

CHAMPAGNE & SPARKLING WINE		125ML	BOTTLE
Lanson Black Label Brut, France	9.50		55.00
Lanson Brut Rosé, France			60.00
Taittinger Brut Reserve, France			75.00
Conti d'Arco Prosecco, Brut, Italy	5.50		27.95

WHITE WINE		175ML	250ML	BOTTLE
Borsari Inzolia, Italy	4.95	7.25		19.95
Solstice Pinot Grigio, Italy	6.50	8.50		24.50
Berri Estates Unoaked Chardonnay, Australia	6.00	8.00		23.95
Nederburg The Manor Chenin, South Africa				23.95
Picpoul de Pinet, France				23.95
Luis Felipe Edwards Sauvignon Blanc, Chile	6.50	8.50		24.50

RED WINE		175ML	250ML	BOTTLE
Borsari Cabernet Sauvignon, Italy	4.95	7.25		19.95
Granfort Merlot, France	6.50	8.50		24.50
Luis Felipe Edwards Lot 2 Malbec, Chile	6.00	8.00		23.95
Rare Vineyards Carignan Vieilles Vignes, France				24.95
Berri Estates Shiraz, Australia	6.00	8.00		23.95
Errazuriz 1870 Carmenere, Chile				27.95

ROSÉ WINE		175ML	250ML	BOTTLE
Bosari Merlot Rosé, Italy	4.95	7.25		19.95
Rugged Ridge White Zinfandel, USA				23.95

PORT		50ML
Dow's Quinta do Bomfim, Portugal		9.00
Sandeman 10 year old Tawny Port, Portugal		6.00

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BEER & CIDER		ABV	£
BOTTLES			
Harviestoun Bitter & Twisted (330ml)	4.2		4.50
Peroni (330ml)	5.1		4.25
Bulmers Original (500ml)	4.5		4.95
Heineken (330ml)	5.0		4.00

DRAUGHT		ABV	HALF	PINT
Heineken	5.0		2.50	4.75
Harviestoun Schiehallion	4.8		2.70	5.25
Coast to Coast	4.6		2.25	4.50

SPIRITS	
SPEYSIDE MALT	
Glenfarclas 10yo	3.90

HIGHLAND MALT	
Glenmorangie 10yo	4.60

ISLAY MALT	
Laphroaig 10yo	4.80

LOWLAND MALT	
Auchentoshan 12yo	4.50

ISLAND MALT	
Highland Park 12yo	4.30

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GIN

Bombay Sapphire	3.20
Tanqueray	3.20
Gordons	3.00
Hendricks	3.70

VODKA

Finlandia	3.00
Belvedere	4.25
Grey Goose	4.50

BLENDS & BOURBONS

Famous Grouse	3.00
Jameson	3.30
Jack Daniels	3.20

RUM

Bacardi	3.00
Mortons OVD	3.00
Morgans Spiced	3.00
Havana Club Blanco	3.10
Malibu	3.00
Sailor Jerry	3.00

TEQUILA

Jose Cuervo Gold	3.00
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APERITIF

Martini Rosso	2.50
Martini Dry	2.50
Noilly Prat	4.10
Campari	4.10
Pimm's No.1	4.10
Pernod	3.00
Jagermeister	3.00

COGNAC

Martell VS	3.00
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LIQUEURS

Southern Comfort	3.00
Cointreau	3.30
Tia Maria	3.00
Drambuie	3.30
Disaronno Amaretto	3.30
Archers	3.00
Chambord	3.00
Baileys Irish Cream	4.00
Glavya	3.30
Sambuca	3.00

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COCKTAILS	
Cosmopolitan	
Cointreau, Finlandia vodka, cranberry juice.	6.50
Daiquiri	
Bacardi Carta Blanca, lime juice & sugar syrup	6.50
Perfect Storm	
Sailor Jerry rum, lime juice, bitters, ginger beer	6.95
Bramble	
Tanqueray Gin, lemon, sugar syrup, Crème de Mure	6.95
Espresso Martini	
Finlandia vodka, Tia Maria, cacao white, espresso	6.95
French Martini	
Chambord, Finlandia vodka, pineapple juice	6.50
Classic Martini	
A classic serve with Finlandia Vodka or Gordons gin	6.50
Mojito	
Bacardi Carta Blanca, sugar syrup, mint, soda water.	6.50
Bloody Mary Doll	
Finlandia vodka, tomato juice, lemon, Worcestershire sauce, Tabasco, salt & pepper.	6.95
Chelsea Rose	
Hendrick’s gin, cloudy apple juice, lemon juice	6.95
Prosecco Cocktail	
Prosecco, with crème de fraise, crème de pêche or crème de cassis	6.95
Moscow Mule	
Finlandia Vodka, Lime, sugar syrup, angostura bitters, ginger beer .	6.95
NON ALCOHOLIC	
Elderflower Fizz	
Elderflower, slimline tonic, apple juice	2.50
Pineapple Cooler	
Grenadine, ginger ale, pineapple juice	2.50
Fruit Sunrise	
Orange, pineapple, lemonade, grenadine	2.50

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SOFT DRINKS, FRUIT JUICE & MIXERS		
Coca Cola Diet Coke	2.00	
Appletiser	2.50	
Irn Bru Diet Irn Bru	2.50	
Fruit Juices, orange, cranberry, tomato, apple, grapefruit, pineapple	2.50	
Baby Minerals	1.50	
Cordial dash	0.40	
Ginger Beer.	1.75	
Lemonade (200ml)	1.75	
Soda water (200ml)	1.75	
Red Bull.	2.95	
MINERAL WATER		
Highland Spring still & sparkling water (small)	2.00	
Highland Spring still & sparkling water (large).	4.00	
TEA SELECTION		All 2.25
English Breakfast		
Earl Grey		
Green		
Chamomile		
Peppermint		
Red Berry		
COFFEE & HOT CHOCOLATE SELECTION		
	REG	LARGE
Café latte	3.00	3.50
Cappuccino	3.00	3.50
Flat white	3.00	
Café Americano	2.50	3.50
Double espresso	2.50	
Café mocha	3.00	
Espresso.	2.00	
Hot chocolate.	3.00	3.50
Liqueur coffee	5.50	

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AFTERNOON TEA MENU

Traditional Afternoon Tea - £16.95 per person
Prosecco Afternoon Tea - £22.95 per person
Champagne Afternoon Tea - £25.95 per person

Lemon Drizzle Cake
Chocolate brownie vanilla mascarpone
Strawberry tart
Chocolate orange meringue sandwich
Raspberry Lamington

Plain fruit scone, Cornish clotted cream, strawberry jam

Ham & mustard sandwich on white bread
Roast beef & horseradish mayonnaise sandwich on white bread
Egg mayonnaise brioche bun
Haggis bon bon
Cheese & onion mini quiche

COFFEE & CAKE

Select a cake and a hot drink for £3.95

CAKES
Lemon drizzle cake
Chocolate brownie
Raspberry lamington

HOT DRINKS
Café Americano
Café Latte
Capuccino
Hot Chocolate
Tea selection

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.

TAPAS MENU

Price per dish - £4.50
Or 3 dishes for £7.50
Tapas Taster Platter £9.95

Mixed marinated olives
Chick pea & roasted red pepper salad
Vegetable spring rolls, sweet chilli sauce
Haggis bon bons, mustard mayonnaise
Manchego cheese & quince
New potato salad
Parma ham
Cider roasted chorizo

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