



GEORGE

GIN & TONIC MENU

## A HISTORY OF THE GIN & TONIC

This really begins to take shape with the East India Trading Company and British colonial India, when the British troops would mix their medicinal quinine with gin to make it more palatable, hence the expression “a bitter pill to swallow” began.

The rise of the G&T can clearly be traced back to the early days of Queen Victoria and expatriates returning from the Indian colonies who had developed a taste for the concoction.

Gin is a spirit which derives its predominant flavour from juniper berries, with its earliest medicinal beginnings in the Middle Ages, gin evolved over the course of a millennium from a herbal medicine to an object of commerce in the spirits industry and by the 11th century Italian monks were flavouring crudely distilled spirits with juniper berries. As the science of distillation advanced from the Middle Ages into the Renaissance period, juniper was one of many botanicals employed by virtue of its perfume, flavour and purported medicinal properties.

The name gin is derived from either the French genièvre or the Dutch jenever, which both mean “juniper”.

Dutch physician Franciscus Sylvius is actually credited with the invention of gin and by the mid-17th century numerous small Dutch and Flemish distillers (some 400 in Amsterdam alone by 1663) had popularised the re-distillation of malt spirit or wine with juniper, anise, caraway or coriander which were sold in pharmacies and used to treat medical problems.

The origins of the term ‘Dutch courage’ was derived by English troops who were fighting against the Spanish in the Eighty Years’ War and consuming gin, they just happened to notice its calming effects before battle.

## GIN LIST

<b>BEEFEATER LONDON DRY (ENG)</b> Juniper Berries, Lime, Cinnamon	£14
<b>BOMBAY SAPPHIRE (ENG)</b> Juniper Berries, Lime, Lemon, Star Anise	£15
<b>SIPSMITH LONDON DRY (ENG)</b> Rosemary, Lime, White Peach	£16
<b>HENDRICK'S (SCO)</b> Cucumber, Rose, Juniper Berries	£16
<b>PLYMOUTH (ENG)</b> Lemon, Strawberries	£16
<b>JINZU (SCO)</b> Yuzu, Rose, Sake Infused Cherry	£16
<b>ST GEORGE TERROIR (USA)</b> Sage, Lime, Coriander	£17
<b>ELEPHANT (GER)</b> Red Apple, Ginger Perfume	£17
<b>TANQUERAY 10 (ENG)</b> White Grapefruit, Coriander, Chamomile	£17
<b>HERNO OLD TOM (SWE)</b> Basil, Orange, Honeycomb	£17
<b>PINK PEPPER (FRA)</b> Pink Peppercorn, Lemon, Tonka Beans	£17
<b>GIN MARE (SPA)</b> Rosemary, Lemon, Black Olive Dust	£18
<b>MONKEY 47 (GER)</b> Pink Grapefruit, Lavender	£18
<b>GIN SUL (GER)</b> Coriander, Lime, Pomegranate	£20
<b>KI NO BI (JAP)</b> Yuzu, Wild Asparagus, Green Tea	£21
<b>MARCONI 46 (ITA)</b> Dill, Muscat Grapes, Lime	£22

ALL SERVED WITH FEVER-TREE TONIC WATER

OPTIONAL SERVICE CHARGE 15% • PLEASE INFORM STAFF OF ANY ALLERGIES • PRICES INCLUDE 20% VAT

