



**Eagle
& Ball**
by BCUSU

Gins

Bloom Gin

Enriched with a bespoke blend of honeysuckle, chamomile and pomelo botanicals, BLOOM Gin is refreshingly light and delicate.

Best when paired with Fever-Tree Elderflower tonic and garnished with fresh strawberries.

Bombay Sapphire Gin

Described as 'distinctly gin'. This extremely popular gin is only slightly aromatic with bright citrus notes. Each drop contains 10 hand-selected botanicals from exotic locations around the world.

Best when paired with Fever-Tree Mediterranean tonic and garnished with a lemon wedge.

Brockman's Gin

Intensely smooth gin with a soft fruity character. Italian juniper is complemented by unique blueberry & blackberry flavours, that give Brockman's its most distinctive taste.

Best when paired with Fever-Tree Indian tonic water and garnished with orange.

Gordon's London Dry Gin

The most famous gin of all time. 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. 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.

Best when paired with Fever-Tree Aromatic tonic and garnished with orange.

Gordon's Pink Gin

Gordon's Pink gin 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.

Best when paired with Fever-Tree Indian tonic and garnished with fresh strawberries.

Larios 12 Gin

A Spanish gin made using 12 botanicals which are distilled five times. Tangy, aromatic nose with huge citrus notes.

Best when paired with Fever-Tree Indian tonic and garnished with orange.

Poetic License Northern Dry Gin

A wonderfully presented dry gin from Sunderland that features Persian lime as part of its botanical selection. Expect a bigger punch of juniper that is finely balanced with green cardamom for a warm and spicy flavour.

Best when paired with Fever-Tree Indian tonic and garnished with pink grapefruit.

Poetic License Old Tom Gin

This classic, originating from the mid-1800s, delivers a sweeter and more peppery taste in comparison with the dry gin. Hibiscus and rose petals are part of its botanical selection.

Best served with Fever-Tree Lemon tonic and garnished with a slice of lemon.

Poetic License Picnic Gin

Best enjoyed sat in the park with friends whilst the sun is shining. A beautifully sweet gin, creamy in texture and in taste. It has a strong fruity nose combined with some of the more typical gin notes. Distilled as well as infused botanicals ensures an extra burst of fruity deliciousness.

Best paired with Fever-Tree Elderflower tonic and garnished with fresh strawberries.

Tanqueray London Dry Gin

Tanqueray epitomises the London dry style. Its recipe is a closely guarded secret but, founded in 1838, it is thought to only contain 4 botanicals. Strong juniper notes pull through, along with a hint of spice.

Best when paired with Fever-Tree Aromatic tonic and garnished with a twist of lemon.

Whitley Neill Gin

Slightly softer and much smoother than traditional gins, with rich notes of juniper and citrus, pot purri and exotic spices. The finish is a long one, with a subtle fade of herbs, cocoa and candied lemon peels, while the nose is both citrus-sweet and peppery, with a distinctive floral aroma.

Best when paired with Fever-Tree Mediterranean tonic and garnished with orange.

Gin Liqueurs

'A sweeter take on gin!' - Why not try our Poetic License Gin Liqueurs, all served 50ml as standard.

Baked Apple & Salted Caramel Gin Liqueur

A tempting aroma of spice apple lures you in. The drink first delivers flavours of sweet, cooked apple backed up by warming cinnamon. Further sweetness then comes through from the seasoned caramel which lingers to leave lasting flavours of caramelised apple.

Paired with Fever-Tree Mediterranean tonic and garnished with sliced apple.

Blackcurrant & Ginger Gin Liqueur

The sweet berry flavour from the blackcurrants coupled with the fresh juniper and spice from Old Tom Gin are brought together with ginger to create a warming, fruity drink with lingering spiced berry flavours.

Paired with Fever-Tree Ginger Ale and garnished with a lemon wedge.

Sarsaparilla Gin Liqueur

This grown up version of the much loved soda-pop from years gone by, takes the unique flavour of sarsaparilla root with a slight note of aniseed as well as sweetness from liquorice root and vanilla, to produce the unmistakable flavour.

Paired with Fever-Tree Ginger Ale and garnished with star anise.

Gin Cocktails

Why not try one of our carefully crafted Gin Cocktails for that extra special occasion.

Sarsaparilla Rickey

Surprisingly similar to the childhood drink - though strictly not for kids! Poetic License Sarsaparilla Gin Liqueur, lime juice and sugar syrup, mixed and topped with soda.

Blackcurrant & Ginger Bramble

Adding a warming twist to this fruity gin cocktail - Poetic License Northern Dry Gin, lemon juice and sugar syrup with crushed ice and Poetic License Blackcurrant & Ginger Gin Liqueur drizzled over the top.

Salted Caramel Appletini

Poetic License Baked Apple and Salted Caramel Gin Liqueur, apple juice and lemon juice, simply shaken with ice, strained and garnished with a slice of apple.

Picnic Fruit Cup

Strawberries and cream twist on a fruity punch. Poetic License Picnic Gin mixed with fruit all topped up with lemonade.

Gordon's Dry Martini

A classic cocktail shaken or stirred... Gordon's London Dry Gin comes together with dry vermouth to create this Gin Martini Classic.

Spanish Riviera

Take yourself on a journey to the south of Spain & imagine yourself sipping one of these whilst sat on the beach overlooking the deep blue sea. Bombay Sapphire, Blue Curacau (orange liqueur) and a squeezed lemon wedge, lengthened and balanced with Fever-Tree Light tonic.

Fever-Tree Mixers

We prefer to pair all our G&Ts with Fever-Tree Premium tonic waters. With their carefully selected natural botanicals and perfect carbonation, Fever-Tree tonics have been crafted to enhance the taste of gin. Simply select a gin and then choose your tonic. Or choose one of our perfect serves from one of our suggested pairings on the opposite page to create the ultimate G&T.

Premium Indian Tonic Water

Uniquely fresh tasting with subtle and supportive citrus notes that are perfectly balanced by natural quinine.

Naturally Light Tonic Water

By using fruit sugars, Fever-Tree have created an all-natural low calorie tonic with 58% fewer calories.

Elderflower Tonic Water

Soft, subtle flavours of freshly hand-picked elderflower give a perfect balance to the tonic's natural quinine.

Mediterranean Tonic Water

By using rosemary and lemon-thyme from the shores of Provence, Fever-Tree have created a unique tonic with a delicately sweet herbaceous taste.

Aromatic Tonic Water

Made using South American angostura bark, Fever-Tree have created a unique tonic water that can be enjoyed in a Pink G&T or as a sophisticated soft drink on its own.

Sicilian Lemon Tonic Water

Made by blending real lemons, subtle botanical flavours, spring water and the highest quality quinine, Fever-Tree Lemon Tonic has a sharp, refreshing taste.