

# TCC Gin Fest

*plus guest ales*

25 ~ 26 June 2021

## FOOD & DRINKS MENU

OVER 20 GINS  
AVAILABLE



**Event:** TCC Gin Festival  
**Date:** Fri 25th / Sat 26th June  
**Venue:** Speedwell Cricket Ground  
**Location:** Tintwistle, Derbyshire





# GIN FEST FAQ

## **When is the TCC Gin Fest?**

Friday 25th June & Saturday 26th June

## **Do I need to purchase a ticket for this event?**

No – just turn up and enjoy. We're hoping to be outdoors on the glorious Speedwell outfield!

## **Do I need to be a member of Tintwistle Cricket Club to attend?**

Absolutely not, everyone is welcome!

## **What are the opening times?**

Friday – 6pm – 11pm

Saturday 2pm – 11pm

## **Is there a Drinks Menu?**

You're reading it.

## **Will there be food available?**

On the Saturday we have Hungry Healthy Family serving Kebab Flatbreads. Advertisement (inc options) in this booklet.

## **What else is going on?**

On Saturday, we have live music. The Fay Brothers will be playing the SCG on the Saturday night (26th June). Don't miss out on this amazing guitar playing and singing duo!

## **Will this event be a banger?**

Guaranteed...

## **Why didn't Grealish start against Scotland?**

We don't know either!

## **How can I find out more info on TCC events?**

Check our socials - Facebook, Twitter or [www.tintwistlecc.org](http://www.tintwistlecc.org).



# DRINKS MENU

## DRY GINS

1. MANCHESTER FAC51 HACIENDA (£4.00)
2. TREVETHAN CORNISH (£4.50)
3. CHATSWORTH (£4.50)
4. PEAK HERITAGE HEDGEROW HARVEST (£4.50)
5. SILENT POOL (£4.00)
6. MERMAID (£4.00)
7. WILD FOX (£4.50)
8. KING OF SOHO (£3.50)
9. MEADOWS CLASSIC (£3.50)
10. COPPERHEAD (£4.00)
11. THE BOTANIST (£4.00)
12. MONKEY 47 (£4.00)
13. DEATHS DOOR (£4.00)
14. TANQUERAY RANGPUR (£3.50)

## INFUSED/FRUITY GINS

15. WILD FOX TWELVE BORE (£4.50)
16. MERMAID PINK (£4.00)
17. KING OF SOHO VARIORUM (£3.50)
18. TARQUINS BLACKBERRY (£4.00)
19. TARQUINS RHUBARB AND RASPBERRY (£4.00)
20. SIPSMITH LEMON DRIZZLE (£4.00)
21. TANQUERAY FLOR DE SEVILLA (£3.50)

\* PRICES INCLUDE GIN &  
FEVER TREE TONIC



# DRINKS MENU

## 1. Manchester FAC51 Hacienda

A bold but smooth limited edition Manchester Dry Gin.

Designed to create a gin with Hacienda spirit, Fac51 has a refreshing zestiness that comes from the lemon and lime peel, a nod to the vibrant acid house scene. It also incorporates hand foraged botanicals in the form of dandelion and burdock root to give a lovely smooth dry and peppery finish.

*Garnish – lemon and lime*



## 2. Trevethan Cornish

A London dry beautifully smooth and fragrant small batch gin.

A 10 botanical recipe from Cornish hedgerows includes juniper, coriander, angelica, cassia, orange, lemon, cardamom, vanilla and handpicked elderflower and gorseflower.. Each batch is distilled and bottled by hand.

*Garnish – orange and rosemary*

## 3. Chatsworth

Award winning small batch classic smooth London dry gin

This gin features select botanicals sourced from the grounds and greenhouses of Chatsworth. What makes this special is the infusion of Chatsworth lemons, lemongrass and lemon verbena which is complimented by the herbal notes of the banana leaf.

*Garnish – lemon and juniper berries*

## 4. Peak Heritage Hedgerow Harvest

A beautifully smooth aromatic dry gin bursting with berry flavours and real heritage.

Hedgerow Harvest taps into the deep history and rich diversity of the peak district and its people. A small batch gin, comprising of juniper as well as hedgerow botanicals (crab apple, blackberries, raspberries, pink peppercorns, red clover and meadowsweet) sourced from the farm estate and surrounding Peak District are blended with fresh filtered Derbyshire spring water. A truly exquisite gin.

*Garnish – raspberries and blackberries*

## 5. Silent Pool

A smooth, refined and refreshingly individual London dry gin with a contemporary twist.

An intricate 24 botanical gin, infused with subtle spice, delicate florals, fresh citrus and velvety local honey.

*Garnish – orange and juniper berries*

## 6. Mermaid

A refreshing, invigorating and smooth award winning dry gin with a contemporary style.

Hand crafted on the Isle of Wight using 10 ethically sourced botanicals, this gin delivers a smooth yet complex blend of organic lemon zest and peppery grains of paradise, with a hint of sea air from locally foraged rock samphire.

*Garnish – cucumber and juniper berries*





# DRINKS MENU

## 7. Wild Fox

The gin master's silver award winning classic dry gin.

Refreshing and zesty, bursting with flavour, juniper forward followed by lemony tones from the fresh cut botanical mix grown on Wild Fox Farm.

*Garnish – lemon and orange*



## 8. King of Soho

A London dry gin with a contemporary twist.

A clean and gentle nose, King of Soho opens up to reveal classic juniper driven pine notes, with a refreshing twist of grapefruit. Warming, peppery spice ends the journey with a satisfying nip and a smooth finish, in what is a classically styled gin.

*Garnish – grapefruit and juniper berries*

## 9. Meadows Classic

An award winning smooth full bodied and contemporary dry gin.

From the sharp citrus notes of lemon peel and grapefruit oil, rounded by the sultry smooth finish, Meadows gin is a contemporary blend of botanicals crafted to evoke the invigorating sensation and freshness of the meadow.

*Garnish – grapefruit and thyme*

## 10. Copperhead

An exquisite London dry gin conjured up by a notorious Belgian alchemist in search of the elixir of life. The gin is still prepared to this day in a copper pot still and a recipe based on 5 essential botanicals; angelica, cardamom, orange peel, and coriander seed.

*Garnish – orange and juniper berries*

## 11. The Botanist

A rich and mellow Islay dry satin-smooth gin

Hand-foraged local Islay botanicals delicately augment 9 berries, barks, seeds and peels during an achingly slow distillation. Sweet and earthy notes combine with delicate floral and herbal notes to reveal a harmonious combination.

*Garnish – lemon and thyme.*

## 12. Monkey 47

A Schwarzwald dry gin truly full of character and uniqueness.

Packed with 47 handpicked botanicals. There is the distinct and pure scent of juniper, tangy and crisp citrus notes, a sweet flowery aroma with a hint of peppery spices, subtle bitter fruit, notes of cranberries, and a deep and harmoniously balanced complexity. The piece de resistance is a real black forest secret weapon, fresh lingonberries.

*Garnish – lime and rosemary*



# DRINKS MENU

## 13. Deaths Door

A refreshing cooling London dry gin with a simple botanical mix.

Just 3 botanicals; juniper berries of Washington Island, coriander and fennel go into this surprisingly simple and citrusy elegant gin. In fact you can taste all 3 botanicals and this gin showcases how complimentary and complex simple ingredients can be.

*Garnish – orange and mint*

## 14. Tanqueray Rangpur

Rangpur dry gin made with rare Rangpur limes.

The rare Rangpur lime is an ingenious choice to bring a distinct and bold flavour to the gin, along with 4 other botanicals including bay. With the zestiness of lime, and the juice of mandarin orange, this gin is the best kept secret of the British indicant tradition.

*Garnish – orange and lime*

## 15. Wild Fox Twelve Bore

A naturally cloudy exquisitely complex orange and ginger gin.

As soon as the cork is extracted you are hit with the powerful citrus aromas of fresh orange zest. On the palate an exceptionally smooth mouth feel, juniper forward with a strong punch of orange, delicate but present notes of fresh ginger warmth at the finish.

*Garnish – orange and juniper berries*

## 16. Mermaid Pink

An intensely aromatic, smooth and refreshing pink gin, less sweet than most pink gins with no added sugar. Mermaid pink gin infuses the flavour of fresh island strawberries, with the smooth yet complex taste of the mermaid dry gin. Perfectly balanced, subtle and vibrant, perfect as a long serve.

*Garnish – strawberries, lime and mint*

## 17. King of Soho Variorum

A pink berry edition of the original King of Soho London Dry Gin. Notes of strawberry compliments chamomile, classic juniper and the citrus flavours of the original recipe.

*Garnish – strawberries and lemon*

## 18. Tarquins Blackberry

Tarquins flagship Cornish gin is first distilled in small batches then post-distillation infused with the best blackberries. Just before bottling, a touch of local Cornish wildflower honey is added to bring some fragrant sweetness and balance. This creates a gin with notes of blackberry crumble, wild berries sweet spice.

*Garnish – blackberries and mint*

## 19. Tarquins Rhubarb and Raspberry

Tarquins flagship Cornish Gin is first distilled in small batches then post-distillation infused with delicious rhubarb and raspberries, giving the gin its beautiful blush. This creates a gin with a finish of tart raspberry jam, zesty citrus and frangipane.

*Garnish – raspberries and mint*





# DRINKS MENU

## 20. Sipsmith Lemon Drizzle

Sipsmith's award winning London dry gin is taken to a new level with the addition of lemon peel and botanicals resulting in an off dry biscuity sweetness, a fresh zesty warming zing with an underlying hint of vanilla and liquorice. Delicious!

*Garnish – lemon and thyme*

## 21. Tanqueray Flor de Sevilla

The perfect balance of uniquely bittersweet Seville oranges balanced with the complexity of Tanqueray London dry gin. This is a unique distilled gin made with Seville orange essence and other fine botanicals. Inspired by Charles Tanqueray's original recipes and the ripening oranges growing in sun-drenched Seville.

*Garnish – grapefruit and juniper berries*

## HOWARD TOWN SELECTION



### LONGENDALE LIGHTS

A light bodied blonde refreshing ale.

3.9% ABV



### DARK PEAK

A strong and dark porter with a hint of liquorice and a warming rum kick.

6.0% ABV



### MILLTOWN

Dark and lightly hopped with hints of toffee and coffee.

3.5% ABV



### KERALA

Summer (Or whenever we can get the hops!)

A light bodied pale crisp and refreshingly citrus summer ale.

4.2% ABV



### WREN'S NEST

Citrus floral hops dominate this bitter.

Our best seller since 2007.

4.2% ABV

**ALES £3 (PER PINT)**



# FOOD

TINTWISTLE CRICKET CLUB & HUNGRY HEALTHY FAMILY

## KEBAB FLATBREADS

### PICK YOUR FLAVOUR

Harissa  
Garlic & herb  
Plain

### PICK YOUR PROTEIN

Chicken  
Halloumi  
Falafel

### PICK YOUR SALAD

Lettuce,  
cucumber,  
tomato, peppers  
red onions &  
pomegranate

### PICK YOUR SAUCE

Chilli & garlic  
Yoghurt & mint  
Garlic & herb



**On sale Sat 26th from 5pm**



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Tintwistle, Derbyshire



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 TINTWISTLECC.ORG

 HUNGRYHEALTHYFAMILY



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