

Cocktails

House Cocktails

Capo's Peel £10

balanced - smooth - comforting

Dewar's 12, Disaronno Amaretto, banana liqueur

Clean Slate £10

citrusy - elegant - delicate

Tanqueray, St-Germain, citrus, sugar

Pearfection £13

sour - spiced - pear

Michter's Bourbon, crème de poire, ginger, thyme,
lemon, egg white, whiskey barrel-aged bitters

Rose Garden £11

fresh - crisp - herbaceous

Bombay Sapphire Premier Cru, Yellow Chartreuse,
Cocchi Rosa, apple, lemon, mint

Still Better Than Terry's £13

sweet - smooth - indulgent

Casamigos Blanco, Cointreau, espresso, orange oil

Tequila Fresh £10

refreshing - clean - long

Tapatio Blanco, falernum, manzanilla, apple,
lemon, mint, light tonic

Torero £10

spicy - boozy - rich

Diplomático Mantuano, red wine, Amaro Averna, clove,
cinnamon, ginger, demerara, walnut bitters

Whole Lotta Rosie £12

fresh - sweet - floral

Ketel One, Chambord, crème de peche, lemon,
ginger ale, vanilla bitters, Peychaud's Bitters,
cava, rose perfume

Cocktails

Whisky Cocktails *inspired by classics*

Auld Alliance (<i>French Martini</i>) <i>fruity - sweet - citrusy</i> Jura 10, Chambord, pineapple	£12
Double Shot (<i>Espresso Martini</i>) <i>sweet - smooth - comforting</i> Dalmore 12, Kahlúa, espresso, demerara	£14
Highland Horse (<i>Moscow Mule</i>) <i>spicy - long - refreshing</i> Highland Park 12, ginger beer, lime	£14
Scotzia (<i>Negroni</i>) <i>dry - bitter - boozy</i> Fettercairn 12, Martini Rubino, Campari	£13
To The Point (<i>Rusty Nail</i>) <i>boozy - rich - smooth</i> Glendronach 12, Highland Nectar, cardamom bitters	£13
Brown Medicine (<i>Sazerac</i>) <i>complex - herbal - bitter</i> Macallan 12 Double Cask, H by Hine, Peychaud's Bitters, absinthe, sugar	£14
Boxcar (<i>Sidecar</i>) <i>sweet - sharp - citrusy</i> Aberfeldy 12, Cointreau, lemon, sugar	£13
Old Timer (<i>Luxury Old Fashioned</i>) <i>decadent - intense - luxurious</i> Macallan 18 Double Cask, bitters, sugar	£70

Please note that a discretionary service charge of 10% will be added to your bill.

Cocktails

Classic Cocktails

Bee's Knees <i>fresh - sweet - sour</i> Bombay Sapphire, honey, lemon	£10
Corpse Reviver No.2 <i>tart - refreshing - herbal</i> Tanqueray, Cointreau, Cocchi Americano, absinthe	£12
Cosmopolitan <i>sweet - citrus - moreish</i> Grey Goose, Cointreau, lime, cranberry, orange bitters	£11
Hemingway Daiquiri <i>clean - floral - fruity</i> Bacardi Carta Blanca, Luxardo Maraschino, grapefruit, lime	£10.5
Whisky Sour <i>tart - velvety - boozy</i> Johnnie Walker Black Label or Bulleit Bourbon, lemon, sugar, egg white, bitters	£11
Naked & Famous <i>smoky - herbal - refreshing</i> Patrón Silver, Yellow Chartreuse, Aperol, lemon	£12.5
Paloma <i>sharp - refreshing - long</i> Patrón Añejo, grapefruit, agave, lime, soda	£13
Treacle <i>rich - sweet - bitter</i> Brugal 1888, apple, sugar, bitters	£13
Tommy's Margarita <i>sweet - tart - refreshing</i> Casamigos Blanco, lime, agave	£13

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Cocktails

Non-Alcoholic Cocktails

Southside 0.0 £8
refreshing - herbal - citrus
Seedlip Grove 42, lime, sugar, mint

The Golden Drop £8
earthy - aromatic - spiced
Feragaia, apple, ginger, honey, lemon, soda

Strawberry No-jito £8
citrusy - herbal - fruity
Seedlip Grove 42, mint, lime, strawberry

Bounty Like It £8
juniper - sour - fresh
Tanqueray 0.0, lemon, coconut, soda

Mint Condition £8
light - clean - refreshing
Seedlip Grove 42, lime, grapefruit, agave,
mint, ginger beer

Wine

White

	175ml	250ml	750ml
Macabeo <i>Entero</i> Manchuela, Spain (vegan, organic)	£7.75	£11	£33
Piquepoul - Terret <i>Pique & Mixe, Vignerons de Florensac</i> Languedoc-Roussillon, France (vegan)	£8.5	£12	£36
Catarratto <i>Bianco Biologico, Fabrizio Vella</i> Sicily, Italy (vegan)	£8.5	£12	£36
Sauvignon Blanc <i>Mayfly</i> Marlborough, New Zealand (vegan)	£9	£12.65	£38
Chardonnay <i>Monstablé, Terres Fidèles</i> Languedoc-Roussillon, France (vegan)	£10	£14	£42
Riesling <i>Dragonstone, Leitz</i> Rheingau, Germany (vegan)	£10.75	£15.5	£46
Albariño <i>Alba Martín, Martín Códax</i> Galicia, Spain (vegan)			£49
Chardonnay - Viognier - Sauvignon Blanc & Gris <i>Cosmique, Domaine Capmartin</i> Côtes de Gascogne, France (vegan, organic, biodynamic)			£52

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Wine

Red

175ml 250ml 750ml

Vino de España

£7.5 £10.75 £32

El Tinto de Lela del Mar,
Bodegas Alceño
Spain (vegan)

Pinot Noir

£8 £11.5 £34

Calusari, Cramele Recas
Viile Timisului, Romania (vegan)

Syrah - Viognier

£9 £12.65 £38

Palooza Rouge, Aubert & Mathieu
Languedoc-Roussillon, France (vegan)

Sangiovese

£10 £14 £42

Brunito Rosso,
Cantine Leonardo da Vinvi
Tuscany, Italy

Malbec

£10.75 £15.5 £46

Mil Historias, Bodegas Altolandon
Manchuela, Spain
(vegan, organic, biodynamic)

Grenache - Syrah

£49

Le Hardi, Guillaume Gonnet
Côtes de Rhône, France
(vegan, organic, biodynamic)

Gamay

£11.65 £16.65 £50

Organic Beaujolais,
Domaine de la Couvette
Beaujolais, France (vegan, organic)

Syrah - Tannat - Grenache

£52

Pimpant, Domaine Capmartin
Côtes de Gascogne, France
(vegan, organic, biodynamic)

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Wine

Rosé & Orange

175ml 250ml 750ml

Castelão - Aragonêz

£8 £11.5 £34

*Terras Lusas Rosé, Adega de Redondo
Alentejo, Portugal (vegan)*

Cinsault - Grenache - Syrah

£9 £12.65 £38

*Palm Par L'Escarelle Rosé,
Château de L'Escarelle
Provence, France (vegan, organic)*

Garnacha Blanca & Gris

£46

*Enblanco de Altolandon Orange Wine,
Bodegas Altolandon
Manchuela, Spain
(vegan, organic, biodynamic)*

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Wine

Sparkling

125ml 750ml

Cava Reserva Brut Organic

£8

£42

Bodegas Sumarroca

Penedès, Spain

Bianco Spumante Brut

£9

£50

Bolé

Emilia-Romagna, Italy

Cuvée Royale Brut NV

£13

£75

Joseph Perrier

Champagne, France

La Cuvée Brut NV

£14

£80

Laurent-Perrier

Champagne, France

Brut Réserve NV

£85

Billecart-Salmon

Champagne, France

Brut Millésimé 2012

£20

£115

Laurent-Perrier

Champagne, France

Cuvée Rosé Brut NV

£22

£130

Laurent-Perrier

Champagne, France

Blanc de Blancs Brut Nature NV

£150

Laurent-Perrier

Champagne, France

Grande Siècle #26

£275

Laurent-Perrier

Champagne, France

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Beer & Cider

Draught

Pint

Pilot Lager

£6.9

Gluten-free lager

Edinburgh, Scotland, 4%

Pilot Vienna Pale

£7

Vienna lager & pale ale hybrid

Edinburgh, Scotland, 4.6%

Pilot Blønd

£7

Session IPA

Edinburgh, Scotland, 4%

Pilot Peach Melba Sour

£7.5

Peach, raspberry & vanilla sour

Edinburgh, Scotland, 4.3%

Pilot rotational tap

£7.5

Ask our team for more information

Edinburgh, Scotland

Guinness

£7.2

Irish dry stout

Dublin, Ireland, 4.2%

Thistly Cross Traditional

£6.7

Scottish cider

Dunbar, Scotland, 4.4%

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Beer & Cider

Bottles & Cans

330ml 355ml 500ml

Modelo £6.5

Pilsner-style lager
Mexico City, Mexico, 4.5%

Ayinger Kellerbier £6.5

Bottle-fermented lager
Munich, Germany, 4.9%

Schöfferhofer £5.5

Grapefruit wheat beer
Frankfurt, Germany, 2.5%

Krombacher Pilsner 0.0% £4.5

Non-alcoholic pilsner
Kreutzal, Germany, 0%

**Thistly Cross rotational
flavoured ciders** £5.5

Ask our team for more information
Dunbar, Scotland

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Bar Bites

Bar Bites

Cajun crab cake spiced sweetcorn salsa	£7
Campbells haggis bon bons rhubarb ketchup	£6.5
Campbells vegetarian haggis bon bons rhubarb ketchup	£6.5
Chicken & Inverloch goat's cheddar crispy cigars smoky whisky barbecue sauce	£7
Truffle & parmesan chips	£7
Confit garlic chips	£6
Chips	£5.5
Sharing boards Isle of Mull cheddar, Blue Murder, Inverloch goat's cheddar, coppa, blackie ham, oatcakes, fruit, house pickled red onions, cornichons, Kalamata olive tapenade, whipped feta with truffle honey, spiced sweetcorn salsa, local artisan sourdough	£20/32

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