



**A Business Goose Publication**

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# Less is more

Welcome to the 6th edition of our cocktail menu.

This menu explores the simplicity of using a single ingredient which honours our zero waste ethos.

Each cocktail has been curiously curated to ensure 100% of that ingredient is used and nothing goes to waste. Expect lots of bold and unique flavours.

We hope you enjoy your liquid journey.

## KEY TO SYMBOLS:



Suitable For Vegans



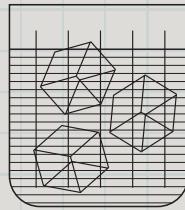
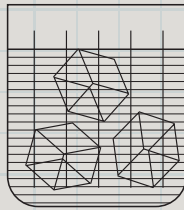
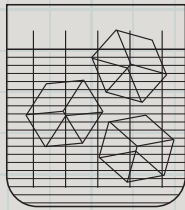
Non-Alcoholic Available



May Contain Allergens

# Negroni Flight

Choose any three 30ml Negronis for your flight!



## **Classic**

Gyre & Gimble London Dry Gin, Campari  
and Antica Formula Vermouth.

## **Orange**

Malfy Blood Orange Gin, Aperol, Starlino Orange  
Aperitivo and Orange Bitters.

## **Coffee**

Bourbon, Cynar, Spent Coffee infused Vermouth  
and Coffee Liqueur.

## **Berries**

Blackberry Infused Gyre & Gimble London Dry Gin,  
Fermented Spiced Blackcurrant, Strawberry Infused  
Aperol and Raspberry Kombucha Reduction.

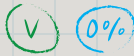
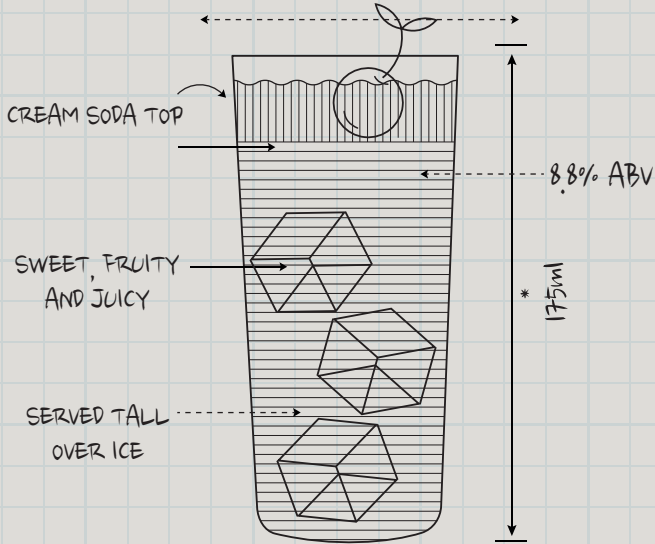
## **Cherry**

Gyre & Gimble Cherry Gin, Campari, Maraschino Amaro  
and Cherry Bitters.

£10.00

Fig 1

# Cherry



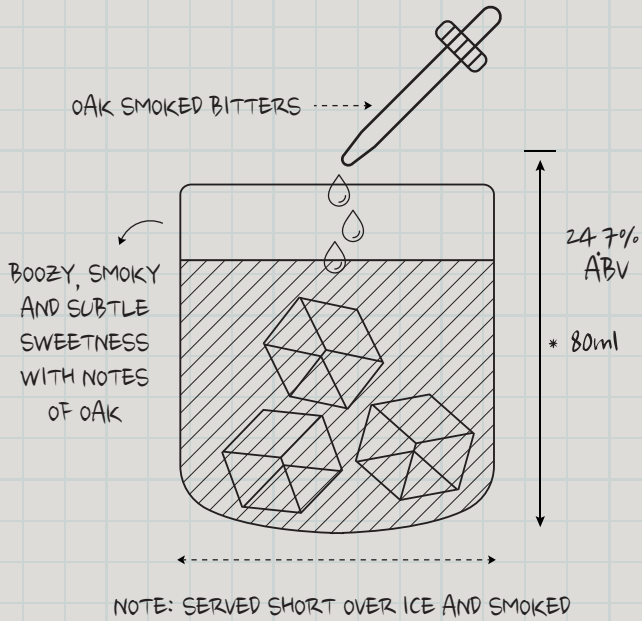
## INGREDIENTS:

Gyre & Gimble Cherry Gin, Creme de Cacao, Punt e Mes, Faux Citrus, Black Cherry and Vanilla Coca Cola Syrup and Cream Soda.

£9.00

Fig 2

# Smoke



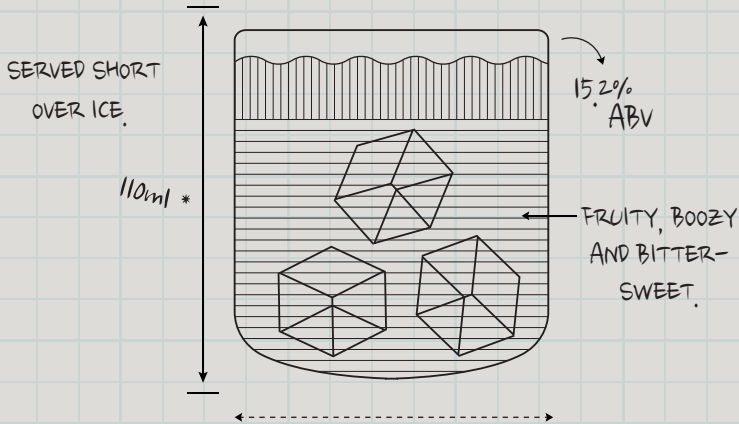
## INGREDIENTS:

Mezcal, Tobacco, Lapsang Souchong, Smoked Oak Bitters and Smoked Rock Salt.

£9.00

Fig 3

# Berries



V

## INGREDIENTS:

Blackberry Infused Gyre & Gimble London Dry Gin,  
Fermented Spiced Blackcurrant, Strawberry Infused  
Aperol and Raspberry Kombucha Reduction.

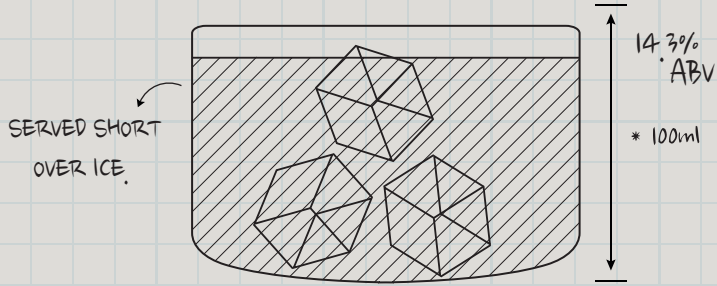
£9.00



Fig 4

# Chocolate

RICH, SILKY AND CHOCOLATELY.



(A)

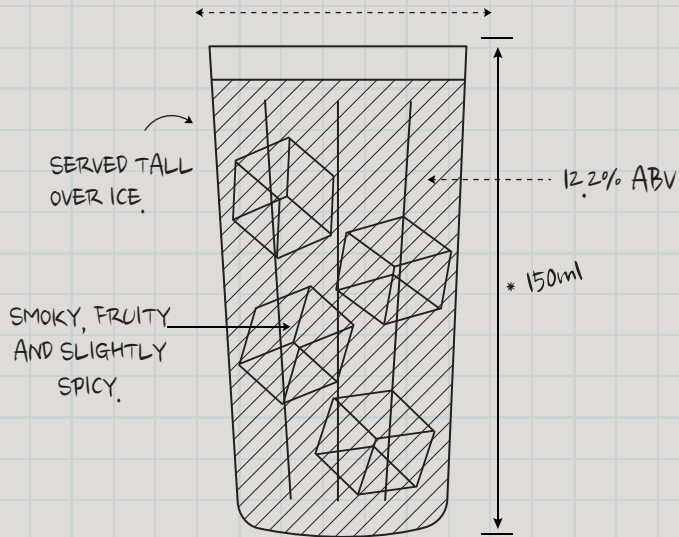
## INGREDIENTS:

Hazelnut Rum, Coffee Liqueur, Amaro, Chocolate  
& Cardamom Syrup, Chocolate & Coffee Bitters  
and Biscoff. Milk Washed.

£9.00

Fig 5

# Pineapple



(V)

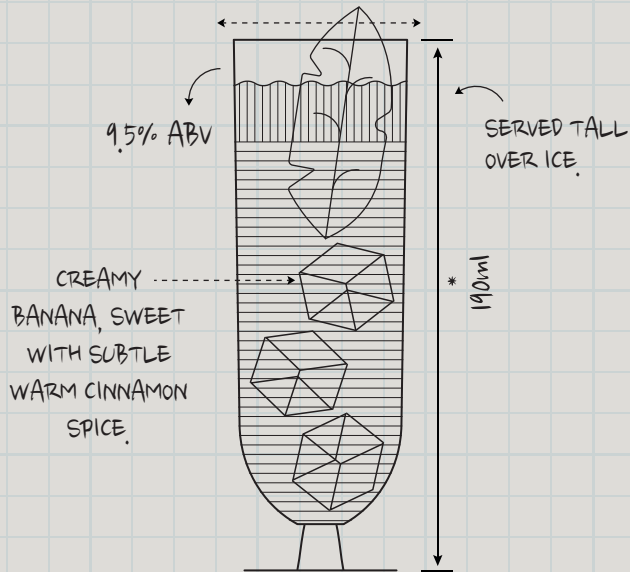
## INGREDIENTS:

Toasted Coconut infused Mezcal, Pineapple Liqueur, Ancho Chilli, Pineapple, Faux Citrus, Agave and Ginger Ale.

£9.00

Fig 6

# Banana



(A)

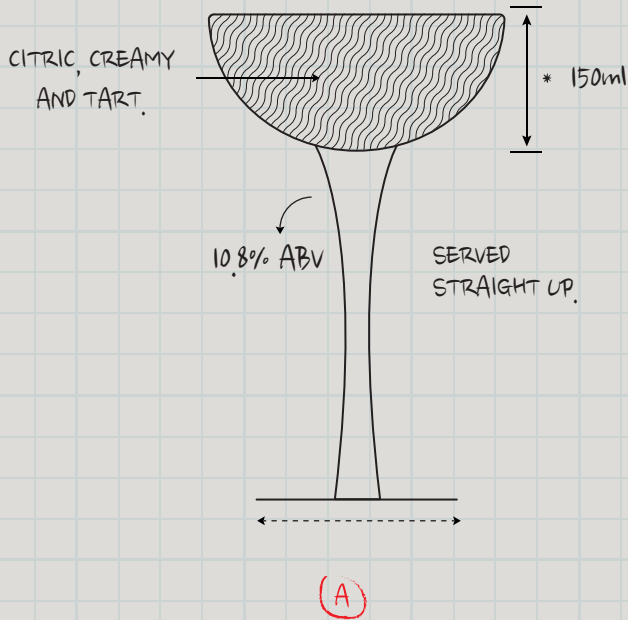
## INGREDIENTS:

Banana Skin infused Rum, Banana, Caramelised Banana Yoghurt and Cinnamon Oat Milk.

£9.00

Fig 7

# Lemon



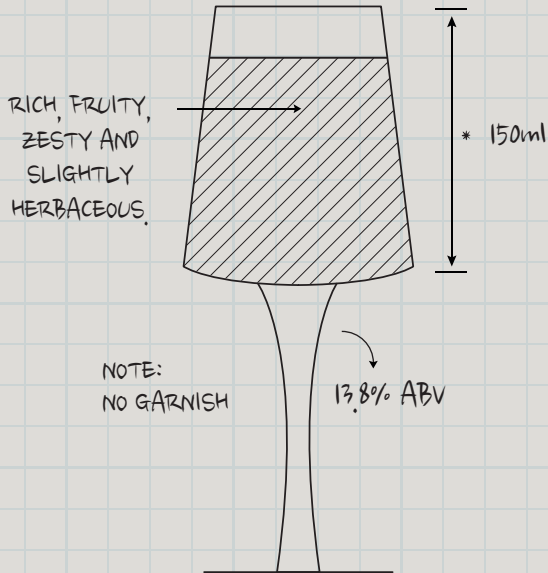
## INGREDIENTS:

Coconut Oil washed Bourbon, Tio Pepe Fino Sherry,  
Lemon Curd, Lemon Super Juice, Lemongrass and  
Whites.

£9.00

Fig 8

# Grape



SERVED STRAIGHT UP.



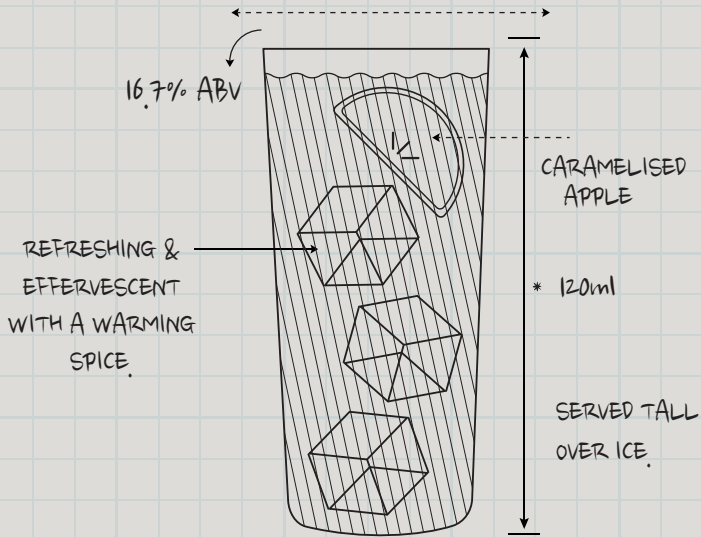
## INGREDIENTS:

Red Grape Infused Pisco, Grape Juice, Rosemary,  
Lemon Zest and Malic Acid.

£9.00

Fig 9

# Apple



V

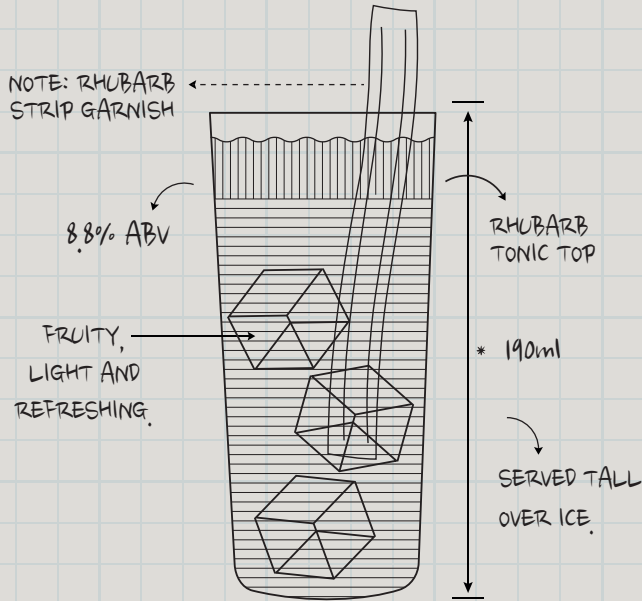
## INGREDIENTS:

Caramelised Green Apple Cognac and Clarified Spiced Apple Juice. Carbonated.

£9.00

Fig 10

# Rhubarb



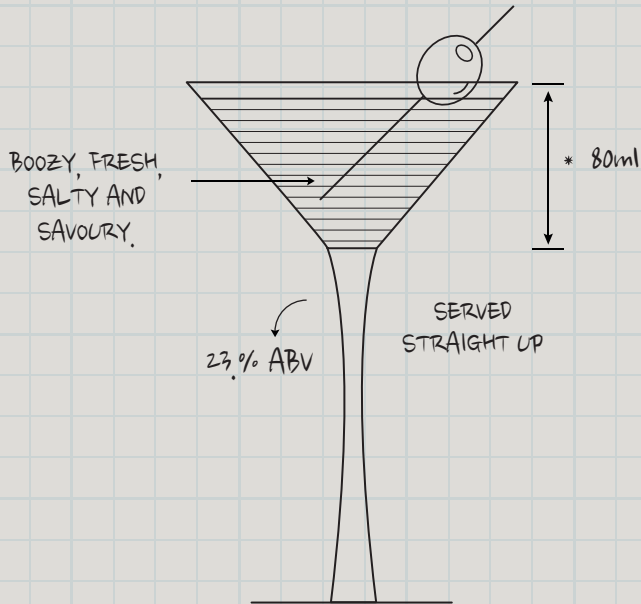
## INGREDIENTS:

El Jimador Tequila, Grapefruit, Citrus boosted Rhubarb Cordial and Rhubarb & Hibiscus Tonic.

£9.00

Fig 11

# Olive



(A)

## INGREDIENTS:

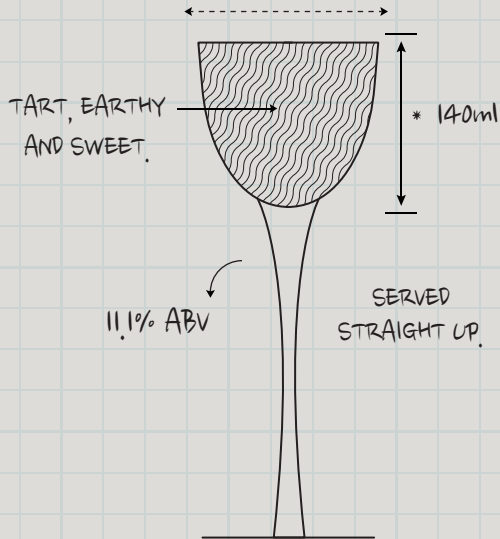
Green olive infused Gyre & Gimble Coastal Gin,  
Champagne and Oyster Coastal Vermouth and  
Olive Tonic Reduction.

£9.00



Fig 12

# Beets



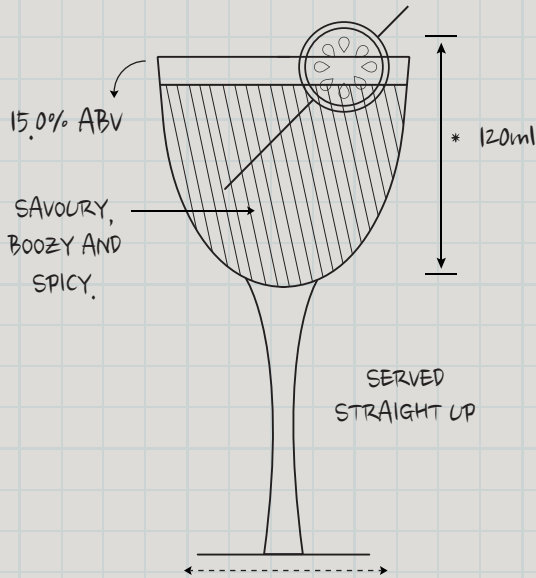
## INGREDIENTS:

Blanco Tequila, Tarragon and White Chocolate Liqueur, Beetroot Shrub and Pedro Ximenez.

£9.00

Fig 13

# Tomato



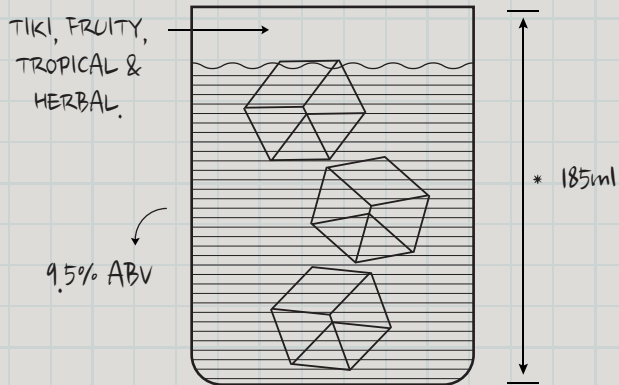
## INGREDIENTS:

Gyre & Gimble Sea Salted Vodka, Montenegro Amaro,  
Clarified Tomato, Worchester Sauce, Jalapeno,  
Pink Pepper, Black Pepper and Chipotle.

£9.00

Fig 14

# Tiki



SERVED TALL OVER ICE



## INGREDIENTS:

Rum Blend, Coconut, Mango, Apple, Passionfruit,  
Lime Super Juice, Kaffir Lime Leaves  
and Tiki Bitters.

£9.00

# Gin

ALL PRICES ARE 25ML SERVE UNLESS SPECIFIED

## Classic

### **Seven Crofts Highland Dry | £6.00**

Seven Crofts Gin features seven botanicals, including pink peppercorn, cubeb, fresh lemon peel and more. With its powerful flavour profile and heavy helpings of juniper.

### **Hawksridge London Dry | £5.00**

Earthy anise and a burst of lemon, with layers of juniper and coriander developing and a hint of mint too.

### **Elephant Gin | £5.00**

Distilled in Germany using 14 botanicals that include some rather unusual but fascinating African ingredients like Baobab, the Buchu plant, Devil's Claw and African Wormwood.

## Fruity

### **Wessex Gooseberry & Elderflower Gin | £5.00**

Tart, zingy gooseberry, a touch of pine and citrus, with delicately floral elderflower lingering.

### **Tarquins Blackberry | £4.50**

Tarquins Combine their Cornish Dry Gin with delicious British blackberries as well as a small helping of Cornish wildflower honey to impart a subtle mellow sweetness. Delicious in the colder months.

### **Haymans Sloe Gin | £4.00**

A traditional Sloe gin from Hayman's, made by steeping sloes in Hayman's gin before blending with natural sugar. Bittersweet and intense in flavour, we love it.

## **Gyre & Gimble**

### **Gyre & Gimble Cherry Gin | £4.00**

Sweet, fruit cherries run through this deep rich Gin with apricots, a slight citrus tang and a velvety texture.

### **Gyre & Gimble Coastal Gin | £4.00**

An incredibly flavoursome Gin with notes of samphire, lavender, peppery spice and fresh citrus. Diluted with salt water to give a unique mouthfeel.

### **Gyre & Gimble Double Juniper | £4.00**

Double the amount of Juniper creates a citrusy classic Gin with a warming blend of spices that give way to a dry juniper finish.

### **Gyre & Gimble Pinot Noir Gin | £4.00**

Aromatic, citric and full of red berries, our Pinot Noir Gin is infused using discarded grape skins from Vineyards found throughout Norfolk.

## **Experimental**

### **Tarsier Khao San | £6.00**

The likes of Thai red chilli, lemongrass and Makrut lime leaves, which are vacuum distilled separately before being blended together with 10 other botanicals.

### **Hills & Harbour | £6.00**

Made from a base of wheat grain spirit alongside a selection of 11 botanicals - the likes of Noble Fir Pine needles and Bladderwrack seaweed, among others. Surprisingly fruity, but well balanced with herbaceous notes making their way to the fore on the palate.

### **Nadar Gin | £5.50**

Fragrant and refreshing, with lemongrass leading into tangy, zesty lime and piney juniper...and it's distilled from peas.

## Citrus

### **Downpour | £5.00**

This expression makes use of wild Hebridean heather as its star botanical, alongside classic notes of citrus and spice.

### **Malfy Bloody Orange | £4.00**

A bright, vibrant Italian Gin, with the Sicilian blood oranges bringing plenty of juicy, sweet, refreshing notes to the table.

### **Nikka Coffey Gin | £7.50**

Creamy lemon with a subtle oily element developing, soon joined by almost tropical fruit sweetness. This is well-balanced by peppercorn, pine and fennel.

## Spiced

### **Pink Pepper | £5.00**

Made with hand-picked pink peppercorns and a handful of other tasty botanicals including honey, vanilla and cardamom - all of which are macerated separately then distilled under low pressure and temperature.

### **Cuckoo Spiced | £5.00**

Gorgeous warming spices are pleasingly prominent on nose and palate - think: cinnamon, clove ginger and black peppercorns. Floral notes provide balance, with rose and jasmine most apparent.

### **Canaima | £6.00**

Acai berries, cacao and cashew meet tangy fruity notes of passion fruit and grapefruit citrus, with a herbaceous backdrop, black pepper heat and an earthy grassy undertone.

ALL PRICES ARE 25ML SERVE UNLESS SPECIFIED

# Vodka & Agave

ALL PRICES ARE 25ML SERVE UNLESS SPECIFIED

## Vodka

<b>Cariel Vanilla Vodka</b>	<b>£5.00</b>
<b>Davna Bison Grass</b>	<b>£3.50</b>
<b>Discarded Grape Vodka</b>	<b>£4.50</b>
<b>Finlandia</b>	<b>£4.00</b>
<b>Gyre &amp; Gimble Sea Salted Vodka</b>	<b>£4.00</b>
<b>Reyka</b>	<b>£4.50</b>
<b>Stoli Vanilla Vodka</b>	<b>£4.00</b>
<b>Titos</b>	<b>£4.50</b>

## Agave

<b>Cazcabel Coffee Tequila</b>	<b>£4.00</b>
<b>Cazcabel Honey</b>	<b>£4.00</b>
<b>Del Maquey Vida Mezcal</b>	<b>£5.00</b>
<b>El Jimador Reposado</b>	<b>£4.00</b>
<b>El Jimador Blanco</b>	<b>£4.00</b>
<b>El Jimador Anejo</b>	<b>£4.50</b>
<b>Espolon Blanco</b>	<b>£4.00</b>
<b>Herradura Reposado</b>	<b>£7.00</b>
<b>Herradura Plata</b>	<b>£6.00</b>
<b>Mezcal Verde Momento</b>	<b>£4.50</b>
<b>Quiquiriqui</b>	<b>£5.00</b>
<b>Rooster Rojo Smoked Pineapple</b>	<b>£5.00</b>

# Rum

ALL PRICES ARE 25ML SERVE UNLESS SPECIFIED

## A-Z

<b>Aluna Coconut   Guatemala</b>	<b>£4.00</b>
<b>Angostura 7yr Old   Trinidad &amp; Tobago</b>	<b>£4.50</b>
<b>Angostura 1824   Trinidad &amp; Tobago</b>	<b>£8.00</b>
<b>Appleton Estate 12yr   Jamaica</b>	<b>£5.50</b>
<b>Banks White   Blend</b>	<b>£5.50</b>
<b>Chairmans Reserve   St Lucia</b>	<b>£4.00</b>
<b>Dictador 12yr   Colombia</b>	<b>£5.50</b>
<b>Dictador Cafe 100 Months   Colombia</b>	<b>£5.50</b>
<b>Diplomatico Mantuano   Venezuela</b>	<b>£4.50</b>
<b>Diplomatico Reserva   Venezuela</b>	<b>£5.50</b>
<b>Diplomatico Single Reserve   Venezuela</b>	<b>£12.50</b>
<b>Discarded Banana Peel   Scotland</b>	<b>£5.00</b>
<b>East London Liquor Rum   London</b>	<b>£4.00</b>
<b>El Dorado 15yr   Guyana</b>	<b>£8.00</b>
<b>Eminente 7yr   Cuba</b>	<b>£5.00</b>
<b>Flor De Cana 4yr White   Nicaragua</b>	<b>£5.00</b>



## Rum continued

<b>Flor De Cana 7yr   Nicaragua</b>	<b>£4.50</b>
<b>Flor De Cana 18yr   Nicaragua</b>	<b>£8.00</b>
<b>Foursquare 2004 11yr   Barbados</b>	<b>£7.50</b>
<b>Goslings Dark   Bermuda</b>	<b>£4.00</b>
<b>Havana Club 3   Cuba</b>	<b>£4.00</b>
<b>Havana Club Anejo Especial   Cuba</b>	<b>£4.00</b>
<b>Havana Club Spiced   Cuba</b>	<b>£4.00</b>
<b>Kirk &amp; Sweeney 23yr Old   Dominican Republic</b>	<b>£7.00</b>
<b>Koko Kanu   Jamaica</b>	<b>£4.00</b>
<b>Pink Pigeon   Mauritius</b>	<b>£4.00</b>
<b>Plantation Dark   Cuba</b>	<b>£4.00</b>
<b>Plantation Guatemala XO   Guatemala</b>	<b>£7.00</b>
<b>Plantation Panama 1992   Panama</b>	<b>£12.50</b>
<b>Plantation Pineapple   Cuba</b>	<b>£5.00</b>
<b>Plantation White   Cuba</b>	<b>£4.00</b>
<b>Project 173 Hazelnut Rum   UK</b>	<b>£4.00</b>
<b>Red Leg Pineapple   Jamaica</b>	<b>£3.50</b>
<b>Red Leg Spice   Jamaica</b>	<b>£3.50</b>
<b>Wray &amp; Nephew   Jamaica</b>	<b>£4.50</b>

# Whisky

ALL PRICES ARE 25ML SERVE UNLESS SPECIFIED

## Bourbon

<b>Basil Hayden</b>	<b>£6.00</b>
<b>Buffalo Trace</b>	<b>£4.00</b>
<b>Bulleit Bourbon</b>	<b>£4.50</b>
<b>Elijah Craig 12yr</b>	<b>£6.00</b>
<b>Eagle Rare 10yr</b>	<b>£6.00</b>
<b>Makers Mark</b>	<b>£5.00</b>
<b>Old Forester Statesman Bourbon</b>	<b>£8.00</b>
<b>Sazerac Rye</b>	<b>£6.00</b>
<b>Tincup Bourbon</b>	<b>£4.50</b>
<b>Wild Turkey 81</b>	<b>£4.00</b>
<b>Wild Turkey Rye</b>	<b>£5.00</b>
<b>Woodfords Reserve Bourbon</b>	<b>£6.00</b>

## Japanese

<b>Nikka Barrell</b>	<b>£8.00</b>
<b>Nikka Black</b>	<b>£8.50</b>
<b>Nikka Red</b>	<b>£8.00</b>

## Scotch & World

<b>Abomination   USA</b>	<b>£8.00</b>
<b>Balvenie 12yr Double Cask   Speyside</b>	<b>£6.50</b>
<b>Balvenie 14yr Caribbean Cask   Speyside</b>	<b>£8.50</b>
<b>Benriach 10yr   Speyside</b>	<b>£5.00</b>
<b>Bimber Oloroso Cask   London</b>	<b>£10.00</b>
<b>Compass Box Great King Street   Blend</b>	<b>£5.50</b>
<b>Compass Box Peat Monster   Blend</b>	<b>£6.00</b>
<b>Compass Box Spice Tree   Blend</b>	<b>£6.00</b>
<b>Cu Bocan Olorosso Cask   Highlands</b>	<b>£6.00</b>
<b>Dalmore 12yr Old   Highlands</b>	<b>£6.50</b>
<b>Dalmore 15yr Old   Highlands</b>	<b>£8.00</b>
<b>Dalmore Cigar Malt   Highlands</b>	<b>£10.50</b>
<b>Haig Club   Blend</b>	<b>£4.00</b>
<b>Isle of Raasay   Hebrides</b>	<b>£7.50</b>
<b>Lagavulin 16yr   Islay</b>	<b>£8.50</b>
<b>Lambay   Cork</b>	<b>£7.00</b>
<b>Miltonduff 10yr Sherry Cask   Speyside</b>	<b>£5.00</b>
<b>Oban 14yr Old   Highland</b>	<b>£6.50</b>
<b>Slanes   Boyne Valley</b>	<b>£4.60</b>
<b>Swedish Whiskey Mackmyra Skordetid   Sweden</b>	<b>£7.00</b>
<b>Tamdhu 15yr Sherry Cask   Speyside</b>	<b>£9.00</b>
<b>Teeling Single Grain   Dublin</b>	<b>£6.00</b>
<b>Two Stacks   Dundalk</b>	<b>£8.00</b>

# Wine

## White

### **Pinot Grigio, Romania**

175ml £6 | 250ml £8 | Bottle £24

A ripe, flavourful, dry, and unoaked style marked by aromas of white currants, pear fruit and a clean finish.

### **Rioja Blanco, Spain (Ve)**

175ml £6 | 250ml £8 | Bottle £24

Lemony fresh, with delicate aromas of fruits with clear and fragrant floral overtones. On the palate it is light, fresh, and well-balanced with an intense and long finish.

### **Sauvignon Blanc, Chile (Ve)**

175ml £7 | 250ml £9 | Bottle £25

Light, crisp and refreshing, with flavours of gooseberries and tropical notes of passionfruit and guava in this dry white wine from the Andes.

### **Viognier, Langeudoc**

175ml £7 | 250ml £9 | Bottle £25

Peaches, citrus and pineapple with hints of linden and chamomile. The palate is lively, fruity and well balanced. 10% oak gives a lightly toasted bread finish.

## Rosé

### **Pinot Grigio Rosé, Italy**

175ml £6 | 250ml £8 | Bottle £24

Soft, coppery-pink Rosé, delicate and fruity. Very fresh on the palate.

### **Flint Charmat Sparkling Rosé, Norwich (Ve)**

Bottle £42

Red berry fruits backed up with a lightly caramelised aroma. Zippy and sassy on the palate with a soft, creamy mousse.

## Red

### **Shiraz, South Africa**

175ml £6 | 250ml £8 | Bottle £24

Aromas of spice and blackcurrant cassis, which lead to rich dark fruit flavours, a touch of spice and a long finish.

### **Poetico Tinto, Tejo, Portugal**

175ml £6 | 250ml £8 | Bottle £24

Clean aromas of red berry fruits and earthy soil. Medium bodied on the palate with a fine well rounded finish and mellow tannin structure.

### **Malbec, Argentina**

175ml £7 | 250ml £9 | Bottle £25

Aged for a short time in French oak barrels just to soften the tannins and bring the fruit together. There's an abundance of blueberries, blackberries and ripe, juicy plums with a rich, warming finish.

### **Primitivo, Italy**

175ml £7 | 250ml £9 | Bottle £25

Flavours of prunes and cherries and herby notes on the long finish. It's the perfect combination of local tradition and modern wine-making, being robust at the same time as smooth and silky.

## Bubbles

### **Prosecco, Italy (Ve)**

175ml £6 | Bottle £30

Elegant and crisp; with a fine bubble mousse. Delicate apricots and pear flavours.

### **Perrier Jouet, Champagne**

Bottle £75

Fruit driven with aromas of cherry complimented by vanilla and spices.

# Other

ALL PRICES ARE 25ML SERVE UNLESS SPECIFIED

<b>Amaro Di Angostura</b>	<b>£5.00</b>
<b>Amaretto</b>	<b>£5.00</b>
<b>Ancho Reyes Green Chilli</b>	<b>£5.50</b>
<b>Ancho Reyes Red Chilli</b>	<b>£5.50</b>
<b>Antica Formula Vermouth</b>	<b>£6.50</b>
<b>Becherovka</b>	<b>£4.00</b>
<b>Campari</b>	<b>£5.00</b>
<b>Chartreuse Green</b>	<b>£6.00</b>
<b>Chartreuse Yellow</b>	<b>£5.00</b>
<b>Cherry Heering</b>	<b>£5.00</b>
<b>Cocchi Americano</b>	<b>£7.00</b>
<b>Cocchi Vermouth Di Toreno</b>	<b>£7.00</b>
<b>Cointreau</b>	<b>£4.00</b>
<b>Fernet Branca Menta</b>	<b>£5.00</b>
<b>Figaro Fig Liqueur</b>	<b>£4.00</b>
<b>Italicus Bergamot Liqueur</b>	<b>£5.00</b>
<b>Jade Perique Tobacco Liqueur</b>	<b>£7.50</b>
<b>Jagermeister</b>	<b>£4.00</b>
<b>Pisco ABA</b>	<b>£4.00</b>
<b>Sagatiba Cachaca</b>	<b>£5.00</b>
<b>Sambuca</b>	<b>£4.00</b>
<b>Velvet Falernum</b>	<b>£4.00</b>

# Beers

ALL DRAUGHT AND CANS ARE £5.50 UNLESS SPECIFIED

## Draught



Lager



Pale Ale

## Cans (330ml)



**Turtles All The  
Way Down**  
Pale Ale 5.5%



**Sweeping Coast**  
West Coast Pale  
Ale 4.8%



**Good  
Times**  
Lager 4.2%

## Cyder

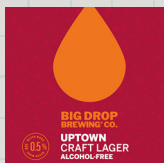


**Aspall**  
Dry Cyder 5.5%

# Low & No

ALL SOFT DRINKS ARE £2.00 UNLESS SPECIFIED

## Beers



**Big Drop Brewery**  
Uptown Craft Lager 0.5%  
£4.00



**Big Drop Brewery**  
Pine Trail Pale Ale 0.5%  
£4.00

## Tonic

Classic Tonic  
Light Tonic  
Elderflower & Cucumber Tonic  
Rhubarb & Hibiscus Tonic  
Rosemary & Olive Tonic  
1724 Tonic Water | £3.50

## Other

Coke  
Diet Coke  
Lemonade  
Ginger Ale  
Ginger Beer

Fruit Juices  
Red Bull  
Ting Grapefruit Soda



# Bar Snacks

## Crisps

Salted	£1.20
Sea Salt & Vinegar	£1.20
Cheese & Onion	£1.20

## Nuts

Salted	£1.20
Honey Chilli	£1.20

## Olives

Basil & Garlic	£2.00
Lemon & Rosemary	£2.00

## Pretzel Pieces

Sriracha	£2.00
Honey Mustard	£2.00

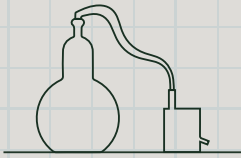
## Snacking Meat

Teriyaki	£3.00
Sweet and Hot	£3.00



# GIN ACADEMY & SHOP

**Guided with a G&T in hand by a Master Distiller,  
our Gin Making Experience includes...**



## **Distill**

Choose from over 40 botanicals and learn how to distill Gin...



## **Bottle**

After distillation and a taste test, prep your Gin for bottling...



## **Label**

Finish by labelling and sealing with wax. Take home and enjoy!

## **How to book:**

**Visit [gyreandgimble.co.uk](https://gyreandgimble.co.uk) or email [theginacademy@gyreandgimble.co.uk](mailto:theginacademy@gyreandgimble.co.uk)**

Find us at The Royal Arcade, Norwich NR2 1NQ

The Royal Arcade is situated in the heart of Norwich city centre, between Gentleman's Walk and Castle Street, in front of the historic Norwich Market.

