

FEVER-TREE MIXERS

PREMIUM INDIAN TONIC WATER // Uniquely fresh tasting with subtle and supportive citrus notes that are perfectly balanced by natural quinine.

NATURALLY LIGHT TONIC WATER // By using fruit sugars, Fever-Tree have created an all-natural, low calorie tonic with 58% fewer calories.

ELDERFLOWER TONIC WATER // Soft, subtle flavours of freshly handpicked elderflower give a perfect balance to the tonic's natural quinine.

MEDITERRANEAN TONIC WATER // By using rosemary and lemon-thyme from the shores of Provence, Fever-Tree have created a unique tonic with a delicately sweet herbaceous taste.

LEMON TONIC // Made by using only the finest Sicilian lemons – pair with your gin of choice to give it a supremely fresh citrus touch.

GINGER ALE // Made with a blend of three rare and unique gingers to give an incredibly aromatic ginger ale.

GINGER BEER // A blend of 3 different rare and unique ginger roots have been used to make an authentic fiery ginger beer.



www.fever-tree.com

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[f](#) The White Hart Inn - Margarettin Tye

[t](#) @whitehartmtye



GIN & TONIC

We prefer to pair all our spirits with Fever-Tree Premium Natural Mixers. With their carefully selected natural botanicals and perfect carbonation, Fever-Tree mixers have been crafted to enhance the taste of fine spirits. Simply select a gin and then choose your mixer.

GINS

EDGERTON PINK GIN // London's first pink gin. Pomegranate notes with a sweet appetising aroma. // Paired with **Fever-Tree Elderflower Tonic**. // Garnished with lemon and raspberry.

OPIHR GIN // Pronounced 'o-peer'. Strongly spiced with a warmth of black pepper and cubebs. // Paired with **Fever-Tree Ginger Ale**. // Garnished with orange and cardamom.

GORDON'S LONDON DRY GIN // Juniper forward house pour. // Paired with **Fever-Tree Indian Tonic**. // Garnished with a lime wedge.

TANQUERAY NO.10 GIN // Exceptionally and uniquely distilled with fresh citrus. // Paired with **Fever-Tree Mediterranean Tonic**. // Garnished with a slice of pink grapefruit.

GIN MARE // A herbaceous taste of the Mediterranean with rosemary and basil. // Paired with **Fever-Tree Mediterranean Tonic**. // Garnished with rosemary, olive and lemon.

SIR ROBIN OF LOCKSLEY GIN // Juniper forward with a delicate aroma of elderflower and dandelion notes, followed by an underlying sweetness and lingering citrus finish. // Paired with **Fever-Tree Elderflower Tonic**. // Garnished with pink grapefruit.

ADNAMS COPPER HOUSE GIN // Classically charged with juniper, floral and citrus notes. // Paired with **Fever-Tree Elderflower Tonic**. // Garnished with orange.

BULLDOG GIN // Gentle juniper with spice and herbs. Botanicals include French lavender and dragon eye. // Paired with **Fever-Tree Mediterranean Tonic**. // Garnished with lemon and rosemary.

WILLIAMS CHASE ELEGANT CRISP GIN // Elegantly fresh and pleasingly potent. Crisp with a delicate aroma. // Paired with **Fever-Tree Elderflower Tonic**. // Garnished with apple, lime and mint.

MONKEY 47 GIN // 47 botanicals make for an unrivalled complexity. Crisp with a sweet floral aroma. // Paired with **Fever-Tree Indian Tonic**. // Garnished with orange peel.

SIPSMITH LONDON DRY GIN // Exceptionally well balanced with a classic juniper front. // Paired with **Fever-Tree Indian Tonic**. // Garnished with a lime wedge.

CAORUNN GIN // Six traditional and five Celtic botanicals make this a crisp, aromatic taste adventure. // Paired with **Fever-Tree Elderflower Tonic**. // Garnished with apple slices.

BROCKMANS GIN // Juniper is complemented by unique blueberry and blackberry flavours that deliver a distinctive fruit taste. // Paired with **Fever-Tree Ginger Ale**. // Garnished with blackberries and orange.

PORTOBELLO ROAD GIN // A traditional old style London Dry with predominant juniper, big notes of white pepper and hints of red berry. // Paired with **Fever-Tree Mediterranean Tonic**. // Garnished with a slice of pink grapefruit.

MARTIN MILLER'S GIN // Blended with pure Icelandic spring water, this gin has an exceptional clarity of taste with candied lemon and floral aromas. // Paired with **Fever-Tree Elderflower Tonic**. // Garnished with sliced strawberries and cracked black pepper.

HAYMAN'S OLD TOM GIN // Old Tom style gin. Botanically intensive with an aromatic nose and a light sweetness. // Paired with **Fever-Tree Lemon Tonic**. // Garnished with lemon peel.

WHITLEY NEILL GIN // Smooth with rich juniper and citrus combined with notes of potpourri and exotic spice. // Paired with **Fever-Tree Mediterranean Tonic**. // Garnished with orange.

GERANIUM GIN // Matured and steeped over 48 hours with geranium as the base ingredient. // Paired with **Fever-Tree Elderflower Tonic**. // Garnished with fresh mint.

GIN LANE 1751 VICTORIA PINK GIN // A bold taste of juniper, balanced with refreshing citrus notes, the herbs and spices introduce a slightly bitter character. // Paired with any of our **Fever-Tree Tonics**. // Garnished with lime.

BROKER'S GIN // Made in a 200 year old still and quadruple distilled for a crisp, smooth taste. // Paired with **Fever-Tree Indian Tonic**. // Garnished with a lemon wedge.

HENDRICK'S GIN // Delightfully infused with cucumber and rose petal. // Paired with **Fever-Tree Elderflower Tonic**. // Garnished with a slice of cucumber.

BOMBAY SAPPHIRE GIN // Aromatic with bright citrus notes. // Paired with **Fever-Tree Mediterranean Tonic**. // Garnished with a lemon wedge.

PLYMOUTH GIN // Extremely smooth, creamy and full-bodied with a slight sweetness. On the nose there is a rich, fresh aroma of juniper followed by notes of coriander and cardamom. // Paired with **Fever-Tree Aromatic Tonic**. // Garnished with a lemon twist.

SAFFRON INFUSED GIN // It's definitely a drier gin. Very crisp and clean. // Paired with **Fever-Tree Indian Tonic**. // Garnished with a lime wedge.

TANQUERAY LONDON DRY GIN // Clear and poignant juniper aromas with a light spice. // Paired with **Fever-Tree Indian Tonic**. // Garnished with a lime wedge.