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HOUSE COCKTAILS - SEASONAL

**** WHISKY SEASON**
 blended scotch whisky, oloroso sherry
 mulled maple syrup, plum, angostura

9.5



**** APPLE PIE - TAI**
 jamaican rum, calvados, almond
 all spice dram, apple, fresh lime

9.0



**** SAGE AGAINST THE MACHINE**
 london dry gin, ruby port, cranberry
 sage syrup, morello cherry
 fresh lemon

9.5



**** SPICED PEAR MARTINI**
 cinnamon infused bison grass vodka
 pear brandy, benedictine, cardamom

11.0



CAULD AS ICE
 london dry gin, creme de menthe
 maraschino, fresh lemon, coconut
 soda, blue curacao

9.0



 ALLERGEN KEY - sulphites nuts gluten

HOUSE COCKTAILS - ALL YEAR ROUND

9.0



RASPBERRY MULE
 vodka, raspberry, fresh lime, ginger

12.0



SAKURA SPRITZ **
 hendrick's gin, elderflower, cucumber
 seedlip garden, clarified citrus
 prosecco

9.0



BRUACH BON BON **
 vanilla vodka, butterscotch, fresh
 lemon, egg white
 choose - LEMON / STRAWBERRY

9.5



PINEAPPLE NEGRONI **
 pineapple gin, aperol, rose vermouth
 milkwashed pineapple shrub

10.5



RUM PUNCH **
 rum blend, coconut, pineapple,
 almond, ginger, fresh lime
 grenadine, cinnamon

 ALLERGEN KEY sulphites egg milk nuts mustard seed

COCKTAILS - CLASSICS

PORNSTAR MARTINI
 vanilla vodka, passion fruit
 fresh lime, pineapple, prosecco

9.5



prosecco **

BRAMBLE
 gin, fresh lemon
 blackberry

9.0



MOJITO
 blanco rum, mint, fresh lime

9.0



**** AMARETTO SOUR**
 disaronno amaretto, fresh lemon
 angostura, egg white

9.0



ESPRESSO MARTINI
 vanilla vodka, coffee liqueur
 house espresso

9.5



 ALLERGEN KEY - sulphites egg

COCKTAILS - CLASSICS

9.5



MARGARITA

tequila, fresh lime
 choose: CLASSIC / STRAWBERRY / SPICY - 10.5

12.0



MANHATTAN **

rye whiskey, sweet vermouth, angostura

9.0



MAI-TAI **

jamaican rum, fresh lime, almond
 cherry brandy

9.5



BLOODY MARY **

vodka, house spice mix, tomato
 fresh lemon, tabasco, worcestershire

10.5



PISCO SOUR **

pisco, fresh lemon, angostura
 egg white

 ALLERGEN KEY - sulphites egg nuts fish celery

MOCKTAILS

APPLE & BLACKBERRY NOJITO

*apple, blackberry, mint
fresh lime juice, soda*

7.0



CUCUMBER & ELDERFLOWER SPRITZ

*seedlip garden 108, cucumber
elderflower, soda, clarified citrus*

7.5



GROUNDS FOR DIVORCE

*seedlip grove 42, house espresso
vanilla*

8.0



RASPBERRY MOCKTAIL MULE

*raspberry, cranberry
fresh lime juice, ginger*

6.5



TIK-TOK STAR

*passion fruit, pineapple, vanilla
lemonade*

6.5



WINE LIST

WINE - RED


WINE - WHITE

175ml 250ml bottle

RIOJA CRIANZA

*vina amate 2019, rioja, spain
vanilla, chocolate, oak
14%*

7.6 10.7 32.0


 lamb, chorizo



MERLOT

*senora rosa 2022, central valley, chile
spring fruits, cherries, ripe red berries
12.5%*

5.7 7.9 23.5


 pulled pork, roast veg, poultry



SHIRAZ

*red rock, australia
plum, blackberry, truffle
12.5%*

5.9 8.3 24.5


 beef, lamb, mushroom, peppers



TEMPRANILLO

*barking dog 2021, murcia, spain
spring fruit, ripe berries, chewy fruits
13%*

6.9 9.4 28.0


 grilled meats & veg



PINOT NOIR

*always on friday 2020, lisboa, portugal
matured red fruits, spice, smoke
13%*

36.0


 fish, white & red meats, pasta



MALBEC

*somewhere else 2019, tulum valley, argentina
wood, smoke, chocolate
14%*

35.0

 red meat, tomato pasta, cheese




175ml 250ml bottle

CHENIN BLANC

*the cove 2022, western cape, south africa
tropical fruits, vanilla, floral
12%*

5.7 7.9 23.5

 poultry, seafood, young cheese



PICQUEPOUL-TERRET

*cotes de thau 2022, languedoc, france
floral, grapefruit, fresh fruit
12.5%*

6.9 9.4 28.0


 shellfish, fried foods, olives



PINOT GRIGIO CATARRATTO

*botter, veneto, italy
lemon, fresh citric fruits
12%*

5.9 8.3 24.5


 fish, chicken, salad



SAUVIGNON BLANC

*boundary hut, south island, new zealand
gooseberry, lime, ripe capsicum
13.5%*

8.4 11.7 35.0

 white fish, white cheese, goats cheese



ALBARINO

*sandboy 2022, rias baixas, spain
grass, citrus, stonefruit
12.5%*

36.0


 seafood, tacos, grilled chicken



CHARDONNAY

*hayes ranch 2020, california, usa
vanilla, brown sugar, cinnamon
13.5%*

37.0

 salads, shellfish, chicken



WINE - ROSE


WINE - SPARKLING

175ml 250ml bottle

PINOT GRIGIO BLUSH

villa molino, veneto, italy
crisp citrus, aromatic
12%

5.9 8.4 24.5


 soft cheese, salad, seafood



PINOTAGE

fishwives, western cape, south africa
cream, candyfloss, strawberry
12%

7.6 10.7 32.0


 salads, shellfish, chicken



WHITE ZINFANDEL

willowood, california, usa
red summer fruits, berries
10.5%

5.7 7.9 23.5

 lamb, spicy food, shellfish



SYRAH GRENACHE

l'entente, languedoc, france
strawberry, summer berries, cherries
13%

34.0

 fish, chicken, grilled veg




125ml bottle

PROSECCO

brilla, veneto, italy
peach, pear, fresh fruit
11%

6.5 28.5


 seafood, asian spices, cheese



ROSE PROSECCO

brilla, veneto, italy
green apple, peach custard, lemon
11%

6.5 28.5

 seafood, halloumi, olives




LAURENT-PERRIER CHAMPAGNE

brut, france
citrus, floral
12%

1/2 bottle bottle

48.0 86.0


 olives, fish, chicken



LAURENT-PERRIER ROSE CHAMPAGNE

couvee, france
strawberry, redcurrant, brioche
12%

125.0

 rare beef, sorbet, desserts



SPIRITS

BLANCO

CASAMIGOS <i>herbal, vanilla 40%</i>	7.5	EL JIMADOR BLANCO <i>sweet, citrus 38%</i>	3.5
ESPOLON BLANCO <i>citrus, vanilla, black pepper 40%</i>	4.3	PATRON SILVER <i>citrus, white chocolate, cinnamon 40%</i>	6.2

AGED

CODIGO 1530 ANEJO <i>red berry, oak, spice 38%</i>	15.5	CORAZON BOURBON BARREL REPOSADO <i>caramel, leather, oak 40%</i>	7.5
EL JIMADOR REPOSADO <i>toffee apple, soft spices 38%</i>	3.7	ESPOLON REPOSADO <i>caramel, fruit, white pepper 40%</i>	4.5

FLAVOURED

CAZCABEL CAFE <i>rich, coffee 34%</i>	4.3	EL SUENO WATERMELON <i>sweet, watermelon, citrus 25%</i>	3.3
TEQUILA ROSE <i>creamy, strawberry 15%</i>	3.2		

MEZCAL

DEL MAGUEY VIDA <i>spiced, smoky, cinnamon 42%</i>	6.0	DOS HOMBRES <i>smoky, fruity, black pepper 42%</i>	8.5
QUIQUIRIQUI <i>earthy, smoky, black pepper 45%</i>	5.5		

**WHY NOT...
BESPOKE A CLASSIC
AGAVE COCKTAIL?**

PALOMA
*your choice of tequila or mezcal
fresh lime juice, grapefruit soda
we recommend - quiquiriqui*



ARBIKIE KIRSTY'S scotland floral, citrus, salinity 43%	4.9	AVIATION usa spice, citrus, floral 42%	5.0
BEEFEATER england orange, coriander 40%	3.5	BOMBAY SAPPHIRE england spice, sweet, earthy 40%	3.7
BOTANIST scotland floral, herbal, mint 46%	4.9	BROCKMANS scotland juniper, citrus, floral 41.8%	4.3
CAORUNN scotland juniper, citrus, floral 41.8%	4.0	DEATH'S DOOR usa coriander, fennel, creamy 46%	5.4
EDINBURGH scotland pine, lemongrass, lavender 43%	3.8	GUNPOWDER ireland citrus, spice, green tea 43%	4.5
HARRIS scotland citrus, sweet, salinity 45%	5.6	HENDRICK'S scotland herbal, citrus, black pepper 47%	4.2
LIND & LIME scotland citrus, spice 44%	4.9	MONKEY 47 germany vegetal, aromatic, floral 47%	6.6
PLYMOUTH england citrus, spice, earthy 41.2%	3.8	ROCK ROSE scotland juniper, floral, sweet 41.5%	5.0
SEVEN CROFTS scotland fruity, spice, floral 43%	5.3	SEVEN CROFTS NAVY STRENGTH scotland pink pepper, coriander 57%	6.0
TANQUERAY england juniper, spice, citrus 43.1%	3.6	TANQUERAY 10 england citrus, peppercorns 47.3%	4.7

RECOMMENDED MIXERS

FEVER-TREE - TONIC | LIGHT | MEDITERRANEAN | LEMONADE | LIGHT LEMONADE | GRAPEFRUIT SODA

ALL AVAILABLE MIXERS ON PAGE 26

FLAVOURED

BEEFEATER PINK STRAWBERRY england strawberry, sweet, citrus 37.5%	3.8	BROUGHTY FERRY PINK scotland juniper, citrus, raspberry 40%	5.3
EDINBURGH RASPBERRY scotland raspberry, citrus, floral 40%	4.0	EDINBURGH RHUBARB & GINGER scotland rhubarb, ginger, juniper 40%	4.0
GREENALL'S SLOE england almonds, berry, pine 26%	4.0	FOUR PILLARS BLOODY SHIRAZ australia berry, plum, juniper 37.8%	5.5
MALFY BLOOD ORANGE italy citrus, vanilla, tart 41%	4.2	MALFY GRAPEFRUIT italy pink grapefruit, juniper, rhubarb 41%	4.2
MALFY LEMON italy zesty lemon, peppery 41%	4.2	TANQUERAY SEVILLA england orange, juniper, allspice 41.3%	4.3
WHITLEY NEILL PARMA VIOLET england violet, juniper, citrus 43%	4.0	WHITLEY NEILL PINEAPPLE england pineapple, tropical, citrus 43%	4.0

OLD TOM

HAYMAN'S england juniper, floral, black tea 41.4%	4.1
HERNO sweden pine, juniper, honey 43%	6.0



WHY NOT...
BESPOKE A CLASSIC
GIN COCKTAIL?

* MARTINI
your choice of gin
dry vermouth
we recommend - botanist



WHITE

BACARDI CARTA BLANCA 3.5
puerto rico | tropical, brown sugar | 37.5%

PLANTATION 3 STAR 3.6
barbados | sweet, custard, soft spice | 41.2%

SPICED

CAPTAIN MORGAN 3.4
us virgin islands | vanilla, dry fruit | 35%

DARK MATTER 4.1
scotland | green spice, molasses, toffee | 40%

OLD J TIKI FIRE 5.9
barbados | vanilla, lime, cinnamon | 75.5%

SAILOR JERRY 3.5
us virgin islands | vanilla, cinnamon | 40%

FLAVOURED

DISCARDED BANANA 4.3
barbados | banana, treacle, dried fruit | 37.5%

KOKO KANU 3.7
jamaica | coconut, macaroon, cocoa | 37.5%

MALIBU 3.3
barbados | coconut, creamy, tropical | 21%

PLANTATION PINEAPPLE 4.9
barbados | pineapple, spice, shortbread | 40%

HAVANA CLUB 3yo 3.5
cuba | marzipan, citrus, ginger | 40%

WRAY & NEPHEW 4.2
jamaica | spirituous spice, molasses, banana | 63%

CHAIRMAN'S RESERVE 4.0
st lucia | christmas pudding, vanilla | 40%

THE KRAKEN 3.9
trinidad & tobago | cinnamon, nutmeg, syrup | 37.5%

REAPER'S 4.3
scotland | sweet malt, chilli, coffee | 37.5%



AGED

ANGOSTURA 1919 5.0
trinidad & tobago | mocha, allspice | 40%

APPLETON ESTATE 8yo 4.5
jamaica | almonds, caramel, honey | 43%

APPLETON ESTATE 21yo 17.5
jamaica | full bodied, demerara, nutty | 40%

FLOR DE CANA 25yo 15.5
nicaragua | creamy, fruity, oak | 40%

HAVANA CLUB ESPECIAL 3.6
cuba | cinnamon, orange peel, oak | 40%

LA HECHICERA RESERVA FAMILIAR 5.8
colombia | dark chocolate, coffee | 40%

PLANTATION 5yo 4.3
barbados | molasses, leather, orange rind | 40%

PLANTATION O.F.T.D 5.8
barbados | clove, caramel apple, banana | 69%

APPLETON ESTATE SIGNATURE 3.8
jamaica | caramel pineapple, funky, treacle | 40%

APPLETON ESTATE 12yo 6.0
jamaica | creamy, digestive biscuit | 43%

DIPLOMATICO RESERVA EXCLUSIVA 5.3
venezuela | cocoa, oak spice, plums | 40%

GOSLINGS BLACK SEAL 3.4
bermuda | fruitcake, sweet spice, treacle | 40%

HAVANA CLUB 7yo 3.9
cuba | cigar, cedar wood, banana leaf | 40%

OVD 3.5
dundee | caramel, spiced oak, prune | 40%

PLANTATION DARK 4.0
barbados | burnt demerara, jamaican fruit | 40%

RON ZACAPA 23 7.0
guatemala | complex, sweet, gently spiced | 40%



RECOMMENDED MIXERS

CANS - COCA COLA | DIET COKE | OLD JAMAICA GINGER BEER

ALL AVAILABLE MIXERS ON PAGE 26

WHY NOT...
BESPOKE A CLASSIC
RUM COCKTAIL?

DAQUIRI
your choice of rum
fresh lime juice, sugar
we recommend - plantation pineapple



SCOTCH WHISKY

BLENDED

COPPER DOG <i>chocolate digestive, nutty malt 40%</i>	4.3
JOHNNIE WALKER BLUE LABEL <i>toffee, wistful smoke, chocolate 40%</i>	15.0
MONKEY SHOULDER <i>malt, toasted barley, buttered toast 40%</i>	4.3

HIGHLAND

CLYNELISH 14yo <i>peurto rico lemon, green apple, floral 37.5</i>	7.3
DALWHINNIE 15yo <i>malt, honey walnuts, gentle smoke 43%</i>	5.8
GLENMORANGIE 10yo <i>boiled sweets, tiramisu, toffee 40%</i>	5.0

ISLAY

ARBEG 10yo <i>vanilla, citrus, smoke 46%</i>	5.3
BOWMORE 15yo <i>pine oil, creamy toffee, smoke 43%</i>	7.9
BRUICHLADDICH CLASSIC LADDIE <i>red apple, sweet cinnamon, brown sugar 50%</i>	5.7
LAGAVULIN 16yo <i>malt, sherry, smoke 43%</i>	10.2
LAPHROIG 10yo <i>seaweed, oak, heavy smoke 40%</i>	5.3

JOHNNIE WALKER BLACK LABEL <i>wood smoke, dry spice, creamy toffee 40%</i>	4.7
JOHNNIE WALKER RED LABEL <i>cedar wood, butterscotch, aniseed 40%</i>	4.0

DALMORE 12yo <i>sevilla marmalade, fruitcake, milk chocolate 40%</i>	6.7
GLENGOYNE 12yo <i>honeyed vanilla, coconut milk, oak spice 43%</i>	5.1



NEW TO WHISKY?

ADD SOME WATER TO YOUR GLASS TO OPEN UP SOME OF THE MORE SUBTLE FLAVOURS, OR ADD SOME ICE TO SLOWLY DILUTE IT OVERTIME CHANGING THE FLAVOUR AS YOUR DRINK

SCOTCH WHISKY

ISLES

JURA 10yo <i>earthy vanilla, chocolate raisins 40%</i>	4.8
TALISKER SKYE <i>honey toasted oak, apple turnovers 45.8%</i>	5.2

LOWLAND

AUCHENTOSHAN THREE WOOD <i>cooked fruit, toffee, raisins 43%</i>	5.2
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SPEYSIDE

BALVENIE DOUBLEWOOD 12yo <i>lightly spiced, smokey oak, dried fruit 40%</i>	5.6
BALVENIE DOUBLEWOOD 17yo <i>acacia honey, green apple, winter spices 43%</i>	23.0
GLENFIDDICH 12yo <i>light, floral, spices 40%</i>	5.0
GLENFIDDICH 18yo <i>candied fruit, cinnamon, dry sherry 40%</i>	9.9
GLENFIDDICH WINTER STORM 21yo <i>turkish delight, lychee, dry icewine 43%</i>	29.5

HIGHLAND PARK 12yo <i>grilled orange, granary toast, green tea 40%</i>	5.1
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KINGSBARN DREAM TO DRAM <i>sweet cereal, fruity, roast coffee 46%</i>	5.6
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BALVENIE 14yo CARIBBEAN CASK <i>vanilla, apple, hint of orange 43%</i>	7.9
--	-----

BALVENIE PORTWOOD 21yo <i>complex, cranberries, white grape 40%</i>	16.5
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GLENFIDDICH 15yo <i>raisins, spices, candied fruit 40%</i>	6.3
--	-----

GLENFIDDICH EXPERIMENTAL IPA <i>zesty citrus, creamy vanilla, fresh hops 43%</i>	9.5
--	-----

MACALLAN 12yo <i>marmalade, cinnamon, warm spices 40%</i>	10.40
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WHY NOT...
BESPOKE A CLASSIC
WHISKY COCKTAIL?

OLD FASHIONED
*your choice of whisky
sugar, angostura*
we recommend - balvenie 14 caribbean cask



IRISH

DEAD RABBIT <i>caramel, nutmeg, milky coffee 44%</i>	6.0
JAMESON CASKMATES - STOUT <i>floral, hoppy, bitter 40%</i>	4.2

JAPANESE

AKASHI <i>cherry bakewell, walnut, sweet cereal 40%</i>	5.0
HIBIKI <i>butter, caramelised dates, sandalwood 43%</i>	8.9
SUNTORY TOKI <i>apple, bitter herbs, toasted almonds 43%</i>	4.5
YAMAZAKI 12yo <i>winter spice, tropical, rum 43%</i>	16.5

AMERICAN

BUFFALO TRACE <i>toffee apple, sweet oak, brown sugar 40%</i>	3.9
BULLEIT RYE <i>spice, peach, cherry 45%</i>	5.2
JACK DANIEL'S <i>banana milkshake, nuts, caramel 40%</i>	3.5
WILD TURKEY RYE <i>toasty oak, charcoal, brazil nuts 40.5%</i>	4.2

JAMESON <i>orchard fruits, vanilla, marmalade 40%</i>	3.5
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TULLAMORE DEW <i>sherried peels, granary toast, honey 40%</i>	3.7
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HAKASHU <i>peppermint, pine, citrus zest 43%</i>	8.5
--	------------

NIKKA <i>winter spice, toffee, fruit 51.4%</i>	5.5
--	------------

YAMAZAKI DISTILLERS <i>dried berries, light oak, white peach 43%</i>	9.5
--	------------

BULLEIT <i>orange zest, winter spice, tobacco 45%</i>	4.2
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JACK DANIEL'S HONEY <i>toasty oak, honey, apricot 35%</i>	3.8
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MAKER'S MARK <i>nut oil, butterscotch, cut fruit 45%</i>	3.8
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WILD TURKEY 101 <i>oak, vanilla ice-cream, zesty citrus 50.5%</i>	4.5
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WHY NOT...
BESPOKE A CLASSIC
WHISKEY COCKTAIL?

* **WHISKEY SOUR**
*your choice of whiskey
fresh lemon juice, sugar, angostura
egg white
we recommend - jameson stout*



ABSOLUT <i>sweden peppery grains, vanilla pod 40%</i>	3.5
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KETEL ONE <i>netherlands pepper, citrus, liquorice 40%</i>	4.5
--	------------

TITO'S <i>usa peppery spice, grilled sweetcorn 40%</i>	4.3
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OGILVY <i>scotland grass, fudge, black pepper 40%</i>	5.0
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FLAVOURED

ABSOLUT CITRON <i>sweden mandarin, lime, clementine 40%</i>	3.5
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ABSOLUT VANILIA <i>sweden vanilla, white chocolate 38%</i>	3.5
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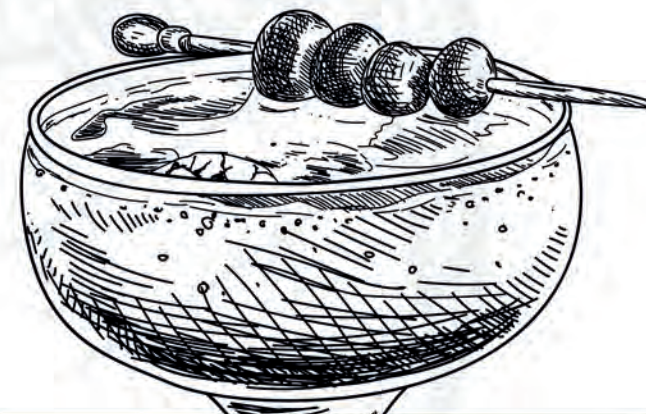
BELVEDERE <i>poland floral, white chocolate, almond 40%</i>	5.0
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REYKA <i>iceland aniseed, fennel, spice 40%</i>	4.0
---	------------

ZUBROWKA <i>poland herbal, grassy, spice 37.5%</i>	3.6
--	------------

ABSOLUT STRAWBERRY <i>sweden sweet, strawberry 35%</i>	3.5
--	------------

ST GEORGE GREEN CHILE <i>usa chilli, coriander, herbaceous 40%</i>	5.0
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WHY NOT...
BESPOKE A CLASSIC
VODKA COCKTAIL?

MOSCOW MULE
*your choice of vodka
fresh lime juice, ginger beer
we recommend - st george green chile*



BRANDY & LIQUEURS

BRANDY & PISCO

COURVOISIER VS 4.5
france | strawberry, tinned peaches, oak | 40%

REMY MARTIN 1738 7.0
france | vanilla, dried fruits, oak | 40%

MARTELL VS 4.0
france | plum, prune, waxy citrus peels | 40%

PISCO BARSOL 4.0
peru | pastry, dark fruit, roast nuts | 41.3%

LIQUEUR

ANTICA SAMBUCA 3.3
italy | star anise, licorice | 38%

CHAMBORD 3.8
france | black raspberry | 16.5%

DISARONNO AMARETTO 3.5
italy | sweet cherry, almond | 28%

FRANGELICO 3.3
italy | hazelnut | 20%

GLAYVA 4.0
scotland | tangerine, honey, spices | 35%

JAGERMEISTER 3.3
germany | liquorice, anise | 35%

MIDORI 3.3
japan | melon | 20%

PERNOD 3.5
france | anise, black liquorice, herbs | 40%

SOUTHERN COMFORT 3.3
usa | peach nectar, honey, vanilla | 35%

TIA MARIA 3.5
italy | vanilla coffee | 20%

BAILEYS 4.5
ireland | coffee, cream, whiskey | 17%

COINTREAU 3.5
france | orange | 40%

DRAMBUIE 4.0
scotland | honey, herbs, spices | 40%

GREEN CHARTREUSE 4.7
france | herbaceous, vegetal | 55%

ITALICUS 4.5
italy | bergamot | 20%

LUXARDO LIMONCELLO 3.3
italy | sweet lemon | 27%

PASSOA 3.0
france | passionfruit | 17%

PIMMS 5.4
england | citrus, herbs, spice | 25%

ST GERMAIN 4.0
france | elderflower | 20%

YELLOW CHARTREUSE 4.5
france | honey, pine, spice | 43%

AMARO, VERMOUTH, SHERRY & PORT

AMARO

AMARO MONTENEGRO 4.0
italy | orange, vanilla, clove | 23%

CAMPARI 3.5
italy | strong bitter, orange, clove | 25%

APEROL 3.3
italy | bitter orange, rhubarb, cinchona | 11%

CYNAR 3.3
italy | artichoke, bitter, vegetal | 16.5%

VERMOUTH

EL BANDARRA ROSE 4.5
spain | strawberries, cream soda, herbal | 15%

LUSTAU ROJO 4.5
spain | orange peel, sage, coriander | 15%

NOILLY PRATT EXTRA DRY 4.5
france | lemon, green apple, floral | 37.5%

LUSTAU BLANCO 4.5
spain | floral, chamomile, rosemary | 15%

MARTINI ROSSO 4.0
italy | cola fruit, espresso, tobacco leaf | 15%

SHERRY & PORT

BARBADILLO MANZANILLA SHERRY 4.0
spain | floral, chamomile, dough | 15%

BARBADILLO OLOROSO SHERRY 4.2
spain | nutty, tobacco, dried fruits | 18%

BARBADILLO PEDRO XIMENEZ SHERRY 4.3
spain | raisins, dark fruits, pudding | 19%

COCKBURN'S RUBY PORT 4.5
portugal | rich, fruity, sweet | 19%



MORE LIQUEURS ARE AVAILABLE, PLEASE ASK YOUR SERVER

BEER, SOFTS & HOT DRINKS

DRAUGHT

	1/2	pint		1/2	pint
AMSTEL <i>netherlands subtle citrus, herbal 4.1%</i>	2.55	5.1	BEAVERTOWN NECK OIL IPA <i>england citrus, floral 4.3%</i>	3.2	6.4
GUINNESS <i>ireland coffee, chocolate 4.2%</i>	2.7	5.4	BIRRA MORETTI <i>italy bitter, floral 4.6%</i>	2.8	5.6

BOTTLED BEER

BUDVAR <i>czech republic mild hop, subtle citrus 5%</i>	4.7	DAURA DAMM GLUTEN FREE <i>spain cereal malts, grassy hops 5.4%</i>	4.5
SOL <i>mexico cereal, lemon, light 4.2%</i>	4.2	SHIP IPA <i>usa bitter, grapefruit, floral 5%</i>	5.7

BOTTLED CIDER

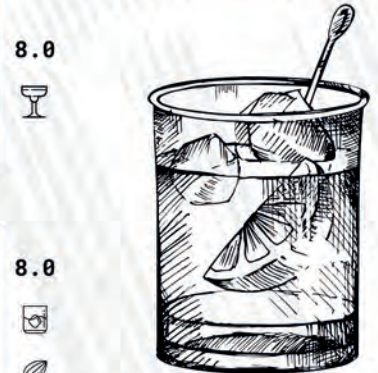
BULMERS ORIGINAL <i>england sweet apple, hint of vanilla 4.5%</i>	4.9	OLD MOUT BERRIES & CHERRIES <i>new zealand mixed berries, apple finish 4%</i>	5.6
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NON ALCOHOLIC

ERDINGER ALKOHOLFREI <i>germany caramel, hops, light acidity</i>	4.9	HEINEKEN 0.0 <i>netherlands fruity, crisp, malt</i>	3.3
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ADULT MOCKTAILS

VIRGIN MARGARITA 8.0
non alcoholic agave spirit, non alcoholic triple sec, fresh lime juice, agave



**** MOCK - TAI** 8.0
non alcoholic rum, non alcoholic triple sec, fresh lime juice, almond
 contains nuts

SOFTS

COFFEE & HOT DRINKS

CANS

COCA-COLA	3.3	DIET COCA-COLA	3.0
IRN BRU	3.0	DIET IRN BRU	3.0
OLD JAMAICA GINGER BEER	3.0	RED BULL	4.0
SAN PELLEGRINO LEMON	3.3	SAN PELLEGRINO ORANGE	3.3

BOTTLES

BOTTLE GREEN SPARKLING APPLE	4.0	FEVERTREE LEMONADE	3.0
FEVERTREE LIGHT LEMONADE	3.0	FEVERTREE MEDITERRANEAN TONIC	3.0
FEVERTREE LIGHT TONIC	3.0	FEVERTREE PINK GRAPEFRUIT SODA	3.0
FEVER TREE TONIC	3.0	SCHWEPES GINGER ALE	2.2
SCHWEPES TONIC WATER	2.2	SCHWEPES SLIMLINE TONIC WATER	2.2
SCHWEPES TOMATO JUICE	2.5		

DRAUGHT

	1/2	pint		1/2	pint
DIET COCA-COLA	2.7	3.5	COCA-COLA ZERO	2.7	3.5
SCHWEPES LEMONADE	2.7	3.5			

JUICE

APPLE	2.7	3.5	CRANBERRY	2.7	3.5
ORANGE	2.7	3.5	PINEAPPLE	2.7	3.5

COFFEE (DECAF AVAILABLE)

AMERICANO	2.6	3.1	CAPPUCCINO	3.3	3.7
CORTADO	3.1		ESPRESSO	2.5	3.0
FLAT WHITE	3.3		MACCHIATO	3.0	
MOCHA	3.9		LATTE	3.7	
HOT CHOCOLATE	3.4	3.9			

TEA

BREAKFAST TEA	2.9	APPLE & MINT	3.6
<small>DECAF AVAILABLE</small>		EARLY GREY	3.6
CHAMOMILE	3.6	PEPPERMINT	3.6
GREEN	3.6		
RED BERRY	3.6		

OAT & ALMOND MILK AVAILABLE ON REQUEST (BOTH GLUTEN FREE)

SYRUPS

ALMOND	0.3	CARAMEL	0.3
CINNAMON	0.3	COCONUT	0.3
VANILLA	0.3		

HOMEMADE SCONE - FRUIT or PLAIN
WITH BUTTER, CREAM & JAM

£3.50



COCKTAIL MASTERCLASSES



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