

'THE DISTILLERS CUT'

An A-Z of the finest Gins to grace the award-winning
Cholmondeley Arms Bar since opening in 2011
Ahead of the world's 'Gin Renaissance'.

In partnership with our favourite tonic... Double Dutch!

HELLO AND WELCOME TO THE CHOLMONDELEY ARMS

Set in beautiful Cheshire countryside adjacent to Cholmondeley Castle, this is probably one of England's most unique pubs. It sits inside a former Victorian village schoolhouse on Lord Cholmondeley's estate. Dating back to 1862, the school was converted to a pub in 1988 and it was the first public house on the estate for over a century.

In 2011, the pub was taken over by Cheshire pub entrepreneurs Tim Bird and Mary Mclaughlin. They have a small collection of individual pubs spread across Cheshire and North Staffordshire.

Back in 2011 the Cholmondeley Arms gin collection started with 40 gins from six different gin suppliers and now plays host to over 366 different styles of gin from all corners of the world through only two gin suppliers, such is the change in the demand for gin!

We even have our own Cholmondeley Arms Contemporary Dry Gin and our Cholmondeley Pink Gin, both distilled especially for us by our friends at Big Hill Distillery in Mobberley, Cheshire. These can be purchased by the bottle from the bar.

Please ask a member of our team to assist you with your gin selection should you need to or simply read on and find out more about our favourites here at the Cholmondeley Arms.



❧ FOREWORD ❧

Hello Gin Lovers! In September 2011, the 'new' Cholmondeley Arms re-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 a real institution (or Gin-stitution, as it is now known) for gin lovers everywhere.

It was our owner Tim who decided the Cholmondeley Arms would be the ideal place for the perfect G&T, but he could never have predicted that gin would have such a renaissance, 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 also slightly infamous - spirit. The glassware, the garnishes, the botanicals, the ice, the tonics and of course the gins themselves, have all been explored.

The 'Chum' re-opened with just 40 gins all those years ago and now, many years on, we now have at least 366 gins to enjoy - one gin for every day of the year (in a leap year!) We have designed this, our sixth Gin Bible, to be even more informative and have included our team's favourite gins to have graced the bar of the Chum.

We celebrate gin throughout the year with varying events. We run our Amateur Gin Appreciation (AGA) night every December, where Fruit Gin making experts go head-to-head with their own 'home distilled' fruit gins. We have occasional guest speakers, such as James Chase from the Chase Distillery, talking passionately about their gin. We have gin tasting classes every Saturday for those guests that want to learn that little bit more about gin and its history.

So do enjoy a classic G&T with us. Thank you to ALL our customers and guests who have supported us on our 'Gin Journey' - we are very grateful for your passion for all things gin

GIN ESSENTIALS

THE GLASS

Everyone knows that a famous G&T is served in a long glass over ice, right? Well, this isn't actually the case at all! Balloon glasses, or glasses of a similar style, 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, whilst of course, the stemmed glass style keeps the G&T cooler. One of the biggest consumers of gin is Spain, and these balloon glasses can be found gracing bars from San Sebastian to Barcelona. 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 cold also. For the best experience, there is an absolute need for a glass full of ice cubes fresh from a freezer. Too few ice cubes will melt quicker, and dilute your G&T. So pack that ice in the glass!



THE GARNISH

The best garnish flavours come from the zest of citrus fruits rather than the whole fruit itself, which can deaden the bubbles of your tonic. Lemon or lime zest tend to be the most popular with a dry gin but, depending on the botanicals within your chosen gin, there are many more garnishes to choose from such as herbaceous ones like rosemary, thyme, garden mint or fresh basil and fruity garnishes such as orange zest, cucumber, strawberries and raspberries. A sprinkle of juniper berries too, especially in London Dry Gins, are a nice addition.

THE TONIC

Like the world of Gin, there are now many tonics and other mixers to enjoy with your gin. Here at Cholmondeley, we have a good choice of tonics. Our favourite tonic is Double Dutch, as it has perfect bubbles and isn't overly sweet as some tonics can be. The team will always match the perfect tonic with your gin for you.



THE BUBBLES

The intensity of the bubbles in your tonic water will bring out the nuances of your chosen gin. To this day, no one really knows how tonic water became fizzy, but obviously someone knew what they were doing! It is good to make sure those vital bubbles last as long as possible, so always choose a tonic that has perfect effervescence.

THE PATIENCE

It is very important to wait for at least 30 seconds after the gin and tonic is stirred and served to ensure all those superb ingredients marry up before you dive in!





DOUBLE DUTCH

PREMIUM MIXERS

JUST THE... TONIC!

Since 2018, Double Dutch Drinks has enjoyed a strong and thriving partnership with The Cholmondeley Arms, where they are the preferred supplier of premium mixers and tonics. This collaboration has flourished due to a close relationship with Tim and Mary, the owners of The Cholmondeley Arms, built on trust, shared values, and mutual support. Double Dutch's high-quality mixers perfectly complement The Cholmondeley Arms' offerings, particularly the Cholmondeley Dry Gin, enhancing the overall guest experience. This relationship extends beyond just supply, as Double Dutch has also played an active role in supporting the group of pubs and are excited to 'sponsor' this publication, further strengthening the brand's association with the pub and its celebrated gin portfolio.

SERVING SUGGESTIONS

WINTERFUL G&T

Martin Miller's Winterful Gin
Double Dutch Indian Tonic
Orange Slice & Star Anise

IN THE PINK

Cholmondeley Pink Gin
Double Dutch Elderflower Tonic
Lemon Slice & Winter Berries

ORCHARD FIZZ

Chase Rhubarb & Apple Gin
Double Dutch Skinny Tonic
Apple Slices

MARMALADE BUCK

Chase Marmalade Gin
Double Dutch Ginger Ale
Orange Slice & Cinnamon Stick

HEDGEROW MULE

Hayman's Sloe Gin
Double Dutch Ginger Beer
Lime Wedge & Rosemary Sprig

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 notorious popularity.



botanicals in a neutral, flavourless spirit and distilling it in a Carter-Head pot, 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, orris root, 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.





N^o


 **135° EAST HYOGO (JAPAN) 42% ABV**
Boasts a boatload of Japanese botanicals, with cedar wood, shiso leaf, chrysanthemum, sansho pepper and yuzu.


A


 **ABER FALLS WELSH DRY (WALES) 41.3%**
Leads with juniper and gives grapefruit, lemon and orange prominent roles.


 **ABER FALLS ORANGE MARMALADE (WALES) 41.3%**
A refined balance of sweet and bitter orange flavours, with the pine flavour of juniper.

 **ABER FALLS RHUBARB AND GINGER (WALES) 41.3%**
With subtle spices and tart rhubarb, perfectly balanced by distinctive piney juniper notes.

 **ADNAMS COPPER HOUSE DRY (ENGLAND) 40% ABV**
Fruity notes of juniper and sweet orange peel sit alongside the floral flavours of hibiscus.


 **AGNES ARBER ORIGINAL (ENGLAND) 41.6%**
A solid and heady scent of juniper followed by sweet lemon tones.

 **ALKKEMIST (SPAIN) 40% ABV**
21 different botanicals, including Muscat grape, alongside orange and lemon peel, rose petals, samphire, fennel, thyme and mint, among others.


 **APPLEWOOD (AUSTRALIA) 43% ABV**
Native citrus core, alongside a piquant, unctuous earthiness and a soaring eucalypt freshness.

 **APPLEWOOD CORAL PINK**
(AUSTRALIA) 43% ABV


Boasts native pink botanicals such as strawberry gum, riberry (a spicy berry), and karkalla.


 **AVIATION** (AMERICA) 42% ABV
Cardamom, coriander, French lavender, anise seed, sarsaparilla, juniper, and two kinds of orange peel.


B


 **BAREKSTEN BOTANICAL**
(NORWAY) 46% ABV


Norwegian ingredients like fruits and berries, touched only by nature, form the basis for the raw flavours.


 **BATHTUB** (ENGLAND) 43.3% ABV
Infused with ingredients including juniper, orange peel, coriander, cassia, cloves and cardamom.


 **BEEFEATER** (ENGLAND) 40% ABV
9 botanicals featuring bold juniper, zesty Seville orange and lemon peel.

 **BEEFEATER 24** (ENGLAND) 45% ABV
12 botanicals including grapefruit peel and Japanese and Chinese green teas infused in spirit for 24 hours.


 **BEEFEATER BLOOD ORANGE**
(ENGLAND) 37.5% ABV
The fresh citrus flavours of blood orange tune perfectly with the classic notes of juniper and citrus of Beefeater Gin.

 **BEEFEATER PINK STRAWBERRY**
(ENGLAND) 37.5% ABV
Natural strawberry flavouring to give it a vibrant and delicious strawberry taste.


 **BERTO** (ITALY) 43% ABV
A classic Juniper profile and like Tanqueray in style.

 **BLIND TIGER PIPER CUBEBA**
(BELGIUM) 47% ABV

Cubeb pepper, malted barley, lavender, orange blossom, ginger, green cardamom and liquorice root, among others.

 **BLOOM (ENGLAND) 40% ABV**

Named "Bloom" in reference to the floral nature of its botanicals: honeysuckle, pomelo and chamomile.

 **BLOOM JASMINE AND ROSE**
(ENGLAND) 40% ABV


A unique combination of BLOOM London Dry infused with real rose petals and jasmine flowers.

 **BLOOM PASSIONFRUIT AND VANILLA BLOSSOM (ENGLAND) 40% ABV**

Tangy passion fruit paired with creamy vanilla blossom.

 **BOATYARD DOUBLE**
(NORTHERN IRELAND) 46% ABV


Botanicals including sweet gale, grains of paradise, angelica, lemon, orris, liquorice root, coriander and juniper.

 **BOBBYS SCHIEDAM DRY (HOLLAND) 42% ABV**


A combination of local and exotic ingredients, including juniper, clove, lemongrass, cubeb peppers and rosehips.

 **BOË PASSION FRUIT (SCOTLAND) 41.5% ABV**


Boë Scottish Gin blended with tropical flavours of passion fruit.

 **BOË SUPERIOR (SCOTLAND) 41.5% ABV**

Juniper Berries, Coriander, Cardamom, Angelica, Ginger, Almonds, Orris Root, Cassia Bark, Liquorice, Orange, Lemon and finally Cubeb Berries.

 **BOË VIOLET (SCOTLAND) 41.5% ABV**


Boë Scottish Gin infused with violets.

 **BOLS GENEVER (HOLLAND) 42% ABV**


Malt spirit blended with 22 botanicals ranging from juniper berries, hops and coriander to cloves and ginger.

 **BOMBAY SAPPHIRE (ENGLAND) 40% ABV**


Flavoured with a blend of ten botanical ingredients including juniper berries, coriander seeds, citrus peel, and liquorice root.

 **BOMBAY SAPPHIRE BRAMBLE
(ENGLAND) 37.5% ABV**

Made with an infusion of blackberry and raspberry.

 **BOMBAY SAPPHIRE CITRON PRESSÉ
(ENGLAND) 37.5% ABV**


Bursting with the taste of freshly squeezed Mediterranean lemons.

 **BOMBAY SAPPHIRE SUNSET (ENGLAND) 43% ABV**


An infusion of Indian white cardamom, turmeric, Murcian sun-dried mandarin peel.

 **BOODLES BRITISH (ENGLAND) 40% ABV**


Contains several traditional herbs and spices, including nutmeg, sage, and rosemary.

 **BOOTH'S (ENGLAND) 43% ABV**


Booth's was originally established in 1740 by the eponymous family who founded the first distillery in London.

 **BRECON (WALES) 40% ABV**


A Welsh gin made at the famous whisky distillery, Penderyn.

 **BROCKMANS (ENGLAND) 40% ABV**


Tuscan juniper berries, Bulgarian coriander, blueberries, blackberries and bittersweet Valencian orange peel.

 **BROCKMANS ORANGE KISS (ENGLAND) 40%**

Orange Kiss blends together the flavours of Triple sec and fresh Valencia orange with traditional gin botanicals.

 **BROKERS (ENGLAND) 40% ABV**

Made with herbs, spices and fruits imported from three continents and blended to be extra dry.

 **BROOKIE'S BYRON DRY (AUSTRALIA) 46% ABV**

Includes Byron sunrise finger lime, cinnamon myrtle, aniseed myrtle, river mint, raspberry, macadamia and more.



BROOKLYN (AMERICA) 40% ABV

Made by three chaps using 'hand-cracked' juniper and fresh citrus peels.



BULLDOG (ENGLAND) 40% ABV

Made with poppy, dragon eye, lotus leaves, citrus, almond, lavender and various other botanicals.



**BURLEIGHS EXPORT STRENGTH
(ENGLAND) 47% ABV**

Silver birch, dandelion, burdock, elderberry and iris bottled at a higher strength.



BUSS NO 509 WHITE RAIN (BELGIUM) 50% ABV

Botanicals include juniper, coriander, angelica, liquorice, vanilla, cardamom, iris, verbena, orange and lemon.

C



CANAÏMA (VENEZUELA) 47% ABV

Just a few of the native botanicals include açai berries, uve de palma (red fruit harvested from a palm tree), copuazu (related to the cacao tree) and merey fruit (also known as a cashew).



CAORUNN (SCOTLAND) 41.8% ABV

Combination of traditional and handpicked botanicals including rowan berry, heather, coul blush apple and dandelion.



CHASE GB (ENGLAND) 40% ABV

Juniper, almond, angelica, cardamom, cinnamon, clove, coriander, ginger, lemon peel and liquorice root.




**CHASE PINK GRAPEFRUIT & POMELO
(ENGLAND) 40% ABV**


A blend of grapefruit and pomelo citrus.





**CHASE RHUBARB & BRAMLEY APPLE
(ENGLAND) 40% ABV**


Autumnal flavours of rhubarb and bramley apple.


 CHASE SEVILLE MARMALADE
(ENGLAND) 40% ABV
Use of zesty Seville Oranges.


 WILLIAMS ELEGANT 48
(ENGLAND) 48% ABV
Distilled from organic apples, and has a lovely crisp, fruity flavour.


 CHOLMONDELEY ARMS GIN
(ENGLAND) 40% ABV
Alderley Edge honey, and botanicals include ginger, juniper root,
coriander seed, cinnamon, clove, liquorice, and lemon zest.

 CHOLMONDELEY PINK GIN
(ENGLAND) 40% ABV
Original botanicals of honey and ginger,
with a raspberry and vanilla twist.

 CITADELLE (FRANCE) 44% ABV
Made with 19 different botanicals including Moroccan Coriander,
French Juniper, Mexican Orange Peel and Chinese Liquorice

 COPPERHEAD (BELGIUM) 40% ABV
Made with a selection of five botanicals - Juniper,
Cardamom, Orange peel, Angelica and Coriander.


 CUCKOO SIGNATURE (ENGLAND) 43% ABV
Citrus. Floral. Refreshing.

 CUCKOO SPICED (ENGLAND) 42% ABV
Features clove, ginger, cinnamon, fennel and lemongrass,
followed by spicy Tellicherry black pepper.

D

 **DEATH'S DOOR (AMERICA) 47% ABV**

Made with a base spirit of wheat from Washington Island and malted barley from Wisconsin, as well as a small selection of botanicals (juniper, coriander and fennel).

 **DIDSBURY PLUM AND ROSEHIP
(ENGLAND) 40% ABV**

A twist on classic hedgerow infused with 100% real British fruit flavours.


 **DINGLE (IRELAND) 42.5% ABV**

They use, amongst other botanicals, rowan berry from the mountain ash trees, fuchsia, bog myrtle, hawthorn and heather for a taste of the Kerry landscape.

 **DRUMSHANBO GUNPOWDER IRISH
(REPUBLIC OF IRELAND) 43% ABV**

Made with an array of botanicals such as juniper, angelica, orris, caraway, coriander, meadowsweet, cardamom and star anise as well as vapour infused oriental lemon and lime, fresh grapefruit and gunpowder tea.


E

 **EAST LONDON LIQUOR CO LONDON DRY
(ENGLAND) 40% ABV**


Its botanical selection includes juniper, angelica, cardamom, coriander, cubeb, grapefruit peel and lemon peel.

 **EDEN MILL PASSION (SCOTLAND) 40% ABV**

Passion fruit, coconut and orange combine to create a gin expression bursting with tropical fruit notes.

 **EDINBURGH CLASSIC (SCOTLAND) 43% ABV**


Flavoured with lovely botanicals including milk thistle and heather.

 **EDINBURGH ORANGE & BASIL**
(SCOTLAND) 40% ABV


Pairs a handful of traditional gin botanicals mixed with dried Valencian orange peel and fresh basil leaf.

 **EDINBURGH RASPBERRY**
(SCOTLAND) 40% ABV


Alongside five traditional botanicals, you'll find fresh Scottish raspberries and even raspberry leaves,

 **EDINBURGH RHUBARB & GINGER**
(SCOTLAND) 40% ABV

Balanced between rhubarb and ginger.

 **EDINBURGH SEASIDE (SCOTLAND) 43% ABV**


Scottish ingredients from the coast, like seaweed, ground ivy, gorse flowers and scurvy grass.

 **EIGHT LANDS (SCOTLAND) 46% ABV**


Marries 11 botanicals, including cowberries and sorrel from the Glenrinnis Distillery estate.

 **ELEPHANT DRY (GERMANY) 45% ABV**

14 botanicals that include some rather unusual but fascinating African ingredients like Baobab, the Buchu plant, Devil's Claw and African Wormwood.


 **ENGINE (ITALY) 42% ABV**


Produced with an array of botanicals from Italy, including lemon, liquorice, damask rose, and essential oils.


 **ETSU ORIGINAL (JAPAN) 43% ABV**


Made at the Asahikawa distillery, Etsu Original is a smooth and elegant Japanese gin with a zesty flavour thanks to the yuzu that is among its botanicals.

F


 **FIFTY POUNDS (ENGLAND) 43.5% ABV**
Botanicals for Fifty Pounds Gin come from four different continents.

 **FORDS (ENGLAND) 45% ABV**
Includes grapefruit peel from Turkey, jasmine from China, angelica from Poland, lemon peel from Spain and more, as well as juniper from Italy.


 **FOREST (ENGLAND) 42% ABV**
Includes wild bilberries, gorse flowers, raspberries and local moss from Macclesfield Forest.

 **FOUR PILLARS BLOODY SHIRAZ (AUSTRALIA) 37.8% ABV**

This intriguing treat is the delicious result of mixing Four Pillars Rare Dry Gin with Yarra Valley Shiraz grapes.

 **FOUR PILLARS RARE DRY (AUSTRALIA) 41.8% ABV**

They use some local botanicals (Tasmanian pepperberry, lemon myrtle), some exotic botanicals (cinnamon, cardamom, coriander seeds and star anise) and some classic botanicals (juniper, lavender, angelica root), as well as whole oranges.

 **FOX DENTON 48 (ENGLAND) 48% ABV**

A blend of seven botanicals to flavour their multi-award winning London Dry.

G



GIN MARE (SPAIN) 42.7% ABV

Made with a variety of botanicals including rosemary, thyme, basil with lots of zest.



GIN MARE CAPRI (SPAIN) 42.7% ABV

Basting the same botanicals as the original bottling as well as the addition of lemon and bergamot.



GINATO PINOT GRIGIO (ITALY) 43% ABV

Blended Tuscan juniper, Sicilian citrus and Italian Pinot Grigio grapes.



GINATO POMPELMO (ITALY) 43% ABV

Blending the finest Sangiovese grape with Pink Grapefruit and juniper berries,



GINBEY (LEBANON) 40% ABV

14 botanicals, including a base of juniper and coriander, plus a whole host of ingredients sourced from Lebanon including rose petals, pomegranate seeds, citrus and spices.



GOLD 999.9 (FRANCE) 40% ABV

A selection of botanicals that includes juniper, almond, vanilla, cassia bark, gentian violet, poppy, tangerine, coriander, violet flowers and angelica root.



GORDON'S (ENGLAND) 37.5% ABV

Flavoured with juniper berries, coriander, angelica, and one other botanicals.



GORDON'S SLOE (ENGLAND) 26% ABV


A crisp Sloe Gin from Gordon's made by steeping Sloe berries in Gordon's gin.




G'VINE FLOURAISON (FRANCE) 40% ABV

Infused with Ugni Blanc grape, as well as some more standard botanicals including ginger root, liquorice, cardamom, cassia bark, coriander, cubeb berries, nutmeg and lime.

H

 **HAYMAN'S LONDON DRY**
(ENGLAND) 41.2% ABV


Crisp, complex and very refreshing - with notes from juniper, subtle exotic spice and a lively citrus finish.

 **HAYMAN'S OLD TOM** (ENGLAND) 41.4% ABV


This delicious gin is rich, rounded and versatile in flavour with a beautiful delicate finish.

 **HAYMAN'S SLOE** (ENGLAND) 26% ABV


Gently infuse wild harvested English Sloe berries into the Hayman's London Dry Gin.

 **HEDGEROW** (ENGLAND) 42% ABV


Inspired by the hedgerows of North Yorkshire where they have abundant botanicals to add subtle tones and flavours.

 **HENDRICK'S** (SCOTLAND) 41.4% ABV

Features the likes of juniper, cubeb berries, elderflower, chamomile, angelica, lemon peel, orange peel, coriander, yarrow and orris alongside an infusion of cucumber and rose petal.

 **HENDRICK'S FLORA ADORA**
(SCOTLAND) 43.4% ABV


The juniper and coriander backbone are lengthened by lush green and wonderfully sweet floral characteristics.

 **HENDRICK'S GRAND CABARET**
(SCOTLAND) 43.4% ABV

Decadent stone fruit share the stage with sweet herbs.

 **HENNERS CLOUDY** (ENGLAND) 45% ABV

Made from grapes grown at its vineyard in Herstmonceux, this is distilled alongside a host of botanical oils.

 **HUNTERS** (ENGLAND) 43.3% ABV

Flavoured with botanicals including juniper from the Balkans, French angelica, Spanish lemon peel and Florentine orris root.

I

 ISLE OF HARRIS (SCOTLAND) 45% ABV

Uses a key local ingredient in Sugar Kelp seaweed, gathered sustainably by hand from local sea-lochs.


J

 JAWBOX ORIGINAL
(NORTHERN IRELAND) 43% ABV

Made with a combination of 11 botanicals, including juniper, lemon, cubeb, angelica, coriander, cassia, orris root, grains of paradise, cardamom, liquorice root and Black Mountain heather.


 JAWBOX PINEAPPLE AND GINGER
GIN LIQUEUR (NORTHERN IRELAND) 20% ABV


Take the classic Jawbox gin, add some fiery ginger spice and finish with the intense flavour of pineapple.

 JAWBOX RHUBARB AND GINGER
GIN LIQUEUR (NORTHERN IRELAND) 20% ABV

Sweet and tangy Rhubarb is balanced with warming ginger for a perfect balance of flavours.


K

 KI NO BI (JAPAN) 45.7% ABV
High-quality rice spirit and local botanicals such as yuzu, lemon, sanshō pepper, ginger and gyokuro tea.


 KING OF SOHO LONDON DRY
(ENGLAND) 42% ABV


The gin is made with 12 botanicals that give it a full-bodied and fresh flavour profile.


L


 **LANGLEY'S LONDON DRY**
(ENGLAND) 41.7% ABV


The flagship of the Langley's Gin range.

 **LIVERPOOL ORGANIC** (ENGLAND) 46% ABV
Juniper berries, coriander, angelica roots and citrus fruits.


 **LIVERPOOL ROSE PETAL** (ENGLAND) 46% ABV
Combining the timeless decadence of rose petals.

 **LONDON NO.1** (ENGLAND) 43% ABV
Flavoured with botanicals including cinnamon, angelica, bergamot and gardenia and has a slight blue tint.


 **LONEWOLF ORIGINAL** (SCOTLAND) 40% ABV
Flavours of smooth Tuscan juniper, zesty lemon and grapefruit, floral lavender and a hint of pepper spice.


 **LONEWOLF MEXICAN LIME**
(SCOTLAND) 40% ABV

Flavours of cactus juice, which brings notes of strawberry and watermelon, and zesty Mexican limes.

 **LUXARDO SOUR CHERRY** (ITALY) 37.5% ABV
Italian legends Luxardo created this Sour Cherry Gin by infusing its famed Marasca cherry juice with its London Dry Gin distillate.

M

 **MALFY CON ARANCIA** (ITALY) 41% ABV
Sicilian blood oranges bringing plenty of juicy, sweet, refreshing notes to the table.

 **MALFY CON LIMONE** (ITALY) 41% ABV
Made using a selection of six botanicals, as well as an infusion of Italian coastal lemons, including some from the Amalfi coast.



MALFY ORIGINALE (ITALY) 41% ABV

Showcases a juniper-forward flavour profile, using wild Italian juniper alongside five further botanicals.



MALFY ROSA (ITALY) 41% ABV

Built around Sicilian pink grapefruit, and features a hint of rhubarb too.



MANCHESTER FAC51 HACIENDA (ENGLAND) 42% ABV

Zesty and electrifying. Made in partnership with Hacienda icon Peter Hook.



MANCHESTER RASPBERRY (ENGLAND) 40% ABV

A variation on the Manchester Gin recipe, now featuring an infusion of raspberries.



MANCHESTER SIGNATURE (ENGLAND) 42% ABV

12 botanicals are used including dandelion and burdock root.



MARTIN MILLER'S (ENGLAND) 40% ABV

Flavoured with Tuscan juniper, cassia bark, angelica, Florentine orris, coriander, Seville citrus peel, nutmeg, cinnamon and liquorice root.



MASONS YORKSHIRE TEA (ENGLAND) 42% ABV

Involves the use of the subtly aromatic notes of Yorkshire tea.



MAYFIELD SUSSEX HOP (ENGLAND) 40% ABV

Features a hearty helping of Sussex Hops at the core of its botanical selection.




MERMAID LONDON DRY (ISLE OF WIGHT) 42% ABV

Made with Isle of Wight rock samphire and Boadicea hops alongside juniper, coriander seeds, fresh lemon zest, grains of paradise, angelica, liquorice, orris and elderflower.



MERMAID PINK (ISLE OF WIGHT) 38% ABV


Infuses the flavour of fresh Island strawberries.

 **MONKEY 47 (GERMANY) 47% ABV**

An unusual gin from the Black Forest in Germany, containing a unique ingredient in Lingonberries.

 **MONKEY 47 SLOE (GERMANY) 29% ABV**

A peppery, tangy, complex spirit made by macerating Black Forest sloes in spirit for three months.

 **MOMBASA CLUB STRAWBERRY
(ENGLAND) 37.5% ABV**

A sweet, juicy variation on the Mombasa Club Gin recipe, now featuring strawberries at its core


 **THE MUFF LIQUOR COMPANY
IRISH POTATO (REPUBLIC OF IRELAND) 40% ABV**

Features a selection of 9 botanicals, including rosemary, elderflower, lemon and mandarin, as well as Champagne essence.


N

 **NANTWICH LONDON DRY
(ENGLAND) 40% ABV**

The key botanicals include the traditional “golden trio” of juniper berries, coriander seeds and angelica root, combined with delicate florals such as rose and lavender.

 **NANTWICH MATRONS STRENGTH
(ENGLAND) 57% ABV**

‘Matron’s Strength’ is a navy strength version of their signature spirit, at 57% abv.

 **NANTWICH SWEET BRIAR PINK
(ENGLAND) 38% ABV**

Blackberries from bramble briars and a hint of pelargonium (geranium) bring a unique twist to this gin.

 **NGINIOUS! SMOKED AND SALTED
(SWITZERLAND) 42% ABV**

Features juniper, bitter oranges, quinces, ginger and coriander, as well as cold-smoked chestnuts (which were smoked for 40 hours) and a rare smoked stone salt.

 **INGINIOUS! VERMOUTH CASK FINISH**
(SWITZERLAND) 42% ABV


Aged in casks previously holding Barolo and Cocchi vermouth.

 **NO. 3 (ENGLAND) 46% ABV**

With juniper at its heart, it's also made with orange peel, grapefruit peel, coriander, cardamom and angelica.


 **NIKKA COFFEY (JAPAN) 47% ABV**

Eleven botanicals are used, including amanatsu, yuzu and sansho pepper from Japan.

 **NORDÉS (SPAIN) 40% ABV**

Made with an Albariño-grape-based spirit along with 11 botanicals, including 6 local ones from Galicia such as eucalyptus, lemon verbena and samphire.


O

 **ONE KEY (SLOVENIA) 40% ABV**

Features a selection of botanicals including coriander, ginger and juniper.


 **OPIHR ORIENTAL (ENGLAND) 40% ABV**

Indonesian Cubeb berries, Indian black pepper and Moroccan coriander are all used in this gin.


 **OXLEY (ENGLAND) 47% ABV**

In order to capture nature's freshness, they invented the unbelievably cold distillation process, meaning they use fresh frozen citrus peel, instead of the typical dried peel.


P

 **PINKSTER (ENGLAND) 37.5% ABV**


Made with raspberries which are steeped in the gin, lending it both its pink hue and subtle fruitiness.

 **PLYMOUTH (ENGLAND) 41.2% ABV**


Crafted from seven botanicals and blended with Dartmoor water.

 PORTOBELLO ROAD NO. 171
(ENGLAND) 42% ABV

Old-style London Dry Gin, containing traditional botanicals and spices, that harks back to the gins of yesteryear.


 PORTOBELLO ROAD NAVY STRENGTH
(ENGLAND) 57.1% ABV

Features the same botanicals as the excellent original, alongside a touch of sea salt for a lovely salinity.


 PUERTO DE INDIAS STRAWBERRY
(SPAIN) 37.5% ABV

Combining notes of juniper and strawberry.

R


 RAMSBURY SINGLE ESTATE
(ENGLAND) 40% ABV

Elements of a London dry while serving a fresh, floral twist.


 ROKU (JAPAN) 43% ABV


Brings together sakura leaf and sakura flower, sencha tea and gyokuro tea, sansho pepper for and yuzu peel.


S

 SAFFRON BY GABRIEL BOUDIER
(FRANCE) 40% ABV

Gains its marvellous tawny-orange hue with the addition of saffron.

 SEEDLIP GARDEN 108 (ENGLAND) 0% ABV
Garden 108 is made with hay, pea, rosemary, spearmint, and thyme.


 SEEDLIP GROVE 42 (ENGLAND) 0% ABV
Citrus-focused expression featuring blood orange, bitter orange, mandarin, lemon, lemongrass and ginger.

 **SEEDSLIP SPICE 94 (ENGLAND) 0% ABV**

The Spice 94 expression is based around allspice, cardamom, grapefruit, lemon and oak


 **SEVEN HILLS (ITALY) 43% ABV**

Made using a combination of seven locally sourced botanicals - juniper, celery, rose hip, artichoke, blood orange, chamomile and pomegranate.

 **SILENT POOL (ENGLAND) 43% ABV**

Features 24 botanicals, including makrut lime, chamomile, local honey and lavender, among others.

SIPSMITH LEMON DRIZZLE

 (ENGLAND) 40.4% ABV

Layered on sweet, sundried lemon peel, lemon verbena and vapour-infused fresh lemons.

 **SIPSMITH LONDON CUP (ENGLAND) 29.5% ABV**


Infused with tea, borage, lemon verbena and a host of other botanicals.

 **SIPSMITH LONDON DRY (ENGLAND) 41.6% ABV**

One of the first gins by Sipsmith out of London's first copper distillery for 189 years.

 **SIPSMITH SLOE (ENGLAND) 29% ABV**


Made with a base of its London Dry gin which is infused with wild sloe berries, picked in the autumn.

 **SIPSMITH VERY BERRY (ENGLAND) 40.4% ABV**


Bursting with the flavours of juicy handpicked hedgerow fruits.

SKULLY LONDON DRY (HOLLAND) 41.8% ABV


A small batch brand who distil using 100% pure grain


 **SLINGSBY LONDON DRY (ENGLAND) 42% ABV**

Produced with water from the Harrogate aquifer, pure grain spirit and 24 botanicals.


 **SLINGSBY MARMALADE (ENGLAND) 40% ABV**


The usual array of local botanicals can be found in here with the addition of Yorkshire marmalade.

 **SLINGSBY RHUBARB (ENGLAND) 40% ABV**
From Yorkshire made with locally sourced rhubarb and botanicals.


 **SOUTH BANK LONDON DRY**
(ENGLAND) 37.5% ABV

Distilled to a traditional London Dry Gin recipe
with Juniper as the lead botanical.


 **SPIRIT OF GEORGE (ENGLAND) 40% ABV**
Ginger, cloves, cinnamon, and cardamom from Nepal.


 **SPIRIT OF GEORGE ROSE**
(ENGLAND) 40% ABV
Includes fresh raspberries, mint and vanilla pods.

T


 **TANQUERAY ALCOHOL FREE**
(ENGLAND) 0% ABV

features the same blend of botanicals used
in Tanqueray London Dry Gin but doesn't feature the alcohol.


 **TANQUERAY NO. TEN (ENGLAND) 47.3% ABV**
The small batch gin is crafted using whole fresh citrus fruits,
such as oranges, limes and grapefruit, along with chamomile
flowers and other traditional botanicals.

 **TANQUERAY BLACKCURRANT ROYALE**
(ENGLAND) 41.3% ABV


Features four of Tanqueray's classic botanicals,
alongside French blackcurrants, vanilla, and black orchid.

 **TANQUERAY FLOR DE SEVILLA**
(ENGLAND) 41.3% ABV

Fruitful, bold and bittersweet, perfectly balanced
with Tanqueray's legendary botanicals.

 **TANQUERAY LONDON DRY**
(ENGLAND) 43.1% ABV

Boasts a phenomenally fruity, spicy palate with big zesty, citrusy top notes.

 **TANQUERAY RANGPUR LIME**
(ENGLAND) 41.3% ABV


Flavoured with Rangpur limes, also known as a mandarin orange.

 **TARQUIN'S CORNISH SUNSHINE BLOOD ORANGE** (ENGLAND) 38% ABV


Infused with blood orange, summer fruits and aromatic gentian root for a distinct herbal bitterness.

 **TARQUIN'S BRITISH BLACKBERRY**
(ENGLAND) 38% ABV


Tarquin's flagship Cornish Gin is first distilled in small batches then post distillation the gin is lovingly infused with the most brilliant berries around.

 **TARQUIN'S HANDCRAFTED CORNISH**
(ENGLAND) 42% ABV


This includes orris root from Morocco, green cardamom seeds from Guatemala, cinnamon from Madagascar, and crucially some locally foraged violets from the southwestern coast.

 **TARQUIN'S "THE SEADOG" NAVY STRENGTH** (ENGLAND) 57% ABV


Inspired by the beautiful, wild coast of north Cornwall and the Atlantic Ocean beyond, Tarquin's "The Seadog" Navy Gin is brimming with bold Cornish personality.

 **TARQUIN'S STRAWBERRY AND LIME**
(ENGLAND) 38% ABV


Features a base of the classic Tarquin's Handcrafted Cornish Gin alongside the addition of juicy strawberry and zesty lime notes.

 **TARSIER CALAMANSI CITRUS**
(ENGLAND) 40% ABV


Made with signature botanicals including yuzu, makrut lime, jasmine, and calamansi.

 **TARSIER KHAO SAN (ENGLAND) 41.2% ABV**


This gin features the likes of Thai red chilli,
lemongrass and Makrut lime leaves.

 **TARSIER ORIENTAL PINK
(ENGLAND) 40% ABV**

Raspberries and red dragon fruit are distilled alongside
galangal, calamansi and seven traditional botanicals.

 **TARSIER SOUTHEAST ASIAN DRY
(ENGLAND) 45% ABV**

Features a total of seven traditional gin botanicals, plus the addition
of the exotic calamansi, Kampot pepper, Thai sweet basil and galangal.

 **THE BOTANIST ISLAY DRY
(SCOTLAND) 46% ABV**

A huge 31 botanicals go into The Botanist,
22 of which are foraged and native to Islay.

 **THOMAS DAKIN (ENGLAND) 42% ABV**

Made with eleven botanicals including juniper, orange peel,
English coriander, angelica, cubeb pepper and liquorice
as well as “a hint of red cole” aka horseradish.


 **THREE RIVERS (ENGLAND) 40% ABV**

Produced using a combination of 11 botanicals.

U

 **UKIYO BLOSSOM (JAPAN) 40% ABV**

Distilled with 11 botanicals including sakura flower and sakura leaf.


 **UNCLE VAL'S RESTORATIVE
(USA) 45% ABV**

Awakening your olfactory senses with its refreshingly
bright taste and pleasing bouquet.



 **WARNER'S ELDERFLOWER**
(ENGLAND) 40% ABV


Infused with elderflowers from the local hedgerows surrounding the distillery.

 **WARNER'S HARRINGTON DRY**
(ENGLAND) 44% ABV


Made with the distillery's very own spring water and 11 botanicals including cardamom, elderflower, and black pepper.

 **WARNER'S HONEYBEE**
(ENGLAND) 40% ABV


Built around an infusion of locally sourced honey, including honey from the distiller's very own hives on their farm.

 **WARNER'S LEMON BALM**
(ENGLAND) 43% ABV


Lemon balm, lemon verbena and lemon thyme, with a touch of bee pollen thrown in.

 **WARNER'S RASPBERRY**
(ENGLAND) 40% ABV


One third of each bottle is made up of fresh raspberries, blackberries, and hand-picked hedgerow elderflower.

 **WARNER'S RHUBARB**
(ENGLAND) 40% ABV

One third of the bottle is freshly pressed rhubarb juice!

 **WHITLEY NEILL BLACK CHERRY**
(ENGLAND) 41.3% ABV


Infused with succulent black cherries.

 **WHITLEY NEILL BLOOD ORANGE**
(ENGLAND) 43% ABV


Featuring a generous helping of Sicilian blood orange at its core.

 **WHITLEY NEILL PARMA VIOLET**
(ENGLAND) 43% ABV


The aromatic violet flower infuses a subtle floral note to the Whitley Neill Gin base.

 **WHITLEY NEILL RASPBERRY**
(ENGLAND) 43% ABV


Featuring Scottish raspberries at its core alongside punchy notes of liquorice and coriander in support.

 **WHITLEY NEILL RHUBARB & GINGER**
(ENGLAND) 43% ABV

Combines essence of rhubarb with ginger extract.

 **WOLF BROS ORANGE AND BERGAMOT**
(ENGLAND) 40% ABV

Juniper berries, coriander seeds, hibiscus, orange peel, cassia bark, liquorice root, angelica root & dehydrated lemon.
Addition of orange & bergamot.

 **WOLF BROS RASPBERRY AND HIBISCUS**
(ENGLAND) 40% ABV

The gin is copper pot distilled in tiny 20 litre batches, using 8 botanicals with leading citrus notes and a hint of hibiscus.



GINS OF THE YEAR

ARCHANGEL 45% ABV

Heralding from Norfolk, Archangel is a rich, complex gin bursting with exciting flavours. On the nose, the juniper, some of which is locally grown, floods through; the verbena and orange peel add a light, zesty fragrance to the top notes with rooty botanicals including sea-buckthorn breaking through at the finish.

BERKSHIRE BOTANICAL DRY 40.3% ABV

The Yattendon Estate, where Berkshire Botanical gin is created, is one of the largest Christmas tree growers in the U.K. With that, this gin is distilled with hand-picked botanicals including Norway Spruce, Juniper, Coriander, Sweet Orange peel and Grapefruit.

BLIND TIGER IMPERIAL SECRETS 45% ABV

A rather aromatic edition of Blind Tiger Gin from Belgium (the name is inspired by the days of Prohibition). Their Imperial Secrets expression features a selection of classic gin botanicals, as well as three different types of black tea: Assam (India), Cashmere (Himalayas) and Yunnan (China).

BOODLES MULBERRY GIN LIQUEUR 30% ABV

Boodles Mulberry is a special release from Boodles for the holidays.

The humble mulberry tree has been a familiar sight in the British countryside for centuries. In this bottle the delicate taste of mulberry combines with notes of raspberry and currant to create a sweet and subtle medley. Inspired by the traditional sloe gin liqueur, Boodles Mulberry is a fresh interpretation of a British classic.

BUSS NO. 509 PINK GRAPEFRUIT 40% ABV

From Belgium, the emphasis here is on 'bitter'. The fresh zing of pink grapefruit is wonderfully supported by the premium distillation of gin. 100% fresh botanicals of herbs and fruit: juniper, coriander, liquorice, angelica, vanilla, cardamom, iris, orange, lemon and pink grapefruit.

DIPLÔME 44% ABV

The French Gin made for the American since 1945 with Original Recipe. Using a traditional processes Diplôme Dry Gin is made from a selection of the finest natural botanical. Amongst these, genever berries, coriander, whole lemons, orange peel, angelica, iris root, saffron as well as fennel seed.

LIMONGINO 22% ABV

An English answer to the Italian classic. Freshly zested lemons and their juice are paired with our superb small batch distilled gin, within minutes of preparation, combined with a lick of English sugar.

Two and a half lemons go into every bottle: the result is a zesty, juicy, and truly delightful lemon liqueur.

LIND & LIME 44% ABV

With juniper at its core, Line & Lime use fresh lime peel and a hint of pink peppercorns to create a classic benchmark expression that is balanced, dry and intensely refreshing. Forged from the talent, heritage and industry of Edinburgh and its historic distilling district of Leith, everything is bottled in-house and hand-labelled with their plastic free-tamper seals that secures the natural cork in their entirely plastic free pack.

MARTIN MILLERS WINTERFUL 40% ABV

A limited edition bottling, Martin Millers Winterful is inspired by ingredients commonly used in home-made mulled wine recipes in England and Iceland. This bottle includes cinnamon and mandarin orange peel, added during a third distillation, to the Original blend. This seasonal variant stands out for its warming flavour profile. Ideal for curling up in front of the fireplace on those cold winter evenings, it can be enjoyed both hot and cold.

MIRABEAU DRY ROSÉ 43% ABV

Inspired by the abundance of botanicals growing wild on their wine estate near Saint Tropez, Mirabeau Dry Rosé is a classic Dry Gin using a 100% grape-based neutral spirit which adds roundness and subtle fruitiness to the palate. Lemons and Coriander add layers of fresh citrus character, whilst Orris and Angelica roots impart floral and earthy tones. Rose Petals, Lavender and Jasmine are used sparingly to bring a variety of floral tones. Finally, Bay, Thyme and Rosemary add a finely balanced herbaceous character to the blend.

OLD GIT 41% ABV

Old Git Gin is a gin made just as it should be. Traditionally double distilled in two-hundred litre copper alembic stills, with a handful of heady botanicals, for a racy gin packed with charm, that will delight even the stiffest of gin bores. Juniper led and refreshingly dry. Full of citrus notes, and berry richness, with a smooth cardamom finish.

PALMA CITRUS 40% ABV

Description: The unique core flavour comes from Mallorcan citrus fruit including lemon, orange, lime and mandarin, grown and harvested by local farmers in the Tramuntana Mountains in Mallorca.

The result is a refreshingly bright and sweet citrus gin with a perfectly smooth finish, gifting a taste of the island in every bottle.

RUTTE CELERY 43% ABV

Rutte's Celery Gin from Holland is a combination of traditional old-world methods with a contemporary new-world twist.

Celery has been used in Rutte's gins since it began producing, and this is a light and citrusy gin with a hint of celery.

SAPLING CLIMATE POSITIVE 40% ABV

A classic twist on a London Dry; bold on the juniper, refreshingly zesty, and hints of rosemary for a herbaceous finish.

For every bottle sold, a tree is planted. From fruit trees in London to hazelnut trees in Suffolk, it's the local communities who benefit from their planting projects.

SCAPEGRACE BLOOD MOON 41.6% ABV

Scapegrace Blood Moon is distilled with New Zealand blood oranges, fresh raspberries and kaffir lime. This unique flavoured gin provides an aroma which is bright and tropical, leaving a dry, crisp and slightly sweet finish.

SCAPEGRACE BLACK 41.6% ABV

The world's first naturally black gin from New Zealand, Scapegrace Black involves saffron, aronia berry, pineapple and sweet potato, all naturally extracted. On the palate, it's full-bodied, with a menthol-like crispness, that's naturally chilling and fresh, with just a hint of spice. The finish is long, with naturally candied and tropical flavours.

STRATHEARN HEATHER ROSE 40% ABV

From Scotland's first micro-distillery comes the Strathearn Heather Rose Gin. Made by infusing their classic gin with rose petals and heather, this is a floral gin which makes for an excellent Summer tippie.

CHOLMONDELEY ARMS AWARD WINNING GIN

Sold by the bottle £39.95

Cholmondeley Arms Gin has won a bronze medal at the International Wine and Spirit Competition (IWSC) for a second consecutive year! More accolades followed with silver medals from London Spirits Competition and yet another from IWSC in the best Gin & Tonic category.

Enjoy a Cholmondeley Arms Contemporary Dry Gin with lemon zest and Double Dutch Indian tonic water or our 'Cholmondeley Chaser' with Chum Gin, Chase elderflower liqueur, tonic water, fresh garden mint!

Tasting Notes: Rose, violets, lemon zest, Alderley Edge honey, coriander, liquorice, juniper, fresh ginger, fresh raspberries and vanilla pod.



THINK PINK AT THE CHUM!

June 2023 was the month we distilled Batch 1 of our wonderful Cholmondeley Arms Pink Gin. Joining our award-winning Cholmondeley Arms Contemporary Dry Gin on the shelf here at the Chum!

Enjoy a Cholmondeley Arms Pink Gin with fresh garden mint and raspberries and a Double Dutch light tonic water and ice. **Are you in the pink?**

Tasting Notes: Rose, violets, lemon zest, Alderley Edge honey, coriander, liquorice, juniper and fresh ginger.



TONIC WATER

The main ingredient in tonic water is quinine, which has very good anti-malarial properties. The first uses of quinine are shrouded in mystery and there are a few old legends that somewhat explain its use as a medicine by some.

According to legend, a native Indian was lost in the Andean jungle, with a high fever. To quench his thirst, he drank from a pool of water, but found that it tasted bitter and he realised that the surrounding quina trees had contaminated the water. The local men worried that he had been poisoned, but his fever soon cleared up and he shared this miraculous discovery with his fellow villagers who, from this point on, used the bark of the quina tree to treat fevers.

European legends have a slightly different story. The Spanish Countess of Chinchon was taken ill with fever in Peru. She was cured by using the bark of the a quina tree and she returned to Spain to introduce Europe to quinine. Botanist Carl Linnaeus named the tree 'Cinchona' in her honour.

What we do know about quinine is that British soldiers based in India in the 1820s, to ward off malaria, mixed quinine with sugar and water creating the first Indian tonic water. By adding a bit of gin, the mixture became more palatable and the gin and tonic was born. This became the archetypal drink of the British Empire and today this tradition is continued through many different forms of tonic.

"Here are some that we think you will love..."



DOUBLE DUTCH TONIC WATER

Raised in the Netherlands, Double Dutch's twin founders, Joyce and Raissa de Haas, wanted to produce a tonic water which matched the high-quality spirit with which it was paired with. After all, they come from the birthplace of gin. They are passionate about flavor pairing and have developed unique recipes that express creative combination such as watermelon and cucumber. Each bottle of Double Dutch is made entirely in the UK with no artificial flavouring, colouring or preservatives and are low in calories. They only use natural ingredients, blending them with a quality spring water from the North of England to create crisp, fresh and innovative mixers.

THE LONDON ESSENCE CO. TONIC WATER

The London Essence Company burst onto the scene at the tail end of 2016, with their Classic Tonic, Grapefruit & Rosemary, Pomelo & Pink Grapefruit and Bitter Orange & Elderflower. The tonics were all designed with health-conscious drinkers in mind, with under 20 calories per 100ml. The result is a more sophisticated flavour profile for the discerning palate and allows the distinct notes of a spirit to shine through.



FEVER-TREE INDIAN TONIC WATER

With a frustration at the lack of high-quality tonic water available on the market, two friends set out to create a tonic water that was worthy of the wonderfully complex gins that it was being paired with. Previously, only saccharine-based tonic waters were available, which left an odd taste in the mouth and all but masked many of the subtle flavours in our favourite gins.

So, over a course of 15 months, the two friends spent their time researching every aspect of tonic water, from old and rare strains of quinine to the best, most high-quality citrus fruits. The result is the wonderfully rounded and mellow tonic water that seems to be taking over the soft drink fridges of the UK's pubs and bars, and rightly so.

The soft flavour is enhanced by lots of tiny bubbles which help to promote and intermingle with the flavours of any gin, making it a wonderful accompaniment for most gins. Fever-Tree also have several beautifully flavoured tonic waters, such as Elderflower, Aromatic and Mediterranean, all of which match wonderfully with various gins behind the Cholmondeley bar.

EVENTS AT THE CHOLMONDELEY ARMS

OUR GIN BOARDS

Order a Cholmondeley Gin Board today. It's great way to enjoy different styles of gin with friends. Three different Gins with three different tonics and garnishes. 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.

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 20 people, and you could book bedrooms in our Headmaster's House and enjoy the gin and then food before retiring for the night! Please ask us for details.

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