





Whisky

Glen Scotia Double Cask	14	Laphroaig 10yo	14	Glenfiddich IPA Cask	12
Aberfeldy 12yo	13	Auchentoshan Three Wood	13	Glenfiddich Project XX	13
Dalmore 12yo	14	Glenkinchie 12yo	11	Glenfiddich 40yo	300
Edradour 10yo	14	Aberlour 10yo	10	Glenrothes Bourbon Cask Reserve	12
Glenmorangie 10yo	14	Balvenie 12yo Double Wood	11	Macallan 12yo Double Cask	12
Arran Amarone Cask Finish	13	Balvenie 14yo Caribbean Finish	12.5	Macallan 12yo Sherry Oak	11
Arran Sauteres Cask Finish	13	Balvenie 21yo Port Wood	30	Chivas Regal 18yo	13
Highland Park 12yo	11	Cragganmore 12yo	11	Johnnie Walker Black	10
Jura Prophecy	34	Glenfarclas 10yo	10	Johnnie Walker Blenders Batch	11
Talisker 10yo	11	Glenfarclas 17yo	20	Chivas Regal Ultis Blended Malt	38
Ardbeg 10yo	12	Glenfiddich 12yo	9	Compass Box Peat Monster	14
Bowmore 12yo	16	Glenfiddich 15yo	11	Elements of Islay PEAT	10
Caol Ila 12yo	11	Glenfiddich 18yo	16	Compass Box Hedonism	16

Other Whisky available please ask your server for more recommendations. All spirits served 50ml as standard.
25ml measures available upon request.

Wine

	Glass//Caraffe//Bottle		Glass//Bottle
WHITE		SPARKLING	
Malvasia 'La Bell', Cantina Orsogona, Abruzzo, Italy - 2017	6.5/ 19.5/ 38	Ambriel Blancs de Blanc, West Sussex, England - 2010	9.75/ 58
Petit Chablis, Domaine Jean Goulley, Yvonne, Burgundy - 2016	9.5/ 28.5/ 55	Lallier 'Grande Réserve', Grand Cru Brut, Champagne - NV	14.90/ 85
ROSE		Billecart Brut Rosé, Champagne - NV	17.5/ 105
Tavel Rosé 'Lunar Apogé', Domaine des Carabiniers, Côtes du Rhône, France - 2017	8/ 24/ 42		
Whispering Angel Rosé, Côtes du Provence, France - 2017	8.50/ 25.5/ 50		
RED		Beer	
Illaj Pinot Noir, Jamsheed Illaj, Upper Goulburn, Victoria, Australia - 2017	7/ 21/42	Inkspot Lager - 4.6%	Glass 3
Cinsault/Pais, Grand Itata Tinto, Rogue Vine, Bio Bio, Chile	9/ 27/ 55	Gamma Ray. APA - 5.6%	Glass 3
		Five Points. Porter - 5%	330ml Bottle 5
		Lupoloid. IPA - 7.2	330ml Can 5.5
		Salty Kiss. Gooseberry Gose - 4.5%	330ml Can 4.5

Cocktail Booths

200

Personal, intimate and with a choice of your own cocktail on tap - what better way to enjoy an evening with friends. Our booths are available to hire, individually - for up to eight guests, or for a party - for up to thirty. Cocktails available on tap are those indicated by 

25ml measures available upon request.
A discretionary 12.5% service charge has been added to your bill



Whisky & Soda

SOUR FACE

Black Cherry Monkey Shoulder. Plum, Verjus. Dry.
Ginger Soda
9.5



MIZAWHAAAAAT

Fig Leaf Monkey Shoulder.
Pineapple Soda
9.5



ASIAN INVASION

Glenfiddich 15yo. Miso Caramel. Pineapple,
Shiso Soda
9.5



ROSÉ POSEUR

Wild Strawberry Glenfiddich 12yo. Lemon Verbena.
Rosé Soda
9.5



HOPPED SCOTCH

Hopped Monkey Shoulder Elderflower,
Bay Leaf Soda. Painted glass
9.5



Whiskey Fix

SUPERSOAKER

Watermelon Woodford Reserve Bourbon,
Vermouth, Campari Sugar
9.5



JA'CRISPY VULCANO

Mellow Corn, Dark Chocolate Sailor Jerry,
Roasted Corn Husk, Corn Silk Tea
9.5



6TH SENCHA

Balvenie Caribbean Cask, Fermented Pepper,
Made Nice Shrub, Sencha, Hendrick's Gin
10



BOMBA DE PLATANO

Jack Daniels Rye Whiskey, Banana, Tio Pepe,
Salted Lemon Tonic
9.5



WORKING CLASS HERO

Nougart Woodford Reserve Bourbon, Caramel,
Dark Chocolate, Batter
9.5



Other Cocktails

RAB C COOLER

Raspberry 20/20, Port, Hendricks's Gin,
Lemon + Lime Soda
9.5



T+T

Tapatio Blanco Tequila, Citrus Coffee,
Tonic
9.5



£50 & AMBITION

Shortbread Russian Standard Vodka,
Strawberry Americano, Black Tea Kamm & Sons
9.5



SCOTTISH PORN STAR

Hopped Passionfruit Russian Standard, Thyme,
Super T, Irn Bru
9.5



PINA CO-LAGER

Hopped Bacardi Quatro Rum, Pineapple Cordial,
Caramel, Toasted Coconut, Black Cardamom Soda
9.5





Nibbles

Smoked almonds 4 Tandoori spiced cashews 4 Gordal olives 5 Globe artichokes 4

For Sharing

BRITISH CHARCUTERIE BOARD

Aged dried beef
Venison salami
Suffolk chorizo
Cobble Lane cured Kabano
Air-dried royale ham

SMALL FOR 9
LARGE FOR 15

CHEESE BOARD SELECTION

No.7 blue monday
Blanche goats cheese
Baron Bigod
Vintage Lincolnshire poacher

SMALL FOR 9
LARGE FOR 15

FARM CRUDITES, BUTTERMILK VINAIGRETTE

7

Snacks

BEER CRISP

smoked cod roe

4 HAGGIS BON BONS

garlic

5

SOURDOUGH

battered ham, brown cheese

4 PORK PUFFED CRACKLING

apple, beer

4

BBQ HERITAGE CARROT

roasted hazelnuts, mint

4 CHEESE DOUGHNUTS

5

Fat Bastard SANDWICHES

EACH AT 4.5

Fish finger sandwich, fried pickles

Courgette flower, goats cheese, honey, thyme

Buttermilk chicken, kimchi mayonnaise

Crispy mac & cheese

Lamb fritters, harissa

Dessert

BATTERED MARS BAR

honeycombe ice-cream, salted peanut

10

(please visit our restaurant upstairs for the full dessert menu)

 IRONSTAGBAR  IRONSTAGBAR

Not all ingredients listed. Please advise your waiter of any allergies or intolerances.
A discretionary 12.5% service charge has been added to your bill