

*The  
Hillside*  
Est.1752

A detailed botanical illustration of a branch with green leaves, white flowers, and several dark blueberries. One blueberry is cut open, showing its red interior. The illustration is layered over the large, dark blue text 'GIN LIST'.

# GIN LIST

BOOK — No1



← almond →



pepper

THE COMPONENTS OF  
**GIN**  
THE COMPONENTS OF



coriander



orris



cinnamon



angelia

culub pepper



nutmeg

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## A BRIEF HISTORY OF GIN

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The lineage of gin has certainly had its highs and lows over the course of time. Originally Genever, developed in Holland in the late 16th century, was to cure an upset stomach. During the thirty years' war troops fortified themselves with it before going into battle, giving birth to the term Dutch Courage.

William III brought this juniper spirit to England and its popularity grew due to heavy taxes levied on beer and the poor quality of drinking water. With gin production so commonplace it became an affordable escapism alternative to opium for poor people. This of course led to an epidemic social breakdown and gin earned a new nickname, Mothers Ruin.

Acts were passed in the mid 18th century to allow only licensed retailers to sell alcohol. Illegal sales did continue, a sweet Old Tom style gin was sold from discreet dispense units built into back street walls and displaying the symbol of a black cat. Of course over time consumption dropped but the quality of gin produced by reputable firms, some still in business today, was considerably better.

In the year 1830 the former Customs and Excise Sub-commissioner for County Louth's Drogheda district, Aeneas Coffey, patented a single column still. The "Coffey Still" or "Patent Still" gave birth to a new lighter style of spirit and in the case of gin it allowed the flavours of the botanicals to

shine. This new style of gin was called "London Dry" and became popular with a certain type of gentleman for whom lavishly furnished Gin Palaces were established in which to imbibe.

As the British Empire expanded so too did the risk of malaria. Quinine was known to be a deterrent for mosquitos – however its bitter taste was not very appealing unless it was mixed with soda water and sugar to create a "tonic" water. Coincidentally the tonic water was the perfect accompaniment for gin. The humble G&T became the quintessential colonial drink – both medicinal and refreshing.

Cocktail booms in both 1920's and 1960's helped to cement gin's integral place in any discerning household's drinks cabinet to be shaken or stirred into Martinis and Gimlets.

The most recent renaissance of Gin has seen an unprecedented variety of botanicals and other flavours used to create new and interesting flavours. Ingredients such as cucumber, ginger and apple have been used to create fresh, spicy and sharp notes in their respective gins. Many gins are now hand bottled or small-batched and seasonal foraged botanicals can be found in some brands.

We hope that you enjoy our selection of gins. Please ask your server for any recommendations...

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## BEEFEATER

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### LONDON DRY GIN

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Beefeater is an exceptionally clean, bold gin whose extravagant juniper character is balanced with strong citric notes. On the nose juniper is dominant whilst in the mouth the full bodied aromatic character of the gin emerges, to be followed by a long and complex finish. James Burrough's original recipe is known to contain juniper, coriander, Seville orange peel, lemon peel as well as angelica root and seed.

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## BEEFEATER 24

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### LONDON DRY GIN

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Beefeater twenty four is a luxury super premium addition to the Beefeater Gin portfolio launched in October 2008.

The recipe includes the core botanicals that define the distinctive, instantly recognisable Beefeater taste. To these are added a unique blend of Chinese green tea and rare Japanese sencha teas, extra citrus in the form of grapefruit and liquorice. On the nose notes of citrus, juniper and the aromatic scent of sencha are immediately apparent. In the mouth there's a burst of citrus followed by juniper, developing into a long finish with spicy coriander balanced by the dryness of angelica and the woodiness of liquorice.

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## MONKEY 47

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### SCHWARZWALD DRY GIN

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Forty-seven ingredients have found their way into the Monkey 47 recipe. Including angelica root, acacia flowers, bramble leaves, lingon berries and spruce shoots which all come from the Black Forest. They take juniper berries from the Mediterranean which are known to be more aromatic as they receive four to six weeks more sun than their Tuscan and German cousins.

Lime cordial is the only way we can describe the smell. Lime is prevalent to taste also, but joined by a herbal juniper, spruce notes as well as hibiscus floral touches. Other botanicals ping in and out depending on if you add water, enjoy it with tonic or a different cocktail and citrus lingers on the finish too.

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## SHORTCROSS

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Aspiring to create something unique and which was reminiscent of the surrounding forests and gardens at Rademon Estate, the founders, David and Fiona Boyd-Armstrong, foraged wild clover from local sources. The gin also includes elderflowers and elderberries, which combine to create both uplifting floral notes and smooth sweet flavours, whilst the homegrown green apples contribute fresh aromas and lively sweet notes.

On the nose, elderflower and elderberry give the gin some lift, but it never strays too far from a core juniper backbone. Shortcross has a classic yet contemporary flavour. Verdant notes from juniper and clover are layered with the lemony coriander spice. There's a long peppery yet leafy (angelica) finish too, with an overall oily mouthfeel that adds a rich texture to the experience when tasted neat.

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## WILLIAMS CHASE GIN

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The story of Williams Chase Gin begins with vodka. Well, potatoes actually, then an award winning crisp company, then a potato-based vodka – then apple vodka, then gin!

William's Gin has a strong juniper presence on the nose that is complemented by crisp citrus. On the palate juniper is present again, before a citrus flavour takes over with the coriander, angelica and liquorice, all contributing to create a long finish.

The apple base can be brought out even further by serving a slice of apple as a garnish in a G&T, but is also discernible when tasted neat if you focus in a little.

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## HENDRICKS GIN

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Distilled and bottled in Scotland, Hendrick's is a super premium gin with a subtly different botanical recipe that includes a unique infusion of rose petals and cucumber alongside more traditional botanical ingredients. The cucumber and rose petals bring something new to the gin taste spectrum, enhancing the classic juniper and citrus flavours with fresh, floral, aromatic notes and a silky smooth texture.

Best served with cucumber slice!

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## PLYMOUTH GIN

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### PLYMOUTH GIN

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A higher than usual proportion of root ingredients is the source of Plymouth's distinctive earthy aromas. It has seven botanicals – juniper, coriander, sweet orange, cardamom, angelica and orris root that are redistilled with pure grain spirit.

Elegant in the mouth with luscious marshmallow and hints of sage and eucalyptus it has a subtle, full bodied flavour with no bitter botanicals and not nearly as much of a juniper hit as some gins. Sweet orange and cardamom impart a soft fruity, spicy finish. Pure water from Dartmoor contributes to Plymouth Gin's exceptionally clean and fresh flavour.

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## PLYMOUTH SLOE GIN

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The making of fruit gins is a long tradition in the British countryside and Plymouth Gin keeps true to a unique 1883 recipe. Sloe berries are slowly and gently steeped in Plymouth Gin, soft pure Dartmoor water and a small amount of sugar for approximately 4 months. The sugar levels are kept low to allow the full flavour of the berries to shine and allow the dry acidity of the fruit to be an important part of the taste. The result is an entirely natural product with no added flavours or colourings.

Sloe Gin has a rich red colour, which is the result of steeping only the finest sloe berries in high strength Plymouth Gin and soft Dartmoor water. The result is a smooth liqueur taste with a beautiful balance between sweet and bitter fruit flavours and a hint of almonds from the stone of the fruit. A genuine long, fresh and fruity finish is also applied.

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## TANQUERAY

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### LONDON DRY GIN

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Tanqueray was distilled in the capital until the great air raid of 1941, when the London distillery was almost completely destroyed. Only one of the stills survived the bombing relatively unscathed (repairs had to be made!), and this remaining still, known as "Old Tom", now resides in Cameron Bridge, Scotland.

The four botanicals thought to be used are juniper, coriander seed, angelica root and liquorice root all combining to create a smooth gin, well balanced, juniper dominant and everything a gin lover would want in a glass. The lack of citrus botanical makes it slightly drier than some other gins but coriander adds both piquancy and lemon on the nose.

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## TANQUERAY No.10

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### LONDON DRY GIN

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Launched in 2000, Tanqueray No. TEN is an exceptionally smooth and fresh tasting gin. Named after the number of the still (No. 10) in which it is made, the superior taste is the result of its ingredients. These include whole fruit botanicals such as fresh white grapefruits from Florida, whole limes from Mexico along with juniper, coriander and chamomile.

This is indisputably a step up in class, the gin is smoother than Tanqueray's classic offering. The gin has a full-bodied grapefruit and citrus hit to it and comes highly recommended by many bartenders as the perfect choice of gin to create Martinis. There's still plenty of juniper in the mix as well as a lovely floral note on the nose, but the smooth citrus finish and the relatively high strength (47.3% ABV) is what makes this gin one of the very best on the market.



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## THE BOTANIST

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### ISLAY DRY GIN

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The Botanist Gin is a small-batch artisanal Islay Dry Gin combining nine classic gin botanicals, with a further twenty two others that are local to the island. With that many botanicals, one could easily think that the gin might be a confusing mess, but thankfully it is anything but.

At 46% ABV The Botanist has a floral nose with a distinct sweet juniper hit. On the palate it is rich but mellow, perhaps even a little creamy and finishes with a zesty but gentle spice. There is a lot going on and overall floral notes balance out a clear juniper.

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## BOMBAY SAPPHIRE

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### LONDON DRY GIN

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The first choice for many bars' premium gin offering, Bombay Sapphire's blue bottle can be found across the world. Launched in 1987 and distributed by Bacardi, Bombay is based on one of the earliest recorded recipes for a premium quality London Dry Gin.

Juniper, coriander, angelica, almonds, cubeb berries, lemon peel, orris, liquorice, cassia bark and grains of paradise come together to form a fresh and lively gin, lighter than classic London Dry's, but with a warm peppery finish. Its slightly floral character makes for a refreshing G&T and works well in an Aviation too.

No doubt Bombay Sapphire is an exceptionally smooth spirit, but without a doubt its defining character has to be the fact that it is light and crisp.

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## CAORUNN

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Not only does this relative newcomer draw on centuries of distilling expertise learned from the whisky trade and filtering pure Scottish Highland water, it is also infused with time-honoured Celtic botanicals. Even the name itself, Caorunn, is Celtic for rowan berry, one of the botanicals used.

Drunk on its own, the gin is crisp, dry and well-balanced, yet still full-bodied. The botanicals jump out in the palate with spices, citrus and floral notes all working well to complement a dry juniper note that leaves you with a crisp, clean finish. Interestingly the recommended Caorunn G&T serve is with a thin wedge of red apple (fitting in nicely with the coul blush apple used to make the gin itself).

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## GORDON'S ORIGINAL

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### LONDON DRY GIN

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The nose is heavy with pine-laden juniper and with a peppery and resinous undertone. Coriander lurks on the edges as well, with a slight hint of citrus and a menthol character. Quintessentially classic.

The palate is more of the same. Bright pine-laden juniper, with hints of coriander and lemon zest. The finish is medium-long in length with an unmistakable juniper burst.

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## SACRED

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### LONDON DRY GIN

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Sacred Gin is a micro distillery located in Highgate, London. The name Sacred actually comes from one of the botanicals used to create Sacred Gin – frankincense (which is also known as Boswellia Sacra, perhaps making the “sacred” link a little more obvious).

Each of the twelve botanicals used are distilled separately using English grain spirit and then blended to make the final spirit. Sacred gin brings you bright, fresh notes.

With its fresh, balanced citrus and cardamom notes, Sacred Gin stands up to inspection. The juniper is clear but not aggressive and it carries well in a Gin and Tonic, with a creamy texture that stands out.

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## ANNO

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### KENT DRY GIN

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Anno Kent Dry Gin is created in “Patience”, a fantastic small batch copper pot-still. Being located in Kent, the Garden of England and an area of natural beauty allows the distillers to source some of the wonderful flavour-defining botanicals from the local area.

Anno combines a secret blend of local hops, lavender from the award winning national lavender collection at the Downderry Nursery, along with other flowers including elderflower and rose hips, together with a very unique ingredient, samphire from the historic Romney Marsh.

Carefully marrying the Kentish flavours with citrus elements along with some traditional botanicals such as juniper, coriander, cassia, angelica and liquorice brings a fusion of juniper, floral, citrus and herbal notes to the palate.

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## MARTIN MILLERS

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### LONDON DRY GIN

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Not to be let down in attention to minute details, once this distillation is over the gin is taken on a three thousand mile round trip to Iceland to be blended with some of the world's purest water.

10 botanicals are used to create the Martin Miller recipe including juniper, coriander, angelica root, orange peel, orris root, cassia and cinnamon bark, ground nutmeg, liquorice and one other secret ingredient which is believed to be cucumber. Martin Miller's has a full citrus taste with the juniper notes emerging half way through. It has a clean soft finish which makes this gin rather enjoyable. It's one of those gins that can be really enjoyed neat and whose fresh mineral like, crisp quality works well in a Martini.

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## AVIATION AMERICAN GIN

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Aviation Gin takes advantage of the rich, floral and savoury flavour notes of unconventional botanicals such as lavender and Indian sarsaparilla, giving it a medium to heavy flavour produced by the blending of the floral and spicy.

It's lack of juniper bite is as much a point of difference as it is a weakness however as more and more consumers are gravitating towards gin as a spirit because of it's juniper lead profile and not having this by the bucket can leave many left wanting a different choice.

Aviation Gin set itself apart with its restrained juniper and citrus presence against the backdrop of creamy rye spirit more reminiscent of Dutch Genevers.



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## TONIC WATER SELECTION

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**NOW YOU HAVE CHOSEN A DIFFERENT GIN, MAKE IT SPECIAL WITH A DIFFERENT MIXER!**

**CHOOSE FROM OUR LIST....**

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**PETER SPANTON'S NO.1  
LONDON TONIC 200ML**

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Quinine balanced with Sicilian lemon oil and the essence of bitter orange peel



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**PETER SPANTON'S NO.4  
MINT & BITTERS 200ML**

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Exotic blend of mint and dark chocolate balanced against citrus and quinine creating something that demands attention (also try with amaretto, shh!)



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**PETER SPANTON'S NO.5  
LEMONGRASS 200ML**

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Lemongrass adds the spicy top note that regular lemon cannot. Exquisitely refreshing.



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**PETER SPANTON'S NO.9  
CARDAMOM 200ML**

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Crisp and delicate flavour of cardomom is the ideal mixer for gin. Simple.



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**FEVERTREE ELDERFLOWER  
200ML**

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Offers a light and subtle character, delicate and sweet flavour of elderflower balanced perfectly against bitterness of quinine. Never disappoints.



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**FEVERTREE INDIAN TONIC  
200ML**

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Fabulous botanical oils blended with spring water and the highest quality quinine from the 'fever trees' of the Eastern Congo, delicious, natural, award winning tonic with a uniquely clean and refreshing taste and aroma.



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**THOMAS HENRY TONIC  
200ML**

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A particularly high quinine content and subtle floral citrus aroma are key for its refreshing taste. Mature, unique, pure enjoyment. This tonic water makes a subtle yet substantial difference in the classic Gin & Tonic and many other long drinks.