



PLANNING AN EVENT?

We would love to help you host your event at

The Three Guineas & Firefly Cellar Rooms.

We cater for corporate meetings, dinner parties & other events

CONTACT OUR EVENTS TEAM:

Enquire at:

www.three-guineas.co.uk/functions

Email us:

ThreeGuineas@fullers.co.uk

Call us:

0118 957 2743

If you require information regarding the presence in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.

SERVING BREAKFAST EVERY MORNING

This Compendium is compiled of products we would like to stock. Some products may occasionally be unavailable but we are happy to help you find an alternative.

Three Guineas

Station Approach, Reading, RG1 1LY

T E L 0118 957 2743 E M A I L threeguineas@fullers.co.uk

W E B www.three-guineas.co.uk

GIN MENU

Bathub £4.80

On the nose warm citrus and juniper come to fore. On the palate the gin has a slightly viscosity to it and resinous notes of waxy pine, gentle citrus and cardamom. The overall effect is smooth, quite earthy and enduring.

Best Served With: Mediterranean Tonic

Garnished With: Orange Horseneck Peel & Lavender

Beefeater £3.95

The aroma of Beefeater is both spicy and fruity, with a nice balance and always a focus on the juniper. The palate is dry but the herbal bouquet is ideal and it finishes dry with a citrus back.

Best Served With: Premium Tonic

Garnished With: Fresh Lemon

Bloom £4.25

The use of juniper, angelica, coriander, cubeb berries round off the flavours and keep it grounded, ensuring it is a versatile and balanced gin.

Best Served With: Elderflower Tonic

Garnished With: Strawberry & Lime

Bols Genever £4.25

Rich grains fill the distinct nose with sweet cherry and malt tones. Bols' palate is rich and smooth with malt and juniper vying for domination, although both are just below the silky surface. The finish has tangy grass notes and is quite poignant as it leaves a sweetness behind.

Best Served With: Elderflower Tonic

Garnished With: Pink Grapefruit

Death's Door £4.85

One of the original U.S. craft gins. Death's Door has a surprisingly simple botanical mix, flavours of piney juniper berries emerge up front. Tasted neat, there is also a touch of sweetness that emerges on the finish too.

Best Served With: Mediterranean Tonic

Garnished With: Apple & Cinnamon age Leaf

COCKTAILS MENU

Only available in the Firefly Cellar Bar

£10.50ea

Aperol Spritz

Prosecco, Aperol, Soda Water

Black Russian

Smirnoff Vodka, Kahlua, Pepsi Max

El Diablo

Silver Tequila, Crème de Cassis, Fresh Lime Juice, Fever-tree Ginger beer, Lime

Long Island Iced Tea

Cointreau, Havana Club 3yr, Tequila Silver, Sugar Syrup, Pepsi Max, Lemon

Manhattan

Jack Daniels, Martini Rosso, Angostura Bitters & Cherry

Negroni

Tanqueray, Maratini Rosso, Campari, Orange Zest twist

Cosopolitan

Smirnoff Black, Cointreau, Cranberry Juice, Orange Zest twist

French Lady

Cointreau, Martell Cognac, Chambord, Lime

French Martini

Chambord, Smirnoff Black, Pineapple Juice, Raspberry

2-4-1 Cocktails

Tuesday –Thursday 4pm - 7pm

COCKTAILS MENU

Only available in the Firefly Cellar Bar

£9.50ea

Bloody Mary

Smirnoff Vodka, Tomato Juice, Worcesters Sauce, Tabasco, Salt & Pepper, Celery Stick and Lemon

Hot Toddy

Johnny Walker Red, Fresh Lemon Juice, Ground Ginger, Clove, Honey, Cinnamon stick & Lemon

Mojito

Havana Club 3yr, Fresh Lime Juice, Sugar Syrup, Soda Water, Lime

Old Fashioned

Jack Daniels, Angostura Bitters, Sugar, Orange Zest

Vodka Martini

Maraini Extra Dry, Smirnoff Vodka, Olive

Tom Collins

Tanqueray, Soda Water, Sugar Syrup, Lemon

Dark & Stormy

Jack Daniels, Angostura Bitters, Sugar, Orange Zest

Kir Royale

Crème De Cassis, Prosecco

Daiquiri

Sugar Syrup, Havana Club 3yr, Lime

GIN MENU

G'Vine

£4.80

The floral flavours of vine flower are dominant on the palate, but the gin finishes with a zesty mix of juniper and ginger.

Best Served With: Elderflower Tonic

Garnished With: Apple Slice & Juniper Berries

Gin Mare

£4.85

Long been the reference point for a spirit that has pushed boundary of what gin could taste like, with bold tones of rosemary, thyme, olive and basil included in the botanical line-up.

Best Served With: Mediterranean Tonic

Garnished With: Rosemary

Half Hitch

£5.05

Citrus reveals itself first, and is swiftly followed by a bright delivery of herbal tea and black pepper. Subtle juniper comes through. Peppery juniper and pine tree freshness take hold, supported by the complex black tea and bergamot.

Best Served With: Fever-tree Ginger Beer

Garnished With: Orange Zest

Haymans Old Tom

£4.25

Using 10 blended botanicals, it is a carefully consistent balance of juniper, coriander, lemon and orange peel

Best Served With: Premium Indian Tonic

Garnished With: Lime Wedge

Hendricks

£4.50

Whether the cucumber flavour is distinct of the other twelve botanicals in the gin itself, the addition of it definitely adds a fresh quality to the spirit and drying finish.

Best Served With: Elderflower Tonic

Garnished With: Cucumber Slice

2-4-1 Cocktails

Tuesday –Thursday 4pm - 7pm

GIN MENU

Monkey 47 £4.90

Even though there are 47 botanicals, citrus and lingonberries are prevalent to taste, but it is joined by a herbal piney juniper, spruce notes as well as hibiscus like floral touches.

Best Served With: Mediterranean Tonic
Garnished With: Cucumber & Mint

No. 209 £4.25

Bitter orange and dry bergamot at the fore, while that spicy note reveals hints of coriander, cardamom, petitgrain and juniper. The name is derived from the fact that the distillery is the 209th to be registered in the United States.

Best Served With: Mediterranean Tonic
Garnished With: Grapefruit & Rosemary

Opihr £4.80

Peppercorns, cardamom, cubeb and other spices mix to create a truly exotic and spice explosion upfront. Ginger and chilli finish the flavour off with a good dose of heat too.

Best Served With: Aromatic Tonic
Garnished With: Orange Wedge

Plymouth £4.25

Plymouth original strength has a distinctly different memorable flavour that's both unique and loved amongst connoisseurs. Its profile is the result of an intriguing use of root ingredients, which bring a more earthy feel to the gin as well as a smooth juniper hit.

Best Served With: Aromatic Tonic
Garnished With: Lemon Peel

Silent Pool £4.95

There is a fresh floral sweetness on the nose of this gin, lifted by the inclusion of elderflower as a botanical. The gin is far more spiced and savoury than the nose would attest.

Best Served With: Elderflower Tonic
Garnished With: Coriander Leaf

GIN MENU

Sipsmiths £4.45

Sipsmith balances a whole host of aromatic botanicals to create a drink that is dry, spicy and full of character. Each botanical plays its part but a noteworthy few namely being liquorice, coriander and angelica play distinctive roles.

Best Served With: Indian Tonic
Garnished With: Lime Wedge

Sipsmith Sloe £4.55

A sweet, fruity and complex **sloe gin**. Made from their award-winning **gin** and rather a lot of **sloe** berries it's a rich liqueur that's great for summer drinking on ice or nursing in front of the fire in winter.

Best Served With: Elderflower Tonic
Garnished With: Orange

Tanqueray 10 £4.90

Using fresh, whole citrus fruits during the distillation process there is a huge depth of character and an uplifting freshness inherent in this gin.

Best Served With: Mediterranean Tonic
Garnished With: Thin Wedge Of grapefruit

Tanqueray £3.65

Few gins whose flavour profile are as juniper focused as Tanqueray London Dry Gin. One of the core reasons for this juniper focus comes from the recipe of just four botanicals: juniper, coriander, angelica root, and liquorice.

Best Served With: Premium Indian Tonic
Garnished With: Fresh Lime

~ THREE GUINEA'S OWN SIPSMITH INFUSED GIN ~

*SERVED IN THE FIREFLY CELLAR BAR, PLEASE ASK FOR TODAY'S SELECTION OF
SIPSMITH GIN INFUSIONS*