



The Cotswolds Distillery 'Bitter Party of 9'

DESCRIPTION:

Fresh grapefruit draws out the citrus notes of the Cotswolds Dry Gin, complemented by a clean orange sweetness from the Cointreau. Our signature Grapefruit Bitters will balance the two and intensify the flavours of this zingy cocktail.

INGREDIENTS:

- 35ml Cotswolds Dry Gin
- 35ml Cointreau
- 35ml fresh grapefruit juice
- 3 dashes of Cotswolds Grapefruit Bitters

METHOD:

Place all ingredients except the bitters into an ice-filled shaker, shake and fine strain into a chilled Martini glass. Add dashes of Grapefruit Bitters.

EMBELLISH:

Grapefruit peel.