

**£3.95** **SIPSMITH DRY**  
Super-small-batch artisanal Gin. Distilled in a compact pot still / column still combo. named Prudence. The first copper pot still to be brought to life in London for over 200 years.

**£4.00** **ST GILES**  
The brainchild of Simon Melton, head distiller Pete Margree and Anna, their copper still. 11 botanicals: lemongrass, Grains of Paradise and rose petals.

**£3.00** **TANQUERAY**  
Aromatic. Cedar, juniper oil, a little citrus zest. Coppery. Huge juniper with spicy notes of orange and lemon peel and just a hint of aniseed with a Long finish, very full and thick with juniper.

**£4.00** **WARNER EDWARDS ELDERFLOWER**  
Award winning range. Infusion of Harrington Dry Gin with freshly harvested elderflower grown in Northamptonshire and Rhualt. Sweet dry and gorgeous with good tonic water.

**£4.00** **WARNER EDWARDS RHUBARB**  
Northamptonshire distillers since 2012. Victoria's Rhubarb Gin, uses a variety of rhubarb originally grown in Queen Victoria's garden. Sweet with some subtle, enjoyably sour notes from the rhubarb



## The Black Lion Hotel

### FEVER-TREE TONICS £2.60

#### TONIC

a premium Indian tonic water made with cold pressed orange oils, cane sugar, spring water and top quality quinine.

#### LIGHT TONIC

A "slimline" tonic that has far fewer calories, but is still an excellent tonic water with loads of flavour.

#### BITTER LEMON TONIC

delicious bitter lemon made with Sicilian lemons, hand cold pressed orange oils, cane sugar, spring water, quinine and botanical flavours.

#### MEDITERRANEAN

a blend of essential flower oils, fruits and herbs from the Mediterranean shores with quinine from the 'fever trees' of the eastern Congo. Accompany the finest vodkas or to enjoy as a sophisticated soft drink.

#### ELDERFLOWER

delicate and sweet flavour of elderflower is perfectly balanced by the soft bitterness of the quinine. Providing a summery twist to the classic gin and tonic. Refreshing floral flavour works equally well as a sophisticated soft drink.

# GINs & TONICS

*25ml single shot*

**£4.50** **BATHTUB**

An extraordinary award-winning gin from Ableforth's. Made using the traditional method of Cold Compounding (infusing). Very high-quality copper pot-still spirit is infused with ingredients including juniper, orange peel, coriander, cassia, cloves and cardamom, with the compounding period controlled entirely by periodic sampling.

**£3.00** **BEEFEATER**

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, a spiced, fruity gin.

**£2.65** **BOMBAY**

One of the best known and most delicately perfumed gins in the world, Bombay Sapphire makes an excellent Martini, and is great as a base for a Gin and Tonic.

**£4.00** **BROCKMANS**

Made with Bulgarian coriander, blueberries and blackberries as well as bittersweet Valencia orange peels. Well balanced and full of flavour.

**£2.45** **GORDONS**

Instant citrus aromas on the nose creating a very fresh experience. Quite dry on the palate however, with lots of citrus lemon flavours hitting first. The freshness carries on but comes up rather a short offering.

**£3.95** **HENDRICKS**

Hendricks makes their pot-still distilled gin using cucumber as one of the primary botanicals. This makes for a unique, tasty and incredibly refreshing Gin.

**£4.00** **MONKEY 47**

Woody nose, vegetable smells under pin fresh grassy citrus notes and botanical sweetness, like a pine forest after the rain. Predictably complex, this is a robust and powerful gin with plenty of spice, fruit and herb flavours. Very well structured, a citrus fresh start segues into pine and wood notes for a drying finish. Reassuringly heavy.

**£4.50** **OPIHR**

A London Dry Gin made with botanicals from along the traditional spice route. Indonesian Cubeb berries, Indian black pepper and Moroccan coriander are all used in this gin, launched by Quintessential Brands in 2013.

**£4.00** **SILENT POOL**

Produced on the Albury Estate in the Surrey Hills, right next to the Silent Pool, a beautiful, mysterious spring-fed lake. 24 botanicals, including kaffir lime, chamomile, local honey and lavender, among others, resulting in a subtly sweet though intricately-balanced tippie.

*See overleaf for Fever Tree Tonics*

## LOCAL GINS

**ADNAMS COPPER HOUSE** **£2.70**

This cracking gin is distilled in a beer stripping column, before being put through a handmade copper pot still. It is then purified in a rectifier. The result is very creamy and rich. This gin is infused with six botanicals, including juniper, sweet orange and hibiscus flowers.

**ADNAMS RISING SUN** **£2.70**

A rye-based gin from Adnams, released in the latter half of 2016. Made using rye grown by Jonathan Adnams at his farm in Reydon, along with Japanese macha tea, lemongrass and a blend of botanicals. Very refreshing.

**ARCH ANGEL** **£4.00**

Archangel is certainly a rich, heavy and complex gin. The list of botanicals is amazing they use juniper, verbena, orange peel, cinnamon, cloves, ginger, sea buckthorn, and cardamom. Simply delicious.

**BLACK SHUCK** **£3.00**

Our Premium Black Shuck Gin uniquely combines traditional botanicals such as Juniper, Coriander and Bitter Orange Peel with Norfolk's own Lavender and Sea Buckthorn. We recommend serving the gin in our Black Shuck Balloon glass with plenty of ice, a twist of fresh orange zest and tonic.

**BLACK SHUCK BLUSH** **£4.50**

Subtle and sophisticated, the beautiful colour and bewitching flavours created naturally through the infusion of real fruit. At 41% ABV Black Shuck Blush is strong, yet still delightfully fresh and silky smooth.

**BLACK SHUCK SLOE** **£2.50**

Truly an original gin with a blend of juniper, coriander, orange peel, Norfolk Lavender and sea buckthorn

**BULLARDS DRY** **£4.50**

A London Dry Gin from Norwich that uses botanicals of juniper, cardamom, coriander, lemon and orange peels and tonka beans. Enjoy with ice or in a gin and tonic with a slice of blood orange.

**BULLARDS STRAWBERRY AND BLACK PEPPER** **£4.50**

Strawberries are included in the distillation as well as being infused in the spirit too, and the black pepper notes add balance to the fruity sweetness.

**NORFOLK** **£4.00**

Handcrafted in Norwich to a special recipe combining a selection of botanicals. This and the slow gentle way it is made gives Norfolk Gin its irresistible flavour and uniquely delicate green tint. Think fresh juniper aromas spiked with spice, citrus, some sweetness, herbal and floral scents.