

Roehampton Club Gin History



E18hteen Gin is a Somerset-based distillery which is the brainchild of owner Leigh Kearle. Leigh has formed a relationship with our drinks' supplier Tolchards which has matured into a trusted partnership. Leigh has a wealth of experience and has been instrumental in bringing to life exciting and original gins, by finding suitable ingredients that combine perfectly to intrigue and inspire the most demanding gin enthusiast.



'Leigh – please, tell us a little about your background?'

I left school in 1990 then started an engineering apprenticeship in the aerospace industry designing and manufacturing different components till 2000. After that I moved into the brewing and dairy industry and set up my business developing custom equipment for the likes of Thatchers, Sheppy's Cider, Muller, Whitley Neill, Diageo and many more.

In 2014, I built my own distillery where I can draw on my experiences and have something to pass on to my two young boys.

'Tell us about the partnership between yourself and the Roehampton Club Gin?'

It's a great chance to make a gin that stands out from the crowd. With a standout recipe and the strong branding, I think many will enjoy what we have come up with.

'How can you tell a good gin?'

There are many gins on the market, and I think it depends on the individual taste buds of the customer. However, a good gin should be savoured and the full flavours which the gin is to be recognised for, be clearly present and identifiable. This has been the main ethos behind the Roehampton Club Gin and it works very well.

Mark Tipton was responsible for the branding and creative side of the new gin.

Mark says ...

Straight from the off it was important the label design worked on a number of levels by conveying both ideas and story to the Roehampton Club customer in an exciting way. It certainly had to be unique label, fit in with the high standards for which Roehampton Club is known and stand out as something special when sitting against others on a busy gin shelf. Fingers crossed this will be the first choice for customers when selecting their afternoon G&T.

Background and Tasting Notes

Our gin has been produced by E18hteen Gin, a small batch copper pot distillery in Somerset, one of only a handful of distilleries that make their gin from raw ingredients. Roehampton Club Gin has been inspired by our own garden botanicals. An expertly crafted London Dry Gin successfully bringing a chorus of botanicals together including Juniper, Coriander, Oris Root Powder, Angelica Root Cubeb, Licorice Root, Lemon Peel and Lime Peel. ABV: 40%

Skilfully produced to conjure a smooth zesty but delicate finish that will intrigue and intensify with every sip. Best appreciated when poured over plenty of ice and paired with your favourite tonic.

More ideas for enjoying gin



Gin and Tonic Cup Cakes

INGREDIENTS:

- 200g (7oz) unsalted butter, softened, plus extra to grease
- 200g (7oz) caster sugar
- 4 medium eggs, beaten
- 200g (7oz) self-raising flour
- Finely grated zest 1 lime
- 75ml (3fl oz) gin
- For the syrup
- 50g (4oz) caster sugar
- 50ml (4fl oz) tonic water
- 2tbsp gin

For the buttercream:

- 200g unsalted butter, softened
- 450g icing sugar
- 2-3tbsp RC gin, to taste
- Finely grated zest of 1 lime

To decorate:

- 2 limes, cut in half through their length and sliced into half moons
- Colourful straws, snipped into thirds

METHOD:

1. Preheat oven to 180°C (160°C fan) mark 4. Line a 12-hole muffin tin with cupcake cases. In a large bowl beat butter and sugar with a handheld electric whisk until light and fluffy – about 5min. Gradually add eggs, beating well after each addition.
2. Fold in flour and lime zest, followed by the gin. Spoon into cases and bake for 25-30min or until a skewer inserted into the centre of a cake comes out clean.
3. Meanwhile, make sugar syrup: gently heat the caster sugar and tonic water in a small pan, stirring often, until the sugar dissolves. Turn up heat and boil for 1min. Stir in gin.
4. As soon as the cakes come out of the oven, poke holes into the top with a skewer and brush over the gin syrup. Leave to cool for 15min in the tin then transfer to a wire rack to cool completely.
5. Meanwhile, make the buttercream. Beat the butter until very soft with an electric whisk then beat in the icing sugar until smooth and creamy. Add the gin to taste and the lime zest. Pipe onto the cooled cupcakes and decorate with a half moon and a straw.

Salmon gravlax with gin

Ingredients

- 2 x 1kg/2lb 4oz centre-cut pieces salmon, skin on, pin-bones removed
- 400g/14oz coarse sea salt
- 100g/3½oz light muscovado sugar
- 150g/5¼oz granulated sugar
- 1 tbsp dill seeds
- 1 tbsp coriander seeds
- 1 tbsp cracked black pepper
- 2 limes, zest only
- 100ml/3½fl oz RC gin
- 150g/5¼oz fresh dill, roughly chopped

To serve

- 1 lemon, cut into wedges
- rye bread
- lightly dressed green salad

Method

1. Run your fingers across the top of the salmon fillets, removing any bones you find.
2. In a large bowl, mix together the salt, muscovado sugar and granulated sugar until well combined.
3. Grind the dill seeds, coriander seeds and cracked black pepper to a powder in a pestle and mortar. Sprinkle the seed powder over the salt mixture, then stir in the lime zest, gin and chopped fresh dill until well combined.
4. Take a large piece of aluminium foil, large enough to wrap around both fillets of fish, and place one fillet of salmon, skin-side down, on top of it.
5. Cover the salmon fillet with all of the salt mixture, then place the remaining salmon fillet, skin-side up, on top of it. Wrap the fillets tightly in the foil, then pierce a few holes in it using a cocktail stick (this allows excess liquid to drain from the fish).
6. Place the fish onto a baking tray and place another baking tray on top. Weigh the top baking tray down with a couple of house bricks or weights from a set of kitchen scales. Chill in the fridge for 2-3 days, turning the packet of fish every 6-8 hours, where possible.
7. To serve, unwrap the salmon, scraping off any excess salt mixture. Slice the fillets very thinly on the diagonal using a sharp knife, and serve with a wedge of lemon, rye bread and a simple green salad.



Strawberry Basil Lemonade

25ml RC gin

2-3 basil leaves, plus extra to garnish

Handful of strawberries, plus extra to garnish

Juice of half a lemon

250g caster sugar

Sicilian Lemonade (or other high-quality lemonade) or soda water, to top up



Make the syrup by washing, slicing and then very gently boiling a handful of strawberries with lemon juice,

250ml water and the sugar. Simmer gently until the sugar is combined and thickened. Strain and allow to completely cool before use.

Muddle the basil leaves gently inside a rocks glass, then add ice to the glass. Add plenty of ice, gin and lemonade to a cocktail shaker and shake for a good 20 seconds, then strain the liquid from the shaker into the glass. Add your strawberry syrup and top with lemonade or a splash of club soda. Stir gently and garnish with a strawberry and a basil leaf.