
INTRODUCTION

DINE

CAMBRIDGE STREET

Drinks Menu

At Dine we think that every meal should start with or be complemented by a beverage that better enhances the quality of our Chef's incredible dishes. From an Aperitif to a Digestif, everything has been scrupulously taken into consideration to make your experience with us not easy to forget.

Exciting and intriguing fermented grape juices, from the most innovative and quality obsessed oenologists around the Globe, from small European producers to pioneers in South Africa's Swartland or from New Zealand's north-eastern tip of the South Island. Organic & Biodynamic wines are at the core of our ethically sourced selection.

Please benefit from our Wine Specialists to create the perfect pairing and enjoy an unforgettable dining experience.

Come Dine with us!

If you are concerned about any alcohol or food allergies, please ask your bartender or server about this when choosing one of our menu items.

   · dine.scot

PREMIUM COCKTAILS

We are extremely proud to present our
Signature Cocktail Menu.

Our mixologists have been experimenting with
unusual and interesting flavour pairings to
create some fantastic drinks that we have come
to really enjoy. Whatever serve you choose,
expect quality spirits complemented by
bespoke and homemade ingredients to reach
the perfect balance.

We truly hope you enjoy it!

Champagne Charlie

Bright, Golden, Celebratory.

Charles Heidsieck brut, Mandarine Napoléon,
Madeleine, apricot, ginger & lemon.

An Impending Summer

Playful, Tangy, Untamed.

Ketel One vodka, Aperol, bergamot, blackberry,
raspberry & lemon sherbet.

Flower to the People

Upbeat, Floral, Lively.

Raasay gin, peach, yuzu, elderflower
& champagne syrup.

Beyond its Years

Deep, Balanced, Rich.

Glasgow 1770 single malt, dark chocolate,
cherry, Campari & sweet Vermouth.

Oaxaca to Edinburgh

Smokey, Sweet, Lingering.

Casamigos Mezcal, Glayva, ginger,
mango, citrus.

Crimson Tide

Smooth, Fruity, Uplifting.

Courvoisier VSOP cognac, cherry, lemon, vanilla,
yoghurt, whites, bitters.

£12.50 each

Our bartenders also share a wealth of knowledge on classic cocktails.
Feel free to request anything.

CLASSIC COCKTAILS

There are some drinks that never lose their charm. Our Classic Cocktails celebrate the recipes that have stood the test of time, combining premium spirits, fresh ingredients, and perfect balance.

From the crispness of a Bramble to the smoky depth of a Penicillin, these are serves that honour tradition while remaining as vibrant and enjoyable as ever. Whether you're seeking something refreshing, restorative, or indulgent, this collection offers a timeless companion for every occasion.

Cosmopolitan

Light, Bright, Zesty.

Ketel One vodka, cranberry, Cointreau, lime.

Raspberry Bellini

Delicate, Ripe, Effervescent.

Raspberry & Prosecco DOCG.

Whisky Sour

Deep, Warming, Light.

Johnnie Walker Black blended whisky,
lemon, whites, bitters.

Passionfruit Daiquiri

Juicy, Fresh, Vibrant.

Captain Morgan's White rum, passionfruit, lime.

Matador

Sharp, Sweet, Spirited.

Casamigos Blanco tequila, pineapple, lime, sugar.

Dark N' Stormy

Bold, Spiced, Refreshing.

Captain Morgan's Dark rum, ginger beer, lime & bitters.

Bramble

Fruity, Tangy, Crisp.

Tanqueray gin, blackberry & lemon.

£6.50 each until 6pm / £8.50 each after 6pm

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MOCKTAILS

All the flair, none of the fuzz.

Our 0% creations reimagine cocktail classics with bold flavours, premium non-alcoholic spirits, and a splash of cheeky character. From fiery twists to fruity refreshers, each serve is crafted to deliver the same balance, craft, and excitement - just without the hangover. Whether you're pacing yourself, skipping the alcohol, or simply in the mood for something different, these drinks prove that "mocktail" is anything but second best.

Tropic Like It's Hot

Our 0% Paloma - Spicy and on its best behaviour.
Almave Ambar, mango, passion fruit, chilli, lime, soda.

Lime of Duty

Our 0% Margarita - Stay sharp, sip smart.
Almave Blanco, orange, lime, sea-salt.

Fizz Majesty

Our 0% Kir Royale - The Royal treatment, sober style.
Seedlip Grove, grenadine, cassis 0% fizz.

Berry Unexpected

Our 0% Floradora - Hangover not included.
Seedlip Garden, raspberry, ginger ale, lemon.

Caffeino Royale

Our 0% Espresso Martini - Shaken, not slurred.
Seedlip Spice, espresso, cinnamon, vanilla.

£8.50 each

WHITE & RED WINE

SOMMELIER'S CHOICE

Dine's expert sommeliers have selected a fabulous range of wines that they have particularly enjoyed over the years. They are available by the glass and by the bottle, served from our Coravin system to perfectly preserve the aromas and enjoy every sip.

(125ml / 175ml / Btl)

**'A' Amarone della Valpolicella, Alpha Zeta,
Veneto, Italy**

(£14.50/£20.50/£80.00)

Deep and intense with dried cherries and blueberries, complemented by spiced autumn fruit compote.

**Gigondas Hauts Lieux, Domaine des Bosquets,
Southern Rhône, France**

(£16.50/£24.50/£95.00)

Intense notes of wild blackberry, black cherry, cassis, liquorice, and a distinct mineral/chalky undertone. Medium to full-bodied with firm, silky, and "pixelated" tannins, exhibiting a long, structured finish.

**Beaune 1er Cru `Les Sizies`, Domaine de Montille,
Burgundy, France**

(£23.00/£32.50/£126.00)

Aromas of cherries, smoked meat and forest floor. On the palate, it is medium to full bodied, with a succulent core of fruit that's framed by supple, powdery tannins. This should drink well young.

**Chablis 1er Cru 'Cote de Lechet', Les Hauts de Milly,
Burgundy, France**

(£15.00/£22.50/£86.00)

The nose is fragrant with aromas of white flowers, lemon and hints of gunflint. On the palate, intense citrus fruit flavours and a persistent salinity with a long finish.

**Pinot Gris `Réserve Rolly Gassmann`, Domaine
Rolly Gassmann, Alsace, France**

(£16.50/£24.50/£95.00)

A rich yet elegant Pinot Gris which perfectly balances sweetness and acidity. Brimming with aromas of tropical fruits and citrus peel, a marked minerality gives texture to the palate and lingers on the finish.

**Saint-Romain, David Moret,
Burgundy, France**

(£19.50/£29.00/£115.00)

Bright citrus aromas married with subtle toasty and buttery hints. On the palate, a linear acidity, signature of Saint-Romain drives the complex flavours onto the lingering mineral finish.

Please check with server for current vintage

CHAMPAGNE

BY THE GLASS & BY THE BOTTLE

**NV Grande Réserve, Devaux,
Champagne, France**

(125ml/Btl £12.50, £75.00)

Full, rounded and well balanced, with a lively, persistent finish with aromas of baked apples and vanilla.

**NV Brut Réserve, Charles Heidsieck,
Champagne, France**

(125ml/Btl £16.50/£95.00)

Complex pastry aromas, with a combination of apricot, mango, dried fruits, pistachio and almond.

**NV Rosé Reserve, Charles Heidsieck,
Champagne, France**

(125ml/Btl £19.50/£115.00)

Extraordinary fruity flavours of strawberry jam, with rich warm notes of gingerbread and cinnamon.

**NV Blanc de Blancs, Charles Heidsieck,
Champagne, France**

(Btl £135.00)

Aromas of white peach, candied citrus with notes of lime, honeysuckle and fresh hazelnuts.

**2012 Brut Millesime', Charles Heidsieck,
Champagne, France**

(Btl £155.00)

The nose is complex with notes of candied citrus and dried fruits with overtones of pecan and hazelnut. The palate is taut and vivacious, leading to a pronounced minerality.

SPARKLING WINE

BY THE GLASS & BY THE BOTTLE

**NV Xinomavro Sparkling Brut , Kir-Yianni,
Macedonia, Greece**

(125ml/ Btl £6.50/£35.00)

Vibrant notes of red berries, lime and orange blossom, with subtle hints of green apple for a structured, refreshing finish.

**NV Prosecco Superiore Spumante Asolo DOCG,
Ca' Morlin, Veneto, Italy**

(125ml/Btl £7.50/£38.00)

Soft, scented and grapey, with delicious lightness and a long lasting 'mousse'.

**Nyetimber, Classic Cuvée
West Sussex, England**

(125ml/Btl £11.50/£62.00)

Lovely pale gold with gentle, fine bubbles. Toasty, spicy and complex aromas showing wonderful development after extended ageing in Nyetimber's cellar.

WHITE WINE

BY THE GLASS & BY THE BOTTLE

(125ml/175ml/Btl)

**Garganega/Trebbiano, Saveroni,
Veneto, Italy**

(£5.65/£6.85/£26.00)

Lifted notes of white flowers, green apple, peach, and citrus zest. Rich yet balanced, with high acidity and a clean, fresh finish.

**'Planalto' Douro Branco,
Casa Ferreirinha, Portugal**

(£6.15/£7.75/£30.00)

Intense floral notes stand out with hints of tropical fruit and earthy, slightly shrubby tones.

**Picpoul de Pinet, Domaine de Castelnaud Garenne,
Languedoc, France**

(£6.75/£8.85/£34.00)

Aromas of citrus zest to reveal hints of passion fruit, with typical minerality and a touch of mint.

**Viognier, Mandrarossa,
Sicily, Italy**

(£7.35/£9.85/£38.00)

Aromas of yellow peaches and ripe apricots. Full and opulent on the palate with a delicate and persistent finish.

**Marlborough Sauvignon Blanc,
Tinpot Hut, New Zealand**

(£8.25/£10.85/£42.00)

Clean, super fresh and perfumed with aromas of passionfruit, melon and gooseberry.

**Aconcagua Costa Chardonnay,
Montes Alpha, Chile**

(£8.75/£11.85/£46.00)

Vibrant aromas of tropical fruit such as papaya and lychee, with subtle notes of smoke and vanilla from time spent in French oak.

**Kamptal Grüner Veltliner,
Loimer, Lower Austria**

(£9.25/£12.65/£48.00)

Aromas of yellow apple, pineapple and marigolds fill the nose with hints of white pepper. Structured and precise.

**Albariño, Bodega Garzon Reserve,
Maldonado, Uruguay**

(£9.65/£12.95/£50.00)

Fruity aromas of peach and citrus with freshness and minerality on the mid-palate. Super and crisp finish.

Please check with server for current vintage

WHITE WINE

BY THE BOTTLE

**`Terrapieno` Pinot Grigio , Alpha Zeta,
Veneto, Italy**

(Btl £38.00)

Classically dry yet supple Pinot Grigio, with classic lifted aromas of pear and freshly baked bread.

**`Dragon` Langhe Bianco, Luigi Baudana,
Piemonte, Italy**

(Btl £44.00)

Lemon, lime zest, lemon curd and hints of mint on the nose. Refreshing and structured, with apricot and mango balanced by an energetic saline finish.

**`Angevin` Mount Barker Riesling,
Plantagenet, Western Australia**

(Btl £52.00)

Intense floral and lime notes. Vibrant core of citrus fruit and wet stone, underpinned by abundant natural acidity. A well structured and elegant wine.

**'Montessoro' Gavi di Gavi, La Giustiniana,
Piemonte, Italy**

(Btl £56.00)

Aromas of white fruit, stone fruit and lime zest for fresh acidity and great structure.

**Sancerre, Domaine des Brosses,
Loire, France**

(Btl £60.00)

Aromas of ripe citrus and wild flowers paired with subtle herbaceous notes. Fabulous expression of a classic Sancerre.

**Lugana, I Frati, Ca' dei Frati
Lombardia, Italy**

(Btl £62.00)

This wine is pale yellow in colour, with a concentrated and fresh perfume of honeysuckle, apricot and candied fruits. The palate has excellent depth and balance, with a crisp finish.

**Marlborough Wild Sauvignon,
Greywacke, New Zealand**

(Btl £70.00)

Intricate and textural with aromas of shortbread, apricots, lemon zest and vanilla bean.

**`Tarsanas` Amyndeon Assyrtiko, Kir-Yianni,
Macedonia, Greece**

(Btl £76.00)

Intense notes of white blossom, quince, pear and a hint of minerality. Rich, layered mouthfeel with structure balancing the vibrant acidity and the use of oak. Very long, persistent finish.

Please check with server for current vintage

RED WINE

BY THE GLASS & BY THE BOTTLE

(125ml/175ml/Btl)

**Merlot/Corvina, Saveroni,
Veneto, Italy**

(£5.65/£6.85/£26.00)

Vibrant and juicy red wine displaying bright red fruit flavors like cherry, strawberry, and plum, with gentle tannins and refreshing acidity.

**'Esteva' Douro Tinto,
Casa Ferreirinha, Portugal**

(£6.15/£7.75/£30.00)

Intense floral notes of rose, spicy notes of black pepper and aromas of red fruits.

**Sangiovese Terre di Abruzzo,
Fantini, Italy**

(£6.75/£8.85/£34.00)

Vibrant strawberry and black cherry aromas. Bright notes of red fruits and morello cherry, with subtle vanilla characters from the oak.

Mendoza Malbec, Kaiken Clásico, Argentina

(£7.15/£9.35/£36.00)

On the nose, plum and blackberry aromas are complemented by notes of black pepper and clove. The palate is very fresh with soft and ripe tannins.

Valpolicella, Allegrini, Veneto, Italy

(£8.45/£11.25/£44.00)

Fragrant fruit with notes of dark cherries are echoed by fresher hints of pepper and aromatic herbs.

**`Coto de Imaz` Rioja Reserva,
El Coto, Spain**

(£8.75/£11.85/£46.00)

This red has a wide range of delicate red fruit accompanied by smoky nuances and hints of vanilla from the new American oak.

**Tannat, Bodega Garzón Reserve,
Maldonado, Uruguay**

(£9.65/£12.85/£50.00)

Black plum, juicy blackberry, and a hint of spices on the nose. The palate is full-bodied with an elegant structure, complimented by ripe tannins and a balanced acidity.

Barbera d'Alba, G.D. Vajra, Piemonte, Italy

(£10.25/£14.75/£56.00)

Fresh blackberries, black cherry, spices and fresh lavender. The palate is juicy, fragrant, and bright, with elegant acidity and notes of strawberries and fresh herbs.

Please check with server for current vintage

RED WINE

BY THE BOTTLE

**Aconcagua Costa Pinot Noir,
Montes Limited Selection, Chile**

(Btl £38.00)

Fruity nose with sweet notes of fresh strawberry and sour cherry. A vibrant palate with plenty of red fruit, rounded tannins and a balanced, lingering finish.

**Beaujolais Lantignié Gamay Noir Organic,
Frédéric Berne, France**

(Btl £42.00)

Aromas of redcurrant, raspberry and red cherry leap out of the glass. On the palate, the fine-grained tannins carries the bright red fruit aromas onto the crisp finish.
A wonderfully approachable Beaujolais.

**Colchagua Merlot, Montes Alpha,
Colchagua Valley, Chile**

(Btl £46.00)

Pronounced aromas of blackberries, cherries, figs and plums with subtle layers of vanilla and pepper.

Saperavi, Bedoba, Kakheti, Georgia

(Btl £48.00)

Powerful savoury-spicy bouquet of blackberries, herbs, flowers and black pepper. Creamy, juicy texture, ripe tannins and black fruit flavours.

**`Smart Vineyard` Clarendon Grenache,
Willunga 100, South Australia**

(Btl £60.00)

Rose petal, bay leaves and rocket on the nose, along with bright cranberry and cherry fruit. Elegant and complex on the palate, with characters of savoury cherry and berry fruit, supported by vibrant acidity.

**`Ramnista` Naoussa Xinomavro, Kir-Yianni,
Macedonia, Greece**

(Btl £66.00)

Intense and expressive, showing aromas of cherry, sour cherry and plum. Dry and well balanced, with vibrant acidity, velvety tannins and well-integrated alcohol.
Long, lingering finish.

**`Bien-Aimée` de Fleur de Lisse Saint-Émilion,
Château Fleur de Lisse, Bordeaux, France**

(Btl £70.00)

Aromas of plums and red cherries burst are married with subtle hints of toast and spice. Velvety tannins and vibrant acidity.

**`Muntacc` Coste della Sesia Nebbiolo,
La Prevostura, Piemonte, Italy**

(Btl £72.00)

Very expressive with elegant aromatics and a firm but balanced tannic structure, with beautiful freshness and great sapidity.

Please check with server for current vintage

ROSÉ WINE

BY THE GLASS & BY THE BOTTLE

(125ml/175ml/Btl)

**Organic Rosato, Alpha Zeta,
Veneto, Italy**

(£5.65/£6.85/£26.00)

Aromas of strawberries and fresh flowers with a lively acidity and a refreshing, crisp finish.

**Pinot Noir Rosé, Bodega Garzón Estate,
Maldonado, Uruguay**

(£7.45/£9.85/£38.00)

Elegant and expressive wine has intense aromas of strawberries and raspberries on the nose.

**Coteaux d'Aix-en-Provence Rosé,
Maison Saint Aix, France**

(Btl £50.00)

Aromatic bouquet with notes of fresh red berries and delicate hints of white flowers. Vibrant and balanced, with subtle notes of grapefruit and juicy melon.

The finish is long and refreshing.

ORANGE WINE

BY THE GLASS & BY THE BOTTLE

(125ml/175ml/Btl)

**Orange, Bedoba,
Kakheti, Georgia**

(£9.35/£11.85/£46.00)

Flavours of dried apricot, honey, orange peel and wild herbs. It has a captivating textured and complexity.

**`Amber` Wilyabrup Semillon/Sauvignon Blanc,
Cullen, Western Australia**

(Btl. £68.00)

Deep gold in colour, with aromas of orange blossom, negroni-like bitters, mint and thyme. The palate has a crisp natural acidity.

Please check with server for current vintage

DESSERT WINE

BY THE GLASS & BY THE BOTTLE

**Sauternes, Château Delmond,
Bordeaux, France**

(75ml/375ml £9.50/£38.00)

A bright, golden wine that opens with intense aromas of candied fruits, honey and spice.

**`Tesauro` Recioto della Valpolicella, Cantina
Valpantena Torre del Falasco, Veneto, Italy**

(75ml/375ml £11.50/£56.00)

Intense ruby red colour, with delicate aromas of blackberry jam and spicy hints on the nose. This wine is very elegant and well-structured on the palate.

SHERRY

BY THE GLASS

**NV `Don` Fino, Sandeman,
Andalucia, Spain**

(75ml £5.50)

Aromatic and pungent aroma with a lightly saline character. Notes of bread dough, almonds, olives and dried apples.

**NV Manzanilla `Deliciosa` Pago de Miraflores
Valdespino, Andalucia, Spain**

(75ml £6.50)

Bready note on the nose, as well as a hint of flower blossom. Very dry, crisp and fresh with a slightly saline finish.

**NV `Royal Ambrosante` Pedro Ximénez, Sandeman,
Andalucia, Spain**

(75ml £6.80)

Complex aromas of dried fruits, raisins, toffee, coffee and spice. Full and luscious on the palate for a sumptuous and lingering finish.

**NV Oloroso `Solera 1842` VOS, Valdespino,
Andalucia, Spain**

(75ml £8.00)

Rich dried fruits, nuts and caramel. Smooth and full bodied on the palate with excellent length.

Please check with server for current vintage

PORT & MADEIRA

BY THE GLASS

**2018 Unfiltered L.B.V. Port, Sandeman,
Douro, Portugal**

(75ml £7.00)

Intense and complex aromas of ripe and juicy blackberries, black cherries and strawberries, married with spicy notes and subtle hints of cocoa.

**NV 10 yo Tawny Port, Sandeman,
Douro, Portugal**

(75ml £8.00)

Aromas of vanilla and raisins on the nose. Great balance between fresh fruit flavours and more complex, spicy flavours from oak ageing.

**1999 Colheita, Justino's,
Madeira, Portugal**

(75ml £9.50)

Rich and ripe on the nose with hints of molasses, honey cake, caramel, walnuts and hot honey.

Please check with server for current vintage

BEERS & CIDERS

DRAUGHT	½ Pint	Pint
Menabrea Blonde / Fruity & Floral 4.8% (Biella, Italy)	£3.70	£6.50
Caledonia Best / Malty & Smooth 3.2% (Glasgow, Scotland)	£3.50	£6.00
Guinness Stout / Rich & Creamy 4.2% (Dublin, Ireland)	£3.70	£6.50

BOTTLED BEER

Menabrea Blonde / Fruity & Floral 4.8% (Biella, Italy)	330ml	£5.00
Menabrea Amber / Rich & Malty 5.0% (Biella, Italy)	330ml	£5.00
Peroni Nastro Azzurro Gluten Free / Fresh & Aromatic 5.0% (Varese, Italy)	330ml	£5.00

BOTTLED CIDERS

Thistly Cross Traditional / Smooth & Balanced 4.4% (Dunbar, Scotland)	330ml	£5.25
Thistly Cross Scottish Fruits / Sweet & Fruity 4.0% (Dunbar, Scotland)	330ml	£5.25

ALCOHOL FREE

Menabrea Zero / Delicate & Citrusy 0.0% (Biella, Italy)	330ml	£4.50
Days Lager / Floral & Citrusy 0.0% (Edinburgh, Scotland)	330ml	£4.50
Days Pale Ale / Balanced & Vibrant 0.0% (Edinburgh, Scotland)	330ml	£4.50
Guinness Stout / Rich & Creamy 0.0% (Dublin, Ireland)	568ml	£6.00

SOFT DRINK & JUICES

BOTTLED DRINKS	200ml
Fever Tree Tonic Water	£3.00
Fever Tree Slimline Tonic Water	£3.00
Fever Tree Mediterranean Tonic Water	£3.00
Fever Tree Ginger Beer	£3.00
Fever Tree Dry Ginger Ale	£3.00
Fever Tree Dry Lemonade	£3.00
Coca Cola	£3.00
Diet Coke	£3.00
Coke Zero	£3.20
Irn-Bru	£3.00
Appletiser	£3.00
Purezza Premium Filtered Water	
Sparkling or Still	330ml £2.55 750ml £4.95

FRUIT JUICES

Fresh Orange, Pineapple, Cranberry, Apple, Pink Grapefruit, Tomato	£3.50
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SPIRITS

MALT, BLENDED & BOURBON

Uisge Beatha. Water of Life. Sláinte!

Ardnamurchan Sauternes Cask (Highlands, Glenbeg)	£5.60
Ardnamurchan Ad Core Release (Highlands, Glenbeg)	£5.40
Arran10 (Arran, Lochranza)	£5.00
Bruichladdich the 'Classic' Laddie (Islay, Rhinns)	£5.60
Bunnahabhain 12 (Islay, Bunnahabhain)	£5.20
Glasgow 1770 Single Malt Whisky (Lowlands, Glasgow)	£5.40
Glen Scotia Victoriana (Campbletown)	£6.80
Glenfiddich 21 Gran Reserva (Speyside, Dufftown)	£18.50
Highland Park 12 (Islands, Orkney)	£5.20
Johnnie Walker Black Label (Blend, Ayrshire)	£4.60
Johnnie Walker Blue Label (Blend, Ayrshire)	£35.00
Lagavulin 16 (Islay, Lagavulin)	£7.50
Laphroaig 18 (Islay, Laphroaig)	£14.50
Glenmorangie 12 (Highlands, Tain)	£4.80
Oban 14 (Highlands, Oban)	£7.00
Fettercairn 12 (Highlands, Fettercairn)	£5.00
Jura 10 (Isle of Jura, Craighouse)	£4.80
Raasay The Draam (Isle of Raasay, Kyle)	£5.40
Talisker 10 (Islands, Skye)	£5.20
Lochlea Orchard & Oak (Lowlands, Kilmarnock)	£4.80
Glenkinchie 12 (Lowlands, Tranent)	£4.80
The Balvenie Caribbean Cask 14 (Speyside, Dufftown)	£6.20
The Dalmore 12 (Inverness, Alness)	£5.60
The Dalmore 15 (Inverness, Alness)	£8.40
The Dalmore 17 (Inverness, Alness)	£12.60
The Dalmore Port Wood (Inverness, Alness)	£6.60
The Hearach (Harris, Tarbert)	£6.00
The Macallan 12 (Speyside, Aberlour)	£6.80
The Singleton 12 (Speyside, Dufftown)	£5.00
Bulleit (Kentucky, USA)	£4.60
Bulleit Rye (Kentucky, USA)	£4.80

COGNAC, ARMAGNAC, BRANDY

French in spirit, worldwide in popularity.

Courvoisier VSOP (Cognac, France)	£4.60
Janneau VSOP (Armagnac, France)	£5.20
Avallen Calvados (Calvados, France)	£4.60
Barsol Pisco (Vicuña, Chile)	£4.40
Tosolini Grappa (Friuli, Italy)	£4.80

We always have something hot just out from the still,
please consult the bartender for new additions.

SPIRITS

RON, RHUM, RUM

*Straight from the equator. From sugar,
to molasses, to amber.*

Appleton Estate Signature (Jamaica)	£4.60
Brugal 1888 (Dominican Republic)	£5.00
Captain Morgan Dark (Virgin Islands)	£4.40
Captain Morgan Spiced (Virgin Islands)	£4.60
Captain Morgan White (Virgin Islands)	£4.20
Gosling's Black Seal Overproof (Bermuda)	£4.60
Havana Club 3 Yr (Cuba)	£4.20
Havana Club 7 Yr (Cuba)	£4.40
Mount Gay Black Barrel (Barbados)	£5.40
NB Blanco (North Berwick, Scotland)	£4.80
NB Spiced (North Berwick, Scotland)	£5.00
Sagatiba Cachaca (Sao Paolo, Brazil)	£4.80
Smith & Cross (Jamaica)	£6.60
Zacapa 23 Yr (Guatemala)	£7.60

TEQUILA & MEZCAL

Taste the Mexico you don't know.

Casamigos Blanco (Oaxaca, Mexico)	£4.80
Casamigos Reposado (Oaxaca, Mexico)	£5.40
Casamigos Añejo (Oaxaca, Mexico)	£5.80
Casamigos Mezcal (Oaxaca, Mexico)	£7.20

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SPIRITS

VODKA

The revolutionary spirit. Santé, Nostrovia, Cheers.

Ketel One (Holland)	£4.20
Grey Goose (France)	£4.60
Belvedere Pure (Poland)	£4.80

GIN & GIN LIQUEURS

This is Gin. Make it a double and be a tastemaker!

Tanqueray (Fife, Scotland)	£4.20
Tanqueray Flor de Sevilla (Fife, Scotland)	£4.60
Tanqueray Ten (Fife, Scotland)	£4.80
Tanqueray 0.0% (Fife, Scotland)	£4.00
Cairngorm Gin (Grantown, Scotland)	£4.80
Caorunn (Balmenach, Scotland)	£4.60
Caorunn Raspberry (Balmenach, Scotland)	£4.60
Downpour (North Uist, Scotland)	£5.00
Edinburgh Classic (Edinburgh, Scotland)	£4.40
Edinburgh Rhubarb & Ginger (Edinburgh, Scotland)	£5.00
Electric Spirit (Leith, Scotland)	£4.60
Hendrick's (Girvan, Scotland)	£4.60
Hills & Harbour (Newton Stewart, Scotland)	£4.60
Isle of Barra (Barra, Scotland)	£4.80
Isle of Harris (Harris, Scotland)	£4.80
Kinrara (Aviemore, Scotland)	£4.60
London No. 3 (London, England)	£4.60
Lind & Lime (Leith, Scotland)	£4.60
Makar Gin (Glasgow, Scotland)	£4.40
Misty Isle (Skye, Scotland)	£4.80
NB Gin (North Berwick, Scotland)	£4.80
NB Samphire (North Berwick, Scotland)	£4.80
Plymouth (Plymouth, England)	£4.40
Raasay Hebridean Gin (Isle of Raasay, Scotland)	£4.60
Secret Garden Organic Wild Gin (Edinburgh, Scotland)	£4.60
Secret Garden Elderflower & Jasmine (Edinburgh, Scotland)	£4.60
The Botanist (Islay, Scotland)	£4.80

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SPIRITS

LIQUEUR

Amaretto Disaronno (Saronno, Italy)	£4.20
Baileys (Dublin, Ireland)	£4.20
Drambuie (Glasgow, Scotland)	£4.20
Frangelico (Piemonte, Italy)	£4.40
Glavya (Edinburgh, Scotlan)	£4.00
Green Chartreuse (Entre-Deux-Guiers, France)	£6.50
Yellow Chartreuse (Entre-Deux-Guiers, France)	£6.50
Grand Marnier (Paris, France)	£4.40
Kahlúa (Veracruz, Mexico)	£4.20
Sambuca Luxardo (Padova, Italy)	£4.80
Tia Maria (Kingston, Jamaica)	£4.20
Limoncello (Amalfi, Italy)	£4.40
Mandarine Napoleon (Cognac, France)	£4.50
Licor 43 (Cartagena, Spain)	£4.20
Bénédictine (Normandy, France)	£5.00
Italicus (Turin, Italy)	£5.00
St. Germain (Savoie, France)	£5.00
Chambord (Cheverny, France)	£4.00
Aelder Wild Spiced (Edinburgh, Scotland)	£4.80
Ancho Reyes (Puebla, Mexico)	£4.80
Cointreau (Angers, France)	£4.40
Cherry Heering (Copenhagen, Denmark)	£4.20

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SPIRITS

VERMOUTH

Antica Formula (Turin, Italy)	£5.00
Martini Bianco (Turin, Italy)	£4.20
Martini Rosso (Turin, Italy)	£4.50
Noilly Prat Dry (Marseillan, France)	£4.50
Secret Garden Rosso (Edinburgh, Scotland)	£4.60
Secret Garden Bianco (Edinburgh, Scotland)	£4.60

AMARO

Aperol (Padua, Italy)	£4.40
Campari (Milan, Italy)	£4.40
Fernet Branca (Milan, Italy)	£4.40
Montenegro (Bologna, Italy)	£4.50
Sarti Rosa (Bologna, Italy)	£4.80

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