



THE  
**MULBERRY**  
BAR

THE GIN MENU

## INTERESTING FACTS

Gin was originally invented in the Netherlands in 1585 as a medicinal remedy.

The term "Dutch Courage" derives from the Eighty Years' War when soldiers drank 'Dutch gin' before going into battle.

The Royal Navy mixed gin with lime cordial to stop scurvy - British sailors received a daily rum ration, whilst British naval officers got a daily ration of gin. Lucky devils.

The earliest known food pairing with gin was gingerbread in 1731.

274.8 million litres of gin are sold globally each year but the UK is the largest exporter of gin in the world.

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## CHOOSING A GIN AND TONIC

For a great G&T, obviously you need to start with a great gin.

Gin has been drunk since the 17th century, and has always been especially popular in Britain. It's made with juniper berries which give it a distinctive floral flavour, though different varieties of gin have different botanicals added to give them each a unique taste.

The next decision when building your G&T is to find the right tonic water. Tonic water is less sweet than lemonade, and has a dry taste which fits wonderfully with gin.

For a complex taste of both sweet juniper and bitter natural quinine, we love Fever Tree tonic water, which is perfect for those who like their drinks dry and sophisticated.

## ADDING SPICES, BOTANICALS & GARNISHES

More than just a great gin and a well-matched tonic, botanicals and garnishes can elevate your G&T to something truly special.

The traditional garnish to finish a G&T is a lime slice, and that will always be a solid choice for any combination of gin and tonic. But you can try other citrus fruits too! Pink grapefruit, for example, is both sweet and bitter and matches brilliantly with Tanqueray 10.

If you're drinking Hendrick's or another gin distilled with cucumber, you can enhance the flavours by using sliced cucumber as your garnish. If that sounds a bit weird, don't be put off – try it out and you'll find it's one of those strange combinations that just works.

If you've got a bottle of classic Bombay Sapphire, try an orange peel garnish. Cut a long strip of peel from a fresh orange and drop it in for a garnish which is primarily bitter but with a touch of sweet, sharp citrus.

Gins whose flavour profile leans more towards floral and savoury flavours than juniper ones, like American brand Aviation, are complemented by mixing in sweet garnishes. Try out small chunks of strawberry and torn fresh mint leaves for a refreshing, zingy G&T.

And these are just a few ideas! You can also try the following as garnishes: lavender, thyme, basil, ginger, apple, or even jalapeno peppers.

## BRITISH GIN SELECTION

25 ml

### THE BOTANIST GIN

46% ♦ 6.10

Launched in 2010 by the Bruichladdich Distillery which is famed for its whisky. The Botanist Gin features 31 botanicals, including nine traditional botanicals that form the base flavour of the gin and 22 botanicals that are foraged on the island of Islay in the Inner Hebrides of Scotland. The gin is distilled at low pressure in one of the few remaining copper Lomond Stills (which they have named 'Ugly Betty') and the lengthy process takes 17 hours per batch.

Key flavour: Juniper

Recommended garnish: Lemon or mint

### HENDRICKS GIN

41.4% ♦ 5.50

Launched in 1999, Hendrick's is a popular and widely available Scottish gin. It is notable for its use of rose petals and cucumber alongside traditional botanicals and for blending two separate spirits - one created in a small pot still and another in a carter-head still in order to extract the different flavours of the botanicals.

Key flavour: Juniper, cucumber, rose

Recommended garnish: Cucumber or lime

### ROCK ROSE GIN

41.5% ♦ 6.10

By Dunnet Bay Distillers in Caithness on the north coast of Scotland. The distillery was founded by husband and wife team Martin and Claire Murray in 2011, with Martin having studied brewing and distilling at university, and Rock Rose Gin was launched in 2014.

The gin is distilled using the vapour infusion method in a traditional John Dore & Co copper pot still, named Elizabeth. The 18 botanicals are placed in a steam basket in the neck of the still and include sea buckthorn, rowan berries and also Rhodiola rosea after which the gin gets its name. Every bottle is wax-sealed by hand, numbered and signed.

Key flavour: Floral fruity notes

Recommended garnish: Orange peel

### CAORUNN GIN

41.8% ♦ 6.10

Pronounced 'ka-roon', this Scottish gin is produced at the Balmenach distillery (a malt whisky distillery). Made from a pure grain spirit, it features five unique Scottish botanicals in combination with traditional gin botanicals - rowan berries, heather, dandelion, bog myrtle, and coul blush apples.

Key flavour: Mixed fruit

Recommended garnish: Red apple

## BRECON GIN

40% ♦ 5.10

Brecon Special Reserve Gin was launched in 2001 and was the first gin to be created by Penderyn Distillery, best known for its whisky. The gin features barley spirit and water from the Brecon Beacons National Park, as well as ten largely traditional botanicals sourced from around the world. These include Chinese cassia bark, Sri Lankan liquorice and Italian orris root. In 2011, Brecon Special Reserve Gin was awarded the Gold 'Best in Class' at the International Wine and Spirits Competition.

**Key flavour: Juniper**

**Recommended garnish: Lime zest or lemon**

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## PLYMOUTH GIN

41.2% ♦ 6.10

Created in the iconic and oldest distillery in England 'The Black Friars Distillery', whose building dates back to the 1400s and is the oldest working gin distillery. Plymouth Gin is now a style of gin that can only be produced in Plymouth by law because it is a protected geographical indication within the European Union. Since 1793 it has been distilled from a unique blend of seven botanicals, soft Dartmoor water and pure grain alcohol.

**Key flavour: Citrus and juniper**

**Recommended garnish: Orange peel or grapefruit**

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## TANQUERAY NO.10 GIN

47.3% ♦ 6.40

Tanqueray 10 is the premium gin produced by the well-known British gin brand Tanqueray, and was launched in 2000. In a two-stage distillation the botanicals include fresh, whole citrus, giving it a crisp, full-bodied flavour with grapefruit and lime being notable on the palate. Named after the still used in its production ('Tiny Ten'), Tanqueray 10 is the only gin to feature in the World Spirits Competition's 'Hall of Fame' after three top prize victories.

**Key flavour: Juniper, grapefruit and lime**

**Recommended garnish: Grapefruit or lime**

## MARTIN MILLERS GIN

40% ♦ 6.10

Made with the purest Icelandic water and botanicals, Martin Millers Gin launched its first batch of remarkable gin in 1999. Martin Millers experimented with a unique distillation method, splitting the process into two separate distillations. They found the best combination was to first distil the juniper and the 'earthier' botanicals along with the dried lime peel. Then, distil the citrus peels separately, combining both distillates later. This, they found, gave the gin a much better balance between the signature notes of juniper, essential to any good gin, and the bright, refreshing notes of citrus. Blending with the purest Icelandic water, an exclusive attribute to Martin Millers Gin, creates the gin's distinctive, gentle bouquet and silky soft mouth feel.

**Key flavour: Juniper and citrus**

**Recommended garnish: Cucumber**

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## BROKER'S GIN

40% ♦ 5.50

Broker's Gin was created by brothers Martin and Andy Dawson in the late 1990s and is produced in a 200 year old gin distillery in the heart of England. The multi-award winning gin is recognised around the world for its Englishness - namely a gentleman wearing a bowler hat, as does every bottle! Broker's Gin is quadruple distilled in a traditional copper-pot still and is made using English wheat and ten natural botanicals. Very smooth on the palate with a good balance of spicy juniper and ripe citrus fruits.

**Key flavour: Sweet spice and berries**

**Recommended garnish: Lime or lemon**

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## BEEFEATER 24

45% ♦ 5.10

A more recent addition to the Beefeater range. When creating Beefeater 24, Desmond Payne knew he had to come up with something totally different for his selection of botanicals. He used tea! The 12 ingredients used are Japanese Sencha Tea, Chinese green tea and then Seville orange peel, grapefruit peel, lemon peel, juniper, coriander seed, liquorice, angelica root, almond and orris root. It is called Beefeater 24 because the botanicals are steeped in the spirit for a full 24 hours. The result is a fragrant gin with good sweetness.

**Key flavour: Citrus and juniper**

**Recommended garnish: Grapefruit zest**

## LONDON NO.1

47% ♦ 6.20

Beautiful quadruple-distilled gin made by Charles Maxwell in London. It is flavoured with botanicals including cinnamon, angelica, bergamot and gardenia and has a slight blue tint. This gin is produced in England but under the ownership of the Spanish Gonzalez Byass, best known for its winery (where it is the producer of Tio Pepe sherry). That's curious enough on its own, but London No. 1's blue colour is also of particular note.

**Key flavour:** Bergamot, pine and lavender

**Recommended garnish:** Lime or lemon

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## OLD ENGLISH GIN

44% ♦ 6.30

The recipe used dates back to 1783, one of many old recipes in the safe at Langley, and uses 11 botanicals. Ten of these botanicals are readily communicated by the brand owner Henrik Hammer (of Geranium Gin fame) and one is something of a secret. The ten are: juniper, coriander, lemon, orange, angelica, cassia, liquorice, cinnamon, orris and nutmeg. A hidden message on the brand's graphics hints at the identity of the 11th botanical - the rounded triangular silhouette of the cross-section of a cardamom seed sits above the shield on the bottle.

**Key flavour:** Juniper, coriander or angelica

**Recommended garnish:** Mint or orange peel

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## STAR OF BOMBAY

47.5% ♦ 6.30

A 2015 small batch addition to Bombay Sapphire's range. Star of Bombay London Dry Gin features botanicals that'll be familiar to those who love Bombay Sapphire, with a reassembled flavour profile (more punchy juniper, earthy angelica and herbaceous coriander), as well as some new botanicals - bergamot and ambrette seed. It's also been bottled at a robust 47.5% ABV, so this ought to stand out wonderfully in cocktails.

**Key flavour:** Citrus, juniper and bergamot

**Recommended garnish:** Orange peel

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## BOMBAY SAPPHIRE

40% ♦ 5.50

Bombay Sapphire's name derives from gin's popularity during the British Raj in India and was developed to create a differentiated brand from the more traditional British London Dry Gins. Bombay Sapphire is triple distilled and features ten botanicals.

Previously owned by Diageo, Bombay Sapphire is now owned by Barcardi and their new distillery and visitors' centre in Hampshire opened its doors in 2014.

**Key flavour:** Citrus, juniper

**Recommended garnish:** Lime

## FIFTY POUNDS GIN

43.5% ♦ 5.40

The makers of Fifty Pounds Gin have brought to life a gin recipe created and so-named as to mock the "50 Pound" levy that the crown sought to distill on the thousands of home distillers in England during the gin craze during the 18th century. The recipe created, and then locked away (so the legend says) was only recently brought back to life by John Dore & Co. Limited, who did so in trying to respect the original recipe's intentions.

**Key flavour:** Juniper, cardamom

**Recommended garnish:** Liquorice and grapefruit zest

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## TIGER GIN

46% ♦ 5.40

Launched in 2016 by JJ Lawrence who established the Shropshire Gin Company.

With a passion for gin and a desire to create a new one, Lawrence recruited distilling experts to develop the recipe and distill the gin professionally. After deciding on the name 'Tiger Gin', a legal battle ensued as Heineken challenged the trademark application with their Tiger Beer brand in mind. After 2 years, Tiger Gin came out on top and continue to use their chosen name.

**Key flavour:** Juniper

**Recommended garnish:** Orange

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## JINZU GIN

41.3% ♦ 6.50

Inspired by Dee's journey to Japan and a lifelong passion for experimenting with flavour. Jinzu is the marriage of British gin with the delicate flavour of cherry blossom and yuzu citrus fruit, finished with smooth Japanese sake. The liquid draws on almost 250 years of distilling heritage and expertise to craft a classically British gin with a delightful Japanese twist taking consumers on a flavour journey from west to east.

**Key flavour:** Cherry blossom, citrus, coriander

**Recommended garnish:** Apple or orange peel

**WILLIAMS CHASE  
PINK GRAPEFRUIT GIN**

40% ♦ 6.25

Pink Grapefruit was added to Chase's range of flavoured gins in 2016. This is made with potatoes grown on the Herefordshire producer's farm, which are distilled and infused with juniper, orange peel, liquorice, elderflower and bitters.

**Key flavour: Citrus, grapefruit, liquorice**  
**Recommended garnish: Grapefruit**

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**WILLIAMS CHASE  
ELEGANT GIN**

48% ♦ 6.25

A deliciously tasty gin from the highly innovative Williams Chase distillery. Not content with knocking out the delightful Chase potato vodka, they've now bottled this wonderfully fresh (and pleasantly potent) gin, distilled from their own organically grown apples.

**Key flavour: Citrus, juniper and spice**  
**Recommended garnish: Apple**

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**WILLIAMS CHASE  
SEVILLE ORANGE GIN**

40% ♦ 6.25

Chase produce a variety of gins and vodkas 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.

**Key flavour: Juniper, orange**  
**Recommended garnish: Orange**

**GIN FROM AROUND THE WORLD**

25 ml

**ROBY MARTON**

47% ♦ 6.75

Roby Marton is the only Italian Dry Gin from Veneto, which is made using cold infusion as the oldest method; the distillate base of Juniper and Cereals is added to "botanicals" such as cloves, citrus peel, cinnamon, liquorice, pink pepper, anise, ginger and red fruits and infused for about ten days. During the year and depending on the seasonality of the products, Roby Marton ups its infusion, so it is easy to find small differences between the very few bottles produced (about 10,000). Another key feature is its slightly turbid colour. Charming drunk alone or with a wooden rod of liquorice.

**Key flavour: Liquorice, ginger and juniper**  
**Recommended garnish: Liquorice, twist of orange**

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**MONKEY 47 GIN**

47% ♦ 6.10

Hailing from the Black Forest in Germany is not the only unique thing about Monkey 47 Dry Gin – it also contains cranberries! Overall, 47 different botanicals go into Monkey 47 (hence the name). The result is a fresh and zesty, award-winning gin that suggests eucalyptus on the nose, lime and juniper on the palate and a citrus and pine finish. Monkey 47 was the brainchild of RAF Wing Commander Monty Collins. He retired to the Black Forest after the war and sourced most of the botanicals used in his creation from his back garden. Ever the posh British eccentric, he owned a pet monkey – which can probably account for Monkey 47's unusual name.

**Key flavour: Pine and citrus**  
**Recommended garnish: Lime**

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**MONKEY 47 SLOE GIN**

29% ♦ 6.10

A sloe gin from Black Forest gin makers Monkey 47, combining sloe berries with their excellent 47 botanical gin to create a rich and cloudy liqueur.

**Key flavour: Red berries and juniper**  
**Recommended garnish: None**

## G'VINE NOUAISON

43.9% ◊ 6.10

A limited edition French gin made using batch distillation in a copper-pot still before flavouring. This is distilled from the Ugni Blanc grape (a favourite variety used in Cognac production) and is flavoured with a number of botanicals including grape flowers.

**Key flavour:** Liquorice, cassia  
**Recommended garnish:** Grapes

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## G'VINE FLORAISON

40% ◊ 6.10

Produced in the French region of Cognac, G'Vine is a hint as to what this unique gin contains. It's actually infused with Ugni Blanc grape, as well as some more standard botanicals including ginger root, liquorice, cardamom, cassia bark, coriander, cubeb berries, nutmeg, lime and even a bit of juniper.

**Key flavour:** Ginger and flowery flavours  
**Recommended garnish:** Cinnamon

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## GABRIEL BOUDIER SAFFRON GIN

40% ◊ 6.20

Made to a unique recipe discovered in the annals of France's Colonial past when both England and France claimed India as it was rich in exotic botanicals. The gin is handcrafted in small batches only being made from the finest botanicals including saffron, one of the most expensive botanicals on the planet.

**Key flavour:** Saffron and juniper  
**Recommended garnish:** Slice of orange

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## GIN CITADELLE

44% ◊ 6.20

The recipe for Citadelle Gin was developed by a distillery in Dunkirk in 1771. Dunkirk was one of the first ports of call in Europe for many explorers sailing back from the Orient, whose ships were laden with exotic herbs and spices. 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.

**Key flavour:** Citrus and nutmeg  
**Recommended garnish:** Lime

## AVIATION

42% ◊ 6.50

Created to change the way people think about gin, Aviation American Gin is made in the traditional dry style with anything but a traditional flavour profile. Aviation explores the rich, floral and savoury notes of lavender, cardamom, and sarsaparilla to capture the lushness, spice, creativity, and freshness of the Pacific Northwest. This harmonious blend allows the craft spirit to shine on its own as well as when mixed in vintage drinks or contemporary culinary cocktails.

**Key flavour:** Lavender and juniper  
**Recommended garnish:** Orange peel or lemon

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## GIN MARE

42.7% ◊ 6.10

Produced in a converted chapel in the small town of Vilanova on the Costa Dorada in Spain. It is a 'Mediterranean' styled gin featuring botanicals including rosemary, thyme, olive and basil, alongside traditional botanicals. Gin Mare was launched in 2008 in collaboration with Global Premium Brands and was given a redesigned bottle in 2012.

**Key flavour:** Juniper and rosemary  
**Recommended garnish:** Basil

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## SHARISH BLUE MAGIC GIN

40% ◊ 6.50

Produced in Alentejo, Portugal this superb gin is made from 100% Portuguese fruit. Its unique colour is attained from a flower call Clitoria Ternatea, or blue pea. When tonic or and citric based mixer is added the blue colour turns to a soft pink.

**Key flavour:** Juniper and strawberries  
**Recommended garnish:** Violet flower

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## COPPERHEAD GIN

40% ◊ 6.20

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!

**Key flavour:** Cardamom and citrus  
**Recommended garnish:** Cardamom

## FEVER TREE MIXERS

2.10 each

### INDIAN TONIC WATER

By blending fabulous botanical oils with spring water and the highest quality quinine from the 'fever trees' of the Eastern Congo, this delicious, natural, award-winning tonic has a uniquely clean and refreshing taste and aroma, designed to enhance the very best gins.

### NATURALLY LIGHT TONIC WATER

Naturally Light Tonic Water is the world's first all-natural, lower calorie tonic water. With 58% fewer calories, there is no need to compromise on taste as this delicious, crisp tonic water combines fruit sugars and natural quinine with citrus, aromatic botanicals and soft spring water.

### MEDITERRANEAN TONIC WATER

Blending essential oils from the flowers, fruits and herbs gathered from around the Mediterranean shores, with the highest quality quinine from the 'fever trees' of the eastern Congo, has created a unique, delicate, floral tonic, created to accompany the finest gin or to enjoy as a sophisticated soft drink.

### AROMATIC TONIC WATER

By blending the gentle bitterness of South American angostura bark with aromatic botanicals such as cardamom, pimento berry and ginger, a delicious, unique tonic water is created. Designed to enhance juniper-rich and robust gins, aromatic tonic can be enjoyed in a Pink G&T or as a sophisticated soft drink on its own.

### ELDERFLOWER TONIC WATER

Offering a light and subtle character, the delicate and sweet flavour of elderflower is perfectly balanced by the soft bitterness of the quinine. Providing a summery twist to the classic gin and tonic, the refreshing floral flavour works equally well as a sophisticated soft drink.

### SPRING SODA WATER

By blending soft spring water with a high level of carbonation, Spring Soda is perfect for bringing out the best flavours of finest gins.

### SICILIAN LEMON TONIC

Sicilian Lemon Tonic is Fever Tree's take on Bitter Lemon. One of the most sophisticated mixers invented, this delicious drink has been ignored by the major drinks companies for years and many now have no idea what it is or how to drink it. By blending the highest quality Sicilian lemon oils with signature quinine from the Congo, Fever Tree has restored the taste and quality of this fantastic mixer.

### GINGER ALE

Made by blending three natural and unique ginger oils that have been sourced from around the world, with soft spring water. So delicious that food and drink writers are saying 'at last', here is a ginger ale they can recommend to partner great products.

### GINGER BEER

Brewing a blend of three gingers from Nigeria, Cochin and the Ivory Coast has created an award-winning ginger beer that has been highly acclaimed by gastronomes and critics alike. Perfect in a Dark & Stormy, Moscow Mule or simply as a soft drink on its own.

LET THE  
EVENING  
BEGIN

