

# GIN & TONIC

by Chair

## JINZU

132

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.

## BOTANIC

142

Botanic Ultra Premium London Dry Gin is produced by winemakers William & Humbert, to a higher strength than their standard Premium London Dry Gin. It's made with some rather intriguing botanicals, including mandarin, almond and Buddha's Hand, a type of citrus fruit.

## OPIHR

122

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.

## ELEPHANT

112

Elephant but fascinating African ingredients like Baobab, the Buchu plant, Devil's Claw and African Wormwood. With the hand-crafted bottle, complete with cork stopper and an old fashioned map on the label. Elephant Dry Gin isn't made of elephants either. In fact, it's actually helping them survive, as 15% of Elephant Gin's profits go to two African elephant foundations (Big Life and Space for Elephants) to support rangers who protect against poachers and run education projects in local communities.

## COPPERHEAD

122

Copperhead x Orange peel, Angelica and Coriander. It was apparently named after Mr. Copperhead, an alchemist who was searching for the elixir of life.