

# THE BOTANIST

ISLAY DRY GIN

*This Spring, The Botanist Gin and OXO Tower Restaurant have partnered to bring a taste of Islay to London's Southbank. Made at one of the only distilleries in the world to be B Corp certified, The Botanist is a gin of layered complexity; 22 hand-foraged botanicals are slowly distilled with nine berries, barks, seeds and peels to create the first Islay Dry Gin. Together, we've curated a selection of cocktails inspired by the wild, foraged flavours of this remote Hebridean island.*

## ISLAY BREEZE 15

The Botanist Gin muddled with fresh lemon balm, a dash of lime juice and sugar then topped up with Fever-Tree Elderflower Tonic. Served tall over crushed ice.

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## SCOTTISH-22 16

The Botanist Gin infused with lemon zest, a dash of lemon juice, lightly sweetened and finished with OXO Champagne.

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## GIN THYME 16

The Botanist Gin infused with thyme, Cocchi Americano, dash of orange bitters then stirred over ice and finished with a twist of orange zest.

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## THE UNUSUAL SUSPECTS 15

Freshly squeezed blood orange shaken with The Botanist Gin and White Crème de Cacao. The perfect accompaniment for The Botanist Gin and lemon sorbet tart.



TAP TO WATCH THE FILM

