The Summer Solstice Bramble

Ingredients:

- 50ml Gin (e.g., Sipsmith or Tanqueray) OR Non-Alc Spirit (e.g., Tanqueray 0.0%)
- 25ml Freshly squeezed lemon juice (approx. half a large lemon)
- 12.5ml Simple syrup (1:1 ratio of caster sugar and water)
- 15ml Crème de Mûre (Blackberry liqueur) OR Bottlegreen Blackberry Cordial
- Handful of fresh British blackberries
- One sprig of fresh mint
- Plenty of crushed ice (essential for the look)

Method:

1. **Prep the Glass:** Fill a short rocks glass or tumbler with crushed ice and set aside.
2. **Combine:** Pour the gin (or non-alc base), lemon juice, and sugar syrup into a clean jam jar or cocktail shaker.
3. **Shake:** Add a handful of ice cubes to the jar, screw the lid on tight, and shake vigorously for 15 seconds until the jar feels icy cold.
4. **Strain:** Use a small sieve or the jar lid to strain the mixture into your prepared glass over the fresh crushed ice.

5. **The Bleed:** Carefully pour the Crème de Mûre (or blackberry cordial) over the top of the ice. For a professional look, pour it slowly over the back of a spoon so it streaks down the sides.
6. **Garnish:** Top with two fresh blackberries, a thin lemon slice, and a sprig of mint (give the mint a "slap" between your palms first to wake up the aroma).
7. **Serve:** Drink immediately while the ice is mounded high!

Pub Secret

When you pour the Crème de Mûre (the blackberry liqueur) at the end, pour it over the back of a teaspoon held just above the ice. This slows the flow and helps create that gorgeous, professional "bleeding" effect rather than just making the whole drink turn purple instantly.