



Gin List

British Gins

25ml/50ml
£3.50/ £7.00

- **Bombay Sapphire**

Hampshire, England

Suggested serve: lime wheels, cardamom seeds, Fever-Tree tonic

Created using the vapour Infusion process, this gin includes 10 botanicals that are held separate from the spirit in perforated copper baskets, and when the heated vapours rise, the distinctive flavour are released.

- **Star of Bombay**

Hampshire, England

Suggested serve: orange wheel, orange peel, Fever-Tree tonic

Top note aromatics that balance the uplifting scent of juniper with rich citrus and deep floral notes. Bold juniper is chased by bergamot, ending with a spiced roundness.

£5.50/ £11.00

- **Hendrick's**

Girvan, Scotland

Suggested serve: cucumber slices, Fever-Tree elderflower tonic

Hendrick's wondrous botanical signature consists of flowers, roots, fruits, and seeds from the world over.

£4.50/ £9.00

- **Sipsmith London Dry**

London, England

Suggested serve: lime wheels, Fever-Tree tonic

The quintessential expression of a classic, traditional London Dry Gin. Bold, complex and aromatic.

£4.50/ £9.00

- **Sipsmith London Cup**

London, England

Suggested serve: strawberry slices, mint leaves, Fever-Tree tonic

This gin is a sublimely sippable punch crafted from the original London Dry Gin, infused with Earl Grey tea, lemon verbena and a host of other botanicals.

£4.50/ £9.00

- **Sipsmith Sloe Gin**

London, England

Suggested serve: lemon wheels, Fever-Tree lemon tonic

By distilling the award-winning London Dry Gin on our copper stills. Then they leave it to rest on wild sloe berries, picked in the autumn.

£4.50/ £9.00

- **Tanqueray 10** **£4.75/ £9.50**
Cameron Bridge, Scotland
Suggested serve: lime wheels, half a grapefruit slice, Fever-Tree tonic

The only gin made using whole citrus fruit, including white grapefruit, lime, and orange, along with juniper, coriander, and a hint of chamomile flowers.
- **Tanqueray Export** **£3.80/ £7.60**
Cameron Bridge, Scotland
Suggested serve: lime wheels, orange peel, Fever-Tree tonic

Perfect balance of just four simple botanicals - juniper, coriander, angelica and liquorice.
- **Martin Miller** **£4.50/ £9.00**
London, England
Suggested serve: cucumber slices, strawberry slices, Fever-Tree tonic

Martin Miller's Original Gin, is pot distilled using two separate distillations. This imparts a unique balance of citrus and juniper.
- **Maiden** **£4.00/ £8.00**
Maidstone, England
Suggested serve: orange wheel, coriander, Fever-Tree tonic

This is the closest gin to home at The Hengist. They use a selection of botanicals which include Juniper, angelica root, cardamom, cassia bark, coriander seed, fresh orange zest, liquorice root, marshmallow root, meadowsweet and orris root to create this subtly sweet tipple.
- **Dockyard** **£4.50/ £9.00**
Chatham, England
Suggested serve: half a grapefruit slice, rosemary sprig, Fever-Tree tonic

Upon their own neutral grain spirit, the Copper Rivet chaps impart notes of juniper, elderflower, coriander, orange peel, lemon peel, green cardamom, grains of paradise, angelica root and orris root.
- **Beefeater 24** **£4.00/ £8.00**
London, England
Suggested serve: half a grapefruit slice, pink peppercorns, Fever-Tree tonic

It is called Beefeater 24 because the botanicals are steeped in the spirit for a full 24 hours. The result is a fragrant gin with good sweetness.
- **Broker's** **£4.20/ £8.40**
Birmingham, England
Suggested serve: lime wheels, Fever-Tree tonic

Made with the finest herbs, spices and fruit imported from three continents, Broker's Gin is specially blended to be dryals.

- **JJ Whitley** £4.00/ £8.00
Liverpool, England
Suggested serve: lime wheels, Fever-Tree tonic

JJ Whitley London Dry Gin is blended with eight botanicals including juniper and citrus peel, resulting in a smooth liquid.
- **Whitley Neil** £3.80/ £7.60
Liverpool, England
Suggested serve: orange wheel, physalis, Fever-Tree ginger ale

The finish is a long one with a subtle fade of herbs, cocoa and candied lemon peels. On the nose it is both citrusy sweet and peppery, with a distinctive floral aroma.
- **Whitley Neil Quince** £3.80/ £7.60
Liverpool, England
Suggested serve: Sliced cucumber and Fever-Tree Lemon Tonic.

The aroma of fresh stone fruits appears immediately, gently followed by hints of juniper and citrus zest. The distinct flavour of quince dominates the palate with a long fruity finish.
- **Brecon Gin** £4.50/ £9.00
Penderyn, Wales
Suggested serve: lemon wheels, Fever-Tree tonic

Taken neat, Brecon gin is a big traditional juniper gin, laced with coriander and revealing hints of spicy cinnamon.
- **Gin Lane 1751 Pink Gin** £3.80/ £7.60
London, England
Suggested serve: lemon wheels, Fever-Tree tonic

A full-bodied gin with an infusion of naturally blended aromatic bitters. Smooth, refreshing and floral with a gentle hint of spiced bitters.
- **Durham Gin** £4.30/ £8.60
Durham, England
Suggested serve: thin apple slices, cardamom seeds, Fever-Tree tonic

Using 10 different botanicals, including some traditional flavours like juniper and angelica, as well as some unique ones like pink peppercorns and celery seed.
- **Warner Edwards Rhubarb** £4.80/ £9.60
Harrington, England
Suggested serve: lemon wheels, Fever-Tree tonic

The rhubarb juice is extracted using a traditional fruit press and blended with Harrington Dry Gin to produce an alluring pink gin that is voluptuous on the palate with a sweet and tangy royal rhubarb explosion.

- **Warner Edwards Honeybee** £4.80/ £9.60
Harrington, England
Suggested serve: lemon wheels, Fever-Tree Mediterranean tonic

A floral and zesty gin with a long, lingering and gently sweet finish, made with the honey produced by the distiller's very own bee hives. We love it garnished with a slice of lemon and a few sage leaves.
- **Silent Pool** £5.00/ £10.00
Surrey, England
Suggested serve: orange wheel, chopped mixed citrus fruit, Fever-Tree tonic

Fresh floral and clarifying citrus notes are grounded by earthy and spicy cassia bark and cubeb, and a smooth finish.
- **Bedrock** £5.00/ £10.00
Cumbria, England
Suggested serve: lime wheels, basil leaves, Fever-Tree tonic

The citrus blend comes through clearly, with piney juniper and spicy coriander in support.
- **Slingsby Rhubarb** £5.50/ £11.00
Harrogate, England
Suggested serve: half a grapefruit slice, Fever-Tree tonic

Initial Sweetness of Rhubarb and raspberry followed by the bitter tang of the Pink grapefruit citrus base. A tart Rhubarb finish rounds off the drink leaving an unforgettable flavour on the palate.
- **Slingsby London Dry** £5.50/ £11.00
Harrogate, England
Suggested serve: Lemon Wheels, Star Anise, Fentimans Rose Lemonade

An initial burst of refreshing citrus from the grapefruit base gives way to juniper before a very smooth herbaceous sweetness, led by sweet cicely and a light green tea scented with jasmine blossom.
- **King of Soko** £4.50/ £9.00
London, England
Suggested serve: lime wheels, half a grapefruit slice, Fever-Tree tonic

This gin has a clean and gentle nose, which belies its strength that opens up to reveal classic juniper and pine notes with a refreshing zest of citrus oil.
- **Greensand Ridge** £5.20/ £10.40
Shipbourne, England
Suggested serve: bay leaves, Fever-Tree tonic

Light and creamy mouth-feel, carrying herbaceous notes of bay laurel and coriander. Subtle citrus and some peppery juniper.

- **Brockmans** £4.80/ £9.60
London, England
Suggested serve: half a grapefruit slice, Fentimans rose lemonade

To make Brockmans, exquisite botanicals are sourced from all over the world. These include some typical ingredients such as angelica from Saxony & Bulgarian coriander.
- **Anno** £4.00/ £8.00
Marden, England
Suggested serve: lime wheels, lemon wheels, Fever-Tree tonic

Flavours of juniper, citrus and sweet spice notes. Soft to start with a complexity of flavours released with every sip. Bold, long finish with leafy herbal notes.
- **Anno 60 Square** £5.00/ £10.00
Marden, England
Suggested serve: lemon wheels, Fever-Tree tonic

Enjoy the taste of 60 Squared as the flavours of juniper, angelica root and aromatic spices unwind across your tongue before gracefully giving way to the sweet liquorice and hop after notes.
- **Anno Cranberry** £4.20/ £8.40
Marden, England
Suggested serve: cinnamon stick, cranberry juice

Bring the sights, scents and celebrations of the festive Christmas season indoors with this limited edition Spiced Cranberry Gin. Seasonally spiced with sweet orange, cassia and cloves.
- **Anno Sloe Gin** £4.00/ £8.00
Marden, England
Suggested serve: lemon wheels, Fever-Tree lemon tonic

Initially a big berry hit followed by a fantastic nuttiness emerging from the sloe stones. It is smooth, complex and enticing with a port-like richness. A long, fruity flavour with a hint of sweetness, the base releases notes of floral & woodland botanicals.
- **Bloom** £3.80/ £7.60
Warrington, England
Suggested serve: strawberry slices, mint leaves, Fever-Tree elderflower tonic

Chamomile, pomelo and honeysuckle were chosen as the three key botanicals – each one helping in its own unique way to create a more delicate and subtle gin drinking experience.
- **Adnams Copper House** £4.00/ £8.00
Southwold, England
Suggested serve: orange peel, Fever-Tree tonic

Made with six carefully chosen botanicals, Adnams Copper House Dry Gin is elegant and approachable, classically charged with juniper, rich with floral and citrus notes. It's a warm and welcoming Adnams gin.

- **The Botanist** £4.50/ £9.00
Islay, Scotland
Suggested serve: lemon wheels, thyme, Fever-Tree tonic

Nine classic gin botanicals are augmented by 22 local herbs and flowers, foraged responsibly and by hand from the hills, shores and bogs of this fertile Hebridean island by our own team of botanical scientists.
- **Williams Seville Orange** £5.00/ £10.00
Herefordshire, England
Suggested serve: orange wheel, Fever-Tree tonic

Smooth and sweet orange tones with a welcoming mouth coating roundness.
- **Williams Pink Grapefruit** £5.00/ £10.00
Herefordshire, England
Suggested serve: half a grapefruit slice, Fever-Tree tonic

A spectacular pairing of fresh pink grapefruit with the award-winning GB gin. Floral and zesty, a wave of tartness hits your tongue first, followed by a juicy kick of grapefruit peel. Subtle hints of juniper round out the flavour.
- **Williams Elegant 48** £5.50/ £11.00
Herefordshire, England
Suggested serve: lemon wheel, thin apple slices, Fever-Tree tonic

Elegant 48 is made from scratch using rare varieties of apples from the 300-year-old biogenic cider orchards. In the bespoke gin still, they add hops, elderflower, juniper, Bramley apple and angelica, plus secret wild botanicals from their own meadow and fresh water from the well.
- **Pinkster** £4.30/ £8.60
Cambridgeshire, England
Suggested serve: raspberries, mint leaves, Fever-Tree tonic

Deliciously dry with a hint of fruit and an exceptionally smooth finish.
- **Langley's Number 8** £5.00/ £10.00
London, England
Suggested serve: half a grapefruit slice, basil leaves, Fever-Tree tonic

Langley's No 8 Distilled London Gin has a secret recipe, which is a blend of 8 different botanicals harvested at their freshest. With a rounded smooth finish and the right balance of alcohol, this is a great gin.
- **Langley's Old Tom** £4.00/ £8.00
London, England
Suggested serve: orange wheel, Fever-Tree tonic

Slow kick of juniper, fennel, nutmeg, lemon peel and coriander that develops to a smooth, soft, sweetened finish that lingers. More botanically intense and sweeter than a London Dry.

- **Drumshanbo Gunpowder Irish Gin** £6.00/ £12.00
Cambridgeshire, England
Suggested serve: lemon wheels, star anise, Fever-Tree tonic

Drumshanbo Gunpowder Irish Gin is lightly spiced, faintly floral and particularly. The Caraway and star anise work wonderfully with the gunpowder tea (a fresh and spicy green tea).
- **Eden Mill Love Gin** £4.80/ £9.60
St Andrews, Scotland
Suggested serve: half a grapefruit slice, Fentimans rose lemonade

The famous light blush Pink Gin from Eden Mill brings together a blend of local botanicals and exotic fruits. The pink gin is a pale colour when poured and when diluted, sweet vanilla and floral notes are brought out.
- **Eden Mill Oak Gin** £4.80/ £9.60
St Andrews, Scotland
Suggested serve: coriander, Fever-Tree tonic

A rich oak spice gin with notes of vanilla, a touch of fudge with a long, rich finish. This gin has a rich oak spice, brown honey toast finishing on sweet caramel, vanilla and sugarcane.
- **Rock Rose** £5.00/ £10.00
Dunnet, Scotland
Suggested serve: orange wheel, rosemary sprig, Fever-Tree tonic

Fruity berries merge with the floral nose to give a full-bodied, rounded gin. Bright, slightly sour notes ping as the juniper comes to the fore alongside a warming heat.
- **Half Hitch** £6.00/ £12.00
Camden, England
Suggested serve: orange wheel, chopped mixed citrus fruit, Fever-Tree tonic

Spicy notes of bell pepper and juniper meet citrus notes of sweet orange, nutmeg and a rich black tea. Hints of woody spice, touches of bitter lemon and a slight grassiness clears out the top with the smallest touch of tannins.
- **Geranium** £5.00/ £10.00
London, England
Suggested serve: half a grapefruit slice, Fever-Tree tonic

Geranium Premium London Dry Gin was developed according to a tradition that is over 350 years old. It is the result of an unprecedented combination of the passion for gin and the skilful precision which classical scientific training gives.
- **Jindea Single Estate Tea Gin** £5.00/ £10.00

London, England

Suggested serve: lemon wheels, Fever-Tree Mediterranean tonic

A citrus-forward gin with aromatic spices, peaches and apricots.

- **Barleigh's London Dry Gin** £5.80/ £11.60

Loughborough, England

Suggested serve: orange wheel, rosemary sprig, Fever-Tree tonic

Crisp, fresh and vibrant with piney eucalyptus and bright citrus top notes. Dry juniper freshness followed by pine, citrus zest and eucalyptus. Earthy, spicy and floral notes in the background. Long and warming with parma violet, pine, dry juniper and lavender.

- **Berkeley Square** £5.00/ £10.00

London, England

Suggested serve: basil leaves, thyme, Fever-Tree lemon tonic

An ultra-premium gin is an exquisitely smooth-tasting sipping gin which can be enjoyed straight or on the rocks, just like the finest whiskies and Cognacs.

- **Brighton Gin** £4.80/ £9.60

Brighton, England

Suggested serve: orange wheel, Fever-Tree tonic

Clear and bright in the glass, there are subtle notes of juniper, sweet-scented fresh citrus and a touch of spice.

- **Darnleys View** £5.00/ £10.00

Weymss Bay, Scotland

Suggested serve: lime wheels, Fever-Tree tonic

Darnley's View is made with six carefully selected berries, seeds, peels, roots and flowers known collectively as the botanicals. The principal botanicals in our recipe are juniper, lemon peel and elderflower.

- **Hoxton** £5.60/ £11.20

Hoxton, England

Suggested serve: half a grapefruit slice, roasted coconut, Fever-Tree ginger ale

Quality is key so we've only used a medley of natural and ethically sourced ingredients including juniper, iris, tarragon and ginger. Hoxton Gin is then filtered and rested in steel tanks for two months while all the natural botanicals harmonise.

- **Sacred** £5.20/ £10.40

London, England

Suggested serve: half a grapefruit slice, Fever-Tree tonic

Sacred Gin is a handmade gin produced in small batches in London by Ian Hart. It is made with citrus, juniper, cardamom, nutmeg and Hougari frankincense as well as 7 other botanicals.

- **Nip From The Hip Raspberry Gin** £4.00/ £8.00

Maidstone, England

Suggested serve: lemon wheels, Fever-Tree lemonade

One of the nation's favourite fruits, this 'jewel' - like fruit, with its juicy succulent beads of sumptuous raspberry bursts its way into the London dry gin and together they are what can only be described as a 'match made in heaven'.

- **Nip From The Hip Gooseberry** £4.00/ £8.00

Maidstone, England

Suggested serve: physalis, Fever-Tree lemonade

Over the years, the gooseberry has captured the heart of many a Briton. This gin has taken full flavoured and well loved fruit with the finest London dry gin and created an award winning sophisticated beverage.

- **Nip From The Hip Damson** £4.00/ £8.00

Maidstone, England

Suggested serve: lemon peel, Prosecco

This quintessential fruit from Kent line our orchards and hedgerows. Once prepared and bottled the damson liqueur puts its feet up, gets comfortable and continues to develop and mature in its new glass house.

- **No.3 London Dry Gin** £5.00/ £10.00

London, England

Suggested serve: lemon wheels, Fever-Tree tonic

On the nose this gin is bright, crisp and fresh with an uplifting welcome of juniper. Supported by floral notes and spicy, warm cardamom. Plenty of citrus 'zing' complemented by the gingery spiciness of coriander.

- **W&H Botanic** £5.50/ £11.00

London, England

Suggested serve: lime wheels, rosemary sprig, Fever-Tree tonic

This refreshing tittle features botanicals such as juniper, mandarin, thyme, camomile, peppermint, aniseed, mango, sweet orange, almond, coriander, cinnamon, lemon, cardamom and Buddha's hand, which is a type of citrus fruit.

- **W&H Botanic Ultra Premium** £6.50/ £13.00

London, England

Suggested serve: lemon wheels, Fever-Tree elderflower tonic

This gin is produced to a higher strength than their standard Premium London Dry Gin. It's made with some rather intriguing botanicals, including mandarin, almond and Buddha's Hand, a type of citrus fruit.

- **Opikr Oriental Spiced Gin** £5.20/ £10.40

London, England

Suggested serve: Star anise, Fever-Tree Ginger Ale

A London Dry Gin made with botanicals from along the traditional spice route that led back to the UK. Indonesian Cubeb berries, Indian black pepper and Moroccan coriander are all used in this gin.

- **Caorann** £5.00/ £10.00

Highlands, Scotland

Suggested serve: Apple Slices and Fever-Tree Light Tonic

Caorunn is the taste of wild sophistication – an expert infusion of five locally foraged botanicals and six traditional botanicals.

- **Jawbox Gin** £6.50/ £13.00
Belfast, Ireland
Suggested serve: Honeycombe and Fever-Tree Ginger Ale

Classic gin that becomes more complex on the palate. Starts with citrus and juniper developing into pepper, green angelica and subtle rootiness.
- **Chapel Down Bacchas Gin** £6.00/ £12.00
Tenterden, England
Suggested serve: Lime Wheels and Fever-Tree Tonic Water

A highly aromatic gin distilled from Bacchus grapes with intense aromas of citrus peel, juniper and freshly cut grass leading to an early palate dominated by ripe citrus fruit with a herbal finish.
- **Plymouth Gin** £5.60/ £10.20
Plymouth, England
Suggested serve: Cardamom Pods, Grapefruit Peel and Fever-Tree Aromatic Tonic

Plymouth's historical recipe involves an intriguing use of root ingredients, bringing an earthy feel and a smooth juniper hit, yet this is no blast from the past.

Gins From Around The World

- **Monkey 47** £7.00/ £14.00
Black Forest, Germany
Suggested serve: lime wheels, lemon peel, Fever-Tree tonic

On the nose, there are numerous aromas and this fact alone makes Monkey 47 a great gin to keep returning to.
- **St. George** £6.30/ £12.60
Alameda, America
Suggested serve: rosemary sprig, Fever-Tree tonic

Fresh, with more fir, pine and bay laurel alongside the coastal sage. Well-structured and moreish.
- **Scapegrace** £6.20/ £12.40
Southern Alps, New Zealand
Suggested serve: lime wheels, Fever-Tree tonic

This gin features a selection of 12 botanicals (juniper, coriander, nutmeg, cardamom, lemon peel, orange peel, orris & cinnamon).
- **Aviation** £6.00/ £12.00
Portland, America
Suggested serve: lemon wheels, star anise, Fever-Tree tonic

Spicy and oily in feel, floral notes and the strongest juniper flavour you'll ever experience.

- **Larios Rose** £4.00/ £8.00
Madrid, Spain
Suggested serve: strawberry slices, mint leaves, Fever-Tree lemonade

A Mediterranean gin infused with strawberries! History dates back to the 19th century even if the current name dates from 1932.
- **Malfy Con Limone** £5.00/ £10.00
Rome, Italy
Suggested serve: lemon wheels, thyme, Fever-Tree Mediterranean tonic

The flavour is deliciously zesty citrus while, still maintaining classic complex gin flavours - it is not overwhelming juniperity.
- **Brooklyn** £5.70/ £11.40
New York, America
Suggested serve: lime wheels, thyme, Fever-Tree tonic

The recipe that contains nine fresh botanicals and a spicy saffron flavour.
- **Saffron** £5.00/ £10.00
Dijon, France
Suggested serve: lemon wheels, Fever-Tree tonic

Boudier's Saffron Gin is an extraordinary gin which gains its marvellous tawny-orange hue with the addition of saffron! Fantastic.
- **Gin Mare** £6.00/ £12.00
Costa Brava, Spain
Suggested serve: Olives, Rosemary and Fever-Tree Mediterranean Tonic

The acidity levels of our star ingredient, the arbequina olive, change every year. This means each and every distillation is a unique culinary work of art.
- **Spirit of Hven Navy Strength** £5.50/ £11.00
Hven, Sweden
Suggested serve: Mixed red Berries, Orange and Fever-Tree Aromatic Tonic

It is an organic wheat gin that is both pot distilled and oak matured with botanicals such as juniper, grains of paradise, citrus, pepper and aniseed.
- **Death's Door** £7.00/ £14.00
Washington Island, Wisconsin
Suggested serve: Orange Wheel, Mint and Fever-Tree Tonic Water

In Death's Door Gin you can taste all three botanicals: loaded juniper berries up front; spicy, citrusy notes from the coriander seeds in the mid-palate; and a soft, cooling finish provided by the fennel seeds.
- **Elephant Gin** £5.20/ £10.40
Hamburg, Germany
Suggested serve: Apple Slices, Pink Peppercorns and Fever-Tree Elderflower Tonic

Elephant Gin is distilled using 14 botanicals, including rare ingredients that haven't been used in gin-making before. Some of these botanicals include baobab, wormwood, devil's claw and lions tail.

Gins List Mixers

- *Fever-Tree Premium Indian Tonic* £2.20
By blending natural botanical oils with spring water and the highest quality quinine from the 'fever trees' of the Democratic Republic of the Congo, we have created a delicious, natural, award winning tonic with a uniquely clean and refreshing taste and aroma.
- *Fever-Tree Naturally Light Tonic* £2.20
Our Naturally Light Tonic Water combines citrus, aromatic botanicals, soft spring water and a small amount of fruit sugar to create a delicious, crisp taste balanced by the bitterness of natural quinine. With 58% fewer calories, this is the world's first all-natural, low calorie tonic water.
- *Fever-Tree Elderflower Tonic* £2.20
The bright, fresh aroma and taste of our Elderflower Tonic has been created by carefully blending the essential oils from handpicked English elderflowers with the highest quality quinine from the Democratic Republic of the Congo. Enjoy with fresh and floral gins or as a refreshing drink on its own.
- *Fever-Tree Sicilian Lemon Tonic* £2.20
Lemon Tonic Water was created to accompany the finest sloe and sweeter gins. Made by blending real lemons, subtle botanical flavours, spring water and the highest quality quinine from the Democratic Republic of the Congo, our Lemon Tonic has a sharp, refreshing taste.
- *Fever-Tree Mediterranean Tonic* £2.20
Mediterranean Tonic Water was created to accompany the finest citrus and herbaceous gins. We've blended the essential oils from the flowers, fruits and herbs that we have gathered from around the Mediterranean shores with the highest quality quinine from the 'fever trees' of the Democratic Republic of the Congo.
- *Fever-Tree Aromatic Tonic* £2.20
Aromatic Tonic Water was created to enhance juniper-rich and robust gins. Fever-Tree have blended the gentle bitterness of South American angostura bark with aromatic botanicals such as cardamom, pimento berry and ginger. The result is a uniquely refreshing aromatic flavour with fresh citrus notes.
- *Fever-Tree Ginger Ale* £2.20
By using a unique blend of three of the world's finest naturally sourced gingers, subtle botanical flavours and spring water, we have created a delicious Ginger Ale with an authentic, refreshing taste and aroma. Perfectly balanced to enhance the flavour notes of the finest whiskies, bourbons and rums.
- *Festivals Rose Lemonade* £3.50

**Made with pure Rose oil from the world-famous Rose Valley in
Kazanlak, Bulgaria and the juice of real lemons. Delivers a beautifully
refreshing drink with a unique aroma.**