

**Arbikie** £3.50  
*All of the Arbikie products from the vodka to the gin use ingredients freshly grown on their own farm in Arbroath.*

**Kirsty's** : *Uses potatoes to make the base spirit. To embody elements of the land and sea it uses only juniper, sea kelp, Carline thistle and blueberry from the east coast of Scotland. Kirsty's Gin is best served with Fever-tree tonic and lime.*

**AKs:** *This was made for the farms father. It uses the wheat based white spirit as its core, and is beautifully flavoured with honey, black pepper, cardamom and mace. This is excellently paired with ginger ale.*

**Blackwoods** £3.60  
*A short batch gin using botanicals from the Shetlands, as each year's harvest is determined by the plants on the islands. It is predominantly flavoured with juniper, coriander and lime, giving it lovely light citrusy notes. Enjoy with a sprig of thyme and Fever-tree Mediterranean tonic.*

**The Botanist** £3.90  
*As the name suggests this is a floral and herbaceous gin. It is made with 31 botanicals, 22 of which are native to the Isle of Islay where this is made. These include gorse flowers, Hawthorne flowers, red clover and water mint. Best served with tonic and lemon.*

**Caoruun** £3.80  
*From Speyside Caoruun is made with pure grain spirit. It is lighter on the juniper, and has a sweetness, warmth and fruity flavour, from the five botanicals of rowan berries, heather, dandelion, bog myrtle and coul blush apples. Best served with tonic and a slice of apple.*

**Daffy's** £3.90  
*Distilled in Edinburgh this is a fresh tasting gin uses the classic flavours of juniper and coriander seeds with the complexity of Lebanese mint and rare variety lemons. Enjoy with tonic and a generous squeeze of fresh lime.*

**Eden Mill** £3.80  
*Made in St. Andrews. This gin has a very clean and sweet taste. There is spice from the juniper and green pepper, dry notes in cranberry and sea buckthorn, and the final mellow flavours of citrus, lychees and pear. Enjoy garnished with lime or pink grapefruit.*

**Edinburgh Gin** £3.40  
*This award winning gin is distilled in the shadow of the castle. With a deliciously creamy flavour from its eight different botanicals including milk thistle, heather and pine, enjoy it with a slice of orange and Fever-Tree tonic.*

**Edinburgh Seaside Gin** £3.40

*Distilled with foraged botanicals such as scurvy grass, ground ivy and bladderwrack, spiced with grains of paradise coriander and cardamom. Seaside started life as a limited edition, it is now a star of the permanent range. Best served with lemon and thyme and a tonic of your choice.*

**Hendrick's** £3.60  
*With its distinctive apothecary style bottle, Hendrick's originates from Girvan, Ayrshire. It uses rose petals and cucumber alongside the traditional botanicals creating a very refreshing gin. Enjoy with a Schweppes cucumber tonic.*

**Lillard's** £3.70  
*Using botanicals that are found and foraged in the Borders, this small batch London Dry gin has a complex floral palette that represents the 4 seasons of the Teviot Valley*

**Lin Gin** £3.70  
*Driven by a want for something classic yet unique, the distillers used a 'tasting panel' of locals from Linlithgow that helped to decide on the taste and smell of this gin. It uses foraged and sourced ingredients from the canal, Linlithgow Loch and the surrounding area. Enjoy with a slice of orange and tonic.*

**Pickering's** £3.60  
*Distilled in Summerhall, Edinburgh, from a recipe found on a fragment of paper from 1947. This bold and refreshing gin gives flavours of citrus and juniper before giving way to warming cardamom, coriander and clove. Best served with Fever-Tree tonic and pink grapefruit*

**Pilgrimm's** £3.80  
*Born in St Andrews, this gin is refined with Scottish spring water that is blended with blackcurrants and mixes the classical gin flavours of juniper, angelica and coriander with grapefruit and liquorice. Best served with tonic and brambles when in season or lemon.*

**Rock Rose** £3.70  
*Made in Caithness, this floral, citrusy and fruity gin uses 18 botanicals including juniper from Italy and Bulgaria along with five locals, including sea buckthorn, rowan berries and rose root. Best served with a slice of orange and a Fever-Tree tonic.*

**Shetland Reel Ocean Sent** £3.60  
*From Shetland's only distillery this gin is inspired by the islands themselves and Ocean Sent uses Bladderwrack nutritious seaweed gathered from the rocks of the Shetland coastline.*

**William Kerrs Borders Gin** £3.60  
*New to the market from July 2018, this gin is from the Borders Distillery, the first Scotch whisky distillery since 1837. Celebrating the botanist William Kerr who came from Hawick, this gin is smooth with flavours of citrus and spice against a fr **World Gins** e with a slice of orange and a good tonic*

**Brockman's Gin** £3.50  
*An English Gin created from a beautiful recipe of botanicals, Juniper from Tuscany in Italy, Blue Berries & Blackberries from Northern Europe, Almonds from Spain and many more giving an intensely smooth taste. Enjoy with pink grapefruit and elderflower Fever-Tree tonic*

**Bombay Sapphire** £3.50  
*Flavoured with botanicals from Tuscany, Italian orris, cassia bark, Spanish almonds and West African grains, Bombay's name derives from the time of the British Raj in India. Best served with lime and tonic.*

**Bullards Norwich Dry Gin** £3.70  
*This award winning Gin uses the exotic Tonka bean to give it a lovely nutty, sweet spice vanilla flavour. Delicious enough to be drunk straight or on ice but equally lovely with a slice of orange and a Fever-Tree tonic.*

**Copperhead** £4.00  
*A Belgian gin, made with a selection of five botanicals including; orange peel, angelica and coriander. Allegedly named after Mr Copperhead, an alchemist who was searching for the elixir of life who, along the way, produced the recipe for this refreshing gin! Best served with a slice of orange.*

**Gordons** £2.65  
*Conceived by a Scotsman in 1769 and brewed in London, this is one of the most iconic gins in the world. Best served with the traditional lime and tonic of your choice.*

**Elephant Dry Gin** £3.90  
*Help the elephants whilst enjoying a drink. Distilled in Germany with fourteen botanicals that include some fascinating African ingredients including; baobab, the buchu plant, devil's claw and African wormwood. Best garnished with a slice of apple.*

**Monkey 47**  
*This lovely gin from the Schwarzwald distils at 47% with 47 botanicals, one of which is lingonberries. Garnish with whatever you fancy, but we like it with orange.*

**Roku** £3.70  
*This is the first Gin out of Japan. It blends the classic juniper with Japanese botanicals to represent the seasons. Sakura leaf and flower (spring) Sencha and gyokuro teas (summer) sansho pepper (autumn) and the fine citrus finish with yuzu peel for winter. Best with tonic and lemon*

**Tarquins** £3.90  
*Small batched craft gin made on the wild Cornish coast. At the heart of their process lies a special, flame-fired, copper pot still called Tamara. The gin suitably captures the essence of the scenic coast into a smooth, tasty spirit.*

**Tanqueray** £3.70  
*A very popular gin. One of the top 10 selling gins in the world. It is made with only four botanicals but the recipe is a very closely guarded secret. A classic which is best garnished with lime or lemon.*

**Tanqueray 10** £4.10  
*This classic citrusy full bodied gin is clean and zingy and a firm favourite. Best served with lime and Fever-Tree tonic.*

