

We prefer to pair all of our gins with Fever-Tree Premium Mixers. With their carefully selected naturally sourced botanicals and perfect carbonation, Fever-Tree mixers have been crafted to enhance the taste of the finest spirits.

IF $\frac{3}{4}$ OF YOUR DRINK IS THE MIXER,
MIX WITH THE BEST

Fever-Tree Mixers

Premium Indian Tonic Water

Uniquely fresh tasting with subtle and supportive citrus notes, perfectly balanced by naturally sourced quinine from the Rwanda Congo border.

Refreshingly Light Indian Tonic Water

Made using Fructose (fruit sugars) and naturally sourced quinine from the Rwanda Congo border, with 46% fewer calories than Fever-Tree Indian Tonic Water.

Elderflower Tonic Water

Soft, subtle flavours of handpicked English elderflowers give a perfect balance to the tonic's natural quinine.

Mediterranean Tonic Water

By using rosemary and lemon-thyme from the shores of Provence, Fever-Tree have created a unique tonic with a delicately sweet herbaceous taste.

Ginger Beer

A blend of three different rare and unique ginger roots from Cochin, Nigeria and Ivory Coast, have been used to make an authentic fiery ginger beer.

Ginger Ale

Made with a blend of three rare and unique gingers from Cochin, Nigeria and Ivory Coast, to give an incredibly aromatic ginger ale.



FEVER-TREE



@fevertreemixers



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FeverTreeMixers

www.fever-tree.com



GIN MENU

From recycling and refusing single use plastic to supporting other local business and using locally grown produce Zucchini is proud that we are moving more towards a sustainable lifestyle. We are delighted to offer a totally Cornish range of artisan craft gins. They are all locally sourced and chosen by the team at Zucchini's. To make your gin experience perfect we pair all of our gins with Fever-Tree premium mixers crafted to enhance the taste of our Cornish gins. Spread the news that Cornwall is producing some fabulous gins!

CORNISH GIN AND TONIC / £6.50

TARQUIN'S CORNISH GIN

Our "house" gin is the first gin to be distilled in Cornwall for over 100 years, Tarquin's Dry Gin is a contemporary take on the classic London Dry; it's incredibly fresh with a tasty spice that lasts. Crafted on the wild Cornish coast with fresh orange zest and violets.

Paired with Fever-Tree Mediterranean Tonic.
Garnished with citrus.

CURIO WILD COAST CORNISH GIN

This is a quadrupled distilled gin with a lovely fresh nose of juniper, cinnamon and a slight hint of salt spray. Distilled in Mullion, Cornwall and made with hand foraged rock samphire from the local cliff edges and a selection of other botanicals. Delicate and smooth to taste, it's spicy on the palate with balanced botanicals.

Paired with Fever-Tree Elderflower Tonic.
Garnished with lemon.

ROSEMULLION HARVEST GIN

Made close to the Helford River. This is a lovely balanced autumnal gin, made with apples and plums from the distillery's orchard with hints of raspberries, blackberries and sloe. They use local ingredients including Cornish seasonal fruit, sprinkled with some Cornish sunshine, packing the gin full of flavour.

Paired with Fever-Tree Indian Tonic.
Garnished with a slice of apple or fresh raspberries.

ANSOM DAMSON GIN

It is what it states on the label - it is damn 'Ansom! The seasonal damson gin is made using locally sourced and hand-picked damsons from around Cornwall. Made with star anise, cinnamon, nutmeg, clove and orange this is sure to set off nostalgic seasonal vibes. It is packed with spicy and warming flavours without being too tart or sweet.

Paired with Fever-Tree Ginger Ale.
Garnished with an orange wheel.



CORNISH PREMIUM GIN AND TONIC / £7.00

TREVETHAN CORNISH GIN

The best description of this Zucchini staff favourite gin is that it tastes of Cornish hedgerows. An old family recipe bursting with ten botanicals including elderflower and gorse flower.

Paired with Fever-Tree Elderflower Tonic.
Garnished with orange peel.

WRECKING COAST CLOTTED CREAM GIN

Using clotted cream gives a distinct flavour of caramel that is smooth on the palette and velvety rich in the mouth, with a distinctly Cornish flavour.

Paired with Fever-Tree Indian Tonic.
Garnished with soft fruit or lemon zest.

TARQUIN'S RHUBARB AND RASPBERRY

Distilled in the same fashion as Tarquin's Original Dry but is then infused with fresh rhubarb and raspberries.

Paired with Fever-Tree Ginger Ale.
Garnished with raspberries.

ELEMENTAL CORNISH GIN

Made with the finest juniper berries from Croatia. Hints of anise on the palate.

Paired with Fever-Tree Mediterranean Tonic.
Garnished with a lime wedge.

PENNY DROP CORNISH OLD TOM GIN

A balanced mix of juniper, spice, pepper and the sweetness imbued by the honey.

Paired with Fever-Tree Mediterranean Tonic.
Garnished with a lime wedge.

"SOMETHING SPECIAL" CORNISH GIN AND TONIC / £7.50

SCILLY SPIRIT ISLAND GIN

Brewed on the Isles of Scilly, a balance of piney juniper, piquancy of cardamom, with a hint of orange, herbal lime leaf and warm familiar notes of cassia. A very popular local gin having picked up some fantastic awards.

Paired with Fever-Tree Mediterranean Tonic.
Garnished with an orange slice.

ATLANTIC DISTILLERY GOOSEBERRY & ELDERFLOWER CORNISH GIN

A light and delicate summer gin with floral elderflower notes and sweet tartness of gooseberries.

Paired with Fever-Tree Refreshingly Light Tonic.
Garnished with lemon peel.

MONTEREY HELFORD GIN

Trophy winner of the Best London Dry Gin 2020 IWSC. Juniper and cardamom up front with a bright citrus finish with sea buckthorne.

Paired with Fever-Tree Refreshingly Light Tonic.
Garnished with lots of ice and citrus fruit.

DR SQUID GIN

A real WOW gin. This gin is CRAZY! It has been made with real squid ink! We squid you not! Squid ink, vanilla, coriander and sea buckthorn create a tart, fruity gin that is black in colour with touches of citrus and spice. If that wasn't cool enough, it turns bright pink and opens up when Fever-Tree Indian Tonic is added.

Paired with Fever-Tree Indian Tonic.
Garnished with citrus fruit.