

Festive Tipple Cocktails

Festive Breakfast Martini

50ml Festive Tipple
20ml Cointreau
20ml Lemon Juice
1 Tbsp Marmalade*

Add ice and the above ingredients into a cocktail shaker.

Shake for 10-20 seconds to ensure the marmalade is well mixed.

Pour through a mesh strainer into a prepared cold glass.

Garnish with an orange peel twist.



*we use our own jelly marmalade. Part of each sale goes into our Marmalade Fund & donated to charity.



Festive Tipple is Christmas in a glass!

"A smooth mix of festive flavours. A nice warmth of cinnamon, citrus and clove with spice first then a tender kick of alcohol continues into a long sweet spice finish."

Great Taste Award

41% ABV



Fancy Frolic Cocktails

The Canalside

Whilst watching our Border Terrier frolicking on a wintry beach our thoughts turned to hazy, sunny days.

This led to us creating a gin with a lovely sunny aspect.

Botanicals include three types of lime, ginger, strawberry & elderflower. Who can resist a frolic?

Great Taste Award

World Gin Award

43%ABV

50ml Fancy Frolic Gin
20ml Ginger sugar syrup
10ml Lime juice
Mint to decorate

Add a handful of ice cubes to a cocktail shaker with all the ingredients except the mint. Shake for 10-15 seconds. Pour into a pre-chilled glass and garnish with a couple of mint leaves.



Cuckold's Revenge Cocktails

Negroni

25ml Cuckold's Revenge Gin
25ml Campari or Aperol
25ml Vermouth Rosso
Slice of Orange

Pour the Cuckold's Revenge gin, Campari and vermouth into a mixing jug with ice. Stir well until the outside of the jug feels cold, Strain into a tumbler and add ice and a slice of orange to garnish.



Cuckold's Revenge is named after Andy's character, the cuckolded Master Ford in Merry Wives.

Botanicals include green cardamom, coriander, nutmeg, fresh orange and lemon zest.

This was the very first gin we created.

Great Taste Award

The Gin Guide Award

Featured in "101 Gins to Try Before You Die"

44%ABV



Giggle in the Ginnel Cocktails

Giggle Beer

Giggle in the Ginnel was created for a party we had in the party we had in the ginnel (Northern English for alleyway) next to our house. A marvellous time was had!

Botanicals include Elderberries, Star Anise & Angelica Root.

World Gin Award

43%ABV

40ml Giggle in the Ginnel Gin
10ml Sambuca
10ml Lime juice
Root Beer
Lime to garnish

Pour everything into a cold glass.

Top up with Root Beer, stir together and add ice.

Rub the rim with the lime and garnish with a lime twist.





We created Chilli Fest for Holker Hall's Chillifest, and it's made with locally grown chillies.

Botanicals include a mix of fresh zests and spice, infused with fresh chilli.

If you want a smooth, heated tippie you've come to the right place.

Great Taste Award

44% ABV

Chilli Fest Cocktails

Chillitini

50ml Chilli Fest Gin
25ml Strawberry, pink peppercorn & chilli syrup
Tonic water
Strawberry to garnish

Add all ingredients to a cocktail shaker with ice, except the tonic water. Give a good shake then strain into a glass of your choice and top with tonic and a strawberry slice.





The beauty of owning a micro distillery is being able to create small batches of our personal favourites!

Botanicals include coriander seed, grains of paradise, orris root & more.

A contemporary take on a London Dry Gin. Designed to create a gin martini with just the addition of an olive or lemon twist.

World Gin Award

42% ABV

Martini Gin Cocktails

Espresso Martini

25ml Martini Gin
60ml skimmed milk
30ml Sweetened Condensed milk
30ml Espresso

Vegan alternative-
90ml Plant-based cream
alternative
3tbsp icing sugar





Shed Loads of Love Cocktails

My Bloody Valentine

Shed Loads of Love was inspired by florals and fruit. The added hint of heat lifts and inspires.

Botanicals include rose petals, lavender, strawberry, chilli.

Great Taste Award

41% ABV

50ml Shed Loads of Love Gin
5 Peppercorns
5 Raspberries
Pinch of Lavender flowers
50ml Sugar syrup

Add the peppercorns and raspberries to a cocktail shaker or jug and muddle. Add a pinch of lavender flowers followed by the Shed Loads of Love gin and the sugar syrup. Shake well. Strain and serve.





Yiayia Cocktails

Yiayia's Sweet Whisper

This was a special collaboration between Zoe of Shed One Distillery and Irini Tzotzorglou, a Masterchef Champion.

Made with botanicals inspired by Irini's birthplace: Heraklion, Crete and dedicated to all the Grandmothers, their strength and support.

Great British Food
Award-Gold

42%abv

50ml Yiayia Gin
10ml Fig sugar syrup
10ml Rose sugar syrup
5ml Oregano sugar syrup

Add a few ice cubes to a cocktail shaker with the above ingredients. Shake and pour into a cold martini glass.
To serve, 2-3 olives decorated with gold leaf on a cocktail stick



Quince Botanical Vodka Cocktails

Vodka Martini

50ml Quince Botanical Vodka
50ml Pear & Tarragon Sugar
Syrup
Teaspoon of Lime Juice

Squeeze of Lime
Ground Tarragon and Salt Mix

Rub lime around a cold glass
rim and dip in the ground
tarragon & salt mix.

Put some ice cubes
into a shaker & add the
ingredients.

Shake for 10-15 seconds.
Pour into the cold martini
glass.



Created with
Quinces, Pears &
Sage grown in
Ford Park's Walled
Garden, and
distilled in small
batches at Shed
One.

Part of every sale
is donated back to
Ford Park (a
registered charity).

World Vodka
Award

40% ABV

