



Welcome. We have a real passion for gin to share with you as you discover new gins. We recommend you try a gin tasting flight to see just how different G&Ts really are!

GIN TASTING FLIGHTS

Served as 3 x 25ml measures with tonic

CLASSIC

£15

3 different styles of gin for you to enjoy!

LOCAL

£15

3 craft gins made in and around the New Forest

SAILORS

£15

3 Navy Strength gin and tonics at 57% ABV!

UNUSUAL

£15

3 very different gin and tonics to tease you

FRUIT

£15

3 premium fruit led gins

SPECIAL

£15

This month's 3 gins for you to discover!

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The New Forest's historic hotel

GIN

Served in double measures (50ml)

JUNIPER

Traditional gin style: clean, crisp and bold with juniper dominating

Brecon	Welsh gin made at the Penderyn distillery, flavoured with juniper and coriander with hints of cinnamon and nutmeg <i>Served with Fever Tree Mediterranean Tonic Lime</i>	£8
Conker	Local gin using New Forest spring water and hand-foraged gorse flowers, marsh samphire and elderberries <i>Served with Luscombe Indian Tonic Lime</i>	£10
Four Pillars Rare	Australian gin showcasing Tasmanian pepperberry and lemon myrtle, as well as orange <i>Served with Fever Tree Indian Tonic Orange</i>	£10
Mary Rose	Locally made gin from HMS Spirits Company, with subtle notes of rosemary, grapefruit and juniper <i>Served with Fever Tree Mediterranean Tonic Grapefruit</i>	£12
Portobello Road No. 171	Released by the award-winning Notting Hill bar, this gin is juniper forward with spice, red berries and lemongrass <i>Served with Luscombe Grapefruit Tonic Grapefruit</i>	£8
Salcombe Start Point	Exceptionally smooth and complex gin, inspired by the Salcombe fruiters that brought exotic fruit into Devon <i>Served with Luscombe Indian Tonic Grapefruit</i>	£11
Sipsmith VJOP	'Very Junipery Over Proof' is the ultimate juniper forward gin, bottled at 57.7% to give it a hefty junipery kick <i>Served with Fever Tree Aromatic Tonic Lemon</i>	£11

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CITRUS

Fresh and zesty with citrus notes from the essential oils in citrus peel

Aber Falls Marmalade	Welsh gin, with hefty sweet and bitter orange flavours <i>Served with Fever Tree Indian Tonic Orange</i>	£9
Aviation	From Portland, Oregon with unconventional botanicals including anise, lavender, cardamom and sarsaparilla <i>Served with Fever Tree Indian Tonic Lemon</i>	£10
Beachcomber	Citrus-forward local gin distilled in Lymington, with a sweeter edge so very easy drinking <i>Served with Luscombe Elderflower Tonic Lemon</i>	£13
Botanist	Exciting and unusual gin from Islay with 31 botanicals including apple mint, birch leaves and bog myrtle leaves <i>Served with 1724 Tonic Grapefruit & Mint</i>	£11
Bulldog	A delicious gin made with a distinctive blend of botanicals, including poppy, dragon eye, lotus leaves and almonds <i>Served with Fever Tree Mediterranean Tonic Grapefruit</i>	£8
Chase Pink Grapefruit	A bounty of pink grapefruit and pomelo peels make a fantastic pairing in this gin from Herefordshire <i>Served with Luscombe Grapefruit Tonic Grapefruit</i>	£11
Drumshanbo	Irish gin, vapour infused with oriental lemon and lime, fresh grapefruit and gunpowder tea <i>Served with 1724 Tonic Grapefruit</i>	£11
Malfy	Zesty Italian gin with lemons from the Amalfi coast, tasting halfway between gin and limoncello <i>Served with Fever Tree Lemon Tonic Lemon & Mint</i>	£9

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No. 3	Flagship gin from Berry Bros. & Rudd perfectly balancing juniper with 3 citrus fruits and 3 spices <i>Served with Fever Tree Indian Tonic Lemon</i>	£10
Salcombe Rosé	The ultimate pink G&T handcrafted in Salcombe, inspired by the aromas, flavours and lifestyle of the South of France <i>Served with Franklin & Sons Indian Tonic Grapefruit</i>	£11
Tanqueray No. Ten	Small batch premium gin bursting with fresh citrus notes along with chamomile flowers and other botanicals <i>Served with Luscombe Grapefruit Tonic Grapefruit</i>	£10
Wessex	Alfred the Great gin, with the star botanical of chervil, giving a slight hint of aniseed, and a touch of honey <i>Served with Franklin & Sons Indian Tonic Rosemary</i>	£9
Wyrd	Beautiful, smooth local gin using New Forest gorse and spring water, with a citrus and pine edge <i>Served with Luscombe Indian Tonic Orange</i>	£12

UNUSUAL

Unusual botanicals creating truly unique gins

An Dulaman	From Ireland's coast, with 5 different types of seaweed which impart wonderfully savoury maritime elements <i>Served with Elderflower Tonic Lemon</i>	£10
Bertha's Revenge	Irish milk whey gin named after Bertha, said to have been the oldest cow in the world aged 48 in 1993 <i>Served with Franklin & Sons Indian Tonic Orange</i>	£11
Black Tomato	This Dutch gin, made using black tomatoes as well as sea water, delivers a fascinating sweet and savoury balance <i>Served with Pomegranate & Basil Tonic Basil & Rosemary</i>	£13

FRUIT

Sweeter and full of fruit alongside juniper

Aber Falls Rhubarb & Ginger	From Abergwynnregyn comes a comforting taste of rhubarb and ginger crumble in the form of a gin <i>Served with Fever Tree Ginger Ale Lime</i>	£9
Brockmans	Blueberries, blackberries and Valencia orange peel combine to create an intensely smooth gin with a sweeter edge <i>Served with Elderflower Tonic Berries</i>	£10
Caorunn	Small batch Speyside gin using handpicked botanicals including native coul bush apple and rowanberry <i>Served with Elderflower Tonic Apple</i>	£9
Fresha	The perfect summer gin from Andalucia featuring local strawberries with Seville orange and lemon <i>Served with Fever Tree Lemonade Strawberry</i>	£10
Nordés	Galician gin with a base spirit distilled from Albariño, producing a highly aromatic and a sweeter edge <i>Served with Elderflower Tonic Strawberry</i>	£10
Tarquin's Blackberry	Cornish gin with British blackberries and wildflower honey imparting a subtle mellow sweetness <i>Served with Fever Tree Lemonade Blackberry</i>	£10
Warner Edwards Rhubarb	Well balanced gin using the variety of rhubarb grown in Queen Victoria's kitchen garden <i>Served with Fever Tree Lemonade Orange & Mint</i>	£11
Whitley Neill Quince	Aroma of fresh stone fruits followed by juniper and citrus zest with a long fruity sweet finish <i>Served with Cucumber & Watermelon Tonic Cucumber & Mint</i>	£9

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Whitley Neill Raspberry Scottish raspberries at its core, complemented perfectly by undertones of liquorice and coriander £9
Served with Fever Tree Mediterranean Tonic | Raspberry & Basil

HERBACEOUS

More savoury gins delivering unique flavours with unusual botanicals

Edinburgh Seaside Using intriguing Scottish ingredients from the coast, like bladderwrack, ground ivy and scurvy grass £10
Served with Elderflower Tonic | Grapefruit

Filliers Pine Blossom This rich and earthy Belgian pine blossom gin is refreshing and very suitable for the New Forest with its pine notes £10
Served with Fever Tree Aromatic Tonic | Lime

Gin Mare Inspired by Mediterranean flavours, including arbequina olive, rosemary, thyme, basil and mandarin £11
Served with 1724 Tonic | Thyme and Orange

Martin Miller's Distilled using Icelandic spring water, with a subtle cucumber edge, so if you like Hendricks you must try this £8
Served with Fever Tree Indian Tonic | Cucumber & Basil

Monkey 47 An unusual gin from the Black Forest, using a historic recipe with 47 botanicals including lingonberry £13
Served with 1724 Tonic | Cucumber & Mint

Sabatini Exudes Tuscany with botanicals including olive leaves, sage, fennel, orris, lemon verbena, thyme and lavender £10
Served with 1724 Tonic | Thyme and Lemon

Winchester Fine Local classic style gin, rich in piney Macedonian juniper and vapour-infused with lemon and lime peels £10
Served with Luscombe Indian Tonic | Lemon

SPICE

Warm, spicy and earthy gins creating a more unusual style.

Audemus Pink Pepper	From French producers situated in the heart of Cognac, with hand-picked pink peppercorns <i>Served with Fever Tree Indian Tonic Pink Pepper</i>	£11
Chase GB	Distilled from potatoes, this Extra Dry gin has a good balance of citrus zest and warm spicy notes <i>Served with Fever Tree Mediterranean Tonic Lemon & Basil</i>	£9
Death's Door	A fantastic American gin from Washington Island, with balanced notes of fennel, juniper and coriander <i>Served with Luscombe Indian Tonic Fennel & Orange</i>	£11
Fort	Using elderflower, gorse flower and sea radish which grow within the walls of Fort Cumberland in Portsmouth <i>Served with Fever Tree Indian Tonic Lime</i>	£10
Sacred Cardamom	Guatemalan Cardamom pods steeped in English grain spirit, which is then re-distilled to create an intense, spicy gin <i>Served with 1724 Tonic Cardamom</i>	£10
Sacred Coriander	With plenty of powerful, enjoyably spicy coriander notes, paired with touches of juniper and lemon peel <i>Served with Fever Tree Indian Tonic Lemon & Basil</i>	£11
Twisted Nose	Made in Winchester, with locally-grown watercress adding a delicate sweetness and peppery sparkle <i>Served with Franklin & Sons Indian Tonic Cucumber</i>	£10
Winchester	Made with a selection of medieval 25 botanicals: one for each of the Knights around King Arthur's round table <i>Served with Fever Tree Mediterranean Tonic Rosemary</i>	£11

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NAVY STRENGTH

Gins with a much higher strength allowing the flavours to pack that extra punch

Edinburgh Cannonball	Double strength juniper, lemon peel and a pinch of Szechuan pepper create a bold and hearty tippie <i>Served with 1724 Tonic Lemon</i>	£11
Four Pillars Navy	A Navy Strength addition to Four Pillars gins from Australia, with finger limes adding elegant citrus notes <i>Served with Fever Tree Aromatic Tonic Grapefruit</i>	£12
Gin Lane Royal Strength	Made with 8 botanicals: juniper, coriander, angelica, orris, lemon, orange, cassia bark and star anise <i>Served with Luscombe Grapefruit Tonic Grapefruit</i>	£9
Winchester Gunpowder	Local gin with an interesting combination of sea buckthorn and gunpowder tea alongside the classic juniper. <i>Served with Fever Tree Indian Tonic Lemon</i>	£11
Hayman's Royal Dock	A classic well balanced Navy Strength gin, with citrus and floral notes, named after the old Naval base in Deptford <i>Served with Fever Tree Mediterranean Tonic Orange</i>	£10
Portobello Road No. 171 Navy	Juniper with a touch of sea salt, balanced by spicy cassia and punchy citrus <i>Served with Franklin & Sons Indian Tonic Lemon</i>	£10
Rock Rose Navy	Scottish gin with an intense flavour profile of pine freshness, earthy herbaceousness and blaeberry juciness <i>Served with Fever Tree Aromatic Tonic Rosemary</i>	£12
Tarquin's Seadog	Smooth Cornish gin featuring orris root, green cardamom seeds, cinnamon and violets <i>Served with Fever Tree Aromatic Tonic Grapefruit</i>	£11

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SIPPING

Ultra premium gins designed to be drunk on their own with no tonic like a single malt

Served neat with ice on the side to add

Crossbill 200	A special edition single-estate Scottish gin using juniper exclusively from a 200 juniper plant and the rosehip growing around it: the ultimate expression of peppery juniper heaven! Intriguing and punchy at 59.8%	£24
La Madame	A really unique compound gin from Rome which blends a juniper distillate with herbs and spices. The result is unfiltered to retain its amber colour from the infusion.	£11
Pothecary Trinity	Piney juniper leads, with warming coriander and vibrant citrus. Just three botanicals, each one individually distilled. It marries juniper, coriander seed and Bergamot orange.	£15
Sir Robin of Locksley	A very smooth gin from Sheffield with elderflower, dandelion and pink grapefruit. The name is a reference to the legend of Robin Hood.	£10

BARRELAGED

Aged in barrels creating a floral and whisky edge to the gin

Conker Port Barrel	Local gin aged in 5 year old Ruby Port barrels, imparting powerful fruit and warming oak spices to the incredible gin's flavour profile.	£13
Strathearn	Featuring the sweet, vibrantly floral combination of classic Scottish heather and delicate rose <i>Served with Fever Tree Indian Tonic Orange</i>	£10
Wyrd Barrel Aged	New Forest gin rested and matured in oak barrels for up to 18 months. Each batch has a unique flavour profile. <i>Served with Fever Tree Ginger Ale Orange</i>	£13

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FLORAL

Light and delicate with fragrant sweetness

Bloom	Floral gin with camomile, honeysuckle and pomelo creating a delicate gin inspired by nature <i>Served with Fever Tree Lemon Tonic Lavender</i>	£9
Daffy's	Scottish gin using Lebanese mint, Spanish lemon and orange peels and French grain spirit <i>Served with Elderflower Tonic Lime & Mint</i>	£10
Half Hitch	Camden gin blended with tinctures of Malawian black tea, pepper, hay, English wood and bergamot <i>Served with Franklin & Sons Indian Tonic Orange</i>	£10
Jinzu	A blend of Scottish gin and Japanese sake with cherry blossom creates a subtle and intriguing spirit <i>Served with 1724 Tonic Apple</i>	£10
Mermaid	Isle of Wight gin using foraged rock samphire and Boadicea hops to create an earthy sweetness with a touch of sea air <i>Served with Luscombe Indian Tonic Lemon</i>	£11
Pothecary	A local premium gin with hand foraged botanicals including juniper, lemon, tilia flowers, lavender and mulberries <i>Served with Fever Tree Mediterranean Tonic Lemon</i>	£13
River Test	Hampshire gin set on the banks of the River Test infused with handpicked meadowsweet flowers <i>Served with Luscombe Indian Tonic Lime</i>	£11
Rock Rose	Scottish gin featuring Rhodiola Rosea, rowan berries, sea buckthorn, blaeberrries and verbena <i>Served with Fever Tree Indian Tonic Orange & Rosemary</i>	£10

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Scapegrace Black	Naturally black from Aronia Berry, Saffron, Pineapple and Butterfly Pea which changes colour when tonic is added <i>Served with Fever Tree Indian Tonic Apple</i>	£11
Sharish Magic	Portuguese gin with a colour from the blue pea flower that turns pink when you add your tonic <i>Served with Fever Tree Mediterranean Tonic Strawberry</i>	£13
Silent Pool	Kaffir lime, chamomile, local honey and lavender notes result in a subtly sweet though intricately-balanced tippie <i>Served with Franklin & Sons Indian Tonic Orange</i>	£10
Tarquin's Cornish	Small batch artisan Cornish gin using a flame-fired copper pot still called Tamara, with orris root and violets <i>Served with Fever Tree Mediterranean Tonic Grapefruit</i>	£10
Whitley Neill Aloe & Cucumber	A handcrafted infusion of fresh, green and earthy cucumber with succulent Karoo aloe <i>Served with Luscombe Indian Tonic Cucumber & Lemon</i>	£9

SLOE

Traditional gin style with infused sloe berries creating a sweeter deep red gin

Hayman's Sloe	A traditional gin made by steeping the sloes in Hayman's gin before blending with natural sugar <i>Served with Fentimans Botanical Tonic Orange</i>	£8
Monkey 47 Sloe	Peppery, tangy, complex spirit made by macerating Black Forest sloes in spirit for three months <i>Served Neat Grapefruit</i>	£11
Sipsmith Sloe	Rested with hand-picked wild sloe berries creating a subtle, complex gin, bursting with flavour <i>Served with Fever Tree Lemon Tonic Lemon</i>	£10

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OLD TOM

Traditional gin style with a touch more sweetness

Bathub Old Tom	A delicious, fruity and slightly sweetened gin <i>Served with Franklin & Sons Indian Tonic Orange</i>	£9
Jensen's Old Tom	A soft gin faithfully reproducing a 1840s recipe, with a great balance of botanicals which is naturally sweet <i>Served with Fever Tree Indian Tonic Rosemary</i>	£9
Poetic License Old Tom	An Old Tom gin from Sunderland, featuring hibiscus and rose petals leading to a sweet flavour profile <i>Served with Fever Tree Ginger Ale Rosemary</i>	£10
Winchester Old Tom	Local gin rested in lightly toasted French oak casks before being bottled <i>Served with Luscombe Indian Tonic Grapefruit</i>	£11

NON ALCOHOLIC

Stunning alternatives that still create a fantastic gin and tonic

Salcombe New London Light	Brings together juniper, ginger and habanero, alongside 15 more hand-picked botanicals <i>Served with Fever Tree Mediterranean Tonic Orange</i>	£8
Seedlip Grove	A citrus-focussed expression featuring blood orange, bitter orange, mandarin, lemon, lemongrass and ginger <i>Served with Fever Tree Indian Tonic Orange</i>	£8
Seedlip Spice	The Spice expression is based around allspice, cardamom, grapefruit, lemon and oak <i>Served with Fever Tree Indian Tonic Grapefruit & Rosemary</i>	£8

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COCKTAILS

Classic cocktails and titans of the gin world

Espresso Martini The perfect espresso martini using local Conker Cold Brew Coffee liqueur £10

Martini Pick any gin from our list
Served with an olive or the suggested garnish - just let us know which you prefer and how dry
Never shaken - Bond was wrong!
Price is as listed for your gin of choice

Negroni The ultimate gin cocktail! £10
Gin, vermouth and Campari in a 2:1:1 combination to create a bitter and savoury masterpiece that any serious gin fan will love

Sgroppino This decadent refreshing cocktail originated in Venice and combines Old Tom gin, Prosecco and lemon sorbet £14

Sloe Gin Sour Tangy cocktail with a berry burst of Sloe Gin to make a delicious sweet and sour combination £10

**Contains egg white. You cannot taste it but it helps make the perfect creamy froth*

WINE, BEER & SOFT DRINKS

SPARKLING	Prosecco (Bottle)	£25
	Prosecco (Mini 200ml Bottle)	£9
	Brut Champagne (Bottle)	£45
	Rosé Champagne (Bottle)	£45
WHITE	Sauvignon Blanc (Bottle)	£20
	Sauvignon Blanc (Mini 187.5ml Bottle)	£7
ROSE	Rosé (Bottle)	£20
	Rosé (Mini 187.5ml Bottle)	£7
RED	Shiraz/Cabernet (Bottle)	£20
	Shiraz/Cab (Mini 187.5ml Bottle)	£6
BEER	Pig Beer from Brockenhurst	£3
	Lager	£3
WHISKY	Penderyn	£8
SOFT	New Forest Spring Water (Still/Sparkling)	£2
	Juice	£2.5
	Coke / Coke Zero	£1.5
	Appletiser / Rose Lemonade	£2.5
	Tonic / Lemonade	£2
NIBBLES	Roasted Corn and Olive Selection	£2

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