

HOGARTHS

Gin Bible

III

A large collection of 100 different gin bottles arranged in five rows. The bottles vary in shape, size, and color, representing a wide variety of brands and flavors. Some bottles are clear, some are colored (like pink, blue, green, or orange), and some have unique shapes. The labels on the bottles are diverse, featuring various designs, fonts, and illustrations. The bottles are set against a plain white background, making them stand out. The overall arrangement is neat and organized, highlighting the diversity of the gin market.

Tonic Water & Popular Mixers

There has been an increase in premium tonic water in the market place, with greater emphasis on using real quinine as opposed to artificial flavouring - although you need to find your ideal tonic for your gin.

The gin and tonic took off in India when British colonialists used the quinine in the tonic water for medical purposes and added gin to give it some “kick.” Our current range includes;

Fever-Tree 200ml

Tonic Water

Light Tonic

Mediterranean Tonic Water

Ginger Ale

Thomas Henry 200ml

Tonic Water

Grapefruit Lemonade

Ginger Beer

Elder Flower Tonic

Soda Water

Ginger Ale

Bitter Lemon

Schweppes 250ml

Grapefruit & Blood Orange

Lemon & Elderflower

Fentimans 125ml

Tonic Water

Light Tonic

Pink Grapefruit Tonic

Lemonade

Fentimans Rose

Lemonade 275ml

Schweppes 200ml

Tonic Water

Slimline

1724 200ml

Premium Tonic

Thomas Henry

Bartender & Pharmacist

In 1773, Thomas Henry – for the first time in history – successfully enriched water with carbon dioxide. He did so in Manchester, England. Soda water had officially been invented! Thomas Henry? He was a pharmacist, a visionary and a gentleman. To the very core of his being. The one who is serving the world this way is the perfect namesake for an even more perfect selection of soft drinks.



1724



The essence of 1724 Tonic Water has its origins in the Andes, on the mythical Inca Trail. This is not by chance. This is where quinine was discovered. There, this ingredient gains the authenticity of a product with roots in the region that go back hundreds of years. At 1724 metres above sea level. Not a metre above or below.

1724 Tonic Water is premium quality tonic water designed to meet the demand for high quality cocktails and to accompany super-premium spirits. The name of the brand is derived from the quinine used which is hand-picked at 1,724 metres above sea level on the Peruvian Inca Trail which is where the Quinine Tree originates. Great care is taken to ensure that the best of ingredients are used and this includes bottling with pure spring water.

The taste derived from this quinine is quite different to that experienced with other tonic waters giving a less bitter experience and a very pleasant slightly mandarin citrus note. The water is lightly carbonated to give a sparkle similar to those found in premium Champagne.

Enjoy it on its own with Aperol or your favourite gin.



FENTIMANS

ESTD  1905

Botanically Brewed BEVERAGES



In 1905, Thomas Fentiman, an iron puddler from Cleckheaton, England was approached by a fellow tradesman for a loan. A deal was struck and a recipe for botanically brewed ginger beer was provided as security. The loan was never repaid so Thomas became the owner of the unique recipe. He began using the recipe and producing botanically brewed ginger beer which he delivered door-to-door.

Fentimans botanically brewed ginger beer quickly became very popular and the family business grew, with several brewing and production facilities being opened in the North of England.

Over 100 years since Fentimans started, the business is still in the family and is owned by the Great Grandson of Thomas Fentiman. They also continue to make their delicious natural beverages by the multi-stage botanical brewing technique. One thing that has definitely not changed is the superior quality and unsurpassed taste of the drinks.

Fever Tree

Fever-Tree Indian Tonic Water launched in the UK in early 2005, the brand name chosen due to fever tree being the colloquial name for the cinchona tree in which quinine, a key ingredient for tonic, is found. The highest quality quinine was sourced from the Rwanda Congo border and blended with spring water and eight botanical flavours, including rare ingredients such as marigold extracts and a bitter orange from Tanzania. Crucially, no artificial sweeteners, preservatives or flavourings were added.

Since launching, they have launched a new product every year - each taking a similarly intrepid attitude to sourcing quality botanicals. The result is seven delicious drinks to mix or enjoy on their own.



5th Fire Red Fruits

A sweet and almost silky sprit, 5th Fire has been gently infused with a whole range of soft red fruits (including blackberry, blueberry, currant and strawberry). Gooseberry and strawberry come through initially with a mild but noticeable juniper bitterness. This is a fantastically experimental gin.



Perfect Serve

Over ice with Fever-Tree Tonic, a slice of Strawberry and piece of dark chocolate.



Alkkemist

Alkkemist Gin is distilled when the influence of the moon is bigger: 12 times a year; a strict methodology to produce an Ultra Premium quality gin. It is the first gin that uses Muscat grape in its making, selected from the best strains in the Mediterranean, being added at the end of the process to provide an exquisite and exclusive scent.



Perfect Serve

Over ice with Fever-Tree Tonic, dehydrated orange, lime rind and lemon.





Aviation

New batch-distilled US gin based on the fuller-bodied Dutch style with rye neutral grain spirit and what they describe as a 'botanical democracy' of Juniper, Cardamom, Coriander, Lavender, Anise, Sarsaparilla and Orange Peel.



Perfect Serve
Over ice with Fever-Tree Tonic, a wedge of fresh lime.



Batch

A unique gin filled with juniper berries, coriander seeds, cinnamon bark and angelica root, fresh lemongrass stalks, orange peel, cardamoms, cloves, crushed nutmegs, allspice berries are then added and a signature frankincense and myrrh blend, for a sublimely rich, yet subtly spicy gin.



Perfect Serve
Over ice with Thomas Henry Tonic, fresh lime and a raspberry.



Bathtub

Professor Cornelius Ampleforth's Bathtub Gin is a true small-batch gin made by infusing botanicals including orange peel and cinnamon in spirit produced in a pot still.



Perfect Serve
Over ice with Thomas Henry Tonic and an orange slice.



Beefeater

Beefeater is one of the classic London Dry gins, with a juniper-driven, crisp dry style enhanced by citrus and exotic aromatics. A consistently reliable full-flavoured gin.



Perfect Serve
Over ice with Schweppes Tonic Water and a lemon slice.



Beefeater 24

When creating Beefeater 24, Desmond Payne knew he had to come up with something totally different for his selection of botanicals. He used tea! The 12 ingredients used are Japanese Sencha Tea, Chinese green tea and then Seville orange peel, grapefruit peel, lemon peel, juniper, coriander seed, liquorice, angelica root, almond and orris root.



Perfect Serve
Over ice with Fentimans Tonic and a pink grapefruit slice .



Bertha's Revenge

A gin named after Bertha, a Droimeann cow from Kerry said to have been the oldest in the world when she died aged 48. The gin uses whey alcohol from Irish dairies as its base with locally foraged botanicals including juniper, coriander, bitter orange, grapefruit, sweet orange, lemon, lime, liquorice, orris, angelica, cinnamon, cardamom, cloves, cummin, almond, elderflower, and sweet woodruff.



Perfect Serve
Over ice with Fever-Tree Tonic and fresh orange peel.



Blind Tiger

Blind Tiger Imperial Secrets is a smooth and lush gin, distilled with three, amazing black teas from Assam, Cashmere and Yunnan .Inspired by the prohibition era trick of selling a ticket to see a 'blind tiger' then receiving a complimentary drink, the Deluxe Distillers work out the backroom of a hidden distillery!



Perfect Serve
Over ice with Fever-Tree Tonic and orange peel.



Bloom

A premium London Dry gin from Greenall's, Bloom is, unsurprisingly considering the name, a floral gin flavoured with the likes of chamomile, honeysuckle and pomelo.



Perfect Serve
Over ice with Fever-Tree Tonic and fresh strawberry slices.



Boodles

Every batch of Boodles Gin is made with labour and patience. It begins as a clean spirit distilled from British wheat and is then infused with a number of traditional herbs and spices including nutmeg, sage, and rosemary. This gin is as balanced and refined as a silver service tray, suitable for any proper drink including a Boodles & Tonic.



Perfect Serve
Over ice with



Boodles Mulberry

Boodles Proper British Gin introduces Boodles Mulberry. The taste combines delicate mulberries with notes of raspberry and currant to create a sweet and subtle medley. Mulberry adds the perfect complement to Boodles unique botanicals of rosemary, nutmeg and sage, creating the proper balance and complexity of flavour.



Perfect Serve
Over ice with Schweppes Lemonade and a twist of
lemon.





Bombay Sapphire

Bombay Sapphire is one of the few gins that's transcended the category and with its iconic bottle, has become one of the world's most recognised spirits. Today, it is the first choice for many bars' premium gin offerings and Bombay Sapphire's blue bottle can be found across the world. Launched in 1987 it's based on one of the earliest recorded recipes for a premium quality London Dry gin.



Perfect Serve
Over ice with Schweppes Tonic and lime wedges.



Brilliant Gin

For the adventurous souls who require a dash of distinctiveness when they drink. Sharpen your tastebuds on something quite Brilliant. A boldly flavoured London Dry with hints of spice and a note of citrus for an unforgettable flavour.



Perfect Serve
Over ice with Fever-Tree Tonic and a grapefruit twist. Alternatively, try a sprig of mint.



Brockmans

A beautifully crafted, ultra-premium gin. Distilled in a 100-year-old traditional copper still, it is intensely smooth. The botanicals are sourced from all over the world and include angelica from Saxony, Bulgarian coriander and juniper berries from Tuscany. These combine with the refreshing influence of citrus and aromatic wild berry.



Perfect Serve
Over ice with Schweppes Ginger Ale, fresh blackberries and blueberries.



Brokers

A fine and tasty gin which has been lauded by critics, Broker's is made with herbs, spices and fruits imported from three continents and blended to be extra dry - yes, that's right people, this is Martini heaven.



Perfect Serve
Over ice with Fever-Tree Tonic and a fresh lemon wedge.



Brooklyn

Brooklyn is a handmade gin from New York. Distilled from local corn and using botanicals including citrus peels from locally grown fruit, this is fresh, complex and wonderful in a G&T.



Perfect Serve
Over ice with Fever-Tree Tonic and fresh lime
wedges.



Burleighs

Burleighs Signature London Dry Gin, was inspired by a walk in Burleigh Wood, where master distiller Jamie Baxter happened to come across silver birch, dandelion, burdock, elderberry and iris. From this, delicious ideas bloomed and the end result is an earthy, crisp, sophisticated gin from Leicestershire.



Perfect Serve
Over ice with Fever-Tree Tonic and a twist of orange.



Buss 509 Edinburgh

Buss N° 509 Elderflower is the fifth offering from Buss with fresh botanicals, it is of Belgian origin, inspired by passion and knowledge. Buss has the finest herbs and elderflower mixed with a premium spirit to create a gin that is extremely full of flavour.



Perfect Serve
Over ice with Fever-Tree Tonic and a lemon slice.



Caorunn

A small batch Scottish gin from the Balmenach distillery in Speyside. Caorunn (pronounced ka-roon), made with a combination of traditional and handpicked botanicals including rowan berry, heather, coul blush apple and dandelion.



Perfect Serve
Over ice with Fentimans Tonic and red apple slices.



Citadelle

A premium gin, Citadelle was originally developed in a Dunkirk distillery in the late 18th Century, and at the time Dunkirk was one of the earliest European ports for explorers of the Orient, who brought back herbs and spices from the Far East. The result is a fabulous gin made with 19 different botanicals including Moroccan Coriander, French Juniper, Mexican Orange Peel and Chinese Liquorice.



Perfect Serve
Over ice with Fever-Tree Tonic and fresh lime
wedges.



Copperhead

Copperhead Gin is a Belgian expression, made with a selection of five botanicals - Juniper, Cardamom, Orange peel, Angelica and Coriander. It was apparently named after Mr. Copperhead, an alchemist who was searching for the elixir of life. Along the way, he produced the recipe for this refreshing gin!



Perfect Serve
Over ice with Fever-Tree Tonic, orange peel and
coriander.



D1

D1 London Gin wonderfully marries classic aspects of the juniper-based spirit with contemporary characteristics. D. J. Limbrey Distilling Co. use a narrow cut of triple-distilled grain spirit and a small but well-considered selection of botanicals, including angelica root, cassia bark, coriander, orange and lemon peels, liquorice, almond and nettle, as well as the almighty juniper berry.



Perfect Serve
Over ice with Fever-Tree Tonic and a mint sprig.



Daffy's

Daffy's Small Batch Premium Gin is made with grain spirit from northern France, which is then distilled using a copper pot still. The Scottish distillers use a selection of eight botanicals for Daffy's Gin, including juniper, Lebanese mint, coriander, angelica root, Spanish lemon and orange peels, cassia bark and orris root.



Perfect Serve
Over ice with 1724 Tonic, lime wedges and fresh mint.



Deaths Door

Death's Door Gin is made with a base spirit of wheat from Washington Island and malted barley from Wisconsin, as well as a small selection of botanicals (juniper, coriander and fennel), and is bottled at a robust 47% ABV. Big but balanced notes of all three botanicals appear clear as day, carried on a clean, creamy spirit.



Perfect Serve
Over ice with Fever-Tree Tonic and lime wedges .



De Borgen Before Gin

Before Gin from De Borgen celebrates genever's special role as "the Godfather of Gin", just as James Brown is the Godfather of Soul and Iggy Pop is the Godfather of Punk. Traditionally made by blending malt wine (17 year old and unaged) and juniper distillates.



Perfect Serve
Over ice with Schweppes Ginger Ale and a squeeze of fresh lime.



De Borgen Cornwyn

Dutch jenever made with a high proportion of malt wine (hence 'Cornwyn' or corenwyn/kirenwijn, meaning literally 'grain wine') and finished in Sherry casks!



Perfect Serve
Enjoy neat, over ice.



De Borgen Holland Gin

Jenever that the likes of Harry Johnson and Jerry Thomas would have recognised, this 'Holland Gin' is produced with well aged malt spirit in the style of the 19th Century classic



Perfect Serve
Over ice with Thomas Henry Soda, lemon juice and sugar syrup.



Dorothy Parker

Superbly bright, effortlessly cool and very popular with cocktail lovers. We're of course talking about Dorothy Parker, the legendary writer, poet and satirist, as well as talking about the New York Distilling Company's Dorothy Parker Gin! A spectacular American gin, made with traditional and contemporary botanicals including juniper, elderberries, citrus, cinnamon, and Hibiscus Petals.



Perfect Serve
Over ice with .



Drumshanbo Gunpowder Gin

An Irish gin from made with juniper, angelica, orris, caraway, coriander, meadowsweet, cardamom and star anise as well as vapour infused oriental lemon and lime, fresh grapefruit and gunpowder tea!



Perfect Serve
Over ice with Fever-Tree Mediterranean Tonic and a twist of lime zest.





ORIENTAL BOTANICALS
WITH GUNPOWDER TEA



DRUMSHANBO
**GUNPOWDER
IRISH GIN**

43%ABV SLOW DISTILLED BY HAND 50cl e
DRUMSHANBO, IRELAND

FROM THE CURIOUS MIND OF PJ RIGNEY

中国珠茶



Edinburgh Elderflower

A sweet, aromatic, flavourful Scottish gin liqueur produced by the Edinburgh gin company. This has a beautiful floral flavour from natural elderflower essences.



Perfect Serve

Over ice with Fever-Tree Tonic and a slice of lemon.



Edinburgh Raspberry

A limited edition gin-based liqueur made with natural raspberry concentrate and pure cane sugar combined with Edinburgh gin, which features additional botanicals including milk thistle and heather.



Perfect Serve

Over ice with Schweppes Lemonade or Fever-Tree Tonic and fresh raspberries.



Edinburgh Rhubarb & Ginger

This addition to Edinburgh Gin's liqueur range is a combination of spring rhubarb, macerated in oriental ginger and lemon zest before being infused with Edinburgh Gin. Best served in a long drink with lemonade.



Perfect Serve
Over ice with Schweppes Ginger Ale and slices of fresh ginger.



Edinburgh Plum & Vanilla

This addition to Edinburgh Gin's liqueur range is a combination of spring rhubarb, macerated in oriental ginger and lemon zest before being infused with Edinburgh Gin. Best served in a long drink with lemonade.



Perfect Serve
Over ice with Fever-Tree Tonic and a slice of lemon.



Exiles

An artisanal product from an eighth generation gin maker, whose family have been distilling gin for over three hundred years, using the traditional pot distilling method. Uniquely infused with shamrock, red clover flowers, honeysuckle flowers, rowan berries and bog myrtle. The essence of Ireland.



Perfect Serve
Over ice with Fever-Tree Tonic and orange peel.



Fifty Pounds

A genuine English Small Batch distilled gin where the careful selection and a perfect combination of its natural ingredients give this gin an exceptional smoothness.



Perfect Serve
Over ice with Fever-Tree Tonic and lemon peel.



Firkin American Oak Rested

Gleann Mor Whisky Company has decided to create its own spirit, the wonderfully rich Firkin Gin. Combining their London style gin – created using several botanicals including Macedonian juniper, coriander seed and Italian orris root – with whisky style maturation, the gin is ‘rested’ in American oak casks to gives it that wonderful golden colour and rich, creamy vanilla tones.



Perfect Serve
Over ice with Thomas Henry Ginger Beer.



Four Pillars

They use local botanicals such as Tasmanian pepper berry, lemon myrtle, some exotic botanicals such as cinnamon, cardamom, coriander seeds and star anise and some classic botanicals such as juniper, lavender, angelica root, as well as whole oranges to give Four Pillars Gin its flavour profile. It all adds up to a vibrant Australian gin which stands out in cocktails, but tastes just superb neat.



Perfect Serve
Over ice with Fever-Tree Tonic and a slice of orange or pink grapefruit.



Gin Mare

Mare is a Mediterranean gin flavoured with four principal botanicals: basil, thyme, rosemary and, most unusual of all, the Arbequina olive. Alongside juniper, cardamom and citrus, these different botanicals create a strangely arresting gin: you'll know when you've had a Mare.



Perfect Serve

Over ice with Fever-Tree Mediterranean Tonic, a cherry tomato and fresh basil.



Gin Raw

Mixing in a gin the talent, creativity and avant-garde spirit of Barcelona, the creators have brought together a chef, a sommelier, a mixologist and a maitre parfumeur, all masters of their craft. They have produced a beautiful gin bringing a vibrant, evocative feeling with every sip of Gin Raw.



Perfect Serve

Over ice with Fever-Tree Mediterranean Tonic and a twist of orange zest.



WITH CARE AND PASSION,
WE INFUSE LAUREL LEAVES,
BURRER SEEDS...
LOW TEMPERATURE...
EXPERIENCE...

NATURAL WORLD
01-005000

RARE

*Crafted with botanicals distilled
at low temperature in*

BARCELONA

GASTRONOMIC GIN

GINRAW

RARE

BOTTLE N°: 0002489

A COTTAGE MADE ON THE PERFECT BLEND OF TALENT,
INGREDIENTS AND TRADITION, FUSIONED WITH FRESH BOTANICALS,
GASTRONOMY INSTALLED AT LOW TEMPERATURE, THAT CAPTURE
THE ESSENCE OF BARCELONA'S UNIQUE CULTURE.

Distilled Gin
42.30% VOL.
70CL

Greenalls Wild Berry

A new addition to the Greenall's Gin range - the first in more than 250 years! Greenall's Wild Berry Gin is made by infusing raspberries and British blackberries in Greenall's Gin, resulting in a fruity twist on their classic recipe. Fantastic in a Bramble as well as other vibrantly fruity cocktails.



Perfect Serve
Over ice with Schweppes Tonic, raspberries and mint.



Gordon's

The behemoth of the industry needs no introduction, surely? Gordon's gin is one of the top ten-selling spirits in the world, and has been made to the same recipe since the late 18th Century.



Perfect Serve
Over ice with Schweppes Tonic and fresh lime wedges.



Gordons Elderflower

Gordon's have long been championing the Elderflower G&T and it's now even easier to make. This bottle of Gordon's Gin has a spot of Elderflower flavour added, so all you need to add is tonic for a delicious and refreshing drink.



Perfect Serve
Over ice with Schweppes Tonic and a lemon slice.



G'Vine Flouraison

One of a new wave of premium gins seeking to get away from the traditional London Dry style. G'Vine is made with grape spirit instead of normal grain spirit and includes the green grape flower in its botanicals. A deliciously fresh gin.



Perfect Serve
Over ice with 1724 Tonic and sliced grapes.



Haymans Old Tom

A classic Old Tom Gin from Hayman Distillers. This is an old-fashioned, sweeter style gin from the 18th Century, and it has recently risen in popularity thanks to its association with classic gin cocktails including the Martinez and the Tom Collins.



Perfect Serve
Over ice with Fever-Tree Tonic and a twist of lemon.



Haymans Royal Dock

Hayman's decided to create the Royal Dock Navy Strength Gin following demand for higher strength spirits from bartenders and is named after the old Naval base in Deptford, East London



Perfect Serve
Over ice with Fever-Tree Tonic and orange zest.







Haymans Sloe

A traditional Sloe gin from Hayman's, this is made by steeping the sloes in Hayman's gin before blending with natural sugar. Bittersweet and intense in flavour, we love it.



Perfect Serve
Over ice with Schweppes Lemonade and a lemon slice.



Herno Swedish Excellence

Herno is a Swedish gin that proudly bears the tagline "Swedish Excellence", something that certainly suggests that the distillery is very confident in their product. Luckily for them their confidence was not misplaced and Herno has been heaped with so many accolades that it has become the most awarded spirit from 2012 through to the present day.



Perfect Serve
Over ice with Fentimans Tonic and juniper berries.



Hendricks

Quirky producer Hendricks make their pot-still distilled gin using cucumber as one of the primary botanicals. This makes for a unique, tasty and incredibly refreshing Gin.



Perfect Serve
Over ice with Fever-Tree Tonic, cucumber discs and Persian rose.



Hogarths Old Tom

Crafted in small batches, this Great British Dry Gin has very classic soft clean low tones of vanilla and angelica with superb lingering citrus and classic juniper spice to finish.



Perfect Serve
Over ice with Fever-Tree Tonic & Slice of Cucumber, or simply with a quarter slice of citrus (Orange, Lime or Lemon) attached over the edge of the glass.



Hogarths London Dry

Crafted in small batches, this Great British Old Tom has a delicate balance of botanicals and sweetness of liquorice.



Perfect Serve

Over ice with Fever-Tree Tonic and an orange twist.



Ish

A classic London Dry gin put together by the founders of the Bristol Bar in Madrid, the bar with the biggest range of juniper spirits in the gin loving city. It proved a big hit in Spain and has since made its way back to native shores.



Perfect Serve

Over ice with 1724 Tonic, pink grapefruit and juniper berries.



Hoxton

A trendy gin from Gerry Calabrese of the Hoxton Pony, one of the most stylish of London's style bars. Some very interesting botanicals used including tarragon, iris, grapefruit and, most unusually, coconut.



Perfect Serve
Over ice with Fever-Tree Tonic and a pink grapefruit twist.



Jawbox

Jawbox Gin claims to be Ireland's first single estate gin, with the grain used to make the spirit coming from the Echlinville Estate. The distillers also use a combination of 10 botanicals to give the gin its flavour profile, including juniper, lemon, cubeb, angelica, coriander, cassia, orris root, grains of paradise, cardamom, liquorice root and Black Mountain heather.



Perfect Serve
Over ice with Fever-Tree Tonic.



Jinzu

Jinzu Gin brings English and Japanese traditions together to create an exciting, intriguing spirit. It's made with a blend of English gin (featuring juniper, coriander, angelica, yuzu and Japanese cherry blossom as botanicals) and sake, which brings a luxurious, creamy mouth feel and a subtle, compelling sweetness to its flavour profile.



Perfect Serve
Over ice with 1724 Tonic and a lemon slice.



JJ Whitley

A great base for summer-themed cocktails, JJ Whitley Elderflower Gin is made with botanicals including elderflower extract and cinnamon. Enjoy in a long drink with tonic.



Perfect Serve
Over ice with Fever-Tree Tonic and a twist of lemon.



King Of Soho

Distilled in the heart of London, a complex spirit crafted with 12 botanicals. The gin is in honour of Paul Raymond 'The King of Soho' who was an entertainment property tycoon.



Perfect Serve
Over ice with Fever-Tree Tonic and a slice of pink grapefruit.



Langley No8

Named after the number of botanicals used, the final abv chosen was also supposedly the eighth tasted from a final shortlist of twelve possible percentages. It is aimed at the sophisticated male gin drinker.



Perfect Serve
Over ice with Fever-Tree Tonic and a pink grapefruit twist.



Liverpool

From the wonderful, lively city of Liverpool comes a highly aromatic organic gin! Liverpool Gin features a botanical selection which includes angelica, citrus and coriander, as well as hand-picked juniper berries.



Perfect Serve
Over ice with Fever-Tree Tonic an orange slice and mint.



Liverpool Valencian Orange

A twist on the classic Liverpool Gin, which is made using organic botanicals from the city itself. This is flavoured with Valencian oranges, adding extra notes of fruit.



Perfect Serve
Over ice with Fever-Tree Tonic and orange zest.



Malfy

Malfy Gin is made in Turin using lemons grown in Sicily and on the Amalfi coast, as well as botanicals including juniper, coriander, angelica and cassia bark. The result is a refreshing gin that is perfectly suited to tonic, as well as making a fruity Negroni or Martini.



Perfect Serve
Over ice with Fever-Tree Mediterranean Tonic.



Manchester Three Rivers

Manchester Three Rivers Gin is made in the heart of the city (in a railway arch in the Green Quarter), using a combination of 11 botanicals in their 450 litre Holstein copper pot still.



Perfect Serve
Over ice with Fever-Tree Tonic and lime wedges.





MALFY

GIN

CON LIMONE

MALFY

G.Q.D.I.

GIN

GIN

CON LIMONE
(ITALY)

Martin Millers

Smooth and delicate, with long lasting citrus notes that are neither too bitter nor sweet, coupled with Juniper notes punching through whilst not overpowering, climaxing in a soft, clean finish. One of the most awarded gins in the world, distilled in England.



Perfect Serve
Over ice with Fever-Tree Tonic, fresh strawberries
and crushed black pepper.



Mombassa Club

Mombassa Club London Dry Gin takes its name from a private social club founded in 1885, whom imported gin from England to the island of Zanzibar for their members to enjoy. Mombassa Club London Dry Gin is made four times distilled and features a botanical selection that includes juniper, cassia bark, angelica root, coriander seed, clove and cumin, resulting in a bold, spicy flavour profile.



Perfect Serve
Over ice with Fever-Tree Tonic with lemon peel,
juniper berries and lime.



Monkey 47

A curious gin from the Black Forest in Germany. Made with 47(?) botanicals and bottled at 47%, they also use a 'secret weapon typical to the Black Forest' in the mix - cranberries.



Perfect Serve
Over ice with Fever-Tree Tonic, star anise and an orange slice.



No 3

A beautiful looking gin from Berry Bros. Made to a special recipe, the name No.3 refers to the address of BBR - Number 3, St James's Street. With juniper at its heart, it's also made with three fruits and three spices using copper pot stills.



Perfect Serve
Over ice with Fever-Tree Tonic and a wedge of pink grapefruit.



No 209

The best gin we've tasted in a very long time, this quintuple-distilled gin has perhaps the best flavour we've ever encountered for a Gin Martini. The name is derived from the fact that the distillery is the 209th to be registered in the United States.



Perfect Serve
Over ice with Fever-Tree Tonic and two coffee beans.



Nelson Rhubarb & Custard

Infusing fine and pleasingly original botanicals from across the globe, such as lemongrass and kaffir lime leaves from Thailand, vanilla from Madagascar and cinnamon from Sri Lanka. Enjoyed neat over ice or with a premium tonic, this drink will bring all those childhood memories rushing back.

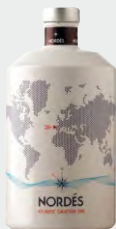


Perfect Serve
Over ice with Fever-Tree Tonic and a split vanilla pod.



Nordes

Nordés Atlantic Galician Gin is a rather intriguing Spanish gin made with an Albariño-grape-based spirit, rather than your more commonly seen grain-based spirit, along with 14 botanicals including lemon peels, hibiscus, liquorice and eucalyptus. The result is a bold, floral flavour profile that would befit summer drinks and cocktails.



Perfect Serve
Over ice with 1724 Premium Tonic Water, garnished with sliced red grapes.



Opihr

A London Dry Gin made with botanicals from along the traditional spice route that led back to the UK. Indonesian Cubeb berries, Indian black pepper and Moroccan coriander are all used in this gin.



Perfect Serve
Over ice with Fentimans Tonic and Red Chilli.



Pinkster

Pinkster, 'the Agreeably British Gin', is brought to us by the rather affable Colonel Pinkster! This larger than life fellow is more than happy to take a few moments out of his life of leisure to extoll the virtues of his fair libation! Fresh raspberries from Cambridgeshire are steeped in the triple distilled spirit giving the gin a deliciously dry yet subtly smooth flavour.



Perfect Serve
Over ice with Thomas Henry Tonic with fresh raspberries and a sprig of mint. We also like it with fresh strawberries!



Plymouth

Plymouth Gin is synonymous with the spirit of discovery & is recognised as the gin of choice for many gin enthusiasts and bartenders around the globe. This historical gin, renowned for its superior quality, has been distilled on the same site since 1793 at The Black Friar's Distillery located a short distance from Plymouth Harbour; a famous departure point for Britain's most renowned explorers.



Perfect Serve
Over ice with Fever-Tree Tonic and fresh lime wedges.



Plymouth Navy

The punchy naval strength version of Plymouth's long running and very tasty gin. Bottled at 57% for a more concentrated flavour that cuts through tonic and cocktails.



Perfect Serve
Over ice with Fever-Tree Tonic and lime wedges.



Plymouth Sloe

This sloe gin has a rich red colour, which is the result of steeping fine 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.



Perfect Serve
Over ice with Schweppes Lemonade and a lemon slice.



Portabello

This gin was released by the award-winning Notting Hill bar, Portobello Star, home of the Ginsitute. This is a place where one can learn an awful lot about gin, so you would expect Portobello Road No. 171 to be rather good, and indeed it is. It's an old-style London Dry Gin, containing traditional botanicals and spices, that harks back to the gins of yesteryear.



Perfect Serve
Over ice with Fever-Tree Tonic and a pink grapefruit twist .



Puerto Indias Strawberry

This Premium gin is elaborated by Los Alcores de Carmona, a family-owned business with more than 100 years of history. The exquisite attention to detail, the respect for traditional manufacturing methods and the use of local raw materials make of this Andalusian Premium gin one of the best of its kind.



Perfect Serve
Over ice with Thomas Henry Tonic and Fresh Strawberries.



Sharish Blue Magic

A bright blue Portuguese gin from the Sharish range - the magnificent colour comes extracts of a flower known as blue pea, and when you mix the gin with tonic, it turns pink! Botanicals also include juniper, coriander, angelica root, ginger, cinnamon, cardamom, lemon peel, strawberry and raspberry.



Perfect Serve
Over ice with Fever-Tree Tonic and fresh raspberries.



Sipsmith

The quintessential expression of a classic, traditional London Dry Gin. Bold, complex and aromatic – smooth enough for a Martini, but rich and balanced, perfect for a G&T.



Perfect Serve
Over ice with



Sipsmith Sloe

Continuing the success of the last couple of years this is the 2013 vintage of Sipsmith's Sloe Gin. Made from their award-winning gin and rather a lot of sloe berries it's a big and fruity liqueur that's great for summer drinking on ice or nursing in front of the fire in winter.



Perfect Serve
Over ice with Schweppes Lemonade and a fresh lemon slice.



Sir Robin Of Locksley

Sir Robin of Locksley Gin comes to us all the way from Sheffield, boasting a radiant flavour profile thanks to the botanical selection, which includes elderflower, dandelion and pink grapefruit. The name is a reference to local legend, Robin Hood!



Perfect Serve
Over ice with Fever-Tree Tonic and pink grapefruit.



Skin Gin

Its exclusive design turns Skin Gin into an experience that appeals to all of the senses. Its name is brought to life as soon as you see and touch the leathery surface of its bottle. When opened, it releases subtle notes of juniper, mint, coriander and citrus. Relishing Skin Gin is equivalent to a uniquely perfect concert of the senses which fills your mind and body, ending up right under your skin.



Perfect Serve

Over ice with Fever-Tree Tonic, orange peel and a sprig of rosemary. Alternatively, try it with a basil leaf.



Spitfire

"A 1930s retro gin" made in celebration of a decade that also saw the birth of possibly the most iconic aeroplane of all. Botanicals include juniper, sweet and bitter orange peels, almond, borage, coriander, rosemary, star anise and rose petals.



Perfect Serve

Over ice with Fever-Tree Tonic and a twist of lemon.





Star of Bombay

A 2015 small batch addition to Bombay Sapphire's range. Star of Bombay London Dry Gin features botanicals that'll be familiar to those who love Bombay Sapphire, with a reassembled flavour profile (more punchy juniper, earthy angelica and herbaceous coriander), as well as some new botanicals - bergamot and ambrette seed. It's also been bottled at a robust 47.5% ABV



Perfect Serve
Over Ice with Fever-Tree tonic and fresh orange peel.



Tanqueray

The lower strength version of Tanqueray Export Strength. It boasts a phenomenally fruity, spicy palate with big zesty, citrusy top notes which make this gin the perfect all-rounder.



Perfect Serve
Over Ice with Fever-Tree Tonic and a slice of lemon.



Tanqueray 10

A superpremium smallbatch Tanqueray named after the number of the No. 10 still in which it is made. A superb controlled explosion of botanical flavours.



Perfect Serve
Over ice with Fever-Tree Tonic and a pink grapefruit slice.



Tanqueray Rangpur

Something different here from Tanqueray. This gin is flavoured with Rangpur limes, also known as a mandarin orange. These highly acidic fruits, actually orange in colour, impart a fresh, zesty zing to this refreshing gin. Roll on summer!



Perfect Serve
Over ice with Fever-Tree Tonic, orange and lime twists.



Tarquins

Orris root from Morocco, green cardamom seeds, cinnamon from Madagascar and Devon violets from the distiller's garden in Cornwall. Southwestern Distillery produce small batches of their artisan gin using their flame-fired copper pot still called Tamara, goddess of the Tamar. It's then bottled by hand and sent off into the world, to spread the news that Cornwall is producing some fabulous gin.



Perfect Serve
Over ice with Fever-Tree with fresh lime wedges. .



The Botanist

The Botanist is made in a Lomond still christened Ugly Betty and contains no fewer than 31 botanicals, of which 22 are native to the Southern Hebridean island itself. These latter include the likes of Mugwort, Meadow Sweet and the enigmatic Lady's Bedstraw flowers, and the resultant dry gin is described, perhaps unsurprisingly, as 'floral'.



Perfect Serve
Over ice with Fever-Tree Tonic with a lime twist and a mint sprig.



The Duke

All the way from Munich, Germany comes The Duke Munich Dry Gin., featuring a selection of botanicals including orange blossom, ginger root, coriander, lemon peel, angelica root, lavender, cubeb and juniper, among others. The name comes from Henry the Lion, Duke of Bavaria, who founded Munich in 1158.



Perfect Serve
Over ice with Fever-Tree Tonic and fresh orange peel.



Thomas Dakin

Representing a super premium small batch expression, Thomas Dakin gin is a classic dry style which incorporates 11 botanicals including red cole—a type of horseradish that was used in Thomas Dakin's day as a stimulant to revive weary travellers on long journeys. Juniper led on the nose, with sweet notes of orange peel and citrus, the palate is beautifully balanced, intense and spicy with a lingering finish and wonderful complexity.



Perfect Serve
Over ice with Fever-Tree Tonic and orange peel.



Uppercut

Uppercut Dry Gin comes from the Belgian producers of Spring Gin. An extra herbaceous gin, this counts damiana leaf, strawberry leaf, liquorice roots and vervain herb among its ingredients. This makes a deliciously herbal G&T.



Perfect Serve
Over ice with Fentimans Tonic and juniper berries.



Warner Edwards

Produced on the Falls Farm in Northamptonshire by Warner Edwards, Harrington Dry is a delicious gin. It's based on barley spirit which is flavoured with eleven botanicals sourced from farms in Wales and England. These include juniper, elderflower and coriander.



Perfect Serve
Over ice with Fever-Tree Tonic and orange zest.



Warner Edwards Sloe

Made by two friends on a farm in Northamptonshire, Warner Edwards Harrington Dry Gin is absolutely wonderful. And now, they've got a sloe gin to their name too! Infused with local, hand-picked sloes, the Harrington Sloe Gin is wonderfully jammy and fresh. Top stuff.



Perfect Serve
Over ice with .Fever-Tree Tonic and lime wedges.



Warner Edwards Victoria's Rhubarb

This time, they've gone all regal and created Victoria's Rhubarb Gin, which uses a variety of rhubarb originally grown in Queen Victoria's garden, hence the name, as well as their Harrington Dry Gin. They also add just enough sugar to balance out the acidity from the rhubarb, producing a spirit with plenty of sweetness and some subtle, enjoyably sour notes emanate from the rhubarb.



Perfect Serve
Over ice with Schweppes Ginger Ale and a slice of apple.



West Winds Sabre

The Sabre comes from The West Winds Gin range in Australia, envisioned by Jason Chan, Paul White, Jeremy Spencer and James Clark. For the Sabre, they use a selection of classic botanicals including juniper, citrus and coriander seed, as well as toasted Australian wattle seed, which brings a wonderful creaminess to the table. Also, it appears to be named after a sword. Which is awesome.



Perfect Serve
Over ice with Fever-Tree Tonic and a lemon twist.



Whitley Neill

An African inspired gin, made near Birmingham but containing baobab fruit and Cape Gooseberry to give it an even more exotic feel than other gins.



Perfect Serve
Over ice with



Xolato

Belgian chocolate makers Xolato have created a gin infused with cocoa beans from Colombia, Pietmonte hazelnuts, Avola almonds, wild Madagascan chilli peppers and vanilla pods. The gin has 47 botanicals in total, including juniper and the result is a sweet, silky-smooth gin, called 'X-Gin', that its makers claim not only tastes divine but is also an aphrodisiac.



Perfect Serve

Over ice with Thomas Henry Tonic, a piece of chocolate and a fresh strawberry.



Yerburghs Jam Jar Gin

Yerburgh's Jam Jar Gin is a crowdfunded London dry gin presented in... Well, in jars! With a particularly juicy kick of raspberry at its core, this ought to be an excellent treat during the summer months.



Perfect Serve

Over ice with Fever-Tree Tonic and fresh lime wedges.





COCOABASED GIN

Zymurgorium Sweet Violet

A sweet violet gin liqueur from the inventive Manchester distillers and liqueur makers of The Zymurgorium named after an Ancient Greek mythological figure.



Perfect Serve
Over ice with 1724 Tonic and crushed palmer .



Zymurgorium Strawberry & Mint

Strawberries and mint are a perfect combination and have been put together before even Roman times. With no less than 50% pressed strawberry fruit per bottle this is full over flavour that being balanced by a touch of three different types of mint; garden mint, peppermint and pineapple mint to give a wonderful lifting note to your tonic.



Perfect Serve
Over ice with Schweppes lemonade and strawberries.





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