



GIN AND GIN LIQUEURS



Gin

The serving suggestions below are recommendations from the gin makers themselves. Each suggested serve is designed to enhance the botanicals in each gin so even if you have an alternative preference, they are worth a try!

Boe Violet Gin (41.5%)

A small batch Scottish gin made from 15 botanicals. The addition of violets creates a stylish gin with a light, delicate taste, beautiful colour and aroma.

Serve with blueberries and Fevertree Mediterranean tonic.

The Botanist Gin (46%)

A bewitching, delectable and luxurious gin from Islay, Scotland. Floral & herbaceous, with gentle spice and zesty citrus.

Serve with lemon and thyme and Fevertree elderflower tonic.

Drumshambo Gunpowder Gin (43%)

Delightfully fresh and rounded upfront with citrus, juniper and spicy notes.

Serve with red grapefruit and Fevertree tonic.

Eden Mill Love Gin (42%)

Fragrant and floral rose petals on the nose with sweet berry notes. It's sharp, sweet and fruity.

Serve with raspberries and Fevertree elderflower tonic.

Eden Mill Hop Gin (42%)

A smooth hoppy gin with lemon bitterness. A rich flavour which sweetens over time.

Serve with lime, a fresh slice or 2 of chilli and tonic. How spicy do you like it?

Eden Mill Oak Gin (42%)

A spicy, warm vanilla gin with spiced warm fruits.

Served with a slice of orange and ginger ale.

Eden Mill Original Gin (42%)

Voted gin of the year at the Scottish gin awards. A sea buckthorn gin with berry tartness, blood orange and grapefruit. Clean and smooth finish with notes of pink peppercorn.

Serve with a slice of orange and tonic or ginger ale.

Gin Mare (42.7%)

Spanish gin inspired with Mediterranean flavours, botanicals include arbequina olive, rosemary, thyme, basil and mandarin.

Serve with rosemary and Fevertree Mediterranean tonic.



Gorse Gin (43.1%)

Our most local gin maker, this gin is made using flowers from gorse bushes on the Lundin Links golf course. Oily juniper, redcurrant, tangy orange and a vibrant floral elegance.

Serve with a slice of orange and Fevertree tonic or ginger ale.

Pilgrim's Gin (40%)

Made in St Andrews using botanicals such as angelica root, coriander seed, liquorice root and grapefruit. A delicious, fruity gin.

Serve with dark berries and Fevertree tonic.

Ripple Gin (38%)

From the Gorse family and Lundin distilling, this grown-up juniper-y gin boasts a slightly sweeter and fruitier taste from the addition of strawberries and raspberries post-distillation. A great summer gin.

Serve with raspberries, Fevertree light tonic and enjoy in the sunshine.

Rock Rose Gin (44%)

A delicate bouquet of rose, mixed with deeper cardamom and a touch of citrus on the nose. Bright, fruity, slightly sour notes ping as the juniper comes to the fore alongside a warming heat.

Serve with a slice of orange and tonic.

Sadler's Peaky Blinder Spiced Dry Gin (40%)

Ginger and black pepper make for a spicy opening, though well balanced by ample helpings of fresh citrus.

Serve with a slice of orange and ginger ale or tonic.

Victoria's Rhubarb Gin (40%)

Rhubarb notes bursting through with this gin. Tart, fruity, fresh, invigorating and inviting.

Serve with a slice of ginger and Fevertree ginger ale.

Fevertree tonic is recommended with the above gins as a good quality gin deserves a good quality tonic.

However, Schweppes and draft tonic are also available.

Gin Liqueurs

All of the following are recommended to be served on their own over ice or with soda or lemonade.

Eden Mill Love Gin Liqueur (20%)

Pilgrim's Blueberry and Basil Liqueur (20%)

Pilgrim's Raspberry and Ginger Liqueur (20%)

Pilgrim's Strawberry and Black Pepper Liqueur (20%)