

We Love Gin...



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.

GIN

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.

Tanqueray 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 cubeb.
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 $\frac{3}{4}$ OF YOUR DRINK IS THE MIXER,
MIX WITH THE BEST

FEVER-TREE MIXERS

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.

ELDERFLOWER 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-TREE

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