



WC Gin Closet was first imagined in 2018, after this building had sat vacant for a decade due to closures of public conveniences across the city - we decided to put this historic Georgian building to good use, creating a home for Gin lovers of all varieties!

Using our passion and expertise, we've curated a list which contains the best that the weird and wonderful world of Gin has to offer. From the classic London dry's to the luxurious artisan and fantastically fruity - we've got you covered.

Our connoisseurs have paired each gin with our favorite mixers, exceptional botanical garnishes and stylish premium glassware.

So feel free to have a browse, ask some questions & enjoy some Gin!


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# Distillers Specials



2-4-£10

(or 2-4-£12.50 if you fancy a double)  
on a wide selection of our G&T's,  
if you see this logo  on the card,  
then it's included in our deal!

Each gin we serve is garnished with fresh, locally sourced botanicals - ever changing depending upon the season.

Available until 8pm  
Sunday - Thursday

# London Dry Gin's

London Dry, originating in... England...but produced all over the world, is what most people think of when they think of gin - and it's what you typically get in a G&T or martini. Juniper berries are always the most prominent flavour, but often begins to mellow out when distilled. Some London Dry gins steep fresh citrus peels or dried peels before distillation and that gives them a bright, citrus flavor.





# Bombay Sapphire London Dry

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Bombay Sapphire has a unique distillation process: There are only four Carterhead stills working in the world today and are distinctive to Bombay Sapphire, keeping that uniquely distinct taste!

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## Recommended Serve

Fever-Tree Mediterranean Tonic with orange slices and thyme.

25ml **6** 50ml **8**

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## Speciality Serve

A double shot of Bombay Sapphire London Dry has it's botanicals enhanced with a touch of Cointreau and Blood Orange tonic.

**9.5**





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# Silent Pool

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Silent Pool Gin is full bodied yet fresh, with depth and clarity of flavour. A rich and clean juniper-driven spirit with floral extracts of lavender, elderflower and chamomile paired with citrus and kaffir lime notes, plus local honey for smoothness.

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## Recommended Serve

Fever-Tree Mediterranean Tonic with a slice of pear and lemon slice.

25ml **7.5** 50ml **9.5**

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## Speciality Serve

A double shot of Silent Pool with a splash of pear liqueur topped off with Lemon and Elderflower tonic.

11





# Sipsmith

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Every bottle is lovingly laboured over by our dedicated team of distillers, hand crafted using traditional copper stills and a classic ten botanical recipe. An ideal choice for a beautifully rich and balanced G&T.

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## Recommended Serve

Double Dutch Indian Tonic with fresh limes.

25ml 7 50ml 9

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## Speciality Serve

A double shot of Sipsmith with a splash of Chambord topped off with Lemon and Elderflower tonic.

10.5





# Caorunn

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Best explained as a modern London Dry gin  
infused with classic Celtic soul  
(in the form of 5 locally foraged botanicals)

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## Recommended Serve

Double Dutch Indian Tonic with red apple and pear.

25ml 7 50ml 9

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## Speciality Serve

A double shot of Caorunn with a splash of  
green apple topped off with Aromatic tonic.

10.5





# The Lakes

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A classic English gin with vibrant notes of juniper, cracked black pepper and orange peel. Gently distilled with the luxury of time for exceptional smoothness.

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## Recommended Serve

Double Dutch Indian Tonic with orange and black pepper.

25ml **7** 50ml **9**

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## Speciality Serve

A double shot of The Lakes with a splash of Cointreau topped off with Mediterranean tonic.

**10.5**







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# Tanqueray 10

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The base of the bottle for Tanqueray No. Ten resembles a citrus press, symbolic of the fresh Mexican limes, Florida oranges and pink grapefruits that are distilled in every small batch of the gin.

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## Recommended Serve

Double Dutch Light Tonic with grapefruit and lime.

25ml 7 50ml 9

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## Speciality Serve

A big helping of Tanqueray 10 is paired with a splash of Cointreau and finished with Cranberry and Ginger soda.

10.5





# Bloom

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Distinctly floral Gins inspired by the true beauty of nature created by Joanne Moore - one of the world's first female Master Distillers.

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## Recommended Serve

Rose lemonade with fresh rosemary and a lemon slice.

25ml **6.5** 50ml **8.5**

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## Speciality Serve

A double shot of Bloom Gin with a splash of St Germain and topped off with Lemon and Elderflower tonic for a garden party in a glass.

**10**





# Portobello Road

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A fresh citrus character from the use of lemon, bitter orange and coriander, which then develops into a sweet peppery finish.

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## Recommended Serve

Double Dutch Light Tonic with grapefruit and black pepper.

25ml **6** 50ml **8**

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## Speciality Serve

A double shot of Portobello Road with a hit of grapefruit liqueur is finished off with Rhubarb and Ginger tonic.

**9.5**





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# Tanqueray

Tanqueray London Dry is a juniper-forward gin with distinctive flavours of piney juniper and feint lemon zest. It is these perfectly balanced botanicals of juniper, coriander, angelica and liquorice.

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## Recommended Serve

Double Dutch Indian Tonic with rosemary and lemon.

25ml **5,5** 50ml **7.5**

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## Speciality Serve

A double shot of Tanqueray with a hit of Aperol is finished off with Blood Orange soda for a tangy treat.

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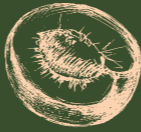


# Fruity Gins

This section is a collection of our favourite full strength and fruity gins.

Ranging everything from strawberry to gooseberries. For those with a sweeter tooth or just looking for a way to start exploring the more extravagant world of gin.





# Edinburgh Plum & Vanilla

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Rich, sweet, stone fruit aromas with a hint of almonds on the nose, bright juicy plum flavours, wrapped around a luscious mouthfeel on the palate. Warm vanilla notes and lingering fruit notes in the finish.

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## Recommended Serve

London Essence White Peach & Jasmine Soda and apple slices.

25ml **5.5** 50ml **7.5**

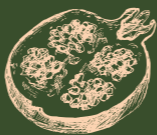
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## Speciality Serve

A double shot of Plum & Vanilla Gin with a hit of strawberry liqueur is finished off with soda for a well balanced fruity delight.

9





# Edinburgh Pomegranate & Rose

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This delicious gin liqueur combines  
Classic botanicals with soft, rose aromatics  
and an extraordinary pop of pomegranate.

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## Recommended Serve

Rose lemonade with lemon and strawberries.

25ml **5.5** 50ml **7.5**

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## Speciality Serve

A double shot of Pomegranate & Rose Gin  
with a hit of poppy liqueur is finished off with  
White Peach soda for a floral frenzy.

9





# Lone Wolf Cloudy Lemon

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LoneWolf Cloudy Lemon is a haze of gin and sharp citrus. Ruled by the full moon, gin is macerated in fresh Sicilian lemon peel for seven days.

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## Recommended Serve

Double Dutch Light Tonic with lemon and lavender.

25ml **5.5** 50ml **7.5**

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## Speciality Serve

A double shot of Cloudy Lemon Gin with a hint of grapefruit liqueur finished off with Mediterranean tonic for a citric surprise.

9







# Whitley Neill Gooseberry

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Inspired by English countryside  
gooseberries ripened in the summer sun.

A touch of sweetness on the palate,  
followed by a small hint of peppery spice.

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## Recommended Serve

Double Dutch Lemon Tonic with lemon and blackberries.

25ml **6** 50ml **8**

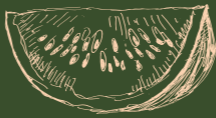
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## Speciality Serve

A big helping of Whitley Neil Gooseberry  
paired with blackberry liqueur topped  
with Lemon tonic.

9.5





# Whitley Neill Watermelon & Kiwi

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Inspired by Mauritius, Whitley Neill Watermelon and Kiwi gin is a stunning mix of tropical flavours from ripe and bright watermelon and kiwi.

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## Recommended Serve

Fever-Tree Lemonade with lemon and strawberries.

25ml **6** 50ml **8**

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## Speciality Serve

A double shot of Watermelon Gin with a hit of strawberry liqueur is finished off with Lemon tonic for a tangy treat.

**9.5**





# Whitley Neil Rhubarb & Ginger

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The essence of rhubarb adds a tart crisp edge to a smooth English gin base whilst the ginger extract warms the palate for a full-bodied finish.

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## Recommended Serve

Double Dutch Ginger Ale with lemons and blackberries.

25ml **6** 50ml **8**

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## Speciality Serve

A double shot of Rhubarb & Ginger Gin with a hit of Cointreau is finished off with Rhubarb and Ginger tonic.

**9.5**





# Durham Damson & Blackberry

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In 2017, Durham Distillery released this stunning Gin. Damson, blackberry juice and ginger, all blended into their flagship, Durham Gin.

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## Recommended Serve

Double Dutch Soda with blackberries and a sprig of rosemary.

25ml **6** 50ml **8**

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## Speciality Serve

A double shot of Damson Gin with a hit of blackberry liqueur is finished off with Lemon and Elderflower tonic for a tangy treat.

**9.5**





# Durham Sloe

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Durham Sloe Gin is wonderfully vibrant and warm with just a hint of cherry and pepper!

Perfect for the cold winter nights!

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## Recommended Serve

Double Dutch Lemon Tonic with fresh lemon and blackberries.

25ml **6** 50ml **8**

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## Speciality Serve

A double shot of Sloe Gin with a hit of Chambord is finished off with lemonade.

**9.5**





# Arber Falls Marmalade Gin

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A refined balance of sweet and bitter orange  
flavours, with the pine flavour of juniper:  
a citrus hit with warming aftertaste,  
guaranteed to tickle your tastebuds!

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## Recommended Serve

Lixir Rhubarb & Ginger with orange peel and rosemary.

25ml **6** 50ml **8**

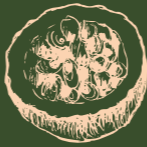
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## Speciality Serve

A double shot of Arber Marmalade Gin  
with a hit of Xante is topped up with  
Lemon tonic for a balanced citric melody.

**9.5**





# Bloom Vanilla & Passionfruit

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A beautiful blend of fruit and floral flavours to create a light and fragrant gin. It perfectly combines the sweet zing and citrus sharpness of exotic passionfruit with the creamy character of vanilla blossom.

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## Recommended Serve

Fever-Tree Aromatic Tonic with grapefruit and lemon.

25ml **6.5** 50ml **8.5**

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## Speciality Serve

A bounteous measure of Bloom Vanilla & Passionfruit with a smidgen of Passoa finished off with Pineapple soda, a G&T that tastes just like a pornstar martini.

**10.5**





# Sipsmith Strawberry Smash

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This Strawberry & Mint Gin is like no other -  
you know what the secret is? Using  
Wimbledon's very own fresh batch of  
strawberries in the distilling process!

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## Recommended Serve

Fever-Tree Lemonade with strawberries and limes .

25ml **6.5** 50ml **8.5**

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## Speciality Serve

A double shot of Sipsmith Strawberry Smash  
accompanied with Limoncello topped off with  
Cucumber and Watermelon soda.

**10**







# The Lakes Pink Grapefruit

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Distinctively zesty pink grapefruit vigour meets the resounding juniper notes of The Lakes Gin. Gently distilled with the luxury of time for exceptional smoothness.

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## Recommended Serve

London Essence Peach & Jasmine Soda with fresh grapefruit.

25ml 7 50ml 9

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## Speciality Serve

A double shot of The Lakes Pink Grapefruit with a splash of St Germain topped off with Cucumber and Watermelon soda.

10.5





# Beefeater Pink Gin

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Beefeater Pink Strawberry is the vibrant new pink gin made using the original Beefeater London Dry recipe with the addition of natural strawberry flavouring to give it a vibrant and delicious strawberry kick.

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## Recommended Serve

Fever-Tree Lemonade with strawberries and lemon slices .

25ml **5.5** 50ml **7.5**

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## Speciality Serve

A double shot of Beefeater Pink Gin is given a raspberry kick by adding Chambord and rose lemonade.

9



# Secret Ingredient Gins

These are for those who love a classic London dry but want it with a few extra subtle flavours coming through. Think Hendricks gin with it's refreshing cucumber notes for a good example!





# Sipsmith London Cup

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A sublimely sippable punch crafted from the award-winning London Dry Gin, infused with tea, borage, lemon verbena and a host of other botanicals.

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## Recommended Serve

Double Dutch Indian Tonic with orange slices and star anise.

25ml **5.5** 50ml **7.5**

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## Speciality Serve

A double shot of the fruity Sipsmith London Cup is topped of with Chambord and White Peach and Jasmine Soda.

9





# Haymans Old Tom

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The palate is creamy and unctuous.  
Early on citrus oils and mild sweetness hold court,  
before the flavor unfolds.

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## Recommended Serve

Fever-Tree Mediterranean Tonic with lemon and limes.

25ml **6.5** 50ml **8.5**

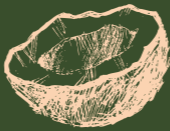
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## Speciality Serve

A large helping of Haymans Old Tom with  
Limoncello topped off with soda.

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# Hoxtons

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Hoxton Gin takes the classic juniper-driven character of gin and adds something exotic: distilled with coconut and grapefruit, it is uniquely smooth and rounded, opening up a whole new world of possibilities.

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## Recommended Serve

London Essence Pineapple Soda with fresh slices of grapefruit and lemon.

25ml **6.5** 50ml **8.5**

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## Speciality Serve

A double shot of Hoxton Ginis mixed with Green Chartreuse and paired with lemonade.

**10**





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# Roku

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A Japanese craft gin that takes you on a journey through the four seasons with six Japanese botanicals.

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## Recommended Serve

Double Dutch Cranberry & Ginger Tonic with fresh ginger.

25ml **6.5** 50ml **8.5**

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## Speciality Serve

A double shot of Roku Gin with a splash of Passoa finished off with Aromatic tonic.

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# Edinburgh Seaside Gin

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This softly sweet, mineralistic London Dry  
uses botanicals that were foraged on  
beaches around Edinburgh.

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## Recommended Serve

Double Dutch Light Tonic with thyme and orange slices.

25ml **6.5** 50ml **8.5**

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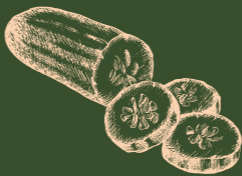
## Speciality Serve

A double shot of Edinburgh Seaside Gin paired  
with strawberry liqueur and topped off with  
Cucumber and Watermelon soda.

10







# Hendricks

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Meet the delightfully peculiar Hendrick's Gin  
- a most unusual premium gin distilled in  
Scotland with curious, yet marvellous,  
infusions of cucumber and rose.

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## Recommended Serve

Double Dutch Watermelon & Cucumber Tonic  
and a cucumber ribbon.

25ml 7 50ml 9

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## Speciality Serve

A double shot of Hendricks, a splash of  
St Germain topped off with  
rose lemonade.

10.5





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# Brockmans

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The sharp acidity of grapefruit and floral notes of blueberry combine beautifully with the unique botanicals in Brockmans Gin. For a complex, yet refreshingly smooth taste.

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## Recommended Serve

Double Dutch Cranberry & Ginger Tonic,  
with raspberries and black berries.

25ml **7** 50ml **9**

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## Speciality Serve

A double shot of Brockmans with a splash of strawberry liqueur topped off with Cranberry and Ginger tonic.

**10.5**





# Jinzu

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Jinzu is a marriage of British gin with the delicate flavour of cherry blossom and yuzu citrus fruit, finished with smooth Japanese sake.

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## Recommended Serve

Double Dutch Soda with apple slices.

25ml **7** 50ml **9**

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## Speciality Serve

A double shot of Jinzu with a splash of grapefruit topped off with Mediterranean tonic.

**10.5**





# Gabriel Boudier Saffron Gin

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Saffron Gin is a unique recipe discovered in the archives of France's colonial past when England and France both claimed India as their jewel and gin rich in exotic botanicals was the fashion.

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## Recommended Serve

Fever-Tree Aromatic Tonic with blackberries and black pepper.

25ml **7** 50ml **9**

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## Speciality Serve

A double shot of Gabriel Boudier Saffron Gin with a splash of Chambord topped off with rose lemonade.

**10.5**





# Hendricks Orbium

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Orbium is a reimagining of Hendrick's Gin by our Master Distiller, Lesley Gracie. Instilled with additional extracts of quinine, wormwood and blue lotus blossom, the result is an oddly exquisite gin that sits roundly on the palate.

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## Recommended Serve

Fever-Tree Mediterranean Tonic with lemon and blackberries.

25ml **7.5** 50ml **9.5**

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## Speciality Serve

A double shot of Hendricks Orbium with a splash of herbal liqueur topped off with Lime soda.

11



# Wildcard Gins

These gins are some of the most weird and wonderful we could find. Things from Jaffa Cake Gin to Dandelion and Burdock Gin.

Let's just say it was definitely fun trying all these amazing gins to put this section together!





# Poetic License Apple & Salted Caramel

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The drink first delivers flavours of sweet, cooked apple backed up by warming cinnamon which complements the spiciness of the Old Tom Gin. Further sweetness then comes through from the seasoned caramel which lingers to leave lasting flavours of caramelised apple.

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## Recommended Serve

Double Dutch Soda with apple slices.

25ml **5.5** 50ml **7.5**

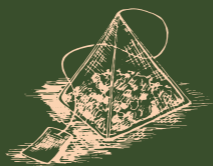
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## Speciality Serve

Salted Caramel & Apple Poetic License with a slash of green apple liqueur is finished off with lemonade for a sweet treat.

9





# Masons Yorkshire Tea

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Uniquely characteristic, Masons Tea Edition combines inherently dry Yorkshire Tea with smooth juniper flavours, sharp citrus and warming spice for a refreshingly long, dry finish.

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## Recommended Serve

Double Dutch Lemon Tonic with a slice of fresh lemon.

25ml **7** 50ml **9**

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## Speciality Serve

A double shot of Masons Yorkshire Tea with a splash of Cointreau topped off with Lemon tonic.

**10.5**







# Bakewell Gin

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Pennington's Bakewell Gin Liqueur is a small batch artisan product created in the English Lake District National Park. An inviting and versatile liqueur with a tang of sweet raspberry complemented by soft almond and the memories of Granny's baking.

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## Recommended Serve

Double Dutch Lemon Tonic with thyme and a maraschino cherry.

25ml 7 50ml 9

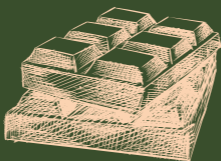
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## Speciality Serve

A double shot of Bakewell Gin with a splash of Makers Mark Bourbon topped off with soda water.

9





# York Chocolate Orange Gin

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This Chocolate & Orange Gin is inspired  
by festive favourite, the Terry's  
Chocolate Orange.

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## Recommended Serve

San Pellegrino Orange with fresh orange slices.

25ml **7.5** 50ml **9.5**

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## Speciality Serve

A double shot of York Chocolate Orange Gin  
with a splash of chocolate liqueur topped off  
with Orange San Pellegrino.

9





# Poetic License Sweet Bell Pepper & Naga Chilli

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Designed to capture the essence of Chilli's but without the Spice! This has a subtly sweet spice throughout with notes a smoky earthy chilli alongside notes of juniper and a smooth yellow and green pepper.

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## Recommended Serve

Pomegranate and basil tonic with dried chillis.

25ml **8** 50ml **10**

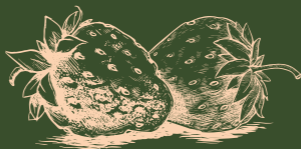
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## Speciality Serve

A double shot of Poetic License Sweet Bell Pepper & Naga Chilli with a splash of chilli chocolate rum topped off with Blood Orange soda.

9





# Strawberry Candy Floss Handmade Gin

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A premium recipe handmade by a small team of artisan distillers in Britain, for the whole world to enjoy.

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## Recommended Serve

Fever-Tree Lemonade with a helping of candyfloss.

25ml **5.5** 50ml **7.5**

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## Speciality Serve

A double shot of this sparkly strawberry candyfloss gin is made even more of a sweet treat by being topped off with strawberry liqueur and rose lemonade.

9





# Dandelion & Burdock Handmade Gin

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A premium recipe handmade by a small team of artisan distillers in Britain, designed to recreate the childhood favourite soft drink in gin form.

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## Recommended Serve

Lixir Lemon & Elderflower Tonic with an orange slice and lavender.

25ml **5.5** 50ml **7.5**

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## Speciality Serve

A double shot of this nostalgically flavoured gin is finished off a touch of dry vermouth and Classic Indian tonic.

9





# Jaffa Cake Gin

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Jaffa Cake Gin brings together zingy orange, earthy chocolate and spicy juniper all in one glass. It's a nostalgic sipper and the perfect sweet treat.

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## Recommended Serve

Fevertree Lemonade and fresh orange slices.

25ml **7** 50ml **9**

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## Speciality Serve

A double shot of Jaffa Cake Gin with a helping of Campari and Light tonic, making a bizarre but brilliant twist on a Negroni.

**10.5**





# Imaginarium Unicorn Marshmallow Gin

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Marshmallow flavours alongside juniper make this a delicious drink that is perfect on its own or with a mixer as it turns your drink a beautiful glittery pink!

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## Recommended Serve

Double Dutch Soda with marshmallows and and rosemary.

25ml **6.5** 50ml **8.5**

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## Speciality Serve

A double shot of this glittering marshmallow sweet delight is paired perfectly with raspberry liqueur and topped off with London Essence Peach Soda.

10



# Premium Craft Gins

This section is comprised of Gins that are crafted with the most care and attention of any spirits.

The flavours here are always delicate and perfectly balanced.

Perfect for the dedicated gin lovers out there.







# Durham Cask Aged Gin

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Durham Cask Aged Gin embraces the art of cask aging, a technique most commonly used in the production of whisky, to create a richness of colour not usually associated with gin.

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## Recommended Serve

Fever-Tree Mediterranean Tonic with a lemon slice.

25ml **8** 50ml **10**

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## Speciality Serve

A double shot of Durham Cask Aged Gin with a splash of Makers Mark Bourbon topped off with Coke.

**11.5**





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## VII Hills

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Seven Hills Gin is an aromatic juniper spirit with a delicate and citrusy flavour on the nose. On the palate, sweet pomegranate and blood orange with hints of roman camomile are perfectly balanced by fresh celery and artichoke aromas.

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### Recommended Serve

Fever-Tree Mediterranean Tonic with orange and lemon slices.

25ml **8** 50ml **10**

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### Speciality Serve

A double shot of VII Hills with a splash of Aperol topped off with Lixar Lemon and Eldeflower tonic.

**11.5**





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# Monkey 47

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The distinct and pure scent of juniper, tangy and crisp citrus notes, a sweet, flowery aroma, with a hint of peppery spices, subtle bitter fruit notes of cranberries, and a deep and harmoniously balanced complexity. The pièce de résistance is a real Black Forest "secret weapon", fresh lingonberries.

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## Recommended Serve

Fever-Tree Mediterranean Tonic with lemon and blackberries.

25ml **8** 50ml **10**

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## Speciality Serve

A double shot of Monkey 47 with a splash of blackberry liqueur topped off with Lemon tonic.

**11.5**





# Deaths Doors

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The recipe is made from only three botanicals,  
which all sing through in the taste:  
juniper, coriander and fennel.

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## Recommended Serve

Double Dutch Soda with an orange slice and mint leaves.

25ml **8** 50ml **10**

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## Speciality Serve

A double shot of Deaths Doors with a  
splash of Cointreau topped off with  
Peach soda.

**11.5**





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# Daffy's Small Batch Gin

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Daffys Gin is created with the very unusual addition of Lebanese mint. Balanced with eight other carefully chosen botanicals, Daffys have created an exceptionally fresh, smooth and truly origin.

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## Recommended Serve

Double Dutch Indian Tonic with fresh lemons and mint sprigs.

25ml **8** 50ml **10**

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## Speciality Serve

A double shot of Daffy's small batch gin is given a lift with a drop of dry vermouth and Fever-Tree Lime Soda.

**11.5**





# Ableforth's Bathtub Navy Strength

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With a higher ABV than the original, this edition also packs a weighty botanical punch, because every botanical is cracked open before being added to the spirit.

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## Recommended Serve

Fever-Tree Aromatic Tonic with blackberries and black pepper.

25ml **8** 50ml **10**

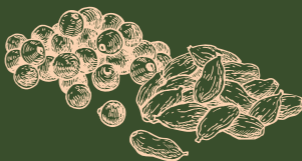
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## Speciality Serve

A double shot of the Bathtub Navy Strength is mixed with Aperol and Light tonic, to make a an extra boozy extra summery treat.

**11.5**





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# Plymouth Navy Strength

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Plymouth Navy Strength 100% proof and crystal clear in colour. On the nose it is intense, bold with fresh aromas of juniper followed by notes of coriander and cardamom.

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## Recommended Serve

Fever-Tree Mediterranean Tonic with basil and blackberries.

25ml **8** 50ml **10**

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## Speciality Serve

A double shot of Plymouth Navy Strength gin is given a sharp tart kick with a splash of Campari and Classic Indian tonic.

**11.5**





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# Bombay Star of Bombay

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Star of Bombay is a higher-strength, super-premium variant of Bombay Sapphire. The classic notes of juniper, angelica and coriander have been intensified, with the addition of bergamot and ambrette.

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## Recommended Serve

Fever-Tree Aromatic Tonic with rosemary and black pepper.

25ml **8** 50ml **10**

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## Speciality Serve

A double shot of the extra premium Star of Bombay Gin is mixed up with apple liqueur and Fever-Tree Aromatic Tonic.

**11.5**







# Mixers

Double Dutch Indian Tonic

Double Dutch Light Tonic

Double Dutch Double Lemon

Double Dutch Ginger Ale

Double Dutch Cucumber  
and Watermelon

Double Dutch Cranberry  
and Ginger

Lixir Rhubarb and Ginger

Lixir Lemon and Elderflower

London Essence Peach  
and Jasmine

London Essence Pineapple

Fever-Tree Lemonade

Fever-Tree Mediterranean  
Tonic

Fever-Tree Aromatic Tonic

Fentimens Rose Lemonade

Fever-Tree Blood Orange

San Pelligrino Orange

