



20cl
or
50cl

NOT TOO SPICY BUT EXTREMELY CHOCOLATEY

The chocolate lovers dream. Their smooth sugar beet vodka, with an undertone of cream soda, is combined with milk chocolate richness and a pique of spice; but only just enough to heighten its velvety delight. Gorgeous chocolate flavour with a mouthfeel that is truly divine. Served chilled, or over ice with a sprig of mint or a thin slither of tarragon. Pop into a hot chocolate or coffee for a warming treat; or mix one to one with cream soda and a fresh slice of orange.



THE ORIGINAL ENGLISH RUM 50cl

The first commercially produced rum in the UK. Made by fermenting 100% black strap molasses, with not a dash of sugar syrup in sight: very tricky to pull off but entirely worth it. They then triple distil the molasses to strip out the bits they don't want, while grabbing the quintessential flavours of rum; raisins, cracked caramel, treacle, and a touch of banoffee pie; no salt added. Matured in English oak casks. Serve neat, or with ginger beer, ice, and a chunk of lime. Also works well in a cajun sauce.



THE SPIRIT OF AN ENGLISH

Not a vodka, or a gin, but a spirit in its own class. They re-distil their own sugar beet vodka with fresh cucumbers, sliced and deseeded, to produce a truly quintessential English spirit. Fresh, fragrant, crisp cucumber to the nose, with a hint of white pepper. Silky smooth on the palate, with a honeydew melon finish. Try this as a gin replacement; one to one with tonic, ice and a slice of cucumber; for instant refreshment. Makes a great base for a Bloody Mary or a PIMMS, and terrific for gravlax cured salmon.

SUMMER 50cl

FRESH RHUBARB IN A BOTTLE 20cl or 50cl

Small patch rhubarb that have been distilled, macerated and sous vide with one of their gorgeous gins. Mouth-watering rhubarb crumble on the nose; snapping rhubarb acidity balanced with light English sugar on the palate; and a perfumed finish. Serve over ice, one to one with tonic and a thick slice of



ginger, or splash into your favourite Prosecco.

A LIQUER FIT FOR A QUEEN 20cl or 50cl

East of England Victoria plums that have been distilled, macerated and sous vide with one of our gorgeous gins. Soft plum skins on the nose, rich velvety plum pumice mouth feel, intertwined with fresh citrus gin lift. Utterly superb chilled, or with a chunk of ice, tonic, and a little split fresh sage. Also pairs very nicely with a cheese board.



AN ENGLISH ANSWER TO THE ITALIAN CLASSIC 20cl or 50cl

Freshly zested lemons and their juice are paired within minutes of preparation with a superb small batch distilled lemon gin, with a lick of English sugar added. Roughly two and a half lemons go into every bottle: the result is a zesty, juicy, and truly lemon-y delight. Serve on ice, one to one with tonic, or add to your favourite Prosecco. It's particularly brilliant drizzled over cheesecake.



CALLING ALL RASPBERRY LOVERS 20cl or 50cl

Kentish raspberries that have been distilled, macerated and sous vide with one of their gorgeous gins. Sweetened with a touch of English sugar. Violets and raspberry on the nose; rich, delicate, fresh raspberry on the palate; with a light gin pique to finish. Serve with ice-cold lemonade and sprig of mint; splash into your bubbly; or serve chilled alongside your favourite dessert.

"Putting the MALT back into Single Malt" 50cl



You wouldn't expect someone to make Scotch in England; so, they haven't. Their single malt has the flavour complexity of an aged whisky, but much smoother; which allows for an entirely different spectrum of flavour on the palate. They distil local barley wort five times, to gradually concentrate the flavours: expect honey and citrus notes on the nose, giving way to a mid-palate of roasted malt, caramel and a hint of tobacco, with honey caramel on the finish. Matured in English oak barrels. Best sipped neat at room temperature; a drop of water is optional.



RESET YOUR VIEW OF SAMBUCA 50cl

Forget your past dalliances with sambuca; this is nothing like the usual stuff you find behind the bar. Theirs is made with a scratch distilled elderflower eau de vie that they then co-distil with star anise: the result is silky smooth, with lush mouth-watering layers of aniseed. This is a sambuca for sipping; no setting on fire please. Served chilled and neat as a digestif, or use it to baste roasting leg of lamb, along with a small amount of freshly chopped lavender and rosemary.



A TRULY ARTISAN TOFFEE VODKA 20cl or 50cl

A long time ago, before toffee was made with dairy, it was made with caramelised sugars: they have opted for the old-fashioned route, blending an ensemble of five caramels with their own small batch vodka made from sugar beet. Smooth layers of toffee, with a rich mouth feel, but not too sweet or cloying. Great poured liberally over ice; drizzled over an ice cream sundae; or sip chilled next to your favourite crème caramel.



A MODERN TAKE ON CORNISH WHITE GOLD 50cl

Named after the patron saint of Cornwall, who brought fortune to his countrymen with the discovery of tin; and famously loved a drink. Their scratch-distilled rum is blended with their own Cornish water from the well at Treguddick Manor, where it is also briefly rested in oak casks; truly an English rum with Cornish soul. Rammed full of smooth raisin and cracked caramel flavours, this is a rum for sipping: reset your view of white rum with a glass of St Piran's white gold. Beautiful sipped neat, or over ice with a chunk of lime or a pinch of Cornish sea salt. Makes an exceptionally tasty Mojito too.



A RARE SIP INDEED: A TRUE DISTILLED GIN 50cl

Made from English Spirit's own single distilled sugar beet vodka. Dr. J believes firmly that the simple pleasures are often the best, which is why a minimal selection of botanicals have been chosen for this London Dry gin. An ensemble of juniper, coriander, macadamia nut and citrus zests combine together perfectly: you can actually taste each botanical. We challenge you to find a smoother gin. Serve one to one with your favourite tonic, crushed ice and a couple of salted capers, or a dash of cracked black pepper.



A NOD TO ENGLAND AND THE CARRIBEAN 50cl

Spicing rum traditionally involved sweetening poor quality rum to mask the taste: theirs is a refreshing alternative. Their scratch distilled Old Salt Rum is infused with red cherries, hibiscus and citrus zests, plus a few other special bits that Dr J calls 'pixie dust'. The result is a delicious English rum that's great for sipping, or as a base for cocktails. Their favourite cocktail is Alcoholic Assam: a double of English Spiced Rum, a double of tonic, two slices of ginger and a few torn mint leaves.

APPLE BRANDY – LIKE CALVADOS BUT BETTER! 50cl

1200 kilos of five varieties of English Apples go into every forty-five litres of their Apple Brandy.



Distilled five times to grab as much apple as possible, before being rested in English oak barrels. The result is a spirit that warms but doesn't burn; a complex sip of fresh apple skin, mild zing, and then into caramelised cider notes intertwined with deep cooked apple tart. Delightful sipped neat, over ice, or one to one with chilled apple juice. Also pairs well with a cheeseboard, or in an apple sauce with pork.

