

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.



WINTER MENU



@fevertreemixers



fevertreemixers

www.fever-tree.com

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.



DARK SPIRITS & MIXERS

WHISKY & GINGER // £3.60

The Famous Grouse Whisky,
Paired with Fever-Tree Ginger Ale.
Garnished with an orange twist.

The ginger highlights the subtle spice flavours of the whisky, creating a delicious warming drink.

BOURBON & GINGER // 3.80

Jim Beam Bourbon,
Paired with Fever-Tree Ginger Beer.
Garnished with lime wedges.

Bold and smooth, a well-balanced beer draws out sweet oak notes and a refreshing spice.

TEQUILA MULE // £4.00

Jose Cuervo Silver Tequila,
Paired with Fever-Tree Ginger Beer.
Garnished with an orange twist.

Distinctive smoky notes from tequila and ginger spiciness create an invigorating and fresh blend.

SPICED MULE // £4.20

Captain Morgan Spiced Rum,
Paired with Fever-Tree Ginger Beer.
Garnished with a lime wedge.

Uniquely fresh and spicy with a bold fiery warmth from a blend of three natural gingers.

COGNAC & GINGER // £4.20

Courvoisier V.S. Cognac,
Paired with Fever-Tree Ginger Ale.
Garnished with an orange twist.

Smooth and sophisticated, ginger ale draws out the gentle spice notes of a fine cognac.

GINS

GORDON'S LONDON DRY GIN // 3.95

Juniper forward house pour.
Paired with Fever-Tree Indian Tonic.
Garnished with a lime wedge.

BEDROCK GIN // £4.40

Fresh citrus essences are superbly complemented by a classic juniper undertone.
Paired with any of our Fever-Tree Tonics.
Garnished with a lemon wedge.

HENDRICK'S GIN // £4.70

Delightfully infused with cucumber and rose petal.
Paired with Fever-Tree Elderflower Tonic.
Garnished with a slice of cucumber.

BOMBAY SAPPHIRE GIN // £4.20

Aromatic with bright citrus notes.
Paired with Fever-Tree Mediterranean Tonic.
Garnished with a lemon wedge.

SLINGSBY RHUBARB GIN // £4.40

Tart rhubarb, subtle summer berries, citrus, juniper and gentle spice.
Paired with Fever-Tree Indian Tonic.
Garnished with a slice of pink grapefruit.

SLINGSBY GIN // £4.40

An initial burst of citrus, that gives way to juniper before a very light anise. The mid palate is led by chervil, sweet cicely and green tea and, in fabulous Yorkshire style, a finish of candied rhubarb.
Paired with Fever-Tree Aromatic Tonic.
Garnished with a lemon twist.

Prices include 25ml Gin serving and a bottle of Fever-Tree Mixer.