



**Royal Ocean Racing Club**

**SALTY SALCOMBE**

*A Salcombe Gin take on the popular 'Paloma'*

**Ingredients:**

- 50ml RORC 'Offshore Strength' gin
- 35ml Red grapefruit juice
- 15ml Lime juice
- 15ml Agave
- 20ml Sugar syrup
- Soda water
- Grapefruit juice to rim the glass
- Maldon Salt flakes to rim the glass
- Red grapefruit garnish

**Recipe:**

Squeeze fresh grapefruit into a saucer and Maldon salt flakes into a second saucer. Dip your tumbler glass into the juice followed by the salt to rim the glass. Carefully add ice to the glass, followed by all the ingredients including the gin, grapefruit juice, lime juice, sugar syrup, and agave syrup. Top with soda water and gently stir. Slice a wedge of red grapefruit to garnish.



**SALCOMBE NEGRONI SPRITZ**

*Salcombe Gin's combination on the classic 'Negroni' and the popular summer 'Spritz'*

**Ingredients:**

- 25ml RORC 'Offshore Strength' gin
- 25ml Campari

- 15ml St Germain Elderflower liqueur
- 15ml Orange blossom water
- Orange garnish

**Recipe:**

Add all ingredients to a mixing glass with ice and stir. Strain into chilled large wine glass and top with sparkling wine. Garnish with orange peel.



**SALCOMBE MARMAJITO**

*Salcombe Gin's citrusy take on the classic 'Mojito'*

**Ingredients:**

- 50ml RORC 'Offshore Strength' gin
- 2 Barspoons of blood orange marmalade
- 10ml Lemon Juice
- 10 mint leaves and a sprig of mint
- Elderflower tonic water
- Slice of red grapefruit to garnish

**Recipe:**

Place the gin, blood orange marmalade, lemon juice and clapped mint leaves into a Boston shaker. Top with ice and shake vigorously for 10 seconds. Fill a highball tumbler with ice and double strain the mixture into the glass. Top with elderflower tonic water and garnish with the sprig of mint and a slice of red grapefruit.