



## Gin Menu

### Manchester gin raspberry edition

Fruity premium gin that is refreshing and pleasing.  
Paired with fever-tree Mediterranean tonic.

*Garnished with lemon wedges.*

£7.95

### Opihr gin

Pronounced 'o-peer'. Strongly spiced with a warmth of black pepper and cubebs.

Paired with fever-tree ginger ale.

*Garnished with an orange wedge.*

£7.95

### Sipsmith lemon drizzle

A naturally sweet and lightly citrus gin.

Paired with fever-tree Mediterranean tonic.

*Garnished with a lemon wedge.*

£7.95

### Tanqueray London dry gin

Clear and poignant juniper aromas with a light spice.

Paired with fever-tree Indian tonic.

*Garnished with a lemon wedge.*

£7.00

### Warners edwards rhubarb gin

A big hit of rhubarb, soft citrus, pecans and caramel.

This could easily be a sipping gin served ice cold.

Paired with fever-tree elderflower tonic.

*Garnished with a lime wheel.*

£7.95

## *Fever-Tree Mixers*

### Premium Indian tonic water

Uniquely fresh tasting with subtle and supportive citrus notes that are perfectly balanced by naturally sourced quinine.

### Refreshingly light tonic water

By using fruit sugars, fever-tree have created a naturally sourced, low calorie tonic with 46% fewer calories..

### Elderflower tonic water

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

### Mediterranean tonic water

By using rosemary and lemon-thyme from the shores of Provence, fever-tree have created a unique tonic with a delicately sweet herbaceous taste.

### Sicilian lemon tonic water

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

### Aromatic tonic water

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

### Ginger ale

Made with a blend of three rare and unique gingers to give an incredibly aromatic ginger ale



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### Warner edwards rhubarb gin

Sweet, tarty rhubarb notes paired with a fragrant, herbal fresh mixer. Paired with double dutch ginger ale.

*Garnish with a fresh orange slice.*

£7.95

### Hendricks gin

Clean and refreshing gin with hits of cucumber and added warmth of watermelon. Paired with double dutch cucumber and watermelon tonic water.

*Garnish with fresh cucumber.*

£7.50

### Brockmans gin

Juicy blueberry and blackberry notes matched perfectly with sweet cranberry and warm hints of spicy ginger.

Paired with double dutch cranberry tonic water.

*Garnish with orange peel and edible flower.*

£7.95

### Bombay sapphire

Vibrant citrus and pepper go hand in hand with a grapefruit zest and juniper led tonic water.

Paired with double dutch Indian tonic water.

*Garnish with lemon peel.*

£7.50

### Manchester raspberry gin

A slightly sweet but delicate floral gin paired beautifully with a refreshing mixer to enhance the qualities of the gin.

Paired with double dutch cucumber & watermelon tonic.

*Garnish with fresh raspberries and cucumber.*

£7.95

## *Double Dutch Mixers*

### Indian tonic water

We began by brightening the top of the quinine flavour with pink grapefruit with a subtle hint of juniper berry.

### Skinny tonic water

With 60% fewer calories than the classic variety, this zesty and rewarding low calorie tonic is satisfying enough to drink alone.

### Cucumber & watermelon

While watermelon and cucumber are both part of the Cucurbitaceae plant family, watermelon's natural sugars bring warmth and shine to the traditionally fresh savour of cucumber.

### Pomegranate & basil

Basil, in the anise family, has always been renowned for lifting acidic flavours such as tomatoes and in a soft drink its peppery top note is a superb counterbalance to pomegranate, delivering a complex, exotic mid-taste that supports rather than overwhelming a mixed drink.

### Cranberry & ginger tonic water

A seductive mixer designed to pair the astringency of quinine with the perfectly balanced sweet'n'sour of cranberry, both warmly followed by ginger's complex spiciness to linger lovingly on the palate.

### Ginger beer

Three different gingers combine to offer a complete taste experience: