



Self-Guided – Our Neighbours

Flight no3

GIN 1 – Edinburgh Gin – The Classic

A classic juniper led gin with a warmth, heat and dry approach. This is the biggest of the local gins and is now a global product. The gin is very traditional style with hints of Scottish botanicals and citrus

1. Pick up and smell your gin neat – The “nose” has pine cone, juniper with slight spices and orange peels
2. Try your sample neat – You will get the heat of the alcohol but then a warm spice, bitter orange and heat
3. Add 2-3 parts tonic and ice – This will balance with the gin to create a classic dry gin and tonic

GIN 2 – Pickering’s

The closest distillery to us which isn’t us! This gin has bold Indian spices, aromatics and citrus.

1. Pick up and smell your gin neat – The “nose” has a big hit of Indian “curry house” spices. Hints of cardamom pod, ginger, anise, lime and ginger.
2. Try your sample neat – You will get a hit of dry heat of the alcohol with spices and warmth becoming more pronounced.
3. Add 2-3 parts tonic and ice – This will balance with the gin to create a spicy G&T tonic which is familiar to many gin drinks from a very famous Indian branded gin in a blue bottle...

GIN 3 – Height of Arrows - Hollyrood

Just around the corner, Hollyrood are a Whisky distillery making gin too. They have gone very simple and classic with the gin. Juniper forwards and small numbers of botanicals with an attention to detail.

1. Pick up and smell your gin neat – The “nose” has a light but pine cone approach of juniper
2. Try your sample neat – You will get a big hit of pine as a very traditional linear approach to gin. The warmth and “pine forest floor” flavours are at the forefront.
3. Add 2-3 parts tonic and ice – This makes a juniper led classic G&T with a rich juniper flavour at its core.

LOVE OUR GINS? You can buy bottles to take home, please ask any member of staff for details

70cl bottles of all our gins
Gift packs of all 5 core gins as 5cl
Posters of the cocktails in the bar