

# Gin O'CLOCK

Enclosed within a 16th century stone country house in the rural Cotswold village of Clanfield is a gin lover's paradise...

The seed of an idea was planted many moons ago by Martin Agius, founder of various restaurants, brasseries and a hotel, over the last 35 years, in Oxfordshire. The driving force behind this booming, boozy business, he brings his fountain of knowledge and skill to make the perfect G&T for many. Locally known as "The Gin Man" he has created a team of gin connoisseurs.

Originally a small but considered gin shelf at The Cotswold Plough Hotel it was the talking point for discerning customers that were intrigued as to what went in their G&T.

Due to its popularity and the gin connoisseurs' abundance of enthusiasm, the shelf quickly overflowed. Today it consists of a dedicated room, cascading with bottles of gin and genièvre from all over the world. Guests are invited to explore the shelves by opening and smelling numerous bottles to aid their selection and members of the team are on hand for recommendations if needed.

Since evolving into The Cotswold Gin Pantry of today, it attracts people from far and wide to sample the extensive collection and partake in an exciting range of gin experiences such as gin tastings, Gin blending and bespoke opportunities to blend your own bottle of gin. It is so much more than just a gin bar, with popular events running throughout the week including Fever-Tree Fridays, Gin Lazy Sundays and Bank Holiday gin specials – all sessions can also be bought as gift vouchers from [www.ginpantry.co.uk](http://www.ginpantry.co.uk).

The Cotswold Gin Pantry would not be complete without gin's partners in crime; complementing the collection you'll find a huge variety of tonics, mixers, bitters and garnishes on offer. The connoisseurs believe it's all about experimenting with botanicals, participants having fun, taking creative risk and inventing something exciting and delicious.

Always looking to expand, customers are challenged to call before arrival to check whether a specific gin is in stock. If not and it passes muster with the gin connoisseurs, then you're invited for one free three course meal within the hotel in exchange for bringing the bottle with you.

The Cotswold Gin Pantry housed within The Cotswold Plough provides a wealth of inspiration to the culinary concepts behind the scenes within the kitchen. On the menus you will find dishes that push the imaginative boundaries of taste, with botanical influence, such as grilled mackerel with Butler's lemon and cardamom gin, sweet chilli glaze mixed bean salad; alongside British classics like braised beef cheeks with sweet potato gratin, purple sprouting and buttered kale or their famous beer battered fish and chips.

A versatile space, in a stunning location with a spectacular frontage, The Cotswold Plough is able to accommodate weddings, business lunches, gin team building events, private dining and more. It has a relaxed country dining ambiance, 11 beautifully decorated, comfortable rooms for those wishing to stay and with the passionate and expert staff it makes this gin palace a true gem of the Oxfordshire culinary scene.





# The Catswolds Gin Pantry

## GRILLED MACKEREL WITH BUTLER'S LEMON AND CARDAMOM GIN, SWEET CHILLI GLAZE AND MIXED BEAN SALAD

Serves 6

### Ingredients

6 large boneless mackerel fillets

A selection of mangetout, green beans,  
broad beans, sugar snaps

Lemon juice

Sea salt

Extra virgin olive oil

#### For the glaze:

1 tsp chilli flakes

½ cup light brown sugar

2 tsp soy sauce

4 tsp lemon juice

¼ tsp allspice

#### To serve:

Butler's lemon and cardamom gin,  
for drizzling

### Method

Prepare the beans by blanching in separate batches until cooked, but have a crunch. Refresh under cold water, dress with lemon, sea salt and oil.

Put all the glaze ingredients in a small pan. Bring to the boil. Cook until it starts to thicken, remove from heat.

Place the fish on an oiled tray lined with foil. Grill for 2 minutes, turn and grill for one minute. Aim for it to be pink in the middle.

Brush with the glaze and return to the grill. Grill until the glaze starts to burn. Serve on the beans, with a drizzle of Butler's lemon and cardamom gin.