

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.

## Whitley Neill Gin

Smooth with rich juniper and citrus combined with notes of potpourri and exotic spice. PAIRED WITH FEVER-TREE AROMATIC TONIC. Garnished with an orange wheel.

## Whitley Neill Blood Orange Gin

A refreshing, intense orange aroma, with hints of liquorice and coriander. PAIRED WITH FEVER-TREE MEDITERRANEAN TONIC. Garnished with orange.

## Whitley Neill Rhubarb & Ginger Gin

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.

### Gordon's Pink Gin

The natural sweetness of raspberries and strawberries balance with the tang of redcurrant, served up in a unique blushing tone. PAIRED WITH FEVER-TREE SICILIAN LEMONADE. Garnished with mint

### Broker's Gin

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.

#### Malfy Gin

An Italian gin made using a selection of six botanicals, as well as an infusion of Italian coastal lemons, with notes of coriander and liquorice. PAIRED WITH FEVER-TREE MEDITERRANEAN TONIC. Garnished with a lemon peel.

#### Pink 47 Gin

Juniper led with finely balanced botanicals and a citric element providing a fresh note. PAIRED WITH FEVER-TREE AROMATIC TONIC. Garnished with a twist of orange.

#### Tanqueray Rangpur Gin

Rangpur lime is more like a lemon crossed with a mandarin. This is a soft. New Western style gin that is perfect for something fruitier. PAIRED WITH FEVER-TREE REFRESHINGLY LIGHT CUCUMBER TONIC. Garnished with cucumber and mint.

#### Tangueray Flor De Sevilla Gin

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.

#### Suntory Roku Gin

Light notes of fruity sweetness, followed by peppery notes: a journey through all four seasons.

PAIRED WITH FEVER-TREE AROMATIC TONIC. Garnished with ginger.

#### Silent Pool Gin

Rich, clean juniper-led spirit with floral layers of lavender and chamomile PAIRED WITH FEVER-TREE ELDERFLOWER TONIC. Garnished with mint and lime.

#### Jawbox Gin

A classic gin that becomes more complex on the palate. Starts with citrus and juniper developing into pepper, green angelica and subtle rootiness. PAIRED WITH FEVER-TREE INDIAN TONIC. Garnished with a lemon peel.

### Opihr Gin

Pronounced 'o-peer'. Strongly spiced with a warmth of black pepper and cubebs. PAIRED WITH FEVER-TREE GINGER ALE. Garnished with orange.

#### Sipsmith London Dry Gin

Exceptionally well balanced with a classic juniper front. PAIRED WITH FEVER-TREE INDIAN TONIC. Garnished with a lime wedge.





# IF OF YOUR DRINK IS THE MIXER, MIX WITH THE BEST

#### PREMIUM INDIAN TONIC WATER

Uniquely fresh tasting with subtle and supportive citrus notes, perfectly balanced by naturally sourced quinine from the Rwanda Congo border.

#### REFRESHINGLY LIGHT TONIC WATER

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

#### **FLDERFLOWER TONIC WATER**

Soft, subtle flavours of freshly handpicked Gloucestershire elderflowers 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.

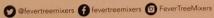
#### GINGER BEER

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

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









FEVER-TRE

www.fever-tree.com