

SUMMERTIME ... *and the sipping is easy!*



ELDERFLOWER MARTINI

50ml COTSWOLDS DRY GIN
22ml Elderflower liqueur
12.5ml Pineau des Charentes (French aperitif)
8ml Dry vermouth

HOW TO CREATE:

Shake all ingredients over ice, fine strain & serve into a chilled Martini glass.

EMBELLISH:

Lime peel or a sprig of elderflower

REMARK:

An aromatic dry mix, with fresh woody notes from the Pineau.
A delicate Elderflower finish.



COTSWOLDS COUNTRY GARDEN

50ml COTSWOLDS DRY GIN
25ml Elderflower liqueur
12.5ml Fresh lime juice
75ml Pressed apple juice

HOW TO CREATE:

Place all ingredients into an ice-filled shaker, shake and strain into ice-filled Copa glass.

EMBELLISH:

Cucumber, mint & viola flower.

REMARK:

This delicious, quintessential English mix creates a fresh, moreish cocktail.



COTSWOLDS PASSION

50ml COTSWOLDS DRY GIN
12.5ml Apricot brandy
8ml Lime juice
12.5ml Passion fruit syrup
1 fresh passion fruit

HOW TO CREATE:

Scoop out flesh of passion fruit into shaker, add ice and other ingredients, shake and fine strain into a Martini glass.

EMBELLISH:

Passion fruit

REMARK:

Deliciously fresh and fruity, with a hint of spice.

Can also be added to a glass of champagne or Prosecco for a delicious twist on a Bellini.



WHITE NEGRONI

25ml COTSWOLDS DRY GIN
25ml Suze (a bitter Swiss aperitif)
25ml Lillet Blanc (a dry French aperitif similar to vermouth)
2 drops of grapefruit bitters

HOW TO CREATE:

Stir all ingredients in a mixing jar, strain into an ice filled old-fashioned glass

EMBELLISH:

Twist of Grapefruit peel

REMARK:

Fresh summer time Negroni, bitter and aromatic with a lovely lift from the gin.



CAIPIROTSWOLD

60ml COTSWOLDS DRY GIN
10ml Sugar syrup
4 wedges of grapefruit

HOW TO CREATE:

Muddle wedges of grapefruit in shaker tin, transfer into rocks glass, add gin and sugar, stir, add crushed ice and lift grapefruit through the ice & serve.

EMBELLISH:

Grapefruit

REMARK:

Just the perfect refreshing drink on a hot summers day, no fuss and bursting with fresh grapefruit zest.



GOLDEN PHEASANT

50ml COTSWOLDS 1616 BARREL-AGED GIN
15ml Grand Marnier
12.5ml Cointreau
8ml Sugar syrup
2 dashes of orange bitters

HOW TO CREATE:

Shake all ingredients over ice, fine strain & serve into a chilled coupe glass.

EMBELLISH:

Orange peel

REMARK:

The delicious malty flavours in our 1616 barrel-aged gin have been enhanced with luscious orange notes with deep herbal complexity.



COTSWOLDS GIN & MINT RICKEY

50ml COTSWOLDS DRY GIN
 20ml Fresh lime juice
 15ml Sugar syrup
 12 mint leaves
 Soda

HOW TO CREATE:

Lightly bruise mint leaves in base of a hi-ball glass, add gin, lime & sugar, half fill glass with crushed ice and stir with a bar spoon, fill glass with more ice, top up with soda, stir & serve.

EMBELLISH:

Mint sprig

REMARK:

The Cotswolds answer to a refreshing mojito.
 Deliciously fresh and zesty.



CLOVER LEAF

50ml COTSWOLDS DRY GIN
 15ml Fresh lime juice
 12.5ml raspberry syrup
 5 fresh raspberries
 2 mint leaves
 1 egg white (optional)

HOW TO CREATE:

Muddle raspberries and mint.
 Shake all ingredients over ice and strain back into shaker.
 Dry shake and fine strain into a chilled Martini glass.

EMBELLISH:

Raspberry & mint

REMARK:

Sweet & tart with fresh lime juice complementing the citrus notes of the gin.
 With a rich silky finish from the egg white.
 A delicate Elderflower finish.

— Est^d  2014 —
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 DISTILLERY
 —————
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