

Gin and gin cocktails

Love Lane Gin

Pomegranate and Rose Pink Gin 42% £4.1

This combination of pomegranate wit Persian rose petals and Turkish apple creates a very aromatic and refreshing gin. Can be served with lemonade for those who like a sweeter drink

Espresso Martini Gin 42% £4.1

Perfect for our gin take on the popular Espresso Martini

Birthday Gin 42% £4.1

Commemorating the signing of King John's charter in 1207. This marks our city's 812th birthday as well as Love Lane's 2nd birthday

Marshmallow and Coconut Gin 42% £4.1

When marshmallow meets coconut, decadence is at hand. Adding apricots and peaches makes a truly pleasurable experience for your tastebuds

Ginebra de Santiago 42% £4.1

The botanicals used in this delicate yet memorable gin reflect the diversity of the Galician countryside, juniper is matched with persimmon, peach and a variety of citrus fruits

Winter Gin 42% £4.1

Juniper, fennel, cloves and coriander seeds together with cardamom create a uplifting base to showcase the flavours of the limes, oranges, lemons and apples that together make this gin a true winter warmer

The Ginsmiths of Liverpool

GSOL Dry Gin 43% £4.2

Smell pine and citrus, with a peppery warmth in flavour from the Pink peppercorns. Sealed with lemon and orange peel citrus, along with pine and spice from juniper and angelica, the taste is rounded off with an earthy sweetness from liquorice. Served with zest of orange and mint

GSOL Marshmallow Gin 40% £4.2

The first hit of vanilla and lemon peel are laced through this refreshing and flavoursome gin. The rich taste is added to with the marshmallow sweetness, combined with the savoury juniper and nutmeg. Served with a red berry a blackberry and pink and white marshmallow garnish

GSOL Merchant Navy Gin 51% £5

On the nose are big citrus aromas of grapefruit and clementine, with notes of the Australian pepperberry. This makes way for the taste, at first with heat from the pepper, followed by the big citrus flavours of the yuzu peel combining the flavour of grapefruit, clementine, pomelo and orange. Staff like it just with tonic - but recommended serve is with zest of grapefruit

All prices are for 25ml serves

Make it a double! Double up any Gin for an extra £2.5

Gin cocktails

Red Snapper £8

Ginsmiths of Liverpool Dry Gin, tomato juice, lemon juice, Worcestershire sauce, Sriracha and black pepper

Liverpool Spritz £8

Ginsmiths of Liverpool Marshmallow Gin, lemon, sugar syrup and topped up with Rose Cava

Liverpool Libre £8

Love Lane ginger and lime gin, Fever-Tree Madagascan cola and fresh lime

Negroni £8

Ginsmiths of Liverpool Dry Gin, red Vermouth, Campari and bitters

Passionflower Martini £8.5

Love Lane Passionflower Gin, passionfruit liquor, pineapple juice, passionfruit purée, sugar syrup and Cava

Love Lane Espresso Martini £8.5

Made with Love Lane's own Espresso Martini Gin (Love Lane blend Coffee and Vanilla Gin) plus Italian coffee liqueur sugar syrup and double espresso

Distillery experiences

Cocktail school, Friday, 6-7pm, £35 per person

Distillery tour Saturday, 3-4pm, £20 per person