

# Hayman's Gin Review – Plus 2 Gin cocktail recipes!

The other day, I was asked if I would like to try a few little samples of [Hayman's London Dry Gin](#). Now, it doesn't take a rocket scientist to figure out that I was going to be more than up for that!

My samples arrived Friday, just in time for the weekend, and so I indulged in a couple tasters (it would have been rude not to) as well as concocting a couple of delicious cocktails for you all using their Gin.

Having heard of Hayman's but never trying it before, I was intrigued to see what sets it apart from the abundance of other Gin's that are available to us here in the UK. Read on for my recipes and to see what I thought of their Gin!

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## **A bit about Hayman's...**

Hayman's currently distill six different gins and the Hayman's family have been in the gin making business for generations.

The company is currently run by James and Miranda Hayman, along with their father Christopher Hayman.

Why couldn't I be descended from a line of Gin distillers?

\*sigh\*

The story of Hayman's Gin began with Christopher's great-grandfather, James Burrough, who was a curious and charismatic pharmacist. In 1863 he bought a gin and liqueur rectifying business on Cale Street in London and started producing a range of cordials, medicinal ingredients and gin. His

coveted gin recipes, which we still follow today, can be found scribbled in notebooks dating back to that time.

Over subsequent years, James Burrough's sons joined the family business, exporting their gins to the USA and Canada under the Burrough name. Neville Hayman, husband of Marjorie Burrough (James Burrough's granddaughter), was the first Hayman to join the family business in 1951 – which was now well known for producing, among others, Beefeater Gin. He helped shape the company to make sure we could survive the aftermath of WWII, which included rationalisation of the gin styles made. And just 18 years later, he was joined by his son, Christopher Hayman.

In 1987, the family business was sold to the then brewer, Whitbread. It could have been the end, but the Hayman side of the family were not ready to leave a life of gin making behind. And who would be?! So Christopher Hayman gallantly led the way in buying back James Burrough Fine Alcohols Division Limited, changed the company name to Hayman Distillers and worked tirelessly for a number of years get them to a position where they could begin to do just that again.

Christopher, James and Miranda still continue to run the business today, upholding family traditions with an inherent passion for distilling original gins.

All for the love of gin, eh? Wonderful.

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## A 'Gin-uine' review of

# Hayman's London Dry Gin

As the name might suggest, Hayman's London Dry Gin is a classic style of gin. Distilled using a family recipe, with a blend of 10 different botanicals which are steeped for a full day prior to distillation to allow the flavours to release into the alcohol, it has gentle hints of juniper, coriander, lemon and orange peel. These flavour combinations are what help this Gin to taste like a traditional London Dry Gin, which I really love. The more unusual botanicals used in Hayman's London Dry Gin are orris root, cinnamon, cassia and nutmeg. Despite the taste of this gin being classic, it's strong juniper and citrus hints make it anything but mundane. Hayman's London Dry Gin was launched in 2008 and is bottled at 40% ABV. It's definitely a Gin I would happily stock in my drink cupboard and indulge in regularly thanks to it's fairly affordable price tag, retailing at about £25 for 70cl in most shops. An easy to drink, traditional London Dry Gin.



Image – [haymansgin.com](http://haymansgin.com)

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**Here are 2 Cocktail recipes  
I've created using Hayman's  
London Dry Gin. Happy  
Drinking!**

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# LIFE IS KNUTTS PICK YOUR POISON

## GIN AND AMARETTO MARTINI

### SERVES:

1 GLASS

### TOTAL TIME:

1 MINUTE

### INGREDIENTS:

75ML GIN

75ML AMARETTO

ICE FOR COCKTAIL  
SHAKER

A VERY CHILLED GLASS

### INGREDIENTS:

\* FILL A COCKTAIL  
SHAKER WITH ICE.

\* ADD IN THE 75ML GIN  
AND THE 75ML  
AMARETTO.

\* SHAKE WELL FOR 20  
SECONDS AND STRAIN  
INTO A WELL CHILLED  
GLASS.

\* GARNISH WITH SOME  
ORANGE RIND IF YOU  
WISH.



*Gin & Amaretto Martini*

# LIFE IS KNUTTS PICK YOUR POISON

## COCONUT & LIME & GIN FIZZ

### SERVES:

1 GLASS

### TOTAL TIME:

2 MINUTES

### INGREDIENTS:

75ML GIN

2TBSP COCONUT CREAM

50ML SUGAR SYRUP

JUICE OF 1 LIME

1 LIME WEDGE FOR  
GARNISH

ICE FOR SHAKING AND  
TO FILL A TUMBLER

### INGREDIENTS:

\* FILL A COCKTAIL SHAKER WITH ICE.

\* ADD IN 75ML GIN, 2TBSP OF COCONUT CREAM, LIME JUICE AND SUGAR SYRUP.

\* SHAKE WELL FOR 30 SECONDS.

\* FILL TUMBLER WITH ICE AND STRAIN COCKTAIL OVER THE TOP.

\* GARNISH WITH A LIME WEDGE.



*Coconut, Lime & Gin Fizz*

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**You can find out more about  
Hayman's and their Gin's by  
visiting their website.**

**Disclosure: I was sent a sample of Hayman's Gin in return for an honest review. All words, thoughts and opinions are my own.**