

BUSH RUM ORIGINAL SPICED

Think you know spiced rum? Think again. We use a secret blend of spices to create a warming, punchy flavour unlike anything you've tried before. Give it a smell for the scent of fresh red apple, sweet ginger and caramel. Sip it and taste notes of vanilla, nutmeg and warming spice.

LEAVE NOTHING BUT FLAVOUR

Bush Rum is inspired by the flavours found at rum shacks dotted along beautiful Caribbean beaches. We want to keep them that way. Introducing our Sustainable Bottle:

- 100% recycled glass bottle, cork and label.
- 100% recyclable glass bottle and label.
- Biodegradable bottle cork & seal.

70CL
37.5%VOL

RECYCLED
100%
GLASS

95%
SUGARCANE
LABELS

TRADITIONAL

GUYANA RUM

with a touch of



SPICES



ABOUT BUSH RUM

Wander along the beaches of the Caribbean and you might stumble upon a rum shack where the locals go.

Their drink of choice? Bush Rum – a homemade infusion of rum and foraged spices, fruits and herbs.

Inspired by this, Bush Rum blends traditional Island rum with tropical fruits and spices. Enjoy the secret flavour of Caribbean rum with every sip.

ENJOY

Sip Bush Rum neat, stir into a Rum Old Fashioned or mix in a refreshing Bush & Coke.



FOR A BUSH RUM OLD FASHIONED

Ingredients:

- 50ml Original Spiced Bush Rum
- 2 dash bitters
- 1 sugar cube
- Orange zest to garnish

1. Add the sugar cube and bitters to a rocks glass
2. Crush the sugar cube and stir in a drop of water until the sugar has dissolved
3. Add ice and half of the rum then stir for around 60 seconds
4. Top up the glass with more ice, add the rest of the rum, then stir for a further 60 seconds
5. Garnish with fresh orange zest



FOR AN ORIGINAL SPICED PINEAPPLE RUM PUNCH

Ingredients:

- 50ml Original Spiced Bush Rum
- 50ml pineapple juice
- 2 squeezed lime wedges
- 200ml ginger ale

1. Fill a large glass with ice
2. Add the Bush Rum and pineapple juice to the glass
3. Squeeze in both lime wedges and top with ginger ale
4. Garnish with a further wedge of fresh lime



FOR A BUSH & COKE

Ingredients:

- 50ml Original Spiced Bush Rum
- 200ml coke
- Lime wedge to garnish

1. Fill a highball glass with ice
2. Add 50ml Bush Rum Original Spiced
3. Top up with 200ml coke
4. Squeeze in one lime wedge and garnish with fresh lime



TRADITIONAL
GUYANAN RUM