



MENU

GROUND SHAKEN SERVED



*Simple things brilliantly done &
complicated things deliciously simple.*

*If you've booked in to see a film
with our neighbours next door, we've
got loads of great food & drink for you
to take in with you, just look for the
cinema icon on our menu.*



3.95

COFFEE & CAKE

Available all day, every day

HI-SPIRITS

Looking for something a little stronger in your coffee?

KENTUCKY HOT CHOCOLATE <i>Buffalo Trace bourbon, served with a foam top smothered in chocolate powder</i>	5.5
TUACA LATTE <i>Tuaca brandy liqueur with an espresso shot lengthened with milk</i>	5.5
MOCHA 100 <i>Southern Comfort 100 with an espresso shot lengthened with chocolate milk</i>	5.5



YOUR DAILY FIX

All our coffee is made from is our very own artisan roast, a unique blend of beans from growers in Colombia and Vietnam. It's ethically sourced and 100% Rainforest Alliance certified. We've mixed rich notes of toast, oats and golden straw laced with a heavy sweetness and hints of fruit.

STRAIGHT UP ☕	IN	OUT
ESPRESSO	1.5	1
DOUBLE ESPRESSO	1.7	1
BLACK AMERICANO	1.8	1
FILTER COFFEE <i>{free refill}</i>	1.8	NA
CHEMEX JUG <i>{to share}</i>	5	NA

WITH MILK ☕ *{cow's, soya or coconut}*

MACCHIATO	1.5	1
FLAT WHITE	1.8	1
CAPPUCCINO	2	1
LATTE	2	1
WHITE AMERICANO	1.8	1
MOCHA	2	1

SUKI TEAS ☕

BREAKFAST	1.8	1
EARL GREY	1.8	1
GREEN SENCHA	1.8	1
RED BERRY	1.8	1
APPLE LOVES MINT	1.8	1
FRESH PEPPERMINT	1.8	1
PINK GRAPEFRUIT	1.8	1
RESTING CHAMOMILE	1.8	1

SWEET TREATS ☕

HOT CHOCOLATE <i>Served with a foam top & smothered in chocolate powder</i>	2.2	1.9
LUXURY HOT CHOCOLATE <i>Served with cream, mini marshmallows & flake</i>	2.7	2.4
SALTED CARAMEL FUDGE FRAPPE <i>Ice cold coffee & caramel sauce topped with cream & fudge pieces</i>	3	2.5

“Limited resources force you to make do with what you’ve got. There’s no room for waste. And that forces you to be creative.”

~ Jason Fried

We’re all about keeping things simple, so we decided right from the off we would work with limited brand partners per season. It’s meant we’ve had to be really creative when designing our menus resulting in a lot of late nights and some pretty healthy discussions. We all agree though, it’s the best drinks list we’ve ever served.

THIS SEASON WE’VE PARTNERED WITH:



BUFFALO TRACE

Ancient buffalo carved paths through the wilderness leading American pioneers and explorers to new frontiers. The perfect partner for The Gardener to as we carve our very own path into Glasgow’s vibrant cocktail scene.



BROOKLYN GIN

With limited resources Brooklyn Gin were struggling to build their own distillery, going into partnership with a local winery they created a beautiful hand-crafted gin using locally sourced fruit & 100% American corn sourced from small farms. Our partnerships are equally important to us, we’ve chosen wisely just like the guys at Brooklyn Gin did and it’s proving fruitful.



TITOS VODKA

“Spread love to change the world”.

A remarkable brand ethos we’re proud to be associated with. Tito asked people to tell 20 of their closest friends to keep the ball rolling. As word spread Tito continued to pour love back into people & organisations who nurture, support, and empower their local communities and causes.

Today Tito’s partner with over 6000 non-profit organisation.





GARDENING CLUB COCKTAILS

{AVAILABLE ALL DAY, MON-THU 4}

Reviving some of history's greatest cocktails, Gardening Club elixirs combine innovative and classic ingredients transformed into moments of magic in front of your very eyes for a taste of days gone by.

THE GARDENER CLUB  7.5
HOUSE WHITE RUM, TRIPLE SEC, FALERNUM,
LEMON & BITTERS

Flavour profile: Tropical zestiness.
In the literary magazine 'All the Year Round' an unnamed author in 1892 wrote of falernum describing it as a 'curious liqueur composed from rum and lime-juice'.

CLOVER CLUB 7.5
HOUSE GIN, ITALIAN VERMOUTH, RASPBERRY
SYRUP, LEMON & EGG WHITE (OPTIONAL)

Flavour profile: Fruity botanicals.
Pre-dating American prohibition, this cocktail was a favourite of the gentlemen who frequented the Clover Club in the historic Bellevue during this notorious dry spell.

PEGU CLUB 7.5
HOUSE GIN, TRIPLE SEC, LIME, ANGOSTURA
BITTERS & EGG WHITE (OPTIONAL)

Flavour profile: Botanical tartness.
The signature drink of the Pegu Club located, in Rangoon Burma, a popular hang out for the old colonial Brits in the hot and sweaty tropics.

NEW ORLEANS CLUB 7.5
PEYCHAUDS APERITIVO, ORANGE APERITIF,
LEMON JUICE, SIMPLE SYRUP, FLAMED
ORANGE FLOWER BLOSSOM & EGG WHITE (OPTIONAL)

Flavour profile: Herbal & zesty.
An old time favourite of the residents of the Big Easy enjoyed before during and after any great party.



GARDENER LIBATIONS

*{Libation: a drink poured
as an offering to a deity}*

TACO TRUCK NEGRONI  8
MONTE ALBAN MEZCAL, PINEAPPLE & CINNAMON
INFUSED CAMPARI & ANTICA FORMULA

Flavour profile: Smokey & dry.

Legend has it that Count Camillo Negroni created this classic by requesting his drink be strengthened with gin. A travelled character he once lived as a cowboy across the pond. Our modern twist salutes the Count & tips a hat to the Mexican cowboys known as Charros.

WINTER SUN 8
BROOKLYN GIN, COLUMBO ORANGE APERITIF,
CLEMENTINE SHERBET & LEMON

Flavour profile: Botanical sweetness.

Clementines are a hybrid of orange varieties, stumbled upon by a French missionary in Algeria. We combine French liqueur, homemade clementine sherbet & American gin to bring you a little winter warmth for those dark nights.

KENTUCKY HEDGEROW ICED TEA  7.5
BUFFALO TRACE BOURBON, BREAMBLE LIQUEUR,
TEA, LEMON, SUGAR & BITTERS

Flavour profile: Sweet tannins.

Brambles & tea make a perfect partnership with their tannic properties. Combine that with quality bourbon, sugar, lemon & bitters & you have a perfect late night cup of cha.

EMMINGWAY COLLINS  7.5
LANGLEYS GIN, MARASCHINO LIQUEUR, LEMON,
GRAPEFRUIT & SUGAR

Flavour profile: Tart botanicals.

Langley's Gin was designed for people with strong palates. If you like your drink well defined, our twist on the classic Tom Collins might just be your perfect drinking partner.



BATON ROUGE

8

SOUTHERN COMFORT 100, RAISIN VERMOUTH
& ORANGE BITTERS

Flavour profile: Boozy sweetness.

Early French settlers discovered the boundary between two American Indian lands was marked with a red flag, they named it Baton Rouge. We honour the meeting of these two worlds with an American whiskey liqueur & European dried grape infused vermouth.

BLOODY SWINE

7.5

PANCETTA INFUSED TITOS VODKA, TOMATO,
HORESRAADDISH, CELERY, TABASCO, WORCESTERSHIRE
SAUCE & LEMON

Flavour profile: Meaty with Spice.

Texans have a rich history of pig farming from the German settlers who landed there nearly 200 years ago. The open range style farming meant the animals foraged for their own food. We infused Texan vodka with pancetta to add depth to the classic cure.

HIGH & MIGHTY

7.5

REDLEG SPICED RUM, CROSS BREW SCOTTISH COFFEE
LIQUEUR, FRESHLY GROUND ESPRESSO & CINNAMON

Flavour profile: Bitter sweetness.

Our take on a Espresso Martini with ginger spiced rum & local coffee liqueur, artisan coffee & cinnamon takes this classic to new heights with an added kick.

DIRTY BUFFALO

8

POPCORN INFUSED BUFFALO TRACE BOURBON,
PEDRO XIMENEZ SHERRY, FIG SYRUP & BITTERS

Flavour profile: Boozy & fruity.

A nod to our cinema friends next door, we conjured up a sweet popcorn infused Buffalo Trace, stirred down with Pedro Xiamnez & fig syrup to create a dirty twist on the Old Fashioned.

SECOND SIGHT

8

THE GARDENER'S GIN, CARPANO BIANCO,
EGG WHITE, & AN ABSINTHE WASH

Flavour profile: Herbal floral.

Gardener's Gin is a blend of yarrow, lemon balm & hissoop botanicals, with a base of juniper, coriander, winter savoury & angelica. This beautiful gin is only available at The Gardener to enjoy in a cocktail, mixed with tonic or to take home. Bottles available for just £35 at the bar.



SEASONAL SERVES

Our serves utilise ingredients nature makes available to us - as the seasons change, so will our serves.

GARDENER SERVES

GARDENER & TONIC 🎥 6.75
THE GARDENER'S GIN & CLASSIC LONDON TONIC

*Flavour profile: Botanical sweet
A unique blend of botanicals including, yarrow, lemon balm & hiscop,
designed by the Gardener team and the Secret Herb Garden.*

TWISTED SERVES

THE RASCAL 🎥 8.75
SCAPEGRACE GIN, APPLE SHRUB & CLASSIC LONDON TONIC

*Flavour profile: botanical & citrusy.
We've twisted the perfect serve with the addition of some
sweet & sharp apple shrub.*

GARDEN BEETS 🎥 8.75
BLACKWOODS BOTANICAL VODKA, BEETROOT SHRUB,
GRAPEFRUIT & ROSEMARY TONIC

*Flavour profile: Botanical zestiness.
Earthy seasonality balanced with lingering fresh flavours
served in tall glass.*

CONQUISTADOR 🎥 8.75
MONTE ALBAN MEZCAL, MARASCHINO CHERRY LIQUEUR,
MARASCHINO CHERRY & DELICATE GINGER ALE

*Flavour profile: Smoked & spicy
After their bloody & violent arrival in Mexico the Spanish
Conquistadors began experimenting with the Agave plant distilling
fermented mash. The result was Mezcal.*

DESIGNATED DRIVERS

SPICED SOUR 5
SEEDLIP SPICE, LEMON JUICE, SUGAR & EGG WHITE
(OPTIONAL)

*Flavour profile: Spicy tartness.
Spices are used around the world to transform the everyday into
something really special. This drink is truly special.*

GARDENER SOUR 5
SEEDLIP GARDEN, APPLE JUICE, LEMON JUICE,
SUGAR & EGG WHITE (OPTIONAL)

*Flavour profile: Fresh & fruity.
Mother Earth is gracious, precious and ingenious, so much
so she gave us all these beautiful flavours to play with.*



ON TAP & BEHIND THE BAR

BEER 🎬	ABV	IN <i>(pint)</i>	OUT <i>(1litre)</i>
CAMDEN HELLS LAGER	4.5%	4.5	8
CAMDEN PALE ALE	4.5%	4.5	8
SCHOFFERHOFER GRAPEFRUIT	2.5%	3.5	6

CANS 🎬			
BERLINER PILSNER	5%	4	2.5
CAESAR AUGUSTUS	5%	4	2.5
NECK OIL	5%	4	2.5
HOXTON CIDERSMITHS	4.5%	4	2.5
DARK ARTS SURREAL STOUT	6%	4	2.5
BREWGODDER CLEANWATER LAGER	4.5%	4	2.5

WINE 🎬		175ML	BTL
WHITE			
MUREDO ECOLOGICO WHITE <i>Pear, apricot & citrus</i>	4.7		18
AVENDA SAUVIGNON BLANC <i>Light, crisp & dry</i>	5.5		22
PICPOUL DE PINET LES JEANTELS <i>Fresh, zingy & dry</i>	5.9		24
TINHOF BLANC GRUNER & CO ORGANIC <i>Acidic, zingy & peppery</i>	6.5		26
ORENTZ EVIDENCE ORGANIC PINOT BLANC <i>Elegant, dry & vibrant</i>	6.9		28
RED			
MUREDO ECOLOGICO <i>Blueberry, sloes & cinnamon</i>	4.7		18
FINCA LA NINA MALBEC <i>Spicy, warming & full bodied</i>	5.5		22
CHOCOLATE BOX CABARNET SAUVIGNON <i>Rich, chocolatey & spicy</i>	5.9		24
LA SENDA VINO NATURAL BIERZO <i>Mineral, fresh fruit & structured</i>	6.5		26
TINHOF ZWEIGELT & CO NOIR ORGANIC <i>Full bodied, rich & structured</i>	6.9		28
ROSE			
MUREDO ECOLOGICO ROSADO <i>Balanced, fresh & intense</i>	4.7		18
SPARKLING			
PROSECCO DIVICI ORGANIC DOC <i>Crisp, elegant & fruity</i>		125ML 5	BTL 26

BREAKFAST & BRUNCH

{9-2 EVERY DAY}

GRILLED BREAKFAST SANDWICHES 5

Bacon, egg, sausage & melted cheese

Wilted spinach, egg, avo with smoked cheddar

Smoked Ayrshire ham & Mull of Kintyre cheddar

Applewood, raclette, mozz & sundried tomato (v)

BREAKFAST ROLLS 2.5

{CHOOSE YOUR FILLING EXTRA TOPPINGS + 1}

Bacon / Sausage / Egg / Haggis

Black pudding / Avo / Potato scone

DAILY FRITTATA 5

{SEE OUR SPECIALS BOARD}

WAFFLES 4.5

Fresh fruit & yoghurt

Ayrshire bacon & maple syrup

HOME MADE GRANOLA CUP 4

Served with fresh fruit & Katy Rodgers yoghurt

FRUIT JUICES 3

Fresh orange

Homemade lemonade

Pink grapefruit

SMOOTHIE OF THE DAY 4



*Remember all items marked with
the cinema icon are available to take
in with you while you watch a film.*



FRESH ALL DAY BITES

SMALL PLATES 4

Soup & sourdough bread (v)

Cauliflower buffalo bites with blue cheese dip (v) 🍴

Wild mushroom Scotch egg with cep mayo (v) 🍴

Black pudding sausage roll with apple sauce 🍴

FLATBREADS 🍴 6

Aubergine, tomato & basil (vg)

Cashel Blue & sweet onion (v)

Chorizo, manchego & mascarpone

<h2>LUNCH TO GO 7</h2>

Homemade soup with a flatbread of your choice

STEAMED BUNS 🍴 4.5 / 8 for 2

Char sui pork, pickled cucumber & coriander

Portobello mushroom, sticky soy & pickled ginger (v)

Pulled sriracha chicken with Japanese mayo & pickle

TOASTED BRIOCHE 🍴 5.5

Beef burger, Swiss & gherkin

Halloumi, tomato sugo, peppers & basil (v)

Grilled cheese: raclette, applewood & mozz (v)

PLATES 8

Arran smoked cheddar mac n cheese (v)

Smoked chicken, pecan salad, apple & yoghurt dressing

Panko wasabi crusted coley & fries

Sweet potato & chickpea tagine with orange cous cous (vg)

Loaded BBQ jackfruit nachos, avo & jalapenos (vg) 🍴

SIDES 🍴 3.5

Garlic & rosemary fries (v)

Flatbread, hummus & rose harissa (vg)

(v) = vegetarian (vg) = vegan

PRIVATE PARTIES

Celebrate the important things in life with the people who matter the most to you, a birthday, an anniversary - even a wedding. We can cater for up to 20 people in our private dining room providing food, drinks and the perfect atmosphere to make your event really special. Speak to a member of the team for bookings.

TAKEAWAY

All our food, teas, coffees and closed bottles are available for you to take out.



thegardenerglasgow.co.uk



THE GARDENER

GROUND. SEAKEN. SERVED.