



COCKTAILS & NIBBLES

THE GIN PALACE



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## A HISTORY OF GIN

Deriving its pre-dominant flavour from juniper berries, gin has long been a favourite with English drinkers. During the Gin Craze, when thousands of gin shops appeared throughout England, gin was blamed for social issues and high death rates, its reputation sealed in William Hogarth's Gin Lane engraving (inset, cover).

As legislation caught up with gin production to produce a safer drink, so too did the gin shops develop. No longer selling gin to take away or drink while standing, these fashionable new establishments of the 1820s were fitted out at great expense and lit by gas lights.

These 'perfectly dazzling' gin palaces, as Charles Dickens referred to them, proved hugely popular; and here at the Gin Palace we celebrate this drink in all its glory with a wide selection of the world's best gins, available to drink neat, in cocktails or as the ever-popular gin & tonic.

With more than 30 gins and several varieties of other spirits stocked, our bartenders can create your perfect cocktail. Here, we highlight just a few of our favourites, but please feel free to order off menu.



## STYLES OF GIN

Over the centuries, as distillation methods and flavouring processes have evolved, a variety of different techniques has developed in the production of gin.

This means that today several different styles of gin are produced, each perfect for a certain drink.

At the Gin Palace, we are proud to serve a wide selection and here we present a glimpse into what distinguishes the different varieties.

### **London Dry**

With juniper at its heart, a hint of citrus for balance and a rooty finish, London Dry encompasses the majority of popular gin brands, including Bombay Sapphire, Tanqueray and Beefeater.

**Classic concoction:** Martini – Tanqueray 10 makes our favourite: smooth, well balanced and flavourful.



## **Plymouth**

A sweeter and earthier take on London Dry, Plymouth is less dry than the London style due to the higher proportion of root ingredients, which soften the juniper flavour.

**Beloved blend:** G&T – this classic drink deserves a classic gin, and don't skimp on the tonic: we like Fever Tree.

## **Navy Strength**

Another style related to London Dry, Navy Strength – as its name suggests – carries a stronger alcoholic punch that, at 57%ABV, demands respect. Supplied to the British Royal Navy, the high alcohol content ensured a ship's gunpowder could still be fired if accidentally soaked...

**Refined refreshment:** Negroni – the high proof makes it a superior choice in aromatic cocktails such as this intensely flavoured, bittersweet concoction.



### **New Wave**

Switching the emphasis from juniper to other aromatics such as floral botanicals, citrus and – in the case of Hendrick's – cucumber, modern craft gin distillers are developing exciting new flavours.

**Top tittle:** Gimlet – made with Hendrick's, the gin's cucumber flavour plays well with the lime in this cocktail.

### **Genever**

The grandfather of all gins, old style Genever is made with a 15% malt for a richer mouthfeel, while the younger variation has a more viscous touch that imparts flavours of savoury botanicals such as lemon peel and fennel.

**Premium potion:** Old Fashioned – resemblant of whisky, Genever excels in a traditionally whisky-based cocktail.



## **Old Tom**

Bridging the gap between London Dry and the scotch-like Genever, this historic gin features a mouth-coating malty sweetness and takes its name from a 19th-century bar secretly dispensing gin under a sign depicting a black tomcat.

**Hallowed hootch:** Pink Old Tom – a Gin Palace special with juniper syrup, raspberries and prosecco.

## **Flavoured Gins**

There are several ways to flavour gin, with one of the most popular using sloe berries to create sloe gin, a juniper-laced berry liqueur.

**Sweet spirit:** Sloe Gin Fizz – a sloe gin cocktail that forms a surprisingly complex taste with sloe berries, lemon and champagne dancing on the palate.



## GIN COCKTAILS • £14

*Ask the bartender for your own favourite cocktail*

### **Dizzy Monkey**

Monkey 47, Pedrino Jiménez tonic water, smoke and pink grapefruit

### **Classic Gin Martini**

Tanqueray 10, Belsazar Dry Vermouth and pink grapefruit zest

### **Hibiscus & Lychee Martini**

Beefeater, fresh lemon juice, hibiscus and lychee

### **Retro Gimlet**

Bombay Sapphire, Rose's lemon & lime marmalade and fresh lime

### **Pink Old Tom**

Hayman's Old Tom, fresh lemon juice, juniper syrup, raspberries and prosecco

### **Old Fashioned Gin**

Bols Genever, bitters and sugar