



DRINKS & BAR SNACKS

FEVER-TREE BEGAN IN 2003 WITH A MEETING OF TWO MINDS AND ONE SIMPLE PREMISE: IF THREE QUARTERS OF YOUR G&T IS THE TONIC, WOULDN'T YOU WANT IT TO BE THE BEST?

From the very beginning, our founders Charles and Tim approached their business in a different way – there would be no compromise at Fever-Tree. Flavour and quality were of the utmost importance. Since we put the lid on our first bottle of our Premium Indian Tonic Water, we haven't wavered in our single-minded mission to bring quality, flavour and choice back to mixers.

Pioneering to produce an unrivalled drinking experience at every occasion we've developed our drinks menu with taste at the forefront. Our range of tonic waters are perfectly paired with some of our favourite gins, our gingers made for dark spirits have been mixed with the finest whiskies & rums and our flavoured sodas are served with vodka, vermouths and Italian liquors for the ultimate spritz.

We hope you'll find your perfect pairing, but don't hesitate to ask one of the team if you can't find what you're looking for.





PERFECTLY PAIRED GIN & TONICS

The history of the gin and tonic is closely linked to modern British history. In the 18th century soldiers mixed their medicinal dose of quinine – to ward off malaria – with sugar, citrus and water to make it more palatable. Adding their daily ration of gin made it more enjoyable. Fast forward to present day...

We believe gin is only as good as the tonic water it's paired with. That's why, at Fever-Tree, everything we do starts and ends with taste. In our quest for the perfect tonic water, we spent days in the British Library researching quinine sources before travelling to some of the most remote parts of the world, venturing as far as the Democratic Republic of the Congo to find the highest quality quinine, sourced from the legendary cinchona tree (locally known as fever-trees).

WE MAKE ALL OUR SIGNATURE DRINKS WITH 50MLS OF PREMIUM SPIRITS

CLASSIC G&T

Sipsmith London Dry Gin & Fever-Tree Premium Indian Tonic Water

*Crisp, earthy, citrus
Garnished with lime & lemon*

10.50

REFRESHINGLY LIGHT G&T

Edinburgh Classic Gin & Fever-Tree Refreshingly Light Tonic Water

*Pine, lavender, citrus
Garnished with pink grapefruit & lemon*

10.50

MEDITERRANEAN G&T

Malfy Gin Rosa & Fever-Tree Mediterranean Tonic Water

*Fresh, grapefruit, herbaceous
Garnished with pink grapefruit & rosemary*

10.50



CUCUMBER G&T

Botanist Islay Dry Gin & Fever-Tree Cucumber Tonic Water

*Fresh, herbaceous, cucumber
Garnished with cucumber & mint*

11.25

RHUBARB & RASPBERRY G&T

Bombay Sapphire Dry Gin & Fever-Tree Rhubarb & Raspberry Tonic Water

*Rhubarb, raspberry, citrus
Garnished with raspberries & lemon*

10.50

LEMON & BLACKBERRY G&T

Plymouth Sloe Gin & Fever-Tree Lemon Tonic Water

*Juicy, fruity, citrus
Garnished with raspberries & lemon*

9.95

AROMATIC G&T

Tanqueray Flor de Sevilla Gin & Fever-Tree Aromatic Tonic Water

*Citrus, spice, vanilla
Garnished with orange & lemon*

10.95

ELDERFLOWER G&T

Hendrick's Gin & Fever-Tree Elderflower Tonic Water

*Cucumber, rose, elderflower
Garnished with cucumber & mint*

10.95



GIN & TONICS



25ml available upon request

SPRITZ COCKTAILS

Spritz cocktails have a rich history starting life as the German ‘Spritzen’ wine with a splash of soda water. Today, the spritz still commonly appears as this combination, along with more bitter and savoury aperitifs and liquors. The increasing popularity for longer, lighter, and more refreshing drinks means the spritz serve has truly come into its own.

Here at Fever-Tree we have endeavoured to produce the perfect partners for these Italian liquors, vermouths, and vodkas, using the very finest ingredients.

WE MAKE ALL OUR SIGNATURE DRINKS WITH 50MLS OF PREMIUM SPIRITS

WHITE GRAPE & ELDERFLOWER SPRITZ

St. Germain & Fever-Tree White Grape & Apricot Soda
Garnished with lemon & mint

9.95

MEXICAN LIME VODKA SPRITZ

Ketel One Vodka & Fever-Tree Mexican Lime Soda
Garnished with lemon & lime

10.50

RASPBERRY & ORANGE BLOSSOM SPRITZ

Beefeater Pink Gin & Fever-Tree Raspberry & Orange Blossom Soda
Garnished with orange & raspberry

9.75

ITALIAN BLOOD ORANGE VODKA SPRITZ

Smirnoff Vodka & Fever-Tree Italian Blood Orange Soda
Garnished with orange & rosemary

10.25

ROSÉ SPRITZ

Lillet Rosé & Fever-Tree White Grape & Apricot Soda
Garnished with lemon & raspberry

10.25

ITALIAN BLOOD ORANGE CAMPARI SPRITZ

Campari & Fever-Tree Italian Blood Orange Soda
Garnished with orange & thyme

9.75

NON ALCOHOLIC

NO GRONI SPRITZ 0%

Æcorn Bitter, Æcorn Aromatic & Fever-Tree Italian Blood Orange Soda
Garnished with orange

8.50



MULES & HIGHBALL COCKTAILS

The most well-known and original Mule is the Moscow Mule, a serve consisting of vodka, ginger beer and lime. Since its creation and rise to fame the Mule has been developed into many variations. Mule cocktails are often recognised by their traditional serve in a copper mug which keeps the liquid ice-cold for longer.

These days the term highball is often used to describe any drink that is served in a tall glass. Technically speaking a highball should consist of nothing but whisky, ice and mixer but has seen a revival with the addition of other spirits and mixers in their place. One thing that's certain, is it needs to be served in a long glass.

WE MAKE ALL OUR SIGNATURE DRINKS WITH 50MLS OF PREMIUM SPIRITS

MOSCOW MULE

Smirnoff Vodka & Fever-Tree Premium Ginger Beer
Garnished with lime

9.95

GIN & GINGER

Edinburgh Gin Rhubarb & Ginger & Fever-Tree Premium Ginger Ale
Garnished with lime

10.25

DARK & STORMY

Goslings Black Seal Rum & Fever-Tree Premium Ginger Beer
Garnished with lime

9.95

BOURBON MULE

Maker's Mark Whisky & Fever-Tree Smoky Ginger Ale
Garnished with lemon

10.25

BLOOD ORANGE JOHNNIE

Johnnie Walker Whisky & Fever-Tree Italian Blood Orange Soda
Garnished with orange

10.25

SPEYSIDE HIGHBALL

Glenfiddich 12 Single Malt Whisky & Fever-Tree Premium Soda
Garnished with lemon

11.00

SPICED RUM MULE

Dark Matter Spiced Rum & Fever-Tree Spiced Orange Ginger Ale
Garnished with orange

10.25



LONG COCKTAILS

MEDITERRANEAN ESCAPE 10.25
Malfy Rosa Gin, Lillet Rosé & Fever-Tree Mediterranean Tonic Water
Garnished with olives & lemon

LONG COSMO 9.95
Ketel Citroen Vodka, Cointreau & Fever-Tree Mexican Lime Soda
Garnished with orange & lime

LONG MARGARITA 10.50
Patrón Silver Tequila, Cointreau & Fever-Tree Mexican Lime Soda
Garnished with lime

RASPBERRY MULE 9.95
Smirnoff Vodka, Chambord & Fever-Tree Premium Ginger Beer
Garnished with raspberries & lime

PALOMA 10.50
Patrón Reposado Tequila & Fever-Tree Pink Grapefruit Soda
Garnished with lime & grapefruit

CUBA LIBRE 10.50
Havana Gold Rum, Pedro Ximénez Sherry & Fever-Tree Madagascan cola
Garnished with lime

RASPBERRY & RHUBARB COLLINS 10.50
Malfy Rosa Gin, Chambord & Fever-Tree Raspberry & Rhubarb Tonic Water
Garnished with raspberries & lemon

LONG NEGRONI 10.25
Campari, Belsazar, Sipsmith London Dry Gin & Fever-Tree Italian Blood Orange Soda
Garnished with orange

LONG VODKA 9.95
Smirnoff Vodka, Angostura Bitters & Fever-Tree Premium Lemonade
Garnished with fresh lime

APPLE & GINGER ALE COOLER 5.50
0% Cloudy apple juice & Fever-Tree Premium Ginger Ale
Garnished with lime

ST CLEMENTS 5.50
0% Fresh orange juice & Fever-Tree Lemon Tonic Water
Garnished with orange & lemon



WINE

WHITE WINE

175ml / 250ml / Bottle

Chenin Blanc, Veldt Range, South Africa 5.65 / 8.10 / 24.00
Pinot Grigio, Villa Molino, Italy 6.50 / 9.20 / 27.00
Sauvignon Blanc, Poderosa, Chile 7.25 / 10.30 / 30.00
Albarino, Granbazan Etiquette Verte, Spain 34.00

MEDITERRANEAN SPRITZER 7.25
Sauvignon Blanc & Fever-Tree Mediterranean Tonic Water
Garnished with lemon

ULTIMATE WHITE WINE SPRITZER 7.25
Sauvignon Blanc & Fever-Tree White Grape & Apricot Soda
Garnished with lemon

RED WINE

175ml / 250ml / Bottle

Merlot, Vignoble de Sud, France 5.65 / 8.10 / 24.00
Malbec, Goyenechea, Argentina 5.70 / 9.40 / 28.00
Shiraz, McLaren Vale, Australia 34.00

ROSÉ

175ml / 250ml / Bottle

Chemin de Provence Rosé, France 7.25 / 10.30 / 30.00

ROSÉ SPRITZER 7.25
Rosé & Fever-Tree White Grape & Apricot Soda
Garnished with lemon & mint

CHAMPAGNE

125ml / Bottle

Laurent-Perrier La Cuvée Brut NV, France 16.00 / 75.00
Laurent-Perrier Cuvée Rosé Brut, France 100.00
Laurent-Perrier Brut Millésimé Vintage 2012, France 90.00

SPARKLING WINE

125ml / Bottle

Sea Change Prosecco, Italy 8.50 / 36.00

PROSECCO SPRITZER 8.50
Prosecco & Fever-Tree White Grape & Apricot Soda

LONG COCKTAILS & WINE

BEERS & SPIRITS

BEERS & CIDERS

DRAUGHT

Birra Moretti 4.60%

Pint / Half

6.40 / 3.20

BOTTLES

Brewdog IPA 330ml 5.60%

5.50

Heineken 330ml 5.00%

5.30

Heineken 330ml 00 0%

4.80

Thistly Traditional Cider 500ml 4%

5.95

FEVER-TREE SICILIAN SHANDY 6.10

Moretti & Fever-Tree
Sicilian Lemonade

VODKA

Smirnoff

4.20

Belvedere

6.00

Ketel One

5.00

Ketel One Citroen

5.00

WHISKY & BOURBON

Johnnie Walker Black Label

4.80

Bowmore 12YO

5.50

Lagavulin 16YO

9.00

Jameson

4.60

Glenkinchie 12YO

7.00

Jura Origin 10YO

6.75

Glenfiddich 12YO

6.00

Maker's Mark Bourbon

4.60

TEQUILA

Patrón Silver

6.00

Patrón Reposado

6.00

COGNAC

Hennessy

7.00

GIN

Opihr

4.50

Malfy Rosa

4.60

Bombay Sapphire

4.40

Tanqueray Flor de Sevilla

5.00

Tanqueray N° Ten

5.20

Edinburgh Gin Classic

4.60

Beefeater Pink Gin

4.30

Edinburgh Gin Rhubarb & Ginger

4.50

Pickering's Gin Red Top

4.40

Caorunn

4.60

Eden Mill

4.50

Porter's

5.00

Pink Pepper

5.20

Sipsmith

4.70

Hendrick's

4.80

Plymouth Sloe Gin

4.50

Seedlip Garden 108 0%

3.50

Botanist Islay

5.20

RUM

Goslings Black Seal

4.70

Havana Gold

4.40

Bacardi White

4.40

Dark Matter Spiced Rum

5.00

WANT TO FIND YOUR perfect PAIRINGS?

Scan here to create your very
own gin & tonic pairing guide



SOFT & HOT DRINKS

FEVER-TREE MIXERS

GINGERS

2.50

Fever-Tree Smoky Ginger Ale

Fever-Tree Premium Ginger Ale

Fever-Tree Spiced Orange

Ginger Ale

Fever-Tree Premium Ginger Beer

SODAS

2.50

Fever-Tree Raspberry &

Orange Blossom Soda

Fever-Tree Mexican Lime Soda

Fever-Tree White Grape &

Apricot Soda

Fever-Tree Premium Soda

Fever-Tree Pink Grapefruit Soda

Fever-Tree Italian Blood

Orange Soda

TONIC WATER

2.50

Fever-Tree Elderflower Tonic

Fever-Tree Premium Indian Tonic

Fever-Tree Refreshingly Light Tonic

Fever-Tree Rhubarb & Raspberry Tonic

Fever-Tree Mediterranean Tonic

Fever-Tree Cucumber Tonic

Fever-Tree Aromatic Tonic

LEMONADE

2.50

Fever-Tree Sicilian Lemonade

Fever-Tree Premium Lemonade

COLA

2.50

Fever-Tree Madagascan Cola

COFFEE & TEA

Takeaway available for hot drinks

COFFEE

EST 2013
MACHINA
COFFEE ROASTERS

Long black

3.25

Espresso

2.70

Double espresso

3.30

Cappuccino

3.50

Latte

3.50

Flat white

3.50

Mocha

3.50

(Decaffeinated coffee available)

Hot chocolate

3.00

Soya / oat milk

+30p

TEA

English Breakfast Tea

3.05

Flavoured Tea

3.05

JUICES

Selection of fresh juices
Choose from fresh orange,
cranberry, cloudy apple,
tomato

3.50

WATER

250ml / 500ml

Strathmore Still

3.20 / 5.00

Strathmore Sparkling

3.20 / 5.00

Fever-Tree Soda Water

2.50



TONIC WATERS

PREMIUM INDIAN TONIC WATER

A uniquely crisp & refreshing tonic water
Crafted by blending spring water with subtle botanical flavours and quinine from the fever trees of East & Central Africa

REFRESHINGLY LIGHT PREMIUM INDIAN TONIC WATER

A crisp & refreshing tonic water with 46% fewer calories than our Indian tonic water
Crafted by blending spring water with subtle botanical flavours and quinine from the fever trees of East & Central Africa

MEDITERRANEAN TONIC WATER

A citrus, fresh & herbaceous tonic water
Crafted by blending spring water with the essential oils of botanicals including rosemary and lemon-thyme from the shores of the Mediterranean and our signature quinine

ELDERFLOWER TONIC WATER

A uniquely refreshingly, floral, soft & subtle sweet tonic water
Crafted by blending spring water with the essential oils of handpicked English elderflower and our signature quinine

AROMATIC TONIC WATER

A delicately spiced tonic water
Crafted by blending spring water with aromatic botanicals, South American angostura bark perfectly balanced with sweet, spicy notes of cardamom, ginger, vanilla and pimento berry

LEMON TONIC WATER

A uniquely refreshing, zesty & bittersweet tonic water
Crafted by blending spring water with Sicilian lemon using the 'sfumatrice' extraction method to produce a refreshing citrus taste and quinine from Central Africa & gentian

CUCUMBER TONIC WATER

A uniquely crisp & refreshing tonic water
Crafted by blending spring water with cucumber essence from Florida, quinine from central Africa with fructose (fruit sugar) for 32% fewer calories than Fever-Tree Indian Tonic Water

RHUBARB & RASPBERRY TONIC WATER

A delicate & fruity tonic water
Crafted by blending spring water with extracts of sweet British rhubarb, juicy Scottish raspberries balanced with our signature quinine and fructose (fruit sugar) for 32% fewer calories than Fever-Tree Indian Tonic Water



SODAS

MEXICAN LIME SODA

A refreshing & zesty soda
Crafted by blending spring water with vibrant Mexican limes & aromatic Japanese yuzu

WHITE GRAPE & APRICOT SODA

A uniquely refreshing & subtly sweet soda
Crafted by blending spring water with notes of white grapes, sweet apricots and French verbena

PINK GRAPEFRUIT SODA

A bitter-yet-sweet soda
Fresh and floral notes, showcasing the very best that Florida pink grapefruit has to offer

ITALIAN BLOOD ORANGE SODA

A juicy & aromatic soda
Crafted by blending spring water with the essential oils of Italian blood oranges and a unique herbal blend including notes of wormwood & gentian

RASPBERRY & ORANGE BLOSSOM SODA

A floral, subtly sweet Soda
Juicy Scottish raspberries are perfectly blended with delicate notes of orange blossom

GINGERS

PREMIUM GINGER BEER

A strong & spicy ginger beer
Crafted by combining spring water with a brewed blend of three of the world's finest gingers from West Africa & India

PREMIUM GINGER ALE

A uniquely refreshing, smooth & fresh ginger ale
Crafted by blending spring water with subtle botanicals and three of the world's finest gingers from West Africa & India

SPICED ORANGE GINGER ALE

A citrus & subtly spiced ginger ale
Crafted by blending spring water with our signature three ginger blend, Spanish clementine oils & cinnamon

SMOKY GINGER ALE

A unique, smoky ginger ale with refreshing background notes of citrus
Crafted by combining our signature blend of three varieties of ginger with smoked applewood and subtle citrus



COLAS

MADAGASCAN COLA

A fresh & complex cola
Crafted by blending notes of kola nuts, exotic spices, citrus and Madagascan vanilla

FOOD & DRINK FLIGHTS

We have paired a selection of our seasonal small plates with delicious long mixed drinks.
All drinks served as a standard 25ml.

RETURN FLIGHT / 25.00
Choice of 2 pairings

NO RETURN / 40.00
Choice of 3 pairings

THE PERFECT PAIRING

BUFFALO FARM MOZZARELLA & MEDITERRANEAN G&T (v)
Buffalo mozzarella from Fife, basil pesto & slow roast tomatoes
Malfy Gin Rosa & Fever-Tree Mediterranean Tonic Water
Garnished with pink grapefruit & rosemary

CHORIZO & BOURBON MULE
Chorizo cooked in Fever-Tree Ginger Beer & sherry vinegar
Maker's Mark Whisky & Fever-Tree Smoky Ginger Ale
Garnished with lemon

CAMPBELLS & CO SMOKED SALMON & CLASSIC G&T
Scottish smoked salmon, with horseradish crème fraîche, cucumber & pickles
Sipsmith London Dry Gin & Fever-Tree Premium Indian Tonic Water
Garnished with lime & lemon



BAR SNACKS

PLATTERS

CHARCUTERIE **18.50**
Pork salami, Milano salami, prosciutto, Somerset chorizo sticks & venison salami
with balsamic onions, pickles and a side selection of breads

SCOTTISH SMOKED SALMON FLIGHT **21.50**
Campbells & Co smoked salmon, Hendrick's Gin cured smoked salmon,
Glenfiddich cured smoked salmon, lemon crème fraîche, pickles with a side
selection of breads

BAR NIBBLES

FEVER-TREE & GIN CURED OLIVES (v) (ve) **4.25**
In-house marinated olive mix, lemon, cornichons & pickled garlic

LEMON VERBENA OLIVES (v) (ve) **3.95**
Chalkidiki green olives, preserved lemon & verbena

HONEY & CHILLI NUTS (v) (ve) **3.95**
Fire roasted peanuts & cashew, sea salt, chilli & honey

TRUFFLE NUTS (v) (ve) **3.95**
Almonds, cashews, macadamias & pecans with white truffle oil

SMOKEY GREEN OLIVES (v) (ve) **3.95**
Smoked paprika, cayenne pepper & garlic

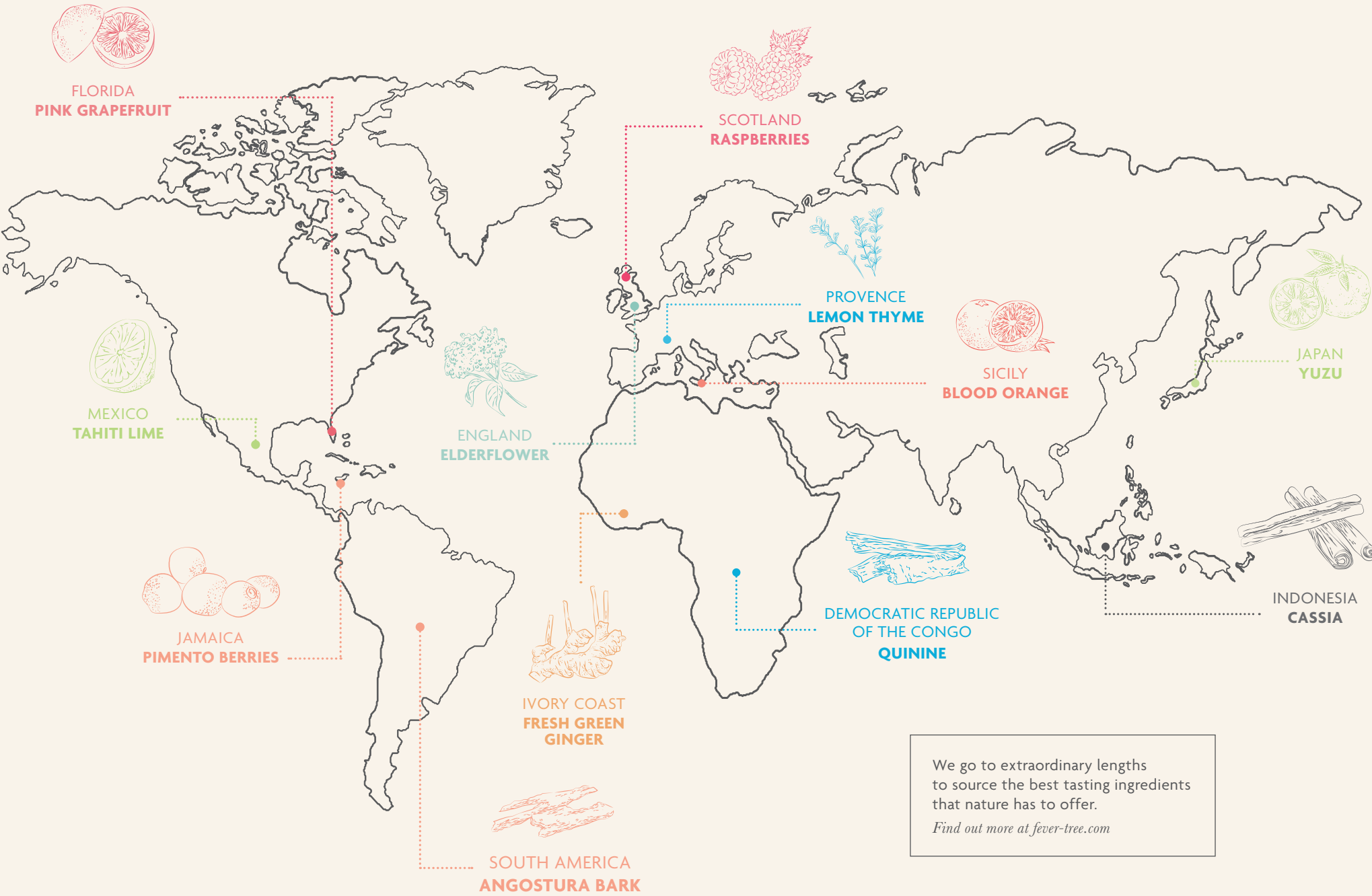
FIRE ROAST ALMONDS (v) (ve) **3.95**
Best in class smoked almonds

SOMERSET CHORIZO STICKS **4.50**
Cider & chorizo salami sticks

(v) Vegetarian (ve) Vegan

Please be advised we use most, if not all, allergens, in our kitchen and cannot guarantee any dish as allergen free.
Please speak to your server for further information. All tips go directly to the team serving you today.
VAT is charged at the applicable rate.

DISCOVER OUR INGREDIENTS



We go to extraordinary lengths
to source the best tasting ingredients
that nature has to offer.
Find out more at fever-tree.com



FEVER-TREE
— BAR —