

History of Gin

Gin is a distilled spirit which derives its predominant flavour from juniper berries (not a berry at all, but a small female pine cone that just looks like a berry) and this originated in the Middle Ages. As early as the 11th century, Italian monks are known to have been flavouring crudely distilled spirits with juniper berries. As the science of distillation advanced from the Middle Ages into the Renaissance period, juniper was one of many botanicals employed by virtue of its perfume, flavour, and purported medicinal properties. The Dutch are generally credited with the invention of Genever spirits, which became 'Gin', with the earliest known written recipes dating from the 13th century.

Gin evolved from a herbal medicine to become popular in Holland as a stimulating tonic, even a health drink. By the mid-17th century, numerous small distillers (some 400 in Amsterdam alone by 1663) had popularized the re-distillation of malt spirit with juniper, anise, caraway, coriander etc, which was then sold in pharmacies and used to treat such medical problems from kidney and gallstones to lumbago, stomach ailments and gout.

This early form of 'Gin' was found in Holland by English troops who were fighting against the Spanish in the Thirty Years War, who noticed its 'calming effects' before battle, which is incidentally the origin of the term 'Dutch Courage'.

Gin then became very popular in British High Society following the arrival in Great Britain of William & Mary (William of Orange - from Holland) to assume the British Crown in 1689. This was a few years after the earlier English incumbent (Charles) had lost his head (obviously without the calming effect of Gin).

King William banned the production of Gin in England to protect his producer friends in Holland, but after his death in 1702, the British Government allowed unlicensed Gin production and at the same time imposed a heavy duty on all imported spirits. Gin drinking quickly rose significantly, also creating a useful market for poor-quality grain that was unfit for bread or beer. Thousands of Gin-shops sprang up throughout England and because of the low price of Gin compared with other drinks of the time, Gin began to be consumed regularly by the poor and the 'Gin Craze' was soon in full flow. Poor quality Gin was often flavoured with turpentine rather than juniper – so the devastating results on people were not surprising.

To curb rampant poor quality production, the Government eventually introduced the Gin Acts

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that saw the production brought under control and outlawed any unlicensed distillation. The negative reputation of Gin from this time survives today with derogatory terms such as the American 'Gin joints' for disreputable bars, or 'Gin-soaked' for drunks, whilst 'mother's ruin' is still common British slang for Gin.

In tropical British Colonies Gin was used to mask the bitter flavour of quinine, which was then the only effective anti-malarial compound. It was dissolved in carbonated water to form a 'Tonic' and so the resulting mixture becoming the ubiquitous 'Gin and Tonic', although modern Tonic Water contains only a trace of quinine as flavouring. It was during this period that the properly produced Gins and refreshing Tonics that we know and love today began to take shape.

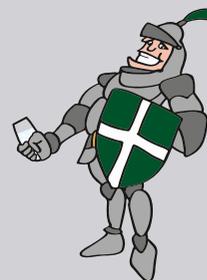
Whilst sailors in the Royal Navy had their 'Tot of Rum', Officers could have Gin if they wished, which traditionally was mixed with lime juice (originally to prevent scurvy) – and hence the American term for us Brits as 'Limeys'. Gin was also mixed with Angostura Bitters to 'settle the stomach at sea' – and so the first famous 'Pink Gin' was born.

The most widely drunk type of Gin today is London Gin, also known as 'London Dry Gin' which is a category of production rather than origin. The different and complex flavours we know are introduced through re-distillation in the presence of juniper and other specific botanicals for the recipe (can be up to 47 or even more). Gin is generally not designed to be drunk on its own, it is made to be mixed with a tonic or other mixers and garnishes.

Fruits steeped in Gin also became popular, such as Sloe Gin, and it is also now increasingly blended with fruit such as raspberries and elderflowers, producing deliciously delicately flavoured Gin Liqueurs

Since 2009 the second Saturday in June has apparently been designated as World Gin Day. Who are we to argue... although we may well have a few more G & D Gin days as well!

We hope you find our Gins a tonic!

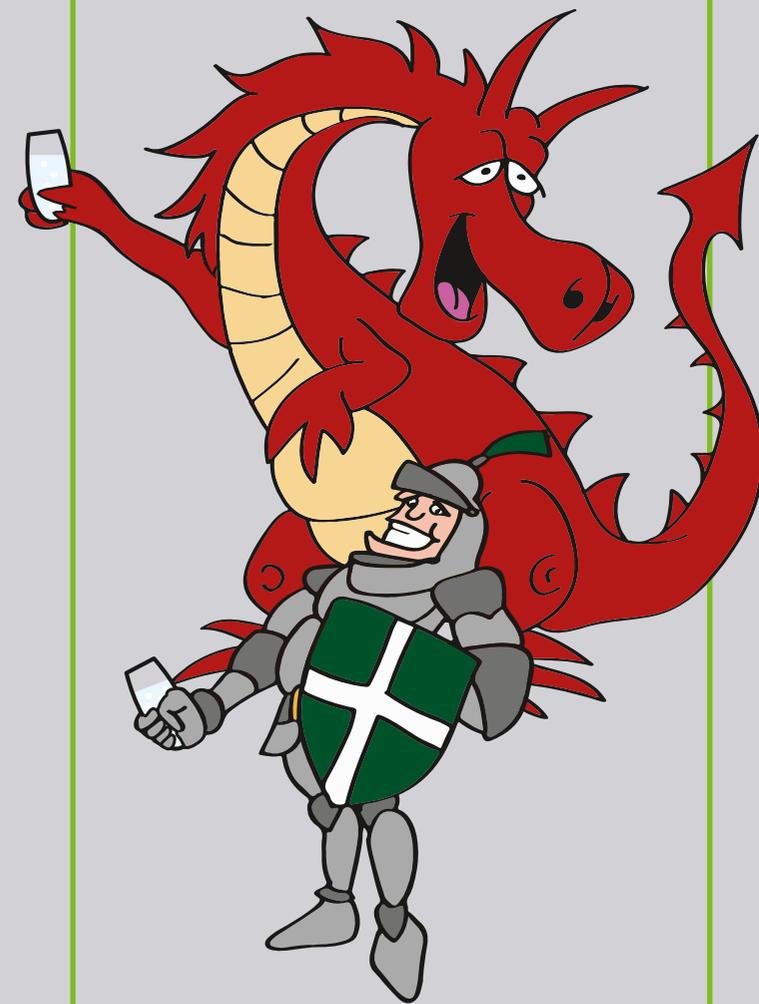


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The George & Dragon

Dartmouth

'Mine's a Gin!'



'So is mine!'

Gin Menu

Gins

Gordon's - 37.5% vol **25ml £2.50**

The world's best-selling London Dry Gin with a juniper and citrus influenced character has earned its reputation as the favourite everyday gin.

Garnished with lemon or lime - mixed with your favourite tonic.

Beefeater - 37.5% vol **25ml £2.50**

Beefeater London Dry has a remarkably clean flavour, with a bold juniper character that is balanced with strong citrus notes, making it the perfect gin to enjoy with the tonic of your choice.

Garnished with lemon or lime - mixed with your favourite tonic.

Bombay Sapphire - 40% vol **25ml £2.80**

Described as having fresh citrus and juniper flavours combined with an elegant light spicy finish. A perfect balance of a unique combination of ten hand selected exotic botanicals from around the world. The flavours of the botanicals are captured through a process called vapour infusion to give Bombay Sapphire its distinct taste.

Perfect for the summer poured over ice with fresh orange juice.

Tanqueray - 43.1% vol **25ml £2.80**

A distinctive gin with juniper, coriander, liquorice and angelica. Tanqueray is one of the world's most award-winning gins. A smooth and delicious taste delivering an array of botanicals and finishing with a grapefruit peel edge

Garnished with orange - best with Fentimans Natural or Fever-Tree Naturally Light Tonic.

Plymouth Original - 41.2% vol **25ml £3.00**

This unique style of Gin shows great depth of flavour with deep earthy notes and a wonderfully fresh juniper and lemon bite.

Garnished with lemon - ideal with Fentimans Natural Tonic or Fever-Tree Elderflower Tonic.

Hendrick's - 41.4% vol **25ml £3.30**

Eleven peculiar botanicals are used, along with unique infusions of cucumber and rose petals, to create a uniquely refreshing flavour of flowers, roots, fruits and seeds with a hint of cucumber.

Garnished with cucumber strips - superb with Fever-Tree Premium Indian Tonic or Fever-Tree Naturally Light Tonic.

Tarquin's Cornish Dry - 42% vol **25ml £3.50**

A contemporary take on a classic London Dry Gin from the South West. Tarquin's use fragrant handpicked Devon violets and fresh orange zest to deliver an aromatic sensation.

Garnished with lime - refreshingly stimulating with Fever-Tree Premium Indian Tonic or Fever-Tree Naturally Light Tonic.

Pinkster - 37.5% vol **25ml £3.80**

Made with hand-steeped, fresh, locally grown raspberries in Cambridgeshire, Pinkster is deliciously dry, with a smooth and lengthy raspberry finish.

Garnished with fresh raspberries and mint - mix with your favourite tonic.

Monkey 47 - 47% vol **25ml £4.80**

A curious gin from the Black Forest in Germany. Made with 47 botanicals and bottled at 47%, they also use a 'secret weapon typical to the Black Forest' in the mix - cranberries.

Garnished with fig - perfect with Fever-Tree Premium Indian Tonic or Fever-Tree Naturally Light Tonic.

Gins

Blackwoods Vintage Dry - 60% vol **25ml £4.20**

Shetland sits on the 60° North line of latitude, which inspired the name of this 60% Gin. Bursting with fresh citrus and subtle floral notes on the nose, then stronger floral notes on the palate and with an exceptionally silky smooth finish.

So cool this Gin from towards the Arctic Circle can be sipped over ice on its own, with your choice of tonic, or in a powerful Martini.

Sipsmith London Dry - 41.6% vol **25ml £4.20**

The quintessential expression of a classic, traditional London Dry Gin. Bold, complex and aromatic, rich and balanced, the finish leads to a subtle dryness with spicy juniper & a hint of lemon tart emerging.

Sipsmith's makes a perfect G&T, or a deliciously smooth Martini - difficult choice?

Salcombe Start Point - 44% vol **25ml £4.50**

A new Classic and from Devon, Rich and full in the mouth with juniper and fresh ruby red grapefruit followed by layers of warming citrus and spice but savoury from bay leaf, balanced by sweetness from liquorice root. All leaving you eager for the next sip!

Smooth enough to serve neat over ice or in a very dry martini with a twist. Serve with premium tonic, plenty of ice and a slice of ruby red grapefruit for something different when available, for possibly the Ultimate G&T.

Gin Mare - 42.7% vol **25ml £4.50**

From Villanova, near Barcelona, this is just fabulous. Inspired by Mediterranean flavours, including arbequina olive, rosemary, thyme, basil and mandarin! The result is, well, just fabulous!

Best served to savour, simply with just a basil leaf over ice and served with Fever-Tree Premium Indian Tonic Water.

Gin Liqueurs

Spencerfield Edinburgh **25ml £3.00**

Raspberry Liqueur - 20% vol

A delightfully delicate gin infused with freshly picked Perthshire Raspberries or a sweet yet sophisticated taste. A lovely summer drink and also a winter refresher!

Garnished with fresh raspberries - perfect mixed with Fentimans Natural or Fever-Tree Elderflower Tonic.

St Germain Elderflower **25ml £3.50**

Gin Liqueur - 20% vol

A subtle yet complex floral liqueur made from freshly picked French elderflowers, creating a distinctive floral taste of the delicate elderflowers with hints of pear, peach and passion fruit followed by lemon that marries beautifully with gin botanicals.

Garnished with cucumber and perfectly complemented by Fentimans Natural or Fever-Tree Elderflower Tonic. Try adding to sparkling wines for refreshing long drinks or your own cocktails.

Premium Mixers

In addition to the regular Schweppes Tonic Waters and Britvic Mixers for our gins we also have Premium Tonic Waters from Fentimans and Fever-Tree for your enjoyment and for when the 'best deserves the best'.



Fentimans Natural Tonic **125ml £1.60**

The world's first botanically brewed tonic water is made with a blend of herbal infusions and lemongrass extract which creates a refreshing and unique tonic water.

Fentimans Natural Light Tonic **125ml £1.60**

The world's first botanically brewed light tonic water is made using a recipe based on Fentimans Tonic Water and maintains a refreshing and distinctive citrus flavour but with 30% fewer calories.



Fever-Tree Premium Indian Tonic **200ml £2.00**

By blending fabulous botanical oils with spring water and the highest quality quinine from the 'fever trees' of the Eastern Congo, we have created a delicious, natural, award winning tonic with a uniquely clean and refreshing taste and aroma. Designed to enhance the very best gins or vodkas.

Fever-Tree Naturally Light Tonic **200ml £2.00**

The world's first all natural, lower calorie tonic water. With 58% fewer calories, there is no need to compromise on taste as this delicious, crisp tonic water combines fruit sugars and natural quinine with citrus, aromatic botanicals and soft spring water.

Fever-Tree Elderflower Tonic **200ml £2.00**

A light and subtle character, the delicate and sweet flavour of elderflower is perfectly balanced by the soft bitterness of the quinine. Providing a summery twist to the classic gin and tonic, the refreshing floral flavour works equally well as a sophisticated soft drink.

'Mine's a Gin!'

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