

Nipperkin
AT NIJŪ



the seasons

t h e
l e a n
s e a s o n



Nipperkin
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D e c e m b e r
J a n u a r y
F e b r u a r y
M a r c h

Bramley *Apples & Meadowsweet*

20

The Macallan double cask 12 year old, foraged meadowsweet,
bramley apple cordial, dry cider, wild apple soda

mellow - bubbly - aromatic

Meech's *Quince & Beeswax*

20

The Lakes whiskymaker's reserve No7, Suntory Hibiki harmony,
organic beeswax, quince liqueur, Exmoor raw wildflower honey

aromatic - viscous - spirit forward

Conference *Pears & Woodruff*

18

Discarded grape vodka, Capreolus pear eau de vie,
Nipperkin's rosehip & woodruff spirit, pear sake "vermouth"

fresh - juicy - spiced

Caramelised *Beetroot & Sake*

19

Roku gin, Nipperkin's caramelised beetroot spirit,
beetroot molasses, Kanpai "kumo" sake, fermented raspberries

earthy - velvet - fruity

Grilled *Leeks & Truffles*

20

Nipperkin's grilled leek spirit, Cambridge truffle gin,
pickled onion vermouth

boozy - unique - savory

the
plethora
season



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A p r i l
M a y
J u n e
J u l y
A u g u s t

Sundried *Tomatoes & Chilies*

20

Lost Explorer tequila & mezcal, sundried tomatoes,
Nipperkin's tomato liqueur, Scottish chilies, preserved apricots

savory - spicy - peppery

Scottish *Kelp & Amazake*

19

Fielden rye whisky, Nipperkin's black tea distillate,
homegrown amazake, Ardbeg Islay whisky cream

slushie - creamy - smoky

Kentish *Apricots & Jasmine*

19

Enemigo añejo cristalino, Axia mastiha, meadowsweet nectar,
fermented jasmine tea, stonefruit soda

floral - mellow - effervescent

Pickled *Cucumbers & Wasabi*

20

Hendrick's gin, local wasabi distillate, pickled wasabi,
Norfolk shiso leaves, London Essence ginger ale

refreshing - long - clear

Wild *Fennel & Barley*

20

Highland Park 12, Nipperkin's fennel absinthe,
Scottish barley, apple verjus, sweet fortified wine

aniseed - savory - boozy

t h e
p r e p
s e a s o n



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S e p t e m b e r
O c t o b e r
N o v e m b e r

Roasted *Chestnuts & Miso*

20

Angel's Envy bourbon, Highland Park 12yo, burnt butter,
Nipperkin's roasted chestnuts & sake liqueur, barley miso

full bodied - boozy - ambrosian

Heritage *Radishes & Koji*

19

Cotswolds dry gin, Nipperkin's koji & shiso distillate,
Kanpai brewery yuzushu, sake "vermouth"

citrusy - clean - fragrant

Foraged *Mushrooms & Ginger*

20

Michter's rye whiskey, Nipperkin's mushroom distillate,
Mancino Kopi vermouth, fermented ginger, Exmoor wild honey

umami - spiced - long

Wild *Figs & Honey*

19

Brugal 1888, Nipperkin's fig brandy, fig leaves,
fortified dry wine, spiced honey soda

spiced - mellow - effervescent

Macerated *Blackberries & Jasmine*

served warm or cold

19

Boatyard sloe gin, Nipperkin's blackberry spirit,
Nipperkin's rosehip vermouth, Rinomato aperitivo, jasmine tea

fruity - bitter - herbaceous

t h e
d r y *
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Norfolk *Mint & Shiso*

15

Non-alcoholic spiced spirit, shiso leaves, garden mint,
London Essence ginger ale

long - fresh - refreshing

Green *Gooseberries & Sansho*

15

Non-alcoholic citrus spirit, green apple juice,
sansho pepper, sour agent

zesty - tangy - clean

Heather *Honey & Hojicha*

15

Botivo non-alcoholic spirit, local blossom honey, ginger vinegar,
touch of chillies, Hojicha colbrew soda

zesty - bubbly - bitter

Super *Strawberries & Yuzu Sake*

15

Low-alcoholic citrus spirit, Kanpai brewery yuzu sake,
Nipperkin's super strawberry liqueur, sour agent

fruity - citrusy - low alcohol

Sugar *Snap Peas & Jasmine Tea*

15

Non-alcoholic snap pea distillate, "arctic" celery,
pickled cucumber, fermented jasmine tea

fresh - balanced - effervescent

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