



Mr Bunn's

List of Fun

Dorset Iced Tea (serves 2)

This recipe can easily be adapted for other flavours of gin, just swap the passion fruit syrup out for a flavour that complements your choice of gin flavour.

50ml Spit roast Pineapple gin
50ml Dry gin
100ml Strong, cold, black tea
25ml Sugar syrup
25ml Passion fruit syrup

- Combine all ingredients in cocktail shaker, without ice, and shake vigorously for 30 seconds.
- Add ice to shaker (fill about 2/3 full) and shake again for around 30 seconds.
- Strain into hi-ball glasses over fresh ice.
- Garnish with Physalis

French 75 (serves 2)

30ml Lemon juice
10ml Sugar syrup
100ml Dry gin
Champagne/prosecco

- Pour lemon juice, sugar syrup, and gin into a cocktail shaker and then fill with ice.
- Shake well for 90 seconds and strain into champagne flutes.
- Top up with champagne/prosecco.
- Gently stir to combine the prosecco with the cocktail base.
- Garnish with a strip of lemon zest

Azalea (serves 2)

50ml Lime juice
50ml Pineapple juice
100ml Gin (I used Peaky Blinders spiced gin but any gin will work)
10ml Grenadine

- Half fill cocktail shaker with ice, add all ingredients and shake well for around 2 minutes.
- Strain into whisky tumblers over fresh ice.
- Garnish with lemon.