



We love a great Gin, here are some our favourites, served with
your choice of Fever Tree Tonic

Caorunn £6.00
Fever Tree tonic & red apple fan

Hendrick's £6.25
Fever Tree tonic, cucumber slice, black pepper

Edinburgh Gin £6.00
Fever Tree tonic & orange twist

Rock Rose £6.00
Fever Tree tonic & roasted rosemary twig

Poters Gin £7.00
Fresh lime and Tonic

Garden shed Gin £6.75
Served with mint and tonic

Pickerings £6.25
Served with grapefruit and tonic

Porters tropical £7.00
With passion fruit and your choice of tonic

Highballs & Long Drinks

Jack Daniels single barrel, Ginger ale & lime. £5.25

Appleton's Jamaican Rum Apple juice & lime. £4.75

Havana Anejo Especial Rum, Soda & fresh mint. £4.50

Aperol Spritz, soda & prosecco float. £8.50

Cocktails

Tiki Tartan £9

Talisker 10, Bacardi superior, Pineapple Tepache.

Summer Loving £9

Porters Tropical, Campari, Summer Berry shrub, Lemongrass, Aromatic.

Eloquence £8.50

El Jimador, herbal liqueur, st germain, Rosehip kombucha, Mango, peach

Stawberry Fields £8.50

Benbom Cachaça, fresh lime, Scottish strawberry preserve.

Siesta £9

Mezcal, tanqueray 10, yuzu, summer berry dust, Fennel tea

Auld Burgh £9

Edinburgh rhubarb gin, Porters Gin, citrus, Hibiscus, Blood orange soda, Orinoco bitters.

Edinburgh Royale £9.25

Choice of Edinburgh Gin: Raspberry; Rhubarb & Ginger; or Elderflower topped up with Prosecco

Coconut Daiquiri £8.95

Bacardi Carta Blanca, Koko Kanu, lime & sugar

Whisky

Lowland

Auchentoshan Three Wood	£4.50
<i>Bourbon, Oloroso, PX; intense, sweet and complex</i>	
Glenkinchie 12yr	£4.50
<i>Cut flowers, creamy lemon cheesecake, dry finish</i>	

Islay

Laphroig 10yr	£4.50
<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	£4.50
<i>Peat, Toffee notes with a smoky finish</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	£4.50
<i>Sweet vanilla, dark chocolate, soft oak notes and toasted apple</i>	
The Glenlivet Founders' Reserve	£4.50
<i>Apples, fruity trifle and creamy citrus</i>	
Glenfiddich 12yr	£4.50
<i>Floral, malty, sweet honey finish and a touch of oak</i>	
Glenfiddich 15yr Solera Reserve	£5.25
<i>Warm spice, honeycomb, figs and candied orange zest</i>	
Balvenie 12yr	£4.95
<i>Allspice & toffee apples with a creamy caramel finish</i>	
Glenrothes Select Reserve	£4.50
<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	£4.95
<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	£4.50
<i>Green apples & toffee with a hint of nuttiness.</i>	
Glengoyne 15yr	£5.00
<i>A sweet & rounded 15 year old dram</i>	
Old Pulteney 12yr	£5.00
<i>Sweet, floral, citrus: lemon and lime plus dry banana skin. Smooth and faintly salty.</i>	

Islands

Isle of Arran 10y	£4.25
<i>Sweet, quite malty followed by green fruits & apple peel</i>	
Talisker 10yr	£4.75
<i>Smoked meats, apple peel and sea salt</i>	
Jura 10yr	£4.00
<i>Peat, gentle oak, barley and fudge, a long spiced finish</i>	
Highland Park 12yr	£4.75
<i>Floral, honey, citrus, peppered spice finish</i>	
Highland Park 18yr	£6.95
<i>Floral, heather, espresso, cinnamon, long sweet finish</i>	

Blends

Shackleton Blended Malt	£4
Famous Grouse	£3.50
Naked Grouse Blended Malt	\$4.25
Johnnie Walker Black Label	£3.50
Monkey Shoulder Speyside Blended Malt	£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

Jean Perrier, Savoie Pinot Noir, France £6.25/8/34

Incredible Pinot Noir, light earthiness with delicate strawberry sweetness on the pallet. A touch of class.

Luis Canas Rioja Crianza, Spain £5.75/7.5/32

Strawberries, vanilla spice, cedar & balsamic with that classy Rioja finish

Chateau Videau, Bordeaux, France. £4.50/6/26

Full bodied with a velvety texture. Blackberry & capsicum with a subtle smoky spice to finish

The Pugilist Cab. Sauv., Australia £4.75/6.50/28

Fun & fruity with blackberries the main star

Beef Steak Malbec, Argentina £5.25/7.50/30

Classic Malbec - damsons, plums, chocolate & oak with a cracking finish

Neropasso, IGT, Biscardo, Italy £4.75/7/27

Cabernet Red fruits, hints of spice, balance of acidity & tannins - it has it all!

Highveld Shiraz, Merlot, SA £3.75/4.95/21

Ripe plums & cherries with a balanced finish

Conviviale Primitivo del Salento, Italy £4.50/6.50/28

Fruity, silky and refined, this is a warm, richly flavoured red with aromas of plums, dried fruits and sweet spices.

White

125ml/175ml/Btl

Apello Sauvignon Blanc, Marlborough, NZ £4.75/£6.25/£26

Exactly as a Marlborough Sauv should be, full on passion fruit, peach & citrus with a touch of herbaciousness.

Macon-Fuisse, Domaine de Fussiacus, Burgundy £5.75/£8/£34

Hint of floral and ripe pear leading to a zesty mineral elegant finish.

Cuveé Caroline Picpoul di pinet, france £4.50/£6.25/£26

Light & fresh with acacia & white flowers with a saline palate.

Mont Rocher Viognier, France £4.50/£6.25/£26

Honeysuckle & apricot aroma with a dry & tangy finish

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 £3.75/£4.95/£21

A light, crisp & refreshing wine with light acidity

Adria Vini Pinot Grigio, Italy £3.95/£5.25/£22

Tropical aromas with good acidity & fresh citrus

The Googly Chardonnay, Australia £4/£5.50/£23

Lovely ripe melon & apple characters with touch of pear & honey

Rose

125ml/175ml/Btl

Borsao Rosado, Spain

£3.95/£5.50/£22

Refreshingly crisp, dry rosé with aromas of ripe berry fruits.

Chateau Sainte Croix, France

£4.95/£6.25/£26

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

Botter Prosecco, Trento, Italy

£5/£24.50

Light and refreshing full of lively bubbles. Crisp green apple, pear and lemon

Piper-Heidsieck, Brut, France

£45

Classic, structured, full bodied and fruity, with apples and pears on the nose, this champagne will add a bit of sparkle to your celebration.

Veuve Cliquot Yellow Label, Brut, A Remis, France

£65

Fresh sweetness, balanced by a clean avidity. With notes of honey dew melon and orange blossom, this classic champagne is perfect for any occasion!

Port

75ml/Btl

Cockburn's Special Reserve (75ml)

£4.95/£22

Dried fruit, candied peel, figs, almond and honeycomb all make an appearance in this well balanced tawny

Kopke Fine Ruby Port

£5.20/£30

Notes of vivacious young fruit, vanilla on the nose, with a long, harmonious finish

On Draught

Scottish Craft

Cold Town Lager, Canonmills, Edin. 4%	£2.30/£4.60
Cold Town Pale Ale, Canonmills, Edin. 3.7%	£2.25/£4.50
Belhaven Best, Glasgow 3.2%	£2.25/£4.50
Williams Joker IPA, Alloa 5.0%	£2.45/£4.90
Stewart's Hollyrood IPA, Edin. 5.0%	£2.45/£4.90
Belfield IPA (Vegan and gluten free). 4.5%	£2.60/£5.20

Rest of the World

Coors Light, USA 4%	£2.50/£5.00
Blue Moon Wheat beer, USA 5.4%	£2.60/£5.20
Heineken, Holland 5.0%	£2.45/£4.90
Guinness, Ireland 4.1%	£2.40/£4.80
Birra Moretti, Italy 4.6%	£2.55/£5.10
Cornish Orchard Cider, Aspall 4.5%	£2.25/£4.50

In Bottles

Scottish Craft

Brewgooder Clean Water Lager, Aberdeen 4.5%	£4.75
<i>Made with crystal malts & a completely unique blend of Sorachi Ace & Saaz hops.</i>	
Bitter & Twisted, Harviestoun, Dollar 4.2%	£4.25
<i>Zesty and floral pale ale, 'World's Best Ale' 2007</i>	
Edinburgh Gold, Stewarts, Edinburgh 4.8%	£4.25
<i>Rich and smooth, the quintessential Scottish golden ale</i>	

Dead Pony Club, Brewdog 3.8% **£4.50**
Very easily drinkable with loads of citrus and hoppy notes.
Vegan *Friendly*

Paradigm Shift, Williams Bro's 6.2% **£4.50**
Bold, sweet, and hoppy. Not your average red ale

Ka Pai, Stewarts, Edinburgh 5.2% **£5.20**
Seriously fruity and light pale ale. Think summer in a beer

Fraoch, Williams Bro's 5.2% **£4.25**
It took 4000 years of practice to create this herbal, malty heather *ale*

Bohemian Pilsner (GF), Bellfield, Edinburgh 4.5 **£5.50**
Pale with a light body, floral tones from the finest Saaz hops with a refreshing finish

Lawless IPA (GF), Bellfield, Edinburgh 4.5% **£5.50**
An aromatic beer brewed as a traditional American IPA for a modern citrusy finish

Bottles from the Rest of the World

Sol, Mexico 4.5%	£4.00
Peroni, Nastro, Italy 5.1%	£4.25
Fruili, Strawberry White, Belgium 4.1%	£4.25
Skinny Lager (Gluten Free/ Vegan)	£4.50
Old Mout Fruit Ciders (500ml), NZ 4.0%	£4.95

Low Alcohol

Heineken, Holland 0%	£3.95
Nanny State, Brewdog 0.5%	£3.95
Old Mout Berries & Cherries Cider 0%	£3.95

Teas, Coffees and Soft Drinks

Tea

Breakfast	£2.25
Earl Grey	£2.25
Peppermint	£2.25
Lemon Green	£2.25
Decaffeinated tea	£2.25
Chamomile	£2.25
Rooibos	£2.25

Coffee

Americano	£2.25
Flat White	£2.50
Latte	£2.75
Cappuccino	£2.75
Mocha	£3.00
Espresso	£1.95
Double Espresso	£2.25
Add Soya Milk	£0.25

Soft Drinks

Orange Juice	£2.50	Coca Cola	£3.00
Apple Juice	£2.50	Diet Coke	£3.00
Cranberry Juice	£2.20	Irn Bru	£2.20
Pineapple Juice	£2.50	Diet Irn Bru	£2.20
Appletiser	£3.00		
San Pellegrino Lemon	£3.00		
San Pellegrino 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
£6 each
(5 for £25)

Haggis Bon Bon's, Beer & Mustard

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Black Pudding Scotch Egg, Chippy Sauce

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Today's Sausage Roll, Tomato Ketchup
Chutney

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Andante Bakery Artisan Bread, Hummus,
Crispy Cheese Straws, Malt butter & olives

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Charred Prawns, 1000 Island Dressing

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Smoked Salmon & Cheese Croquettes,
Tartare Sauce

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Parmesan, rosemary and truffle fries