

THE
STAUNTON ARMS
COUNTRY FREEHOUSE

GIN MENU

BLACKWOODS VINTAGE DRY GIN

40% £3.25

The world's first vintage dry gin. Shetland botanicals are infused with juniper and coriander, and other botanicals including lime, before being steeped in natural mineral water to release their gentle flavours to give the gin its unique and complex character. The distillation is then done in small batches using a traditional copper pot still.

BROCKMANS PREMIUM GIN

40% £3.50

Brockmans unique infusion of exquisite botanicals creates an intensely smooth gin with a distinctive original taste. The Bulgarian Coriander plays its part with an aromatic, almost gingery orange flavour, which marries beautifully with the softer, more rounded harmonies of blueberries and blackberries. This combination, together with the dry bitter/sweet peel of Murician oranges prolong the deeper tones.

ELEPHANT GIN

45% £4.00

Produced using the traditional method of one-shot distillation. The gin's distinct nose first yields a subtle juniper aroma, with an undertone of mountain pine and other herbaceous notes. The taste is complex but strikingly smooth, encompassing floral, fruity and spicy flavours, which can be enjoyed both straight and in a cocktail.

LARIOS GIN

37.5% £2.40

Produced according to the London Dry gin recipe using natural ingredients such as juniper berries, coriander and orange peel, Larios gin undergoes double distillation in traditional alembics. The gin is characterised by clarity, freshness of orange and juniper aroma and delicate citrus flavour. Dry and smooth, the gin is clean on the palate and leaves a lingering taste: it is hardly surprising that it is the bestselling gin in Spain.

LARIOS ROSE

37.5% £2.75

Larios expands its range of products with this soft and fresh premium gin with strawberry flavor and aroma. Larios Rosé fuses Mediterranean citrus with its main ingredient, strawberries.

TANQUERAY GIN

43.1% £3.05

A traditional gin made from 4 botanicals: juniper, coriander, angelica and liquorice. It is the careful choice of ingredients that gives Tanqueray its distinctive taste and perfect balance.

HENDRICKS GIN

41.4% £4.00

Divinely smooth with character and a balance of subtle flavours, whose infusions of cucumber and rose petals create a wonderfully refreshing gin with a delightfully floral aroma. Made in Ayreshire, with 11 botanicals and 2 infusions, using two antique stills, in miniscule batches of only 450 Litres.

BEEFEATER LONDON DRY GIN

40% £2.40

At the Beefeater Distillery in Kennington, South London, a combination of carefully selected botanicals are steeped for 24 hours prior to distillation under the watchful eye of Master Distiller Desmond Payne. Beefeater London Dry is an exceptionally fresh, clean and crisp gin with a subtle citrus and fruit edge. Multi-dimensional in character while remaining balanced and well rounded.

BOMBAY SAPPHIRE

40% £3.25

Created using the vapour Infusion process, Bombay Sapphire includes 10 precious botanicals that are held separate from the spirit in perforated copper baskets, and when the heated vapours rise, the distinctive flavour of the botanicals are released. The botanicals used are embossed onto the side of the iconic blue bottle.

GORDON'S ELDERFLOWER GIN

37.5% £3.00

Gordons with a spot of Elderflower is a fragrant gin which adds the delicate notes of elderflower to the clean, pure taste of Gordons.

To savour the great taste for yourself, mix a Gordons Spot of Elderflower Gin with Tonic and garnish with a halved strawberry. It's the classic long mixed drink, ideal any time, but especially good when enjoyed with friends.

GORDON'S SLOE GIN

26% £3.00

The finest wild sloe berries are steeped gently, before adding to Gordons Gin. The result is a wonderful tippie that marries the dryness of Gordons with cassis sweetness – perfect in cocktails, as an alternative G&T, or simply on its own.



Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

for the facts drinkaware.co.uk

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