

Neanderthal Cocktails

By [Anna Burges-Lumsden](#)

Denisova Highball

Serves 1

50ml gin
1 tbsp homemade rhubarb cordial
Handful of ice
200ml Homemade Rhubarb lemonade or tonic
A few slices of fresh lemon
1 sprig fresh rosemary

1. Pour the gin and rhubarb cordial into a tall, chilled, hi-ball glass. Fill the glass with ice, top up with rhubarb lemonade or tonic and stir. Add a few slices of lemon and a sprig of rosemary and serve.

Rosamund's Martini

Serves 1

Handful ice
15ml homemade rosehip syrup
60ml rose petal infused gin
1 lemon
Dried Rose petals

1. Chill a martini glass in the freezer while you prepare the ingredients.
2. Fill a jug or cocktail shaker with ice, add the rosehip syrup and gin, a squeeze of lemon, stir or shake until well mixed and then strain into the chilled glass and discard the ice.
3. Using a vegetable peeler create a thin strip of lemon peel, twist round your finger to make it curly and place the curled lemon peel over the edge of the glass to garnish. Sprinkle with dried rose petals and serve.

Lynford Gimlet

Serves 1

30ml homemade nettle cordial
50ml sloe gin
Handful of ice
soda water, chilled
Fresh lemon balm, to garnish

1. Pour the nettle cordial and sloe gin into a tall, chilled, hi-ball glass. Top up the glass with ice, fill with chilled soda water and stir. Garnish with fresh lemon balm to garnish.