

Our Drinks

GIN & TONIC (25ML)

£ 9

Nc'Nean Botanical Spirit - Drimnin

Barra Atlantic Gin

Caorunn Scottish Gin

The Botanist - Islay

Edinburgh Gin

ARDGOUR ALES

£ 5.5

Eas Gael (Pale Ale)

Gobhar Odhar (Scottish Best Bitter)

Boc Ban (IPA)

Bainne nan Gobhar (Milk Stout)

OTHER BEER & CIDER

Brewdog Planet First Lager

£ 4.5

Thistly Cross Traditional Cider

£ 4.5

Thistly Cross Scottish Fruit

£ 4.5

Peroni 0.0%

£ 4

Kopparberg Mixed Fruit 0%

£ 4.5

Cocktail of The month

Lemongrass & Ginger Daiquiri

Bacardi, Lemongrass & Ginger Syrup, Lime

£12

COCKTAILS

£14

Martini

Gin of your choice, Noilly Prat

French 75

Edinburgh Gin, Sparkling Wine, Lemon juice

Old Fashioned

Monkey Shoulder, Angostura, Orange

Cosmopolitan

Grey Goose Vodka, Cranberry Juice, Triple Sec,
Lime

Whiskey Sour

Monkey Shoulder, Lemon Juice, Angostura

Kir Royal

£12

English sparkling wine, Crème de Cassis

FIZZ

GLS | BTL

Ambriel English Reserve Single Vineyard Demi-Sec £10 | £55

Ambriel Classic Cuvee Brut Traditional Method NV £60

Sylvoz Prosecco DOC Treviso Le Colture Brut £7 | £35

Delamotte Brut NV £65

WHITE WINE

GLS | BTL

La Brouette Blanc, Producteurs Plaimont (Gascony) £5 | £7 | £27

Zesty lemon and vibrant green apple, great on its own or with vegetarian dishes

Sanziana Pinot Grigio (Romania) £28

A refreshingly light and smooth Pinot from a new generation of wine-makers in Banat. Stone fruit and citrus

Picpoul de Pinet, Morin-Langaran (Languedoc) £30

Floral and balanced with hints of exotic fruit, a great accompaniment to shellfish

La Combe de Grinou Blanc, Ch. Grinou (Perigord) £6 | £8 | £30

Herbaceous, with delicate floral and ripe tropical notes, the perfect companion to white fish

Andaina Godello, Adegas Galegas (Spain) £33

An exciting native Galician variety that combines a subtle wild-flower scent with creamy texture and fresh minerality

Egy Kis Dry Furmint, Barta (Hungary) £35

Stone fruit notes accented by saline minerality - a surprisingly crisp and fresh wine from Tokaj

Muscadet Sevre et Maine sur Lie Les Vignes du Bourg, Domaine Julien Braud (Loire) £38

A classic mineral, saline Muscadet with pretty orchard fruit. Grown organically over mineral-rich soil

Petit Chablis, Baudouin Millet (Burgundy) £38

Mineral notes and a tangy palate with stone fruit and crisp acidity, a well balanced Petit Chablis

Sancerre Caillottes, La Croix St-Laurent (Loire) £45

Green apple and lime zest with hints of chalky minerality - from a certified organic domaine

Chablis Les Lys 1er Cru, Vincent Dampt (Burgundy) £54

Classic soft, creamy fruit balanced by flinty minerality

RED WINE

GLS | BTL

Cipollina Rosso (Sicily, Italy)

£5 | £7 | £28

Cherry-scented, ripe plums and sweet spices with a juicy finish

Sanziana Pinot Noir, Cramele Recas (Romania)

£28

Full of red fruit and a hint of smokiness, great with venison or lamb

La Combe de Grinou Rouge, Ch. Grinou (Perigord)

£30

An easy drinking, soft and juicy red, a new rival to the famous neighbouring Bordeaux

Cabernet Franc, Tunella (Friuli, Italy)

£5.5 | £8 | £30

Beautifully ripe and elegant Cabernet Franc, delivering vibrant and velvety dark fruit

GAM Beaujolais-Villages, Lathuiliere-Gravallon

£32

(Beaujolais)

Vibrant raspberry and red cherry, elegant tannins complimented by fresh minerality

Cabernet Franc, Tunella (Friuli, Italy)

£32

beautifully ripe and elegant Cabernet Franc, delivering vibrant and velvety dark fruit

Soraie, Cecilia Beretta (Veneto, Italy)

£34

A sort of 'baby amarone' - coffee and spice on the nose, followed by ripe fruit on a fresh, medium-bodied palate

Cotes du Rhone, Becs Fins, Tardieu-Laurent (Rhone)

£35

Blueberry and raspberry fruit, channelled by firm tannins, brimming with southern Rhone personality

Manoella Douro, Wine & Soul (Portugal)

£48

Black cherry and stone fruit, on the palate elegant tannins balanced with juiciness

ROSE

GLS | BTL

La Brouette Rose, Producteurs Plaimont

£5 | £7 | £27

Tavel Rose, Tardieu-Laurent (Southern Rhone)

£40

Deep pink colour, beautifully complex texture and flavour, an great food wine from starter to dessert

DESSERT WINE & PORT

70 ML

Monbazillac, Chateau Septy, 2016

£5.5

Corney & Barrow Finest Ruby Reserve

£5.5

Taylor's LBV, 2017

£5.5

WHISKIES

ALL £5/25ML

Nc'Nean - Drimnin

Tobermory 12 yr old - Mull

Bunnahabhain 12 yr old - Islay

Balvenie Doublewood 12 yr old -
Speyside

Bruichladdich - Islay (unpeated)

Talisker 12 yr old - Isle of Skye

Monkey Shoulder (Blended Scotch
Whisky)

COGNAC & LIQUORS

25 ML

Drambuie

£4.5

Tia Maria

£4.5

Disaronno

£4.5

Baileys

£4.5

Martell VS

£4.5

Remy Martin VSOP

£5

A.E. Dor XO

£20

SOFT DRINKS

£3

Fentimans Victorian Lemonade /
Sparkling Elderflower/ Cola / Ginger Beer

FeverTree Tonic / Light Tonic / Ginger
Ale

Diet Coke

Appletiser

Sparkling water 750ml

Orange / Apple / Cranberry juice

£2

TEA & COFFEE

Espresso / Americano

£2.5

Cappuccino / Latte

£3.5

Eteaket Teas

£3

English Breakfast / Earl Grey / Gunpowder Green
/ Roiboos / Peppermint

Tisanes from local herbalist Clare Holohan

£3.5

Please ask about our selection