



Our Mixer List

Fever Tree Tonic Crisp, clean and made with natural quinine, the key to an excellent gin and tonic. We think this is one of the best on the market.

Fentimans Valencian Orange Tonic Made using one of the world's most popular oranges. Perfect for a citrus flavoured gin. Tested by us with a large Tanqueray Sevilla Orange Gin.

Fever Tree Mediterranean Tonic Blended using essential oils from herbs gathered from around the Mediterranean with highest quality quinine.

Fentimans Pink Grapefruit Tonic Made with ruby red grapefruit and quinine for a tonic that is refreshingly dry and crisp.

Fever Tree Elderflower Tonic A blend of essential oil from handpicked English Elderflowers with a delicious quinine from the Democratic Republic of Congo.

Fever Tree Sicilian lemon Tonic One of the most sophisticated mixers invented. Soft, subtle lemon notes balanced by the bitterness of natural quinine.

Britvic Bitter Lemon One of the absolute classics. It is exactly what it is.

Fever Tree Ginger Ale A unique blend of three of the world's finest naturally sourced gingers, botanicals & spring water.

Fever Tree Light Tonic Created using fruit sugars, subtle botanicals, spring water & quinine resulting in an outstanding light tonic with 46 percent fewer calories.

Britvic Tomato Juice Ruby red with hint of lemon juice and spicy Worcestershire sauce flavour. Unbeatable with a Virgin or Bloody Mary.

Fever Tree Ginger Beer Blended using spring water, cane sugar, ginger root, creating a really natural flavour.