



RUM

In 1492 heading west around the globe Christopher Columbus happened upon the Americas and the islands of the Bahamas. Amongst many exciting new discoveries, he loaded his ships with sugar cane and set sail again, finding Cuba, Haiti, Trinidad, and much of South, East and Central Americas. Along that journey he re-planted the sugar cane where much of today's rum's are distilled.

Old Monk from India	£3.00
<i>Sugar cane imbibing was taking place over 3000 years ago in ancient India when they first discovered the plant, this example uses a blend of rums of up to 12 years old.</i>	
Cachaca 51 ~ 2014 from Brazil	£2.85
<i>In a report from 1552 it was mentioned that workers were more amenable to work if allowed to drink Cachaca. A liquor made of unprocessed cane juice.</i>	
Ninefold ~ white rum from Dumfries & Galloway, Scotland	£4.50
<i>In 1655 the British Navy arrived in Jamaica, and brought back rum to UK shores, adding water they called it Grog and was used as daily payment for sailors.</i>	
Chairman's ~ White rum from Saint Lucia	£2.80
<i>In the late 1700s the introduction of sugar revolutionised society and distillation</i>	
Plantation ~ Pineapple Rum from the Caribbean	£3.50
<i>In the 17th century the by-product of sugar refining, molasses, was first distilled</i>	
Clement ~ VSOP from Martinique	£6.00
<i>In 1811 the French islands of the Caribbean began making sugar from sugar beets, collapsing the sugar market, the left over sugar juice was distilled to make Rhum Agricole, a style unique to the island that is aged in Cognac casks</i>	
Kirk & Sweeny ~ 18yo from the Dominican Republic	£5.40
<i>Scottish and Irish immigrants were joined by Cuban refugees in 1844 perfecting rum distillation</i>	
Green Island ~ Spiced from Mauritius	£3.50
<i>There is little history on when flavours were added to the aging rum to help the harshness of spirit, but spices and caramel were used through the 1800s</i>	
Ron Millonario ~ OX from Peru	£12.99
<i>The History of Peru spans 4 millennia, extending back through several stages of cultural development but little is known of its distillation history. Ron Millonario Distillery was founded in 1904 and uses a 5-tier solera system to age their rums for over 30 years</i>	