

# Tigh Nora

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## A Brief History of Gin

There is some dispute about who first created gin, but we can credit Dutchman Franciscus de la Boe Sylvius, a professor of medicine who was experimenting with juniper as a diuretic in the 1550s. He infused juniper into white spirit and it was sold in chemists as a treatment for stomach aches, gout and gallstones. During the Thirty Years War (1618-1648) Dutch soldiers in the chilly trenches were fed gin for its warming properties and bravery inducing effects, which is where the phrase “Dutch courage” came from. When Dutchman William of Orange became King of England he took gin with him. At the time England was at war with France so they had stopped buying French brandy and wine and started distilling gin. So, if you need a little Dutch Courage, make sure it's gin.

## The Gin Craze

Binge drinking isn't anything new. The Gin Craze that swept 18th century London spawned as many social problems and fuelled as much public outcry as anything we read about in the papers today.

In over-crowded, slum-ridden Georgian London, gin was the opium of the people. For a few pennies, London's poor found entertainment and escapism from cold and hunger at the bottom of a glass. In 1730, around 10 million gallons of gin were being distilled in the Capital each year and sold from 7,000 dram shops. In fact, it's estimated that the average Londoner drank a staggering 14 gallons of the stuff a year!

Invented in Holland, gin only became popular in England when Dutch-born William of Orange took the English throne in 1688. By the end of the century, we were at war with France. So, to protect our economy and help the war effort, the government put a heavy duty on the import of spirits and lifted restrictions on domestic spirit production. In doing so, they created a healthy market for poor quality grain – which could only benefit the many landowners who sat in Parliament. The resulting trade also created a rich source of tax revenue.

The effects were devastating. Gin was blamed for misery, rising crime, prostitution, madness, higher death rates and falling birth rates. The vice-chamberlain Lord Hervey remarked that, “Drunkenness of the common people was universal, the whole town of London swarmed with drunken people from morning till night.” In one notorious case of 1734, a woman named Judith Dufour collected her two-year-old child from the workhouse, strangled him, dumped the body in a ditch and sold the child's new set of clothes for 1s and 4d to buy gin.

As public outcry grew, the government was forced to take action. The 1736 Gin Act taxed retail sales at 20 shillings a gallon and made selling gin without a £50 annual licence illegal. In the next seven years, only two licences were taken out. Whereas reputable sellers were put out of business, bootleggers thrived. Their gin, which went by colourful names such as ‘Ladies Delight’ and ‘Cuckold's Comfort’, was more likely to be flavoured with turpentine than juniper. At worst, it was poisonous, containing horrifying ingredients such as sulphuric acid.

In 1751, artist William Hogarth published his satirical print ‘Gin Lane’, which depicted such disturbing scenes as a gin-crazed mother, covered in syphilitic sores, unwittingly dropping her baby to its death down some cellar stairs while she takes a pinch of snuff. Aided by powerful propaganda such as this, the 1751 Gin Act was passed. This was more successful. It lowered the licence fee and forced distillers to sell only to licensed retailers trading from respectable premises.

A change in the economy also helped turn the tide. A series of bad harvests forced grain prices up, making landowners less dependent on income from gin production. They also forced food prices up and wages down, so the poor were less able to afford their drug of choice. By 1757, the Gin Craze was all but dead.



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## Mother's Ruin

Gin was called mother's ruin because in the mid eighteenth century the effects of gin on the family and economy were disastrous. Considered the poor man's drink due to its affordability, gin drinking had started out as medicine but due to its easy availability, men became impotent while women became sterile causing the London birth rate to decline drastically. In 1723 the death rate in London outstripped the birth rate and it remained higher for the next decade with as many as 75% of babies dying before reaching the age of five. Much of the Gin was drunk by women, consequently the children were neglected, daughters were sold and Gin was given to babies to quieten them. Also, drinking a pint of gin and having an extremely hot bath was recommended as a way to induce a miscarriage in 18th century Britain

*"I'll have a mother's ruin and tonic  
please, with a twist of lime"*



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## The Gins of Ireland

### **Cork Dry Gin**

€5.50

Its combination of Juniper berry, Lemon, Lime, Coriander and Cork Dry Gin's mystery ingredient giving it its uniquely refreshing flavour.

*Perfect Serve: Fever Tree Indian Tonic & a wedge of lime*

### **Listoke 1777 Irish Gin**

€5.50

The recipe includes a unique combination of traditional and inspiring botanicals growing both in the wild and in the Edwardian walled gardens at Listoke estate.

*Perfect Serve: Schweppes 1783 Crisp Tonic & orange*

### **Beara Pink Gin**

€6.00

*Perfect Serve: Fever Tree Aromatic Tonic & a slice of grapefruit*

### **Thin Gin**

€5.60

Thin Gin is a new Irish dry gin from Blackwater Spirits. The distinctive juniper perfume mingles with strong citrus notes of orange, lemon and lime on the nose. It uses all Irish grown botanicals such as apple, wild thyme, elder flowers, white clover and tansy.

*Perfect Serve: Fever Tree Elderflower Tonic & a slice of orange*

### **Blackwater Wexford Strawberry Gin**

€6.25

The strawberries for this gin were grown just outside Enniscorthy in County Wexford. For maximum flavour the strawberries are distilled but even more are added before bottling to enhance the flavour.

This is a limited edition gin and will not last long! It's subtle and fruity but still very much a classic London dry styled gin, with nice touches of citrus and juniper.

*Perfect Serve: Fever Tree Indian Tonic, strawberries & black pepper*

### **Beara Ocean Gin**

€6.45

*Perfect Serve: Fever Tree Indian Tonic & slice of grapefruit*

### **Bonac 24 Gin**

€6.50

A high quality gin is the first product from a new distillery established in Newtownmountkenny, Co. Wicklow. The final ingredients for Bonac 24 are Juniper, Angelica Root, Cassia, Coriander, Star Anise, Cardamom, Cucumber, Spearmint, Pear, Lemon, Bergamot, Curacao which can all be seen illustrated on the botanical bird which appears on the label. The classic predominant juniper taste gives way to a lingering spice, and evocative earthy notes are mingled with fresh citrus. A good base of green fruit on the finish provides a warm and refreshing aftertaste which is distinctive and sweet.

*Perfect Serve: Schweppes 1783 Crisp Tonic, mint & lime*

### **Method and Madness Gin**

€6.50

*Perfect Serve: 1783 Crisp Tonic & slice of lemon*

### **Nora's Irish Dry Gin**

€6.75

*Perfect Serve: 1782 Crisp Tonic, grapefruit, mint & black pepper*

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## Micil Gin

*Perfect Serve: 1783 Crisp Tonic & a slice of lemon*

€6.95

## Dingle Gin

This is very well made and has a classic London dry gin character. Distilled in pot stills with a range of botanicals including Rowan Berry, Fuscia, Bog Myrtle, Heather, Chervil and Hawthorn.

*Perfect Serve: Fever Tree Indian Tonic, a lime wedge & black pepper*

€6.95

## Mor Irish Gin

Mór is distilled in Tullamore and is governed by local botanicals and they change as the seasons do. As flavours drift in and out of season, they tailor their production. It has earthy root botanicals, subtle florals and wild berries that come together to create a new breed of Gin. These botanicals are juniper, angelica, coriander, rosemary, blackberry, raspberry. The sharp familiar taste of Juniper and coriander root meet the sweetness of Raspberry, all lightly graced by the perfumery of angelica, rosemary and fresh water. Pure in taste and bold in simple flavours. An adventurous spirit, for the adventurous in spirit.

*Perfect Serve: Fever Tree Indian Tonic, basil & raspberry*

€6.95

## Bertha's Revenge

A small batch milk gin which uses whey alcohol as its base. It is named after the world's oldest cow, who died at 48 years of age in Co. Kerry in 1993. Using whey alcohol from Irish dairy farmers, natural spring water and a mix of foraged botanicals, the gin is fragrant on the nose, has a soft mouth-feel and warming spicy middle nose. On the palate, the whey alcohol base comes to the fore. Effortlessly smooth from the start, sweet orange, coriander and peppery Alexanders are joined in a warming motherly caress of cumin, clove and cardamom. The generous nature of the spirit washes over the palate, finishing in a gentle spice-tinted heat that delivers a considered murmur of approval from your taste buds.

*Perfect Serve: Fever Tree Indian Tonic & lime*

€6.95

## Galway Gin Co.

*Perfect Serve: 1783 Crisp Tonic & a slice of lemon*

€7.45

## Connacullin Gin

The first gin released from The Connacht Whiskey Company. The gin contains a variety of Irish botanicals including elderberry flower and hawthorn berry. The gin was produced by award winning gin maker, Robert Castell. It contains strong notes of juniper and hints of berry on the nose and is bottled at 47%. The name Connacullin is a merging of two County Mayo Lakes, Lough Conn and Lough Cullin, which are the source of the water used at the distillery.

*Perfect Serve: Fever Tree Elderflower Tonic & strawberries*

€7.50

## Brennan's Old House Gin

An Irish botanical gin with dominant lemon citrus flavours. Brennan's is made in small batches and each bottle is individually numbered.

*Perfect Serve: Fever Tree Mediterranean Tonic, lime & black pepper*

€7.50

## Shortcross Gin

Founded in 2012 by husband and wife team Fiona and David Boyd-Armstrong, Rademon Estate Distillery is located outside Downpatrick, County Down at the couple's historic family estate. Aspiring to create something unique and which was reminiscent of the surrounding forests and gardens at Rademon Estate, David and Fiona foraged wild clover from local sources. The gin also includes elderflowers and elderberries, which combine to create both uplifting floral notes and smooth sweet flavours, whilst the homegrown green apples contribute fresh aromas and lively sweet notes.

*Perfect Serve: Fever Tree Indian Tonic, grapefruit, mint & rosemary*

€7.50



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## **Glendalough Wild Botanical Gin** €7.55

Their first Gin to represent an entire year in beautiful Glendalough. They have created a gin which epitomises the style of production which they have used for their 'Wild Seasonal' Gins but yet combined the styles of flavours, created a flavoursome, complex gin. The taste is cool and mellow at first, rushing to nectarous Summer flowers and hints of Autumn fruits finally giving way to warm spice.

*Perfect Serve: Fever Tree Indian Tonic, a slice of grapefruit & mint*

## **Graham Norton Gin** €7.95

*Perfect Serve: Fever Tree Indian Tonic & wedge of lime*

## **Blackwater No.5 Gin** €7.95

No. 5 is a superb London Dry style gin which is made at the Blackwater Distillery in West Waterford. Each batch is carefully made in small amounts from pure spirit, soft local water and fresh botanicals. This makes an outstanding G&T. It's dry and floral on the palate. The juniper is prominent but there is also a surprisingly floral element. Flavours of lavender, lemon, orange, rose, patchouli, lemon balm and gentle spice.

*Perfect Serve: Schweppes 1783 Crisp Tonic & a lime wedge*

## **Blackwater No.5 Juniper Cask Gin** €7.95

This Juniper Cask Gin has rested in wood made from Juniper trees for at least 30 days before bottling. These juniper barrels were made especially for the distillery and, as juniper trees are relatively small, they can't be larger than 50 litres. The same botanicals used in Blackwater No. 5 are used in this gin, but in different proportions. The sweeter roots like liquorice are increased so the gin isn't overpowered by the astringent juniper wood. The result is a straw-coloured gin, complex and aromatic with plenty of character and a wonderful long finish.

*Perfect Serve: Fever Tree Elderflower Tonic & orange*

## **Drumshanbo Gunpowder Gin** €7.95

Connacht's first ever Gin is a hand-crafted gin made in the Shed Distillery, Drumshanbo, Co Leitrim. Delightfully fresh and rounded up front with citrus, juniper & spicy notes immediately evident. The expected Juniper follows close behind. Gunpowder Tea, meadowsweet & Coriander are all notable. The overall impression is of a very well balanced and surprising gin.

*Perfect Serve: Fever Tree Indian Tonic, a slice of orange and mint*

## **Boatyard Double Gin** €8.50

From county Fermanagh comes this great tasting gin that has been distilled in both pot and column stills. The juniper berries are treated in special process borrowed from the Dutch in which double contact with the spirit is achieved hence the term 'double gin'. This is a classic dry style gin with plenty of bite from the juniper as well as some well-balanced touches of coriander, lavender, citrus and liquorice.

*Perfect Serve: Fever Tree Indian Tonic & grapefruit*

## **Blacks Irish Gin** €8.50

This smooth and well balanced Gin is Handcrafted in Kinsale by Blacks. Angelica and Orris root combine with liquorice, Juniper and Coriander whilst distinctly citrus notes linger at the end to enhance a dry finish.

*Perfect Serve: Fever Tree Indian Tonic & grapefruit*

## **Jawbox Gin** €8.50

A single estate gin that is made in collaboration with the Echlinville Distillery. All the barley used for the spirit is grown and malted locally. Distilled very slowly in a traditional copper pot still for the best quality spirit and maximum influence from the botanicals after they have steeped overnight in the warmed spirit. While most of the botanicals are 'steep and boil' 3 of the botanicals use the vapour extraction method to preserve their delicate flavour and aroma. Botanicals used are, Juniper Berries, Coriander Seed, Cassia Quills, Angelica Root, Black Mountain Heather, Lemon Peel, Cardamon, Liquorice Root, Grains of Paradise, Orris Root, Cubebs.

*Perfect Serve: Schweppes Ginger Ale, lime & mint*



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## Silver Spear

€8.50

Our Silver Spear was awarded to Captain John Henry Watson by the Cawnpore Tent Club (Kanpur) for one of his many remarkable feats. It links us to the heyday of the Gallantry of Cavalry refreshed on Gin and Tonic. The authentic taste of juniper is complimented by a select number of botanicals from across four continents.

*Perfect Serve: Fever Tree Mediterranean Tonic & a wedge of lime*

## Blackwater Barry's Tea Gin

€8.95

Produced using Ireland's famous Barry's Tea. This release from Blackwater has been distilled using fresh juniper, sicilian lemons, green cardamom, angelica root, sweet spanish oranges and Barry's Tea.

*Perfect Serve: Schweppes 1783 Crisp Tonic & a slice of Lemon*

## Echlinville

€8.95

Made in pot stills at the Echlinville distillery in County Down. This is a classic dry Irish gin with a subtle hint of juniper as well as the usual flavouring botanicals. All of Echlinville's barley is grown locally which is then malted on a farm close to the distillery then entirely fermented and distilled on site.

*Perfect Serve: Fever Tree Elderflower Tonic, a wedge of lime & mint*

## Mor Irish Gin - Pineapple Edition

€8.95

A limited edition of 2,000 bottles, the Mór Irish Gin Pineapple Edition is a fresh addition to the Mór range of gins. While the pineapple is the star, it's complemented by lemongrass, lime and bergamot. The juniper finish is still there, but the overall taste takes you on a very pleasant trip to the Caribbean. It goes very well with tonic, but if you're more adventurous, it could be worth trying it with lemonade or ginger ales.

*Perfect Serve: Fever Tree Elderflower Tonic or Schweppes Ginger Ale & a wedge of lime*

## The Muff Gin

€8.95

*Perfect Serve: Fever Tree Indian Tonic & a slice of orange*

## HighBank Organic Crystal Irish Gin

€9.25

Exclusively distilled from local Kilkenny grown apples and flavoured with 12 botanicals including lavender and blackcurrant. The ingredients are all organic and sourced from Highbank's organic farm.

*Perfect Serve: Fever Tree Indian Tonic & strawberries*

## Von Hallers Gin

€11.50

Named after Albrecht von Haller, a famous physiologist and naturalist of the German enlightenment who founded the Old Botanical Garden of Göttingen University in 1736 from whence the botanicals used for this gin come from! Halleria lucida, German ginger, lemon verbana are handpicked in this German botanical garden, where over 12.000 species grow, and transported to The Shed Distillery in Drumshanbo, Ireland where this German/Irish gin is created.

*Perfect Serve: Fever Tree Indian Tonic, a slice of lemon & orange*

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## London Dry Gin

### Beefeater Gin

€5.50

Contains nine different botanicals: Juniper, Angelica Root, Angelica seeds, Coriander seeds, Liquorice, Almonds, Orris Root, Seville Oranges, and Lemon peel.

*Perfect Serve: Fever Tree Indian Tonic, lemon zest & lime & black pepper*

### Mayfair Gin

€5.50

Mayfair Gin is made in London and distilled in still called Thumbelina. It uses a variety of botanicals including juniper, angelica root, coriander seed, orris which all combine to create a medium bodied gin. Lots of juniper with a slight spiciness with cardamom and coriander and a long finish.

*Perfect Serve: Schweppes 1783 Crisp Tonic, a wedge of lime & orange zest*

### Gordon's

€5.50

Was first produced in 1769. The recipe for Gordon's is known to only twelve people in the world and has been kept a secret for 250 years.

*Perfect Serve: Fever Tree Indian Tonic, lemon or lime wedge or a strawberry.*

### Broker's 40% Gin

€5.50

A classic London dry gin that is made in an ancient distillery near Birmingham. Only traditional botanicals are used such as juniper, citrus, coriander and liquorice among others.

*Perfect Serve: Schweppes 1783 Crisp Tonic, lemon & lime*

### Hayman's London Dry

€5.50

Hayman's London Dry is a double gold winning gin distilled to a family recipe of 10 botanicals. These botanicals are steeped in grain alcohol for a full day prior to distillation which allows the oils and essences from the botanicals to impart into the alcohol. There is a consistent balance of juniper, coriander, lemon and orange peel which is vital in creating this traditional style. Orris root, cinnamon, cassia bark, and nutmeg give the dry characteristics and add to the depth and flavour.

*Perfect Serve: Fever Tree Indian Tonic, lime & star anise*

### Rokeby's Half Crown Gin

€5.50

A classic London Dry style, distilled in small batches in a traditional copper pot still. At 40.6% it carries a huge whack of piney juniper, with fresh citrus notes and some coriander seed spice.

*Perfect Serve: Fever Tree Indian Tonic, a slice of orange and coriander seeds*

### Portobello Road Gin

€5.50

This was formulated by a group of gin experts at the Ginstitute in The Portobello Star bar. After tasting their antique collection of old gins, they were able to formulate this classic London Dry gin based on long departed brands. A good, heavy dose of juniper characterises this gin which is accompanied by coriander, citrus, bitter orange, nutmeg and liquorice.

*Perfect Serve: Fever Tree Indian Tonic, juniper & grapefruit*

### Bombay Sapphire

€5.95

Bombay Sapphire has a ripe citrus aroma with spice and a touch of Juniper. The 10 botanicals are Almond, Lemon peel, Liquorice, Juniper Berries, Orris Root, Angelica, Coriander, Cassia bark, Cabb berries & grains of Paradise.

*Perfect Serve: Fever Tree Indian Tonic, with mint, lime & black pepper*



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## Beefeater 24

€5.75

Keeping with the quality of Beefeater yet it has a twist and that is the addition of grapefruit and two teas. These make for a modern sensation that is renovation on the classic gin style. Beefeater 24 has a clean aroma that is delightfully complex with a bit of tannic citrus noticeable against the well-known taste of the base gin. The palate has more of the citrus but it is in a nice balance with the still juniper-forward taste. Its finish is characteristically dry and full of juniper and a touch of liquorice.

*Perfect Serve: Fentiman's Tonic, grapefruit & black pepper*

## Bombay East

€5.75

Gin with an Asian twist, the same quality Bombay Sapphire Gin vapour infused with the extra botanicals of Thai lemongrass and Vietnamese black peppercorns.

*Perfect Serve: Fever Tree Mediterranean Tonic, a lime wedge & black pepper*

## Broker's 47% Gin

€5.95

A classic London dry gin that is made in an ancient distillery near Birmingham. Only traditional botanicals are used such as juniper, citrus, coriander and liquorice among others. This is the stronger version of Brokers, bottled at 47% ABV.

*Perfect Serve: Fever Tree Indian Tonic, lemon & lime*

## Langley's No 8

€5.95

Named after the number of botanicals used, the final abv chosen was also supposedly the eighth tasted from a final shortlist of twelve possible percentages. It is aimed at the sophisticated male gin drinker. Made in small batches using the purest 100% English Grain Spirit, Langley's No.8 Distilled London Gin is hand crafted specifically to let the selected botanicals do the talking. An old-fashioned gin, perfect for a traditional gin and tonic.

*Perfect Serve: Fever Tree Indian Tonic & lemon zest*

## Tanqueray Rangpur

€5.95

Tanqueray Rangpur Gin unveils the best kept secret of the British-Indian tradition. The rare Rangpur lime, traditionally used to smooth down the gin, brings exotic bold flavour to the already perfect combination of juniper, coriander, bay leaves and ginger.

*Perfect Serve: Schweppes 1783 Crisp Tonic, lime & blueberries*

## Hayman's 1850 Reserve

€6.25

This is distilled to a recipe from 1850 and rested for 3-4 weeks in Scotch Whisky barrels following the Gin Palace tradition. Gin has never had an age statement. However, in the 1850's, gin was transported, stored and served in wooden barrels rather than a bottle. It is a smooth mellow style of gin with appealing hints of spice and pepper from the key botanicals juniper and coriander.

*Perfect Serve: Fever Tree Indian Tonic, lemon & coriander*

## Bulldog Gin

€6.50

A delicious English gin made with poppy, dragon eye, lotus leaves, citrus, almond, lavender and various other botanicals (12 in total). This is four times distilled in copper pot stills, and Bulldog had the highest rating ever received by a gin from Wine Enthusiast Magazine.

*Perfect Serve: Fever Tree Mediterranean Tonic, black pepper, grapefruit & star anise*



# Tigh Nora

## Blackwoods Vintage Dry

€6.50

Taking a hint from the wine world, Blackwoods make a feature of the fact that their gin varies from year to year according to the botanicals from which it is produced. In addition to juniper, coriander, citrus peel, cinnamon, liquorice and nutmeg, a few botanicals harvested locally in the Shetland Isles are included in the mix. These include angelica, sea pink, marsh marigold and meadowsweet. The botanicals are together steeped in mineral water before the distillation in a copper pot still.

*Perfect Serve: Fever Tree Indian Tonic, lime & mint*

## 6 O'Clock Gin

€6.50

Described as being smoother than velvet slippers on a marble floor, 6 O'Clock Gin is a premium gin producing a smooth juniper flavour with a fine balance of botanicals including coriander, orange peel, and elderflower. A London Dry Gin, the smooth clean taste is a direct result of their unique still called Kathleen, distiller's craft and the harmony of the botanicals.

*Perfect Serve: Fever Tree Indian Tonic, lemon & lime*

## Tanqueray

€6.95

Originated in England but is now distilled in Scotland. A blend of the purest four-times-distilled spirit and a hand picked selection of four botanicals; juniper, coriander, angelica root and liquorice, London Dry Gin offers uniquely balanced gin experience. Said to have been Frank Sinatra's preferred gin, London Dry's edge and sophistication have long made it a favourite with the stars in fashion, film and music.

*Perfect Serve: Fever Tree Mediterranean Tonic, mint, a lime wedge & a juniper berry*

## Sipsmith London Dry Gin

€6.95

A particularly dry gin with a zesty, citrus finish. The quintessential expression of a classic traditional London Dry Gin. Bold, complex and aromatic, smooth enough for a Martini, but rich and balanced, perfect for a G&T.

*Perfect Serve: Fever Tree Indian Tonic water, lime and a juniper berry*

## Bombay Dry Gin

€6.95

Using eight exotic botanicals of juniper, coriander seeds, angelica root, almonds, lemon peel, cassia bark, orris root & liquorice, this classic London dry gin offers a more traditional taste with strong juniper flavours and a powerful dry finish.

*Perfect Serve: Schweppes 1783 Crisp Tonic, grapefruit, juniper & lime*

## Sloane's Dry Gin

€6.95

A lovely little dry gin made by Sloane's in the Netherlands. It is named after the 18th century botanist Sir Hans Sloane, who is said to have discovered many of the plants used to flavour gins today. A hearty handful of those botanicals have gone into Sloane's gin, including iris root, coriander, angelica root, cardamom pods, liquorice root and whole vanilla beans. Rather interestingly, Sloane's individually distill each of these botanicals for their gin, resulting in a unique flavour profile.

*Perfect Serve: Fever Tree Indian Tonic & orange*

## Martin Miller's

€7.00

You get a lovely strong citrus nose and taste, with the Juniper notes emerging half way through, then comes a lovely clean, soft finish.

*Perfect Serve: Fever Tree Indian Tonic, a Strawberry & black pepper*

## Ish London Dry Gin

€7.25

-ish is 5 times distilled in a traditional pot still in the heart of London. The highest quality English grain spirit is used along with twelve botanicals: juniper, coriander seed and angelica root blended with almond, orris root, nutmeg, cinnamon, cassia, liquorice, savory and lemon are macerated for 24 hours before the distillation begins, encouraging the expression of each botanical.

*Perfect Serve: Schweppes 1783 Crisp Tonic lime & orange*



# Tigh Nora

## Caorunn Small Batch

€7.50

Caorunn, pronounced 'ka-roon', is the Gaelic word for Rowan Berry – a Celtic botanical that forms the very soul of the gin. It is the taste of wild sophistication – an expert infusion of the five locally foraged botanicals of Rowan Berry, Bog Myrtle, Heather, Coul Blush Apple and Dandelion leaf and the six traditional botanicals of juniper, coriander, orange peel, lemon peel, angelica root and cassia bark.

*Perfect Serve: Fever Tree Elderflower Tonic, juniper berry & lemon zest*

## Jensen's Bermondsey Gin

€7.50

Jensen's has been designed to replicate the old-style London gins from the heyday of the gin cocktail and is one of the only small-batch London Dry gins actually produced in London. Bursting with juniper flavour, with a luscious texture and aromatic bite, Jensen's is a taste of what London Dry used to be. A revelatory mixing gin.

*Perfect Serve: Fever Tree Indian Tonic & lemon*

## Kokoro Gin

€7.50

Kokoro is a Japanese-inspired gin from England. The unique botanical is sansho berries, which are used for their earthy, black-pepper and piney citrus notes.

*Perfect Serve: Fever Tree Indian Tonic & a slice of lemon*

## Fifty Pound London Gin

€7.75

When William of Orange prohibited the importing of alcohol to England in the early Eighteenth Century, so began the production and consumption of (domestic) English gin by huge numbers of distillers, the majority being of dubious quality. Its popularity was such, especially amongst the poor, that gin was distilled and sold in one fifth of all London homes. In trying to curb this 'social evil', the 1736 Gin Act was introduced during the reign of George II, whereby an annual levy of £50 was imposed on those wishing to produce and sell gin. After six years, just two distilleries had agreed to pay this tax. This gin is distilled four times and has eight botanicals used in distillation, juniper berries, coriander seeds, grains of paradise, savory, orange & lemon peel, liquorice and angelica root.

*Perfect Serve: Schweppes 1783 Crisp Tonic, mint & orange*

## Tanqueray No. Ten Gin

€7.90

Tanqueray No. Ten Gin gets its name from being made in Tanqueray's number ten still. There is a misconception that Tanqueray 10 gets its name from the number of botanicals in the mix. The recipe for Tanqueray 10 has all four of the base botanicals from Tanqueray London Dry: juniper, coriander, angelica, and licorice, but it adds an additional four elements to the mix, including fresh white grapefruit, fresh lime, fresh orange, and camomile flowers for a total of 8 botanicals.

*Perfect Serve: Fever Tree Mediterranean Tonic & a slice of grapefruit*

## Cold River Gin

€7.95

True to the spirit of Craft Gin, Cold River Gin is handcrafted from fresh Maine-grown potatoes, to the small batch copper pot distilling. Cold River boasts a small number of botanicals which are clearly identified: Juniper, Coriander, Citrus Peel, Orris Root, Angelica and Caradmom. The last one being the most significant departure from the traditional and classic gin profile.

*Perfect Serve: Schweppes 1783 Crisp Tonic, a wedge of lime & strawberries*

## Hammer London Dry Gin

€7.95

Hammer London Dry Gin is produced at Arcus, Oslo's biggest distillery. Delicate pine-forward juniper, with a hints of orange zest and coriander. This spirit is smooth and light with a straightforward classic approach and finishes with a long dry, and "sticky," juniper note.

*Perfect Serve: Schweppes 1783 Crisp Tonic & lemon*



# Tigh Nora

## **Bobby's Schiedam Dry Gin**

**€7.95**

Launched in 2014, Bobby's Gin was inspired by a family recipe that began its life many decades earlier. The story begins in the early 50's when Jacobus Alfons, or Bobby to his family and friends, who was born in Indonesia, migrated to the Netherlands and settled in Schiedam. Bobby loved Dutch Genever but in his search for flavours reminiscent of home, he started infusing his Genever with familiar Indonesian spices and herbs. Bobby's Gin is multi-layered and soft on the nose – there is no spiritedness, yet it is incredibly fragrant. Lemongrass and rosehips burst on the nose in an intoxicatingly exotic mix. Complex clove and coriander seed flavours follow up these elements once tasted, with a refreshing zing from the lemongrass joining in.  
*Perfect Serve: Fever Tree Mediterranean Tonic, orange & cloves*

## **Bloom Gin**

**€7.95**

Bloom is a premium London Dry Gin from Greenall's distillery portfolio. Infused with botanicals such as chamomile, honeysuckle and pomelo, the gin captures the uplifting sense of spring gardens. The selection of chamomile, pomelo and honeysuckle create a delicate floral balance in Bloom Gin. The orangey notes from the pomelo bring a lightness and freshness to the flavour, whilst the honeysuckle provides a rich smoothness and the chamomile adds a gentle floral softness to the gin. The use of juniper, angelica, coriander, cubeb berries round the gin and help keep it in the style of a London Dry.  
*Perfect Serve: Schweppes 1783 Crisp Tonic & strawberries*

## **Berkeley Square Gin**

**€7.95**

Berkeley Square London Dry Gin is the 'single malt' of the gin world. It is an ultra premium gin distilled in small batches in a traditional copper still. Centuries of tradition and expertise have gone into the crafting of Berkeley Square which is the ultimate gin for the discerning drinker.  
*Perfect Serve: Fever Tree Mediterranean Tonic, lime & juniper berries*

## **Boodles London Dry Gin**

**€7.95**

This takes its name from Boodle's gentleman's club in St. James's, London and is now produced at the Greenalls distillery. Famous members of Boodle's gentleman's club included former Prime Minister Winston Churchill and James Bond author Ian Fleming, which of course makes Boodles an obvious choice for a Vesper! This is smooth, mellow, herby and spicy and of course the traditional juniper flavour all come to the fore with Boodles Gin. A light gin, there's nothing over-powering or strong here.  
*Perfect Serve: Fever Tree Indian Tonic & a slice of lemon*

## **Blackwoods 60 Vintage Dry**

**€8.50**

Blackwood's 60 is a limited edition 60% abv vintage dry gin with only a few bottles made each year to a total of 22,000, the same as the population of Shetland. Blackwoods 60 includes botanicals from Shetland including coriander, wild water mint, angelica root strain, introduced by the Viking settlers and sea pink flowers from the cliff tops and meadow-sweet flowers. These botanicals are the best, first-flush pickings of the season.  
*Perfect Serve: Fever Tree Mediterranean Tonic, juniper, lemon & lime*

## **Sacred Gin**

**€8.50**

Sacred Gin is a hand made 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. In 2009 it was the Overall Winner at Ginmasters, with a score of 98 points out of a possible 100.  
*Perfect Serve: Fever Tree Mediterranean Tonic, orange & strawberries*



# Tigh Nora

## Thomas Dakin Gin

€8.50

Made with eleven botanicals including juniper, orange peel, English coriander, angelica, cubeb pepper and liquorice as well as “a hint of red cole” aka horseradish! It’s named after Thomas Dakin, who began producing gin in Warrington in the second half of the 18th century.

*Perfect Serve: Fever Tree Mediterranean Tonic & orange zest*

## Copper House First Rate Gin

€8.75

Copper House gin is distilled from three locally-grown grains: barley, wheat and oats. This aromatic gin is bursting with juniper, fresh lemon and orange notes as well as hints of warming star anise.

*Perfect Serve: Fever Tree Indian Tonic & orange*

## King of Soho

€8.95

The King of Soho London Dry Gin is distilled in London. The brainchild of Howard Raymond as a tribute to his late father - ‘The King of Soho’, Paul Raymond. 12 botanicals are used in the production, including coriander, grapefruit peel, angelica root and cassia.

*Perfect Serve: Schweppes 1783 Crisp Tonic, a wedge of lime, coriander seeds and juniper berries*

## Dodd’s Gin

€8.95

This small batch Gin is uniquely crafted in Battersea London using a proprietary distillation method. The majority of the distillation occurs in their ‘Christina’ still traditional 140 litre copper alembic. Some more delicate botanicals are reserved for ‘Little Albion’ an ultramodern cold vacuum still. These two spirits are then married for several weeks before being bottled and labelled by hand.

*Perfect Serve: Fever Tree Indian Tonic & lemon zest*

## Death’s Door Gin

€8.95

Death’s Door Gin has a surprisingly simple botanical mix of juniper berries, coriander and fennel. Using juniper berries that grow wild on Washington Island with coriander and fennel sourced from within the state, Death’s Door Spirits is able to showcase how complementary and complex simple expressions can be. Death’s Door Gin employs a base of Washington Island wheat and malted barley from Chilton, Wisconsin. Death’s Door Gin has a full London Dry flavour without all of the bitterness because of the extraction process and the base spirit used (i.e., vodka). In fact, 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.

*Perfect Serve: Fever Tree Indian Tonic, lime, juniper berries & coriander*

## No.3 London Dry Gin

€8.95

Just three fruits and three spices, collectively known as botanicals, are all they deem essential to the flavour of No.3 London Dry Gin. Juniper, from Italy, not only gives gin its name, but also the unmistakable gin taste of pine and lavender. Sweet Spanish orange peel provides freshness in the form of clean, crisp citrus. Grapefruit peel gives an extra zingy lift. Angelica root delivers an earthy quality and helps to make the gin dry. Moroccan coriander seed releases a lemon flavour and a spicy, slightly peppery finish. And finally, cardamom pods which add a spicy, aromatic, yet warm bite.

*Perfect Serve: Fever Tree Indian Tonic & grapefruit*

## Jodhpur London Dry Gin

€8.95

This is made in England, inspired by India but intended for the Spanish market. Botanicals include Belgian and Saxon angelica, Moroccan coriander and ginger. The delicate balance between bitterness, sweetness and spiciness has created a complex gin.

*Perfect Serve: Schweppes 1783 Crisp Tonic, a slice of grapefruit & lemon*



# Tigh Nora

## Manchester Three Rivers

€8.95

Well-balanced with a combination of 11 botanicals, subtle perfume on the nose precedes a particularly smooth mouth-feel with mid palette sweetness derived from vanilla, cinnamon, almond and oats. Finally, cardamom gives way to a satisfyingly long, spicy, black pepper finish!

*Perfect Serve: Fever Tree Indian Tonic, a slice of orange & rosemary*

## Sabatini Gin

€8.95

Sabatini Gin is made by the eponymous Italian family at Thames Distillers in London. A London Dry Gin made with nine Tuscan botanicals, this is an English gin with an Italian heart. The botanicals are juniper, coriander, iris, fennel, lavender, olive leaves, thyme, verbena and sage – a superb G&T gin.

*Perfect Serve: Fever Tree Indian Tonic & thyme*

## Star of Bombay

€9.05

Unlike other gins – who sometimes crudely boil their botanicals – all the flavour notes in Star of Bombay are slowly vapour-infused through a copper basket. Bombay Sapphire's existing signature botanicals were used – Juniper, Coriander, Lemon Peel, Orris, Angelica, Cubeb Berries, Grains of Paradise, Almonds, Licorice and Cassia Bark and they added Bergamot Orange Peel and aromatic Ecuadorian Ambrette Seeds. The result is a gin like no other, it is a truly elegant spirit, one alive with bright, fresh aromas.

*Perfect Serve: Fever Tree Indian Tonic & a slice of orange*

## Mombasa Club Gin

€9.45

Mombasa Club Gin was inspired by the eponymous private social club on the Kenyan coast, opposite island of Zanzibar, which imported a gin from England for consumption by its members. Distilled four times and the botanicals include angelica root, cassia bark and coriander seeds. A spicy gin with a hint of sweetness.

*Perfect Serve: Schweppes 1783 Crisp Tonic, star anise & strawberry*

## Sipsmith Dry Gin VJOP

€9.50

All hail the juniper berry! If, like us, you think the juniper berry is a proper champion of the botanical world, then you'll love Sipsmith's VJ.O.P., which is jam packed with the fresh, peppery berries. VJ.O.P. (which of course stands for "Very Junipery Over Proof") is made in a similar way to Sipsmith's regular gin, except that the juniper has been turned up to eleven. With extra juniper added to the original recipe, even more is added while the gin is in Sipsmith's lovely pot still, and it's also vapour infused via their Carter Head. As if this wasn't enough to make the VJ.O.P. stand out in a crowd, it's also been bottled at 57.7% to give it a hefty, "junipery" kick.

*Perfect Serve: Fever Tree Indian Tonic & lemont*

## Oxley Gin

€9.75

Distilled at -5°C in order to preserve the flavour of all botanicals. Typical gin distillation uses heat to separate alcohol from other ingredients at a temperature of 78 degrees Celsius. Their claim is that these high temperatures cook the botanicals and negatively impacts the flavours. Cold distilling means that fresh flavours remain fresh-tasting in the final product.

*Perfect Serve: Fever Tree Indian Tonic, black pepper, a wedge of lime & star anise*

## City of London Dry Gin - No.1

€9.75

City of London Gin is produced at the small City of London distillery which opened in November 2012.

The distillery is based just off Fleet Street and is the first to open in the City of London in over 200 years.

The distillery houses two copper stills which they use for producing their Gin and Vodka, and opens as a bar in the evenings. A modern London Dry style gin with big grapefruity citrus notes, this was relaunched in 2016 at a higher strength of 41.3%.

*Perfect Serve: Fever Tree Indian Tonic, grapefruit & raspberry*



# Tigh Nora

## Four Pillars Rare Dry Gin

€9.95

Four Pillars Rare Dry Gin is made in a small distillery in Yarra Valley, Australia. Everything the Four Pillars distillers make is based around their four pillars - the still, the water, the botanicals and love. It's sort of a bit like the four elements of hip hop. It was awarded THREE double gold medals at prestigious international competitions: the New York World Wine & Spirits Competition 2017.

*Perfect Serve: Fever Tree Mediterranean Tonic, a slice of grapefruit & orange*

## Elephant Dry Gin

€9.95

Elephant Dry Gin is distilled in Germany using 14 botanicals that include some rather unusual but fascinating African ingredients like Baobab, the Buchu plant, Devil's Claw and African Wormwood. With the hand-crafted bottle, complete with cork stopper and an old fashioned map on the label, Elephant Dry Gin certainly captures the spirit of exploration.

*Perfect Serve: Fever Tree Elderflower Tonic & strawberries*

## Vidda Tørr

€10.50

This Gin is from the Oslo Håndverksdestilleri. The gin is styled on traditional British dry gin but is made with foraged local botanicals from the Norwegian mountains including heather, yarrow, chamomile, bilberry, angelica root and meadowsweet. The clue is in the name you see, with Vidda meaning 'mountain plateau' and Tørr meaning 'dry'.

*Perfect Serve: Fever Tree Elderflower Tonic, blueberries & grapefruit zest*

## Fair Juniper Gin

€10.50

Our exceptional taste comes from different factors. First, they use Fair Vodka as a base. Second, they macerate high quality juniper berries and spices for a week. Finally, they distil everything once in a Stupfler alembic. The juniper berries are sourced from a nature reserve in Uzbekistan. Fairtrade spices, as the juniper berries, cardamom and coriander, are sourced in the Varganza village, in the region of Samarkand.

*Perfect Serve: Fever Tree Mediterranean Tonic & grapefruit*

## Siegfried Rheinland Dry Gin

€10.95

SIEGFRIED Rheinland Dry Gin is a product from the Rhine Region and a classic Dry Gin: a defined taste but subtle enough to delight with his weighted composition of 18 fine Botanicals, charm and straight character. SIEGFRIED is traditionally distilled in small units from only the finest ingredients, without any industrial tools, artificial flavours or additives. On the palate, the freshness of lavender meets spicy - earthy notes of ginger, angelica root and is finished with a subtle, warm character of linden blooms.

*Perfect Serve: Fever Tree Indian Tonic & lemon zest*

## Herno Gin

€11.50

A London dry style gin distilled at the Hernö Brenneri on the east coast of Sweden. They use a homemade wheat spirit as the base and steep their 8 botanicals for 18 hours before distilling in a 250 litre copper still (called Kierstin), hand labelling and bottling at 40.5% abv.

*Perfect Serve: Fever Tree Indian Tonic, lemon zest & mint*

## Marylebone Gin

€11.50

A classic London dry gin produced in London and sold primarily in the Marylebone district. A delicate and complex gin, bursting with floral overtones, with a strong Juniper, sweet citrus and grapefruit taste leading into more intense floral and citrus notes. A beautiful warming finish with notes of cassia, cloves and licorice.

*Perfect Serve: Fever Tree Mediterranean Tonic, a slice of grapefruit & lime*



# Tigh Nora

## **Breil Pur**

**€11.95**

Made in the Swiss canton of Grisons, this is given an alpine accent through the addition of chocolate mint, alpine juniper and alpine roses. It is made in a distillery with 200 years of spirit making in its history and each bottle is manually filled and numbered. An explosion of aromas awaits your mouth. Its Dry, creamy and mouth-filling. Quite spirty and powerful with some bittersweet citrus peel and gentle spice. It leaves a long-lasting finish.

*Perfect Serve: Schweppes 1783 Crisp Tonic, mint & grapefruit*

## **Capreolus Garden Tiger Dry Gin**

**€11.95**

This is made in Gloucestershire using an impressive 34 botanicals, of which most are secret. Two that are revealed are fresh Sicilian blood orange zest and lime-tree flowers. This incredibly complex gin can be enjoyed on its own, or in cocktails.

*Perfect Serve: Fever Tree Indian Tonic & a slice of orange*

## **Manchester Gin**

**€12.50**

Manchester Gin is created by Jen Wiggins and Seb Heeley with the help of their copper still Wendy. 12 botanicals are used including fantastic dandelion and burdock root, a nod to their northern childhoods, as well as juniper, ground almond, coriander, angelica and citrus peels.

*Perfect Serve: Fever Tree Mediterranean Tonic, a slice of grapefruit & rosemary*

## **Uppercut Gin**

**€14.50**

Uppercut Dry Gin comes to us via Belgium and features an intense ABV of 49.6% and a botanical selection packed with herbs - Damiana leaf, Strawberry leaf, Licorice root and Vervain herb, among others. Tasty and herbaceous, just be careful ordering it in a pub or bar. "I'll have an Uppercut, please," might not be how you want to phrase it...

*Perfect Serve: Schweppes 1783 Crisp Tonic & strawberries*



# Tigh Nora

## Plymouth Gin

### **Plymouth Gin Original**

**€6.55**

Plymouth Gin is a Protected Geographical Indication that pertains to any gin distilled in Plymouth, England. Today, there is but one brand, Plymouth, which is produced by the Black Friars Distillery. The Black Friars Distillery is the only remaining gin distillery in Plymouth. Plymouth Gin is a true original. It has been distilled using the same blend of six exotic botanicals, soft Dartmoor water and pure grain alcohol since 1973. It's extremely smooth and creamy and has a long elegant finish.

*Perfect Serve: Fever Tree Mediterranean Tonic, a slice of lemon & a juniper berry*

## Navy Strength Gin

### **Plymouth Gin Navy Strength**

**€8.05**

For almost 200 years, Her Majesty's Fleet and Plymouth Navy Strength were inseparable, with no ship leaving port without a bottle on board. The 7 botanicals are used to create this smooth and flavourful gin are Juniper berries, coriander seed, orange peel, lemon peel, green cardamom, angelica root & orris root.

*Perfect Serve: Fever Tree Indian Tonic, lemon zest, juniper berry & coriander seed*

### **Martin Millars Gin Westbourne Strength**

**€8.50**

Voted the "World's Best Gin" for 2016 by The Drinks Report.

First launched in 2003, Martin Miller's Westbourne Dry Gin was a response to requests by 'mixologists' for a version of Martin Miller's Gin that would give a more 'old school' authenticity to their classic repertoire of cocktails and help them create more complex, fully-flavoured inventions. Martin Miller's response was a gin with its emphasis on the spicier, peppery notes of cassia and nutmeg along with a higher strength. From the launch, it enjoyed an underground cult status as the bartender's favourite, it became something of a closely-guarded secret among the bar fraternity.

*Perfect Serve: Schweppes 1783 Crisp Tonic, lime & juniper berries*



# Tigh Nora

## New Wave

### Gabriel Boudier's Saffron Infused Gin

€5.95

Saffron gin is produced in a traditional pot still by dijon micro distiller gabriel boudier, saffron gin is made using a 19th century indian colonial recipe that contains nine fresh botanicals including juniper, coriander, lemon, orange peel, angelica seeds, iris, fennel, plus saffron which gives a delicate spicy character.

*Perfect Serve: Fever Tree Indian Tonic, lemon & orange zest*

### Plymouth Sloe Gin

€5.95

Sloe gin is usually considered a 'winter warmer'. It is a long standing tradition of the British countryside.

Sloe berries are carefully steeped in Plymouth gin, Dartmoor water and a small amount of sugar for four months.

*Perfect Serve: best served neat or Schweppes Tonic & orange zest*

### Colombian Aged Gin

€5.95

An aged gin from the people who make Dictador Rum which is based on the formula of the company's former president, Dario Parra. After visiting the UK and enjoying what he decided to be God's drink (who can blame him? Gin's great!), he went about creating his own Colombian gin. He settled on a glorious recipe, rich with juniper, angelica and mint notes. After distillation, the Ortodoxo Gin is aged in used rum barrels.

*Perfect Serve: Fever Tree Elderflower Tonic & lime. Or just try it neat!!*

### Gordon's Pink Gin

€5.95

*Perfect Serve: Schweppes Tonic & strawberries*

### Beefeater Pink Gin

€5.95

*Perfect Serve: Schweppes Tonic & strawberries*

### Beefeater Blood Orange Gin

€5.95

*Perfect Serve: Fever Tree Indian Tonic or Ginger Ale, slice of orange*

### Eden Mill Love Gin

€6.25

A gin from a Scottish craft brewer? Yes please. Eden Mill have embraced distilling and are clearly having great fun.

This Love Gin is made with juniper, coriander seed and angelica as well as rhubarb root, rose petal, goji berry, elderberry, marshmallow root and raspberry leaf! It's then infused with hibiscus flowers post distillation.

*Perfect Serve: Fever Tree Elderflower Tonic, raspberries & grapefruit*

### Geranium Gin

€6.50

A fantastic gin that is made using 10 botanicals including geranium and two other 'secret' ingredients. The ingredients are matured for 48 hours and then passed through a copper pot still called 'Constance'. The result is an outstanding smooth and well balanced gin with a delicate taste of juniper and a crisp citrus-rosy Geranium aroma with exotic notes from the eight other ingredients.

*Perfect Serve: Fever Tree Elderflower Tonic, rosemary, orange & star anise*

### Edgerton Original Pink Gin

€6.50

Pink gin was developed in 1824 by Navy soldiers at sea, as a cure for sea sickness. It comprised of gin and Angostura bitters. Martin Edgerton Gill developed this original pink gin in the 1980's, at what could have been the end of a very successful career as owner of the London Gin Company. Instead of retirement, he used his life's work knowledge of herbs, spices and botanicals to create an entirely innovative and modern pink gin.

*Perfect Serve: Fever Tree Indian Tonic & strawberries*

# Tigh Nora

## Citadelle

€6.95

Citadelle Gin is made in South-West France, an area typically associated with Cognac production. It is made using centuries old know-how passed down through five generations of master distillers. It has a lovely complex mouthfeel, with flavours of juniper and fresh flowers. Elegant, round and refined finish.

*Perfect Serve: Schweppes 1783 Crisp Tonic, lime & star anise*

## Aviation American Gin

€6.95

Made with 100% Rye grain spirit, Aviation gin is made in the traditional Dutch style of gin making. This is a full bodied style of gin which includes botanicals like coriander, lavender, anise seed, sarsaparilla, and dried orange peel cardamom and of course juniper berries. More pungent and heavier than a London gin with a hefty punch of juniper and herb flavour.

*Perfect Serve: Fever Tree Mediterranean Tonic, mint, lemon & juniper berry*

## Hendrick's

€6.95

Hendrick's wondrous botanical signature consists of flowers, roots, fruits and seeds from the world over. With a duet of infusions: Rose Petal and Cucumber. Hendrick's is the marriage of two different spirits from two rare and unusual stills: the Bennet Still and the Carter-Head still.

*Perfect Serve: Fever Tree Elderflower Tonic, a slice of cucumber, a sprig of rosemary & black pepper*

## Tanqueray Flor De Sevilla Gin

€6.95

*Perfect Serve: 1783 Crisp Tonic & slice of orange*

## Opihr Oriental Spiced Gin

€7.25

Opihr Oriental Spiced Gin is crafted with a selection of exotic hand-picked botanicals, carefully chosen by Opihr's Master Distiller, including spicy cubeb berries from Indonesia, black pepper from India and coriander from Morocco. Opihr Oriental Spiced Gin has bursts of citrus balanced with rich, earthy aromas and soft spice. Opihr epitomises the exotic intensity of the Orient, awakening the senses to a new style of gin.

*Perfect Serve: Fever Tree Indian Tonic, black pepper, grapefruit & lime*

## Boe Superior Gin

€7.25

A top quality gin named for Franz de la Boë, who created gin in 1658 as a medicine. He claimed it would cure "one third of all diseases". Whilst it wasn't quite the cure-all he predicted it would be, this is a great gin. Boë gin is flavoured with coriander, angelica, ginger, orris root and cassia bark as well as grains of paradise, orange and lemon peel, cardamom, liquorice, almonds and cubeb berries.

*Perfect Serve: Fever Tree Indian Tonic, lime, mint & coriander seeds*

## Malfy Gin

€7.25

Malfy Gin is made in Turin using lemons grown in Sicily and on the Amalfi coast, as well as botanicals including juniper, coriander, angelica and cassia bark. The result is a refreshing gin that is perfectly suited to tonic, as well as making a fruity Negroni or Martini.

*Perfect Serve: Fever Tree Mediterranean Tonic & lemon zest*

## No. 209 Gin

€7.50

No. 209 Gin's beautifully aromatic nose of citrus, floral notes and a hint of spiciness makes it perfect for mixing in cocktails of all types. Assertive enough to stand alone in a bone-dry martini but a far cry from the overwhelming, juniper heavy gins of the past, No. 209 is all about balance.

*Perfect Serve: Fever Tree Indian Tonic water, grapefruit & rosemary*



# Tigh Nora

## Scapegrace Gin

€7.50

Its name is a traditional word for rogue or rascal, and incorporates gin's "murky history". Scapegrace Gin is distilled in New Zealand, at the foot of the Southern Alps. 12 botanicals are used, many native, and the result is a gin packed full of citrus and juniper with a hint of spice.

*Perfect Serve: Fever Tree Indian Tonic & a slice of orange*

## C'est Nous

€7.50

Try a little Norman spirit chez vous with this versatile gin from C'est Nous. Normandy is famous for its apples – not to mention its apple brandy Calvados – and this gin has local apple essence added to it after distillation, balancing out its flavours of juniper, orange peel and coriander seeds.

*Perfect Serve: Fever Tree Indian Tonic water & a slice of orange*

## Edinburgh Gin

€7.60

Edinburgh Gin is produced by the Spencerfield Spirits Co, who have created a modern Scottish gin in the time-honoured fashion, including unusual botanicals such as heather and milk thistle. A very easy-drinking gin.

*Perfect Serve: Fever Tree Indian Tonic Water & orange zest*

## Whitley Neill

€7.75

The award winning Whitley Neill is a handcrafted gin of exceptional quality inspired by the vivid beauty and mystery of Africa. It uses rare aromatics and African botanicals and is produced in the UK by Johnny Neill, an eighth generation distiller. Whitley Neill is slightly softer than most traditional gins, very rich and smooth with juniper, citrus, pot pourri and exotic spices.

*Perfect Serve: Fever Tree Indian Tonic water & orange*

## J.J. Whitley Elderflower Gin

€7.75

*Perfect Serve: Fever Tree Light Tonic, cucumber & lemon*

## London No. 1 Gin

€7.95

During the 18th century, London was an unbeatable trade centre where all types of herbs and spices were sold and bought. That is why the London Gin soon became the most complex drink on the market. Loyal to this tradition, The London N°1 consists of 12 different botanicals from all around the world. Twelve carefully chosen ingredients that create a unique gin, due to its complexity, its elegance and its perfect balance.

*Perfect Serve: Fever Tree Elderflower Tonic water & blueberries*

## Brooklyn Gin

€8.25

Brooklyn Gin, as the name suggests, is distilled in New York City with several botanicals most notably fresh grapefruit peel and juniper. Citrus peel is hand cut, along with hand-cracked juniper. It takes an incredible 3 days to make 300 bottles, so this gin is as craft as you can get!

*Perfect Serve: Fever Tree Mediterranean Tonic, lemon & lime*

## The Botanist Islay Dry Gin

€8.25

This is a truly special gin made in the Bruichladdich distillery on the Scottish island of Islay. 22 of the 31 botanicals are native to Islay, including wild Islay Juniper allowing us to savour a taste of islay that for once has nothing to do with a malt!

*Perfect Serve: Fever Tree indian Tonic, grapefruit & mint*

## Hoxton Gin

€8.50

Botanicals used include coconut, grapefruit, juniper, iris, tarragon and Ginger. They are macerated over 5 days before single distillation in 150 year old copper stills. Filtered and rested in steel tanks for 2 months.

*Perfect Serve: Schweppes Ginger Ale & grapefruit*

# Tigh Nora

## **Gi n Mare**

**€8.50**

Gin Mare has long been the reference point for a gin that's pushed the boundary of what a gin could taste like. It's savoury and unusual, but balanced. It's a Spanish Gin made in Vilanova, Spain. Alongside 'traditional' botanicals juniper, bitter orange peel, Seville orange peel, lemon peel, cardamom and coriander seed there are four that are not quite so common; Arbequina olives, basil, rosemary and thyme. A very smooth yet complex gin with garrigue aromas following through to the mouth. Subtle flavours of coriander and green cardamom with zesty sunny lemons on the finish.

*Perfect Serve: Fever Tree Mediterranean Tonic, rosemary and basil garnish*

## **G'Vi ne Fl or ai son**

**€8.50**

Hand crafted in Cognac, France, G'Vine Floraison emphasizes the vine flower which blossoms once a year, in mid-June, for just a few days before giving birth to a grape berry. This precious and delicate flower, which exists for just a few days before maturing into a grape berry, is immediately handpicked to preserve its exhilarating and spellbinding fragrance. The flower is carefully macerated in the neutral grape spirit during several days to obtain the best floral essence. There are fine aromas of juniper berries, ginger, liquorice, green cardamom and garrigue. It's very floral with full body and big mouthfeel. Complex yet smooth character.

*Perfect Serve: Fever Tree Indian Tonic, raspberry and lemon zest*

## **G'Vi ne Nouasi on**

**€8.50**

The original French Dry Gin. Bold, spicy, crisp, and aromatic. G'Vine Nouasion is the embodiment of intensity and spiciness – it captures the poised energy of the grape's evolution, from aromatic flower to luscious berry. It's a smooth and sophisticated canvas for a fine selection of 10 botanicals gently distilled in individual batches, including juniper berries, green cardamom, ginger roots and exclusive vine flower.

*Perfect Serve: Fever Tree Mediterranean Tonic, juniper, lemon & black pepper*

## **Daffy's Small Batch Premium Gi n**

**€8.50**

A fantastic gin made with the finest French grain spirit which is distilled through an old copper pot still that was previously used for whiskey. Botanicals include Lebanese mint and a rare variety of lemons. Daffy's has been crafted to be enjoyed straight over ice like the finest of whiskies or to make the ultimate G&T.

*Perfect Serve: Schweppes 1783 Crisp Tonic, mint & lime*

## **Eden Mill**

**€8.50**

Eden Mill Original Gin is based on a classic style of gin, but with a twist. Along with the usual juniper, angelica and citrus peel, locally foraged sea-buckthorn berries. The result is a light yet complex gin that works well in a G&T with either lime or pink grapefruit.

*Perfect Serve: Fever Tree Indian Tonic & a slice of grapefruit*

## **Brockman's Gi n**

**€8.55**

Brockmans is a beautifully made, intensely smooth gin to be enjoyed into the night. It is deliciously sumptuous with a daring allure. The flavour notes that make Brockmans so unique are derived from an intriguing and unique bond of flavours. The Bulgarian coriander plays its part, it has an aromatic, almost gingery orange flavour, which marries beautifully with the softer, more rounded harmonies of blueberries and blackberries. This inspired combination, together with the dry, bitter sweet peel of Murcian oranges, prolong the deeper tones and serve to give Brockmans its intensely smooth, beautiful taste.

*Perfect Serve: Fever Tree Mediterranean Tonic, a raspberry & orange zest*



# Tigh Nora

## **Rutte Gin**

**€8.75**

An elegant dry gin produced in the Netherlands by Rutte, using a recipe that features fennel as one of its ingredients, among other classic botanicals like juniper, coriander, orange peels and angelica. Rutte & Son has a long history with juniper-based deliciousness, as they have been distilling jenever, gin and liqueurs since 1872.

*Perfect Serve: Fever Tree Indian Tonic & a slice of lime*

## **Leopold's Small Batch Gin**

**€8.95**

Hand crafted, hand bottled, hand labelled, and hand numbered, this small batch gin is truly unique. Master distiller Todd Leopold handcrafts every batch in a small 40-gallon copper still, blending uniquely American botanicals like hand-zested Florida Oranges and California Pummelos. These components lend citrus notes to the gin, and help distinguish American gins from their English counterparts.

*Perfect Serve: Schweppes 1783 Crisp Tonic, grapefruit zest & mint*

## **F.E.W American Gin**

**€8.95**

Unlike any other gin, this offering from FEW Spirits is made using white whiskey (un-aged Bourbon) instead of more conventional neutral spirits which gives it a completely unique character! This gives the gin a good deal more body and depth than perhaps you would expect. It has subdued juniper notes and a good bit of citrus flavour. Some innovative use of home-grown hops in the botanical basket adds some interesting flavours, but overall this is very well balanced.

*Perfect Serve: Schweppes 1783 Crisp Tonic, & strawberries*

## **Williams Chase Elegant 48 Gin**

**€8.95**

Elegant 48 is made from scratch using rare varieties of apples from 200 year old bio organic cider orchards. In their bespoke gin still, they add hops, elderflower, juniper, bramley apple and angelica, plus secret wild botanicals from their meadow and fresh water from their own well. The result is our full bodied, sharp, yet fruity gin with tears and true provenance.

*Perfect Serve: Schweppes 1783 Crisp Tonic, lemon zest & juniper berry*

## **TEA Jasmine Gin**

**€8.95**

This refreshing gin comes from the T.E.A. range of spirits all based around the glorious flavours of tea! For their Jasmine Gin, the makers use a selection of botanicals including juniper, orange zest, English rose petals, coriander, bay leaf and Jasmine silver tip tea. Quite an intriguing tippie...

*Perfect Serve: Fever Tree Indian Tonic & a slice of lemon*

## **Rock Rose Scottish Gin**

**€8.95**

Rock Rose Gin is made at the Dunnet Bay Distillery all the way up in Caithness, Scotland. This very northerly gin features an alluring botanical selection including locally harvested Rhodiola Rosea, Rowan Berries, Sea Buckthorn, Blaeberry, Verbena, Coriander Seed, Cardamom and Juniper from two different countries - Italy and Bulgaria. They use a traditional copper pot still, which of course has a name (it's Elizabeth).

*Perfect Serve: Fever Tree Indian Tonic, a slice of orange & rosemary*

## **Broken Heart Gin**

**€8.95**

This gin was created by two Germans living in New Zealand. When Bernd died, Joerg decided to continue the project and named it Broken Heart. Made using 11 botanicals, including malt, orange blossom, Italian juniper, lemon peel, coriander, angelica and lavender.

*Perfect Serve: Fever Tree Mediterranean Tonic, strawberries & a slice of orange*

## **Slingsby Rhubarb Gin**

**€8.95**

This is a limited-edition rhubarb-flavoured summer 2016 release from Slingsby Gin of Harrogate. Made predominantly using local botanicals, this works exceptionally well with tonic or ginger ale.

*Perfect Serve: Fever Tree Elderflower Tonic, raspberries & basil or Schweppes Ginger Ale & a slice of grapefruit*



# Tigh Nora

## Dorothy Parker Gin

€8.95

Superbly bright, effortlessly cool and very popular with cocktail lovers. We're of course talking about Dorothy Parker, the legendary writer, poet and satirist, as well as talking about the New York Distilling Company's Dorothy Parker Gin! A spectacular American gin, made with traditional and contemporary botanicals including juniper, elderberries, citrus, cinnamon, and Hibiscus Petals.

*Perfect Serve: Fever Tree Indian Tonic, a slice of grapefruit & lemon*

## Willem Barentz Gin

€9.25

Willem Barentsz Premium Gin is made in London using wheat, rye and nine botanicals: juniper, coriander, angelica, orange peel, almond, liquorice, cassia, orris root and jasmine. The latter adds extra aromatics and allows this gin to work particularly well as an alternative to vodka in a Bloody Mary, as well as other classic cocktails.

*Perfect Serve: Fever Tree Indian Tonic, grapefruit zest & a slice of lime*

## Jinzu Gin

€9.45

Jinzu Gin brings English and Japanese traditions together to create an exciting, intriguing spirit. It's made with a blend of English gin (featuring juniper, coriander, angelica, yuzu and Japanese cherry blossom as botanicals) and sake, which brings a luxurious, creamy mouth feel and a subtle, compelling sweetness to its flavour profile.

*Perfect Serve: Schweppes 1783 Crisp Tonic, orange & lime zest*

## Arkbiki Ak's Gin

€9.45

Arbiki AK's Gin is made using honey and wheat farmed at the eponymous Scottish estate. This is then combined with botanicals including black pepper, mace and cardamom.

*Perfect Serve: Fever Tree Mediterranean Tonic, a slice of orange and thyme*

## Wrecking Coast Clotted Cream

€9.45

To create this exciting gin, The Wrecking Coast distillery in Tintagel macerate 12 botanicals in grain spirit for a fortnight before running through a computer controlled iStill (no, really). The Cornish clotted cream meanwhile is cold distilled in a vacuum still before the two spirits are blended together!

*Perfect Serve: Fever Tree Indian Tonic, strawberry & lemon zest*

## Nordes Atlantic Galician Gin

€9.50

Nordés is a Galician gin inspired by the eponymous fresh northerly Atlantic wind. Made using pomace from Albarino grapes, the botanicals include juniper, ginger, hibiscus and liquorice, resulting in a unique and intriguing gin.

*Perfect Serve: Fever Tree Mediterranean Tonic, lime & mint*

## The Alchemist Copperhead Gin

€9.50

Copperhead is a Belgian Gin, made with 5 essential botanicals - angelica, juniper, cardamom, orange peel and coriander seed. The legend goes that "Mr. Copperhead" was a notorious alchemist, in search of the elixir of life who stumbled upon this recipe.

*Perfect Serve: Fever Tree Elderflower Tonic, orange zest & coriander*

## F.E.W Barrel Aged Gin

€9.50

Made using a different recipe to their American gin. This time they add more juniper and spices. The spirit is aged in small, highly charred oak barrels all of which adds up to a rich and highly flavoured spirit. This is probably not best suited for a classic G&T but will work wonders in a Martinez or in place of the whiskey in an old fashioned. Alternatively, it is one of the world's best sipping gins and can be enjoyed simply on its own with a little ice.

*Perfect Serve: best sipped neat!!*



# Tigh Nora

## Ungava Gin

€9.50

Ungava is a very intriguing Canadian Gin, made using six rare, botanicals which bestow upon it a distinctive flavour profile and the natural, vibrant colour. These hand-picked botanicals include Nordic Juniper, Arctic Blend, Cloudberry, Crowberry, Labrador Tea and Wild Rose Hips. It is named after the Ungava Peninsula, which can be found at the northern tip of Quebec, Canada.

*Perfect Serve: Fever Tree Indian Tonic, a slice of grapefruit & raspberries*

## Foxhole Gin

€9.75

Foxhole Gin is made at Bolney Wine Estate in Sussex using, unsurprisingly, a grape base. The botanicals include juniper, coriander, angelica seed, orris root, liquorice root, bitter orange, fresh lemon zest and fresh grapefruit zest. A very fresh and aromatic gin.

*Perfect Serve: Fever Tree Mediterranean Tonic Water, lemon & orange zest*

## Kyro Napue Gin

€9.75

The “Adventurous Rye Rye Gentlemen” at the Kyrö Distillery in Isokyrö, Finland produce the small batch Napue Gin using rye grain and the finest botanicals which give off a nose rich in meadow sweet, citrus, cumin and juniper. To follow it up, the palate develops subtle leafy and refreshing menthol notes.

*Perfect Serve: Fever Tree Indian Tonic Water, a slice of lime & rosemary*

## Gin Sul

€9.95

Made in a small, craft distillery in Hamburg. This gin also has roots in Portugal where a number of the botanicals are sourced. These include lemons and rockrose along with other herbs such as rosemary and lavender. To taste, it is dry and smooth with nice floral and fruit flavours with just a touch of spice. Expect to taste lemon and grapefruit citrus with some pepper, aniseed, juniper, white pepper, and angelica.

*Perfect Serve: Fever Tree Indian Tonic water, lemon & rosemary*

## Monkey 47

€9.95

Hits of fresh citrus and ripe juniper on the nose, followed by a vegetal and slightly wooded finish that’s extremely complex and robust. A big kick of rewarding flavour greets the palate with a clean mouth feel. In 2011, the premium gin was also awarded the World Spirits Award of Gold in the Gin category and Gold for best in class for the Gin Worldwide at the International Wine and Spirits Competition London.

The number 47 comes from the number of botanicals that go into this unique gin.

*Perfect Serve: Fever Tree Indian Tonic & a slice of orange*

## CollaGin

€9.95

CollaGin. That little bit of wordplay unlocks the idea behind this gin – it’s distilled with collagen. CollaGin features botanicals including pink grapefruit, star anise and angelica, as well as pure collagen, which apparently doesn’t affect the flavour profile.

*Perfect Serve: Fever Tree Indian Tonic Water & a slice of grapefruit*

## Wild Island Botanical Gin

€9.95

Wild Island Gin contains six botanicals from Colonsay and ten from around the world. The native ingredients include lemon balm, meadowsweet and sea buckthorn. The citrus-led character perfectly complements tonic.

*Perfect Serve: Fever Tree Indian Tonic Water, a slice of lemon & mint*



# Tigh Nora

## Bathtub Gin

€10.05

An extraordinary award-winning gin, made in ultra-small batches, produced by the enigmatic Professor Cornelius Ampleforth. Made using the traditional method of Cold compounding (or in layman's terms – infusing). Very high quality copper pot-still spirit is infused with ingredients including juniper, orange peel, coriander, cinnamon, cloves and cardamom. The result is an extraordinary gin, lightly tinted by the botanicals, and with a flavour which is bold, and perfumed all at once. It is packaged using brown paper, string and wax, the presentation puts in mind of a Victorian apothecary!

*Perfect Serve: Fever Tree Indian Tonic, a slice of orange and cloves*

## Tappers Darkside Gin

€10.25

Tappers distillery is based in West Kirby near Liverpool. Darkside uses seaside botanicals including sea beet, chickweed, and red clover flowers and leaves. This warming, herbal and dry gin works best with Indian tonic water in a refreshing G&T.

*Perfect Serve: Fever Tree Indian Tonic Water, a slice of orange & thyme*

## Audemus Pink Pepper Gin

€10.50

A Pink Pepper Gin from French producers Audemus, situated in the heart of Cognac. Made with hand-picked pink peppercorns and a handful of other tasty botanicals including honey, vanilla and cardamom.

*Perfect Serve: Fever Tree Indian Tonic Water, lemon zest & strawberry*

## Chilgrove Bluelwater Gin

€10.50

A limited edition release from Chilgrove, celebrating the connection between England and Australia. This gin features a grape-based spirit and a selection of 14 botanicals, including 4 of which are indigenous to England and 4 of which are indigenous to Australia. The English botanicals are mint, coriander, angelica and savoury, while the Australian botanicals are finger limes, ribberries, Davidson plums and lemon myrtle.

*Perfect Serve: Schweppes 1783 Crisp Tonic, a slice of lemon & thyme*

## Ki No Bi

€11.50

Produced at Japan's Kyoto Distillery. It is made using the age-old art of blending. They break down the botanicals they use into six different categories: Base, Citrus, Tea, Herbal, Spice and Floral and will then distil these separately before blending them back together again. It is made with a rice spirit and botanicals including yellow yuzu, Japanese cypress, green tea, bamboo and sanso berries (Japanese peppercorn), this has classic juniper notes which complement the Japanese botanicals. With a warming and spicy finish, this will make a delicious G&T.

*Perfect Serve: Fever Tree Indian Tonic, with a slice of lemon*

## GinRaw

€11.75

A classy gin that is inspired by the aromas and gastronomy of Barcelona. The main spirit is initially distilled with juniper berries before being combined with spirit containing the more delicate botanicals. The botanicals used include classic Mediterranean and more exotic ingredients. The former all being fresh, including lemon peel from Murcia, cedrat peel from Valencia and laurel also from Spain. The more exotic ingredients include kaffir lime leaves sourced from Thailand, black cardamom from India and finally coriander seeds from Egypt. The result is less dry than you would expect. There are lots of floral flavours: lilac, violets, cherry blossom. Lemon balm, angelica and juniper with a little citrus peel.

*Perfect Serve: Fever Tree Indian Tonic, lemon & lime*

## Half Hitch

€11.50

When you hear the word Camden, what do you think about? The music? The markets? Well, if you were around in the latter half of the 1800s, you might know Camden more for its gin. While those times may have passed, Half Hitch Gin is bringing gin back to Camden. Produced in the former warehouse vaults of Camden Lock, Half Hitch gin is made with a gin base that is blended with tinctures of Malawian black tea, pepper, hay, English wood and bergamot. The name itself was inspired by the knots used to tie barges to the Lock.

*Perfect Serve: Schweppes 1783 Crisp Tonic & orange zest*



# Tigh Nora

## **Bootlegger 2l Gin**

**€11.50**

Bootlegger 2l New York Gin is named in honour of the amendment that repealed Prohibition. The gin is crafted by first distilling Bootlegger 2l New York Vodka, which is made entirely from corn. Once the vodka has been distilled, it is steeped in five unique botanicals, including juniper, coriander, lemon verbena, orris root and bitter orange. "The botanicals soak for 24 hours," says Brian, and "then we redistill the gin through our 300 gallon pot still to remove colour and bind the flavours together." As a result, the gin has hints of pine and juniper on the nose, that give way to bursts of floral citrus, grapefruits, orange zest and spicy coriander on the palate.

*Perfect Serve: Fever Tree Indian Tonic Water, a slice of grapefruit & and coriander seeds*

## **Farmers Botanical Small Batch Organic Gin**

**€11.95**

Farmer's Gin is an American organic gin made with grains grown by four farmers. The botanicals include juniper, elderflower lemongrass, coriander, angelica root and others that remain secret. This works especially well when mixed 1:3 with lemonade, or 4:1 with vermouth in a classic Martini.

*Perfect Serve: Fever Tree Indian Tonic, lemon zest & a slice of lime*

## **Juni pero Gin**

**€12.50**

The Anchor Distilling Company combine more than twelve botanicals to produce this small batch gin. Redistilled in a small copper still. Rich fruity citrus palate, ginger, coriander, liquorice and of course juniper are all present in this artisan gin.

*Perfect Serve: Fever Tree Indian Tonic, grapefruit & coriander*

## **Xcellent Edelweiss Gin**

**€12.50**

A Swiss gin, made with a base of high-quality rye grain spirit, seasoned with 25 botanicals including Edelweiss, woodruff, elderflower, lemon balm and lavender - the latter two are grown by Master Distiller Franz Huber himself! It's diluted down to 40% using pure glacier water from the heart of Switzerland. A highly fragrant, refreshing and herbal gin, very suited to enjoying neat.

*Perfect Serve: Schweppes 1783 Crisp Tonic & a slice of grapefruit*

## **Copperhead Black Batch**

**€12.95**

A variation on Copperhead Gin's recipe, their Copperhead Black features the sweetness of elderberry paired with black Ceylon tea, alongside juniper, coriander, cardamom, orange zest and angelica.

*Perfect Serve: Fever Tree Indian Tonic, orange & lemon zest*

## **Forest Gin**

**€12.95**

Forest Gin is family-created small batch gin, produced by Lindsay and Karl Bond. To make it, they steep some classic gin botanicals (including organic juniper berries and coriander seeds) in organic grain spirit. They then take a pestle and mortar to bundles of botanicals which they forage from the Macclesfield Forest when they can - this includes wild bilberries, gorse flowers, raspberries and local moss, among others. This is distilled through their own copper condenser and blended with local spring water to bring it down to 42% ABV.

*Perfect Serve: Fever Tree Indian Tonic, a slice of grapefruit & rosemary*

## **Mezcal Gin Joven**

**€13.45**

Mezcal Gin Joven is a made using a base spirit made with cenizo agave. The botanicals are a mix of traditional ones including juniper, angelica coriander and orange peel with native and unusual ones including guinea - and ancho-chili peppers, hibiscus and avocado leaves. A complex spirit that can be enjoyed on its own or in cocktails.

*Perfect Serve: Fever Tree Indian Tonic & a slice of orange*



# Tigh Nora

## **Gi nabel l e**

**€13.50**

A Gin with Galician soul. This Gin is fruity with predominantly Mirabelle and Albariño grapes, with marked floral aromas, that hide a juniper background and citrus notes with balsamic. These are nuances of fine fruits that make Ginabelle unique for an exclusive and refined cocktail or a perfect Gin & Tonic.

*Perfect Serve: Fever Tree Indian Tonic & a slice of orange*

## **Mar coni 46 Gi n**

**€13.50**

Marconi 46 is an Italian gin from Veneto. Made with botanicals including juniper berries, Muscat grapes, mountain pine, cembra pine, mint and cardamom. As silkily smooth gin that's very versatile.

*Perfect Serve: Schweppes 1783 Crisp Tonic, a slice of orange & mint*

## **Crazy Gi n**

**€13.95**

Created by the self-styled Crazy Singh, Crazy Gin takes a classic botanical gin, which is blended with lassi (a yoghurt-based Indian drink) and then vacuum-distilled. The result is a gin that has notes of pomegranate, pepper, coriander and pepper, with a creamy texture.

*Perfect Serve: Fever Tree Mediterranean Tonic & strawberries*

## **Koval Gi n**

**€14.25**

Gin from Chicago's very own Koval Distillery - which is the first distillery in the city since the days of Prohibition. Made with a unique variety of woodland spices. Juniper and wildflowers envelop the nose, while the taste is dry, yet vibrant - clean and nuanced by emerald grasses, golden citrus, and white pepper with a round, floral body. Beautiful stuff, and with a gorgeous bottle to match!

*Perfect Serve: Fever Tree Indian Tonic, grapefruit zest & mint*

## **Vapor Rhok Gi n**

**€14.25**

Rhok is Colorado-based Vapor Distillery's flagship spirit, and one where the juniper is not dominant. Made using organic botanicals: lavender, hibiscus, lemon and orange citrus peel, sencha green tea, angelica, and chamomile blossoms, along with juniper and coriander.

*Perfect Serve: Fever Tree Indian Tonic, orange zest & star anise*

## **Sk i n Pi n k Gi n**

**€14.75**

The pink-covered edition of Skin Gin from Germany. Each of the botanicals is distilled separately including grapefruit, lime, mint, lemon and orange. With notes of citrus and mint, this makes a refreshing G&T.

*Perfect Serve: Fever Tree Indian Tonic, a slice of orange & rosemary*

## **Beefeater Borr ough's Reser ve**

**€15.50**

Beefeater Burrough's Reserve Batch 1 was Beefeater's first foray into aged gin under the Burrough's Reserve brand. Burrough's Reserve Batch 1 was rested in barrels which formerly held the French Aperitif Reserve Jean de Lillet. The wine itself is a blend of three grapes blended with a bitter orange liqueur; the barrels are French oak. The resultant spirit has a lovely, gentle golden color. No age statement is available.

*Perfect Serve: Neat or with ice*

## **Strane Oaked Gi n**

**€17.95**

Unveiled in the latter half of 2016, it's the Strane Oaked Gin from the Smögen distillery in Sweden. This was matured for 18 months in a Sherry butt before being bottled at 55% ABV. They recommend replacing the whisky in your 'Whisky & Soda' with this tasty treat - which we reckon sounds like an awesome idea!

*Perfect Serve: Schweppes Soda Water & a slice of orange*



# Tigh Nora

## Genever

### Bols Genever

€7.95

As one of the oldest distilleries still in existence today, a mix of heritage and progressive attitude has combined into a potent mix in this bottling. Re-released in 2008, Bols Genever is an essential addition to any gin shelf, especially if you are seeking to make authentic historic cocktails. At 42% ABV, Bols Genever is triple distilled using over 50% maltwine (made from triple-distilled rye, corn and wheat) and neutral grain spirits. The use of a maltwine base is what sets Genever spirits apart from London Dry styles generally, as the more aromatic base spirit provides more malty and sugary notes. On the nose Bols Genever has strong grain and malt tones, complemented by sweet subdued juniper, honeysuckle and citrus notes. Rich and smooth on the palate, the liquid is a vibrant, younger type of Genever, complex and full of depth. This is a gin that a Whiskey or Scotch lover would appreciate.  
*Best served in Cocktails.*

## Old Tom

### Langley's Old Tom

€5.95

An Old Tom Gin from the Langley's range. Taking inspiration from a traditional style of slightly sweetened gin that was extensively enjoyed in 18th and 19th century England, the distillers behind Langley's created their own expression, which would be well-suited for using in cocktails like the Tom Collins.  
*Perfect Serve: Best served neat or in a Tom Collins*

### Hayman's Old Tom

€6.25

The re-introduction of Hayman's Old Tom Gin in 2007 came by request of the London cocktail community who were interested in having the full spectrum of gins as specified in the recipes of so many of the classic cocktails of the early 1900s. Distilled from 100% grain and bottled at 40% ABV, Hayman's Old Tom Gin has sweet aromas of almond and citrus. The hints of ginger and light herbal-spiciness from the juniper and coriander give a more rounded fragrance, but as with most Old Tom's it's the sweetness from the Licorice root that shines through. On the palate, it provides balanced traditional Old Tom characteristics and is without a doubt the standard bearer of this lightly-sweetened gin style.  
*Perfect Serve: Schweppes 1783 Crisp Tonic, lime & star anise*

### Jensen's Old Tom

€7.50

Brilliant Old Tom gin from Christian Jensen. This was made to a recipe from the 1840s, and is naturally sweetened with larger quantities of botanicals than the original Jensen's London Gin.  
*Perfect Serve: Fever Tree Indian Tonic & rosemary*

### Bathtub Old Tom

€7.95

Ableforth's has been at it again, this time recreating a traditional style of gin that was very popular in 18th and 19th century England. Old Tom is a slightly sweetened gin, created following a request from The Handmade Cocktail Company, which needed a tasty Old Tom gin for use in their Martinez cocktail. Old Tom got its name from an unusual dispensing method used by London gin houses. A tom cat-shaped plaque would be hung outside where passers-by could drop a coin in the animal's mouth. The proprietor would then dispense a shot of gin from a tube under the cat's paws. This almost-forgotten style of gin is perfect in sweet gin cocktails – it's how the classic Tom Collins got its name – and makes a tasty G&T.  
*Perfect Serve: Fever Tree Indian Tonic & a wedge of lime*

# Tigh Nora

## Once Upon a Gin Cocktail

### **The Wild Atlantic Way**

**€9.00**

*Dingle Gin, Violette liqueur, lemon juice, Peach purée topped with Pinot Grigio*

Where land and sea collide. Where untamed beauty abounds. Welcome to our Wild Atlantic Way cocktail, an experience as unforgettable as the Wild Atlantic Way itself!

Leave the ordinary elsewhere!

### **Tom Collins**

**€8.50**

*Hayman's Old Tom Gin, Lemon juice, Sugar, Soda water & a slice orange.*

Named after a hoax that was doing the rounds of New York in 1874, the Tom Collins has immortalised itself into one of the most iconic gin cocktails around. The story of the hoax goes something like...

Tom Collins was a loud and boisterous man who was known to sit in taverns and talk harshly of nearly everyone he'd met, or in many cases, those he hadn't. Fortunately for those who fell victim to Collins' wrath, they had good friends who would immediately find their friend and let them know of all the profanity directed towards them. The victim was then encouraged to find Collins and confront him. However, when the victim went to the tavern where Collins was meant to be, he was nowhere to be found (because Tom Collins did not exist). It was then that those desperately looking for their revenge would ask at the bar for Tom Collins, and instead receive the sour cocktail.

"Have you seen Tom Collins?"

### **Genever Old Fashioned**

**€8.50**

*Bols Genever Gin, Sugar, Angostura Bitters & orange peel.*

Before there was gin, there was Genever -

described as the granddaddy of Gin. Like gin, Genever is a white spirit steeped with botanicals.

Unlike gin, Genever has a distinctively malty grain base—its maltiness might remind you more of a much, much lighter Scotch; and though it's still a clear, juniper-steeped liquor, it tends not to be quite as sharply herbal as gin. If you like whiskey, you'll love this!

### **Negroni**

**€9.50**

*Bombay East, Campari, Sweet Vermouth & orange peel.*

The most widely reported version of this drink's origin is that it was invented at Caffè Casoni in Florence, Italy in 1919. Legend tells that Count Camillo Negroni asked his friend, bartender Forasco Scarselli, to strengthen his favourite cocktail – the Americano – by replacing the soda water with gin. Scarselli added an orange garnish, rather than the lemon you'd usually get with an Americano, and the drink took off. Before long, everyone was coming into the bar for a 'Negroni.'



# Tigh Nora

## Martini

€14.50

*Tanqueray No. 10, Dry Martini & Lemon peel.  
Make it a dirty with olive brine.*

Ernest Hemingway pronounced in A Farewell to Arms, "I've never tasted anything so cool and clean... They make me feel civilized" Barnaby Conrad III, author of a book on the Martini's origin, claims that the drink was, in fact, invented in San Francisco, after a miner requested a pick-me-up in the city on his way to Martinez. There are also assertions that it originated in New York's Knickerbocker Hotel.

Go on, be civilised like Hemingway!!

## The Nora Barnacle

€15.50

*Monkey 47, Cointreau, lemon juice, raspberries & egg white.*

Nora was the wife of literary giant James Joyce. She was born in the Galway Workhouse in March 1884; the exact date is unknown but is believed to be either the 21st or the 22nd. She lived on Augustine Street with her grandmother and then in Bowling Green with her uncle, where you can still see her house today. Nora was the inspiration for much of James Joyce's work, but she has also inspired us here at Tigh Nora's. And so, we have a great cocktail inspired by the great woman.

## Non Alcoholic Gins

### Ceders Crisp Non Alcoholic

€5.95

*Perfect Serve: Fever Tree Elderflower Tonic, cucumber & juniper berries*

### Seedlip Spic 94 Aromatic Non Alcoholic

€5.95

*Perfect Serve: Fever Tree Mediterranean Tonic, orange & cloves*

### Seedlip Garden 108 Herbal Non Alcoholic

€5.95

*Perfect Serve: Fever Tree Indian Tonic or Schweppes Soda Water, mint & juniper berries*

# Tigh Nora

## White Wine

	Glass	Bottle
<b>El Caminador Sauvignon Blanc, Chile</b> <i>Classic, zesty citrus aromas with light, juicy fruits and a satisfying, long dry finish.</i>	€6.50	€23.50
<b>Swallows' Tale Sauvignon Blanc/Chenin, Western Cape</b> 50% Sauvignon Blanc, 50% Chenin. <i>Simple yet elegant green pepper and apple add subtle Sauvignon tones to the more tropical Chenin Blanc. A refreshing acidic lift on the finish leaves a pleasing citrus taste on the palate.</i>	€7.50	€26.95
<b>Catarratto Pinot Grigio IGT, Sole Invicto, Italy</b> <i>Intense bouquet of tropical and citrus fruits. Medium bodied, perfectly balanced, supple and refreshing palate.</i>	€7.50	€26.95
<b>Côtes de Gascogne Cuvée Marin, South West France</b> <i>A bit unusual Colombard, Gros Manseng and Sauvignon Blanc blend. Zesty citrus and ripe pineapple fruits, with a clean long mineral finish.</i>	€7.95	€29.95
<b>Tindall Sauvignon Blanc, Marlborough</b> <i>Fresh and lively hints of passion fruit, lime and spring flowers. Vibrant with delicious ripeness, finishing with great balance! A cracker of a Sauvignon Blanc!</i>	€8.75	€33.95

## Sparkling

<b>Casa Ghellar Prosecco Spumante</b> <i>The darling sparkling Prosecco of Italy! Crisp, refreshing and wonderfully effervescent this classic wine is brimming with fresh fruits and floral notes and is alive with zingy fruit character and golden apples.</i>	€37.50
<b>G.H Mumm Cordon Rouge N.V Champagne</b> <i>An explosion of freshness in the mouth, followed by strong persistence. The complex aromas of fresh fruit and caramel perpetuate the intensity.</i>	€65.00
<b>Moët &amp; Chandon N.V Champagne</b> <i>Light elegant style with a fresh lively palate and an underlying creamy texture.</i>	€75.00
<b>Perrier Jouet Brut</b> <i>Ampleness and vivacity balance out in the mouth, developing into a flavour of round and vinous elegance. A fresh, balanced champagne with a long finish.</i>	€85.00
<b>Perrier Jouet Blason Rosé</b> <i>With its sharp and strong sensation, the Perrier-Jouët Blason Rosé is a supple and complex wine. Rich and long in the mouth. A gourmet champagne, with the authentic character of a rosé.</i>	€99.00
<b>Dom Perignon 2009 Vintage</b> <i>The fruit is majestic: ripe, fleshy and profound. Beyond the richness and a certain voluptuousness is a strong impression of consistency that prevails. The various sensations – silky, salty, sappy, bitter and briny – converge and persist.</i>	€200.00



# Tigh Nora

## Red Wine

- |   | Glass  | Bottle |
|---|--------|--------|
| <b>El Caminador Cabernet Sauvignon, Central Valley</b><br><i>A smooth easy-drinking red wine with warm, soft, plummy fruit and a light smooth finish.</i>   | €6.50/ | €23.50 |
| <b>Puna Snipe Family Reserve Organic Merlot, Maipo Valley</b><br><i>A ripe, fruity style offering cherries, figs and blackcurrant notes; supple well integrated tannins offer a wonderful experience.</i>   | €7.50/ | €28.95 |
| <b>Swallows' Tale Shiraz/Cabernet Sauvignon, Western Cape</b><br>Shiraz 50% Cabernet Sauvignon 50%<br><i>Rich and ripe bramble fruits offer a very appealing rounded palate. Ripe tannins and good freshness give some exciting structure to the wine.</i>        | €7.25/ | €26.95 |
| <b>Malbec, Valle De La Luna, Mendoza</b><br><i>An intense red colored wine. Fragrant aromas of cherries and plums. On the palate, it is perceived round with subtle notes of vanilla and truffle.</i>   | €7.50/ | €28.95 |
| <b>Montebuena Madurado, DOC Rioja</b><br>100% Tempranillo.<br><i>Nice floral nose with ripe black berry fruit and a touch of dried herbs. Big and structured with fresh ripe fruit on the palate, touch of grass and well defined tannins on the long finish.</i> | €8.25/ | €30.95 |



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