Gin is a flavoured spirit that is created by redistilling a high proof neutral spirit in the presence of juniper berries and other flavouring agents. Gin originated in Holland during the 17th century by Franciscus de la Boe (known as Doctor Sylvius); a seventeenth century physician and professor of medicine at the University of Leyden. Originally named Genivre by Boe for the French word for Juniper berry, it was then shortened to Gin by the English in the late 17th century. Gin gets its distinctive flavour from the botanicals that it is redistilled with. Some of the common ingredients added are juniper berries, coriander, cassia bark, and angelica root. There are four distinct varieties of gin, London Dry, Old Tom, Plymouth and Dutch.
**ADNAMS COPPER HOUSE FIRST RATE GIN**  \[ £12.75 \]

<table>
<thead>
<tr>
<th>Origin</th>
<th>SCOTLAND</th>
</tr>
</thead>
<tbody>
<tr>
<td>Volume</td>
<td>48%</td>
</tr>
<tr>
<td>Type of Gin</td>
<td>Dry Gin</td>
</tr>
</tbody>
</table>

**Description:**

Adnams Copper House First Rate Gin is a truly unique gin, it is distilled from three locally-grown grains: barley, wheat and oats. Then head distiller, John McCarthy, takes this beer and puts it through a 'beer stripping' column which removes all the alcohols to create a 'low wine' (around 80 - 85% abv). Only the very purest portion of the spirit is drawn off; the finest cut. The spirit is then returned to the copper pot still to be redistilled and infused with thirteen carefully chosen botanicals. Adnams is the only brewery to make beer and distill spirits.

*Served with: Juniper berries & orange*
AVIATION GIN £12.50

ORIGIN : USA
VOLUME : 42%
TYPE OF GIN : Dry Gin

Description:
As a result, it is no surprise that Aviation Gin takes advantage of the rich, floral and savory flavor notes of unconventional botanicals such as Lavender and Indian Sarsaparilla, giving it a medium to heavy flavor produced by the blending of the floral and spicy. Aviation Gin sets itself apart with its restrained juniper and citrus presence against the backdrop of creamy rye spirit more reminiscent of Dutch Genevers.

Served with: Juniper berries, orange peel, cardamom, coriander, lavender & aniseeds
**BEEFEATER 24**  
**£11.00**

**ORIGIN**: ENGLAND  
**VOLUME**: 45%  
**TYPE OF GIN**: Dry Gin

**Description:**  
*The final product is crisp, somewhat oily, with noticeable alcohol flavour and citrus and liquorice on the palate, the nose, also noticeable alcohol, citrus and tea.*

*Served with: Citrus peel & juniper berries*
BATHTUB GIN  £13.00

**ORIGIN**  : ENGLAND  
**VOLUME**  : 43.30%  
**TYPE OF GIN**  : Dry Gin  

**Description:**
An extraordinary gin produced by the enigmatic Professor Cornelius Ampleforth. It is made using the traditional method of Cold Compounding (or in laymans terms infusing). Very high quality copper pot-still spirit is infused with ingredients including Juniper, Orange Peel, Coriander, Cinnamon, Cloves and Cardamom. This gin is made in ultra-small batches of only 30-60 bottles at a time, and the length of the compounding period is controlled entirely by periodic sampling. The result is an extraordinary gin, lightly tinted by the botanicals, and with a flavor which is both bold, and perfumed all at once. Sure to be a hit with amateur and professional mixologists alike. Packaged using brown paper, string and wax, the presentation puts us in mind of a Victorian apothecary.

*Served with: Juniper berries, citrus & cinnamon*
BERKLEY SQUARE GIN

£12.75

**ORIGIN**: LONDON
**VOLUME**: 40%
**TYPE OF GIN**: Dry Gin

**Description**:
London gin named after one of the capital's most prestigious addresses, Berkeley Square is a super-premium gin from G & J Greenall, who has macerated unusual botanicals including basil, lavender and kaffir lime leaves in a copper pot still to produce this 'Authentically Superior' creation.

*Served with: Basil, lavender & lime*
Botanist Islay Dry Gin

Origin: Scotland
Volume: 46%
Type of Gin: Dry Gin

Description:
An exciting and unusual gin from Islay whisky distillery Bruichladdich, the Botanist is made in a Lomond still christened Ugly Betty and contains no fewer than 31 botanicals, of which 22 are native to the Southern Hebridean Island itself. These latter include the likes of Mugwort, Meadow Sweet and the enigmatic Lady's Bedstraw flowers, and the resultant dry gin is described, perhaps unsurprisingly, as 'floral'.

Served with: Juniper berries, mandarin, thyme, lemon, mint & cinnamon
BLACKWOODS 60 GIN £12.00

**ORIGIN**: SCOTLAND
**VOLUME**: 60%
**TYPE OF GIN**: Dry Gin

**Description:**
Blackwood's 60 is a limited edition 60% abv vintage dry gin with only a few bottles made each year to a total of 22,000, the same as the population of Shetland. It attracts the true gin connoisseur who seeks the best gin experience possible either with tonic or in special cocktails. An exceptionally smooth and delicate flavor ideal for a range of gin based cocktails. Blackwoods 60 includes botanicals from Shetland including coriander, wild water mint, and angelica root strain, introduced by the Viking settlers and sea pink flowers from the cliff tops and meadowsweet flowers.

**Served with**: Mint, angelica, coriander & rose petals.
BLOOM GIN

**£11.25**

**ORIGIN**: ENGLAND  
**VOLUME**: 40%  
**TYPE OF GIN**: Dry Gin

**Description:**
Bloom - a new gin to be enjoyed by lovers of nature. With its ornate jewel-cut bottle, BLOOM's fresh flavor offers a strikingly smooth, soft taste. This triple distilled gin uses demineralised fresh spring water and natural botanicals for its flavor. Created from juniper, chamomile, pomelo and honeysuckle it offers a light, refreshing experience rounded with subtle notes of honey and orange. Greenall's Bloom is a brand that offers a new romantic twist to the world of gin.

*Served with: Ginger & grapefruit*
BOLS GENEVER GIN  £11.50

**ORIGIN**  : HOLLAND
**VOLUME**  : 42%
**TYPE OF GIN**  : Dry Gin

**Description:**
Bols Genever is a new genever, inspired by an historic recipe created by Bols in 1820. This revolutionary genever with a subtle balance of flavorful malt wine and redistilled botanicals, fine-tuned with pure grain alcohol, became one of the most important ingredients for a new phenomenon in the 19th century, the cocktail. Genever Gin, or Schiedam, is the Dutch version of gin. This variety is distilled from malted grain mash similar to whiskey and tends to be lower proof (70-80 proof) than its English counterparts. Genever Gin is often aged in oak casks for 1-3 years and comes in two styles. Oude (old) Genever is the original style with a straw hue and is relatively sweet and aromatic, while Jonge (young) Genever has a drier palate and lighter body. Enjoy Genever in cocktails like Sweet City.

*Served with: Juniper berries, liquorice & angelica*
BROCKMAN’S GIN  £12.00

ORIGIN : ENGLAND
VOLUME : 45%
TYPE OF GIN : Dry Gin

Description:
Brockmans is a beautifully made, intensely smooth gin to be enjoyed into the night. It is deliciously sumptuous with a daring allure. The flavor notes that make Brockmans so unique are derived from an intriguing and unique bond of flavors. 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. This inspired combination, together with the dry, bitter sweet peel of Valencia oranges, prolong the deeper tones and serve to give Brockmans its intensely smooth, beautiful taste.

Served with: Coriander, orange & berries
BULLDOG DRY GIN

£10.00

ORIGIN: ENGLAND
VOLUME: 40%
TYPE OF GIN: Dry Gin

Description:
Bulldog is a super premium gin containing 12 botanicals. The 5 main ones are Lotus Leaves, Lavender, Liquorices, Poppy and Dragon Eye which is a cousin of the Lychee fruit and an aphrodisiac. It is a very smooth Gin, less dry than most Gins and has been quoted as the most mixable gin for cocktails. It is made in Britain with 100% British grain and is housed in an eye catching bottle. It is quadrupled distilled in Copper Pot Stills and tripled filtered through an 8-Micron Filter.

Served with: Lemon, lavender, cassia, angelica root, liquorice & juniper berries
BROKER’S GIN

ORIGIN: ENGLAND
VOLUME: 47%
TYPE OF GIN: Dry Gin

Description:
Broker’s is a brand with personality and playfulness. Creators Martin and Andy Dawson chose the image of a bowler-hatted gentleman - an archetypal stockbroker - to reflect the fact that historically England is the home of gin. Broker’s Gin is made in a 200-year-old distillery in the heart of England using a traditional copper pot-still. The recipe is as old as the distillery. A quadruple-distilled pure grain spirit made from English wheat is redistilled with ten traditional botanicals, creating a gin of outstanding flavour and smoothness. Broker’s Gin does not follow the modern trend of using weird and wonderful spirits and botanicals. There are no oddball ingredients in Broker’s Gin. We believe our forefathers did an unbeatable job perfecting gin recipes over many hundreds of years.

Served with: Juniper berries, coriander, cassia, liquorice, orange & lemon peel, angelica & nutmeg
CITY OF LONDON GIN

£12.50

ORIGIN: ENGLAND
VOLUME: 40%
TYPE OF GIN: Dry Gin

Description:
The City of London Distillery is a new distillery situated in the heart of the City of London. This fantastic new gin is made from a citrus forward selection of botanicals including: juniper, coriander seed, angelica root, liquorice root and fresh oranges, lemons and pink grapefruit.

Served with: Juniper berries, coriander, angelica, liquorice, orange & lemon
CAORUNN GIN £11.50

**ORIGIN** : SCOTLAND
**VOLUME** : 41.8%
**TYPE OF GIN** : Dry Gin

**Description:**
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: Angelica root & apple*
CITADELLE GIN

£11.75

ORIGIN : FRANCE
VOLUME : 44%
TYPE OF GIN : Dry Gin

Description:
Citadelle Gin is the only gin in the world made with 19 different botanicals, giving the gin a unique, complex, well-balanced flavor. The secret recipe is known only by the master distiller. This unrivalled variety of spices comes from many distant and diverse places: Juniper, France; Coriander, Morocco; Orange peel, Mexico; Cardamom, India; Liquorice, China; Cubeb pepper, Java; Savory, France; Fennel, Mediterranean; Iris, Italy; Cinnamon, Sri Lanka; Violets, France; Almonds, Spain; Cassia, Indochina; Angelica, Germany; Grains of paradise, West Africa; Cumin, Holland; Nutmeg, India, Lemon rind, Spain, Star anise, France. Citadelle gin is triple-distilled from wheat and spring water. This infusion is then distilled to capture each separate aroma, so that the intermingled, complex flavours can develop independently.

Served with: Lemon, orange, juniper berries, liquorice, cinnamon, cassia, nutmeg, angelica root & coriander
CREMORNE 1859 COLONEL FOX’S GIN  £10.50

**ORIGIN** : ENGLAND
**VOLUME** : 40%
**TYPE OF GIN** : Dry Gin

**Description:**
A retro labelled London Dry Gin distilled in, appropriately, London. It's got a clean juniper led flavour with traditional backup botanicals and a bit of liquorice. And it's got a Fox in a military uniform on the bottle - what more could you want.

*Served with: Liquorice & lemon peel*
DEATH’S DOOR GIN  £15.00

ORIGIN : USA  
VOLUME : 47%  
TYPE OF GIN : Dry Gin

Description:
Death's Door gin is a fine American gin made with organic red winter wheat from Washington Island, Wisconsin. Bottled at higher strength than your average gin, this made a great martini. Death’s Door gin uses mostly organic ingredients like organic fennel seed which I describe as being “like a cross between celery and liquorice” It may not be for everyone, but it could be just for you. The spicy sense of ease is due largely to the coriander, somewhat between nutty like almonds and citrus like dried oranges. The Breath of Bitterness is stolen because of this process. Some people enjoy this characteristic of gin while others shift away from it. One might need to be careful with confusing gin with vodka due to classic qualities being absent. On tasting notes, you do get the big time juniper barriers in the front, the spicy magic of coriander in the middle, and a soft cooling finish from the fennel seeds.

Served with: Coriander seeds, fennel seeds & lemon peel
**DRAGONS GIN**

**ORIGIN**: SPAIN  
**VOLUME**: 44%  
**TYPE OF GIN**: Dry Gin

**Description:**

Tastes are changing in the worldwide Gin market, with a growing popularity for gins that incorporate new flavours and taste balances to the spirits’ profile. But, despite the rise of this contemporary style of Gin, the market for the classic or traditional styles, full of piney juniper, coriander and citrus, is still strong. Luckily, this uses production techniques that go back to the 18th Century. The spirit is distilled four times through a copper still. They use malt barley as the base spirit and a list of botanicals is given below. The Juniper comes from a rural area of the Pyrenees and all botanicals have a Guarantee of Origin and Quality “(Denominación de Origen” in Spanish).

**Served with**: Juniper berries, coriander, nutmeg, Liquorice, cardamom & lemon
EDINBURGH GIN  £11.00

ORIGIN: SCOTLAND  VOLUME: 40%  TYPE OF GIN: Dry Gin

Description:
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. Then juniper berries, spices and citrus fruits arrived daily in Leith from all over the world. These exotic 'botanicals' were redistilled or 'rectified' together with the finest Scottish grain spirit in the time honored fashion. Edinburgh Gin is a reminder of the days when Edinburgh was a centre of distilling expertise. It is batch distilled in "Jenny", a much treasured Scottish copper pot still using traditional gin botanicals. Edinburgh Gin's clean citrus notes and aromatic Juniper make it the perfect base for a Gin and Tonic or Martini, not to mention many of the classic gin cocktails.

Served with: Juniper berries, coriander, citrus peel & angelica
FIFTY POUNDS GIN

£13.75

ORIGIN : ENGLAND
VOLUME : 43.5%
TYPE OF GIN : Dry Gin

Description:
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. The distillers of this gin have privately maintained an original recipe for many years which, due to the work involved and its high quality was ironically known as Fifty Pounds amongst them in honor of the Gin Act 1736. Fifty pounds gin is a grain spirit distilled four times is taken as the base, this means it is neutral, the botanicals are steeped in this alcohol for at least two days, after which time it will be distilled slowly in a hundred-year-old John Dore still (known as the Rolls Royce of stills).

Served with: Juniper berries, orange peel, lemon peel, angelica & coriander
Description:
The distillery was founded in 1875 to obtain triple distilled grain alcohol of high quality. By collaborating with producers in the UK the alcohol is subjected to two infusion processes. The first process is to obtain a pure and complex gin and the second to obtain gin with flavour and aromas different from the norm. The color of the gin is obtained through algae’s, vegetables, and fruits, therefore maintaining a natural process.

Served with: Juniper berries & orange peel
GABRIEL BOUDIER SAFFRON GIN  £12.00

ORIGIN : FRANCE
VOLUME : 40%
TYPE OF GIN : Dry Gin

Description:
It is the French colonial recipe of eight natural botanicals rediscovered by France's leading micro-distiller Gabriel Boudier of 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, creating one of the most complex and memorable gins distilled today. Enjoy Saffron Gin on the rocks or with Tonic.

Served with: Juniper berries, coriander, lemon & orange peel, angelica and fennel
GERANIUM GIN  

£11.75

**ORIGIN**  
ENGLAND

**VOLUME**  
44%

**TYPE OF GIN**  
Dry Gin

**Description:**  
Geranium Premium London Dry Gin was developed according to a tradition that is over 350 years old. It is the result of an unprecedented combination of the passion for gin and the skillful precision which classical scientific training gives. Geranium Gin will blend in perfectly both dry and sweet mixers, and add a superior quality to any Gin cocktail.

*Served with: Juniper berries*
GIN MARE GIN  £12.75

ORIGIN : SPAIN
VOLUME : 42.7%
TYPE OF GIN : Dry Gin

Description:
Gin Mare is a new super premium gin inspired by botanicals grown in the Mediterranean. These are individually distilled in a custom-made still and then hand blended to produce a gin with a truly unique and distinctive character. The word 'mare' (pronounced mar-ray) is deeply rooted in the Mediterranean culture. Derived originally from the Latin mar, meaning sea, further investigation reveals it’s more familiar meaning of maternal.

Served with: Rosemary, thyme, lemon peel, basil & olives
GIN 12 11

ORIGIN : SPAIN
VOLUME : 42.5%
TYPE OF GIN : Dry Gin

Description:
12/11 Gin is a premium gin, produced in Spain by Distilleries Liber, with an alcoholic strength of 42.5%. This is the type gin and London Dry is made with a combination of eleven botanicals - juniper, cardamom, rosemary, thyme, lemon and tangerine among others - and meltwater from Sierra Nevada. The Gin 12/11 is a classic gin, dry, with hints of aromatic notes of juniper and citrus splashes. Clean and clear in appearance, has a fresh finish long lasting. This London Dry was the sample number 12 and has 11 botanicals in its development, which is why it was given the name of Gin 12/11.

Served with: Juniper berries, cardamom, & lemon
GIN BAHIA

ORIGIN: ENGLAND
VOLUME: 40%
TYPE OF GIN: Dry Gin

Description:

This Gin has 12 botanicals and a special character that brings the sweet orange, marl and lime citrus. It’s a classic drink with a taste of important stay in the mouth, so that the preparation is done with a restrained amount of gin. This is considered as one of the best gin in the world.

Served with: Juniper berries, Lemon & Orange peel
GILPIN’S WESTMORLAND EXTRA DRY GIN £13.75

ORIGIN : ENGLAND
VOLUME : 47%
TYPE OF GIN : Dry Gin

Description:
A small batch London Dry Gin distilled in London with only a few botanicals and diluted to a bottling strength of 47% using water filtered through willow peat. A super-premium London Dry Gin, made in London in pot stills, using spring water from Cartmel in the Lake District, it is made with a variety of botanicals, including the quintessential juniper, and the wonderfully English borage and sage. This was awarded Silver Medals at the 2011 International Wine and Spirit Competition and the Spirits Business Gin Masters 2011.

Served with: Juniper berries, sage, lime & orange
G’VINE FLORAISON GIN £12.75

ORIGIN : FRANCE
VOLUME : 40%
TYPE OF GIN : Dry Gin

Description:
G’Vine Gin is unique to the gin world. This ultra-premium gin is produced the French region of Cognac and is distinct due to its infusion of green grape flowers from the prized Ugni Blanc grape. Added to that and the neutral base spirit are several botanicals: ginger root, licorice, cardamom, cassia bark, coriander, cubeb berries, nutmeg, lime and just enough junipers. The result is interesting, one that the company hopes will bridge the gap between flavoured vodka and gin. Although it is a nice change of pace, the grape can be overwhelming, making it a gin with limited possibilities.

Served with: Grapes & flowers (Bulgarian roses)
G’VINE NOUAIISON GIN  £12.50

**ORIGIN** : FRANCE
**VOLUME** : 43.9%
**TYPE OF GIN** : Dry Gin

**Description:**
A higher-strength limited edition variant from G ‘Vine, whose standard bottling is also extremely classy gin. Nouaison is batch-distilled in a copper pot still and flavoured with fresh botanicals including the grape flower. It has a suave, spicy, subtle floral: intense and complex aromas of cinnamon bark, baked citrus, floral juniper follow through on a round, silky, zesty and robust entry. Very sharp and with a solid character, it finishes with a powerful interplay of juniper, herb and flowery notes. Presents nuanced characteristics in the style of a classic London Dry gin.

*Served with: Juniper berries, orange, lime, coriander, liquorice & cardamom*
HENDRICK’S GIN

£11.50

**ORIGIN**: SCOTLAND  
**VOLUME**: 44%  
**TYPE OF GIN**: Cucumber Gin

**Description:**
Organoleptically, has floral and citrus smell and flavour, dominates the passage of purple and pink, powerful and aromatic.

*Served with: Cucumber & Bulgarian roses*
HAYMAN'S ROYAL DOCK GIN    £11.75

**ORIGIN** : ENGLAND  
**VOLUME** : 57%  
**TYPE OF GIN** : Dry Gin

**Description:**  
A navy strength gin from Hayman's, the ancestors of Beefeater's founder, James Burrough, bottles at the old UK 100 proof (57% ABV) where gunpowder would still ignite even if wetted with the spirit.

*Served with: Juniper berries, coriander, lemon & orange peels*
HOXTON GIN

£12.50

ORIGIN: ENGLAND
VOLUME: 43%
TYPE OF GIN: Dry Gin

Description:
Hoxton Gin takes the classic juniper-driven character of gin and adds something exotic: distilled with coconut and grapefruit, it is uniquely smooth and rounded, opening up a whole new world of possibilities. Immersed in the creative juices of Hoxton, Gerry Calabrese, owner of The Hoxton Pony, Shoreditch, had the idea of recreating a classic; to create a fun Gin that's like no other on the market. One that's smooth, easy and different from the rest - Hoxton Gin. It reinvigorates such standards as the G&T, and an additional dash of grapefruit juice transforms this classic. But it is so fine, there's no need to dress it up: try the Naked Martini - simply serve the gin straight from the freezer into an ice cold martini glass.

Served with: Coconut, grapefruit, juniper berries, tarragon & ginger
ISH GIN £12.25

ORIGIN: ENGLAND
VOLUME: 41%
TYPE OF GIN: Dry Gin

Description:
Ish uses botanicals including coriander seed, angelica root, almond, orris root, nutmeg, cinnamon, cassia, liquorice, lemon & orange peel and with an "extra shot" of Juniper
Ish has a much higher concentration of bespoke gin to alcohol and water providing a very smooth and full mouth-feel, this along with the extra juniper makes -ish unique and distinguishable. Ish is smooth with a brilliantly clean taste; the result of superior quality botanicals used in the distillation. It has an intense juniper, rounded by earthy coriander and refreshing hints of citrus. It has an initial sweetness from the orange, followed by a complex harmony of flavors. The juniper provides a desirable crisp dryness.

Served with: Juniper berries, coriander, angelica root, cinnamon, liquorices & nutmeg
JENSEN OLD TOM GIN £11.50

ORIGIN : ENGLAND  
VOLUME : 43%  
TYPE OF GIN : Dry Gin

Description:
The Old Tom style had been refined. It is a brilliant Old Tom gin. This was made to a recipe from the 1840s, and is naturally sweetened with larger quantities of botanicals than the original Jensen's London Gin. Most people will refer to Old Tom as a ‘sweetened’ gin, and some on the market will contain 3-5% of sugar, certainly sugar was used to sweeten old toms but that practice only really occurred when sugar prices got cheap. Originally the gin was naturally sweetened (or in reality its flavors were masked) by choosing to use greater quantities of botanicals to help remove the flavors provided by the impurities in the gin.

Served with: Juniper berries & orange peel
JUNIPER GREEN ORGANIC GIN £9.50

**ORIGIN** : ENGLAND  
**VOLUME** : 37.5%  
**TYPE OF GIN** : Dry Gin

**Description:**  
It is dry, aromatic and zestful, only the finest organic botanicals such as juniper, coriander, angelica root and savoury go into this superb organic gin which the company has been making since 1999. Distilled and bottled at Thames Distillers in Clapham, London, Juniper Green Organic Gin is truly a London Dry through and through. Made using 100% organic botanicals; Juniper Green Organic Gin is one of the few, if not the only gin distilled in the UK to be certified as Organic. CapRock Gin distilled in Colorado and the Savier Organic Spirits from South Africa are the only other organic gins we could find with a certified tag.

_Served with: Juniper berries, angelica & coriander_
Description:
The Anchor Distilling Company, established in 1993, is dedicated to creating very small batches of traditionally distilled spirits of many types and styles. Junipero Gin is flavored with more than a dozen botanicals by redistilling neutral spirit in a small copper pot still. The Junipero carries a rich fruity palate, with citrus interaction followed by juniper, coriander and liquorice freshness, Rooty hints, and a burst of citrus zest in the finish.

Served with: Juniper berries & lemon peel
Larios 12 Botanicals Premium Gin is created from 12 unique botanicals in five separate distillations: wild juniper, coriander, nutmeg, angelica root, Mediterranean lemon, orange, tangerine, mandarin, Clementine, grapefruit, lime and orange blossom blend together to give a delicate and refreshing taste. It has a Crystal Clear colour with aromas of Orange, Juniper, and Citrus. It is smooth, soft and silky taste with a refreshing and crisp flavour. Balance of complex botanicals imparts hint of sweetness. The taste is complemented by the delicate sweet orange blossoms (flowers). Distinctive flavour of sweet orange blossoms takes this complex blend of juniper berries and citrus to the next level.

Served with: Juniper berries, orange peel, and lemon peel.
LANGTONS NO. 1 LAKELAND GIN  £13.00

ORIGIN : ENGLAND  
VOLUME : 40%  
TYPE OF GIN : Dry Gin

Description:
Langton’s No 1 Gin, all the way from Skiddaw in the Lake District. Hanging Ditch is the only shop in Manchester to sell this wonderful gin. It’s beautifully soft and rounded, made using ancient slate-filtered water, its subtle taste added to by local botanicals such as seasoned bark from old oak trees. Make sure you take a trip to Hanging Ditch to taste this unique gin.

Served with: Juniper berries, coriander, angelica & twist of lemon
MARIANNA GIN

ORIGIN: SPAIN
VOLUME: 40%
TYPE OF GIN: Dry Gin

Description:
Catalonia is a country of brave people like Copons of Marianna. She, an attractive and intelligent woman, was instrumental in the spy network that protected the Catalan army during the War of Succession. The XECNA pays tribute to the national hero with Premium Gin (the result of three distillations), first found in stores labeled in Catalan and this quality. The XECNA clearly shows that the Catalans do quality products and create jobs in the country. Gin, combined with the trend Catalan, allows us to create the first combined emotional root Catalan: Catalan the gin and tonic.

Served with: Juniper berries, orange and lemon peel
Description:
Martin Miller knows a thing or two about love. He should, as he's been married three times. "Love conquers all!" he'll tell you. But can love overcome obsession? Tame madness? Martin thinks so. He's been making his gin that way since 1999. Marrying his obsession with crafting the perfect English gin, to the inspired madness of blending it to strength using Icelandic spring water. Martin Miller's Gin three times Gold Medal winner of the International Wines and Spirits Challenge. 'Born out of Love, Obsession and some degree of Madness.'

Served with: Juniper berries, orange, lemon & cinnamon
MILLERS WESTBOURNE STRENGTH GIN £13.00

**ORIGIN**: ENGLAND

**VOLUME**: 45.2%

**TYPE OF GIN**: Dry Gin

**Description**: The name itself 'Westbourne', came from Martin's tribute to his home residence 'Westbourne Grove' in Notting Hill, London. Using the same level of Love, Obsession and Degree of Madness the Westbourne Strength is bottled at 45.2% ABV using the same distillation technique and palette of botanicals. The increase in alcohol content means that the juniper becomes much more pronounced leading to a richer, spicier mouth feel whilst still maintaining a soft and smooth finish. Many bartenders see this increase in 'punch' as a perfect complement to a cocktail, as the magnificent flavour remains pronounced amongst a sea of other ingredients.

*Served with: Juniper berries, orange, lemon & liquorice*
MONKEY 47 GIN

£18.25

**ORIGIN**: GERMANY

**VOLUME**: 47%

**TYPE OF GIN**: Dry Gin

**Description**: 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. Forestry and aromatic flavours continue across the entire palate until you are left with an exotically perfumed and flowery finish. The old apothecary style bottle and hand-drawn label have garnered recognition worldwide and brought Monkey 47 Gin nine design awards. 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.

**Served with**: Lemongrass, angelica, cardamom, cinnamon, cranberries, juniper berries & lemon
**NO. 209 GIN**

**PRICE**: £13.75

**ORIGIN**: USA

**VOLUME**: 46%

**TYPE OF GIN**: Dry Gin

**Description:**
The notes of juniper (Tuscany), the warmth of coriander (Romania), the lemony undertones of cardamom (Guatemala), the cinnamon aromas of cassia (Indonesia) and bergamot orange (Calabria) provide the delightful citrus elements within the structure of this complex gin. 209's natural botanicals sourced from four continents creating the best gin in the world. The botanicals maturate in the alembic pot-still overnight. The slow soaking eases the natural flavorings from the botanicals so the gin is bright - never bitter. No. 209 Gin is five times distilled with exacting care given to separating the heads and tails from the heart of the distillation. Only the heart is used.

**Served with:** Angelica, lemon peel, juniper berries, coriander & cardamom
NO. 3 GIN £13.00

ORIGIN: ENGLAND
VOLUME: 46%
TYPE OF GIN: Dry Gin

Description:
Juniper, from Italy, not only gives gin its name, but also the unmistakable gin taste of pine and lavender. Sweet Spanish orange peel gives freshness in the form of clean, crisp citrus, and grapefruit peel to give an extra lift of citrus. Angelica root adds an earthy quality and helps to make the gin dry. Moroccan coriander seed releases a lemon flavour during distilling as well as adding a spicy, slightly peppery finish to a well-made gin. And cardamom pods which add a spicy, aromatic, yet warm bite. No.3 is distilled in traditional copper pot stills for Berrys by a family-owned company who have been distilling in Schiedam, Holland for over 300 years.

Served with: Juniper berries, coriander, orange peel, grapefruit & angelica.
OLD ENGLISH GIN

£11.75

ORIGIN : ENGLAND
VOLUME : 44%
TYPE OF GIN : Dry Gin

Description:
This Old English Gin is made from a 1783 recipe, distilling eleven botanicals in Angela, the oldest pot still being used in England today. And by using recycled bottles, organic sealing and silk printed labels, all as they did back in 1783, they are reinvigorating the way English Gin was made and distributed back then. So to taste a cocktail as it was intended, you need a Gin that hasn't changed. Old English Gin is how it was: Truly original!

Served with: Juniper berries, coriander, lemon & orange peel, cinnamon, angelica, liquorice, cardamom & nutmeg
**ONLY PREMIUM GIN**

**ORIGIN**: SPAIN  
**VOLUME**: 43%  
**TYPE OF GIN**: Dry Gin

**Description:**
*Only Premium Gin* is an intense and floral gin from Barcelona, Spain. Only Premium Gin is produced with 100% neutral grain spirit and infused with a selection of flowers that give it a special touch: juniper berries, jasmine, lemon balm, hibiscus, violet, rose petals, mallow, lavender, pansies, veronica and orange blossom. Only Premium Gin has been awarded with a Double Gold Medal at the SFWSC (San Francisco World Spirits Competition 2012), the most prestigious international spirits competition.

*Served with: Juniper berries, lavender & orange peel.*
Description:
The ‘Origin’ range of London Dry Gins are distilled using juniper sourced from multiple locations around the world – allowing the discerning consumer to explore the effects of terroir (or place of origin) on the flavour of the final gin. Each of the four gins available at launch is made in exactly the same way, distilled from English wheat spirit, and only one botanical – Juniper. Distillation is conducted at room temperature, under vacuum to preserve the highest possible amount of flavour from the juniper berries used in its production. It has botanicals (Coriander, Fresh Lemon Peel, Bitter Orange Peel, Cardamom, Angelica, Cassia, Liquorice, Cubeb Berries and Camomile) which consumers can, if they choose, add to their bottle of gin to make a more rounded, traditionally flavoured Gin.

Served with: Juniper berries, lemon peel, cardamom, angelica & liquorice
ORIGIN VALBONE SINGLE BOTANICAL GIN  £13.50

ORIGIN : ITALY
VOLUME : 46%
TYPE OF GIN : Dry Gin

Description:
The ‘Origin’ range of London Dry Gins is a unique proposition for the discerning gin-lover. Each one is distilled using juniper gathered from one single location – in this instance from Valbone in Albania. This allows one to explore the effects of terroir (or place of origin) on the final gin, highlighting how location, climate, soil type and myriad other conditions have affected the juniper. Each gin is distilled from English wheat spirit and Juniper. No other botanicals are added. Every bottle of Origin comes with a 10ml vial of cold-distilled additional botanicals (Coriander, Fresh Lemon Peel, Bitter Orange Peel, Cardamom, Angelica, Cassia, Liquorice, Cubeb Berries and Camomile) which can be added to the larger bottle.

Served with: Coriander, lemon & orange peels, cardamom, angelica & liquorice
OXLEY GIN

£17.00

ORIGIN: ENGLAND
VOLUME: 47%
TYPE OF GIN: Dry Gin

Description:
Oxley is a revolutionary English gin with a fresh, bright and intense gin taste. Unlike any other spirit, Oxley is made without the use of heat via an innovative Cold Distillation process. Cold Distillation occurs at -5°C, capturing the natural flavours of the botanicals and preserving them in the final spirit. Only 240 bottles of Oxley can be produced each day, making this a truly rare and exclusive spirit.

Served with: Juniper berries, grapefruit peel, orange peel, lemon peel, anis, angelica & vanilla.
Description:
Platú is a Premium Gin, London Dry type obtained by a triple distillation in which the ten botanicals are macerated compose, for a total of 30 days and monitored daily. The elements that are Gin is made Platú juniper berries, coriander seeds, oris root, liquorice and angelica, cinnamon, nutmeg and orange peel, cassia and lemon. Maceration of these is performed between the second and third distillation, in order to extract the best way the best aromatic nuances. Platú Gin is produced by the Spanish company, specifically Pontevedra, Platú Premium Spirits SL, but distillation is done in a small town north of the city of London.

Served with: Juniper berries, coriander seeds, liquorice, cinnamon, orange peel and nutmeg.
PLYMOUTH GIN

£9.50

**ORIGIN**: ENGLAND

**VOLUME**: 40%

**TYPE OF GIN**: Dry Gin

Description:
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. Plymouth Gin’s unique blend of botanicals combined with soft Dart moor water to create this impeccable and uncorrupted taste.

*Served with*: Juniper berries, lemon peel, orange peel, angelica, coriander & cardamom.
PORTOBELLO ROAD NO.171 GIN            £10.75

ORIGIN          : ENGLAND
VOLUME          : 42%
TYPE OF GIN     : Dry Gin

Description:
On the front of the palate Portobello Road Gin has a generous slug of juniper, the mid palate has a sustained, fresh citrus character from their use of lemon, bitter orange and coriander, which then develops into a sweet peppery finish, which is achieved by the use of liquorice and nutmeg. It has enough alcoholic strength to carry and sustain the flavours of the nine botanicals - juniper berries, lemon peel, bitter orange peel, coriander seeds, orris root, angelica root, cassia bark, liquorice and nutmeg.

Served with: Juniper berries, lemongrass, lemon peel & red berries
PLYMOUTH 57”NAVY STRENGTH GIN  £.00

<table>
<thead>
<tr>
<th>ORIGIN</th>
<th>ENGLAND</th>
</tr>
</thead>
<tbody>
<tr>
<td>VOLUME</td>
<td>57%</td>
</tr>
<tr>
<td>TYPE OF GIN</td>
<td>Dry Gin</td>
</tr>
</tbody>
</table>

Description:
For some it is the ultimate gin, with a rich but very balanced taste that takes a Martini or a Gin and Tonic to a new level. It is perfect for the demands of today's more adventurous spirit drinkers and mixologists. The 57% ABV amplifies the aroma and fragrance of the botanicals, yet retains the smooth and balanced character Plymouth Gin is renowned for. It has a crystal clear color with intense, bold and fresh aroma of juniper followed by notes of coriander and cardamom. It is full bodied, smooth and flavorful with a slight sweetness.

Served with: Juniper berries, lemon peel, orange peel & cardamom
PLYMOUTH SLOE GIN £6.00

**ORIGIN** : ENGLAND
**VOLUME** : 26%
**TYPE OF GIN** : Dry Gin

**Description:**
Sloe berries are slowly and gently steeped in Plymouth Gin, soft pure Dartmoor water and a small amount of sugar for approximately 4 months. The sugar levels are kept low to allow the full flavour of the berries to shine and allow the dry acidity of the fruit to be an important part of the taste. The result is an entirely natural product with no added flavourings or colourings. Sloe Gin has a rich red colour, which is the result of steeping the finest sloe berries in high strength Plymouth Gin and soft Dartmoor water. The result is a smooth liqueur taste with a beautiful balance between sweet and bitter fruit flavours, and a hint of almonds from the stone of the fruit.
RIVES GIN

**ORIGIN**: SPAIN

**VOLUME**: 40%

**TYPE OF GIN**: Dry Gin

**Description:**
It is a premium London Dry gin obtained by triple distillation, two grain and a third with botanicals. Botanists used are juniper, orange peel and lemon, coriander, liquorice, cinnamon, cassia, grains of paradise, angelica, almonds and orris root. The final product is a clean and transparent, aroma of juniper and herbs and very dry and balanced flavour with nutty aftertaste. This gin was first manufactured in 1980 by Rives Pitman SA in Puerto de Santamaría, Cádiz.

*Served with: Juniper berries, orange peel & lemon, cinnamon, liquorice & coriander.*
7d ESSENTIAL GIN

ORIGIN: SPAIN
VOLUME: 41%
TYPE OF GIN: Dry Gin

Description:
7 foldly distilled, therefore also the name 7d. At first the pure base distillate is produced in a fivefold distillation process. The maceration of the traditional Mediterranean Botanicals is then carried out followed by the further double distillation and the reduction of the distillate on drinking strength with the purest spring water of the river Nervión from the Ayala valley.

Served with: Juniper berries, rose petals & cucumber.
Description:
A boutique artisanal hand distilled gin produced in small batches in Ian Hart's award winning microdistillery in London. It has rich creamy notes of fresh Citrus and Juniper with contrapuntal exotic spice provided by cardamom, Nutmeg and Hougari Frankincense - aka Boswellia Sacra, from which this unique gin derives its name. 12 botanicals in all make this elegant and finely balanced gin delicious to drink straight! Makes a subtle and luscious Martini or G&T.

Served with: Juniper berries, citrus, liquorice & coriander.
SIPSMITH GIN

£12.25

**ORIGIN**: ENGLAND  
**VOLUME**: 41.6%  
**TYPE OF GIN**: Dry Gin

**Description:**
The spirits are distilled on a handmade 300L copper-pot still, the first to launch in London for 190 years. The master distiller, Jared Brown, crafts each product by hand, in genuinely small batches - never more than 500 bottles a time, often considerably less. This delivers stunning spirits that are smooth, full of character and have true intensity of flavor. Sipsmith's London Dry Gin is distilled from the finest English Barley spirit with 10 carefully selected botanicals, and blended with the exceptionally pure water of Lydwell spring, one of the sources of the River Thames. The result is an interpretation of the classic London Dry style that nods to its heritage and emerges as a particularly dry gin with a wonderful burst of juniper and a zesty, citrus freshness. It has a floral, summer meadow notes, followed by mellow rounded juniper and zesty, citrus freshness.

*Served with: Lemon peel & juniper berries*
SLOANE’S PREMIUM DRY GIN        £10.75

**ORIGIN** : NETHERLANDS
**VOLUME** : 40%
**TYPE OF GIN** : Dry Gin

**Description:**
Sloane's Premium Dry Gin is a Traditional / London Dry gin distilled by Toorank Distilleries. The ingredients used in making Sloane's Premium Dry Gin were Angelica Root, Cardamom, Cassia, Coriander Seed, Juniper, Lemon Peel, Liquorice, Orange Peel and Orris Root. Sloane's Premium Dry Gin has an Alcohol by Volume of 40%, which is 2.9% less than the average for all Traditional / London Dry Gin.

*Served with: Juniper berries, angelica, cardamom, coriander, lemon, orange, liquorice & vanilla*
6 O’CLOCK GIN

£11.75

ORIGIN: ENGLAND
VOLUME: 40%
TYPE OF GIN: Dry Gin

Description:
Balance, poise and precision, these three imperatives in the mind of engineer and inventor Edward Kain. With meticulous attention to detail he created mechanical works of art, documented in blueprints that are still treasured today. A blueprint for gin deserves the same balance, poise and precision, which Edward’s great grandson, Michael, uses to make Six O’clock Gin. Inspired by his forefather, Michael carefully selects and precisely balances Juniper with six other botanicals to chime together as sweetly as any timepiece. Orange Peel adds a citrus in delightful harmony with floral Elderflower. The result is a clean, smooth and richly flavored gin. Edward was known for restraint in gin consumption and looked forward to 6'O Clock, his time for 'ginspiration'.

Served with: Coriander, juniper berries & orange peel
**SW4 GIN**  
£9.75

**ORIGIN**  
ENGLAND

**VOLUME**  
40%

**TYPE OF GIN**  
Dry Gin

**Description:**
A super-premium Gin for people who love to drink Gin with Tonic! SW4 is a small batch gin made in Clapham and has a unique recipe of 12 botanicals which combine to make the perfect Gin to mix with tonic. A contemporary distinctive bottle makes this Gin stand out from the Gin crowd! "SW4 London Distilled Gin is a big and complex gin made in the style of the original London Dry Gins of the mid to late 19th Century. It has 12 botanicals in its recipe, with Juniper being heavily predominant, but then behind it come the citrus and spice notes, from botanicals such as lemon peel and cassia, which give it the fullness and complexity. The whole is then brought together by the Orris Powder.

*Served with: Juniper berries, lemon peel, orange peel, coriander, liquorice & cinnamon*
TANN’S GIN

£

ORIGIN : SPAIN
VOLUME : 40%
TYPE OF GIN : Dry Gin

Description:
It was launched in 1977, the gin used to have a pronounced juniper taste. As times and tastes have altered, the gin has changed and is now produced from 100% grain neutral spirit which combines juniper and a further nine botanicals which are triple distilled to give it a refined and modern appeal. Certainly the gin does not smell or tastes overly alcoholic so do be careful when drinking that you sip and not gulp. The bottle is quite chunky with a thin neck and has a rubber stopper that makes a nice squeak and a pop when pulled from the bottle. Smelling the gin treats you to a light alcohol and juniper aroma. The bottle decoration appears to be printed straight on to the glass which is nice.

Served with: Juniper berries, coriander seeds, cucumber, rose petals, cardamom, Orange peel, Liquorice root, and raspberry
TANQUERAY No TEN

£14.50

**ORIGIN**: ENGLAND

**VOLUME**: 47.3%

**TYPE OF GIN**: Dry Gin

**Description:**

The final product is clean and transparent, setting alcohol citrus flavours, perceiving the softness of chamomile, and giving a prolonged flavour. In the nose there is also perceived citrus and herbal scents of camomile flower.

**Served with**: Grapefruit & juniper berries
TANQUERAY RANGPUR GIN  £11.50

ORIGIN : SCOTLAND  
VOLUME : 41.3%  
TYPE OF GIN : Dry Gin

Description:
The Rangpur limes and other carefully selected botanicals are incorporated into the actual distillation process in the true Tanqueray tradition. Through the distillation process, the flavors are allowed to blend, while any bitter components are eliminated. The resulting product offers high quality taste and a satisfyingly smooth finish. Rangpur is distinctively smooth and has a refreshingly zesty flavor, making a perfect for mixing in the long drinks. Rangpur is LIME-oriented (distilled with Rangpur limes that have the juiciness of an orange and the zestiness of a lime).

Served with: Orange & lime peels & juniper berries
THE LONDON NO.1 GIN £11.50

ORIGIN : ENGLAND
VOLUME : 47%
TYPE OF GIN : Dry Gin

Description:
The London Gin is made from the highest quality English grain spirit and contains with 13 key botanicals. To the traditional juniper, coriander and angelica are added lemon peel, cassia bar, liquorice, cinnamon, almond, angelica, savory, orris root and orange root. It also uniquely contains gardenia and bergamot - that instantly recognizable perfumed aroma most often encountered in Earl Grey tea. The London Gin also presents itself with a turquoise-blue hue - 'The Original Blue Gin’. The London Gin also comes into its own when drunk simply on the rocks.

Served with: Liquorice, juniper berries, coriander & angelica
WHITLEY NEILL LONDON DRY GIN  £10.25

ORIGIN : ENGLAND
VOLUME : 42%
TYPE OF GIN : Dry Gin

Description:
Whitley Neill is an independent, family run company with 4 generations of distilling heritage behind it. The first Premium London Dry Gin to truly focus on African Botanicals - The fruit of the African Baobab Tree, the "Tree of Life", and Cape Gooseberries (Physalis). Using traditional methods but contemporary botanicals, Whitley Neill is distilled in very small batches in an antique copper pot still (over 100 years old), ensuring the highest quality for each batch. Unlike harsher 'Old style' London Dry Gins the softer, flavor profile of Whitley Neill means that it can also be drunk neat over ice.

Served with: Juniper berries, lemon peel, orange peel & redcurrant
WILLIAM CHASE GIN  £13.50

ORIGIN : ENGLAND
VOLUME : 48%
TYPE OF GIN : Dry Gin

Description:
This elegant crisp gin has been two years in the making as the aim was to make the finest gin in the world and to do this you need the finest base spirit. Not many people know that you need vodka to make gin. After much experimenting, Chase Distillery turned organic cider apples, from the estate, into vodka and used this beautiful product to make the gin. The finished gin is distilled over 100 times. This gin is complicated. The taste is the true taste of junipers highlighted by the citrus and the sweetness of the apples, elderflowers and hops. It has a beautiful and textured mouth feel.

Served with: Juniper berries, coriander, angelica, liquorice, lemon & orange peel
ZEPHYR BLACK GIN £10.00

ORIGIN : USA
VOLUME : 40%
TYPE OF GIN : Dry Gin

Description:
Black Zephyr is a perfect start for a cold, clean martini. Distillation Method - Zephyr is a premium London Dry Gin produced by re-distilling neutral grain spirit with natural botanicals such as juniper berries, citrus peel, and coriander seeds but also elderflower & elderberry. Elderflower is a powerful botanical & requires special attention during the production process. Zephyr, produced in small batches in a 60 year old copper pot still called Constance (Connie) & named after their head distillers' mother. All the selected ingredients are heated in a copper pot still so that the flavours and aromas are released into the spirit vapour giving Zephyr its unique flavour & character. The Blu uses the same base as Black with an added 'natural' blue colour and a natural elderberry infusion (added after distillation).

Served with: Juniper berries, citrus peel & coriander
**TONIC WATER’S LIST**

**1724 Premium Tonic water**

**ORIGIN: ARGENTINA**

1724 created the original tonic water recipe inspired by its historical homeland, on the legendary Inca Trail where the ancient Inca civilisation had used quinine even before the Spanish conquitadors had discovered it in the Americas. This Argentinean tonic has on its mind to create the right.

**Fentimans Light Tonic water**

**ORIGIN: ENGLAND**

This botanically brewed light tonic water from Fentimans is carefully flavoured with Kaffir lime leaves, cardamom, juniper and lemongrass extract to create a truly refreshing experience. With no artificial sweeteners and with fewer calories than regular tonic water, this offering from Fentimans is perfect for everyone.
**Fentimans Tonic water**

**ORIGIN: ENGLAND**

Fentimans Tonic Water is really very special. Into large vats are poured the crucial ingredients – an organic grain base, milled quinine bark and lemongrass from Asia, cane sugar (not the saccharin or fructose corn syrup that gives most tonic water an artificial taste) and purified water.

**Fevertree Indian Tonic Water**

**ORIGIN: ENGLAND**

By blending subtle botanical flavours with spring water and the highest quality quinine from the Fever-Tree, we have created a delicious, natural tonic with a uniquely clean and refreshing taste and aroma.
**Fevertree Mediterranean Tonic Water**

**ORIGIN: ENGLAND**

For a delicious and refreshing summer drink, serve with premium vodka of your choice over plenty of ice. Add a sprig of lemon thyme to bring out the subtle flavours of the Mediterranean Tonic.

---

**INDI Tonic Water**

**ORIGIN: SPAIN**

The production process begins with a week of all botanical ingredients weeks (maceration) in cold water and alcohol. The botanical ingredients are: orange peel from Seville, the zest of lemon and lima, QUININE KALINJI, KEWRA plant and cardamom spice.
**Schweppes Tonic Water**

**ORIGIN: ENGLAND**

Clear, crisp and refreshing in a tall glass with ice and a slice of lemon, or as the ever-popular ‘G and T’. Schweppes started producing tonic in the 1870s. It was soon popular with the British in India, as it contains quinine, which was used as a preventative measure against malaria. The amount of quinine in today's Schweppes Tonic is too small to have any medicinal effect, but it is still highly regarded throughout Europe for its unique taste and style.
1) **Juniper berries**

These small dark purple dried berries are well known as the flavouring for gin and other spirits, but they can also be used in cooking. They have a bitter gin-like, peppery taste which develops during the drying process and are especially popular in Italy and France, where they are used in game and meat dishes. You'll find juniper berries with the herbs and spices.

2) **Liquorice**

Liquorice or licorice is the root of Glycyrrhiza glabra from which a somewhat sweet flavor can be extracted. The liquorice plant is a legume that is native to southern Europe and parts of Asia.
3) **Coriander seed**

Coriander, also known as cilantro, Chinese parsley or dhania, is an annual herb in the family Apiaceae. Coriander is native to regions spanning from southern Europe and North Africa to southwestern.

4) **Angelica Root**

Angelica archangelica, commonly known as Garden Angelica, Holy Ghost, Wild Celery, and Norwegian angelica, is a biennial plant from the Apiaceae family, a subspecies of which is cultivated for its sweetly scented edible stems and roots.
5) **Orris**

Orris root is a name used for the roots of the iris plant. The absolute oil extracted from orris root is used as a fixative and base note in perfumery. Due to the time and volume of plant material required for extraction - the roots must be aged 3 to 5 years, and one ton of orris root produces only two kilos of essential oil - orris absolute is one the most prized and expensive perfumery materials.

6) **Cassia**

*Cinnamomum cassia*, called Chinese cassia or Chinese cinnamon, is an evergreen tree native to southern China, Bangladesh, India, and Vietnam. It is one of several species of *Cinnamomum* that are used primarily for their aromatic bark, which is used as a spice. In the United States of America, Chinese cassia is often sold under the culinary name of "cinnamon". The buds are also used as a spice, especially in India, and were once used by the ancient Romans.
7) **Nutmeg**

The nutmeg tree is any of several species of trees in genus *Myristica*. The most important commercial species is *Myristica fragrans*, an evergreen tree indigenous to the Banda Islands in the Moluccas of Indonesia.

8) **Basil**

Basil, or Sweet Basil, is a common name for the culinary herb *Ocimum basilicum*, of the family Lamiaceae, sometimes known as Saint Joseph's Wort in some English-speaking countries.
9) **Chamomile**

Chamomile or camomile is a common name for several daisy-like plants of the family Asteraceae. These plants are best known for their ability to be made into an infusion which is commonly used to help with sleep and is often served with honey or lemon, or both. Because chamomile can cause uterine contractions which can lead to miscarriage, the U.S. National Institutes of Health recommends that pregnant and nursing mothers should not consume chamomile. Individuals allergic to ragweed (also in the daisy family) may also be allergic to chamomile due to cross-reactivity. However, there is still some debate as to whether individuals with reported allergies to chamomile were truly exposed to chamomile or to a plant of similar appearance.