



**.GIN.
&
-RUM-**

Menu

GIN PACKAGES

not available as a single shot, below prices are
inclusive of the recommended mixers

**ALL THE GIN & RUM WILL BE
AVAILABLE FROM SATURDAY 3PM
ONWARDS**

bronze: any 4 G& R's for £22

silver: any 5 G& R's for £27

gold: any 6 G& R's for £32

T&C's

only valid for Gin Weekend on 28th Aug from
3pm

cannot be substituted to any other mixers

subject to availability, while the stock lasts

non refundable or exchangeable



Brewdog Lone Wolf Cloudy Lemon Gin



Region: Scotland

Recommended mixer:

Fever-Tree Light Tonic

G&T garnish:

Lemon wedge

Brand fact:

Hand-crafted in Aberdeen by the Masters of craft beers with a blend of Scots pine, Tuscan juniper, grapefruit peel, lemon peel, pink peppercorns, orris root, angelica, mace, cardamom, lemongrass, kaffir lime, almonds, coriander and lavender, LoneWolf Cloudy Lemon Gin has a standout bottle design with its signature wolf logo and a style rooted in punk.

Tasting Notes:

A haze of gin and sharp citrus, the spirit is macerated in fresh Sicilian lemon peel for seven days before being released into the wild. With a strong lemon nose and merciless juniper kick, this is a crossbreed to be reckoned with.

Audemus Pink Pepper Gin



Region: France

Recommended mixer:

Fever-Tree Elderflower Tonic

G&T garnish:

Lemon or Lavender

Brand fact:

Pink Pepper Dry was launched in 2019 as a dry variation of Audemus Spirits' original Pink Pepper Gin, without the sweet notes of vanilla and tonka beans. Each botanical is individually distilled at founder Miko Abouaf's house in the centre of Cognac.

Tasting Notes:

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

Gin Ting - Passionfruit, Mango & Elderflower



Region: Henley In Arden

Recommended mixer:

Fever-Tree Mediterranean Tonic

G&T garnish:

Passionfruit

Brand fact:

Gin Ting features a full-bodied flavour profile of refreshing fruit alongside the traditional juniper-y deliciousness you have come to expect from a gin. Based around a recipe of juniper, cassia, coriander, orange and lemon, Gin Ting features an infusion of passion fruit, mango and elderflower.

Tasting Notes:

Fresh fruit is right at the fore, with tangy mango and a hint of passion fruit. Subtly spicy juniper and cassia in the background.

Hendricks Lunar Gin



Region: Scotland

Recommended mixer:

Fever-Tree Indian Tonic

G&T garnish:

Cucumber slices, Twist of Black Pepper

Brand fact:

Hendrick's Gin Palace located in the village of Girvan, on the Ayrshire coast in Scotland is where the inspiration for this gin was created.

Tasting Notes:

Hendrick's Gin has mellow spice with subtle citrus finish. It is an intriguing combination of the refreshing, the warm and the whimsical and is designed to be shared and savoured on an evening as the sun goes down and the moon charges the sky.

Hoxton Coconut & Grapefruit Premium Gin



Region: Burgundy, France

Recommended mixer:

Fever-Tree Gingerale Tonic

G&T garnish:

Lime

Brand fact:

Hoxton Gin deliberately defies all gin convention using the most imaginative and inventive selection of botanicals. Its originality is such that it also works brilliantly with mixers as diverse as cranberry juice and ginger ale

Tasting Notes:

Gentle aromas of spice and citrus, overlaid with coconut and piney juniper. Coconut and grapefruit play an intriguing game on the palate, taking it in turns to come to the fore, with refreshing grapefruit taking the final bow.

Jaffa Cake Gin



Region: Kent

Recommended mixer:

Prosecco

G&T garnish:

Slice of Orange

Brand fact:

Jaffa Cake Gin is distilled with oranges, fresh orange peel, cocoa powder and Jaffa cakes.

Actual Jaffa cakes. As in “Right, we could eat these yummy Jaffa cakes, or we could put the Jaffa cakes in this vacuum still and make Jaffa Cake Gin.”

Tasting Notes:

Jaffa cakes! Perhaps not surprising, but the resemblance is uncanny. Nice balance and great poise. The flavour never oversteps the mark - this is still resolutely ‘a gin’. Delicately sweet - not sickly or in any way liqueur-like.

Jinzu Gin



Region: Scotland

Recommended mixer:
Fever-Tree Indian Tonic

G&T garnish:

Green Apple

Brand fact:

Named after a river in Japan, Jinzu is a British Gin with Japanese flavour. Cherry Blossom and Yuzu are used as botanical ingredients and then Junmai Sake is blended with the finished gin.

Tasting Notes:

On the nose, citrus from the yuzu together with the juniper. On the palate, a good juniper and citrus flavour gives way to some floral notes from the cherry blossom. There is some warmth towards the end and its here that the Sake comes through to create a Smooth finish.

Malfy Arancia Gin



Region: Italy

Recommended mixer:

Fever-Tree Blood Orange Soda

G&T garnish:

Pink Grapefruit

Brand fact:

Italian oranges combined with a selection of ripe Sicilian blood oranges are blended with the finest botanicals and handpicked juniper to create a succulent and vibrant flavour.

Tasting Notes:

Rich bittersweet citrus, long finish - deliciously complex

Whitley Neill Watermelon & Kiwi Gin



Region: England, London

Recommended mixer:
Fever-Tree Indian Tonic

G&T garnish:
Watermelon and Mint

Brand fact:

Inspired by Mauritius, this gin is a stunning mix of tropical flavours from ripe and bright Watermelon and Kiwi adding refreshingly subtle hints of summer.

Tasting Notes:

The ultimate summer seasonal gin ritual accompanied with subtle notes of liquorice root and piney juniper.

Ampersand Mango Chili Gin

Region: Spain

Recommended mixer:
Fever-Tree Lemonade

G&T garnish:
Lime Wedge

Brand fact:

This is a premium gin made from juniper, specially selected mango and chilli. A stunning blend that combines the sweet and tasty aromas given by the mango with that subtle but alluring note of spiciness from chilli.

Tasting Notes:

Juicy sweet mango at the forefront with undertones of spicy chili and notes of juniper alongside before more citrus and chilli at the finish.



Anno Kent Dry Gin



Region: Maidstone, Kent

Recommended mixer:
Fever-Tree Indian Tonic

G&T garnish:

Samphire

Brand fact:

A bright and clean nose carries notes of lavender, samphire and subtle hops. Coriander and lemon provide a citrus edge, while liquorice builds among juniper in the backdrop.

Tasting Notes:

The citrus builds with a very tasty spice alongside, as the lavender becomes more perfumed and black pepper begins to spark.

Black Tomato Gin



Region: Bruinisse, Neterlands

Recommended mixer:

Fever-Tree Mediterranean Tonic

G&T garnish:

Sprinkle of Black Peppercorns and rosemary

Brand fact:

This gin is both sweet and savoury, juniper providing the peppery warmth, the salt courtesy of a splash of sea water. Neat, the sweet fruit of the tomato is evident with the salt and subtle juniper taste.

Tasting Notes:

There is an initial subtle tomato and rosemary aroma and on tasting this gives away to Juniper and a sweet but warm taste.

Buss No509 Persian Peach Gin



Region: Antwerp, Belgium

Recommended mixer:

Fever-Tree Indian Tonic

G&T garnish:

Peach & Mint leaves

Brand fact:

Made with a selection of botanicals including juniper, coriander, liquorice, angelica, vanilla, cardamom, iris, orange,lemon and fresh Persian peaches.

Tasting Notes:

The fresh flavour and sweetness provided by the peach take centre stage.

Corner 53 Lemon Meringue Pie Gin



Region: Clanfield, Hampshire

Recommended mixer:

Fever-Tree Indian Tonic

G&T garnish:

Lemon & Pink Peppercorns

Brand fact:

Traditional botanicals are macerated alongside homemade lemon curd and toasted almonds. When the mixture is distilled, the vapour is cleverly extracted through homemade sweet shortcrust pastry and meringue to recreate the missing flavours of a lemon meringue pie.

Tasting Notes:

On the nose a hint of caramelised lemon. With an intensely creamy and viscous mouthfeel, on the palate there are layers of flavour, sweet and citrusy, with juniper running all the way through.

Curio Rock Samphire Gin



Region: Mullion, Cornwall

Recommended mixer:

Fever-Tree Indian Tonic

G&T garnish:

Squeae of lemon

Brand fact:

On the palate the rock samphire and seaweed flavours give a burst of flavour and are used in excellent balance alongside juniper, citrus and spice from the cinnamon and star anise. Curio Gin has a delicate and light character that make it extremely enjoyable with a splash of tonic

Tasting Notes:

Dry piney juniper, lime zest, salty seaweed and cust grass with black pepper, cinnamon and faint star anise.

Tarquins Cornish Sunshine Blood Orange Gin



Region: Cornwall

Recommended mixer:

Prosecco

G&T garnish:

Pink Grapefruit

Brand fact:

This sumptuous fruit-flavoured gin is infused with blood orange, summer fruits and aromatic gentian root for a distinct herbal bitterness.

Tasting Notes:

Orange sweetness and berries, with juniper, tart fruit and a bittersweet herbal finish.

Durham Mango Gin



Region: Durham

Recommended mixer:
Fever-Tree Indian Tonic

G&T garnish:
Strawberries

Brand fact:

This new unique blend of botanicals gives a slightly different base to the classic Durham gin. They have added Mango to both the initial maceration (where the botanicals are soaked) and also to the gin basket where the spirits are infused with vapour.

Tasting Notes:

Peppery juniper alongside a burst of citrus, with mango sweetness leading into a floral finish, with lingering lime.

English Drinks Cucumber Gin



Region: London

Recommended mixer:
Fever-Tree Indian Tonic

G&T garnish:

Coriander

Brand fact:

Cucumber Gin is made using 100% British grain, distilled in traditional copper pots with a secret blend of ten botanicals for a smooth mellow finish. Enjoy it cool as a cucumber, on its own over ice, or with tonic muddled with fresh coriander or mint.

Tasting Notes:

Balanced but oily, peppery juniper and touches of mint. Cucumber is clear, clean and subtly sweet. Balanced

Faith & Sons Coffee Gin



Region: Manchester

Recommended mixer:

Best enjoyed neat over ice

G&T garnish:

Slice of orange

Brand fact:

A leap of faith, bringing my family over to England from Portugal was truly a step into the unknown. This is from where the name Faith & Sons derives. Fortunately, our F&S monogram also represents the initials of my name, Filipe Sousa.

Tasting Notes:

An infusion of gin and cold pressed coffee. The cold pressed coffee is produced from organically sourced green coffee beans. A process that helps reduce bitterness and excess acidity but delivers maximum flavour. This is then blended with his classic organic gin.

Masons Yorkshire Gin - Lavender Edition



Region: Yorkshire

Recommended mixer:

Fever-Tree Mediterranean Tonic

G&T garnish:

Lime Wedge

Brand fact:

Unveiled in mid-2015, this is a Masons Dry Yorkshire Gin with a focus on the intense, fragrant and subtly sweet notes of lavender. Should be good for use in summer-y G&Ts and light, elegant cocktails.

Tasting Notes:

Dry lavender notes upon the nose, creating a rather soft and subtle experience, followed by a slight fennel aroma. Soft texture once onto the palate, with a fresh candied lavender sweet flavour dominating. Rather subtle across the senses, with anise creeping in on the dry finish.

Liverpool Gin Rose Petal



Region: Liverpool

Recommended mixer:

Fever-Tree Elderflower Tonic

G&T garnish:

Strawberries

Brand fact:

Liverpool Gin Rose Petal is 100% organic and created using a secret blend of botanicals. Combining the timeless decadence of rose petals to create a drink full of romance, with a tenderly fragrant nose and delicate brush of the palate awaiting every suitor.

Tasting Notes:

Delicate and aromatic, a tenderly fragrant nose gives way to an enticingly soft mouthfeel and subtle flavours of rose and juniper on the palate. A deliciously different gin that is best enjoyed over ice with tonic.

Persie Sweet & Nutty Gin



Region: Scotland

Recommended mixer:

Fever-Tree Gingerale

G&T garnish:

Slice of orange

Brand fact:

Award-winning gins are hand-crafted in small batches on the site of the former Persie Hotel at the foot of Glenshee in Highland Perthshire. Dubbed Phil the Still, the 230 litre copper pot still is a thing of beauty, and the first in Scotland from Müller in Germany. This gin maker is the world's first touring gin club with the sole purpose of hearing the voice of the customer.

The game-plan? To use these insights to make a gin that hit the spot.

Tasting Notes:

Vanilla ice cream on the nose, with butterscotch sauce and almonds. A creamy, full-bodied gin, with a nutty gingerbread finish.

Sharish Blue Magic Gin



Region: Portugal

Recommended mixer:
Fever-Tree Light Tonic

G&T garnish:
Strawberries

Brand fact:

A bright blue Portuguese gin from the Sharish range - the magnificent colour comes from 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.

Tasting Notes:

Quite spicy at first - cinnamon and more ginger. Waves of lemon and angelica develop. Another burst of juicy berry notes later on.

Skully Tangerine Twist Gin



Region: Netherlands

Recommended mixer:

Fever-Tree Mediterranean Tonic

G&T garnish:

Slice of orange

Brand fact:

Named after the Moroccan port of Tangier from where the fruit was originally exported, Skully Tangerine Twist boasts a combination of exotic botanicals and bitter fruits which give this gin a savour of 1001 nights.

Tasting Notes:

Sophisticated taste of mandarin fruit, skully tangerine twist combines the aromas of the chinese mandarine, orange and bitter fruits.

Solway Rhubarb Crumble Gin



Region: Annan, Scotland

Recommended mixer:

Fever-Tree Gingerale

G&T garnish:

Slice of Apple

Brand fact:

The name gives it away! Beautifully smooth, this Gin has rhubarb, juniper and citrus on the nose. Gin infused with fresh rhubarb and vanilla pods then a little torrified wheat for a short period.

Tasting Notes:

This gin is infused with rhubarb, vanilla and juniper, citrus on the nose.

True North Sheffield Spiced Fig & Victoria Plum Gin



Region: Sheffield

Recommended mixer:

Fever-Tree Light Tonic

G&T garnish:

Slice of Apple

Brand fact:

Limited edition Spiced Fig & Plum gin returns again. With Cinnamon on the nose and fig on the tongue, this premium blend instantly conjures up warm winter memories.

Tasting Notes:

A unique blend of warm nutmeg and spiced cinnamon with a fruity sweetness that drenches the palate in flavour.

Rum.ologist

rum-drinking expert



Dead Man's Fingers Coffee Rum



Region: Bristol

Recommended mixer:

Cold Espresso & honey

Garnish:

Brand fact:

A variation on Dead Man's Fingers Spiced Rum (created by the folks from The Rum & Crab Shack in St. Ives) based around the deliciousness of coffee. Well-suited to enjoying as a digestif after a hearty meal of... Well, we suppose it would only be right for the hearty meal to consist predominantly of crab, considering its origin

Tasting Notes:

Fruity coffee, chocolate orange, a whack of cumin, burnt sugar.

Jaffa Cake Rum

Region: Kent

Recommended mixer:
Fever-Tree Indian Tonic

Garnish:

Orange

Brand fact:

The folks behind the excellent Jaffa Cake Gin have gone ahead and found a new partner for the classic orangey, chocolatey treat - rum! Akin to its gin-based sibling, Jaffa Cake Rum is made with actual, no-foolin' Jaffa cakes, alongside oranges, fresh orange peel and cocoa powder, but this time it's been blended with Caribbean rum!

Tasting Notes:

Juicy orange jumps to the fore, though vanilla-rich, subtly grassy rum elements remain prevalent. Cakey sweetness balances dark chocolate, with a tangy hint of tropical fruit giving it some pep.



RedLeg Caramelised Pineapple Rum



Region: Caribbean

Recommended mixer:
Fever-Tree Indian Tonic

Garnish:
Caramelised Pineapple

Brand fact:

Another delicious spiced rum from RedLeg, this expression is infused with vanilla, Jamaican ginger and caramelised pineapple. The rum base is distilled in the Caribbean and then rested in oak, before the completely natural pineapple flavour is added.

Tasting Notes:

A good kick of ginger and pepper spice, creamy vanilla and syrupy, caramelised sweet pineapple.

Spytail Black Ginger Rum



Region: France

Recommended mixer:
Fever-Tree Ginger Beer

Garnish:
Slice of Orange

Brand fact:

Spytail Black Ginger Rum is made in France using a blend of Caribbean rum aged in barrels with a selection of spices, most notably ginger (inspired by a 19th century recipe).

Tasting Notes:

Brown sugar, spicy fresh ginger root with a kick of cinnamon, tropical fruits.

Bombo 40 Caramel Coconut Rum

Region: Newquay, Cornwall

Recommended mixer:

Coke

G&T garnish:

Brand fact:

A spiced rum from the Bombo range, flavoured with coconut and caramel to complement the fruity rum. Should be good over ice or with your favourite mixer, or alongside a sweet dessert.

Tasting Notes:

Coconut influence is clear, as are the sweet, chewy caramel notes.



Peaky Blinder Spiced Rum



Region: Birmingham (Sadler's brewery)

Recommended mixer:

Best enjoyed neat over ice.

Garnish:

Slice of orange

Brand fact:

Named after the Peaky Blinders street gang from the later 19th and early 20th Century, this is a black spiced rum that has been blended with various spices to help accentuate the rum's flavour profile. As such, this expression features big ol' helpings of vanilla, clove and flamed orange peel notes.

Tasting Notes:

Ground cinnamon and clove, with a touch of nutmeg underneath. Orange peel, earthy though sweet vanilla and a juicy hint of pineapple.

Drum & Black Spiced Rum



Region: London

Recommended mixer:

Fever-Tree Spiced Orange Gingerale

Garnish:

Slice of orange

Brand fact:

Drum & Black Spiced Rum is based around a triple-distilled spirit, complemented by ingredients from around the world. This includes coffee from Kenya, vanilla and cinnamon from India, orange from Spain, star anise from Turkey, cocoa from Ghana and honey from England.

Tasting Notes:

Rich dark chocolate bitterness, balanced by the sweetness of honey. Peppery spices and a touch of fresh flowers.

Wild Tiger Special Reserve Rum



Region: Kerala India

Recommended mixer:

Thums Up (Indian Coca Cola)

Garnish:

Brand fact:

Wild Tiger Special Reserve Rum is produced in the Indian state of Kerala. Aged in American-oak bourbon casks, it's an aromatic rum with notes of toffee, vanilla, almond and honey

Tasting Notes:

Smooth palate with hints of molasses, almond and oak. Very Bailey-like nose.

Angostura 1919 Rum



Region: Trinidad & Tabago

Recommended mixer:

with Aperol, pinch of salt & Angostura bitters

Garnish:

Brand fact:

A marvelous anejo made from a blend of light and heavy, molasses-based rums aged for a minimum of 8 years in charred American oak bourbon barrels.

Angostura 1919 rum possesses a rich, golden-amber hue with excellent clarity. The rum exudes a complex bouquet brimming over with aromas of cocoa, molasses, caramel and vanilla.

Tasting Notes:

Beautifully soft, revealing a generous and long-lasting array of toasty flavours as a result of long ageing in charred barrels.

FOODIE SPECIALS

Reggae Reggae Nachos £12

Nachos topped with spicy tomato sauce, jalapenos and mozzarella, served with sour cream and guacamole.

Jamaican Black-eyed pea curry £13

Served with rice and peas

Sticky Jerk Salmon £15

Served with mango slaw & fries

Tropical Sundae £8.25

Rum & Raisin and Coconut & Cream Ice cream layered with pineapple, meringue & mango coulis. Topped with whipped cream served with a shot of ??? Rum.

Lemon Meringue Sundae £8.25

French Vanilla Ice cream layered with lemon curd & meringue. Topped with cream and served with a shot of Lemon Meringue Pie Gin.



a big

THANK YOU

**from us all at the
Three Tuns**