

THE HILTONBURY FARMHOUSE



Gin Menu

BATHTUB

An extraordinary Gin, lightly tinted by botanicals including juniper, orange peel, coriander, cinnamon, cloves and cardamom. The flavour is both bold and perfumed all at once. Garnished with lime and FeverTree Tonic.

BEEFEATER CROWN JEWEL

A rich, juniper aroma with soft, citrusy notes. Intense gin flavour, deeply herbaceous. Garnished with lime and served with FeverTree Tonic.

BEEFEATER LONDON

Fresh, clean and crisp, with subtle note of citrus and a fruity edge. Balanced and well-rounded. Garnished with orange peel and served with FeverTree Tonic.

BEEFEATER 24

Made from 12 hand-selected botanicals with a rare blend of teas - Japanese Sencha and Chinese Green tea. Garnished with grapefruit and served with FeverTree Light Tonic. (We recommend trying with a twist of black pepper).

BLACKWOOD

An abundance of citrus on the nose with gentle floral notes to follow. Extremely smooth yet crisp with citrus, herbal and floral notes coming through on the palate. Garnished with either thyme or orange peel and served with FeverTree Elderflower Tonic.

BOMBAY SAPHIRE

Made with almonds, angelica, cassia bark, coriander, cubeb berries, grains of paradise, juniper berries, lemon peel, liquorice and 100% grain neutral spirits. Medium - full bodied, clean and fresh with an elegant finish. Garnished with lime and served with FeverTree Tonic.

BOTANIST

Created at the Bruichladdich distillery, the recipe to this world-class Gin includes a great 31 botanicals and boasts a delicate menthol and floral flavour and scent. Angelica root, apple mint, birch leaves and cassia bark are just 4 of 22 ingredients which are native to Islay. Garnished with Thyme and lemon and served with FeverTree Light Tonic.

BROCKMANS

Distilled with botanicals sourced the world over, including angelica from Saxony. The more traditional notes of gin are combined with a refreshing influence of citrus and aromatic wild berry. Garnished with orange peel and served with FeverTree Light Tonic.

BROKERS

Distilled 5 times in a traditional copper pot and flavoured with 10 traditional gin botanicals. Balanced and full-bodied with a rich, aromatic nose. Exclusively made with cinnamon from the Seychelles. Garnished with lime and served with FeverTree Tonic.

CONKERS

Created in the neighbouring county of Dorset, Conkers Gin is distilled using British wheat spirit, New Forest spring water and 10 botanicals. Gorse flowers, samphire and elderberries are just 3 of the rather distinctively-Dorset-inspired botanicals. Garnished with orange peel and served with FeverTree Light Tonic.

DEATH'S DOOR

Creamy fennel and anise notes. Juniper on the palate with an evergreen / pine needle note, finishing with coriander and a subtle, vanilla tinged hay note. Garnished with sage leaves and served with FeverTree Elderflower Tonic

HAMPSHIRE GUNPOWDER

Navy strength gin, distilled with juniper, sea buckthorn and the highest quality gunpowder tea sourced in Hampshire. Bottling at 57% ABV (as required by British Navy law) allows the concentration of oils, extracted from the botanicals during distillation, to be raised significantly higher than a standard 40% gin giving a fuller flavour and silky mouth-feel. Garnished with slice of orange, dash of Angostura Bitters and Aromatic Tonic.

HAMPSHIRE SPRING MEADOW

Rich in juniper, elderflower, cheery blossom and orange flower, all distilled slowly in a traditional pot still. Served with citrus peel and Mediterranean Tonic.

HENDRICKS

Distilled and bottled in Scotland. Botanical signatures consisting of flowers, fruits, roots and seeds from all over the world. Additional botanicals include caraway seeds, elderflower, grains of paradise and yarrow. Garnished with cucumber and served with FeverTree Elderflower Tonic

HILTINGBURY

Distilled in Hiltinbury and made from a blend of 9 botanicals including rose petals, grapefruit zest, allspice berries and cardamom pods. A light refreshing drink with bright floral and citrus notes. Well balanced. Garnished with lemon and served with FeverTree Light Tonic.

KING OF SOHO, THE

Combination of citrusy grapefruit with classic juniper. A clean, juniper led nose with subtle notes of green pine and citrus. A pleasantly bitter tang after a smooth and sweet start, finishing with a prolonged flavour of juniper with hints of liquorice and citrus. Garnished with grapefruit and served with FeverTree Tonic.

LANGLEY'S

Lemon dominates on the nose with hints of juniper following soon after. A little sharp on the beginning of the palate with a dry spice developing. A lingering finish that's smooth but dry. Garnished with either grapefruit or basil and served with elderflower tonic.

*S*ANGLEY'S OLD TOM

Evolved from an 1891 recipe, the Old Tom brings together 8 secret botanicals. Creamy citrus notes on the nose, followed by a slow kick of fennel, lemon peel and coriander that mounts to a smooth, soft, sweetened finish that lingers. Garnished with orange peel and served with FeverTree Tonic.

*M*ONKEY 47

An aroma of fennel with woody, pine-forest tones that underpin the red fruit and spinal notes. Full bodied with a deep, rich tone. An elegant zing of sharp citrus wit a long, red-berry and herbal finish.

Garnished with sage leaves and served with FeverTree Elderflower Tonic. (We recommend pairing with out Strawberry and Black Pepper Twist).

*M*ONKEY 47 SLOE

Amber red in colour. A complex aroma, fruity notes of juniper and an earthy, tangy taste both rich and sweet with a fruity, nutty finish. Garnished with strawberries and served with FeverTree Mediterranean Tonic.

*O*PIHR

Richly spiced, epitomising the exotic intensity of the Orient. Distilled with hand-picked botanicals from the Ancient Spice Route in a copper pot and infused with key botanicals of spicy cubeb berries from Indonesia, black pepper from India and coriander from Morocco. Garnished with sage leaves and served with FeverTree Mediterranean Tonic

*P*LYMOUTH

Complex flavour profile and smooth textures and made with a combination of slightly sweeter botanicals and soft Dartmoor water. Served and garnished with a squeeze of either lime or lemon and served with FeverTree Mediterranean Tonic

*P*LYMOUTH SLOE

Made by steeping sloe berries in Plymouth gin, pure Dartmoor water and a small amount of sugar. Full, berry flavour with a dry acidity. Smooth liqueur taste with a balance between sweet and bitter fruit flavours with a hint of almonds. Garnished with strawberries and served with FeverTree Tonic

*P*ORTOBELLO ROAD

Balanced with a peppery kick. Fresh and citrusy with notes of coriander and hints of nutmeg and cassia. Garnished with a either grapefruit or juniper berries and served with FeverTree Light Tonic.

*S*AFFRON

Made from a 19th Century Indian colonial recipe that contains 9 fresh botanicals including angelica seeds, coriander, fennel, juniper berries, lemon, orange peel, iris and saffron. Garnished with a slice of orange and served with FeverTree Light Tonic

*S*CAPEGRACE

Distilled in New Zealand at the foot of the Southern Alps. 12 botanicals are used, many native, resulting in a gin packs full of citrus and juniper with a hint of spice. Garnished with lime and served with FeverTree Tonic.

*S*IPSMITH

Imported from London. Notes of dark Morello cheery from a long maceration with real fruits. The juniper lead is balanced by zesty, citrus and sweet spices on the finish. Garnished with juniper berries and served with FeverTree Tonic

*S*ILENT POOL

Made with 24 botanicals chosen for their uniqueness. Floral and citrus notes grounded by artsy and spicy cassia bark and cubeb. Smooth finished achieved with the help of local honey. Garnished with orange peel and served with FeverTree Mediterranean Tonic.

*T*ANQUERAY

Delicate, citrusy nose with a hint of spice and juniper berries. Creamy, yet clean with an extra dry palate. Full, dry, extended finish. Garnished with either squeezed lime or orange peel and served with FeverTree Tonic.

*T*ANQUERAY 10

Distilled using whole-fruit fresh botanicals. Zesty and Spirity. Aromas of lemon and orange peel with a hint of juniper. Medium long finish with an aftertaste of orange peel. Garnished with either grapefruit or lime and served with FeverTree Light Tonic

*T*WISTED NOSE

Combined with ten 10 botanicals including locally grown watercress to create an intense, fragrant and refreshing spirit. The watercress adds sweet herbaceous notes and a peppery sparkle to the finish. The Romans knew watercress as Nasturitium, meaning "twisted nose". Served with a slice of grapefruit and Mediterranean Tonic.

*N*O. 209

Bergamot orange zest aroma with green cardamom spice and fresh lavender. Faintly sweet in taste with citrusy bergamot, lemon zest and rosewater with cardamom, juniper and cassia. Floral lavender aftertaste with a peppery, juniper wave. Garnished with rosemary and served with FeverTree Mediterranean Tonic.

*5*th Fire

Taking from the elements, Fire 5th Gin is infused with blueberries, raspberries, strawberries and blackberries and is coloured to match. Other botanicals include Juniper, coriander, Angelica, cassia, orris, liquorice, citrus & cardamom. Garnished with Strawberries and black pepper and served with FeverTree Aromatic Tonic.