

HOGARTH'S GIN TRAY

**HENDRICK'S**  
DISTILLED and BOTTLED IN SCOTLAND  
GIN

Hendricks Gin is produced by William Grant & Sons of Scotland and was launched in 1999 but is only now becoming popular. In addition to the traditional juniper infusion they use Bulgarian rose and cucumber to add flavour.

Their preferred serving suggestion is with lots of ice, sliced cucumber and Fever Tree Tonic

**BLOOM**  
PREMIUM  
*London Dry Gin*

Perfectly prepared and ready to serve, these bottles let you savour the delicate floral tones of BLOOM balanced by the distinctive herbal and plant-root notes of the tonic.

**BOMBAY**  **SAPPHIRE**

Bombay Sapphire is created through the vapour infusion process. The 10 precious botanicals used in the gin are held separate from the spirit in perforated copper baskets, when the heated vapours rise the distinctive flavour of the botanicals are released. The result is a complex aromatic liquid that delivers a broader, more balanced flavour. Our perfect serve we suggest lots of ice, lime wedges and Fever Tree Tonic - but try alternative tonics or ginger ale!

# **F**LOGARTHS GIN TRAY

## **BROCKMANS**

EST 1921 LONDON

**PREMIUM GIN**

Brockmans Gin is beautifully made, intensely smooth gin to be enjoyed into the evening, it's deliciously sumptuous with a daring allure. The flavour notes that make Brockmans so unique are derived from an intriguing and unique bond of flavours - the Bulgarian coriander plays its part, it has an aromatic almost gingery orange flavour which marries beautifully with the softer, more rounded harmonies of blueberries and blackberries. This inspired combination, together with the dry, bitter sweet peel of Murcian oranges prolongs the deeper tones and serves to give Brockmans its intensely, beautiful taste. Serve with lots and lots of ice. Ginger Ale or 1724 tonic and garnish with blueberries and blackberries.



### **MONKEY 47**

Monkey 47 originated from the black forest in southern Germany in the 1970's. Monkey 47 has an amazing 47 botanicals which include angelica root, acacia flowers, bramble leaves, lingon berries and spruce shoots all sourced from the black forest. The juniper berries come from the Mediterranean and are known to be more aromatic because they receive four to six extra weeks of sunshine than their tuscan and german cousins. Our perfect serve using the finest 1724 tonic, lots of ice and garnish with Star of Anise and a succulent orange wheel.