

THE BARWARE COLLECTION



HAMILTON & INCHES

For over 155 years, our workshops have been home to the finest hand-engravers, jewellers, silversmiths and watchmakers.

We are proud to have retained our traditional workshops which remain at the heart of Hamilton & Inches.





THE BARWARE COLLECTION

The collection includes everything you need to make cocktails at home including a cocktail shaker, sterling silver spoon, stirrer and tongs.

Every piece of silver that features in the collection has been crafted in the workshops above our showroom in Edinburgh, letting you create your favourite cocktail in the comfort of your own home.



MASTER ARTISANS

We are proud to launch our exclusive Barware Collection in partnership with Cumbria Crystal. The range showcases the rare talents of the incredible craftspeople at both Hamilton & Inches and Cumbria Crystal.

With every piece hand-crafted in sterling silver, each item has its own unique charm and tells the story of our expert silversmiths, making every drink a real celebration.





AN EXPERT AT HOME

Whether it's shaken, stirred or simply on the rocks, the Barware Collection has everything you need to make cocktails with.

The collection has been designed with modern inspiration taken from our recently renovated 18th century showroom.

Each item is perfect as an elegant gift, or complete your set with the whole collection for the ultimate drinks experience at home.



CUMBRIA CRYSTAL

Cumbria Crystal produces a selection of the highest quality, hand-blown and cut crystal in the world. Each piece they craft, whether it be a whisky tumbler, decanter or wine glass, is made using only traditional glass making techniques. This means every part of the creative process is carried out by the hands of skilled artisans in its Lake District workshops.

The Cumbria Crystal craftspeople use their ancient craft to not only develop exceptional pieces of crystal but work to preserve and develop traditional glass-making skills established over centuries.





THE THISTLE COLLECTION

For the perfect serve, our exclusive Cumbria Crystal Thistle Cut glassware collection is available in a range of styles including a champagne coupe, champagne flute, highball, tumbler and martini glass.

A Thistle Cut ice bucket and decanters are also available to add the final finesse to your drinks trolley or home bar.



MARK THE MOMENT

Complimentary engraving is available on our hand-crafted spoon and cocktail stirrer.

Choose up to three letters and our expert engravers will carefully carve the silver, leaving you with a completely bespoke and personalised item.

To find out more, please speak with a member of our showroom team.





CLASSIC MARTINI BY BAR PRINCE AT THE BALMORAL

60ml Balmoral Gin 10ml Noilly Prat Dry Vermouth

- Chill a martini glass in the freezer.
- Pour the gin and vermouth into the cocktail shaker. Add ice to the top. Stir, while adding more ice when the ice starts to dilute.
- When the liquid is chilled, pour into your pre-chilled glass.
- Have a large lemon twist at the ready, squeeze the zest on top of the drink and rim the glass with the twist to serve.



WHISKY BLOOD & SAND BY JOHNNIE WALKER

30ml Johnnie Walker Black Label 30ml cherry liqueur 30ml sweet vermouth 30ml freshly squeezed orange juice 10ml lemon juice

- Fill a cocktail shaker with ice.
- Add the Johnnie Walker Black Label, cherry liqueur, 30ml sweet vermouth, freshly squeezed orange juice and lemon juice.
- Mix by shaking hard for 7—10 seconds.
- Strain and serve neat in a cocktail glass.
- Garnish with an orange peel garnish.





FINGAL'S TWIST ON A TIMELESS CHAMPAGNE COCKTAIL

75ml Moët & Chandon Impérial Champagne 25ml Hennessy VS 15ml Grand Marnier Liqueur Angostura Bitters Bitter orange oil Sugar cube Marasca cherry

- Soak the sugar cube in Angostura Bitters.
- Place the sugar cube in the glass.
- Add the Hennessy VS.
- Top with Champagne.
- Add the Grand Marnier.
- Finish with Angostura Bitters and orange oil.
- Add the Marasca cherry.



CARE OF SILVER

All items in the Hamilton & Inches Barware Collection must be carefully cared for to ensure their longevity and performance.

Silver tarnishes naturally over time. The rate of discolouration is dependent on atmospheric conditions and use. Use a silver polishing cloth on lightly tarnished silver to remove fingerprints after use.

To clean silver, use detergent and hot water. Ensure all silver is thoroughly cleaned every few months using an appropriate silver agent.



CARE OF CRYSTAL

To clean crystal, use warm water with a small amount of detergent. To remove stains, use a 50:50 solution of water and vinegar, leaving it to stand for 3—4 minutes before rinsing. Please note, suddenly switching between temperatures during washing can crack the crystal.

Use a microfiber cloth to dry and polish your crystal before storing. When drying or polishing, ensure items are held gently in your palm. For wine or champagne glasses, avoid holding at the foot or stem as these are the weakest parts.

Do not store crystal glasses upside down unless they are placed on a soft cloth, as their rims are delicate. Also ensure items are not touching one another, as this can also result in chips and cracks if knocked.

If you have any queries regarding the care of your items, please don't hesitate to contact us and our expert team will be happy to help.



BY APPOINTMENT TO HER MAJESTY THE QUEEN SILVERSMITHS AND CLOCK SPECIALISTS HAMILTON & INCHES LIMITED EDINBURGH





ESTABLISHED 1866