

50ml served		£7.00	Gin Liqueur	
Boë Peach & Hibiscus 20%	Pickering's Grapefruit & Lemongrass 20%			
Boë Scottish Bramble 20%				
Edinburgh Elderflower 20%	Pickering's Sloe Gin 28%			
	Solway Sloe Gin 28%			
Edinburgh Pomegranate & Rose 20%				
Edinburgh Raspberry 20%				
Edinburgh Rhubarb & Ginger 20%				

GIN FIZZ £10.00
Add 25ml of any Gin Liqueur to a glass of Prosecco.

50ml served		£8.25	Gin	
Boë Apple & Lime 41.5%	eeNoo 43%			
Boë Passion Fruit 41.5%	Kirkjuvagr 43%			
Boë Violet 41.5%	Makar 43%			
Caorunn 41.8%	Makar Cherry 40%			
Caorunn Raspberry 41.8%	Pickering's 1947 42%			
Darnley's Spiced 42.7%				

50ml served		£8.75	Premium Gin	
Eden Mill Forager 40%	Kinrara Forest Fruits 40%			
Eden Mill Golden Lore 40%	Kinrara Lime & Lemongrass 41.5%			
Eden Mill Rosa Rosa 40%				
Esker 42%	Lind & Lime 40%			
Esker Gold 40%	Porters 41.5%			
Esker Scottish Raspberry 40%	Porters Tropical Old Tom 40%			
Esker Valencian Orange 40%	Rock Rose 42.5%			
Hendricks 44%	Shetland Reel Original 43%			
Hendricks Lunar 43.4%	49%			
Garden Shed 45%	The Botanist 46%			
Kinrara 41.5%	Tipple 42%			

Gin of the Month



Ask your server for details of this month's **EXCLUSIVE** Gin of the Month and it's perfect serve.

50ml served £10.25

25ml served		Vodka
Blackwoods 40%		£4.60
Boe Dark Fruits 40%		£4.60
Boe Raspberry & White Chocolate 40%		£4.60
Esker Spiced Pear 40%		£4.60
Holy Grass 41.5%		£4.60
Ogilvy Scottish Potato Vodka 40%		£4.60

25ml served		Whisky
SPEYSIDE		
Balvenie DoubleWood 12yo 40%		£5.95
Balvenie Caribbean Cask 14yo 40%		£9.50
GlenDronach 12yo 43%		£5.95
GlenDronach 15yo 46%		£9.50
Glenfarclas 12yo 43%		£5.50
Glenfiddich 12yo 40%		£5.50
Glenlivet 18yo 43%		£11.00
Tamnavulin 40%		£5.50

HIGHLAND		
Dalmore 15yo 40%		£9.50
Dalmore 18yo 43%		£11.00
Dalmore King Alexander 40%		£14.95
Dalmore Port Wood 46.5%		£8.50
Glen Garioch Founder's Reserve 48%		£5.95
ISLAY		
Caol Ila 12yo 43%		£5.95
Laphroaig 10yo 40%		£5.95

LOWLAND & CAMPBELLTOWN		
Auchentoshan 12yo 40%		£5.95
Glenkinchie 12yo 43%		£5.95
Talisker 10yo 45.8%		£5.95
BLENDS & LIQUEURS		
Shackleton 40%		£5.50

25ml served		Rum
Dark Matter Chocolate Orange Liqueur 20%		£4.10
Dark Matter Spiced Rhubarb Liqueur 20%		£4.10
Dark Matter Spiced Rum 40%		£4.60
Discarded Banana Peel Rum 37.5%		£4.60
North Point Pilot Rum 40%		£4.60
North Point Spiced Rum 43%		£4.60
Plantation XO 40% Premium		£6.00
Ron Zacapa XO 40% Premium		£11.00

Spirit of the Month



Vodka, Whisky, Rum or something a little different... Ask your server for details of this month's **EXCLUSIVE** Spirit of the Month and it's perfect serve.

25ml served £5.25

500ml Bottle		Cider
Lost Orchards Apple 4.5%		£6.50
Lost Orchards Dark Berry 4%		£6.50
Lost Orchards Red Berry 4%		£6.50

Beer	
Loose Cannon (330ml) Brew Toon	£5.50
American IPA – Edgy and uncompromising 6%	
M'ango Unchained (330ml) Brew Toon	£5.50
Fruity, mango and passion fruit flavoured IPA 5.8%	
Raspberry Carronade (330ml) Brew Toon	£5.50
Raspberries combined with a sweet malt base 5.8%	
Weekend Hooker (330ml) Brew Toon	£5.50
Smooth & soft lager, refreshing & bitter finish 5%	
8 Ball Stout (440ml) Reids Gold	£5.50
Chocolatey caramel with deep rich flavour 5%	
GRAPE & GRAIN Lager (440ml) Reids Gold	£5.50
Crisp and light, specially created for us 5.2%	
Lost To The Sea (440ml) Reids Gold	£5.50
Tropical Pale Ale with banana, pineapple & amchur 4.7%	
71 Lager (440ml) 71 Brewing	£5.50
Crisp and golden lager – a classic pilsner 4.4%	
Peroni Nastro Azzurro (330ml) 5.1%	£4.50

Alcohol Free

Designated Driver Reids Gold	£5.50
Light, refreshing pilsner with mandarin 0.5% (330ml bottle)	
Lost Orchards Apple	£5.50
Low-Alcohol Cider 0.5% (500ml bottle)	
Seedlip Spice 0% (25ml served)	£4.10

Soft Drinks

Britvic	£2.75
(Cranberry; Orange; Ginger Beer; Tomato)	
Cawston Press Cloudy Apple	£2.75
Coca Cola / Diet Coke	£2.95
Fentimans Rose Lemonade	£3.10
Fever Tree	£2.70
(Premium Tonic; Light Tonic; Mediterranean Tonic; Elderflower Tonic; Lemonade; Ginger Ale; Soda Water)	
San Pellegrino	£2.60
(Blood Orange; Orange; Orange & Pomegranate)	
Strathmore Spring Water	£2.60
(Still; Sparkling)	

(Decaf, Oat Milk available on request)

Hot Drinks

Americano	£3.15
Café Latte / Cappuccino	£3.45
Espresso	S £1.95 L £2.95
English Teapot	£2.45
Wee Tea Company Teapot	£2.75
(Camomile; Earl Grey; Peppermint; Wild Berry)	
Hot Chocolate	£3.50

LIQUEUR COFFEE	£5.95
(Highland; Irish; Baileys; Kahlua)	
Alternately, turn any of our spirits into a Liqueur Coffee.	+£2.45

Nibbles & Small Plates	
Trio of Mixed Nuts, Olives & Crisps	£4.60
Mixed nuts, crisps and olives.	
Bread & Dipping Oils	S £4.25 L £6.50
Freshly baked artisan bread served with dipping oil of your choice. Ideal for the light bite and for sharing with friends.	
Hummus & Olives	£5.95
Homemade hummus made from chickpeas blended with garlic, tahini and lemon juice, garnished with mixed olives and chilli flakes.	
Garlic Bread with Mozzarella	£4.95
Sliced homemade bread flavoured with garlic butter, oregano and topped with grated mozzarella cheese.	
Extras	+£1.50ea
(Parma Ham; Pepperoni; Salami; Sundried Tomatoes; Olives; Fresh Tomatoes)	
Duck Liver Crostini	£5.50
Duck liver pâté on toasted bread topped with caramelised red onions.	
Spanish tortilla	£5.95
Egg, potato and onion omelette with mixed leaf salad and cherry tomatoes.	
Bruschetta	£4.95
Toasted brown bread topped with chopped fresh tomatoes, garlic, oregano and fresh basil.	
Caprese Salad	£5.95
Slices of buffalo mozzarella, tomatoes and basil with an olive oil dressing.	
Carpaccio do Parma	£7.95
Thinly sliced Parma ham, Parmesan shaving served with fresh leaves in a lemon and olive oil dressing.	
Salmon Carpaccio	£8.95
Cured Salmon with honey mustard lemon dressing.	

Baked Camembert

Baked Camembert	£10.95
Great for sharing. Hot camembert cheese served with toasted homemade bread. Perfect on its own or made extra special with a topping of your choice.	
Toppings	+£1.50ea
(Garlic & Honey; Olive Oil, Sundried Tomatoes & Rosemary; Strawberry Preserve)	

Slates

Antipasti Slate	S £15.95 L £19.95
Selection of cured meat served with sundried tomatoes, artichokes, olives, mozzarella and toasted bread.	
Cheese Slate	S £11.95 L £15.95
Selection of cheeses served with toasted homemade bread, olives, crackers, mixed grapes, dried fruits and a red onion chutney.	
Perfect with a glass of Port!	

THE ULTIMATE SLATE	£42.95
The ultimate sharing slate showcasing the best from our menu. Includes baked camembert, cured meat, cheeses, breads, hummus, olives, bruschetta, plus much more...	

White Wine

CRISP, REFRESHING

Chenin Blanc | Journeymaker

Coastal Region, South Africa 2020

M £6.25 L £8.25 B £23.00

South African Chenin Blanc, a cascade of guava and gooseberry, with a lovely lemon acidity on the finish 13%

Chardonnay Reserva | Vina Leyda

Leyda Valley, Chile 2019

M £6.75 L £9.00 B £26.00

This unoaked Chardonnay has ripe citrus and semitropical hints of kiwi and cherimoya. It's sweet and leesy texture, balanced with a juicy finish 13%

"Cuma" Organic Torrontes | El Esteco

Salta, Argentina 2020

M £6.75 L £9.00 B £26.00

Charming, floral Torrontés that arrives on a cloud of rose petals, jasmine and citrus and fills the mouth with more citrus and a twist of orange peel 13.5%

Rioja Blanco "Heredad de Tejada" | Bodega Classica

Rioja, Spain 2020

M £7.50 L £9.25 B £27.00

A mouthful of dates, bananas and nuts from this alluring white Rioja, which is fresh yet complex 12.5%

Grillo "La Segreta" | Sicilia DOC, Planeta

Sicily, Italy

M £8.25 L £10.50 B £31.00

Grillo a variety indigenous to Sicily; is perfumed with citrus and juicy with white peach and tropical fruit 12.5%

Verdejo "Shaya" | Juan Gil

Rueda, Spain

B £32.00

Rich and complex on the palate, this aromatic Spanish white layers toasted spice on top of marzipan, all underlaid with a layer of juicy yellow peaches 13.5%

Picpoul de Pinet "Les Prades" | Caves de l'Ormarine

Languedoc-Roussillon, France

M £9.00 L £11.50 B £34.00

This subtle, fresh white offers flowers on the nose and refreshing lemon and tangy grapefruit, on the palate 13%

Gavi di Gavi "La Minaia" | Nicola Bergaglio

Piemonte, Italy

M £9.25 L £12.25 B £36.50

Aromas of acacia and white peach, with wild herb settles on the tongue in a swirl of apple, lemon and melon 13%

Pinot Grigio | Colterenzio

Alto Adige, Sudtiro, Italy

M £9.75 L £13.00 B £38.50

Lightly floral bouquet and a rich, concentrated mouth, all pineapple and ripe melon with a whiff of herbs 13.5%

Sancerre Blanc | Domaine des Vieux Pruniers

Loire, France

B £40.00

Clean, fresh Loire Sancerre, all lemon and leaves, with a palate like a stone bowl full of citrus 13%

ROUNDED, FULLER WHITES

Garnacha Blanca Nativa | Care

Cariñena, France

B £33.00

Intense, fragrant white Grenache, heady with flowers, herbs and citrus, the mouth a tangy fruit salad of passion fruit and grapefruit.

Riesling "Unplugged" | Weingut Tesch

Nahe, Germany

M £9.50 L £12.75 B £37.50

Approachable Riesling brimming with apples and peaches and boasting a wonderful bouquet of wildflowers 12%

Albariño "Journey Collection" | Ramón Bilbao

Rias Baixas, Spain 2020

M £9.00 L £11.50 B £34.00

Albariño from a prestigious region of Galicia, tropical on the nose, with pineapple and passion fruit balanced by flowers and a juicy mouthful of apricot and mango 12.5%

Sauvignon Blanc | Organic, Urlar

Wairarapa, New Zealand

M £10.00 L £13.50 B £40.00

Sauvignon Blanc with the much-loved New Zealand greenness, all gooseberry, green pepper and lime 12.5%

Chablis Premier Cru Montmain |

Domaine Louis Michel, Burgundy, France

B £57.50

A blend of confit blackberry and fresh sea breeze notes: spicy floral, toasted almond, confit lemon and apple. Energetic and chalky in the mouth, this wine is pure and true.

HIDDEN GEMS

These are from grapes you perhaps don't know but we promise they are excellent. This shows we are willing to try new things on our wine list and hope you will try them too.

Red Wine

LIGHTER, FRUIT DRIVEN

Negroamaro Primitivo IGT Salento | Baccanera

Puglia, Italy 2020 M £7.25 L £9.50 B £28.00

Full-bodied and intense, packed with blackberries, black cherries and plums and softly sweet on the finish 13.5%

Nero d'Avola | Molino a Vento

Sicily, Italy

B £28.50

Charming, elegant red from Sicily, filled with red cherry and raspberry, with a fine minerality on the finish 13.5%

Pinot Noir | Pete's Pure

New South Wales, Australia

M £7.25 L £9.25 B £27.00

A vibrant, lively red with hints of cherry, raspberry and forest floor. Can be served slightly chilled (if you dare!) 13%

Monastrell "Yellow Label" | Juan Gil

Valencia, Spain

M £7.00 L £9.25 B £30.00

Deep red, intense yet soft, offering spice on the nose and a mouthful of alluring dark fruit.

Montepulciano "Linea Classica" | Bosco Nestore

Abruzzo, Italy

B £35.50

Bright ruby red hue with wild cherry and red berries flavours leading on to enticing spicy notes. Smooth and rather enjoyable with flavours of plum and black cherry.

Regolo Valpolicella Superiore Ripasso | Sartori

Veneto, Italy

M £9.50 L £12.75 B £38.00

Intense and persistent Valpolicella in the denser, deeper Ripasso style, flavoured with black cherry, dried apricot and dried fig.

MEDIUM TO FULL BODIED AND/OR SPICY

Corbières Rouge "l'Héritage" | Château du Vieux Parc

Languedoc-Roussillon, France 2018

M £6.75 L £9.00 B £26.00

Well-made, juicy red from Corbières, packed with dark fruit, spice, cacao and a strand or two of tobacco 13.5%

Barbera Amonte | Volpi

Piemonte, Italy 2020

M £6.75 L £9.00 B £26.00

Bright, fruity, easy-drinking red from the Barbera grape, cheerfully giving out blueberries, cherries and raspberries 12.5%

Malbec "Estate" | Humberto Canale

Patagonia, Argentina

M £8.00 L £10.25 B £30.00

Wonderfully perfumed with eucalyptus and black pepper, the mouth a cluster of red berries, and spice 13.5%

Merlot "Estate" | De Martino

Maipo, Chile 2019

M £7.75 L £10.00 B £29.00

Ripe dark and red berry fruit aromatics including blueberries and raspberries, combined with a plummy and spicy note 14%

Ventoux Rouge "Les Boudalles" | Domaine Brusset

Rhône, France

B £31.00

Fruity, moreish Rhône red, full of raspberries and cherries, with chocolate and more raspberries in the mouth 13%

Rioja "Seleccion" | Sierra Cantabria

Rioja, Spain

M £8.75 L £11.00 B £33.00

The palate of the wine is balanced, approachable and fresh. Nicely proportioned with surprisingly long finish 13.5%

Cabernet Sauvignon "The High Trellis" | d'Arenberg

McLaren Vale, South Australia

M £10.50 L £14.00 B £42.00

Characters of cassis, plums, cedar, red capsicum and violets and a sleek mouthfeel with fine tannin 14.5%

Primitivo di Manduria "Papale Oro" | Varvaglione

Puglia, Italy

B £50.00

Rich, rounded with soft, highly flavoured and scented with forest fruits, black pepper and bramble jam 14.5%

Amarone Classico DOCG "Corte Bra" | Sartori

Veneto, Italy

B £75.00

Full-bodied, sweet fruit (blackcurrant and raspberry) balanced by aromas of dried herbs and bright acidity 14.5%

Margaux, "Le Relais de Durfort-Vivens" |

Château Durfort Vivens, Bordeaux, France

B £80.00

Red fruit shading into blueberry, violet and a light whiff of tobacco, with a hint of vanilla on the finish 13.5%

Port

Late Bottled Vintage Port | Ferreira

Portugal (v)

£5.95

The intense aroma is dominated by very ripe black fruit along with chocolate, cocoa, floral aromas and a hint of spices. In the mouth, it is full-bodied with great balance 20% (75ml)

Quinta do Porto 10yo Tawny | Ferreira

Portugal (v)

£6.25

The nose is characterised by an excellent balance between the floral and ripe fruit aromas of the grapes themselves and the spicy, dry fruit aromas of long ageing in barrel. The palate shows the classic, fresh Ferreira style, achieving fine balance and a long finish 20% (75ml)

Rosé Wine

Rioja Rosado | Ramón Bilbao

Rioja, Spain 2020

M £7.75 L £10.00 B £29.00

Pale salmon colour. Clean and very bright, with the presence of legs in the glass. Medium intensity on the nose. Citrus (lemon and grapefruit) and red fruit (cherry and strawberry) 12.5%

"Palooza" Rosé IGP Oc | Aubert and Mathieu

Languedoc-Roussillon, France 2020

M £8.50 L £10.75 B £32.00

Elegant, delicate southern French rosé, with pretty notes of strawberry and raspberry and delightfully fresh citrus. Deliciously light and refreshing 13%

Rose de Léoube Organic | Chateau Léoube

Provence, France 2020

B £48.00

There's a lovely freshness reminiscent of white fleshy fruit, that combines with the delicate red and dried fruits with a hint of spices. This is a drinkable and elegant style of rosé 13%

Champagne & Sparkling

Prosecco Brut | Terre di Sant'Alberto

Veneto, Italy

S £6.25 GIN FIZZ £10.00 B £31.00

Classic Prosecco, fruity yet delicate, scented with green pear and acacia, with a spritz of lemon on the palate 11%

"Love by Léoube" Organic Sparkling Rosé |

Chateau Léoube, Provence, France

S £10.50 B £56.00

Elegant yet lively bubbles and a refreshing acidity. Fresh fruit flavours through to a well-rounded soft finish 12.5%

Mosaïque "Signature" NV | Champagne Jacquart

Champagne, France

S £12.00 B £70.00

Gorgeous Champagne, the nose starting with honeysuckle and orange blossom, ending with savoury, yeasty notes of brioche and hazelnut and the mouth a riot of black fruit, citrus and white stone fruit 12.5%

"La Cuvee" | Laurent Perrier

Champagne, France

S £14.00 B £85.00

Fresh and textured, with lemon-sharp acidity, with a lemon biscuit nose and a sherbet finish 12%

"Cuvee Rose" | Laurent Perrier

Champagne, France

S £20.00 B £110.00

A glorious wine that fizzes as much with fine acidity as with bubbles and fills the mouth with fragrant red fruit 12%

Blanc De Blanc | Laurent Perrier

Champagne, France

B £130.00

Brut Nature is a crisply fruity Blanc de Blancs, crafted from Chardonnay sourced from prime Grand Cru and Premier Cru vineyards 12%

"Grand Siècle" | Laurent Perrier

Champagne, France

B £260.00

Grand Siècle is honeyed, nutty, creamy on the nose and fresh on the palate with a long, majestic finish 12%

NEW Wine Flights



The perfect way to try something different.

Ask your server for more details £18.00

Our expertly selected wine flights change each month to allow you to experience a range of new wines.

Consists of 3 different wine (125ml measures) presented on a wooden flight board. Available in either Red or White

Only available Wednesday – Friday.

🍷 Add 3 cheeses matched to your flight +£5.00

S 125ml M 175ml L 250ml B 750ml