



30th June 2025

Grow your own cocktail garden this summer

As we enter summer and the hopefully warmer weather, many of us look forward to relaxing in the garden or on the patio with a refreshing cocktail in hand. Whether you're celebrating with family over a classic G&T or winding down after a busy day with a homemade mojito, there's something special about adding a fresh, homegrown garnish to your favourite drink. This year, why not take your summer drinks to the next level by creating your very own cocktail garden with British Garden Centres?

What to grow in your cocktail garden?

You don't need to be a gardening expert or have a huge outdoor space to grow cocktail herbs. Most of these can be bought as potted plants from your local British Garden Centres store or even grown from seed if you're feeling patient. Here are some of our favourite plants to grow for summer drinks:

Basil: This is often linked with Italian cooking and summer salads, but it's also a fantastic addition to cocktails. Its peppery, slightly sweet flavour adds a fresh twist to drinks like gin and tonics or even a strawberry-basil smash. Basil loves warmth and sunlight, so a sunny windowsill is the perfect spot if you don't have a garden.

Cucumbers: A classic summer cocktail ingredient, loved for their crisp, cooling flavour and refreshing crunch in a summer drink. Growing your own cucumbers is simple, whether in containers or garden beds, and slices are perfect for Pimm's, gin and tonics, or blended into non-alcoholic coolers.

Lavender: This favourite is easy to grow and brings a lovely floral note to cocktails. Drop a sprig into a gin or vodka drink for a subtle, woody flavour and a splash of colour. Lavender pairs especially well with lemony drinks, and its scent alone will make your cocktail hour feel extra special.

Lemon Balm: Part of the mint family, lemon balm packs a punch with its zesty, citrus aroma. It's best grown in a pot, as it can spread quickly if left to grow wild. Crush a few leaves and add them to a simple G&T or a vodka lemonade for a burst of fresh, lemony flavour.

Mint: This is simply a must have for any summer drinks. From mojitos to Pimm's, the cool, refreshing taste of mint is a classic for the season. Mint is a vigorous grower and can take over a garden bed, so it's best kept in a container. Keep picking over the next few weeks, and you'll always have a healthy supply for your cocktails.



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Nasturtiums: Why not add these to your cocktail as they are easy to grow, edible flowers that bring both colour and a peppery, rocket-like flavour to your drink. Their petals and leaves can be used as striking garnishes, added into drinks for a savoury twist, or even pickled as a unique addition to martinis. Nasturtiums thrive in pots or garden beds and add a touch of summer flair and creativity to any glass to impress your guests.

Rhubarb: Summer is all about rhubarb, which offers a tart, vivid burst of flavour and colour that can transform any drink. Its stalks are ideal for making tangy syrups, mixing into spirits, or using as a garnish. Easy to grow in sunny spots with well-drained soil, rhubarb pairs well with strawberries, ginger, or citrus, and brings a unique, refreshing twist to everything from spritzes to margaritas.

Rosemary: This herb isn't just for lamb and roast dinners. Its piney, aromatic flavour makes it an exciting garnish for gin cocktails, spritzers, Bloody Marys, or even whiskey and bourbon drinks. Try pairing rosemary with citrus fruits for a summer, sophisticated twist.

Sage: This brings a sweet, earthy flavour to cocktails and works well with both clear and dark spirits. Try infusing it into gin, tequila, or bourbon, or make a simple syrup for summer drinks. Sage is easy to grow and will complement your drink every weekend.

Thyme: Another herb that is perfect for those who like their cocktails with a savoury edge. Traditional thyme is great, but lemon or orange thyme can add a gentle citrus flavour to your drinks. Use it to garnish sweet cocktails or add it to your favourite gin mix.

Julian Palphramand, Head of Plants at British Garden Centres, said: "Growing your own cocktail garden is a fun, rewarding project that brings a little extra magic to your summer. With just a few pots and a sunny spot, you can enjoy fresh flavours in your drinks and in no time, you'll have a living garnish bar, ready to snip from whenever you fancy a tipple."

ENDS:

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Notes to Editors:

About the business:

British Garden Centres (BGC) is the UK's largest family-owned garden centre group, with 73 centres around the country. The group is owned and led by the Stubbs family, who also own and operate Woodthorpe Leisure Park in Lincolnshire.



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BGC was launched in 1990 with the opening of Woodthorpe Garden Centre, funded by brothers Charles and Robert Stubbs. Since 2018, it has expanded rapidly with the acquisition of 50 garden centres, allowing it to grow from its heartland to the business it is now with 73 garden centres spread from Carmarthen to Ramsgate, Wimborne to East Durham. The group has a team of 2,700 colleagues working across the garden centres, restaurants, three growing nurseries, 4 distribution centres and Woodthorpe Leisure Park and Woody's Restaurant & Bar.

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