
DESSERT COCKTAILS

Reconstructed Bellini

*An interactive and sweet version of the
World Famous Bellini.*

Chocolate & Raspberry Ketel One Vodka,
Peach Sorbet, Rosé Prosecco.

Aztec Manhattan

The perfect after dinner sipper.

Rum Zacapa 23, Antica Formula,
PX Sherry & Orange Bitters.

Mozart's Tiramisu

*Classic pairing of coffee and chocolate
never seems to disappoint, something
a little different to finish your meal.*

Mozart's White chocolate & vanilla liquor,
Vanilla Stoli Vodka, clarified coffee,
Mozart's Dark chocolate liquor,
topped with home made coffee cream.

£10.50

PORT BY THE GLASS

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

(75ml £6.00)

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

1999 Colheita, Justino's, Madeira, Portugal

(75ml £8.50)

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

NV Marsala Superiore Dolce Curatolo Arini, Sicily, Italy

(75ml £6.50)

Dried figs, almonds, honey and vanilla on the nose.
Round and soft on the palate with fresh notes
of dried fruit and honeysuckle.

NV 10 yo Tawny Port, Sandeman, Douro, Portugal

(75ml £7.00)

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

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

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!

Terry's Chocolate Old Fashioned

'Orange' you glad you chose this?

Bulleit Bourbon, Cointreau, Dark Chocolate Liqueur,
Orange & Chocolate Bitters

Champagne Charlie

*Our Signature Champagne cocktails in partnership with
Maison Charles Heidsieck.*

Courvoisier V.S.O.P. Cognac, Plum & Lemon Bitters, Fresh
Lemon Juice, Sugar Syrup & Charles Heidsieck Brut

Berry Fizz

Crisp, fruity and so 'berry' tasty.

Tanqueray No. 10, Strawberry Liqueur, Elderflower Cordial,
Soda, Berries Squash & Fresh Lime Juice

Banana Bordeaux

A smooth, sweet tropical treat.

Pampero Especial Rum, Banana Liqueur, Pineapple Juice,
Egg White & Fresh Lime Juice

Taste the Rainbow

An explosion of both colour and flavour!

Ketel One Vodka, Tropical Juice Mix, Lemonade,
Blue Curaçao, Grenadine

Spicy Margarita

Mexican style with a twist!

Chipotle infused Dine's Tequila Blend, Fresh Lime Juice,
Cointreau, Pineapple Syrup

£11.00

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CLASSIC COCKTAILS

Whisky Sour

Johnnie Walker Black, Rich Sugar Syrup,
Fresh Lemon Juice, Egg White.

Espresso Martini

Ketel One Vodka, Dark Crème De Cacao,
Espresso Shot, Vanilla Syrup.

Moscow Mule

Ketel One Vodka, Ginger Beer, Fresh Lime Juice.

Strawberry Daiquiri

Pampero Blanco Rum, Strawberry Purée,
Fresh Lime Juice, Sugar Syrup.

Cosmopolitan

Ketel One Citroen Vodka, Cointreau, Fresh Lime Juice,
Cranberry Juice.

Bee's Knees

Tanqueray Gin, Fresh Lemon Juice, Honey Syrup.

Tommy's Margarita

El Jimador Blanco Tequila, Fresh Lime Juice,
Agave Syrup, Salt Rim.

all £5.00 until 6pm

MOCKTAILS

Cinderella

Seedlip Grove 42, Pineapple & Cranberry Juice,
Coconut Nectar, Fresh Lime Juice, Double Cream Float
& Cinnamon Dust.

The Sober Cuban

Seedlip Spice 94, Organic Cloudy Apple Juice, Sugar Syrup,
Fresh Lime Juice, Fresh Mint, Soda Water.

Virgin Spritzer

Seedlip Garden 108, Pink Grapefruit Juice, Almond Syrup,
Elderflower Cordial, Lemonade.

£7.50

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BEERS & CIDERS

DRAUGHT	½ Pint	Pint
Brewgooder Lager / Crisp & Zesty 4.5% (Edinburgh, Scotland)	£3.50	£6.00
Brewgooder Session IPA / Hoppy & Light 4.2% (Edinburgh, Scotland)	£3.50	£6.00
BOTTLED BEER		
Birra Peroni, Italian Style Lager / 5.1% (Varese, Italy)	330ml	£4.50
BOTTLED CIDERS		
Thistly Cross Traditional / 4.4%	330ml	£4.75
Thistly Cross Strawberry / 4.0%	330ml	£4.75
ALCOHOL FREE		
Peroni Libera / 0.0%	330ml	£4.10

SOFT DRINK & JUICES

BOTTLED DRINKS	200ml
Fever Tree Tonic Water	£2.60
Fever Tree Slimline Tonic Water	£2.60
Fever Tree Ginger Beer	£2.60
Fever Tree Dry Ginger Ale	£2.60
Fever Tree Dry Lemonade	£2.60
Coca Cola	£2.60
Diet Coke	£2.60
Irn-Bru	£2.40
Purezza Premium Mineral Water	
Sparkling or Still	330ml £1.95 750ml £4.15

FRUIT JUICES

Fresh Orange, Pineapple, Cranberry, Apple, Pink Grapefruit, Tomato	£3.20
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SPIRITS

MALT, BLENDED & BOURBON

Uisge Beatha. Water of Life. Sláinte!

Ardbeg 10 (Islay, Ardbeg)	£5.20
Bruichladdich the 'Classic' Laddie (Islay, Rhinns)	£5.00
Lagavulin 16 (Islay, Lagavulin)	£6.00
Smokehead (Islay, Ardbeg)	£4.60
Auchentoshan American Oak (Lowland, Glasgow)	£4.60
Glenmorangie 10 (Highlands, Tain)	£4.60
Dalwhinnie 15 (Highlands, Dalwhinnie)	£5.20
Oban 14 (Highlands, Oban)	£6.40
Glenfiddich 12 (Speyside, Dufftown)	£4.80
The Balvenie Double Wood 12 (Speyside, Dufftown)	£4.90
The Balvenie Caribbean Cask 14 (Speyside, Dufftown)	£5.40
Tamdhu 12 (Speyside, Aberlour)	£5.00
Cardhu 12 (Speyside, Knockando)	£5.20
Talisker 10 (Islands, Skye)	£5.00
Highland Park 12 (Islands, Orkney)	£5.00
Glenkinchie 12 (Lowlands, Glenkinchie)	£4.90
Glengoyne 12 (Lowland, Glasgow)	£4.80
Johnnie Walker Black Label (Blend, Ayrshire)	£4.60
Johnnie Walker Blue Label (Blend, Ayrshire)	£35.00
Copper Dog Malt (Speyside, Craigellachie) (Speyside, Craigellachie)	£4.60
Bulleit (Kentucky, USA)	£4.40
Bulleit Rye (Kentucky, USA)	£4.80
Jameson (Blend, Ireland)	£4.20
Nikka from the Barrell (Japan)	£4.80

COGNAC, ARMAGNAC, BRANDY

French in spirit, worldwide in popularity.

Courvoisier VSOP (Cognac, France)	£4.40
Remy Martin VSOP Mature Cask (Cognac, France)	£4.60
Janneau VSOP (Armagnac, France)	£5.20
Hennessy XO (Cognac, France)	£9.20
Pere Magloire VSOP (Calvados, France)	£4.40

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.*

Pampero Blanco (Venezuela)	£4.20
Pampero Anejo Especial (Venezuela)	£4.40
Pampero Aniversario Reserva Exclusiva (Venezuela)	£4.80
El Dorado 12 (British Guyana)	£5.30
Angostura 1919 (Trinidad & Tobago)	£4.60
Brugal 1888 (Dominican Republic)	£4.80
Havana Club 7 Yr (Cuba)	£4.40
Appleton Estate Signature (Jamaica)	£4.60
Gosling's Black Seal Overproof (Bermuda)	£4.40
Zacapa 23 Yr (Guatemala)	£6.20
Seawolf (Scotland)	£5.20
Captain Morgans Spiced (Jamaica)	£4.20
Sailor Jerry (Jamaica)	£4.60

TEQUILA & MEZCAL

Taste the Mexico you don't know.

Don Julio Blanco (Jalisco, Mexico)	£4.80
Don Julio Reposado (Jalisco, Mexico)	£5.20
Don Julio Anejo (Jalisco, Mexico)	£5.40
Illegal Mezcal Joven (Oaxaca, Mexico)	£5.00
ABA Pisco (Pisco, Chile)	£4.40

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SPIRITS

VODKA

The revolutionary spirit. Santé, Nostrovia, Cheers.

Ketel One (Holland)	£4.20
Ketel One Botanicals (Holland)	£4.40
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, UK)	£4.20
Tanqueray Flor de Sevilla (Fife, UK)	£4.60
Tanqueray Ten (Fife, UK)	£4.80
Edinburgh Gin (Edinburgh, UK)	£4.40
Daffy's (Strathmashie, Scotland)	£4.40
Gin Maré (Villanova, Spain)	£4.80
Darnley's (Kingsbarns Fife, UK)	£4.20
Darnley's Spiced (Kingsbarns Fife, UK)	£4.40
Darnley's Navy Spiced (Kingsbarns Fife, UK)	£4.60
The Botanist (Islay, UK)	£4.80
Pickering's 1947 (Edinburgh, UK)	£4.60
London No. 3 (London, UK)	£4.60
Monkey 47 (Loßburg, Germany)	£5.20
Arbikie Kirsty's (Arbroath, Scotland)	£4.80
Secret Garden Distillery Organic Wild Gin (Edinburgh, Scotland)	£4.60
Secret Garden Distillery Elderflower & Jasmine (Edinburgh, Scotland)	£4.60

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