

# SPECIALITY DRINKS

GIN, COCKTAIL, CRAFT BEER  
AND NO AND LOW MENU



# THE ORIGIN OF COCKTAILS

The first British book containing cocktail recipes was published in 1896. William Terrington's 'Cooling Cups and Dainty Drinks' was a revolutionary book that professed to be the best "collection of recipes for 'cups' and other blended drinks, and general information on beverages of all kinds.

The first definition of the word 'cocktail' however can be traced back to 1806 in The Balance and Columbian Repository which read: "Cocktail is a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters."

# THE ORIGIN OF CRAFT BEER

The first English and Dutch settlers who colonized the New World brought the European art of beer-making with them. By the mid-1600s, personal and commercial breweries already dotted the colonial American landscape.

Dutch colonists found the climate, water and rich soils of New Amsterdam (soon to be New York) exceptional for the production of beer. This was simply a great environment to grow malt and hops.

# THE ORIGIN OF GIN & TONIC

Gin & Tonic was introduced by the army of the British East India Company in India. In India and other tropical regions, malaria was a persistent problem. In the 1700s it was discovered by Scottish doctor George Cleghorn that quinine could be used to prevent and treat the disease.

The quinine was drunk in tonic water, however the bitter taste was unpleasant. British officers in India in the early 19th century took to adding a mixture of water, sugar, lime and gin to the quinine in order to make the drink more palatable, thus gin and tonic was born.

# SAY HELLO TO NO & LOW

## **THE STATISTICS PAINT A VERY CLEAR PICTURE**

Across the UK, there is an increased interest in beverages which contain little or no alcohol. 40% of UK drinkers now make a conscious effort to go without alcohol for long periods of time.

Dry January no longer limits the amount drunk at the start of the year alone, but continues to have an impact on drinkers behaviour well into the year with 70% of people who take part continuing to drink less six months later.

# NO & LOW



## **STOWFORD PRESS LOW ALCOHOL**

All the full flavour of a Hereford cider but with only 0.5% alcohol. A deliciously appley taste that's suitable for veggies, vegans and coeliacs.

**0% ABV**

**£4.10**

# NO & LOW



## **KOPPABERG MIXED FRUIT**

Refreshingly fruity taste of the popular mixed fruit with only the alcohol missing.

**0% ABV**

**£4.50**

# NO & LOW



## **PERONI LIBERA**

Peroni Libera is a light-bodied non-alcohol alternative for those who want to live their week fully without compromise. Offering a refreshing and crisp taste with a fine bitterness and a fast and clean finish.

**0% ABV**

**£3.50**

# NO & LOW



## **BREWDOG NANNY STATE**

The 'Punks' of the beer world, Brewdog burst on to the scene in 2007. The Ellon based brewer has since grown into a craft beer juggernaut that's never afraid to try something new.

**0.5% ABV**

**£4.90**

# NO & LOW



## **PIÑA COLADA**

The flavours of a classic piña colada cocktail have been transformed into a delicious alcohol-free mocktail.

**£3.50**

# NO & LOW



## **APPLE & MANGO MULE**

Frobishers apple and mango with a splash of ginger ale, muddled with fresh limes.

**£3.50**

# NO & LOW



## **NATUREO MUSCAT**

Bursting with floral aromas and accompanied by green apple, peach and citrus notes, this de-alcoholised wine is great with fish. Designed for those who do not want to give up earthly pleasures squarely in mind.

**0.5% ABV**

**£18.50**

# NO & LOW



## **NATUREO SYRAH CABERNET SAUVIGNON**

This rosé wine is fresh and light with ripe red and black fruit flavours. Ideal with sausages and cured meats.

**0.5% ABV**

**£18.50**

# NO & LOW



## **NATUREO GARNACHA SYRAH**

With the flavours of lively hedgerow fruits,  
this smooth wine is lovely with pasta,  
roasts and wild game.

**0.5% ABV**

**£18.50**

# NO & LOW



## **CODORNÍU ZERO**

This de-alcoholised sparkler is not only a perfect toast, but a great pairing for a number of light dishes.

**0.5% ABV**

**£18.00**

# NO & LOW



## **SEEDLIP GARDEN 108 ALCOHOL FREE**

A floral blend of hand-picked peas & homegrown hay from founder Ben Branson's Farm, with traditional garden herb distillates in celebration of the English countryside.

Garnish with peas & a mint sprig served with Fever-Tree Elderflower Tonic.

**0.5% ABV**

**£6.50**

# COCKTAILS



## **PORNSTAR MARTINI**

Finlandia vodka, Passoa, vanilla syrup, passion fruit puree, pineapple juice, lime juice & a shot of prosecco

**£8.50**

# COCKTAILS



## **ESPRESSO MARTINI**

Grey Goose vodka, Tia Maria  
& shot of our house blend espresso

**£8.50**

# COCKTAILS



## **OLD FASHIONED**

Woodford Reserve, sugar syrup, Angostura bitters, orange bitters & orange peel

**£8.50**

# COCKTAILS



## **COCONUT & PINEAPPLE COLADA**

Koko Kanu, Bacardi Carta Blanca, pressed pineapple juice, lime juice, coconut syrup, lime & pineapple wedge

**£7.50**

# GIN IN THE INN



## **SIPSMITH LEMON DRIZZLE**

On The Nose: A glaze of biscuity sweetness with an unmistakable citrus twist. On The Palate: Fresh, zesty, warming zing with an underlying hint of vanilla. The Finish: A light, bright and warming, liquorice laced finale.

Try this with lemon peel, a squeezed lemon wedge, juniper berries & Fever-Tree Sicilian Lemon Tonic

**£9.00**

# GIN IN THE INN



## **BOMBAY SAPPHIRE**

Created using the vapour Infusion process, Bombay Sapphire includes 10 precious botanicals that are held separate from the spirit in perforated copper baskets, and when the heated vapours rise the distinctive flavour of the botanicals are released. The botanicals used are embossed onto the side of the iconic blue bottle.

Keep this traditional, garnish with lime, juniper berries & Fever-Tree Premium Tonic

**£7.20**

# GIN IN THE INN



## GIN MARE

Inspired by botanicals grown in the Mediterranean that are individually distilled and hand blended to produce a unique gin with a distinctive character. The word 'mare' (pronounced mar-ray) is deeply rooted in the Mediterranean culture.

One of our favourites is served with a lemon wedge, rosemary, juniper berries & Fever-Tree Mediterranean Tonic

**£8.30**

# GIN IN THE INN



## **BOMBAY SAPPHIRE ENGLISH ESTATE**

Inspired by the rolling hills of Hampshire, English Estate balances locally sourced botanicals of Penny Royal Mint, English Rosehip and Hazelnut to craft a unique expression of Bombay Sapphire. The botanicals used are embossed onto the side of the iconic blue bottle.

Try this with a twist of lime, juniper berries  
& Fever-Tree Premium Tonic

**£7.20**

# GIN IN THE INN



## HENDRICK'S

Divinely smooth with character and a balance of subtle flavours, whose infusions of cucumber and rose petals create a wonderfully refreshing gin with a delightfully floral aroma. Made in Ayreshire, with 11 botanicals and 2 infusions, using two antique stills, in miniscule batches of only 450 Litres.

Perfect with cucumber ribbons, juniper berries & Fever-Tree Premium Tonic

**£8.20**

# GIN IN THE INN



## **HENDRICK'S MIDSUMMER SOLSTICE**

Juniper adorned to perfection with fragrant zest and deeply floral character. Initial brightness melts to reveal hidden undertones of orange blossom and an alluring exotic ripeness. Reveal the unmistakable Hendrick's house style; juniper, subtle spice, and a mellow floral finish.

Garnished with cucumber ribbons, orange zest & juniper berries served with Fever-Tree Premium Tonic

**£8.80**

# GIN IN THE INN



## **CHAPEL DOWN GIN**

An expressive vodka made from distilled chardonnay grapes from Chapel Down's harvest. Light citrus and floral aromas with a hint of aniseed.

A favourite with orange twist, juniper berries & Fever-Tree Mediterranean Tonic

**£8.80**

# GIN IN THE INN



## EDINBURGH GIN

Produced in small batches, and packed full of the finest junipers, Edinburgh Gin delivers superior distilling expertise, with a refreshingly Scottish twist.

Best served with a zesty orange twist, juniper berries & Fever-Tree Premium Tonic

**£8.40**

# GIN IN THE INN



## **CHASE SEVILLE MARMALADE GIN**

Williams Seville Orange Gin is a refreshing, citrusy spirit which will leave you wanting more. Juniper, orange peel, liquorice, elderflower and bitter almond are some of the botanicals that make up this unique gin that is finished with an infusion of Seville orange peel for 12 hours.

Amazing served with an orange twist, juniper berries & Mediterranean Fever-Tree Tonic

**£10.20**

# GIN IN THE INN



## **ROKU GIN**

Cherry Blossom and green tea provide a floral and sweet aroma. Taste: Complex yet harmonious botanicals yield a traditional gin taste alongside yuzu citrus and a smooth, silky texture. Finish: Crisp Japanese sansho pepper brings a little spiciness.

We suggest this with sliced ginger, juniper berries & Fever-Tree Premium Tonic

**£9.40**

# GIN IN THE INN



## **BOË VIOLET**

Floral violet aroma, subtle juniper and citrus on the palate, clean and long finish with a unique sweetness.

Another favourite of ours with a wedge of grapefruit, juniper berries & Fever-Tree Premium Tonic bringing out the flavour.

**£9.20**

# GIN IN THE INN



## **WARNER'S RHUBARB GIN**

Bright rhubarb stalks upfront, with a brief flash of sourness. This is followed by an array of sweet spice: vanilla, nutmeg, and ginger, which add balance. Classic gin notes then come through, with resinous juniper and the spicy citrus of coriander and a lasting rhubarb crumble finish.

Amazing with an orange wedge,  
juniper berries & Fever-Tree Ginger Ale

**£9.20**

# GIN IN THE INN



## **LARIOS ROSE**

A striking pink version of Larios Mediterranean gin that has an intense strawberry aroma and is full of soft, fresh strawberry flavours.

Refreshing with fresh strawberries, juniper berries & Fever-Tree Mediterranean Tonic

**£8.40**

# GIN IN THE INN



## **WARNER EDWARDS SLOE GIN**

A soft start with a real crescendo of flavour: juicy berries make way for spice, before clean juniper and zesty citrus. A good balance of sweet-fruity and dry-herbal flavours. Finish is dry, slightly tart fruit combined with vanilla and cardamom spice.

Fantastic when served with a lemon wedge  
& Fever-Tree Lemon Tonic

**£8.60**

# GIN IN THE INN



## CHASE GB EXTRA

Chase Vodka is the first and only British Potato Vodka. Created using traditional artisan methods that a distiller of over 100 years ago would recognise in bespoke copper batch pot stills and unique 70 foot rectification column (the tallest in Europe).

The result is a really pure vodka that is beautifully smooth with a naturally sweet and creamy taste.

Great with slice of ginger, wedge of lemon & Fever-Tree Mediterranean Tonic

**£9.40**

# GIN IN THE INN



## OXLEY GIN

As enthusiasts of all things science-y, we're big fans of Oxley Gin. It's distilled under vacuum - the distillate boils at -5 degrees Celsius, and re-condenses at -100 Celsius! That sounds like it shouldn't work, but the proof is in the pudding (or gin, in this case). This scientific wizardry captures some subtle, delicate flavours from the botanicals that might be lost when distilling in the usual way.

Crisp with a lime wedge, juniper berries  
& Fever-Tree Premium Tonic

**£9.80**

# GIN IN THE INN



## THE LONDON NO. 1

Distilled in London by master distiller Charles Maxwell, The London Gin has a variety of traditional botanicals including cinnamon, orange root and angelica alongside less common ingredients like gardenia and bergamot, which explains its distinct aromas of Earl Grey tea.

Perfect served in the classic way with a lemon twist, juniper berries & Fever-Tree Premium Tonic

**£9.80**

# GIN IN THE INN



## **WARNER EDWARDS ELDERFLOWER GIN**

This is a unique recipe. Once a year, our Dream Team head out into the surrounding countryside to handpick the elderflower for this year's harvest. With around 300 fresh, individual elderflowers in every bottle, this is a craft gin like no other. From field to gin in a single day.

Delicious with a lemon wedge, spring of fresh mint, juniper berries & Fever-Tree Lemon Tonic

**£9.60**

# GIN IN THE INN



## **NO. 3 GIN LONDON DRY**

No.3 is the London Dry Gin distilled to a proprietary recipe of Berry Bros. & Rudd, London's oldest wine and spirit merchant. The name No.3 refers to the address in St James's Street, London: their home since 1698. No.3 was created to be the last word in gin for a Dry Martini. 'A Taste of Tradition'

We suggest a grapefruit wedge, juniper berries & Fever-Tree Premium Tonic

**£10.00**

# GIN IN THE INN



## **SIPSMITH LONDON DRY**

The quintessential expression of a classic, traditional London Dry Gin. Bold, complex and aromatic – smooth enough for a Martini, yet rich and balanced, perfect for a G&T.

Great with a grapefruit wedge & juniper berries served with Fever-Tree Premium Tonic

**£9.50**

# CRAFT BOTTLES



## **VEDETT IPA**

5.5% ABV - World Lager, Belgium

Vedett Extra Ordinary IPA has mild bitterness which increases in intensity, revealing hints of grapefruit in the finish before giving rise to sweeter caramel notes

**£5.00**



## **GOOSE ISLAND IPA**

5.9% ABV - World Lager, USA

Goose Island has crafted its own version of this classic pale ale recipe that features an inviting spicy hop aroma and fruity flavor, set off by a dry malt middle that ensures that the long hop finish won't soon be forgotten.

**£4.50**



## **PILSNER URQUELL**

4.4% ABV - Speciality Lager, Czech Republic

In 1842 the world's first golden pilsner was created in Plzen. Pilsner Urquell is made in the same way, in the same place, with 100% of our ingredients from the same farming regions in the Czech Republic

**£4.50**

# CRAFT BOTTLES



## HARVIESTOUN SCHIEHALLION

4.8% ABV - Speciality Lager, Scotland

Schiehallion has aromas and flavours of fresh-cut grass, brown sugar, lychee and green mango with a crisp palate and a lingering, fresh, grapefruity finish.

**£4.50**



## CAMDEN TOWN PALE ALE

4.3% ABV - World Lager, USA

Camden Town Pale Ale is a modern, hoppy and fruity pale ale made with American hops, it's still got all the punch of a pale ale, just less shouty.

**£5.00**



## BLUE MOON

5.4% ABV - World Lager, USA

A Beer this good only comes around once in a Blue Moon. The flavour starts crisp and tangy and ends with a coriander and orange spiciness.

**£4.50**

# CRAFT BOTTLES



## **FREEDOM ORGANIC HELLES**

4.8% ABV - Speciality Lager, England

In German, 'Helles' denotes something bright or blonde. Our take on this classic uses organic, vegan ingredients, is unpasturised & long matured enabling rounding of flavour & natural carbonation.

**£5.00**



## **TSINGTAO**

4.7% ABV - World Lager, China

Tsingtao Lager has a crisp, slightly malty flavor and nutty sweet taste which complements spicy or flavourful Asian cuisine

**£4.50**



## **ORCHARD PIG REVELLER**

4.5% ABV - Premium Cider, England

Reveller is a celebration of Somerset! The generous apple aroma draws you into a crisp, refreshing cider with a tangy note of freshly squeezed lime in the finish

**£5.20**

# CRAFT BOTTLES



## **CURIOUS BREW**

4.7% ABV - Speciality Lager, England

Brewed using East Anglian malt, Saaz and Cascade hops to create a uniquely satisfying, dry, clean and fresh lager. It's re-fermented using Champagne yeast, then a dosage of the rare Nelson Sauvignon is added.

**£4.50**



## **JUBEL COAST BEER**

4.0% ABV - Speciality Lager, England

Coast is a crisp lager blended with the zing of juicy grapefruit. A thirst quenching citrus session cut with lager undertones for a balanced bitterness

**£5.00**



## **ASPALL PREMIER CRU VICHY**

7.0% ABV - Premium Cider, England

Aspall Premier Cru has a mid straw-gold colour with a clean, light aroma of dessert apples. It is dry, round and creamy on the palate with a good acid balance, pleasant soft tannins and an elegant, long finish

**£5.10**

# THE COACHING INN GROUP

The Coaching Inn Group has a particular passion for lovely old historic coaching inns and is fortunate enough now to be growing in size and expanding into new areas.

**The Coaching Inn Group**

[www.coachinginngroup.co.uk](http://www.coachinginngroup.co.uk)

**The Castle Hotel, North Wales**

[www.castlewales.co.uk](http://www.castlewales.co.uk)

**The Talbot Hotel, Northamptonshire**

[www.talbothotel.co.uk](http://www.talbothotel.co.uk)

**The White Hart Royal Hotel, Cotswolds**

[www.whitehartroyal.com](http://www.whitehartroyal.com)

**The Three Swans Hotel, Leicestershire**

[www.threeswans.co.uk](http://www.threeswans.co.uk)

**The Royal Oak Hotel, Mid-Wales**

[www.royaloakwelshpool.co.uk](http://www.royaloakwelshpool.co.uk)

**The White Hart Hotel, Lincolnshire**

[www.whitehartboston.com](http://www.whitehartboston.com)

**The Admiral Rodney Hotel, Lincolnshire**

[www.admiralrodney.com](http://www.admiralrodney.com)

**The Old Bridge Inn, W. Yorkshire**

[www.oldbridgeholmfirth.co.uk](http://www.oldbridgeholmfirth.co.uk)

**The Feathers Hotel, N. Yorkshire**

[www.feathershotelhelmsley.co.uk](http://www.feathershotelhelmsley.co.uk)

**The Golden Fleece Hotel, N. Yorkshire**

[www.goldenfleecehotel.com](http://www.goldenfleecehotel.com)

**The Kings Head Hotel, N. Yorksire**

[www.kingsheadrichmond.co.uk](http://www.kingsheadrichmond.co.uk)

**The Golden Lion Hotel, Cambridgeshire**

[www.thegoldenlionhotel.co.uk](http://www.thegoldenlionhotel.co.uk)

**The Three Swans Hotel, Hungerford**

[www.threeswanshungerford.co.uk](http://www.threeswanshungerford.co.uk)

**The Feathers Hotel, Herefordshire**

[www.feathersledbury.co.uk](http://www.feathersledbury.co.uk)

**The Swan Hotel, Staffordshire**

[www.theswanstafford.co.uk](http://www.theswanstafford.co.uk)

**The Bell Hotel, Stilton**

[www.thebellstilton.co.uk](http://www.thebellstilton.co.uk)



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