

The Old Rectory Gin & Tonic Menu

Gin has made a huge comeback, inspired largely by Gin & Tonic Bars in Barcelona. Exciting new artisan makers are popping up all over the country and many of them locally in the West Country

Our House Gin – Green Room Small Batch Gin – London **35ml £7.00**

Distilled using their unique of 14 botanicals, their Small Batch Dry Gin offers a crisp juniper and sweet, tangy citrus and hints of cardamom combine with a well-balanced, light, and dry finish. Green Room donate £1 from every bottle sold to Backup - The Technical Entertainment Charity.

Served with ice and lime or orange

Papillon Gin – Moretonhampstead, Dartmoor **35ml £7.00**

Zesty citrus initially, with building aromatic cardamom and gorse, rounded off by a wave of floral notes on the finish. With 17 botanicals, it captures the spirit of Dartmoor and a percentage of the profits from each bottle is donated to a local fritillary butterfly conservation project.

Served with ice and lemon

Adnam's Copper House Gin – Southwold **35ml £7.00**

A premium craft gin made from malted barley and Adnams Gin is made with Juniper Berries, Orris Root, Coriander Seed, Cardamom Pod, Sweet Orange Peel and Hibiscus Flower. Of these botanicals, it's probably the hibiscus flower which is the least expected

Served with ice and orange

Wicked Wolf Exmoor Gin - Brendon, Exmoor **35ml £7.00**

A premium craft gin made from 11 botanicals, distilled and blended on the banks of the picturesque River Lyn

Served with ice and lime over a sprig of thyme

Northmoor Gin – Exmoor Gin, Dulverton, Exmoor **35ml £7.00**

A locally made with a citrus after taste. Juniper berry with botanicals of angelica root, citrus and spice.

Served with ice and lime

Exmoor Navy Gin – Dulverton, Exmoor **35ml £7.50**

A new Navy Strength Gin with ABV of 57% made from 12 botanicals, distilled and blended locally in Dulverton

Served with ice and lemon and lime

Salcombe Start Point Gin – Salcombe, Devon **35ml £7.00**

An elegant citrus forward flavo0ur that is refreshing yet perfectly balanced combining grapefruit, lemon and lime with the botanicals

Served with ice and pink grapefruit

Trevethan Gin – Saltash, Cornwall **35ml £7.00**

Each batch is made by hand to the exact same recipe created by Norman Trevethan in 1929. Initially, a light and floral gin which quickly deepens into orange spice. An incredible, bold gin

Served with ice and a twist of orange

Tarquin's Gin - Wadebridge, North Cornwall **35ml £6.00**

A contemporary take on a classic London Dry, we use fragrant handpicked Devon violets and fresh orange zest to deliver an aromatic sensation unlike any other.

Served with a slice of orange and some cloves

Six O Clock Gin - Thornbury, Bristol**35ml £6.00**

Juniper and six other botanicals chime together as sweetly as any timepiece. Orange Peel adds a citrus in delightful harmony with floral Elderflower. The result is a clean, smooth and richly flavoured gin.

Served with lemon**Stafford's Gin - Lostwithiel, Cornwall****35ml £7.00**

Combining Cornish lemon balm, rosemary and bay leaves along with the more traditional gin flavourings produces a unique and grown up tasting Gin that makes the most of its potato vodka base

Served with orange or lemon**Wrecking Coast Clotted Cream Gin – Tintagel , Cornwall****35ml £7.00**

Clotted cream is cold distilled under vacuum. This is combined with their 12 botanical gin delivering you a palate full of flavour.

Served with strawberries**Chase Extra Dry – Hereford****35ml £7.50**

Organically grown cider apples from the family farm are pressed and turned into cider, then distilled into Naked Chase Spirit. This is re-distilled with eleven carefully considered wild botanicals to create a rounded fruity juniper led gin.

Served with Apple**Conkers Gin – Dorset****35ml £7.00**

Produced in Dorset's first gin distillery, Conker Gin is distilled in 30 litre copper pot stills using a combination of 10 traditional and local botanicals including New Forest gorse flowers, elderberries and samphire to contribute sweet, fresh and bitter elements to the gin.

Gordons – Cameron Bridge, Scotland**35ml £5.00**

The Classic Gin. Bright piny juniper, with hints of coriander, lemon zest. The finish is medium-long

Served with Lime**Hendricks - from Scottish distillers William Grant****35ml £6.00**

Named the best gin in the world by the Wall St Journal, this excellent gin utilises rose petals and cucumber for a distinctive and memorably fresh taste that's just the right side of floral.

Served with a slice of cucumber**Bombay Sapphire****35ml £6.00**

a nice warm and spicy gin with a liquorice aftertaste. There's not much citrus, but heavy hints of cinnamon and for those who can detect it, Grains of Paradise.

Served with Juniper & Lime**Brecon Botanicals Gin, Penderyn Distillery, Brecon****35ml £6.00**

Gillian Macdonald, the only woman distiller, has just scooped a gold 'best in class' award from the International Wine and Spirit Competition for her Brecon Gin. A dry whistle-clean Welsh version, almost bracing, with a 'steely' quality, and mineral, peppery finish.

Served with Orange**Plymouth Gin, Plymouth, Devon****35ml £5.00**

The oldest distillery in the country. On the nose it's quite fruity, but to taste it's smooth and spicy, more so than a London dry with plenty of cardamom, coriander and some citrus keeping the juniper in check and resulting in a flavour described by some as "earthy".

Served with a Twist of Lemon

Mixers

Fever Tree - Tonic	200ml	£2.00
Schweppes - Tonic	200ml	£1.60
Fentimans - Ginger Beer,	275ml	£2.75
Victorian or Rose Lemonade, English Elderflower		