

## Teas, Coffees and Soft Drinks

Tea		Coffee	
Breakfast	£2.25	Americano	£2.25
Earl Grey	£2.25	Flat White	£2.50
Peppermint	£2.25	Latte	£2.75
Lemon Green	£2.25	Cappuccino	£2.75
Decaffeinated tea	£2.25	Mocha	£3.00
Chamomile	£2.25	Espresso	£1.95
Rooibos	£2.25	Double Espresso	£2.25

### Add Soya Milk

£0.25

## Soft Drinks

Orange Juice	£2.50	Coca Cola	£2.20
Apple Juice	£2.50	Diet Coke	£2.20
Cranberry Juice	£2.20	Irn Bru	£2.20
Pineapple Juice	£2.50	Diet Irn Bru	£2.20
Bog Tom Spiced Juice	£3.00		
San Pelegrino Lemon	£3.00		
San Pelegrino Orange	£3.00		
Red Bull	£2.75		

Homemade Lemonade £3.00

Franklin Dandelion & Burdock	£3.00
Franklin Strawberry, Raspberry & Black Pepper	£3.00
Franklin Lemonade & Elderflower	£3.00
Franklin Apple & Rhubarb	£3.00

## Bar bites

### Baked Camembert £12.00

Whole Baked Camembert, Artisan Bread & Quince Jam

### Element Ploughman's - £8.50

Ham Hock, Chicken & Chorizo Terrine, Home Baked Bread, Crispy Brie, Homemade Piccalilli & Cornichons

Haggis Bon Bons, wholegrain mustard mayo £5

Crispy Whitebait, tartar sauce £4

Beer Battered Onion Rings £3

Garlic Butter Mushrooms £3

Selection of Nuts £2

Selection of Real Crisps £1.75

Bread & Oils served with olives & Hummus £4

### Chip Bowls

Hand Cut Triple Cooked Chips £3

Hot Scotch - haggis crumble, cheddar cheese & sriracha £5

Blue (murder) Mondays - blue cheese, crispy bacon £5

Italian Job - parmesan, white truffle £5.50

Garlic Butter Chips - £5



### Recommended Serves

*Here are some of our favourite drinks & garnish to  
Compliment their botanicals*

Scottish Sicilian	£8.00
<i>The Naked Grouse served tall with homemade lemonade</i>	
Caorunn	£8.70
<i>Fever Tree tonic &amp; red apple fan</i>	
Edinburgh Gin	£8.20
<i>Fever Tree tonic &amp; orange twist</i>	
Rock Rose	£8.70
<i>Fever Tree tonic &amp; roasted rosemary twig</i>	
Hendrick's	£9.20
<i>Fever Tree tonic &amp; cucumber slice</i>	
Jim Beam Double Oak Bourbon	£7.75
<i>Schweppes Ginger ale &amp; a few lime wedges</i>	
Apple Crumble	£7.75
<i>Martini Exrta Dry, Apple Juice &amp; Ginger Ale</i>	
Havana Anejo Especial Rum	£8.00
<i>Soda &amp; fresh mint</i>	
Kraken Rum	£8.50
<i>Schweppes Ginger beer &amp; orange wedge</i>	
Xante Pear Cognac	£7.00
<i>Soda, apple &amp; mint</i>	
Zubrowka Bison Vodka	£8.00
<i>Apple juice &amp; apple slice</i>	

*All served 50ml as standard (25ml also available)*

### Single Malts

#### Islay

Laphroig 10yr	£4.25
<i>Peat, oats, salty tang with a dry smoky finish</i>	
Lagavulin 16yr	£4.50
<i>Peat, sherry, treacle, deep oak smoke</i>	
Lagavulin Distillers Edition	£6.50
<i>Intense peat, vanilla coffee and a salty finish</i>	
Caol Ila 12yr	£4.25
<i>Peat, Toffee notes with a smoky finish</i>	
Bowmore Darkest 15yr	£5.50
<i>Peat, Cedar wood, rich treacle toffee and sherry</i>	
The Big Peat	£5.25
<i>Oily and Smokey balanced perfectly showcasing the best of the Islay wares</i>	

#### Speyside

Aberlour A'Bunadh	£7.00
<i>Small batch, cask strength, heavily sherried; golden rasins and hints of cherries. Packs a punch!</i>	
The Macallan Gold	£3.95
<i>Sweet vanilla, dark chocolate, soft oak notes and toasted apple</i>	
The Macallan Amber	£4.50
<i>Floral, vanilla, raisins and notes of toffee apples spiced with a touch of anise</i>	
The Glenlivet Founders' Reserve	£3.65
<i>Apples, fruity trifle and creamy citrus</i>	
Glenfiddich 12yr	£3.65
<i>Floral, malty, sweet honey finish and a touch of oak</i>	
Glenfiddich 15yr Solera Reserve	£4.25
<i>Warm spice, honeycomb, figs and candied orange zest</i>	
Balvenie 12yr	£3.95
<i>Allspice &amp; toffee apples with a creamy caramel finish</i>	
Glenrothes Select Reserve	£3.65
<i>Full malty flavour, sweet with orange zest and vanilla</i>	

## Highland

Dalwhinnie 15yr	£4.25
<i>Silky, fruity berry palate, long warm finish</i>	
Glenmorangie 10yr	£3.95
<i>Very fruity, rich lemon, apples and spices</i>	
Glenmorangie Nectar D'Or	£6.50
<i>Spice up front, with ginger and nutmeg leading to toasted almonds and lemon.</i>	
Glengoyne 10yr	£3.75
<i>Green apples &amp; toffee with a hint of nuttiness.</i>	
Glengoyne 15yr	£4.25
<i>A sweet &amp; rounded 15 year old dram</i>	
Old Pulteney 12yr	£4.50
<i>Sweet, floral, citrus: lemon and lime plus dry banana skin. Smooth and faintly salty.</i>	

## Islands

Isle of Arran 10y	£3.95
<i>Sweet, quite malty followed by green fruits &amp; apple peel</i>	
Talisker 10yr	£3.75
<i>Smoked meats, apple peel and sea salt</i>	
Jura 10yr	£3.65
<i>Peat, gentle oak, barley and fudge, a long spiced finish</i>	
Highland Park 12yr	£3.75
<i>Floral, honey, citrus, peppered spice finish</i>	
Highland Park 18yr	£6.50
<i>Floral, heather, espresso, cinnamon, long sweet finish</i>	

## Blends

Shackleton	£4
Famous Grouse	£3.25
Naked Grouse	\$4.25
Johnnie Walker Black Label	£3.30
Monkey Shoulder	£3.50
Douglas Laing's Epicurean	£3.50
Douglas Laing's Timorous Beastie	£4
Douglas Laing's Scallywag	£4.50
Douglas Laing's Rock Oyster	£3.50
Douglas Laing's Big Peat	£5.25

## Wine

Red 125ml/175ml/Btl

**The Pugilist Cab. Sauv., Australia** £4.50/6.25/26  
*Fun & fruity with blackberries the main star*

**Beef Steak Malbec, Argentina** £4.95/7/28  
*Classic Malbec - damsons, plums, chocolate & oak with a cracking finish*

**Armador Carménère, Chile** £5.25/7.25/29  
*Blackberries & raspberries with a toffee & liquorice finish & good tannins*

**Neropasso, IGT, Biscardo, Italy** £4.45/6.10/25  
*Cabernet Red fruits, hints of spice, balance of acidity & tannins - it has it all!*

**Luis Canas Rioja Crianza, Spain** £5.50/7.25/30  
*Strawberries, vanilla spice, cedar & balsamic with that classy Rioja finish*

**Jean Perrier, Savoie Pinot Noir, France** £6/7.75/32  
*Incredible Pinot Noir, leathery, tobacco, earthiness with light sweetness on the pallet. A touch of real class.*

**Highveld Merlot, South Africa** £3.55/4.55/19  
*Ripe plums & cherries with a balanced finish*

**Chateau Videau, Bordeaux, France** £4.25/5.75/24  
*Full bodied with a velvety texture. Blackberry & capsicum with a subtle smoky spice to finish*

**Conviviale Primitivo del Salento, Italy** £4.25/6.10/25  
*Fruity, silky and refined, this is a warm, richly flavoured red with aromas of plums, dried fruits and sweet spices.*

## White

125ml/175ml/Btl

**Cuveé Caroline Picpoul di pinet, France** £4.25/5.75/24  
*Light & fresh with acacia & white flowers with a saline palate.*

**Mont Rocher Viognier, France** £3.95/5.75/24  
*Honeysuckle & apricot aroma with a dry & tangy finish*

**Macon-Fuisse, Domaine de Fussiacus, Burgundy** £5.75/8/34  
*Hint of floral and ripe pear leading to a zesty mineral elegant finish.*

**Apello Sauvignon Blanc, Marlborough, NZ** £4.50/6/25  
*Exactly as a Marlborough Sauv should be, full on passion fruit, peach & citrus with a touch of herbaciousness.*

**Cave de Ribeauville, Reisling, Alsace** £6/8.25/35  
*Great balance of acidity and zesty sweetness. Our favourite "go to" wine, great with spicy dishes or richer foods, simply beautiful.*

**Highveld Chenin Blanc, South Africa** £3.55/4.55/19  
*A light, crisp & refreshing wine with light acidity*

**Adria Vini Pinot Grigio, Italy** £3.65/4.65/20  
*Tropical aromas with good acidity & fresh citrus*

**The Googly Chardonnay, Australia** £3.75/5/21  
*Lovely ripe melon & apple characters with touch of pear & honey*

## Bottled beers

### Scottish

**Brewgooder Clean Water Lager, Aberdeen 4.5%** £4.50  
*Made with crystal malts & a completely unique blend of Sorachi Ace & Saaz hops.*

**Bitter & Twisted, Harviestoun, Dollar 4.2%** £4.00  
*Zesty and floral pale ale, 'World's Best Ale' 2007*

**Old Engine Oil, Harviestoun, Dollar 6%** £4.95  
*Dark, thick and velvety malted porter. Fully unleaded*

**Edinburgh Gold, Stewarts, Edinburgh 4.8%** £4.00  
*Rich and smooth, the quintessential Scottish golden ale*

**Dead Pony Club, Brewdog, 3.8%** £4.25  
*Very easily drinkable with loads of citrus and hoppy notes. Vegan Friendly*

**Paradigm Shift, Williams Bro's, 6.2%** £4.25  
*Bold, sweet, and hoppy. Not your average red ale*

**Ka Pai, Stewarts, Edinburgh 5.2%** £4.95  
*Seriously fruity and light pale ale. Think summer in a beer*

**Fraoch, Williams Bro's 5.2%** £4.00  
*It took 4000 years of practice to create this herbal, malty heather ale*

**Gluten Free Bohemian Pilsner, Bellfield Brewery, Edinburgh 4.5%** £5.50  
*Pale with a light body, floral tones from the finest Saaz hops with a refreshing finish*

**Gluten Free Lawless IPA, Bellfield Brewery, Edinburgh 4.5%** £5.50  
*An aromatic beer brewed as a traditional American IPA for a modern citrusy finish*

## Draught Beer & Cider

### Scottish

Cold Town Lager, Leith 4%	£2.30/£4.60
Caledonia Best, Glasgow 3.2%	£2.15/£4.30
Williams Joker IPA, Alloa 5.0%	£2.30/£4.55
Stewart's Hollyrood, Edinburgh 5.0%	£2.30/£4.55
Harviestoun, Schiehallion, 4.8%	£2.40/£4.80
Brewdog Kingpin Lager, Ellon 4.7%	£2.50/£4.90
Tennent's Lager, Glasgow 4%	£2.25/£4.50

### Rest of the World

Estrella Damm, Spain 5.0%	£2.30/£4.55
Heineken, Holland 5.0%	£2.30/£4.55
Guinness, Ireland 4.1%	£2.30/£4.55
Birra Moretti, Italy 4.6%	£2.50/£4.90
Angry Orchard Cider 5.0%	£2.10/£4.15

### Bottles from the Rest of the World

Sol, Mexico 4.5%	£4.00
Peroni, Nastro, Italy 5.1%	£4.25
Fruli, Strawberry White, Belgium 4.1%	£4.25

**Old Mout Flavoured Fruit Ciders** (500ml), New Zealand  
4.0% £4.95

## Rose

125ml/175ml/Btl

**Borsao Rosado, Spain** £3.50/5/20  
*Refreshingly crisp, dry rosé with aromas of ripe berry fruits.*

**JL Quinson Cote De Provence Rose, France** £4.75/6/24  
*This refreshing dry rose from the heart of the Provence. Bright red berry & mint aromas with a supple yet dry & crisp finish. Enjoy!*

## Sparkling

125ml/Btl

**Cavit Prosecco, Trento, Italy** £5/24.50  
*Light and refreshing full of lively bubbles. Crisp green apple, pear and lemon*

**Perrier Jouët Grand Brut, Epernay, France** £60  
*The epitome of elegance and finesse. Light floral style with a creamy brioche and biscuit finish*

**Laurent Perrier Rosé, Epernay, France** £90  
*This iconic pale salmon champagne has the finest of bubbles. Aromas of strawberry, raspberry and tart redcurrants*

## Dessert Wine/Port

75ml/Btl

**Moscato Passito, Piemonte, Italy (375ml)** £4.95/22  
*A deliciously balanced sticky wine with honeyed floral aromas. Ripe apricot and lemon curd running through to a long, fresh lingering finish*

**Niepoort Tawny Dee, Portugal (375ml)** £4.95/22  
*Dried fruit, candied peel, figs, almond and honeycomb all make an appearance in this well balanced tawny*

## Cocktails

<b>One O'Clock Gun</b>	£8.50
<i>Maker's Mark, Campari, Cocchi Torino Rosso, Orange Bitters &amp; a Hint of Laphroaig</i>	
<b>Strawberry &amp; Thyme Margarita</b>	£7.50
<i>El Jimador Blanco Tequila, Lime, Agave, Fresh Strawberries and Thyme</i>	
<b>Edinburgh Rhubarb Rocks*</b>	£8.50
<i>Edinburgh Gin, Edinburgh Rhubarb &amp; Ginger Liqueur, Lemon, Orange Bitters</i>	
<b>Not So Old Fashioned</b>	£8.50
<i>Diplomatico Mantuano, Mozart Dark Chocolate, Bitters</i>	
<b>Whiskey &amp; Raspberry Fizz*</b>	£7.50
<i>Jim Beam Double Oak, Chambord, Raspberry, Lemon, Peychaud Bitters</i>	
<b>Return of The Whisky Mac</b>	£7.95
<i>Highland Park 12yr, Crabbies Green Ginger Wine, Green Chartreuse, Whiskey Barrel Bitters</i>	
<b>Lemon Cheesecake</b>	£7.50
<i>Absolut Vanilla, Limoncello, Mozart White Chocolate, Orgeat, Lemon Bitters</i>	
<b>Café Courvoisier</b>	£8.50
<i>Courvoisier VSOP, Kahlua Coffee Liqueur, Freshly Brewed Espresso, Aztec Bitters</i>	
<b>Edin-Bru</b>	£8.50
<i>Edinburgh Rhubarb &amp; Ginger Gin Liqueur, Absolut Vanilla, Lemon, Rhubarb Bitters afloat some Irn Bru</i>	

\* Contains Egg, can be replaced or omitted

## Bubbly & Brunch Cocktails

<b>Edinburgh Royale</b>	£7.95
<i>Choice of Edinburgh Gin Raspberry, Rhubarb &amp; Ginger or Elderflower topped up with Prosecco</i>	
<b>My Sparkling Clementine</b>	£8.50
<i>Grey Goose, Green Chartreuse, Orange Juice, Lime, Prosecco</i>	
<b>Pear &amp; Elderflower Collins</b>	£7.95
<i>Darnley's View, Xante, Lemon &amp; Elderflower Cordial</i>	
<b>Raspberry Rickey</b>	£7.95
<i>Edinburgh Raspberry Gin, Lime, Angostura Bitters, topped up with Prosecco</i>	
<b>Kiwi Martini</b>	£8.50
<i>Kiwi Infused Gin, Velvet Falernum, Lime &amp; Cherry Bitters</i>	

## Sunday Funday

Join our Sunday social to get you ready for another Manic Monday. Classic brunch dishes served from 10am Traditional Sunday Roasts served 11am-5pm. Sunday papers & a chilled Sunday tunes. Hair of the dog also available with one of our Brunch cocktails. Book a table to avoid disappointment



**#beinyourelement**