

Gin

50ml served

£7.00

Gin Liqueur

Boë Peach & Hibiscus 20%

Boë Scottish Bramble 20%

Edinburgh Elderflower 20%

Edinburgh Pomegranate & Rose
20%

Edinburgh Raspberry 20%

Edinburgh Rhubarb & Ginger 20%

Pickering's Grapefruit &
Lemongrass 20%

Pickering's Sloe Gin 28%

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%

Boë Passion Fruit 41.5%

Boë Violet 41.5%

Caorunn 41.8%

Caorunn Blood Orange 41.8%

Caorunn Raspberry 41.8%

Darnley's Spiced 42.7%

eeNoo 43%

Kirkjuvagr 43%

Makar 43%

Makar Cherry 40%

50ml served

£8.75

Premium

Deerness Sea Glass 43%

Esker 42%

Esker Gold 40%

Esker Scottish Raspberry 40%

Esker Valencian Orange 40%

Hendricks 44%

Garden Shed 45%

Kinrara 41.5%

Kinrara Forest Fruits 40%

Kinrara Lime & Lemongrass 41.5%

Lind & Lime 40%

Porters 41.5%

Porters Tropical Old Tom 40%

Rock Rose 42.5%

Shetland Reel Original 43%

Shetland Reel Ocean Sent 49%

The Botanist 46%

Tipple 42%



Gin of the Month

50ml served

£10.25

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

Vodka

25ml served

Blackwoods 40%

£4.65

Boe Dark Fruits 40%

£4.65

Boe Raspberry & White Chocolate 40%

£4.65

Esker Spiced Pear 40%

£4.65

Holy Grass 41.5%

£4.65

Ogilvy Scottish Potato Vodka 40%

£4.65

Whisky

25ml served

SPEYSIDE

Balvenie DoubleWood 12yo 40%	£5.95
Benromach Single Cask 20yo 59.1%	£19.95
GlenDronach 12yo 43%	£5.95
GlenDronach 15yo 46%	£9.95
Glenfarclas 12yo 43%	£5.95
Glenfiddich 12yo 40%	£5.95
Glenlivet 15yo 43%	£11.00
Tamnavulin 40%	£5.95

ISLAY

Ardbeg 10yo 46%	£5.95
Caol Ila 12yo 43%	£5.95
Laphroaig 10yo 40%	£5.95

HIGHLAND

Dalmore 15yo 40%	£9.95
Dalmore King Alexander 40%	£19.95
Dalmore Port Wood 46.5%	£8.50

LOWLAND & CAMPBELLTOWN



Auchentoshan 12yo 40%	£5.95
Glenkinchie 12yo 43%	£5.95
Talisker 10yo 45.8%	£5.95

BLENDS & LIQUEURS

Shackleton 40%	£5.95
----------------	-------

Rum

25ml served

Dark Matter Spiced Rum 40%	£4.65
Discarded Banana Peel Rum 37.5%	£4.65
North Point Pilot Rum 40%	£4.65
North Point Spiced Rum 43%	£4.65
Twice Buried Spiced Botanical Rum 40%	£4.65
Plantation XO 40% Premium 	£6.25
Ron Zacapa XO 40% Premium 	£11.25

Spirits

Spirit of the Month



25ml served

£5.50

Whisky, Rum, Vodka 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

Cognac

Hine Rare VSOP 40% Premium 	£8.00
Hine Antique XO Premier Cru 40% Premium 	£18.00

Flights

25ml measures served with a Fever Tree of your choice

Gin Flights

Floral Flight £15.85

Botanist | Garden Shed | Lind & Lime

Highlands Flight £15.60

Kinrara | Caorunn Raspberry | Rock Rose

Local Heroes Flight £15.60

Esker Gold | eeNoo | Tipple

Northern Isles Flight £15.60

Kirkjuvagr | Deerness Sea Glass | Shetland Reel Ocean Sent



25ml measures served with your choice of mixer

Vodka Flights

Vodka Flight £16.90

Boe Raspberry & White Chocolate | Esker
Spiced Pear | Ogilvy



25ml measures paired with a bowl of mixed nuts

Whisky Flights

Dalmore Flight £39.90

Dalmore King Alexander | Dalmore Port Wood |
Dalmore 15yo

Islay Flight £19.35

Caol Ila 12yo | Laphroaig 10yo | Ardbeg 10yo

Speyside Flight £24.40

Glenlivet 15yo | Balvenie DoubleWood 12yo | Glenfarclas 12yo

Staff Favourites Flight £19.35

Laphroaig 10yo | Glenfiddich 12yo | Tamnavulin



25ml measures served with your choice of mixer

Rum Flights

Spiced Flight £17.75

Mapmaker's Coastal Spiced | North Point
Spiced | Twice Buried Spiced Botanical





Beer

Birra Moretti (330ml) 	£4.75
<i>Premium Lager 4.6%</i>	
Wulver (330ml) Burnside Brewery	£4.95
<i>Legendary Lager 4.5%</i>	
GRAPE & GRAIN Lager (440ml) Reids Gold	£5.95
<i>Crisp and light, specially created for us 5.2%</i>	
Life Hands You Oranges (440ml) Reids Gold	£5.95
<i>Super fresh and light. Not too bitter nor too sweet, it's just right 5%</i>	
Lost To The Sea (440ml) Reids Gold	£5.95
<i>Tropical Pale Ale with banana, pineapple & amchur 4.7%</i>	
8 Ball Stout (440ml) Reids Gold	£5.95
<i>Chocolatey caramel with deep rich flavour 5%</i>	
Sunset Song (500ml) Burnside Brewery	£5.95
<i>Pale Ale with Elderflower 5.3%</i>	
Fire Light (500ml) Burnside Brewery	£6.25
<i>Red Ale 6.8%</i>	

Cider

Apple (500ml) Peacock 	£5.50
<i>A brilliant blend of culinary and traditional bittersweet cider apples. It has a gentle sweetness to balance the natural tartness of culinary apples 4.8%</i>	
Pear (500ml) Rekorderlig 	£5.50
<i>Made from the purest Swedish spring water, Rekorderlig Pear Cider is best served over ice with a wedge of zesty lemon or lime for a distinctively crisp experience 4%</i>	
Wild Berries (500ml) Rekorderlig 	£5.50
<i>Bursting with the freshest fruit flavours, Rekorderlig Wild Berries Cider is best served over ice for a juicy experience 4%</i>	

Alcohol Free

Zero Thatchers 	£4.75
<i>A golden, medium dry, alcohol free cider with apple aromas and crisp refreshment, the blend of traditional and modern apple varieties creates an alcohol free cider with body, smoothness and character 0.05% (500ml)</i>	
Designated Driver Reids Gold	£5.55
<i>Light, refreshing pilsner with mandarin 0.5% (440ml)</i>	
Seedlip Spice 94 	£4.10
<i>The world's first distilled non-alcoholic spirit is made like a gin with botanicals, but is definitely not a gin. The predominant flavour is clove rather than juniper, with lemon and cardamon and woody aromas 0.0% (25ml served)</i>	
Eins Zwei Zero Sparkling Riesling Leitz NV	£4.90
<i>Rheinhessen, Germany</i>	
<i>Grapes: Riesling 100</i>	
<i>Impressively tasty alcohol-free Riesling, with flavours of citrus and rhubarb and an aromatic, overarching squirt of lime 0.0% (125ml glass)</i>	

Soft Drinks

Strathmore Spring Water	£2.60
(Still; Sparkling)	
San Pellegrino	£2.65
(Blood Orange; Orange; Orange & Pomegranate)	
Fever Tree	£2.70
(Premium Tonic; Light Tonic; Mediterranean Tonic; Elderflower Tonic; Lemonade; Ginger Ale; Soda Water)	
Britvic	£2.75
(Cranberry; Orange; Ginger Beer; Tomato)	
Cawston Press Cloudy Apple	£2.75
Coca Cola / Diet Coke	£2.95
Fentimans Rose Lemonade	£3.15

Hot Drinks

Pot of Tea	£3.25
Herbal Teapot	£3.25
(Camomile; Earl Grey; Peppermint; Wild Berry)	
Espresso	S £1.95 L £2.95
Americano	£3.15
Café Latte / Cappuccino	£3.45
Hot Chocolate	£4.95
LIQUEUR COFFEE	£9.95
50ml liqueur mixed with coffee and topped with whipped cream (Highland; Irish; Baileys; Kahlua)	
Alternately, turn any of our spirits into a Liqueur Coffee.	+£2.45

White Wine

M 175ml L 250ml B 750ml

CRISP, DRY & REFRESHING

Torrontes Organic “Cuma” | El Esteco

Salta, Argentina

M £7.00

L £9.25

B £27.50

Grapes: Torrontés 100

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%

Chenin Blanc “Petit” | Ken Forrester Wines

Western Cape, South Africa

M £8.50

L £11.00

B £33.50

Grapes: Chenin Blanc 100

Fragrant with quince and pear drop, while green apple and grapefruit zap the tongue 13%

Gavi di Gavi “La Minaia” | Nicola Bergaglio

Piemonte, Italy

M £9.50

L £13.00

B £38.50

Grapes: Cortese 100

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

Sancerre “Domaine Laporte” | La Terre des Anges

Loire, France

B £46.00

Grapes: Sauvignon Blanc 100

Mostly on the nose but also on the palate, there's a grandeur highlighted by a subtle style, with citrus and white flower notes. It's one of the best white wines from French vineyards 13%

Sauvignon Blanc “Single Block L5” | Yealands

Marlborough, New Zealand

M £9.75

L £13.00

B £39.00

Grapes: Sauvignon Blanc 100

Elegant and tasting of crushed oyster shell and wet stone, with a fresh blast of citrus and a pervasive scent of wild thyme 13%

Chablis Premier Cru Montmains | Tricon

Burgundy, France

B £57.00

Grapes: Chardonnay 100

Initially soft in mouth and continues to soften thanks to the magnitude of this wine.

Light aromas vaunting dried and ripe fruits. Its gold yellow, its surprising concentration and its richness turn it into an elegant wine. One the most elegant of the Premier Cru 13%

AROMATIC & DRY

Grillo Sensale | Europa

Sicily, Italy

M £6.75

L £9.00

B £27.00

Grapes: Grillo 100

Fresh, ripe stone fruits are deftly focused over a mid-weight palate with clear, apple-like acidity. A softer style of unoaked white. Slightly creamy with a whisper of minerality 12.5%

Picpoul de Pinet Organic | Bellemare

Languedoc-Roussillon, France

M £8.50

L £11.25

B £33.50

Grapes: Picpoul 100

Bright yellow in colour with a silver tint. Fresh floral and very mineral aromas with notes of citrus, lemon and grapefruit. Sharp attack, mineral fresh, almost saline 13.5%

Garnacha Blanca Nativa | Care

Carriñena, Spain

M £8.50

L £11.25

B £33.50

Grapes: Grenache Blanc 100

Intense, fragrant white Grenache, heady with flowers, herbs and citrus, the mouth a tangy fruit salad of passion fruit and grapefruit 13.5%

Côtes Catalanes Blanc Canon du Maréchal | Domaine Cazes

Languedoc-Roussillon, France

M £9.25

L £12.50

B £37.00

Grapes: Muscat of Alexandria 35; Muscat Blanc à Petits Grains 35; Viognier 30

Charming, aromatic dry white wine, the nose like a bouquet of white flowers, the mouth a basket of pears and peaches, with a final refreshing wash of grapefruit 13.5%

ROUND & FRUITY

Chardonnay Adobe | Emiliana Organic
Casablanca Valley, Chile M £7.25 L £9.75 B £29.00

Grapes: Chardonnay 100
Unoaked, organic sunkissed Chardonnay. Refreshing with citrus aromas of grapefruit and lime that intermingle with subtle tropical fruit aromas, especially pineapple 13%

Ami des Dames Blanc | Terre Des Dames
Languedoc-Roussillon, France M £9.00 L £12.00 B £36.00

Grapes: Grenache Blanc 100
A fresh, organic grenache blanc. Floral, fruity with a long finish and smooth minerality that one instead of cote du Rhône 14%

Albarino “Alba Martín” | Martín Códax
Rías Baixas, Spain M £9.00 L £12.00 B £36.00

Grapes: Albariño 100
Vivid straw-yellow green colour. Bright and shiny. Intense nose and elegant aromas with hints of white stone fruits and white flowers 12%

Pinot Grigio Friuli DOC “Just Molamatta” | Marco Felluga
Friuli-Venezia Giulia, Italy M £9.50 L £13.00 B £38.50

Grapes: Pinot Grigio 62; Pinot Bianco 19; Friulano 19
Straw yellow in colour. Characterized by an elegant bouquet of fresh fruits. It coats the palate, is fruity and mineral and the finish confirms the well-balanced aromas 13.5%

Riesling Trocken “Johannishof” | Weingut Knipser
Pfalz, Germany M £10.00 L £13.50 B £40.00

Grapes: Riesling 100
Lemon and crushed stone aromas. Firm palate on the right side of steely, with lemon fruit, moderate alcohol and very refreshing finish 12.5%

Roussanne Organic “The Money Spider” | d'Arenberg
South Australia, Australia B £40.00

Grapes: Roussanne 100
Exotic white wine from South Australia's McLaren Vale, a cascade of peaches, honeydew melon, papaya and a tangy hit of pickled ginger, below a cloud of fragrant white blossom 13.5%

Karia Chardonnay | Stag's Leap Wine Cellars
California, United States of America B £80.00

Grapes: Chardonnay 100
Citrusy Chardonnay from a world-famous Napa Valley winery, brimming with lemon and lime gentled by a light touch of honey 14.5%

Wine Flights



3x 125ml measures of our expertly selected wine. Our flights change regularly to allow you to experience a new range of wines.

Ask your server for more details. Available in either Red, White or Rose POA

 Add 3 cheeses matched to your flight +£6.50

Red Wine

M 175ml L 250ml B 750ml

LIGHT & JUICY

Pinot Noir | Pete's Pure

South Eastern Australia, Australia M £7.00 L £9.25 B £27.50

Grapes: Pinot Noir 90; Tempranillo 5; Muscat of Alexandria 5

Vegan friendly. A generous and easy drinking Pinot. Vibrant and lively wine with forest floor notes on the nose, along with strawberries and cranberry 13%

MEDIUM BODIED & ELEGANT

Anima Umbra Rosso IGT | Caprai

Umbria, Italy M £7.00 L £9.50 B £28.00

Grapes: Sangiovese 80; Canaiolo 20

An elegant expression of sangiovese and the indigenous canaiolo. Aromas of currants and fragrant flowers. Dry and fresh delicate tannins 14.5%

Minervois "Eugénie" | Aubert and Mathieu

Languedoc-Roussillon, France M £9.75 L £13.25 B £39.50

Grapes: Syrah 50; Mourvèdre 25; Carignan 25

A seductive mulberry-glistening, sweet-char charmer of a wine. Strong, pliable tannins tucked so deep into the dark-velvet fruit that it's almost impossible to detect them 14%

Rioja "Limite Sur" | Ramón Bilbao

Rioja, Spain M £11.00 L £14.75 B £44.00

Grapes: Garnacha 100

High depth of colour, clear, bright and tears on the glass. Intense and complex, with notes of fresh, red-berried fruit, blossom, pink pepper, and herbal nuances 14.5%

Barbera d'Alba DOC "Raimonda" | Fontanafredda

Piemonte, Italy B £45.00

Grapes: Barbera 100

Subtle, elegant wine from Piedmonte, this has an appealing red fruitiness, including the trademark Barbera acidity, balanced out by softness and a touch of tannin 14.5%

Plumbago Nero d'Avola Sicilia DOC | Planeta

Sicily, Italy B £45.00

Grapes: Nero d'Avola 100

A pretty, purple wine, its aromas of ripe plums, wild blackberries and jasmine surpassed in the mouth by chocolate, forest floor and black truffle 13.5%

WARM & SPICY

Appassimento | Agricole Vallone

Puglia, Italy M £8.50 L £11.50 B £34.00

Grapes: Negroamaro 100

Rich dark chocolate, black cherry, and spiced tones. Intense dark fruits with a lace of spicy aromatics. Balanced luxuriant, bitter-sweet fruits 15%

Shiraz Tempranillo "Pikes" | Los Companeros

South Region, Australia M £9.00 L £12.00 B £36.00

Grapes: Shiraz 85; Tempranillo 15

A vibrant display of red and blue jubey fruits, intertwined with five spice and cinnamon. Charry oak and some herbal characters adding complexity 14%

Passo del Lupo Rosso Conero DOC | Fazi Battaglia

Marche, Italy M £9.75 L £13.00 B £39.00

Grapes: Montepulciano 85; Sangiovese 15

Untamed red from central Italy, a juicy mass of wild berries and red fruits, perfumed with wildflowers 14%

Valpolicella Superiore Ripasso "Regolo" | Sartori

Veneto, Italy M £10.25 L £13.75 B £41.00

Grapes: Corvina 55; Corvinone 25; Rondinella 15; Croatina 5

Intense and persistent Valpolicella in the denser, deeper Ripasso style, flavoured with black cherry, dried apricot, and dried fig 14%

Grande Reserve Red | Ixsir

Batroun, Lebanon B £75.00

Grapes: Syrah 50; Cabernet Sauvignon 39; Arinarnoa 11

Characteristics of a Mediterranean vintage wine: round, warm, and powerful on the mouth. Very balanced with a little sweetness that reveals the character 14%

RICHLY TEXTURED & FULL BODIED

Malbec “Don David” | El Esteco

Salta, Argentina

M £8.00

L £10.75

B £32.00

Grapes: Malbec 100

Rich & filled with berries, plum jam, the fine, perfumed acidity of redcurrants, with the elegant scent of violets, plus the sweetness of vanilla and a smear of dark chocolate 14%

Cabernet Sauvignon “Legado” | De Martino

Maipo, Chile

M £9.50

L £12.75

B £38.00

Grapes: Cabernet Sauvignon 100

Vibrant and fresh fresh, with lots of red fruit and cassis accompanied by notes of tobacco leaf, cedar, and violets 13.5%

Pinot Noir “Bourgogne” | Michel Juillot

Burgundy, France

B £48.00

Grapes: Pinot Noir 100

Fresh, nicely balanced Pinot Noir, perfumed with raspberries and herbs and offering a mouthful of red fruit and a hint of earthiness 15%

Bordeaux | Chateau Gros Caillou

Bordeaux, France

B £55.00

Grapes: Merlot 65; Cabernet Franc 25; Cabernet Sauvignon 10

Elegant Bordeaux full of raspberries and stewed red fruit, with a compelling fragrance of leather 13.5%

Primitivo di Manduria “Papale Oro” | Varvaglione

Puglia, Italy

B £62.00

Grapes: Primitivo 100

Deep, dark, and tempting, and seriously seductive, Papale Oro has aromas of kirsch, plum and spicy oak, and flavours of rich dark chocolate 14.5%

Merlot di Vistorta Organic | Vistorta

Friuli-Venezia Giulia, Italy

B £80.00

Grapes: Merlot 100

Merlot from northern Italy, soft and herbaceous, dotted with plums rendered orderly by fine tannins 13%

Brunello di Montalcino | Il Poggione

Tuscany, Italy

B £84.00

Grapes: Sangiovese 100

A seductive Brunello di Montalcino, so fragrant with fruit, leather and spice you could wear it as aftershave 14.5%

Fortified Wine

PORT

Late Bottled Vintage Port | Quinta do Crasto

Douro Portugal (v)

£8.00

Grapes: Touriga Nacional 34; Tinta Roriz 33; Tinta Francisca 33

Fine tannins form a trellis supporting wild blackberries and other wild fruit, while a waft of cacao supplies welcome savouriness and balance 20% (75ml)

Colheita Single Harvest Port | Quinta do Crasto

Douro, Portugal (v)

£10.00

Grapes: Field Blend 100

Elegant vintage port, packed with dried fruit, figs and orange peel with just a flash of bitter orange, balanced by honeyed notes 20% (75ml)

DESSERT WINE

Pacenzia Zibibbo Vendemmia Tardiva | Tenute Orestyadi NV

Sicily, Italy

£6.00

Grapes: Zibibbo 100

Elegant flavours of candied citrus, of honey with marked notes of ripe fruits. The ideal accompaniment for rich ripe cheese 13.5% (75ml)

Banyuls Rimage “Les Clos de Paulilles” | Domaine Cazes

Languedoc-Roussillon, France

£8.95

Grapes: Grenache 100

Full-bodied fortified red wine, aromatic with blackcurrants, prunes and stewed fruit, but the sweetness kept perfectly balanced 16.5% (75ml)

Rose Wine

Care Solidarity Rose | Bodegas Anadas SA

Cariñena, Spain

M £7.00

L £9.25

B £27.50

Grapes: Tempranillo 40; Cabernet Sauvignon 40; Merlot 20

Bright pale pink color with violet reflections. Fresh aromas of red fruits and cream
caramel 13%

“Palooza” Rosé IGP Oc | Aubert and Mathieu

Languedoc-Roussillon, France

M £7.75

L £10.50

B £31.00

Grapes: Grenache Noir 100

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

“Love by Léoube” Organic Rosé | Domaine de Leoube

Provence, France

B £45.00

Grapes: Grenache 50; Cinsault 50

Dry and elegant Provence rosé: attractive red berries, wild flowers, melon and acacia.
With vibrant acidity and a lovely finish, one to come back to again and again 13%

Sparkling

Prosecco Brut “Argeo” | Ruggeri NV

Veneto, Italy

S £6.50

GIN FIZZ

£10.00

B £34.00

Grapes: Glera 95; Other 5

A delightful Italian alternative to Champagne. Delicate, zesty Prosecco, exuding green
apples and citrus 11%

“Love by Léoube” Organic Sparkling Rosé | Chateau Léoube NV

Provence, France

S £11.00

B £58.00

Grapes: Grenache 60; Cinsault 40

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

Brut Grande Réserve Premier Cru | Gobillard NV

Champagne, France

S £13.25

B £70.00

Grapes: Chardonnay 50; Pinot Noir 25; Pinot Meunier 25

An elegant Champagne with a bouquet of citrus blossom that precedes a delicate array
of greengages and honey on the tongue 12.5%

Brut Rosé | Gobillard NV

Champagne, France

S £15.00

B £80.00

Grapes: Chardonnay 34; Pinot Noir 33; Pinot Meunier 33

Juicy pink Champagne, full of ripe red fruits, crisp & light with sparkling acidity 12.5%

“La Cuvee” | Laurent Perrier NV

Champagne, France

S £19.75

B £105.00

Grapes: Chardonnay 45; Pinot Noir 40; Pinot Meunier 15

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

“Cuvee Rose” | Laurent Perrier NV

Champagne, France

B £140.00

Grapes: Pinot Noir 100

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 NV

Champagne, France

B £170.00

Grapes: Chardonnay 100

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 NV

Champagne, France

B £270.00

Grapes: Chardonnay 55; Pinot Noir 45

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



Served until 10pm

Due to limited kitchen facilities, we are unable accommodate specific dietary requirements within our menus.

We cannot guarantee any of our food is free from any allergens.

Slates

Antipasti Slate S £16.95 L £22.95

Selection of cured meat served with sundried tomatoes, artichokes, olives, mozzarella, and toasted bread.

Cheese Slate S £13.50 L £16.95

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!*

GG For Two Slate £26.95

Showcasing a selection from our menu ideal for two people. Includes cured meat, cheeses, breads, hummus, and olives.

 *Add a bottle of House Wine* £46.95

THE ULTIMATE SLATE £44.95

The ultimate sharing slate presenting the best from our menu. Includes baked camembert, mini sausage rolls, cured meat, cheeses, breads, hummus, olives, bruschetta, plus much more...

Baked Camembert

Baked Camembert £11.50

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 +£2.25^{ea}

(Garlic & Honey; Olive Oil, Sundried Tomatoes & Rosemary; Strawberry Preserve)

Nibbles

Trio of Mixed Nuts, Olives & Crisps £5.50

Mixed nuts, crisps, and olives.


Bread & Dipping Oils S £4.95 L £6.95

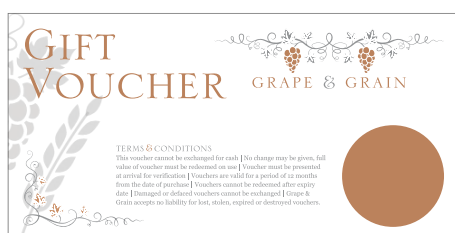
Freshly baked artisan bread served with dipping oil of your choice. Ideal for the light bite and for sharing with friends.

Small Plates

- Bruschetta** £6.25
Toasted brown bread topped with chopped fresh tomatoes, garlic, oregano, and fresh basil.
- Spanish Tortilla** £6.25
Egg, potato, and onion omelette, with mixed leaf salad and cherry tomatoes.
- Garlic Bread with Mozzarella** £6.50
Sliced homemade bread flavoured with garlic butter and oregano, topped with grated mozzarella cheese.
- Extras** +£2.25^{ea}
(Parma Ham; Chorizo; Salami; Sundried Tomatoes; Olives; Fresh Tomatoes)
- Mediterranean Hummus** £6.95
Blended chickpeas with chili olive oil crushed pistachios, olives, paprika, and semi dry tomatoes served with flat bread.
- Caprese Salad** £7.50
Slices of buffalo mozzarella, tomatoes, and basil, with an olive oil dressing.
- Duck Liver Crostini** £7.50
Duck liver pâté on toasted bread, topped with caramelised red onions.
- Aubergine Parmigiana** *New* £8.95
Baked aubergine with tomatoes, basil, mozzarella garnished with parmesan.
- Mediterranean Meatballs** £9.95
Beef mince, parmesan, capers and oregano meatballs, served in a spicy tomato sauce with flat bread (available Thursday – Saturday).
- Melon Prosciutto** £9.50
Melon, Parma ham, mozzarella and basil skewers with a balsamic and olive oil dressing.
- Pil Pil Prawns** *New* £10.95
Garlicky prawns with chili olive oil, smoky paprika and parsley served with flat bread.

Desserts

- Dessert of the Day** £6.25
Ask your server for details of what we have on offer. Limited quantity – only available whilst stocks last.
-  *Perfect with a glass of Dessert Wine or a Rum Liqueur!*
-



*Gift Vouchers available to purchase.
Please ask a member of staff for details.*


Cocktails



PROSECCO

- Kir Royale** £11.00
A bubbly cocktail made with blackcurrant liqueur topped with prosecco.
- Bellini** £11.00
A classy cocktail made with Prosecco and peach purée.
- Aperol Spritz** £11.00
A refreshing Italian cocktail made with Aperol, Prosecco and soda water.

GIN

-  **North Meets South** *Cocktail of the week* £11.00
A refreshing cocktail pairing the citrusy minerality of the Raasay gin with complimentary floral sweetness of the Edinburgh Rose and Pomegranate finished with tangy ginger ale
- Passion Fruit Gin Martini** £10.25
A fruity cocktail made with gin, fresh orange juice and passion fruit.
- Cucumber Coupe** £11.00
With similarities to a Southside, cucumber and prosecco are welcome additions to this spritzed up version.
- Elderflower French 57** £11.00
A summer twist to this gin-based cocktail mixed with prosecco, lemon juice and sugar

VODKA

- Espresso Martini** £10.25
A sumptuous mix of vodka, coffee liqueur and espresso. It's rich, indulgent, and creamy!
- Basil Raspberry Cosmopolitan** £10.25
A refreshing twist on the classic Cosmo with vodka, raspberry liqueur, lime juice and fresh basil leaves.
- French Martini** £10.25
Our fruity spin on a vodka martini made with raspberry liqueur and pineapple juice.

RUM

- Raspberry / Pomegranate Mojito** £11.00
Minty refreshing mojitos with a touch of fresh raspberry or pomegranate.
- Dark Matter Manhattan** £11.00
A twist on this classic cocktail combining Dark Matter Spiced Rum, vermouth, & bitters.
- Strawberry Daiquiri** £11.00
A real crowd pleaser with the sweetness of strawberries and the kick of lime.
- Pina Colada** £11.00
A very refreshing choice. Made with rum, coconut milk, pineapple juice and lots of ice.
- Banana Rum Sour** £11.00
A twist on the old favourite with banana rum, sugar syrup, lemon, pineapple & bitters.
- Dark & Stormy** £11.00
Twice Buried Rum, with ginger beer and lime juice, served over lots of ice.

WHISKY

- Old Fashioned** £11.00
An old classic made with whisky, sugar, bitters and orange peel for garnish.

TEQUILA

- Margarita** £10.25
A classic Mexican cocktail made with tequila, lime juice and triple sec.

Mocktails £5.25
