



Suggested Serves

Burleigh's



BURLEIGH'S GIN & TONIC

The fresh fruit accentuates the orange peel used in the botanical mix by Master Distiller, Jamie Baxter, delivering a sweet citrus freshness unique to Burleigh's Gin.

50ml Burleigh's London Dry Gin
Fill with Fever Tree Tonic

Method: Build
Glass: High Ball
Garnish: Orange Wedge



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BURLEIGHS MARTINI

The origin of The Martini is certainly unclear unlike the drink. Opulent, crystal, fresh & clean. An eternal classic showcasing the precision Burleighs Export Strength for the definitive Gin Martini.

The Martini "the only American invention as perfect as the sonnet"

70ml Burleighs Export Strength Gin
10ml Dry Vermouth

Method: Stir
Glass: Coupet
Garnish: Sprig of Pine



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Burleighs Gin

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BURLEIGHS NEGRONI

In Florence 1919, Count Camillo Negroni famously asked Caffè Casoni bartender, Fosco Scarselli, 'po piu robusto' his Americano, adding gin to make a more robust flavour.

We add just a little more Burleighs Gin to the classic recipe to highlight the Eucalyptus notes from the Silver Birch botanical unique to Burleighs Gin.

40ml Burleighs London Dry Gin
30ml Campari
30ml Sweet Vermouth

Method: Stir
Glass: Old Fashioned tumbler
Garnish: Orange Zest



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BURLEIGHS ST CLEMENTS

Oranges and Lemons, say the Bells of St. Clements. Gaining inspiration from historical London, this refreshing cooler works brilliantly with Burleighs.

50ml Burleighs London Dry Gin
35ml Freshly Squeezed Orange Juice
Bitter Lemon Top

Method: Build
Glass: Highball
Garnish: Orange Wheel

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BURLEIGHS WHITE LADY

Created at the Savoy Hotel 'American Bar' by Harry Cradock the White Lady appears in the infamous 1930 Savoy Cocktail Book.

The fresh orange notes in Burleighs Export Strength Gin pair effortlessly with the bitter orange Cointreau and fresh lemon juice. The addition of silky smooth egg white binds the flavours in this timeless classic cocktail.

45ml Burleighs Export Strength Gin
20ml Cointreau
20ml Fresh Lemon Juice
20ml Egg White (Optional)
10ml Sugar Syrup

Method: Shake with ice followed by shake without ice
Glass: Cocktail Glass
Garnish: Lemon Zest

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Burleighs Gin

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BURLEIGHS AUTUMN LEAVES

The aromatic additions heighten the unique botanicals of Burleighs Gin.

30ml Burleighs London Dry Gin
15ml Triple Sec
15ml Noilly Prat
15ml Campari

Method: Build
Glass: Rocks
Garnish: Blackberries

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BURLEIGHS WOODLAND MARTINEZ

The addition of mushroom bitters is both a nod to nature and bringing a rich complexity to this aromatic masterpiece.

40ml Burleighs London Dry Gin
20ml Cocchi di Torino
5ml VS Absinthe
2x drops Mushroom Bitters

Method: Stir
Glass: Coupet
Garnish: Sprig of Lavender

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