

Devon

Coates & Co. 'Blackfriars' Distillery

Plymouth Gin is a Protected Geographical Indication that pertains to any gin distilled in within the old city walls of Plymouth and it must use Dartmoor Water. Today, there is but one brand which matches those criteria, Plymouth, which is produced by the Blackfriars Distillery. The Plymouth Distillery is the oldest working distillery in England. The botanicals used are; Juniper Berries, Coriander Seed, Orange Peel, Lemon Peel, Green Cardamom, Angelica Root & Orris Root.

Plymouth Gin 41.2%

Made according to the original recipe since 1793.
25ml £3.25

Plymouth Navy Strength Gin 57.0%

In the Napoleonic Wars era it was feared that leaks of any liquid could make gunpowder wet and impossible to light. Navy Strength, is a spirit strong enough to pass the British Royal Navy's "proof" test. This involved pouring the spirit onto gunpowder. If the powder still burned, it indicated that there was sufficient alcohol - or proof - and the gin was allowed on board.

25ml £4.50

Plymouth Sloe Gin 26.0%

Made by soaking the fruit of the Blackthorn bush, Sloe berries, in Gin and adding sugar, our version is made to a classic 1883 recipe.

25ml £3.25

Exeter Distillery

Distilled in a bedroom above the The Fat Pig Pub in Exeter on a Hillbilly still nicknamed Bad Fagin, the 70L still can produce just 30 bottles a week hence making this a very unusual and rare set of gins. They only use Dartmoor spring water.

The Exeter Distillery, Bad Fagin's Micro Batch Sipping Gin 47.0%

The Sipping Gin is their most carefully guarded secret so no clue as to the botanicals - and extremely rare - our bottle is one of only 7 currently in existence.

25ml £5.95

Bad Fagin's Micro Batch Devon Gin 43.0%

A slightly more commercial product, their Devon Gin, botanicals: Orange Peel, Lemon Peel, Orange Zest, Fresh Pink Grapefruit, Juniper, Kaffir Lime Leaves, Cardamom, Coriander & seville Orange Blossoms.

They recommend black Olive a fruit garnish - but that is straight over the rocks so Gin Martini-esque.

25ml £3.95

Dartmoor Distillery

Made by a family co-operation between brothers, one of whom is the man behind Teignworthy Brewery and his other brothers own a copper piping business - so they designed and built their own still - Ethyl Ethel!

Black Dog Gin 46.0%

Dartmoor spring water and Dartmoor hand picked botanicals.

25ml £3.75

Devon

Distinctly Dartmouth

A Gin from Dartmouth Using apples from the Hunts orchards in next door Stoke Gabriel & Elderflowers sourced from our very own Greenway House Gardens - Agatha Christies's nearby home.

Apple & Elderflower Craft Gin 42.0%

About as local as it gets to us.
25ml £4.75

Dartmoor Spirit Craft Distillery

A family gin, made in small batches (50 Bottles) using traditional Gin botanicals plus the addition of seasonal wild foraged Dartmoor ingredients, hand-written on a tag round the bottle neck. A handcrafted gin that uses Organic Wheat Grain spirit, the vapour infusion method pioneered by Bombay Sapphire and the obligatory Dartmoor Spring Water.

Ten Tor Seasonal Devon Dry Gin, Autumn 2017 Bottle 14 Recipe 71017 42.0%

Seasonal botanicals are Rosehip, Sloe, Hawthorn Berry & Blackberry.
25ml £3.95

Little Gin Box

A Gin from Plymouth but as their still is situated outside the city walls not a Plymouth Gin under the PDO rules. Produced in a tiny 21L still, so 20 bottles per batch, by The Little Gin Box - a specialist Gin Shop on Plymouths Barbican.

Barbican Botanics, Handcrafted Small Batch Gin, Batch 4 Bottle 6 45.0%

The botanicals used are; Juniper Berries, Coriander Seed, Angelica Root, Licorice Root, Lemon Zest, Milk Thistle, & Fennel Seed. Ours is the 66th bottle produced.
25ml £4.95

Salcombe Distillery Co.

Salcombe Gin is produced in a 450 litre Arnold Holstein still charmingly named Provident. The inspiration for the gin comes from the Salcombe 'fruiters' that brought exotic fruit into Devon from the Azores, West Indies and Mediterranean in the 19th century. The obligatory Spring Water sourced from Dartmoor is used. Fun fact: Salcombe is one of the few distilleries in the world accessible by boat!

Salcombe, Start Point Gin 44.0%

Made with thirteen botanicals including Macedonian Juniper, Fresh Lemon, Lime and Red Grapefruit Peels, Cardamom, Licorice, Cinnamon Bark, Chamomile, Coriander Seeds and Cubeb Berries.
25ml £4.50

The Old Chapel Brendon Distillery

Wicked Wolf Exmoor Gin is a premium craft gin made from botanicals distilled on Exmoor. The 11 botanicals are individually distilled and then expertly blended on the banks of the picturesque River Lyn, North Devon. Passionate about gin, husband and wife team, Pat Patel and Julie Heap, are the faces behind the exciting new venture. Wicked Wolf Exmoor Gin uses the perfect combination of 11 exotic botanicals producing complex layers but still traditional flavour with a contemporary, yet restrained character. Pot distilled in a copper alembic still, Wicked Wolf Exmoor Gin is lovingly blended, filtered, bottled and labelled by hand in exclusive 100-litre batches..

Wicked Wolf, Small Batch Handcrafted Exmoor Gin 44.0%

The botanicals are Juniper Berries, Coriander Seeds, Kaffir Lime Leaves, Cardamom Pods, Angelica Root, Lemon Grass, Cubeb Berries, Hibiscus Flowers, Grains of Paradise, Lemon Peel & Orange Peel.
25ml £3.95

Devon

The Exeter Gin Co.

These are a seriously confused distillers!! Called Exeter Gin - it's made near Teignmouth! Meant to celebrate Exeters Roman heritage the bottle displays a frieze of fine Trojan Greek warriors. The Gin is perfectly fine though. Then they go and make a Yorkshire themed Gin with local Devon foraged botanicals - but again you can't fault the Gin.

Exeter Dry Gin 44.0%

The botanicals, with a roman twist, are Tarragon, Basil, Cardamon, Cinnamon & Marigold as well as 11 others.

25ml £3.95

Granny Garbutt's, London Dry Gin 42.0%

Granny Garbutt is the Gin loving Granny who inspired them to make this Gin. Born in 1901 on the North Yorkshire moors, she had a colourful personality and loved to socialise which often led to mischief, much frowned upon in those days. Distilled using a 'one shot' method in our traditional copper still, 'Isabelle', this refined small batch gin combines fourteen botanicals making it both elegant and well balanced.

Specific botanicals have been carefully selected, such as marigold flowers and hibiscus to enhance it's delicate floral tones. A background of Macedonian juniper, English coriander, Angelica & Orris root, infused with locally picked Gorse Flowers, Marigold, Hibiscus and Heather.

25ml £3.95

Cornwall

Trevethan Distillery

Trevethan Gin is a quality handmade gin created using a traditional family recipe perfected in the 1920s by Norman Trevethan. Each batch is hand distilled at their craft facility in Cornwall. The small quantities that they produce help to create their unique flavour and give every batch its own signature character. Complex, with subtle hints of citrus and floral notes, their gin is made using botanicals sourced from their very own Cornish hedgerows for a true taste of Cornwall.

Trevethan, Handcrafted Cornish Gin 43.0%

The recipe includes the usual suspects of Juniper, Coriander, Cassia and Angelica along with some less familiar botanicals like Cardamom, Orange Peel, Lemon Peel and Vanilla. The Vanilla helps to leave you with a soft and oily texture on the pallet. Finally, it is finished off with the finest Cornish Elderflower and Gorse flower, handpicked from the hedgerows of Trewonnard Dairy Farm in Trenegeos. The water used comes from a natural spring on nearby farmland, the water is so soft that no mineral treatment is necessary which helps to create a truly natural flavour.

25ml £4.25

Southwestern Distillery

Southwestern Distillery produce small batches of their artisan Tarquin's Gin using their flame-fired copper pot still called Tamara, goddess of the Tamar. It's then bottled by hand and sent off into the world, to spread the news that Cornwall is producing some fabulous gin. Made by 24yo Tarquin, cool as a cucumber, cute as a basket of kittens, mad as a box of frogs!!!

Tarquin's, Handcrafted Cornish Dry Gin 42.0%

The Tarquin's recipe; Juniper from Italy, Coriander Seeds from Bulgaria, Liquorice Root from Uzbekistan Angelica Root from Poland, Orris Root from Morocco, Green Cardamom from Guatemala, Cinnamon Bark from Madagascar, Bitter Almonds from Morocco, Fresh Orange, Lemon & Grapefruit Peel (seasonally sourced) Violets from Devon.

25ml £3.75

Tarquin's, "Seadog" Navy Strength Handcrafted Cornish Dry Gin 57.0%

The Tarquin's recipe and the full Navy Strength - see Plymouth Navy.

25ml £4.50

Tarquin's, Limited Edition "The Cornish Crocus" Handcrafted Dry Gin 42.0%

The Tarquin's recipe and the full Navy Strength - see Plymouth Navy.

25ml £3.95

Tarquin's Limited Edition "Mulled" Handcrafted Cornish Dry Gin 42.0%

The Tarquin's recipe and the full Navy Strength - see Plymouth Navy.

25ml £3.95

Tarquin's Limited Edition "Blackberry" Handcrafted Cornish Dry Gin 42.0%

The Tarquin's recipe and the full Navy Strength - see Plymouth Navy.

25ml £3.95

Colwith Farm Distillery, Aval Dor

Stafford's Gin is made by those Aval Dor Cornish Potato Vodka folk by infusing botanicals in their vodka. What botanical might go well with potato do you think? How about Cornish Rosemary? Brilliant, eh? Obviously there's Juniper too, plus Coriander, Orange, Lime, Macadamia and Almond as well as Cornish Lemon Balm and Bay Leaf.

Stafford's Cornish Dry Gin 42.0%

Obviously there's Juniper too, plus Coriander, Orange, Lime, Macadamia and Almond as well as Cornish Lemon Balm and Bay Leaf.

25ml £3.95

Cornwall

Wrecking Coast Distillery

From the outset this Gin was designed around Cornish Clotted Cream. However, taking an existing recipe and adding an unusual ingredient did not deliver the flavour profile they were looking to achieve. So they made a hand blown glass vacuum still to their own specification to distil the neutral spirit and fresh clotted cream mix at below room temperature. This created a crystal-clear spirit that retains the flavours of the clotted cream together with its rich, velvety feel in the mouth. The knowledge and craft involved in this hands-on process means they can only make very small quantities at a time.

Wrecking Coast Hand Distilled Clotted Cream Cornish Gin Batch 19 Bottle 215 44.0%

12 botanicals are macerated in grain spirit for a fortnight before running through a computer controlled iStill (no, really). The Cornish clotted cream meanwhile is cold distilled in a vacuum still before the two spirits are blended together!
25ml £3.95

Wrecking Coast Hand Distilled Clotted Cream Cornish Honey & Sloe Gin 34.5%

Clotted Cream, Honey & Sloes what an incredible combination. Not only will you find jammy deliciousness of locally-picked sloes here - they also add a good helping of Cornish honey into the mix, which results in a balancing sweetness luxurious mouthfeel!
25ml £4.50

Curio Spirits

Curio is produced in Mullion, deep in west Cornwall, through years of hard work, dedication, consultation and training with two master distillers who have helped us on our journey to create a delicious craft gin. Curio is inspired by fragrant botanicals and natural ingredients that reflect our culture, heritage and locality. A quadruple distilled Cornish Gin made with locally foraged wild botanicals.

Curio, Cornish Rock Samphire Gin 41.0%

A quadruple distilled Cornish Gin made with locally foraged wild botanicals including Rock Samphire from the Cornish cliffs and Kombu Seaweed sourced by The Cornish Seaweed Company. Curio Gin has 15 botanicals in its line up: Juniper, Lime Flower Tea, Star Anise, Fresh Lemon Peel, Fresh Lime Peel, Seaweed, Rock Samphire, Nutmeg, Cinnamon and Coriander. SO all in all quite a Salty, Spicy, almost Savoury taste - definitely a curious Gin but also definitely a wonderful Gin.
25ml £3.75

Somerset

Newton House

Robin and Jane Cannon purchased Newton House and 60 acres of gardens and grounds in 2007. It was in a very sorry state of decay and during the ten year restoration project every square inch of the house and outbuildings and every square yard of the grounds have been lovingly restored. The walled gardens now grow a large variety of flowers for cutting, herbaceous borders to enjoy and many botanicals including exciting and colourful edible flowers for cocktails! In a moment of inspiration Robin and Jane decided to use their unique spring water which is pure and the elixir of life, having seeped gently from the hills surrounding the house for centuries, together with some of their homegrown botanicals to create a small batch, handcrafted gin. Newton House Gin's recipe was crafted in a 10 litre still called Hermione, though now production takes place in its big sister, Henrietta, a 60 litre still.

Newton House, Somerset Spring Water, Hand Crafted Small Batch London Dry Gin 43.2%

The gin is made from English grown distilled wheat spirit and twelve botanicals, Almonds, Juniper, Licorice, Angelica Root, Coriander Seeds, Bergamot, Grapefruit, Lemon and Orange Peel, Peaches, Mint, and Blueberries.

25ml £3.75

Dorset

Conker Spirit

We've created a unique and intricate gin of ten select botanicals, distilled and bottled by us at Dorset's first gin distillery, nestled in the back streets of Bournemouth. Brazenly refreshing and deftly smooth, the Dorset Dry is crafted to stand up on its own, poured and adored over ice.

Conker, Dorset Dry Gin 40.0%

Whilst still a proper classic gin, led by a dry Macedonian Juniper heart, the subtle incorporation of the Dorset notes of Elderberries, Samphire and handpicked New Forest Gorse Flowers brings bright and refreshing lighter notes to Conker.

25ml £3.95

London

Little Bird

London Dry Gin those three little words on your bottle tell you that the botanicals are natural and distilled along with the spirit to give a purer and high quality spirit, it also means that no artificial flavourings or colourings are allowed before or after distillation. While that term London Dry is a nod to the style of your gin, strangely, it doesn't necessarily mean that it's actually made in London too. But rest assured, Little Bird is, of course, south London born and bred - from the wilds of Peckham Rye.

Little Bird, Small Batch London Dry Gin 41.6%

Little Bird Gin and friends hit upon the recipe for a new London Dry Gin. Pink-grapefruit, sweet orange peel and ginger, plus seven more botanicals all contribute to our smooth citrusy taste. One of the Ploughman's favourites.

25ml £4.25

West End Drinks

The King of Soho is an authentic London Dry Gin quadruple distilled in the heart of London using traditional methods by an 11th generation master distiller. A complex spirit the Gin is crafted with twelve botanicals to our unique flavour profile. Created as a tribute to the original 'King of Soho' Paul Raymond by his son Howard..

King of Soho, Premium London Dry Gin 42.0%

It pops with Juniper, Pine and herbal Coriander, Bright Citrus, Grapefruit Peel giving it a unique sweetness. Hints of Spice lurk around behind it & Liquorice lasts on the finish.

25ml £3.95

The Reformed Spirits Co.

Martin Miller and his two friends, David Bromige and Andreas Versteegh, kicked off the whole gin 'new wave' back in 1999 with the launch of Martin Miller's eponymous gin. Since its launch in 1999, Martin Miller's Gin has consistently won awards for excellence from the world's leading judging institutions. Martin Miller's Gin has won more gold and platinum medals than any other gin in the last 10 years including at the four most respected competitions; The World Spirits Awards, San Francisco World Spirits Competition, ISC and IWSC. In 2003 Martin Miller's Westbourne Dry Gin was awarded 97 points by the Beverage Testing Institute of Chicago, the highest score ever awarded to a gin. It has held that position for twelve years, once again being awarded 97 points in 2015. They have always used the best ingredients that they could find (like many other craft Gin's) but what makes them unique is that they've gone the extra mile - well 1,500 of them - by using the World's best water - Icelandic Spring water the world's purest and softest water. They fly the freshly distilled spirit to Iceland to blend it down to drinking strength - not great for the Air Miles but wonderful for the taste. Distilled in England - Made in Iceland.

Martin Miller's Westbourne Strength Dry Gin 45.2%

First launched in 2003, Martin Miller's Westbourne Dry Gin was a response to requests by 'mixologists' for a version of Martin Miller's Gin that would give a more 'old school' authenticity to their classic repertoire of cocktails and help them create more complex, fully-flavoured inventions. Martin Miller's response was a gin with its emphasis on the spicier, peppery notes of Cassia and Nutmeg along with a higher strength. From the launch it enjoyed an underground cult status as the bartender's favourite, it became something of a closely-guarded secret among the bar fraternity.

25ml £4.50

London

Mombasa Club

It begins in the end of the XIX Century, in the heart of Victorian times. The mighty and famous British Empire had been immersed in a colonial struggle throughout Africa for decades. The Empire already dominated sea communications and commercial routes, as well as most of the merchandise traffic between the Orient and the West. British trade domination was largely due to the discovery of new routes towards India, routes found by those first romantic English explorers, when their spirit for adventure and their enthusiasm for travel in the Far East led them to places that were both geographic and human paradises. The most important discovery was the coastal city of Mombasa, located in front of the Island of Zanzibar, which, due to its strategic position, soon became the main port and commercial centre for the whole of East Africa, turning it into a place where the civilised colonial world mixed with the magic and mystery of the exotic African world. This was where the first private social club was set up: Namely the mythic Mombasa Club. It was founded in 1885 by officials of The British East Africa Protectorate and was exclusively for Englishmen, those either born in the United Kingdom or who held permanent or temporary official positions or, who carried out work for the Imperial East Africa Company. The Mombasa Club was an essential part of Colonial life and became famous and popular as a welcoming, idyllic meeting point allowing for leisure, where its members held lively debates or interchanged news, whilst sipping their Mombasa Club gin & tonics (an exclusive gin from England that was specially distilled and bottled for the consumption and pleasure of its members). Nowadays, Mombasa Club Gin continues to bring a nostalgic reminiscence of those romantic pioneering adventurers of the glorious, epic English colonialism of the nineteenth Century. Not very PC - but what the hey!!

Mombasa Club Dry Gin 41.5%

Mombasa Club Gin is distilled using traditional methods, with the botanicals immersed in the spirit and batch distillation, using neutral alcohol that has previously been distilled four times and with a selection of natural ingredients. The botanical selection includes Juniper, Cassia Bark, Angelica Root, Coriander Seed, Clove and Cumin, resulting in a bold, spicy flavour profile.

25ml £3.95

Mombasa Club Strawberry Edition Gin 37.5%

This is a sweet, juicy variation on the Mombasa Club Gin recipe, now featuring strawberries at its core!

25ml £3.95

Thames Distillers

They are very under the Radar - "you haven't seen them right?".

Fifty Pounds, Rare & Handcrafted London Dry Gin 43.5%

This is fifty... Fifty Pounds gin is distilled in small quantities, and in single batches. The name comes from the time of George II and the 1736 Gin Act, when a 50 pound tax was levied on those wishing to produce and sell gin. Only two distilleries agreed to pay the tax!.As it happens, the 18th Century gave them inspiration beyond their name. It inspired the bottles, which are an unusual shape but that's because they're based on the first gin bottles (known as "case gin").Each bottle of Fifty Pounds Gin also bears its individual distillation batch number BATCH N° 01/17 (ours is 02/15), together with the year that it was distilled. Perhaps more importantly, the 18th Century inspired the traditional, highly specialised distillation method. This means the production is small – the yield is approximately one thousand bottles from each batch.

25ml £3.95

Colonel Fox's London Dry Gin 40.0%

This is a very interesting London Dry Gin which is made to a recipe discovered by a Lieutenant Colonel Fox in 1859. The Colonel was a celebrated war hero, and today his name lives on in the form of this fabulous gin, flavoured with Juniper, Coriander, Angelica, Cassia, Liquorice and Bitter Orange Peel..

25ml £2.95

London

Tanqueray

Given that Tanqueray epitomises the London Dry style, it should come as no surprise that it provides a crisp, dry taste. The recipe is a fiercely guarded secret, though it is thought to contain as little as four botanicals. The final spirit is bottled at 43.1% ABV in the UK (47.3% for the rest of the world - thanks to the UK's extreme duty rates), with strong juniper notes pulling through, along with a hint of spice and a dry finish. To successfully capture the story of Tanqueray as a brand would require a book, maybe even an archive, so please consider the following an abridged version of history, with the loudest moments in its history collected here. It all began when Charles Tanqueray launched his distillery in the 1830's on Vine Street in Bloomsbury. It's thought that the Tanqueray Gin recipe as we know it today first came about in 1838 – probably even earlier, though older records can't be found (presumably lost at some point in the company's 180 year history!). The unchanging nature of the gin is an astonishing feat given how well balanced it is, and how popular it is – even more so when one considers that Charles was a newbie distiller in his early 20's. When Charles died in 1868 his son – at the age of 20 – inherited the distillery and continued his pioneering work. Under his guidance, the company grew in success, soon being stocked in up-market grocers and exported to the British Colonies. In 1898 Tanqueray merged with Gordons & Company, cementing their place as the leading force in distilling. Soon after, all production was transferred from the Vine Street Distillery to Gordon's Goswell Road site. When prohibition began in the United States in 1920, Tanqueray & Sons allegedly continued to ship gin to islands just off the US coast in cases designed to float. Socialites would then obtain the gin via the black market and speakeasies. Given the clandestine nature of these activities it's hard to know if there's any truth in them, but we'd certainly like to see a case float ashore the next time we're at the beach...! Tanqueray was distilled in the capital until the great air raid of 1941, when the London distillery was almost completely destroyed. Only one of the stills survived the bombing relatively unscathed (repairs had to be made!), and this remaining still, known as "Old Tom", now resides at Tanqueray's permanent home in Cameron Bridge, Scotland. Although the brand has been owned by United Distillers from 1986 (now known as Diageo), John Tanqueray, the great great-grandson of Charles Tanqueray, remained involved until his retirement in 1989. And of course it is the Gin by Royal Appointment!!

Tanqueray, UK Export Strength, London Dry Gin 43.1%

The four botanicals thought to be used are Juniper, Coriander Seed, Angelica Root and Licorice Root. They all combine to create a smooth gin, well balanced, juniper dominant taste. The lack of citrus botanical makes it slightly drier than some other gins, but Coriander adds both piquancy and lemon on the nose.
25ml £2.95

Tanqueray, No.10 Batch Distilled Dry Gin 47.0%

Tanqueray No. Ten Gin, so named for the small pot still on which it is made, The gin is made with fresh, whole citrus fruits including Grapefruit added into the classic Tanqueray recipee, which brings great depth and character.
25ml £4.25

Tanqueray, Rangpur Export Strength Dry Gin 41.3%

So many people assume that Tanqueray Rangpur is a lime-flavoured Gin, such a song and dance did Tanqueray make of the fruit when it first launched. It's a Lime featuring Gin, sure, but lime doesn't lead the sole charge here. Rangpur is a Bengali word, though the Rangpur Limes are fairly prolific across the world. They're called Canton Lemons in South China, Hime Lemons in Japan, Cravo Lemons in Brazil and Mandarin-Lmes in the United States. They're not like other limes in that they combine various citrus elements to hone their own distinct personality. They're zesty and acidic, but hugely juicier.. Possibly the Ploughman's favourite Gin.
25ml £2.95

Tanqueray, Bloomsbury Limited Edition Export Strength London Dry Gin 47.1%

Another limited edition release from the Tanqueray range, with a decidedly juniper-focussed mindset. It's based on a historical Tanqueray family recipe from a recipe book dating back to 1880 which called for double the Juniper as well as Cassia Bark - which doesn't feature in the classic Tanqueray London Dry Gin recipe at all!. If you like Juniper this is the one for you!!
25ml £5.95

London

Tanqueray Cont.

Tanqueray, Limited Edition Export Strength Old Tom Gin 47.0%

Launched in the summer of 2014, Tanqueray Old Tom is a recreation of the brand's original recipe. Instead of a verbatim re-creation, it has been made in an interpretive way in order to better achieve the idea of what the original pre-1920's Old Tom was about. To do so, the team had to reverse engineer some of the advances in distilling technology that have occurred since. Tanqueray Old Tom is made using the same four botanicals as the flagship gin, although in different proportions and with an increased dosage. After distillation, a little New Make Spirit (think un-aged whisky spirit) was added to add a grainy note and "dirty up" the spirit to reflect what it would have been like originally (the base alcohol at the time would not have been as neutral as it is today). The Old Tom Gin is also sweetened with beet sugar. Rather strangely, instead of only using their usual demineralised water to cut the gin to bottling strength – the team also used a different water source to, once again, add a modern interpretation of what the authentic flavours and textures would have been like (in essence, allow for controlled impurities to enter the chain to create true to form flavours). There were only! 100,000 bottles made (ours is No. 80,428) and the label is an exact replica of one of the last labels found in the Archive.

25ml £5.95

Tanqueray, Flor de Sevilla Gin 43.1%

Back in the 1860s, Tanqueray creator Charles Tanqueray visited the orange groves of Spain and eventually produced a gin recipe based around the glory of Seville oranges. In early 2018, Tanqueray released their Flor de Sevilla Gin, inspired by the recipe written over 140 years ago! If you like your gin to be citrus-focussed and generally excellent, you're in for a sun-soaked treat. Maybe they've jumped on the flavoured Gin band wagon - but as with all things Tanqueray -they've done it in style!!

25ml £3.25

Gordon's

Gordon's iconic reputation has been built since its initial conception as a Southwark based distillery in 1769 by Alexander Gordon. The production later moved to Clerkenwell in 1786 and the white spirit sailed the seas through the 1800's, creating legions of fans the world over. As with many gins of the time, it was in huge demand and in some cases was handsomely paid for in gold dust (Joseph Franks of Melbourne). The British distillery is now based on the Laidon site in Basildon, Essex to meet the high demands of production. It still houses 'Old Tom', a copper still dating back over 200 years.

Gordon's, Special London Dry Gin 37.5%

The exact botanical blend is locked in the lips of only eleven people in the world, a secret that's been kept for an astonishing 240 years. The London Dry Gin is triple-distilled and allegedly contains Juniper Berries, Coriander Seeds, Angelica Root, Licorice, Orris Root, Orange and Lemon Peel, Ginger, Cassia Oil and Nutmeg. According to Gordon's, up to 3,000 botanicals are nosed yearly in the quest to find the exact blend of flavours to create their consistent taste. Gordon's juniper berry crop is hand-chosen every year and stored for two years to intensify the oils and encourage the flavours to mellow out. This intensifies the juniper flavour and is said to be the reason behind Gordon's more traditional profile..

25ml £2.50

Gordon's, Premium Pink Distilled Gin 37.5%

Inspired by an original Gordon's recipe from the 1880s, Gordon's Pink is perfectly crafted to balance the refreshing taste of Gordon's with the natural sweetness of raspberries and strawberries, with the tang of redcurrant served up in a unique blushing tone. Made using only natural fruit flavours to guarantee the highest quality real berry taste.

25ml £2.95

London

Oxley

Oxley Gin is a product that merged both scientists and distillers alike in order to create their unique distillation method. It hasn't been an easy journey and it took some time – eight years of experimentation – to get the method right. Vacuum distillation is no longer completely novel as a distillation technique in gin production, but Oxley was one of the first spirits to use this method and is unique to others in the category. Word of warning – this post gets geeky so best buckle up before launching in...

What is vacuum distillation and why is it also called cold distillation? Quite simply, it's because by creating a vacuum the boiling point required to distil alcohol is greatly reduced. Instead of heating up the botanicals and neutral grain spirit until they both reach a boiling point of around 78 degrees Celsius, cold distillation uses vacuum pressure to bring down the boiling point to a rather tepid 25 – 40 degrees Celsius. The reasoning behind doing this is for the botanicals to remain intact whilst the spirit gets distilled. Oxley takes this to the extreme by distilling at -5°C. Even in the context of vacuum distillation, this is unbelievably low. This sub-zero distillation method means that the delicate flavours and oily compounds stored within the botanicals are maintained instead of lost or changed through the heat. It also prevents the harsher, 'cooked' smells and tastes that can come through in final products where the stills have overheated. Whether one is better than the other is subjective given it is to do with flavour preferences. It's certainly very different and that's the key point. No heat creates a very different flavour profile. The second point of difference in Oxley's distillation method is that by reducing the heat so much it ensures that there are no heads or tails created in the process. The gin is so highly rectified that no methanol or other unwanted substances are present. Making no cuts to the liquid means that 23 litres of the 25 liters first added emerges from the distillation process with 2 liters being absorbed by the botanicals and any uncontrolled defects in the pump system. Scientifically, it's an impressive feat. A total of 14 botanicals are used following a recipe called 'Recipe 38'. Each of the botanicals were chosen to shine through so a perfect balance between them needed to be worked out. They found that the taste of fresh citrus ingredients are much sharper and brighter using their distillation method, in comparison to the more marmaladey notes in traditional pot stills. This is quite the opposite reaction in cold distillation of juniper berries however. Rather than creating dominant piney notes we're so used to, a much more grassy flavour is produced and juniper is significantly more gentle and greener on the palate. It took exactly 38 attempts until finally the perfect recipe was concocted (thus the name "Recipe 38"). The botanicals are now weighed and vacuum-packed into bags with the exact weight for one distillation before being sent down to the distillery.

Oxley, Cold Distilled London Dry Gin 47.0%

Alongside Juniper and Grapefruit, Lemon and Oranges, the other 10 botanicals include Meadowsweet, Vanilla, Aniseed, Orris Root, Licorice Root, Cocoa, Grains of Paradise, Cassia Bark, Nutmeg and Coriander.

25ml £4.50

London

Beefeater Distillery

Beefeater London Dry Gin was devised by James Burrough in the latter half of the 1800s, after purchasing the Chelsea distillery in 1863 (it was founded in 1820). Though Burrough was also producing a selection of liqueurs and other gin recipes, the one named after the Tower of London's Yeomen Warders proved very popular indeed. Even well over 100 years later, the recipe remains almost completely the same as the one made by Burrough. In 1908, the production of Beefeater was moved over to Hutton Road in Lambeth, and 50 years later it moved once again to Kennington. Beefeater's Crown Jewel Gin, a variation on their original recipe, was launched in 1993 and discontinued in 2009, to the dismay of quite a few gin fans (who rejoiced when it was reintroduced in 2015). Desmond Payne became the Beefeater Master Distiller in 1995..

Beefeater, London Dry Gin 40.0%

Beefeater London Dry Gin was first made in 1820 by James Burroughs. It is still, to this day, made to the same recipe. Great in a martini, this is a spiced, fruity gin..Botanicals are; Juniper, Coriander Seed, Angelica Root and Liquorice Root. Angelica Seed, Orange Peel, Lemon Peel, Orris Root & Almond.
25ml £2.50

Beefeater, London Pink Strawberry Gin 37.5%

Exactly the same recipe - with Strawberries..
25ml £2.95

Beefeater, 24 London Dry Gin 45.0%

The inclusion of Japanese Sencha and Chinese Green Tea in the botanical blend distinguishes Beefeater 24 from any other gin, helping to shape its unique aroma and smoothness, while the addition of grapefruit peel ensures that Beefeater's signature citrus flavour remains present. The complete list of botanicals is; Juniper, Coriander Seed, Angelica Root and Liquorice Root. Angelica Seed, Orange Peel, Lemon Peel, Orris Root & Almonds,.Grapefruit Peel,Japanese Sencha Tea.& Chinese Green Tea.
25ml £3.25

Bombay Sapphire

Bombay Sapphire's story begins with Thomas Dakin in 1761. At the age of 24 Dakin purchased a site with potential for distilling on Bridge street in Warrington, and in doing so established one of the first major distilleries outside of London. Dakin began his business not by creating Bombay Sapphire (that was only to come some 200 years later) but by creating Warrington Gin. Over the following years the Dakin family continued to develop their gin, adapting to new technologies and breakthroughs in distillation techniques. In 1831 the family purchased a new copper still – one of the first Carterhead stills around. It was this vital acquisition that set their gin apart from the rest of the crowd, as it didn't boil the botanicals in the pot, but placed them at the top of the column for vapour infusion instead. Around 30 years later, the Dakin family sold their distillery to established brewers Gilbert and John Greenall – along with the recipe for their 100% Vapour Infused single shot dry gin. While the original Warrington Gin ticked along (perhaps a little unimpressively for many years), the Greenall distilling empire grew to become what we know today – one of the UK's largest producer of white spirits - see below. It wasn't until the 1950's, though, that a man named Alain Subin -keen to capitalise on the still buoyant cocktail market and feed the "Mad Men" style era of Martini drinking – saw an opportunity to relaunch Warrington Gin for an American market. Satisfied with the recipe and the lighter notes of the gin due to it's vapour infusion process, he turned his attention to the brand and created a new name and identity – Bombay Dry Gin.

Bombay Sapphire, London Dry Gin 40.0%

We've referred to the Vapour Infusion above, but the process is vital to understanding how Bombay Sapphire is different to many gins out in the market. There are only a few of these types of stills (Carterhead) remaining in the world and three are exclusive to Bombay Sapphire. During the distillation process the spirit vapour passes up through a basket at the top of the column and is delicately infused with the aromatic flavours of the botanicals: Juniper, Coriander, Angelica, Almonds, Cubeb Berries, Lemon Peel, Orris, Liquorice, Cassia Bark and Grains of Paradise.
25ml £2.95

London

Sipsmith Distillery

When they launched, Sipsmith became the first copper-pot based distillery to start up in London in over 180 years. A fact that made the process of being granted a license a long and tiresome affair. Undeterred and feeling inspired after spending time in the US, where a change in licensing laws led to small craft distilleries gaining popularity, Fairfax Hall and Sam Galsworthy even sold their homes to fund the project. The major stumbling block was HMRC. At the time, the government said the quantity of gin they planned to produce – less than 300 litres at a time – was so small it was technically classed as “moonshine”. It took almost two years of lobbying for the law to be changed and in 2009 their licence was granted. Incidentally, this original licence still hangs proudly on the wall and is actually partly handwritten, because up to that point there were none in existence. It’s hard to underestimate the impact that this change in legislation has triggered in the UK since. For example, less than a year beforehand Chase Distillery had been after a similar licence and had been denied, forcing them to buy in much larger apparatus off which to distil. Many others were forced to halt their plans altogether, as the fiscal barrier to entry was too high. Only a handful of distilleries were built in the UK in the years leading up to 2009 but in the 5 years after, well over 70 distilleries have been established. The launch of Sipsmith was the pivotal moment for craft distilling in the UK and they were, undeniably, the ones who changed the game when it comes to small batch gin. Today, Sipsmith Gin is distilled using three different stills named Constance, Prudence and Patience. There is also a tiny (50lt) still named Cygnet, which the team use for more experimental ideas and trial recipes.

Sipsmith, Lemon Drizzle Gin 40.4%

Everything seems in order so far. In the current climate of relentless gin-innovation, Sipsmith have only gone and used cake. Except, this is actually not a new concept. You can trace this style of gin back to the 1930s, and it enjoyed wide popularity in the 1950s and 60s. Sipsmith's Lemon Drizzle Gin is very much a homage to this understated aspect of gin history. It relied on the combined expertise of Master Distiller Jared Brown and Head Distiller Ollie Kitson to create a suitable recipe, with multiple different lemon additions. You want dried lemon peels? It's got 'em. Vapour-infused freshly peeled lemon? Got 'em. A fresh lemon twist for every bottle? Got 'em. Lemon verbena sourced directly from Master Distiller Jared Brown's garden? You better believe it's got 'em.

25ml £4.50

Midlands

William Chase

William Chase grew up on our family farm Tyrrells Court, near Dilwyn in Herefordshire. Wanting to be a farmer and grow produce enhanced with the magic of the seasonal earthy smell of planting potatoes into fresh soil in the spring, the malty smell of a trailer of fresh barley, and the intense smell of cider fruit when freshly harvested. Then reality in the commercial world stepped in. He struggled to make ends meet for many years and eventually found it best to focus on one thing; it was potatoes, for good or for bad. He grew potatoes and traded them to supermarkets to make a living but little more. One sunny day, he had a batch of potatoes rejected from a supermarket for not being pretty enough. To cut a long story short, these potatoes went to Kettle chips and were accepted as some of the best potatoes they'd ever had. This gave him the eureka idea to turn their Herefordshire spuds into chips, as most chips at that time were made from substandard industrial potatoes with the hand fried chips being produced in the UK being a thick, dark, jaw-breaking lump and I knew we could do better - Tyrrells crisps were born. This gave him the profitability to broaden his horizons and later on the farm produce was used to create a truly wonderful range of spirits.

William Chase, Elegant Crisp Apple Gin 48.0%

Elegant Crisp is made from scratch using rare varieties of apples from the 300 year old biodynamic cider orchards. In the bespoke gin still, Hops, Elderflower, Juniper, Bramley Apple and Angelica, plus secret wild botanicals from their meadow and fresh water from their own well.
25ml £5.25

Sibling Distillery

The four Scions of a family Micro Brewery in Cheltenham decided to set up a distillery using raw materials sourced from their parents brewery. We'd love to tell you their names but due to the fact that 2 of them are under 18 and strict rules applying to alcohol promotion and under 18's we can't for a couple of years yet - the was a bit of a blow to the four siblings when they found out after completing the whole set up of the business - any their Gin speaks for itself. Produced at their state-of-the-art distillery, the gin's botanicals are infused into the finely crafted spirit using a carter-head still. The spring water from Cheltenham used for Sibling Gin is naturally filtered through a layer of Fuller's earth. This all results in a gin with a superb mouth feel, that wonderfully delivers notes of fresh citrus, creamy vanilla and bright, fruity blueberry.

Siblings, Triple Distilled Dry Gin 42.0%

The Gin's botanicals, which include Juniper, Vanilla, Orange Peel, Lemon Peel and Blueberries - amongst others.
25ml £3.95

Warner Edwards Distillery

From their 200 year old barn on Falls Farm in the picturesque village of Harrington, Northamptonshire, they lovingly distil a range of small batch, fantastically smooth, award winning gins using their own farm's natural spring water, grain spirit and home-grown ingredients. Each batch is small, and every single bottle is handcrafted by them, from the filling to the wax seal and label finishing. The intense smoothness of the gins comes from their gorgeous bespoke copper still, 'Curiosity', handmade in Germany by the Arnold Holstein family. Curiosity is the heartbeat of the business and, she was the first of her kind in the UK. Curiosity's 500 litre pot produces our world-class gin, using the best possible method - London Dry one-shot distillation. Copper is extremely important in the rectification of the spirit and Arnold Holstein hold the patent for an additional part of the traditional column called the catalyser. This turbo charges the removal of impurities from the base spirit and botanical recipe so that it ends up a much purer and cleaner spirit.

Warner Edwards, Victoria's Rhubarb Gin 40.0%

Made using a cutting of Rhubarb originally grown in the kitchen garden of Buckingham Palace during the reign of Queen Victoria. The rhubarb juice is extracted using a traditional fruit press and blended with our Harrington Dry Gin to produce an alluring pink gin that is voluptuous on the palate with a sweet and tangy royal rhubarb explosion.
25ml £4.25

South East

Silent Pool Distillers

Silent Pool Gin is produced on the Albury Estate in the Surrey Hills, right next to the Silent Pool, a beautiful, mysterious spring-fed lake - what a place to create a gin! The gin itself features 24 botanicals.

Silent Pool, Surrey Hills Gin 43.0%

Elderflower, Chamomile, Pear (fresh), Angelica, Bergamot, Bitter Orange, Cardamom, Cassia, Coriander, Cubeb, Grains of Paradise, Juniper (from Bosnia if you wanted to know), Licorice, Orris, Kaffir Lime Leaves (from Essex, of all places), Linden Flowers, Rose Petals, Lavender, Lime, Orange and Pear (dried).
25ml £3.95

ATOM Brands

Atom Brands' philosophy is simple. They make and select liquids that are the best they can possibly be, and package them in a way that is awesome. They don't compromise, don't cut corners and don't strive to fill niches or build back from arbitrarily-defined price-points. They build the very best liquids that they can.

1897 Quinine, London Dry Gin 45.8%

1897 Quinine Gin is an innovative London Dry Gin made using cinchona bark – a natural, traditional source of quinine – as well as cold distilled fresh lemon and grapefruit peels. The gin was developed to support Malaria No More UK, a superb charity that works to protect millions from the entirely preventable disease, while lobbying governments to affect change. Over 50% of the producer's profit (at least £5 per bottle sold) is donated to support Malaria No More UK. This is enough to buy, deliver and hang a mosquito net for a family living at risk from malaria in Africa. A tasty gin that also does good!. Juniper, Coriander, Angelica, Orange, Lemon, Nutmeg, Cassia, Cinnamon, Orris, Licorice, Cinchona Bark & Pink & White Grapefruit.
25ml £4.50

Ampleforth's, Bathtub Cold Compound Gin 43.3%

At Ampleforth's, they're very particular about how they make their award-winning Bathtub Gin. Copper pot-distilled gin is first made with Juniper, Coriander and other fragrant botanicals. They take a portion of this gin and painstakingly infuse it with a further six botanicals, capturing the vibrant flavours of Orange Peel, Cassia, Juniper, Coriander, Cardamom and Clove. This infusion is meticulously blended back into the gin, giving Bathtub its unique character, allowing those fresh botanical flavours – too delicate to survive traditional distillation – to shine through, and leaving their gin with its distinctive botanical hue.
25ml £3.95

Wolf's Nose, Moonshine Kid Hopped Unfiltered London Dry Gin 43.0%

A "Dog's Nose" was a traditional London Gangland drink of a Gin 'submerged into a pint of Bitter preferably an IPA, this Gin is a homage to that. Wolf's Nose Gin comes from Moonshine Kid aka Matt Whiley, who was one of the founders of Fluid Movement, the company behind top London bars PURL and Worship Street Whistling Shop. The botanicals used include Juniper, Coriander Seed, Angelica and Orris Root as well as, of course, Chinook and Columbus Hops! - the American hops used in IPA.
25ml £3.25

Old St. Andrews Distillers

PINK 47 is a highly distinctive London Dry Gin, carefully crafted in small batches from a delicious recipe using a mix of 12 botanicals (10 different) from around the world. It's a Pink Gin that's not Pink but makes a great Pink Gin - if that's too much of a brain twister. The remarkable PINK 47 bottle takes its shape from the legendary Khavaraya Pink Diamond. Some modern sceptics doubt the Khavaraya ever existed... they say that you have just found it! The spirit of the Khavaraya lives on in PINK 47 London Dry Gin... multifaceted, intriguing and a joy to find. .ok so it looks and sounds a bit gimmicky but the product isn't - it's won quite a spectacular number of leading industry quality awards. They gin is actually produced for Old St. Andrews by Greenalls - Englands oldest Gin makers.

Pink 47, Quadruple Distilled Dry Gin 47.0%

The Gin's botanicals include some exotic ones with two different types of Angelica and two different Corianders, there's also Spanish Citrus Fruits and Almonds and a touch of West African Nutmeg.
25ml £3.95

North West

Greenall's

It was all the way back in 1761 that Thomas Dakin began distilling his original gin at the tender age of 25. Working out of a property he had purchased in Bridge Street, Warrington, Dakin founded what is now the oldest continuous gin distillery in the world, G&J Distillers. Since then, only seven master distillers have overseen the crafting of G&J Distillers spirits, and each have maintained traditional methods and paired them expertly with modern bottling and logistics facilities.

Bloom, Handcrafted London Dry Gin 40.0%

Bloom Gin is a superb London Dry Gin produced by Greenall's England's oldest Gin distillers and named "Bloom" in reference to the floral nature of its signature botanicals: Honeysuckle, Pomelo and Chamomile. In 2010 it was awarded a Platinum Medal at the World Spirits Competition. Handcrafted by Joanne Moore, Master distiller, the botanicals are; Honeysuckle, Pomelo and Chamomile, Angelica, Coriander, Cubeb Berries & Juniper.

25ml £3.25

Thomas Dakin, Dry Gin 42.0%

Named after the founder of the Greenall's distillery. The unique thing with this Gin is the Red Cole which adds a delicious savoury character and a long, lingering finish to produce a gin of unmistakable character. The 11 botanicals (a closely guarded secret) include Juniper, Angelica, English Coriander Seed, Cubeb Berries Orange Zest, Grapefruit & Licorice Root.

25ml £3.50

Opihr, Orientally Spiced London Dry Gin 40.0%

Opihr Gin is named after the legendary port from which King Solomon was said to receive a cargo of gold, silver, sandalwood, pearls, ivory, apes and peacocks every three years. While this may sound like the content of a hipster's Anthropologie shopping basket today, during days of yore such items were extremely exotic and would have only been garnered through mad and dangerous means. The gin itself was designed with the equally exotic ancient spice route in mind – that which sailed from Indonesia to the United Kingdom via India, Turkey, Italy, Morocco and Spain. The route was treacherous indeed; the sea was wild, and so were the pirates that roamed it. The spices were in huge demand however and so the ships sailed... Opihr Gin positively vibrates with the influence of the stops along the route. Upon its launch, Moore said: "I took my inspiration from visits to the Orient and various countries along the Ancient Spice Route. I kept an image of the spice markets in mind while deciding on the spices and botanicals to include in Opihr Oriental Spiced Gin. I hope that when people enjoy the gin, they too are reminded of the vibrant aromas, tastes, noises and colours of these exotic spice markets. While none of the botanicals are particularly unusual, their combined presence pulls the drink down a very distinctive path. There's Cubeb from Malaysia, Black Pepper, Cardamom and Ginger from India, Cumin from Turkey, Coriander Seed from Morocco, Bitter Oranges from Spain, Juniper from Italy and Angelica from Germany in the mix. The only ingredient whose origin goes unexplained is Grapefruit Peel. This lack of passport is quickly forgiven however, as it gives a much-needed zing to the gin and is a very welcome addition to this potent mix.

25ml £3.25

Signature Brands

Owned by Robin Grey - there's an interesting man - an incredibly sharp (if not to say cut throat) business man but also believes that quality brings results. If you're well aware who Agnes Arber is, then good job! For those unaware, I have the pleasure of introducing to you one of the finest intellectuals of her time. Famed for her work on botany and philosophy, Arber had published an extensive library of books before her death in 1960, and on the 24th of May 1948 she became the first woman to receive the Gold medal of the Linnean Society, a world famous institution dedicated to the study of natural history.

Agnes Arber Premium Botanical Dry Gin 41.6%

This quite stunning gin before you is dedicated in her honour, and fittingly features a garden of brilliant botanicals. Nine in total, including Angelica, Cassia, Coriander, Grapefruit, Iris, Juniper, Lemon, Licorice and Orange were distilled together to create this marvellous concoction..

25ml £3.95

North East

Poetic Licence Distillery

Mark Hird, the owner of Poetic License distillery has been in the leisure trade for 20 years, working his way up after becoming trained as a Chef, working as a food and beverage manager until eventually going into partnership and owning a hotel..Mark decided to look into the possibility of establishing a micro distillery of his own. After many many twists and turns including unusually for European craft distillers, the Poetic License still is from China. Overcoming the challenges of being the one of the first from the producer and the inevitable language barriers they were able to spec up many of their own ideas, change standard parts and ensure that Gracie is one of a kind.

Poetic License, Northern Dry Gin 43.2%

The Poetic License Northern Dry Gin has 13 botanicals in total, most of which are classic, (Juniper being at the forefront, as well as with Coriander Seeds, Angelica Root). Green Cardamom is complimented by dried Persian Lime, alongside four different types of Pepper (one which Cubeb Berries).

25ml £3.95

Poetic License, Old Tom Gin 41.6%

The Old Tom is a little different to most with no sugar (all the sweetness is derived from Licorice Root), along with a clear tint from barrel aging. The extra maturation is not just for taste but also a nod to trying to recreate a more historically accurate Old Tom, where in the past distillers would sell gin by the barrel (because glass bottles weren't readily available). Poetic License selects their barrels with sweetness in mind and sweet Sherry casks are being used here. With Rose Petals in the botanical line up (which they also add along with Hibiscus) after distillation and bottling the nose is both soft and the gin has a floral but oaky aroma

25ml £3.95

Locksley Distilling

Whilst it's a bit of a gimmicky name - In a nod to their geographical location, it is named in honour of a favourite Yorkshire lad and local Sheffield legend??, Robin Hood..The initial vision was of a multi-purpose sipping gin that fell somewhere between a London Dry style and an Old Tom. They wanted to produce a gin with a clean, yet rounded mouthfeel, something that could be served on its own or as part of a great cocktail.It took them around eight months to arrive at their final recipe, testing 104 distillations and blends before coming back to the magical Number Sixty One. Anyway despite the name a really serious Gin.

Sir Robin of Locksley Artisan No.61 Dry Gin 40.5%

The botanicals alongside the usual suspects of Juniper, Coriander, Cassia, Angelica, & Licorice are; Elderflower, Dandelion and Pink Grapefruit.

25ml £4.25

Wales

Penderyn Distillery

Distilling in Wales was a lost art, mainly due to the pressure by the temperance movement and, in particular, the nonconformist chapels, so much so that the large traditional and substantial Welsh Whisky industry packed up on mass and moved to the USA and formed the basis of the Bourbon industry - It's noticeable how many Bourbon brands are named after people with Welsh names - Jack Daniels, Evan Williams to name a couple. But in the late 1990s, in a pub in a small post-industrial Welsh valley town, a group of friends drank and chatted about establishing the first whisky distillery in Wales in over a century. They dreamt of creating a whisky as pure and precious as Welsh gold, represented today by Penderyn's 'gold seam'. The friends had a location in the historic village of Penderyn on the southern tip of the Brecon Beacons, chosen because of the site's own supply of fresh natural spring water. They also had a unique copper single-pot still designed by Dr David Faraday, a relative of the great 19th-century scientist Michael Faraday. Penderyn Whisky was launched on St David's Day 2004 in the presence of HRH Prince Charles. We think that their Gin is pretty special too so we use it as our House Choice.

Penderyn Distillery, Brecon Special Reserve Welsh Gin 40.0%

This is a fine quality distilled gin using botanicals from the four corners of the world and bottled using natural spring water from the Brecon Beacons National Park. Juniper Berries, Orange Peel, Cassia Bark, Licorice Root, Cinnamon Bark, Angelica Root, Ground Nutmeg, Coriander Seeds, Lemon Peel, Orris Root Powder.

25ml £2.75

Scotland

Bruichladdich Distillery

Made by the the famous Bruichladdich Distillery - The Ploughman's favourite Scottish Whisky Distillery, and the only Gin made on the island of Islay. Made using handpicked local wild foraged ingredient and an astounding 22 of them.

The Botanist, Handcrafted Wild Foraged Islay Dry Gin 46.0%

Botanicals are; Apple Mint, Sweet Chamomile, Creeping Thistle, Downy Birch, Elder, Gorse Flower, Hawthorn Flower, Heather Flower, Juniper, Lady's Bedstraw, Lemon Balm, Meadow Sweet, Mugwort, Red Clover, Spearmint, Sweet Cicely, Sweet Gale (Bog Myrtle), Tansy, Water Mint, White Clover, Thyme & Wood Sage.

25ml £3.95

Spencerfield Spirit Company

The Spencerfield Spirit Company (the folks behind Sheep Dip and Pig's Nose whiskies) introduced Edinburgh Gin in 2010. For the first few years they sourced gin made with Scottish grain and macerated their selection of Scottish botanicals in it. In 2014 they opened their own craft distillery in Edinburgh, allowing them to produce Edinburgh Gin under one roof (which also houses a bar - a good a place for one as any!). Following that, in 2016 they expanded their operations once again by kicking off a plan to build a second distillery in a disused biscuit factory in Leith!.

Edinburgh Gin's, Rhubarb & Ginger Liqueur 20.0%

A warming rhubarb and ginger liqueur from the chaps at Edinburgh Gin. It captures a fine balance between the intense rush of ginger spice and the evocative, almost nostalgic sweetness of rhubarb, (we all feel nostalgic for rhubarb crumble, right? It's not just me?) as well as some classic juniper hints deeper within.

25ml £2.95

Edinburgh Gin's, Elderflower Liqueur 20.0%

A sweet, aromatic, flavourful Scottish gin liqueur produced by the Edinburgh gin company. This has a beautiful floral flavour from natural elderflower essences.

25ml £2.95

Edinburgh Gin's, Raspberry Liqueur 20.0%

A tasty Raspberry-flavoured gin liqueur made in Edinburgh using Scottish Juniper, and other botanicals, and an infusion of delicious, crisp Scottish raspberries. Very good stuff..

25ml £2.95

The Hendrick's Distillery

A most unusual gin made and indeed, served in a rather odd fashion. Hendrick's Gin is not for everyone but indulge your curious self or indeed, treat someone extraordinary. No other Gin tastes like Hendrick's because no other Gin is made like it. Made by the most curious of minds and imaginative spirit, with hints of coriander, juniper, citrus peel and an odd but marvellous infusion of rose petal and cucumber.

Hendrick's is handcrafted in Scotland, using the highest quality neutral grain spirit distilled through two different types of still for a unique blend of floral notes and depth of character taking from eleven different botanicals and a delightfully peculiar infusion of rose petals and most unusually cucumber.

Hendrick's, Scottish Cucumber & Rose Gin 41.4%

Botanicals are; Juniper, Angelica Root, Cubeb Berries, Orris Root, Green Cardamom, Orange Bitter, Lemon Peel, Grains of Paradise, Caraway Seeds, Elderflower & Yarrow. Of course with the Bulgarian Rose and Cucumber.

25ml £3.75

Scotland

Summerhall Distillery

This multi-award winning, marvellously mixed gin is hand crafted at Summerhall Distillery – the first exclusive gin distillery to be established in Edinburgh for over 150 years. Based on an original Bombay recipe kept secret since 1947, Pickering's comes in three delicious bottlings as well as the occasional special edition. All of them spectacularly smooth and beautifully balanced.

Pickering's, Navy Strength Dry Gin 57.1%

There are 9 botanicals in each edition of Pickering's: Juniper, Coriander, Cardamom, Angelica, Fennel, Anise, Lemon, Lime and Cloves. Pickering's "at the old Royal Dick" gin bottled and 57.1% - the official gin of The Royal Edinburgh Military Tattoo (hence the bearskin). The previous Navy Strength bottling was 57.0% a.b.v., as they say: "Still fluffy, now 0.1% stronger."

25ml £4.95

Strathmashie Distillery

Daffy is the Goddess of Gin. The name Daffy, incidentally, was a Dickensian term frequently associated with gin (and often mistaken for it), named after a medicine for children that was commonly mixed with the spirit. Daffy's elixir and the blurred lines between it and gin is outlined in the Charles Dickens book, *Oliver Twist*: 'Why, it's what I'm obliged to keep a little of in the house, to put into the blessed infants' Daffy, when they ain't well, Mr. Bumble,(the Parish Beadle)' replied Mrs. Mann as she opened a corner cupboard, and took down a bottle and glass. 'It's gin. I'll not deceive you, Mr. B. It's gin.!' The table design of Daffy herself was drawn by acclaimed artist Robert McGinnis, who is perhaps best known for his James Bond film posters throughout the 60s and 70s. Daffy's is a gin like no other, created from the finest French grain spirit, distilled on an ancient copper pot whisky still with Lebanese mint and the finest botanicals to create a gin that is classic, complex, perfectly balanced and fresh with a world of intrigue.

Daffy's Dry Gin 43.4%

The most notable botanical is Lebanese mint, donated by Mignonne's father, who grows it at his home in the Bequaa Valley. The mint is a salad mint, which brings slightly warmer notes than one would expect from say, spearmint or more pungent varieties. This gave Daffy's Gin an edge, allowing it to stand out without straying too far from a traditional gin profile. The other botanicals forming the line up are Angelica from Belgium, Cassia from Malaysia, Orris from Morocco, Juniper and Coriander from the Balkans and Orange and Lemon peel from Spain.

25ml £3.95

Germany

Black Forrest Distillers

An unusual gin from the Black Forest in Germany, Monkey 47 contains a unique ingredient. No, not Monkeys! Cranberries! The 47 comes from the number of botanicals that go into this unique gin, and the fact it's bottled at a healthy 47%. This plethora of ingredients has paid off, and in 2011 Monkey 47 won the World Spirits Award Gold in the Gin category and Gold for best in class for the Gin Worldwide at the International Wine and Spirits Competition London. Not bad!

Monkey 47 Schwarzwald Dry Gin 47.0%

A good third of the ingredients for this special gin come from the Black Forest and are definitely not what you would call typical gin flavorings! In total, 47 handpicked ingredients, prepared in extremely soft spring water from their own Black Forest source, give Monkey 47, whose pièce de résistance is the use of local Cranberries as some sort of "secret weapon" typical to the Black Forest, its unrivaled complexity and quality, which is fully brought to bear through masterly distillation and maturing in traditional earthenware containers. Some of the Botanicals are; Almond, Mint, Elderberry, Allspice, Honey Pomelo, English Hawthorn, Cloves, Blackberry, Orange, Licorice Glycyrrhiza, Acacia Flowers, True Sage, Ginger, Jasmine, Rose Hip, Common Vervain, Nutmeg, Camomile, Angelica Archangelica, True Lavender, Grains Of Paradise, The Musketeer, Coriander, Scarlet Monarda, Marsh Mallow (yes it's a real plant), Spruce Shoots, oh and Juniper! And apparently another 20!!!!

25ml £5.95

Monkey 47 Schwarzwald Sloe Gin 29.0%

If 47 Botanicals wasn't enough for you why not have 48 by adding in Sloes!

25ml £5.95

France

Distilleries & Domaines de Provence

The Forcalquiers family owned this distillery for almost 100 years and between them created this unique Provençal gin. By using their knowledge about Provençal terroirs and their know-how about blending wine, they decided to bring a new approach on Gin with this handcrafted gin!.

Terres de Mistral, Provence Gin 40.0%

The 12 Botanicals used are; Maniguette, Coriander, Cardamom, Iris Root, Juniper, Pink Pepper, Mint, Fennel, Eucalyptus, Basil, Pink Grapefruit & Thyme. On the nose this gin evokes the herbs of Provence with Thyme, Rosemary and a Citrus burst from Pink Grapefruit Peel. On the palate the gin has Pink Grapefruit cCitrus, Mint and Fennel.

25ml £3.95

Canada

Victoria Distillers

Made by Victoria Distillers in Sidney, British Columbia, Empress 1908 Gin is the result of a 2016 collaboration between the distillery's President and Master Distiller Peter Hunt and Victoria's iconic Empress Hotel. The hotel's bar, Q, was flying through its stock of the distillery's other gins, Victoria and Oaken, at the time, so when Hunt approached the team, they were all too keen. The grandiose Empress Hotel is famed for its High Tea, so Hunt took that as his inspiration whilst developing the recipe. Tea, though, is a complicated beast to work with, with nuances greater than you'd ever be gin to imagine. As such, it was a big old process: "We distilled about 20 teas from their tea room and narrowed it down to two over a period of several months, with hundreds of small distillations. To make Empress 1908 Gin, Hunt macerates the juniper, rose, coriander, grapefruit, ginger and cinnamon overnight in a mix of water and corn spirit. In the morning, the mix is moved into the pot of Victoria Distillers' 900-litre Specific Mechanical still, a sizeable, locally made beastly with a six-plate rectification head. The hearts cut is collected from the still at 91%, then blended down to 42.5% ABV before the butterfly pea flower and Empress Blend Tea infusion. After a couple of hours, it's ready to be bottled, labelled and numbered..

Empress 1908 Gin 42.5%

Once the tea was selected - Empress Blend, a Canadian-made blend of black teas from around the world - Hunt set to work choosing the other botanicals. There's Juniper, of course, along with Coriander, Grapefruit Peel, Ginger, Cinnamon, Rose and the piece de resistance: Butterfly Pea Flower. While the latter's presence is there for a more obvious, show boat-y reason, others have a story to tell. The Ginger and Cinnamon, for example, are a nod to India, as the Empress Hotel was named after Queen Victoria, Empress of India. According to the team, they stumbled on butterfly pea flower as it was part of one of the teas.

25ml £4.25

Ungava Gin Co

The name comes from the Ungava Peninsula, which you would likely come across if you were exploring the northern tip of Quebec (take lots of pictures if you do - it sounds awesome). Ungava is a very intriguing Canadian Gin, made using six rare, botanicals which bestow upon it a distinctive flavour profile and the natural, vibrant colour. - The Canadian's seem to have a thing for wacky coloured Gins.

Ungava Gin 43.1%

This interesting gin features a combination of six seldom-seen botanicals - Nordic Juniper, Arctic Blend, Cloudberry, Crowberry, Labrador Tea and Wild Rose Hips.

25ml £4.25

Italy

Torino Distillati

As Gin was invented in Italy in the 11th century by Monks on the Salerno Coast it is fitting that we stock some. Made on the Malfy coast using a stainless steel vacuum still. G.Q.D.I. stands for 'Gin di Qualità Distillato Italia'. It is a stamp and guarantee of quality and origin.

Malfy G.Q.D.I., Gin Originale 41.0%

The base Gin is distilled using pure Monviso Mountain spring water extracted at the village of Crissolo and 7 botanicals including Juniper, Coriander Seed, Angelica & Cassia Bark.
25ml £3.25

Malfy G.Q.D.I., Gin con Limone 41.0%

Their famous Lemon Gin uses a selection of coastal grown Italian lemons - some from Amalfi and some from Sicily to give the gin a fresh and zesty aroma.
25ml £3.25

Malfy G.Q.D.I., Gin con Arancia 41.0%

Their Orange Gin A bright, vibrant gin produced using Sicilian blood oranges to give it a sweet, juicy flavour profile.
25ml £3.25

Malfy G.Q.D.I., Gin Rosa 41.0%

Built around the awesomeness of Sicilian pink grapefruit, and features a hint of rhubarb too. This should make for some incredible summer drinks.
25ml £3.25

Portugal

Sharish

António Cuco first had the idea to make his own gin in September 2013, and by October he was already working on a recipe using the pressure cooker in his kitchen to tinker with various botanicals. This initial incarnation of Sharish Gin sold around 15 litres a week, even with these relatively crude methods.

It wasn't until the next year that António would become a certified distiller, refining his craft and operating using two 300 litre copper pot stills, lovingly nicknamed 'The Minions'. The botanicals he used included bourbon vanilla, cinnamon, cloves, coriander and Macedonian juniper, as well as apples, lemons and oranges, which are macerated when fresh and sourced from his 16,000 square foot estate. Each botanical is distilled separately, apart from vanilla and cinnamon, which are infused once everything has been blended together in a 210 litre tank. He combines this botanical makeup with a neutral spirit with a rice and wheat based neutral spirits, after a friend's recommendation.

A key part of the brand's identity is the striking Mahe bottle, which has certainly been a factor in the considerable success of Sharish Gin thus far. The design is a testament to Portuguese artisan and nightlife culture; the logo is a charming doodle of Monsaraz's silhouette and the bottles' wide shape was chosen to illicit images of the round Bocksbeutel bottles that so often house Portuguese wines.

Sharish Blue Magic Gin 40.0%

A bright blue Portuguese gin from the Sharish range - the magnificent colour comes from extracts of a flower known as blue pea, and when you mix the gin with tonic, it turns pink! Botanicals also include juniper, coriander, angelica root, ginger, cinnamon, cardamom, lemon peel, strawberry and raspberry. Interestingly, the base spirit for Sharish gin is made with a mixture of molasses, rice and wheat!
25ml £5.95

Spain

Puerto de Indias

The distillery of Puerto de Indias in Seville has been producing spirits since 1880 making it one of the oldest and most traditional in Spain. Puerto de Indias Strawberry Gin uses mouth-watering strawberries from the region of Huelva in Andalusia - reportedly the best of their kind in Europe.

Puerto Indias Premium Sevillian Strawberry Gin 37.5%

This delightfully pink concoction is all the result of a wonderful error, when the master distiller was attempting create a new strawberry liqueur and used gin instead of a neutral base spirit. This is a vibrantly fruit-forward gin which offers intense aromas of strawberries with a hint of juniper combined with subtle citrus notes
25ml £4.25

Gin Mare

Distilled in an ancient fishing village between the Costa Brava and the Costa Dorada, near Barcelona, using a unique purpose built still. A fabulous Spanish Gin inspired by Mediterranean flavours, Gin Mare is made with botanicals from all round the Mediterranean including Arbequina Olives from Spain, Rosemary from Turkey, Thyme from Greece, Basil from Italy and Citrus fruits from Spain.

Gin Mare, Mediterranean Gin 42.7%

The Citrus fruits (Lemon, Orange and Mandarin) are steeped in alcohol from a premium barley base in clay pots for over a year-end then added to the local Spanish Juniper, Coriander & Green Cardamom. Delicate maceration and distillation is independent for each botanical and then the blending expresses all the characteristics of each botanical in the final product.
25ml £4.25

Arguadentes de Galicia

Nordés named their Gin after the consistent trade winds of the Atlantic that blow Eastward across the Atlantic sea onto the coasts of Galicia in Northern Spain. They are maniacal about quality and use only locally-sourced ingredients in their distilled spirits. Nordés Atlantic Galician Gin is a rather intriguing Spanish gin made with an Albariño-grape-based spirit, rather than your more commonly seen grain-based spirit, along with 12 botanicals & Juniper, the result is a bold, floral flavour profile.

Nordés, Atlantic Galician Gin 40.0%

The locally-sourced botanicals are; Lemon Verbena, Laurel, Sage, Glasswort, Eucalyptus Leaves, Mint, Juniper, Green Cardamom, Ginger, Hibiscus Lemon Peels, Liquorice & Tea.
25ml £4.50

USA

House Spirits Distillery, Portland, Oregon

How two innovators, Prohibition, and juniper, lead to the first American craft gin. At a party in Seattle in 2005, bartender Ryan Magarian was introduced to "summer gin" by a friend from Portland. Struck by the subtlety of gin with less juniper, he recognized it as a movement away from traditional gin. Ryan had a growing interest in classic, pre-Prohibition cocktails, where the spirit is central and never masked, and this gin had the potential to be the perfect complement. He set off for Portland to meet the distiller. Equally passionate about his craft, Christian Krogstad founded a craft distillery in Portland, Oregon. With a pioneering spirit, Christian had set out to recreate a uniquely American Gin. But American gins disappeared with Prohibition, so no one knew exactly what they tasted like. Without a precise flight plan, the first bartender/distiller partnership took off. Through repeated trial and experimentation with 7 botanicals, Ryan and Christian finally landed on a democratic blend with juniper in the background. So they decided to name the Gin after the most famous pre-prohibition Gin Cocktail - The Aviation!!!

Aviation Batch Distilled Dry Gin 42.0%

A batch distilled Gin from America, Aviation Gin offers a Dutch style and it is distilled from Rye and flavoured with Juniper, French Lavender, Anise Seed, Sarsaparilla, Coriander, two types of Orange peel and Cardamom.
25ml £3.95

Death's Door Distillery, Middleton, Wisconsin

Death's Door Gin has a surprisingly simple botanical mix of just three botanicals, Juniper Berries, Coriander Seeds and Fennel. In these days of an arm's race to include the most botanicals - 47 is the most we've seen, Death's Door Spirits is able to showcase how complementary and complex simple expressions can be. Like the Vodka, Death's Door Gin employs a flavourful base that includes hard Red Winter Wheat, Corn and Malted Barley. Death's Door Gin has a full London Dry flavour without all of the bitterness because of the vapour extraction process and the base spirit (Death's Door vodka). In fact, you can taste all three botanicals: loaded Juniper Berries up front; spicy, citrusy notes from the Coriander Seeds in the mid-palate; and a soft, cooling finish provided by the Fennel Seeds.

Death's Door Dry Gin 47.0%

Using a mix of juniper berries that includes the wild juniper of Washington Island (Juniperus Virginiana) with Coriander Seeds and Fennel Seeds.
25ml £4.95

Anchor Distilling Co. (Hotalin & Co), San Francisco, California

Anchor Distilling is the sister company of the Anchor Brewing Company, a firm whose history dates as far back as 1871 and are Brewers of the World famous Anchor Steam Beer. Launched exactly 20 years ago in 1998, Junípero Gin truly was one of the first of the craft gins to hit the market. In fact, when founder Fritz Maytag opened up the distillery in 1993, it became the very first to create pot-distilled American whiskey. Constantly winning the World's Best Gin this is your chance to try If you're looking for the world's only 98.6° proof, hand-crafted, juniper-forward unfiltered San Francisco Strength gin...you found it!

Junípero San Francisco Strength Dry Gin 49.3%

Maytag was hugely inspired by the history of gin, so Juniper was always going to sit at the very heart of the Junípero. of the 12 botanicals used the known ones involved are, allegedly, Angelica, Aniseed, Cardamom, Cassia, Coriander, Cubeb, Grains of Paradise, Lemon, Orange (both Seville and Sweet) and Orris Root.
25ml £5.95

Japan

Kurayoshi Distillery

Owned by Matsui on Hokkaido island who started life as a sake and shochu producing company.

Etsu, Gin 43.0%

Etsu Gin is one of the first Japanese gins and contains a wide range of Asian and Japanese botanicals like Japanese pepper and Japanese tea leaves. It is a very floral gin with Yuzu citrus influences distilled on Hokkaido island. The name refers to the Japanese term for joy and fun.

25ml £4.95

Suntory Distillery

The first gin from Japan's legendary Suntory Distillery - Roku Gin.

Roku, Gin 43.0%

This expression is made using a selection of botanicals, including six Japanese botanicals provide a whistle-stop tour of the four seasons. These include Sakura Leaf and Sakura Flower for spring, Sencha Tea and Gyokuro Tea for summer, Sansho Pepper for autumn and Yuzu peel for winter. Traditional gin botanicals also featured include the likes of Juniper, Orange Peel, Lemon Peel, Coriander and Cinnamon, among others.

25ml £3.95