

Cocktails

Bouquet

Rosemary infused Sipsmith Vodka with home-made orange cordial & creme de violette.

White Merchant

Sipsmith London Dry Gin with Cointreau, cinnamon spiced gomme, lemon & lime.

Rusty Bubbles

Homemade Damson liqueur, citric acid, mandarin oil topped with fizz.

Perk Up

Sipsmith Sipping Vodka with espresso, spiced gomme & chocolate bitters.

Garden Fizz

Hendricks gin with St Germain elderflower liqueur, fresh lemon, celery bitters & soda.

Hair of the Dog

Sipsmith V.J.O.P. with tomato juice, house spice mix, coriander & cucumber.

The Old Fashioned

Made with your choice of Bourbon, Scotch or Rum: stirred down with bitters & sugar.

Seasonal Gimlet

Sipsmith London Dry Gin with seasonal home-made cordial & fresh fruit.

Margarita

Served classic, or with a fruity seasonal spin.

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The Gin & Tonic

Sipsmith London Dry Gin
Fever Tree tonic water & lime.

Sipsmith V.J.O.P.
Fever Tree Mediterranean tonic & a lemon twist.

Pickerings 1947
Fever Tree ginger ale & pink grapefruit.

Geranium
Fever Tree elderflower tonic water & cucumber.

Cotswold Gin
Fentimans tonic water with pink grapefruit & bay leaf.

Gin Mare
Fever Tree Mediterranean tonic with fresh basil & a spring of
rosemary.

Monkey 47
Fever Tree tonic water & blackforest fruits.

The Botanist
Fever Tree Mediterranean tonic & lime.

Tanqueray 10
Fever Tree tonic water & pink grapefruit.

Sipsmith Sloe Gin
Fever Tree lemon tonic & a maraschino cherry.

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