



Atholl
HOTEL



Gin
MENU

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HOTEL

Gin

We have given you our recommended garnish underneath each gin, but if you fancy mixing it up, please feel free to ask your server for an alternative garnish.

{ recommended serve }

GORDONS { Wedge of lime }	2.90
CAORUNN { Sliced red apple }	3.50
HENDRICKS { Fresh slices of cucumber }	3.50
TANQUERAY TEN { Red grapefruit }	3.60
TANQUERAY { Lime wedges }	3.20
ROCK ROSE { Slices of orange }	3.50
BOMBAY SAPPHIRE { Wedge of lime }	3.20
BROCKMANS { Blueberries }	3.50
ESKER { Slices of orange }	3.50
ISLE OF HARRIS { Wedges of lime }	4.00
PORTER'S { Slices of orange }	3.50
BLOOM { Quartered strawberries }	3.50
OLD TOM GIN { Wedges of lemon }	3.50
THE BOTANIST { Red grapefruit }	3.50
HOUSE OF ELRICK { Orange peel }	4.00

PINK GORDON'S GIN { Quartered strawberries }	3.50
SLOE GIN { Wedge of lemon }	3.20
EDEN MILL { Quartered strawberries }	3.50
BOE VIOLET GIN { Blueberries }	3.50
EDINBURGH GIN DISTILLERY { Rhubarb & ginger liqueur }	3.30

Tonic

SCHWEPPE'S	1.90
SCHWEPPE'S LIGHT	1.90
FEVER-TREE	2.50
FEVER-TREE LIGHT	2.50
FEVER-TREE ELDERFLOWER	2.50



WHEN *Life* GIVES
YOU *lemons*, MAKE *a*
gin AND *tonic*.

