



CLASSIC GINS

HENDRICK'S

Made in Scotland with 11 botanicals, uniquely infused with cucumber and rose petal.

GIN STYLE: Floral & Fresh

SERVE: Best paired with Elderflower Fever-Tree Tonic and garnished with cucumber slices.

TANQUERAY N° 10

Voted the world's best gin multiple times over, this gin is uniquely distilled with fresh citrus fruits for an exceptionally refreshing drink.

GIN STYLE: Classic Juniper - Rich & Robust

SERVE: Best paired with Mediterranean Fever-Tree Tonic and garnished with a wedge of pink grapefruit.

BOMBAY SAPPHIRE

Made with 10 botanicals, using a unique vapour infusion process.

GIN STYLE: Citrus & Light

SERVE: Best paired with Mediterranean Fever-Tree Tonic and garnished with a wedge of lime.

ADNAMS COPPER HOUSE

This aromatic gin is infused with 6 botanicals, creating classic notes of juniper alongside sweet orange and hibiscus.

GIN STYLE: Floral & Fresh

SERVE: Best paired with Elderflower Fever-Tree Tonic and garnished with a wedge of orange.



. CASK ALE .

HERE ARE OUR SEASONAL TOP PICKS AND BEST IN CLASS CASK ALES. DON'T FORGET TO CHECK AT BAR FOR OUR FULL RANGE!

EMBER INNS PALE ALE 3.8% BREWED BY BLACK SHEEP



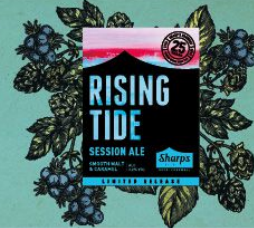
Here at Ember Inns, we are proud to brew our ale in partnership with the award-winning Black Sheep Brewery, born and bred in North Yorkshire. Together, we use traditional brewing equipment and top-quality raw ingredients, to craft our exclusive Ember Inns Pale Ale - for a crisp and quaffable pint of Yorkshire cask beer.



SHARP'S RISING TIDE 3.2% SESSION ALE




2019 is the 25th anniversary of Sharp's Brewery and the perfect time to celebrate their favourite brews from over the years. With flavours of caramel malts and juicy fruit throughout, Rising Tide is a 3.2% abv table beer that combines a traditional style with a modern edge.



TURTLE PEACH 4.4% BLONDE PEACH & APRICOT ALE

This beer is a collaboration between Brew York & The Beer Company. £5 per cask goes to Project Biodiversity to support turtle conservation. By enjoying this ale, Ember guests will continue to help the conservation work being done in Cape Verde to rescue sea turtles which are threatened with extinction and to clear the beaches of plastic. DRINK BEER, SAVE SEA TURTLES.

Follow Project Biodiversity on 



Nice with a slice

ADNAMS
SOUTHWOLD

ALE & GIN

Ghost Ship

At 4.5% ABV, an English pale ale brewed with the best English barley, but heavily influenced by an addition of the American Citra hop, to give a refreshing citrus hop aroma and a balanced malt sweetness.

The Story

Ghost Ship is inspired by one of Adnams' most haunted pubs in one of the UK's most haunted villages: The Bell in Walberswick. The shores of Walberswick are littered with eerie wrecks of smuggling ships from a bygone era.



GIN PROFILE · COPPER HOUSE PINK GIN

Make a great big fruity splash with our Copper House Pink Gin.

This new and exciting spirit is made using award-winning Copper House Dry Gin with a dash of raspberry.

· GIN STYLE ·
Sweet & Fruity

· SERVE ·
Best paired with Refreshingly Light Fever-Tree Tonic and garnished with sweet strawberries.



· FLAVOURED · GINS



GORDON'S PINK GIN

This gin is perfectly crafted, balancing refreshing Gordon's Gin with naturally sweet raspberries and strawberries.

GIN STYLE: Sweet & Fruity

SERVE: Best paired with Refreshingly Light Fever-Tree Tonic and garnished with sweet strawberries.

TANQUERAY FLOR DE SEVILLA

A perfect balance made with bittersweet Seville oranges and the complexity of Tanqueray London Dry Gin.

GIN STYLE: Citrus & Light

SERVE: Best paired with Mediterranean Fever-Tree Tonic and garnished with a wedge of orange.

JJ WHITLEY ELDERFLOWER GIN

A delightful elderflower gin, inspired by the English countryside, that JJ Whitley grew up in.

GIN STYLE: Floral & Fresh

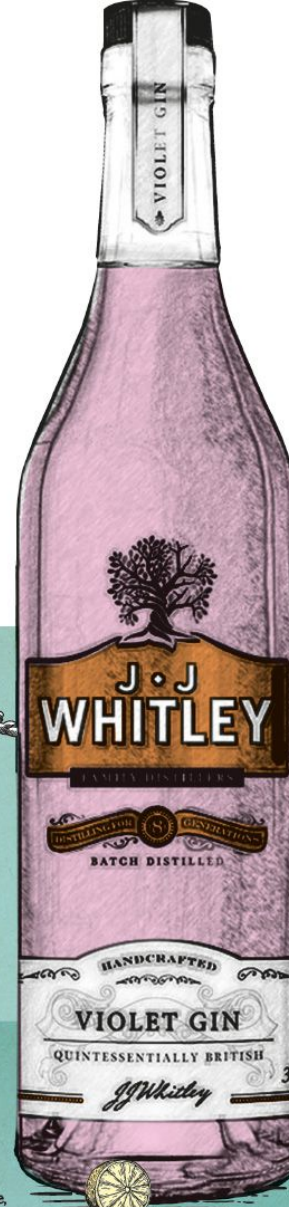
SERVE: Best paired with Mediterranean Fever-Tree Tonic and garnished with cucumber slices.

WHITLEY NEILL RHUBARB & GINGER

Inspired by English country gardens, the rhubarb adds a tart crisp edge, whilst the ginger warms the palate for a full-bodied finish.

GIN STYLE: Herbaceous & Spicy

SERVE: Best paired with Ginger Ale and garnished with a wedge of orange.



· FESTIVAL · GINS

JJ WHITLEY VIOLET GIN

This gin is the product of eight generations of distilling history. Its recipe uses a blend of eight botanicals including juniper, angelica root, coriander and liquorice, with a natural flavour burst of the quintessential English country garden flower, the violet.

GIN STYLE: Sweet & Fruity

SERVE: Best paired with Refreshingly Light Fever-Tree Tonic and garnished with a wedge of lime.

ROKU JAPANESE GIN

The first gin from Japan's legendary Suntory. This expression includes six Japanese botanicals and yuzu, a Japanese citrus fruit, as the top note, finished on a crisp Japanese sansho pepper which brings a little spice to the finish.

GIN STYLE: Citrus & Light

SERVE: Best paired with Fever-Tree Light Tonic and garnished with a wedge of lemon.

