Gin

50ml served — £9.00

Boë Violet
Stylish, Delicate, Aromatic 41.5%

Caorunn
Floral, Citrus, Spicy 41.8%

Caorunn Blood Orange
Zesty, Citrus, Spicy 41.8%

Caorunn Raspberry
Fresh, Raspberry, Lingering 41.8%

Darnley's Original
Fresh, Floral, Vibrant 40%

Downpour Sloe & Bramble
Fruity, Complex, Warming 31%

Eden Mill Love
Floral, Fruity, Creamy 40%

Edinburgh Rhubarb & Ginger
Fruity, Tangy, Spicy 40%

eeNoo
Smooth, Refreshing, Fruity 43%

Ben Lomond Original
Juniper, Coriander, Berry 43%

Ben Lomond Blackberry & Gooseberry
Sweet, Tangy, and Zesty 38%

Classic Old Tom
Floral notes, spicy and Juniper47%

Kinrara
Smooth, Balanced, Refreshing 41.5%

Kinrara Forest Fruits
Fresh, Juicy, Sweet 40%

Kinrara Lime & Lemongrass
Zesty, Fresh, Lemongrass 41.5%

Makar
Juniper, Rosemary, Smooth 43%

Porter's Orchard Gin
Apple, Pear, Nutty 40%

Rock Rose Pink Grapefruit Old Tom
Zesty, Fresh, Balanced 41.5%

Secret Garden Apothecary Rose
Floral, Rose, Aromatic 39%

Shetland Reel Original
Juniper, Citrus, Complex 43%

Ben Lomond Blood Orange & Pink Grapefruit
Bright, Fresh and Zesty 38%

Hendricks
Floral, Juniper, Refreshing 44%

Hills & Harbour
Juniper, Citrus, Complex 40%



Gin of the Month

50ml served — £12.50

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

Premium Gin Collection

25ml served

Deerness Sea Glass — £7.00
Balanced, Juniper, Citrus 43%

Seven Crofts Ullapool — £8.50
Juniper, Punchy, spicy notes 43%

Hendrick's Grand Cabaret — £8.50
Fruity, Stone Fruit, Juniper 43.4%

Isle of Harris — £9.00
Coastal, Herbal, Refreshing 45%

Isle of Raasay — £8.50
Zesty, Botanical, Refreshing 46%

Lind & Lime — £7.00
Citrus, Juniper, Balanced 40%

Rock Rose — £8.00
Flavourful, Fresh, Zesty 42.5%

The Botanist — £8.50
Juniper, Citrus, Balanced 46%

Vodka

25ml served

Grey Goose	*£7.50*
CÎROC Red Berry	*£8.50*
Absolut Vodka	*£5.50*

Whisky

25ml served

Speyside

Balvenie DoubleWood 12yo 40%	*£8.50*
Balvenie Caribbean Cask 14yo 43%	*£10.50*
Balvenie 16yo French Oak 47.6%	*£16.50*
Benromach Single Cask 20yo 59.1%	*£28.00*
GlenDronach 12yo 43%	*£7.50*
GlenDronach 15yo 46%	*£14.50*
Glenfarclas 12yo 43%	*£8.50*
Glenfiddich 12yo 40%	*£6.50*
Glenlivet 15yo 43%	*£12.00*
Tamnavulin 40%	*£6.00*

Islay

Ardbeg 10yo 46%	*£6.50*
Caol Ila 12yo 43%	*£6.50*
Laphroaig 10yo 40%	*£6.50*

Highland

Dalmore 15yo 40%	*£15.00*
Dalmore Cigar Malt Reserve 44%	*£19.00*
Dalmore Port Wood 46.5%	*£12.00*

Lowland & Campbelltown

Auchentoshan 12yo 40%	*£6.50*
Glenkinchie 12yo 43%	*£6.50*
Talisker 10yo 45.8%	*£6.50*

Blends

Shackleton 40%	*£6.00*

Rum

25ml *served*

Havana Club 7		*The Kraken Rum*	
40%	*£7.50*	*40%*	*£6.50*
Dark Matter Rhubarb & Ginger		*Diplomatico Reserva*	
20%	*£6.50*	*40%*	*£6.50*
Discarded Banana Peel			
37.5%	*£6.50*		

Plantation XO 40% *Premium*	*£6.50*
Ron Zacapa XO 40% *Premium*	*£13.50*

Spirits

Cognac

***25ml** served*

Courvoisier VS 40%	*£7.00*
Hine Antique XO Premier Cru 40% *Premium*	*£18.00*

Flights

Gin Flights

***3x 25ml** measures*
served with a Fever Tree of your choice

Flight of the Month *£18.00*

Ask your server for details of this month's selection



Vodka Flights

***3x 25ml** measures*
served with your choice of mixer

Vodka Flight *£22.00*

Grey Goose | Esker Spiced Pear | Ciroc Red Berry



Whisky Flights

***3x 25ml** measures*
paired with a bowl of mixed nuts

Balvenie Flight *£31.50*

Balvenie Doublewood 12yo | Balvenie Caribbean Cask 14yo | Balvenie French Oak 16yo



Dalmore Flight *£45.00*

Dalmore Cigar Malt Reserve | Dalmore Port Wood | Dalmore 15yo

Islay Flight *£21.00*

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

Speyside Flight *£28.00*

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

Staff Favourites Flight *£20.00*

Laphroaig 10yo | Glenfiddich 12yo | Tamnavulin

Rum Flights

***3x 25ml** measures*
served with your choice of mixer

Spiced Flight *£20.00*

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



Beer

Birra Moretti	*£6.00*
Peroni	*£6.00*
Budweiser	*£6.00*
Modelo	*£6.50*
Guinness Micro Draught	*£6.95*

Alcohol Free

Birra Moretti Zero	*£5.50*
Guinness 0.0% MicroDraught	*£6.50*
Non Alcoholic Gin	*£4.95*
Non Alcoholic Sparkling	*£5.95*

Cider

Magners	*£6.50*
Pear | Rekorderlig	*£6.00*
Wild Berries | Rekorderlig	*£6.00*

Soft Drinks

Strathmore Spring Water	*£3.50*
(Still; Sparkling)	
Fever Tree	*£3.50*
(Premium Tonic; Light Tonic; Mediterranean Tonic; Elderflower Tonic; Lemonade; Ginger Ale; Soda Water)	
Appletiser	*£4.00*
Coca Cola / Diet Coke	*£4.00*
Fruit Juices	*£4.00*
(Orange; Apple; Cranberry)	

Hot Drinks

Tea		*£4.00*
Herbal Tea		*£4.20*
Espresso	*S £3.20*	*D £3.80*
Caffé Latte / Cappuccino		*£4.50*
Hot Chocolate		*£4.00*
LIQUEUR COFFEE		*£9.50*
25ml liqueur served with coffee		

White Wine

M 175ml L 250ml B 750ml

Crisp, Dry & Refreshing

Torrontes Organic "Cuma" | El Esteco
Salta, Argentina — M £9.50 L £12.00 B £38.00

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%

Suzy Organic Chardonnay | Aubert and Mathieu
Languedoc-Roussillon, France — M £10.50 L £14.00 B £39.00

Chardonnay 100
Organic Certified, Suzy is a surprising, pure and elegant wine. The palate is straight forward and gives way to pleasant roundness with citrus, apple and peach flavours 13%

Chenin Blanc "Petit" | Ken Forrester Wines
Western Cape, South Africa — M £10.50 L £13.50 B £42.00

Grapes: Chenin Blanc 100
Fragrant with quince and pear drop, while green apple and grapefruit zap the tongue 13%

Organic Sauvignon Blanc | Urlar
Wairarapa, New Zealand — M £11.50 L £14.50 B £42.50

Grapes: Sauvignon Blanc 100
Sauvignon Blanc with the much-loved New Zealand greenness, all gooseberry, green pepper and lime 14%

Gavi di Gavi "La Minaia" | Nicola Bergaglio
Piemonte, Italy — M £11.50 L £15.50 B £45.00

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 £65.00

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%

Chablis 1er Cru Montmai | Louis Michel
Burgundy, France — B £75.00

Grapes: Chardonnay 100
Vibrant and lemony, with a bouquet of flowers and a whiff of brioche and green apple and zippy citrus in the mouth 13%

Aromatic & Dry

La Segreta Grillo Organic Sicilia DOC | Planeta
Sicily, Italy — M £10.00 L £12.00 B £35.00

Grapes: Grillo 100
Grillo is the rounded white variety indigenous to Sicily; this version is perfumed with citrus and juicy with white peach and tropical fruit 13%

Terras do Cigarrón 'Mara Martin' | Bodegas Martin Codax
Monterrei, Spain — M £11.00 L £13.50 B £39.00

Grapes: Godello 100

Fantastically pure and precise, with delicate peach, greengage and pink grapefruit aromas, which are reflected on the superbly refreshing palate 12.5%

Picpoul de Pinet Organic | Bellemare 2021
Languedoc-Roussillon, France — M £10.50 L £12.75 B £40.00

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%

Haus Klosterberg Riesling White Capsule | *Weinmanufaktur Markus*
Mosel, Germany M £11.25 L £15.00 B £45.00

Grapes: Riesling 100
Pure and mineral fresh on the well-balanced and aromatic nose. Juicy and piquant on the palate. 11.5%

Round & Fruity

Pinot Grigio | *Canapi*
Sicily, Italy M £11.00 L £13.00 B £38.00

Grapes: Grape Pinot Grigio 100
Lemon zest, green apple and fresh floral notes

Blanco Sobre Lias Rioja | *Vina Salceda*
Rioja, Spain M £10.50 L £12.50 B £39.00

Grapes: Viura 74; Tempranillo 26
Nice lemon-yellow with greenish reflections, with a citrus base, grapefruit peel, white flowers, and creamy notes from aging. It has a balanced palate with good acidity and volume, with a citrus finish 14%

Albarino "Alba Martín" | *Martín Códax 2021*
Rías Baixas, Spain M £11.00 L £14.00 B £42.00

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%

La Zerba Timorasso Organic | *Cantine Volpi*
Piemonte, Italy B £53.00

Grapes: Timorasso 100
Bright, golden yellow with a nose of white flowers, boxwood, exotic fruit, pineapple, and passion fruit, with a fresh, mineral taste 14%

Gewurztraminer | *Trimbach*
Alsace, France B £55.00

Grapes: Gewürztraminer 100
Exotic yet not remotely sweet, the lychees, roses, ginger and geranium finishing dry and quietly elegant 15%

Chardonnay | *Stargazer*
Tasmania, Australia B £80.00

Grapes: Chardonnay 100
Light straw with green edges, with a complex nose of white nectarine, fresh pear, gunflint, almond meal, and a round palate with mandarin juice acidity 12.5%

Fortified Wine

Port

Late Bottled Vintage Port | *Quinta do Crasto*
Douro Portugal (v) £9.00

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 Orestiadi 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)

Red Wine

M 175ml L 250ml B 750ml

Light & Juicy

Pinot Noir | Pete's Pure
South Eastern Australia, Australia M £10.50 L £12.00 B £35.00

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

Flor de Crasto Red | Quinta Do Crasto
Douro, Portugal M £9.50 L £12.50 B £38.00

Grapes: Touriga Franca
Expressive Portuguese red, juicy with wild berries, strawberries, blackberries, all enveloped in a perfume of flowers. 13.5%

Crianza Rioja | Vina Salceda
Rioja, Spain M £10.50 L £13.50 B £40.00

Grapes: Tempranillo 85; Garnacha 12; Graciano 3
red with violet hues, with an intense nose with vanilla, white pepper, bay leaf, and nutmeg notes. It has a full mouthfeel, great balance, and a crisp acidity that provides a freshness and invites re-drinkability 14.5%

Minervois "Eugénie" | Aubert and Mathieu
Languedoc-Roussillon, France M £12.00 L £14.75 B £44.00

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%

Warm & Spicy

Negroamaro Primitivo IGT Salento | Baccanera
Puglia, Italy M £10.50 L £12.50 B £36.00

Grapes: Negroamaro 60; Primitivo 40
Complex, sophisticated red from southern Italy, full-bodied and intense, packed with blackberries, black cherries and plums and softly sweet on the finish 13.5%

Frappato| Tenute Orestiadi
Sicily, Italy M £10.50 L £14.00 B £42.00

Grapes: Frappato 100
Floral, pretty red from Sicily, perfumed with flowers, full of red cherries and tangy redcurrants. 14%

Valpolicella Superiore Ripasso "Regolo" | Sartori
Veneto, Italy M £11.50 L £14.50 B £42.00

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%

Langhe Nebbiolo DOC San Giacomo | Ascheri
Piemonte, Italy B £55.00

Grapes: Nebbiolo 100
Velvety wine emitting scents of violet and rose and then scatters their petals across the tongue 14.5%

Richly Textured & Full Bodied

Malbec "Don David" | El Esteco
Salta, Argentina M £11.00 L £14.00 B £40.00

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 £11.00 L £13.50 B £42.00

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%

Chimeres | *Chateau Saint-Roch*
Languedoc-Roussillon, France B £42.00

Grapes: Grenache Noir 60; Syrah 30; Carignan 10
Dark black colour with purple hints. The mouth shows aromas of red fruits, liquorice, olives and leather. The wine is full-bodied and concentrated but supple, with a slight wood flavour and plush tannins 15%

Merlot | *Bonterra Organic Vineyards*
California, United States of America M £10.50 L £14.00 B £42.00

Grapes: Merlot 85; Petite Sirah 10; Zinfandel 4; Other 1
Elegant, restrained Californian Merlot, brimming with blackcurrant, black cherries and plums, the nose a fragrant mix of toasty oak, vanilla spice and woodsmoke 14%

Shiraz "Are You Game" | *Fowles Wine*
Victoria, Australia B £46.00

Grapes: Shiraz 86; Blend of indigenous grapes 14
Plum-filled Shiraz from Victoria, south-east Australia, that fills the nostrils with cinnamon, black pepper and spice 14.5%

Cabernet Franc "Terroir" | *Casa Valduga*
Campanha, Brazil B £49.00

Grapes: Cabernet Franc 100
Intense ruby with violet highlights, French oak tones, coffee and chocolate, and intense ripe fruit, particularly black plum. It has an elegant structure with a harmonious balance of acidity, tannins, and alcohol. 14%

Bordeaux | *Chateau Gros Caillou*
Bordeaux, France B £60.00

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 £68.00

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%

Barbaresco Basarin | *Negro*
Piemonte, Italy B £72.00

Grapes: Nebbiolo 100
The fragrance of roses, followed by a mouthful of raspberries with a hint of vanilla: this is supremely elegant Basarin, pure pleasure 14.5%

Brunello di Montalcino | *Il Poggione*
Tuscany, Italy B £95.00

Grapes: Sangiovese 100
A seductive Brunello di Montalcino, so fragrant with fruit, leather and spice you could wear it as aftershave 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. £25.00

Rose Wine

"Palooza" Rosé IGP Oc | Aubert and Mathieu
Languedoc-Roussillon, France — M £9.00 L £12.00 B £35.00

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%

Alie Rosé | Frescobaldi
Tuscany, Italy — M £11.50 L £14.50 B £44.00

Grapes: Syrah 95; Vermentino 5
Coastal, with sea influence and marine breezes that mitigate the hot temperatures of this area. Scents of citrus and tropical fruits, for a fresh, elegant and seductive expression 12%

"Love by Léoube" Organic Rosé | Domaine de Leoube
Provence, France — B £48.00

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

Mirabello Prosecco
Veneto, Italy — S £7.95 B £37.00

Grapes: Glera 95; Other 5
A delightful Italian alternative to Champagne. Delicate, zesty Prosecco, exuding green apples and citrus 11%

Arte Brut | Casa Valduga
Serra Gaúcha, Brazil — B £45.00

Grapes: Chardonnay 60; Pinot Noir 40
Boasting a fine bubble, inviting aromas of tropical fruit and toasted bread, balancing complexity and freshness 12%

Sparkling Rose Brut | Sauska NV
Tokaji, Hungary — S £12.50 B £59.00

Grapes: Hárslevelű 44.5; Furmint 44.5; Pinot Noir 11
Bright cherry pink colour, fruity aromas of rose petal and lychee, candied grapefruit, crushed pink peppercorn, and strawberry flavours 12.5%

The Champagne Collection

Louis Roederer Brut Collection 246
Champagne, France — g £14.50 b £85.00

The signature multi-vintage cuvée. 12%

Louis Roederer Brut Rosé 2017
Champagne, France — b £120.00

Vintage rosé Champagne. 12%

Louis Roederer Blanc de Blancs 2014
Champagne, France — b £155.00

The Collection cuvée in magnum format. 12%

Louis Roederer Brut Collection 244 - Magnum
Champagne, France — b £175.00

The Collection cuvée in magnum format. 150cl, 12%

Louis Roederer Cristal 2006
Champagne, France — b £395.00

The house's celebrated prestige cuvée. 12%

Food

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.

All Scottish Cheeses

Sharing for Two — *£25.00*

A selection of five exceptional Scottish cheeses served with chilli jam, red onion marmalade, quince jelly, grapes, walnuts, apple, mini oatcakes

Strathdon Blue
Blue Murder
Morangie Brie
Isle of Arran
Inverlochy Goats Cheese

Nibbles

Mixed Olives	*£3.50*
Chilli Rice Crackers	*£3.50*
Salt Crusted Peanuts	*£3.50*
Salt & Pepper Cashews	*£3.50*
Crisps	*£3.50*
Focaccia Bread with Olive Oil & Balsamic	*£5.50*

Cured Meat Platter

A selection of premium cured meat, served with ciabatta bread, crackers and salad

Salami Milano
Spianata
Mortadella & Pistachio
Chorizo

£18

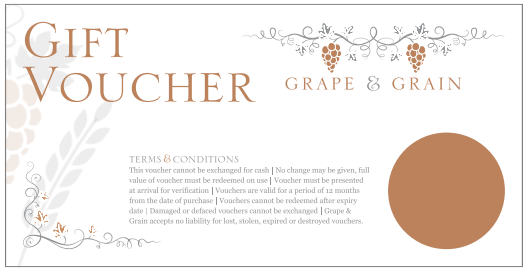
Cheese & Meat Platter

A combination of three Scottish cheeses and a selection of cured meats, with olives, chutneys, grapes, ciabatta bread and crackers

Includes a selection of three cheeses

Sharing

£38



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

Small Plates

Beautifully prepared, perfect for sharing or enjoying on your own/

Garlic Bread — *£5.50*
Warm golden garlic bread
Add Cheese £2.00 | Add Chorizo £2.50

Hummus — *£7.50*
Creamy hummus topped with sundried tomatoes, olives and chickpeas, served with ciabatta.

Burrata & Sun blushed Tomatoes — *£11.00*
Served with tomatoes, pumpkin seeds, dill oil and warm bread.

Goat's Cheese — *£8.50*
Creamy goat's cheese with cranberry sauce, chilli jam and fresh lemon zest on toasted bread.

Pigs & Blankets — *£7.50*
Honey Glazed cocktail sausages wrapped in steaky bacon, served with cranberry sauce.

Bruschetta — *£8.50*
Freshly toasted bread topped with chopped fresh tomatoes, garlic, oregano, and fresh basil

Ceaser Salad — *£8.50*
Baby gem lettuce, crispy pancetta, Parmesan, croutons and classic Ceaser dressing.
Add Smoked Salmon £6.50

Smoked Salmon — *£14.00*
Sliced smoked salmon, crème fraiche, capers and dill pearls.

Sun blushed Tomatoes, Mozzarella & Basil Aranchini — *£12.00*
Golden risotto bites with a Mediterranean-inspired filling.

Baked Camembert — *£13.00*
Great for sharing. Hot camembert cheese served with toasted bread and crackers. Perfect on its own or
Add Pigs & Blankets £6.50

Toppings — *+£2.25ea*
(Garlic & Honey; Olive Oil, Sundried Tomatoes & Rosemary; Strawberry Preserve)

Sugar Blossom Macarons
Elegant bite-sized savoury creations, handcrafted locally.

Single Macarons *£3.50* *Selection of Three* *£10.00*