Gin and Tonic with Spring Herbs

1 part gin
(We recommend 'The Botanist' packed with foraged herbs)

2 parts tonic water

Granny Smith or other crisp apple

A large sprig of sage

5 or 6 black peppercorns – lightly crushed

Method:

- Add plenty of ice to your chosen glass along with the peppercorns and sage. Crush the sage lightly between your fingers first to release the essential oils.
- Pour over the gin and the tonic and garnish with a slice of crisp apple for extra flavour.
- Enjoy after your hard work in the garden.

If you have time here is a quick snack to enjoy with your drink.