Cornish wildflower honey. Paired with Fever-Tree Elderflower Tonic. Garnished with a slice of grapefruit and sprig of thyme.

WARNERS HONEYBEE GIN / £11

A floral and zesty gin infused with honey for a luscious sweet finish Paired with Fever-Tree Indian Tonic. Garnished with pink pepper and sage.

WHITLEY NEILL RHUBARB & GINGER GIN / £11

Subtly tart with clear rhubarb influence. A twist of orange sweetness and herbaceous coriander brings balance to the palate.

Paired with Fever-Tree Ginger Ale. Garnished with orange.





IF 3/4 OF YOUR DRINK IS THE MIXER, MIX WITH THE BEST

FEVER-TREE MIXERS

PREMIUM INDIAN TONIC WATER (20 kcal/100ml) Uniquely fresh tasting with subtle and supportive citrus notes, perfectly balanced by naturally sourced quinine from the Rwanda Congo border.

REFRESHINGLY LIGHT

INDIAN TONIC WATER (15 kcal/100ml)

Made using Fructose (fruit sugars) and naturally sourced quinine from the Rwanda Congo border, with 46% fewer calories than Fever-Tree Indian Tonic Water.

LEMON TONIC WATER (35 kcal/100ml)

Made with only the finest Sicilian lemons, using the 'sfumatrice' extraction method to produce a refreshing citrus taste.

ELDERFLOWER TONIC WATER (34 kcal/100ml)

Soft, subtle flavours of handpicked English elderflowers give a perfect balance to the tonic's natural quinine.

MEDITERRANEAN TONIC WATER (36 kcal/100ml) By using rosemary and lemon-thyme from the shores of Provence, Fever-Tree have created a unique tonic with a delicately sweet herbaceous taste.

AROMATIC TONIC WATER (37 kcal/100ml)

Made using South American angostura bark, perfectly balanced with sweet, spicy notes of cardamom, ginger, vanilla and pimento berry.

GINGER BEER (37 kcal/100ml)

A blend of three different rare and unique ginger roots from Cochin, Nigeria and Ivory Coast, have been used to make an authentic fiery ginger beer.

GINGER ALE (34 kcal/100ml)

Made with a blend of three rare and unique gingers from Cochin, Nigeria and Ivory Coast, to give an incredibly aromatic ginger ale.

MEXICAN LIME SODA (16 kcal/100ml)

Uniquely refreshing, zesty limes are perfectly balanced with floral and citrusy notes of Japanese yuzu.

ITALIAN BLOOD ORANGE SODA (20 kcal/100ml) Sweet and juicy Italian blood oranges are perfectly balanced with a unique blend of herbal botanicals.







