



GIN BIBLE

FOURTH EDITION



Gin Events

At The
Cholmondeley Arms

Gin Boards

A great way of enjoying different styles of gin with friends is to enjoy a 'Cholmondeley Gin Board', three different gins, three different garnishes and three different tonics all for only £15.00 please look at our board behind the bar for today's Gin Board choices.

Gin Tasting Classes?

Back to school at Cholmondeley! Except the classes haven't ever been this good!!

You will discover the six styles of gin (tasting at least three!!) then the varying styles of tonic water, there is a 'warm up' quiz and a potted history of gin as well as a G&T of your choice to finish with... all for only £15.00 per head!!

A truly excellent way to motivate your team from work, have fun at a friend's reunion or simply for a party of gin lovers!!! For up to a maximum of 10 people and you could book bedrooms in our Headmasters House and enjoy the gin and the food before retiring for the night!! Please ask us for details.

Bring Gin... To The Inn!

'Bring Gin to the Inn' is an idea hatched by us to ensure we can stock gins from other parts of the world that we simply cannot get hold of here in the UK.

We ask you, our customers, to bring gins that we do not stock back with you to Cholmondeley and we will pay you the cost of the gin and reward your efforts with a £10 voucher to spend here on a couple of G&T's!!!

Euros and dollars are the only exchange currencies and you can email the pub from abroad and we will confirm whether or not we have the gin.

Then simply... bring the gin to the inn!!



Foreword

Hello Gin Lovers!! In September 2011 the new Cholmondeley Arms opened. We wanted to be renowned as the best pub in Cheshire for the enjoyment of a Gin and Tonic (amongst many other things of course!!) and in turn create an real institution or Gin-stitution as it is now known for gin lovers everywhere.

It was back in early 2011 that our owner Tim decided the Cholmondeley Arms would be the ideal place for the perfect G&T but he could never have predicted that gin would have become so popular with micro/craft distillers popping up everywhere.

Trips to different parts of the UK and Europe have helped teach us so much about this famous and slightly infamous spirit. The glass, the fruit, the botanicals, the ice, the tonics and of course the gins themselves have all been explored.

We run an annual amateur Fruit Gin making competition in December, we have had guest speakers such as James Chase from the Chase Distillery talking passionately about Gin. We have tasting classes for those guests that want to learn just a little bit more about Gin and its history. We operate 'Bring Gin to the Inn' where customers themselves can search out Gins on our behalf and be rewarded for doing so.

Our aim was to start with the 'Cholmondeley Top Forty Gins' in this 'Gin Bible' and add to our collection through our pro-active Gin suppliers, our enthusiastic team and of course our customers who have all brought 'Gin to the Inn' over the last few years from as far afield as the States and the Far East.

We have built our collection up to over 200 different gins (as we write this) over the last year. We are now the biggest purveyor of Gin in the northwest of England and in our fourth year we have made this Gin Bible even more informative, we have introduced Gin 'Quarterly lists' that focus gin fans on new 'craft' gins as well as some classics obviously changing this list four times per year. We run 'Gin Tasting Classes' that can be booked by parties up to ten on a Saturday at 4pm where the joys and history of gin are explained and tasted!! In July every year we present our 'Gin Fest' where we have five days of Gin celebrations with music, our Pop Up Gin bar as well as classes and tastings and a barbecue.

So come and enjoy a classic gin and tonic with us. Thank you to ALL our customers who have supported us on our 'Gin Journey'! We are very grateful for your passion for all things gin!



Welcome to Gin at the Inn!!

Here at the Cholmondeley Arms we are celebrating 'quintessential England' and of course there is nothing quite as English as a good old Gin and tonic!!!

This Gin Bible (Fourth Edition) is dedicated to Gin 'lovers' everywhere and is a simple guide to the history of Gin. (and its old 'companion' tonic) It was first written as we opened in September 2011 when we stocked 40 gins in total. This fourth edition celebrates (as we go to press) the fact we now stock over 200 different gins!! We are now the largest purveyor of Gins in Cheshire and the northwest of England!

The 'Bible' acts as a guide to some of the best-selling gins we stock here at the pub for you to enjoy from our ever growing collection. Let us know if there's a gin you like, that we don't currently stock and we will try and get it for you to enjoy here at the Cholmondeley Arms

A Brief History of Gin

The word Gin derives from an English shortening of Genever meaning Juniper in Dutch. In the late 1580s a juniper-flavoured spirit was found in Holland by British troops who were fighting against the Spanish in the Dutch War of Independence. They gratefully drank it to give them, what they soon came to call, "Dutch courage" in battle.

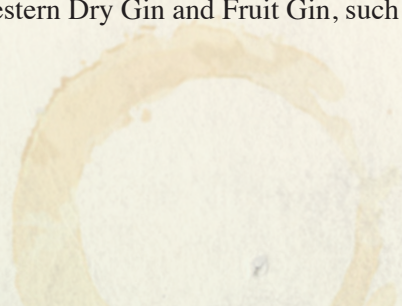
When high trading barriers were set for spirits such as Brandy the government encouraged the production of grain spirits such as Gin as a consequence over 25% of households in London were producing Gin leading to its popularity.

Gin is a spirit which derives its predominant flavour from juniper berries; the minimum bottled alcoholic strength for gin is 37.5% ABV in the E.U.

There are two types of Gin, Distilled gin and Compound Gin. Distilled Gin is made by macerating botanicals in a neutral, flavourless spirit and distilling it in a Carterhead pot still whereas Compound gin is made by simply flavouring neutral spirit with essences and/or other 'natural flavourings' without re-distillation.

The main botanicals that are used in the production of Gin are juniper berries, coriander, angelica, citrus peels, ginger, cardamom, cassia, cinnamon, orrisroot, liquorice, and grains of paradise. The number and combination of these used is generally a closely guarded secret among top distillers.

There are six main categories of gin..... Dutch Gin, Old Tom Gin, London Dry Gin, Plymouth Gin, New Western Dry Gin and Fruit Gin, such as Sloe or Damson Gin.



Gin Essentials

The Glass

Supposedly everyone knows the famous G&T is served in a long glass over ice!!? (unless you are in the Rovers Return of course!!)

Well this isn't in fact the case at all!!

Balloon glasses and glasses of similar styles are recommended by the gin distillers in the know. Why I hear you ask?? Well the glass helps funnel the botanical flavours upwards and with 95% of the flavour coming from the sense of smell the aromas linger longer for a fuller flavoured experience!

While the stemmed design keeps the drink cooler!!

(Those Corrie people aren't so stupid now eh??!)

One of the biggest, if not the biggest consumer of gin, is Spain and these glasses can be found gracing bars from Barcelona to Palma. The perfect glass there is a frozen one!!



The Cold

To get the most from the flavour of your gin it is important that the ingredients are as cold as possible. So Tonic Water must be chilled and the gin, in warmer climates, should be cool also. There is an absolute need for large ice cubes fresh from a freezer.



Garnish

The best flavours apparently come from the zest and the whole fruit may take the bubbles of your tonic away!! Lemon zest and lime zest tend to be the most popular fruits with gin but depending on the botanicals, strawberries to basil may be a more appropriate garnish!! A sprinkle of juniper berries too, especially in London Dry Gins, is a nice twist!



The Tonic

We recommend tonics without too much sweetener such as Fever Tree or Fentimans

Bubbles

It's the bubbles that bring out the nuances of the gin. To this day no one knows really how tonic water became fizzy but obviously someone knew what they were doing!!

So it is good to make sure those vital bubbles last as long as possible.



Patience

It is important to wait 30 seconds after the Gin and tonic is stirred to ensure all those superb ingredients marry.



Small is Beautiful

While Vodka might be muscling in on the small batch 'turf' the real masters of micro production are gin makers. Hammersmith-based Sipsmith was at the vanguard of the small batch renaissance when it launched in 2009 and since then there has been a glut of new entrants taking a similar approach. Little Bird Gin, produced in Peckham, London, features botanicals including grapefruit and ginger and is produced in small batches of 1000 bottles only. Both these gins feature here at the 'Chum'.



Old English Gin

Hammer & Son are taking consumers back as far back as 1783. Their latest release 'Old English Gin' is designed to match the original taste and image of drinking gin back in the 1800s heyday. It is made from 11 fresh botanicals; Juniper, lemon, coriander, cassia, orris root, angelica, liquorice, orange, cinnamon, cardamom and nutmeg and for added authenticity is distilled at the 200 year old family owned Langley Distillery in Birmingham using the oldest pot still in operation in the UK. Henrik Hammer the owner managed to get his hands on a recipe dating back to 1783 and the gin is bottled in old Champagne bottles and wax topped. This is a classic Gin where we recommend Fever Tree tonic and lemon zest to garnish.



Styles of Gin

Dutch Gin

Dutch Gin represents the original incarnation of gin, and is a different product all together than the dry gins we know today. This Dutch Product is made from both infused natural spirits and varying percentages of malt wine yielding a pleasant cereal like flavour profile, a creamy mouth feel, and a great depth of flavour.



Geneva Gin -Van Wees - Amsterdam - 37.5%

Smooth, tasty with the obvious taste of Juniper berry. The distillery where this gin is produced claims to be the last authentic distillery in Amsterdam.

Old Tom Gin

Old Tom Gin represents gin's second evolution; Old Tom Gins were made with the addition of sweeteners to hide impurities imparted through previously poor distillation practices. This style of Gin isn't as commonly known as it became hidden by the more popular London Dry style... Not something you will find behind every bar!



Hayman's Old Tom Gin - London - 40%

Old Tom Gin is a botanically-intensive and lightly sweetened style of Gin that consequently delivers a balanced and mild undertone which results in a subtle and distinctive gin experience.

London Dry Gin

Believe it or not, this gin can be produced anywhere in the world, it must be made using a neutral spirit with a botanical flavour blend unquestionably dominated by its defining Juniper component, with the supporting botanicals just adding to the flavours.



Beefeater 24 - London - 45%

Beefeater 24 uses hand prepared fruits and ingredients sourced from around the world to add a tangy flavour to the aromatic influence of Japanese and Chinese teas.



Beefeater - London - 40%

The botanicals in Beefeater Gin are steeped for 24 hour prior to distillation resulting in a complex, yet perfectly balanced gin of depth and integrity. Wild Juniper combines with the subtle spice of coriander and the citrus freshness of lemons and oranges for a vibrant gin.



Bloom - Cheshire - 40%

Greenalls Bloom Gin is distilled in Cheshire, it uses delicate floral notes and aromas, enriched by the natural botanicals of chamomile, pomelo and honeysuckle, capture the uplifting sense of spring.



Blackwoods Vintage Gin - Shetland Islands - 40%

The first Gin in the world using local botanical ingredients from the Shetland Islands. The botanicals in Blackwoods Dry Gin include wild water mint, sea pink, angelica, and juniper berries picked by local crofters as well as seven other botanicals from trading routes around the world.



Bombay Sapphire - Cheshire - 40%

The incomparable taste of Bombay Sapphire is the result of ten carefully selected botanical ingredients coupled together with the unique distillation process. The botanicals include Almonds, Lemon Peel and Licorice. The unique tastes of the Gin led to the striking translucent blue bottle.



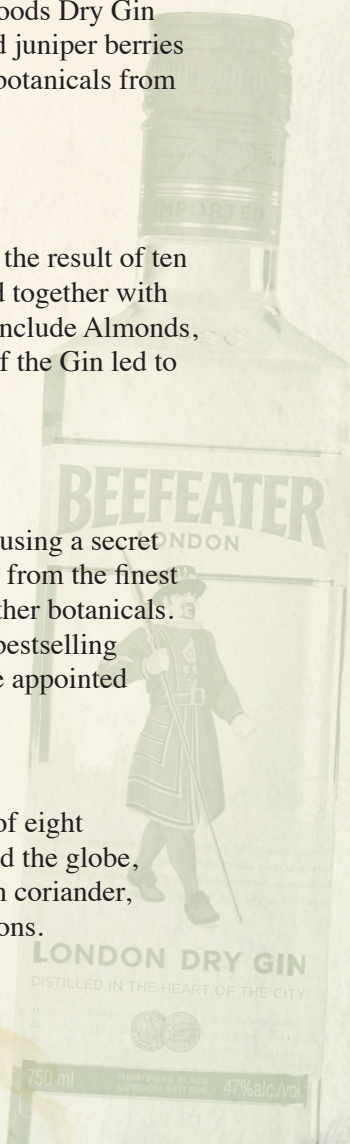
Gordon's Gin - England - 37.5%

Gordon's London Dry gin is carefully distilled using a secret recipe. The distinctively refreshing taste comes from the finest handpicked juniper berries and a selection of other botanicals. It's the taste that's made Gordon's the world's bestselling London Dry Gin. This Gin is one of a few to be appointed by the Queen.



Greenalls Gin - Cheshire - 40%

This exceptional gin combines a unique blend of eight botanicals, sourced from quality growers around the globe, including wild Tuscan juniper, subtle Moroccan coriander, sweet Chinese licorice and zesty Spanish lemons.





Hereford Gin - Hereford - 40%

This Dry gin is traditionally double distilled and bottled. Hereford Gin is crisp and clean with well defined Juniper character and has a citrus edge.



Fifty Pound Gin - England - 43.5%

A genuine English small batch gin which uses the botanicals, from four different continents, have been bespoke-selected by the plant expert, depending on the season, always choosing the highest quality plants at all times, from wherever they are sourced.



Jenson Bermondsey - England - 43%

Jensen's Gin is made to imitate traditional London Dry Gins to create this the emphasis is on clean, fresh juniper-led flavours derived from a small number of classic botanicals.



Martin Millers Gin - England - 40%

Martin Millers Gin combines lemon, juniper and lime leading to a soft, floral palette with some notes of pepper spice, violets and citrus fruits. Martin Millers Gin uses eight botanicals and aromatics then is sent to Iceland to be blended with the softest and purest Icelandic spring water.



Martin Millers Westbourne Gin - England - 45.2%

Martin Millers Westbourne gin has a sweet floral and citrus aroma with an herbaceous, juniper edge and some notes of coriander. Martin Millers Westbourne gin uses eight botanicals including grapefruit and Clementine flavours.



Seagrams Gin - USA - 40%

Seagrams is mellowed in charred white oak barrels, which gives the gin maturity and smoothness. Seagram's unique flavour is the result of an exotic blend of botanicals which impart a distinctive citrus taste with hints of orange peel and cinnamon.





Sipsmiths Gin - England - 42%

Sipsmiths gin is handmade in a traditional copper-pot still using barley, ten botanicals and water from the Lydwell spring. It has a velvety texture and features notes of marmalade, lemon zest, juniper and ends with a crisp, dry finish.



Tanqueray 10 - UK - 40%

Tanqueray 10 is one of the only gins to be made with handpicked fresh fruits and botanicals including white grapefruit, limes and orange along with the signature juniper, coriander and camomile. The gin is given its name due to it being distilled in a small batch still called 'Tiny Ten'.



Tanqueray - UK - 47.5%

This special dry gin has a clear, pungent aroma of citrus and juniper. Tanqueray is very flavoursome, with a tart cut and snappy spice taste.



Whitley Neill - England - 42%

A smooth London Dry Gin showing rich juniper flavours with a touch of citrus. This gin stands out from the crowd by being infused with two African botanicals giving a spicy and exotic touch to the palate. Made in small batches from 100% grain using an antique copper pot still by Johnny Neil.

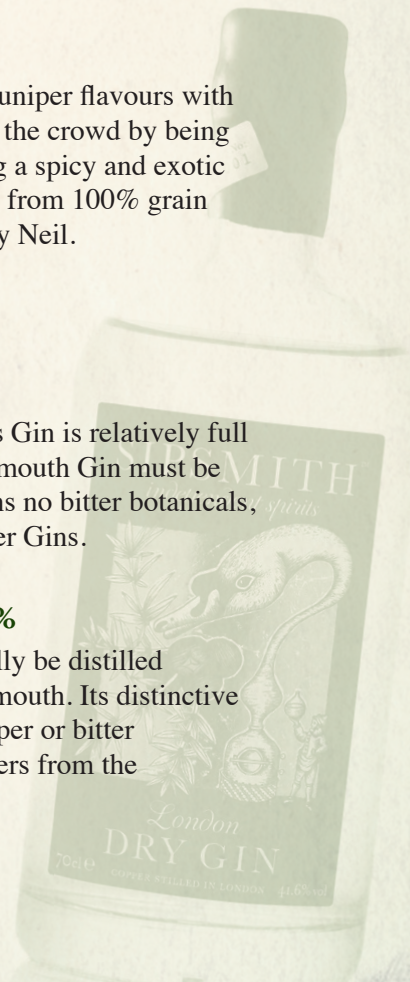
Plymouth Gin

Plymouth Gin can only be produced in Plymouth, England. This Gin is relatively full bodied; it is always clear, slightly fruity and very aromatic. Plymouth Gin must be made from only 100% wheat based neutral spirits which contains no bitter botanicals, and is softer, earthier and contains slightly less Juniper than other Gins.



Plymouth Gin - Plymouth - 41.2%

Plymouth gin is the only gin that can legally be distilled within the ancient walls of the city of Plymouth. Its distinctive taste is created by avoiding too much juniper or bitter botanicals, and using the crystal clear waters from the nearby granite hills of Dartmoor.





Plymouth Gin Navy Strength - Plymouth - 57%

Plymouth Gin Navy Strength was supplied to the British Royal Navy for almost two centuries. Navy Strength offers more intense flavours and rich taste to the original strength.

New Western Dry Gin

This category has only been created in the past decade, it allows distillers a greater opportunity for artistic freedom so gins can be created that shift away from the usual focus of Juniper. Whilst Juniper must remain dominant in all dry gins to achieve definition, these gins are most certainly defined by the careful inclusion and balance of the supporting flavours.



Aviation Gin - Oregon - 42%

Aviation Gin has a full and weighty mouth feel, regionally inspired flavours of earth and spice, and a uniquely cool finish.



Brecon Special Reserve - Wales - 40%

Brecon Special Reserve is an award winning traditional juniper gin laced with coriander and revealing hints of spicy cinnamon. Flavours are not added to this Gin they are carefully added to the still to infuse their flavour. Brecon Gin is infused with ten botanicals from the four corners of the earth.



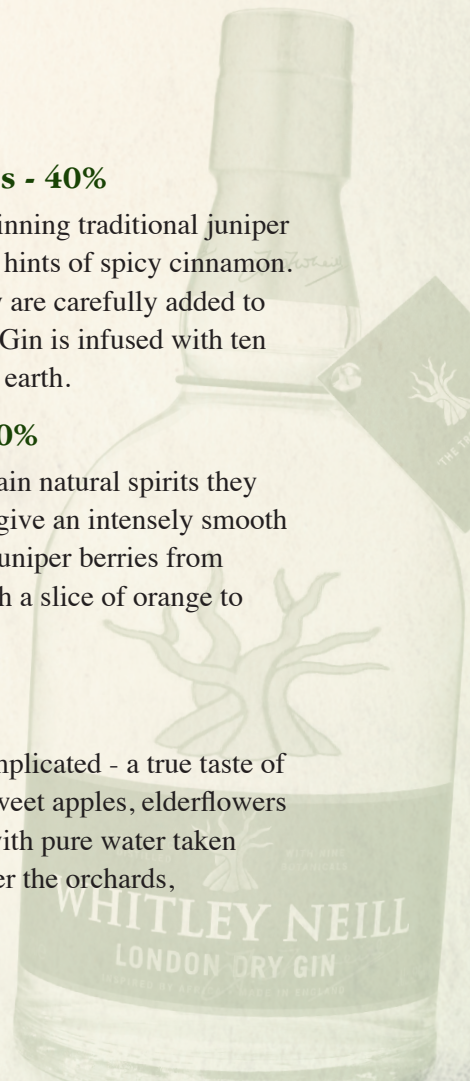
Brockmans Gin - Cheshire - 40%

Brockmans Gin is made with 100% grain natural spirits they use a blend of subtle notes of berry to give an intensely smooth taste. It uses ten botanicals including Juniper berries from Tuscany. Brockmans Gin is served with a slice of orange to release the berry flavour.



Chase Gin - England - 48%

Distilled over 100 times, the gin is complicated - a true taste of junipers, highlighted with citrus and sweet apples, elderflowers and hops. Made from organic apples with pure water taken straight from the aquifer that runs under the orchards, this gin has a beautiful textured feel.





Caorunn Small Batch - Scotland - 41.8%

Caorunn Scottish Gin is a perfectly balanced, super-premium small batch Gin, infused with hand-picked botanicals, including dandelion, heather and cool blush apple.

Caorunn Gin is uniquely served with a freshly cut red apple to enhance its invigorating, clean and crisp taste.



Death's Door - Wisconsin - 47%

Death's Door Gin has a surprisingly simple botanical mix of organic juniper berries, coriander and fennel. Using juniper berries that grow wild on Washington Island with coriander and fennel sourced from within the state, Death's Door Gin has a full London Dry flavour without all of the bitterness because of the distillation process and the grains they use.



Edinburgh Gin - Edinburgh - 40%

Edinburgh Gin is produced in small single batch distillations using an ancient hand beaten Scottish copper pot still.

Using Traditional botanicals such as juniper berries, citrus peel and coriander seeds to which they have added a Scottish twist with pine, heather and milk thistle.



Hendricks Gin - Scotland - 41.4%

Hendricks is handcrafted in small batches, Hendrick's Gin contains botanicals such as juniper, coriander and citrus peel.

Hendricks Gin is always served with a slice of cucumber to bring out the unique flavours.



Hoxton - England - 43%

'Made for creative drinkers by creative bar tenders' Hoxtons created a fun Gin that's like no other on the market. One that's smooth, easy and different from the rest. This is a gin that takes the classic Juniper driven character and adds something exotic. Distilled with coconut and grapefruit, Hoxton Gin is uniquely smooth and rounded.



Junipero - San Fransisco - 49.3%

Made by hand in the classic 'distilled dry gin' traditional in a small copper pot. It uses more than a dozen botanicals in their natural state and often comes top in blind gin tastings.



Krahn's - California - 40%

Krahn's Gin is an ultra premium gin, hand crafted by small batch distillation for a flavour that's crisp, clean smooth and uncomplicated, but distinctively sophisticated.



Leopolds - Colorado - 40%

A small batch American gin, production is limited to 50 cases at a time and the botanicals include 'hand-zested American pummelos'. Each bottle is individually hand labelled and numbered.



Distillery No 209 Gin - America - 41%

No.209 Gin is a small batch hand-crafted spirit with a flavour for the 21st century. The delicious complexity of No.209's citrus spice flavour profile is a result of bergamot orange, lemon peel, cardamom pods.



Saffron Gin - France - 40%

This handcrafted, small batch pot distilled gin is made from the finest natural botanicals, in addition to the Saffron which gives a delicately spicy character, the recipe has Juniper, Coriander, Lemon, Orange Peel, Angelica Seeds, Iris and fennel, creating one of the most complex and memorable gins distilled today.



Tanqueray Rangpur - UK - 41.3%

A distinctive gin distilled with rare Rangpur limes and other fine botanicals. The secret of this spirit lies in the flavour of the Rangpur lime, which gives a characteristic, mild and juicy zest. The result is a subtle and refreshing taste with a satisfying smooth finish.



Zuidam - Holland - 44.5%

Zuidam Gin is married quietly to allow the blending of all the botanicals to marry together for a better balance of flavour including juniper berries & iris root from Italy, coriander from Morocco, angelica root, fresh sweet oranges & lemons from Spain, real vanilla from Madagascar, liquorice root from India and cardamom pods from Ceylon.

Sloe gin

A liqueur made by steeping wild sloe berries found in hedgerows across the English Countryside in gin and sweetener.



Gordon's Sloe Gin - UK - 26%

A delicious gin liqueur made by steeping fresh sloe berries, the fruit of the blackthorn, in the ever-popular Gordon's gin. Gordon's Sloe Gin has an attractive deep red colour.



Plymouth Sloe Gin - Plymouth - 26%

Plymouth Sloe Gin is a Rich red colour, which is the result of steeping the finest sloe berries in high strength Plymouth Gin and soft Dartmoor water. The result is an entirely natural product with no added flavourings or colourings. It has a smooth liqueur taste with a beautiful balance between sweet and bitter fruit flavours, and a hint of almonds from the stone of the fruit.

Damson gin



Strawberry Bank Damson Gin - England - 25%

Strawberry Bank Damson Gin is made from pure damson juice, gin and cane sugar. The fruit is grown in the orchards of Strawberry Bank Brewery at The Masons Arms, Lyth Valley, Cumbria.



Just The Tonic!!

The obvious accompaniment to any gin is of course its longtime companion tonic water. The classic 'G&T' is how the perfect 'marriage' between Gin and tonic is abbreviated across the country!!

Tonic water is a carbonated soft drink in which quinine is dissolved. Quinine is extracted from the bark of the Cinchona tree, and has been traditionally used to treat malaria. The problem is that quinine on its own tastes absolutely vile.

Tonic water was created in 1825 when British army officers stationed in India mixed quinine with sugar and water, in an attempt to create a daily drink that would act as a malaria prophylaxis. This still didn't make it overly palatable, so to counteract the taste they decided to try mixing it with gin. Thus not only was tonic water born, but so was one of the world's classic mixed drinks, the G&T.

The tonic water available today tastes a world away from what they were drinking in India 190 years ago, for a couple of important reasons.

Firstly, the level of quinine used in modern tonic is much lower than it was back then. This is a good thing because in regular large doses quinine itself is quite toxic.

Tonic is also made with other botanical ingredients. These can be either natural or artificial, depending on the quality of the tonic.

It's carbonated. I don't know where the carbonation crept into the history, but in 1825 it wasn't, and today it is.

Finally, the majority of tonic water you'll find in the shops today has a large amount of high fructose corn syrup added to it. Those that don't (the expensive ones) are often sweetened with agave syrup.

Here at Cholmondeley we stock seven different tonic waters for you to enjoy with your carefully selected gin, Britvic Tonic Water, schhhhh 'you know who' Tonic water, Fentiman's and of course our premium 'Fever Tree' Tonic Water which blends fabulous botanical oils with spring water and the highest quality quinine from the Fever tree, they have created a delicious, natural tonic with a uniquely clean and refreshing taste and aroma. We also have a slightly sweeter "1724 Tonic" and '6 O'Clock Tonic', probably the perfect time to drink a G&T. Finally our seventh Tonic water is a less calorific version otherwise known as the slim-line Tonic!!



When Gin Was A Sin!!!



So how did gin come to be known as ‘mother’s ruin’? In the first half of the 1700’s there was a diabolical situation occurring in the lower classes of London. Gin was being consumed in massive amounts by the poor, and had reached such catastrophic levels that 9,000 babies had been thought to die because of negligent mothers forcing the alcohol down their throats.

The process of distilling gin had initially been encouraged in England at the beginning of the 18th century, as the distilling industry propped up grain prices which were very low. However, over the next 50 years the consumption of gin would increase to disproportionate and dangerous levels.

The government of the day recognized the problem in the 1720’s, but there was no act of Parliament addressing the issue until 1729. This first Gin Act introduced high prohibitive taxes and made licenses for the sale of gin compulsory. Despite good intentions, the act was a failure as, by that stage, it was estimated that one in seven houses in the poorer areas of London were gin-sellers. The sheer quantity of sellers meant that the Excise men could not enforced the law or collect the taxes.

In 1736 the second Gin Act was passed, which prohibited the sale of gin in quantities under two gallons. The immediate result of this was violent mob riots, and by the time the act was 2 months old, it was apparent that the real effect of the act was to increase the smuggling and underground selling of the liquor. In the seven years that followed, gin production rose by more than a third.

In 1743 the third Gin Act was passed, but followed a different tack. The duties on gin and the cost of licenses for production were reduced in order to put a stop to the illegal selling of spirits. However, the act had indifferent success. It had stopped the black market trade of gin, but had not reduced the amount of production or the level of consumption, and by 1751 reform was again on the political agenda.

“Should the drinking of this poison be continued in its present height during the next twenty years, there will be by that time few of the common people left to drink it”

Stated Henry Fielding – Westminster magistrate, 1751

In the same year of 1751 Hogarth printed a picture of ‘Gin Lane’ (above), in an attempt to bring to the attention of the public the consequences of drinking this vile liquor.

Gin Lane depicts some of the effects of excessive gin-drinking on the society of London, mainly the working poor. Before you think that this portrayal is extreme, there were many, many documented cases of citizens drinking large amounts of raw spirits (turpentine) and being found dead the next day. There was even the case of Judith Defoe, who murdered her child in order to sell the child’s clothes for money to buy gin hence ‘mother’s ruin’. So, whilst we shudder to imagine it, Hogarth’s depiction may have had some basis in the contemporary reports of the day.

It wasn’t until the arrival of the Gin Martini at the turn of the 20th century that the drink accrued glamour and status. Before then it was used in tropical colonies to mask the bitter taste of quinine which was the only anti-malarial remedy available. Strange irony that Gin [and Tonic] would be regarded today as a more middle to upper class ‘tipple’. How things can change!!!

We would like to thank Sophie for working hard on developing the first ‘Gin Bible’ back in 2011 and bringing together the first forty gins to grace the Cholmondeley Arms bar and in turn, creating this useful ‘aide memoir’ for bartender and guest alike.

Producing this book formed part of Sophie’s business degree at University! What a great course it must have been?! So please sit back and relax here at The Cholmondeley Arms and enjoy a great G&T! Cheers!

GIN FEST
 *Every July!* 

200 GINS OF CHOLMONDELEY!

Adnams Copper House	Bulldog Bold	F.E.W Barrel Aged
Adnams First Rate	Burleigh	F.E.W Standard Issue
American Pride	C'an Vidalet eleven	Farmers Organic
Aristocrat Gin	Caorunn Small Batch	Fifty Pound
Aviation	Chase Apple	Filliers 28 Dry Gin
Bathtub	Chase Extra Dry	Finsbury 47 Platinum
Bedrock	Chase Orange	Fleischmanns
Beefeater	Citadelle	Foxdentons 48
Beefeater 24	Citadelle Reserve	Geranium
Beefeater Market	City Of London Dry Gin	Gilbeys
Beefeater Winter	Claeryn	Gin Mare
Belgravia	Cold River	Gireau French Gin
Berkeley Square	Colombian Aged Gin - Ortodoxy	Glens London
Black Death	Colombian Aged Gin - Treasure	Glorious Gin
Blackdown Sussex Dry	Colonel Fox's London Dry	Good Ordinary
Blackwoods 2007 Vintage	Cream Gin	Gordons
Blackwoods 2012 Vintage	Cromwells 1599	Gordons (Yellow label)
Bloom	Da Mhile - Seaweed Gin	Gordons Crisp Cucumber
Blue Coat American Dry	Darnleys View	Gordons Elderflower Gin
Bols 10 Year Old	Death's Door	Greenalls
Bols Zog Stone Genever	Diplome Gin	G-Vine Floraison
Bombay Dry	Dorothy Parker	G-Vine Nouaison
Bombay Sapphire	Dr J's Cambridgeshire	Hammer London Dry
Botanic Gin	Dutch Courage	Haymans 1820 Liqueur
Botanist	Edinburgh Raspberry	Haymans 1850 Reserve
BR Essential	Edinburgh Elderflower	Haymans London Dry
Brecon Special Reserve	Edinburgh	Haymans Old Tom
Brennen & Brown	Eds Gin	Heather Gin
Brockmans	English Garden (Worm Gin)	Hendricks
Broker	F.E.W American Gin	Hereford
Brooklyn Gin		Heston's Earl Grey & Lemon
Bull Dog		Hextons

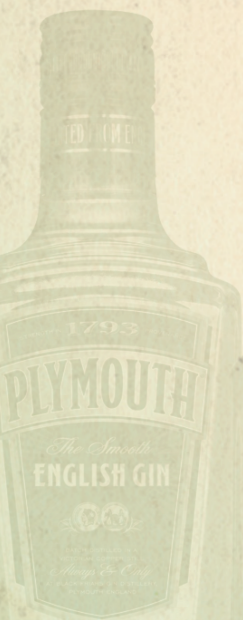
Hofland Genever Gin
 Hoxton
 Hunters Cheshire Gin
 Ish Limed
 Ish London
 Jensen Bermondsey
 Jensen Old Tom
 Jinn Dry Gin
 Jodphur
 Juniper Green Organic
 Junipero
 Ketel One Genever
 King of Soho
 Kinsey Dry Gin
 Krahn's
 Langleys Gin No 8
 Langtons No 1 Lake District
 Larios 12 PREMIUM
 Larios dry
 Leopolds
 Lighthouse Hawthorne Edition
 Lighthouse NZ
 Little Bird
 Liverpool Gin
 London No 1 Blue
 Lord Jim
 Luboski
 Martin Millers Arctic Clarity
 Martin Millers Westbourne
 Masons
 Mayfair
 Monkey 47
 NB Gin
 Nicholas
 No 0 London Dry
 No 3 London Dry
 No 209
 Nordes Gin

Old English
 Opahr
 Origin Single Estate - Arezzo
 - Italy
 Origin Single Estate - Skopje -
 Macedonia
 Oxley Classic Dry
 Piger Henricus
 Pink 47 London Dry
 Plymouth Export 41.2
 Plymouth Navy Strength
 Portobello
 Professor Cornelius Old Tom
 Raffles
 Richmond
 Rives Gin
 Royal Dock Navy Strength
 Sacred
 Sacred Gin - Single Distillate
 Cardamon
 Sacred Gin - Single Distillate
 Pink Grapefruit
 Saffron
 Seagrams
 7 Dials
 Sipsmiths
 Six o'clock
 Sloanes
 Smooth Ambler Barrel Aged
 Gin
 South Bank
 Spectator
 Spirit of Hven Organic Gin
 Sprock Caribanana
 St George
 Steam Punk
 Suau Mallorca
 SW4 Batch 47
 SW4 - London
 Tann's Ginn

Tanqueray
 Tanqueray 10
 Tanqueray Old Tom
 Tanqueray Mallacca
 Tanqueray Rangpur
 Tarquins
 Van Gogh
 Van Wees
 Warner Edwards (Harrington
 Gin)
 Warner Edwards Elderflower
 Gin
 Waterloo Gin
 Whitley Neill
 Xellent
 Zephyr Black
 Zephyr Blue
 Zuidam Dry
 Zuidam Dutch Genever 5yr
 Barrel Aged
 Zuidam Genever

SLOE & FRUIT GINS

Adnams Sloe
 Bloom Sloe
 Chase Mulberry Gin
 Chase Sloe Gin
 Chilton Damason Gin
 Damson Gin (Strawberry
 Bank)
 Foxdenten Damson Gin
 Foxdenten Sloe Gin
 Foxdenten Winslow Plum
 Gordons Sloe
 Haymans Sloe
 Monkey 47 Sloe
 Plymouth Sloe
 Professor Cornelius Sloe Gin
 Sipsmiths Sloe
 Werner Edwards Sloe Gin



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