

THE

GANNET

We have put together a list of carefully selected, predominantly European wines with the addition of some exciting New World options. We aim to source from smaller, dedicated growers using sustainable, organic, biodynamic or natural farming methods that are true to their origin and wines reflective of their environment.

We are also delighted to offer our guests the chance to enjoy some exceptional wines by the glass using the Coravin™ system that extracts wine without opening the bottle. It's the perfect opportunity to try something truly special.



To guide your wine selection, we have introduced wine symbols to distinguish organic, biodynamic and natural wines.

Organic 🌿 Made with grapes from Organic Certified vineyards.

Biodynamic ☾ A spiritual-ethical-ecological approach to agriculture.

Natural 🖐️ Grown naturally following organic practice and with limited human interference.

Please ask our sommelier or any member of staff for more details.

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*20% VAT is included
All wine and vintages are subject to availability and change
All wines content an alcoholic content between 8.50% and 17%*

CHAMPAGNE & SPARKLING WINE

Champagne & Sparkling Wine

		<i>125ml</i>	<i>Bottle</i>
France <i>Loire Valley</i>	Ackerman, Saumur Brut NV		£36.00
France <i>Loire Valley</i>	Ackerman, Saumur Rosé Brut NV		£36.00
France <i>Champagne</i>	Gardet Brut Réserve, Chigny-Les-Roses NV	£9.50	£53.00
France <i>Champagne</i>	Janisson & Fils "Nature" Brut Verzenay, Grand Cru NV		£64.00
UK <i>Kent</i>	Herbert Hall White Brut 2014	£9.00	£52.00
UK <i>Kent</i>	Herbert Hall Pink Brut 2015	£10.20	£61.00

WINE BY THE GLASS

Rosé Wine

		<i>125ml</i>	<i>250ml</i>	<i>500ml</i>	<i>Bottle</i>
France	🍷 “Carpe Diem”	£4.90	£9.70	£19.40	£29.00
<i>Rhône Valley</i>	Domaine Ancienne Ecole				

Dry Sherry

		<i>75ml</i>
Spain	Manzanilla, Bodegas Fernando de Castilla	£4.30
<i>Jerez</i>	<i>Citrus, hazelnut, sea salt</i>	
Spain	Amontillado Classic, Bodegas Fernando de Castilla	£4.70
<i>Jerez</i>	<i>Orange peel, nutty, saline</i>	

WINE BY THE GLASS

White Wine

		<i>125ml</i>	<i>250ml</i>	<i>500ml</i>	<i>Bottle</i>
Spain	Verdejo Finca Fabian	£3.70	£7.40	£14.80	£22.00
<i>La Mancha</i>					
France	Sauvignon Blanc/Manseng, Horgelus	£4.40	£8.70	£17.40	£26.00
<i>Côtes de Gascogne</i>					
Germany	Pinot gris, Villa Wolf	£5.00	£10.00	£20.00	£30.00
<i>Pfalz</i>					
Italy	Fiano “Janare”, La Guardiense	£5.50	£11.00	£22.00	£33.00
<i>Campania</i>					
Spain	Gran Bohedal Barrel Fermented	£6.20	£12.40	£24.70	£37.00
<i>Rioja</i>					
S. Africa	Unoaked Chardonnay, Jordan	£6.70	£13.40	£26.70	£40.00
<i>Stellenbosch</i>					

WINE BY THE GLASS

Red Wine

		<i>125ml</i>	<i>250ml</i>	<i>500ml</i>	<i>Bottle</i>
France <i>Pays d'Oc</i>	Terre des Olivettes	£3.70	£7.40	£14.70	£22.00
Spain <i>Catalunya</i>	Tempranillo, Clos Mont-Blanc	£4.20	£8.40	£16.70	£25.00
France <i>Loire Valley</i>	Gamay, Domaine Rochette	£5.00	£10.00	£20.00	£30.00
Chile <i>Loncomilla Valley</i>	Carménère “Kidia”, Carta Vieja	£5.50	£11.00	£22.00	£33.00
France <i>Cahors</i>	Malbec “Heritage”, Chât. Cèdre	£6.10	£12.20	£24.40	£36.50
Italy <i>Veneto</i>	Valpolicella Ripasso, Righetti	£6.70	£13.40	£26.70	£40.00

WHITE WINE

— Sauvignon Blanc & Unoaked Chardonnay... The Classics —

France <i>Loire Valley</i>		Sauvignon Touraine Eglantines, Sauvion 2017 <i>Elegant, rounded texture, lively, citrus aroma.</i>	£32.00
France <i>Loire Valley</i>	🍷	Sancerre, Domaine Yves Martin 2016 <i>Mineral-laden, lime, cut-grass.</i>	£52.00
France <i>Burgundy</i>		Chablis, Gilles et Nathalie Fèvre 2016 <i>Fresh, gunflint, peach, pear.</i>	£52.00
France <i>Côtes de Gascogne</i>		Sauvignon/Gros Manseng, Horgelus 2017 <i>Intense, citrus fruits, mango, floral.</i>	£26.00
S. Africa <i>Stellenbosch</i>		Unoaked Chardonnay, Jordan Wine Estate 2017 <i>Grated lemon zest, apricot, lime, tropical fruit.</i>	£40.00
Chile <i>Central Valley</i>		Sauvignon Blanc, Tierra del Rey 2017 <i>Fresh, grapefruit, melon, gooseberry.</i>	£25.00
Italy <i>Venezia</i>	🍷	Pinot Grigio “Fidora”, Tenuta Civranetta 2016 <i>Vegan, mineral, apple, white flowers.</i>	£34.00

WHITE WINE

Grenache, Trebbiano...The Soil & Sea Effects


Spain <i>Rías Baixas</i>	Albariño, Adegas Terra de Asorei 2017 <i>Complex, peach, bay leaf, dill.</i>	£36.00
Spain <i>La Mancha</i>	☞ Verdejo Finca Fabian 2017 <i>Tropical fruit, citrus and stone fruit.</i>	£22.00
Spain <i>Priorat</i>	☞ Cal Pla Blanc, Celler Cal Pla 2015 <i>Creamy, exotic fruits, fresh almond, smoky.</i>	£43.00
Spain <i>Alella</i>	☞ “PB” Pansa Blanca, Alta Alella 2017 <i>Crisp, elderflower, apple, fennel, saline.</i>	£35.00
France <i>Côtes de Catalane</i>	“Côté Est” Domaine Lafage 2016 <i>Lively, orange blossom, salty sea breeze, honey.</i>	£33.00
Italy <i>Lombardy</i>	Lugana “Il Gruccione” Nunzio Ghiraldi 2017 <i>Rich, mineral, floral, tropical fruits.</i>	£38.00
Italy <i>Marche</i>	☞ Saladini Pilastrri, Falerio 2017 <i>Crisp, tangy, apple, herbal.</i>	£28.00
Italy <i>Campania</i>	Fiano Sannio “Janare”, La Guardiense 2016 <i>Zesty, herbaceous, floral, stony mineral.</i>	£33.00

WHITE WINE

The Off-Dry

Spain <i>Somontano</i>	Gewurztraminer, Bodegas Pirineos 2015 <i>Fleshy, crisp, jasmine, ripe peach, sweet spice.</i>	£41.00
Germany <i>Pfalz</i>	Pinot Gris, Villa Wolf 2017 <i>Bright, tangerine, peach, spice, citrus.</i>	£32.00
France <i>Côtes de Catalanes</i>	Muscat Sec, Tramontane Wines 2017 <i>Creamy, pink pineapple, rose and honeysuckle.</i>	£26.00
S. Africa <i>Swartland</i>	 Chenin Blanc, Force Majeure 2016 <i>Unfiltered, pure, pear, spice, tangerine.</i>	£44.00
S. Africa <i>Stellenbosch</i>	Riesling, Jordan Wine Estate 2016 <i>Crisp, tropical fruits, lime blossom, white flowers.</i>	£39.00

With Oak Influence...

France <i>Rhône Valley</i>	 Côtes du Rhône, Domaine Roche-Audran 2015 <i>Full, stone fruits, exotic fruits.</i>	£41.00
France <i>Pays d'Oc</i>	Marsanne, Domaine Astruc 2016 <i>Lively, pineapple, floral, fresh almond.</i>	£26.00
France <i>Pays d'Oc</i>	Viognier "d'A", Domaine Astruc 2016 <i>Rich, peach, apricot, dried mango, ginger.</i>	£29.00
Spain <i>Rioja</i>	Gran Bohedal, Barrel Fermented, Bohedal 2016 <i>Floral, fresh butter, toasted bread, lime.</i>	£37.00

WHITE WINE

Rare & Unique Gems...

Germany <i>Rheingau</i>	☞ Riesling Trocken, Hallgarten Rheinschiefer, Kühn 2015 <i>Precise, elegant, lime, white peach, honey.</i>	£54.00
France <i>Burgundy</i>	Chablis 1er Cru “Vaillons”, Dauvissat 2014 <i>Stony minerality, ripe lemon, sweet green apple.</i>	£65.00
France <i>Burgundy</i>	Montagny “les Gouttes d’Or”, Feuillat-Juillot 2015 <i>Creamy, yellow and dried fruits, zesty.</i>	£60.00
France <i>Burgundy</i>	Meursault “Les Clousots”, Patrick Javillier 2011 <i>Complex, generous, baked apple, gunflint, white flowers.</i>	£118.00
France <i>Corbières</i>	☞ ☞ “La Serre”, Domaine Sainte Croix 2016 <i>Old vines, full, thyme, grapefruit, gunflint.</i>	£46.00
S. Africa <i>Hemel-en-Aarde-Ridge</i>	Chardonnay, Ataraxia 2015 <i>Peach stone, biscuity, citrus tang.</i>	£78.00

RED WINE

Pinot Noir, Gamay...Thirst Quenching Wine

France <i>Loire Valley</i>	Saumur “Les Bessières” Cave de Saumur 2014 <i>Bright, summer berries, plum, bell pepper.</i>	£32.00
France <i>Touraine</i>	Gamay, Domaine de la Rochette 2016 <i>Crunchy, wild strawberry, cherry.</i>	£30.00
France <i>Beaujolais</i>	Fleurie “Moriers” Vieilles Vignes, Lucien Lardy 2016 <i>Fresh, floral, peppery, blackcurrant.</i>	£42.00
France <i>Bugey</i>	🍷 Pinot Noir, Terre Rouge, Maison Yves Duport 2016 <i>Vibrant, redcurrant, leafy, earthy.</i>	£48.00
Austria <i>Burgunland</i>	Blaüfränkisch, Höpler Wines 2015 <i>Smooth, juicy, blackberry, violet.</i>	£43.00
Chile <i>Colchagua Valley</i>	Pinot Noir Reserva, Casa Silva 2015 <i>Cherry, pomegranate, cinnamon.</i>	£34.00
Australia <i>Tasmania</i>	Pinot Noir Reserva, Devil’s Corner 2016 <i>Elegant, Morello cherry, strawberry, spice.</i>	£46.50

RED WINE

— Cabernet Sauvignon, Malbec...The Bordeaux Grape Varieties —

France	☞ ☹ ☺	Château Brandeau 2015	£48.00
<i>Côtes Castillon</i>		<i>Elegant, blackberry, cherry and coffee bean.</i>	
France	☹	“Héritage du Cèdre”, Château du Cèdre 2015	£36.50
<i>Cahors</i>		<i>100% Malbec, blueberry, plum, peppery.</i>	
USA		Cabernet Sauvignon “Red Hills”, Dancing Crow 2016	£55.00
<i>Lake County</i>		<i>Dark berries, mocha, sandalwood, cigar box.</i>	
Chile		Merlot, Tierra del Rey 2016	£25.00
<i>Central Valley</i>		<i>Smooth, plum, dark chocolate.</i>	
Chile		Carménère Reserva “Kidia” Single Vineyard, Carta Vieja 2016	£33.00
<i>Loncomilla Valley</i>		<i>Deep, cassis, black pepper, tobacco</i>	
Argentina		Malbec “Serbal” Bodega Atamisque 2016	£49.00
<i>Uco Valley</i>		<i>Wild raspberry, strawberry, damson, violet.</i>	

RED WINE

— Syrah, Grenache, Mourvèdre...Blended Partners —

France	🍷	Côtes du Rhône, Domaine Ancienne Ecole 2015	£33.00
<i>Rhône Valley</i>		<i>Cassis, raspberry, violet.</i>	
France		Grenache “Le Paradou”, Château Pesquié 2015	£29.00
<i>Rhône Valley</i>		<i>Juicy, cherry, blackcurrant, spice.</i>	
France	🍷	Syrah/Grenache, Terres des Olivettes 2016	£22.00
<i>Pays d’Oc</i>		<i>Dark fruits, herbal.</i>	
France	🍷	“Rouze” Château Beauregard Mirouze 2016	£36.00
<i>Corbières</i>		<i>Fresh, cherry, prune.</i>	
S. Africa		Syrah “The Raconteur” 2014	£30.00
<i>Swartland</i>		<i>Soft, plum, peppery, chocolate.</i>	
Australia	🍷	Syrah, Mount Barker, Express Winemakers 2014	£54.80
<i>Mount Barker</i>		<i>Cherry, liquorice, gamey, leather.</i>	
France	🍷	“Pourboire Nature” Domaine Sainte Croix 2015	£45.00
<i>Corbières</i>		<i>Elegant, blackcurrant, blackberry, red plum, cassis.</i>	

RED WINE

Italian Heritage...

Italy <i>Piedmont</i>	Barbera “Terra” Vigneti Massa 2016 <i>Fresh, generous, black cherry, balsamic</i>	£35.00
Italy <i>Veneto</i>	Valpolicella classico Ripasso “Campolieti”, Luigi Righetti 2015 <i>Cherry, wild strawberry spices, leather.</i>	£40.00
Italy <i>Emilia-Romagna</i>	☞ Sangiovese Superiore “Bacai”, San Valentino 2016 <i>Warm, sweet berries, mocha.</i>	£36.00
Italy <i>Marche</i>	☞ Lacrima di Moro d’Alba, Ciu Ciu 2016 <i>Deep, red berries, rose, violet.</i>	£38.00
Italy <i>Toscana</i>	Chianti Classico Reserva, Castello Di Querceto 2014 <i>Elegant, prune, plum, smoky, cedar.</i>	£57.00
Italy <i>Campania</i>	Aglianico Sannio “Janare” La Guardiense 2015 <i>Warm, dried fruits, black cherry, floral.</i>	£28.00
USA <i>California</i>	Ancient Vines Zinfandel, Cline Cellars 2015 <i>Full, smooth, strawberry, cacao, coffee bean.</i>	£41.00

RED WINE

Iberian Impact...

Spain <i>Bierzo</i>	Mencia “Petit Pittacum” Bodegas Pittacum 2016 <i>Blackberry, mocha, pepper, herbs.</i>	£37.00
Spain <i>Ribera Duero</i>	Finca el Encinal, Valparaíso 2016 <i>Warm, meaty note, sweet cherry.</i>	£32.00
Spain <i>Rioja</i>	Gran Bohedal, Crianza, Bodegas Bohedal 2014 <i>Fresh, dark berries, bramble.</i>	£36.00
Spain <i>Catalunya</i>	☞ Tempranillo, Clos Mont-Blanc 2016 <i>Raspberry, balsamic, vanilla.</i>	£25.00
Portugal <i>Alenquer</i>	Vinhas do Lasso, Quinta do Pinto 2013 <i>Sweet tannins, spices, chocolate, coffee.</i>	£39.00

RED WINE

Rare Gems...

France <i>Burgundy</i>	☞	Gevrey Chambertin, Domaine d'Ardui 2015	£114.00
		<i>Black fruits, spicy, floral, earthy.</i>	
France <i>Burgundy</i>		Mercrey 1er Cru "Sazenay", Genot-Boulangier 2012	£70.00
		<i>Elegant, black cherry, blueberry, mushroom.</i>	
France <i>Beaujolais</i>	☞ ☞	Morgon Côte du Py-Javennières, Jean-Paul Brun 2015	£59.00
		<i>Full, ripe red berries, plum.</i>	
France <i>Rhône Valley</i>		Crôzes-Hermitage "Aléofane", Natacha Chave 2014	£55.00
		<i>Fleshy, violet, black cherry.</i>	
France <i>Cahors</i>	☞ ☞	Malbec "Extra Libre" Vin Naturel, Château du Cèdre 2016	£60.00
		<i>Sweet tannins, blackberries, sloe, blackpepper.</i>	
Italy <i>Tuscany</i>		Brunello di Montalcino, Castello Romitorio 2011	£104.00
		<i>Smooth, violet, fig, herbs, tobacco.</i>	
Italy <i>Piedmont</i>		Barbaresco "Tierzius" Tenuta Carretta 2010	£69.00
		<i>Modern style, wild rose, dried cranberry, ripe cherry.</i>	

DESSERT WINE

Sweet & Fortified

	<i>75ml</i>	<i>375ml</i>	<i>500ml</i>
Petit Manseng “Gaston Phoebus”, domaine Cabidos <i>Comté Tolosan, France</i>	£7.50		£49.00
Vin de Constance, Klein Constanca 2014 <i>Constancia, South Africa</i>			£118.00
Botrytised Sémillon, Cedar Creek 2013 <i>Barossa Valley, Australia</i>	£6.00	£30.00	
Moscatel, d’Goya, Bodegas Camillo Castilla, NV <i>Navarra, Spain</i>	£8.00		£53.00
“Gafarró”, El Celler de les Aus 2016 <i>Alella, Spain</i>	£11.00	£55.00	
Pedro Ximénez, Bodegas Fernando de Castilla, NV <i>Jerez, Spain</i>	£6.30		
10 Year Old Tawny <i>Smith Woodhouse, Portugal</i>	£5.80		
Unfiltered LBV 2011 <i>Fonseca, Portugal</i>	£5.50		

HIGHBALLS

————— *All highballs are 50ml measures unless stated otherwise* —————

Arbikie Vodka, Light Tonic, Lemon £9.00

Beefeater Gin, Aromatic Tonic, Lemon & Orange £8.50

The Botanist Gin, Light Tonic, Lime £10.50

Monkey 47 Gin, Tonic, Grapefruit £12.50

Whyte & Mackay 13 YO Whisky, Ginger Ale, Lime £8.50

Diplomatico Mantuano Rum, Ginger Beer, Lime £8.50

Campari, Soda, Orange £5.50

Cocchi Americano, Soda, Orange £6.75

Cocchi Americano Rosa, Aromatic Tonic, Grapefruit £7.00

Seedlip Garden Alcohol Free, Tonic, Cucumber *(35ml)* £4.75

BEER

Glasgow, Lanarkshire

	ABV	330ml	500ml
West Brewery St Mungo Lager	4.9%	£4.50	
Drygate Brewery Bearface Lager	4.4%		£5.75
Drygate Brewery Gladeye IPA	5.5%		£5.25

Edinburgh, Midlothian

Bellfield Brewery Bohemian Pilsner <i>GF</i>	4.5%	£5.75
Bellfield Brewery Lawless Village IPA <i>GF</i>	4.5%	£5.75
Innis & Gunn Original	6.6%	£5.00
Innis & Gunn Lager	4.6%	£4.50

Alloa, Clackmannanshire

Williams Bros. Birds & Bees Golden Ale	4.3%	£5.00
Williams Bros. 7 Giraffes Extraordinary IPA	5.1%	£4.75

Quoyloo, Orkney

Orkney Brewery Red MacGregor Ruby Red Ale	4.0%	£6.00
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B E E R

Lossiemouth, Moray

	ABV	330ml	500ml
Windswept Typhoon IPA	6.2%	£5.50	
Windswept Weizen Wheat Beer	5.2%	£5.50	

Alva, Clackmannanshire

Harviestoun Brewery Broken Dial Amber Ale	4.5%	£4.00	
Harviestoun Brewery Old Engine Oil Black Ale	6.0%	£4.75	

Cairndow, Argyll

Fyne Ales Jarl Blonde Ale	3.8%	£5.25	
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Ellon, Aberdeenshire

Brewdog Vagabond Pale Ale <i>GF</i>	4.5%	£4.75	
Brewdog Nanny State Alcohol Free Hoppy Ale	0.5%	£4.00	
Brewdog Elvis Juice Grapefruit IPA	6.5%	£5.25	

Dunbar, East Lothian

Thistly Cross Traditional Cider	4.4%	£4.50	
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COCKTAILS

Aromatic

Viceroy £9.00
*The Botanist Gin, Americano,
Absinthe, Aromatic Bitters*

Dub Cocktail £8.50
*Jameson Whiskey, Curaçao Orange,
Americano Rosa, Lemon Bitters*

Gimlet £7.50
Arbikle Vodka, Lemon Cordial

Chieftain £7.00
*Whyte & MacKay 13 YO Whisky,
Vermouth Amaro,
Aromatic Bitters*

Bittersweet

Boulevardier £8.50
*Rittenhouse Rye Whiskey,
Campari, Sweet Vermouth*

Tandem £9.75
*Dalmore 15 YO Whisky,
Kamm & Sons, Amaro, Lemon Juice*

Saboteur £9.75
*Camus VSOP Cognac, Cocoa Nib
Campari, Triple Sec, Sweet Vermouth*

Foreword £7.50
*Misty Isle Gin, Marasquin, Yellow
Chartreuse, Lemon Juice, Aromatic Bitters*

Provided we have the ingredients, our bartenders are more than happy to make something off-list.

Please let us know of any dietary requirements as some drinks may contain allergens

COCKTAILS

Herbal/Floral/Vegetal

Dirty Mary £7.50
*Xalt Vodka Dirty Mary Mix,
Tomato Juice, Lemon Juice,*

Tisane Punch £7.50
*Jura 10YO Whisky, Abricot,
Lemon Cordial, Spiced Tea, Soda Water*

Daisy £7.25
*Barsol Pisco, Peppermint Tea &
Lime Cordial, Soda Water*

Wilderness £8.50
*The Botanist Gin, Seedlip Garden,
Americano, Absinthe*

Sour

Larchmont £8.50
*Diplomatico Planas Rum,
Curaçao Orange, Lime Juice, Simple Syrup*

Aviation £6.50
*Beefeater Gin, Marasquin,
Violette, Lemon Juice*

Crow Cocktail £5.50
*Shackleton Whisky,
Lemon Juice, Grenadine*

Corpse Reviver No. Blue £7.50
*Beefeater Gin, Curaçao Bleu, Americano,
Lemon Juice, Absinthe*

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COCKTAILS

Sweet

Camarena £7.50
*Tapatio Reposado Tequila, Curaçao
Orange, Oloroso, Simple Syrup,
Aromatic Bitters*

Rhinns Old Fashioned £9.00
*Bruichladdich Whisky, Sauternes,
Triple Sec, Simple Syrup,
Aromatic Bitters, Orange Bitters*

Braemle £7.50
*Arbikie Vodka, Braemle,
Lemon Cordial, Simple Syrup*

Kuro Neko £9.00
*Nikka Whisky From
The Barrel, Abricot,
Honey & Ginger Syrup,
Aromatic Bitters*

Non-Alcoholic

Lemon/Lime Bitters £4.00
*Lemon/Lime Bitters Cordial,
Soda Water*

Garden Fizz £4.75
*Seedlip Garden, Peppermint & Lime
Cordial, Egg White, Soda Water*

Seedlip Cooler £4.50
*Seedlip Spice, Apple Juice,
Lemon Juice, Ginger Ale*

Fenberry £4.00
*Cranberry Juice, Lime Juice,
Honey & Ginger Syrup, Aromatic Tonic*

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BRANDY

Calvados

Domaine Dupont VSOP £5.00

Oak, apple, butterscotch

Cognac

Maxime Trijol VSOP £5.00

Dried fruit, spice, oak

Camus Elegance VSOP £4.00

Jasmine, yellow fruits, vanilla

Armagnac

Clos Martin 15 YO £4.75

Nutty, ripe fruit, coffee beans

Baron de Sigognac 10 YO £5.00

Vanilla, cinnamon, candied orange

Grappa

Bepi Tosolini Moscato £4.00

Candied fruits, honey, almond, hazelnut

All Brandy is 25ml measures unless stated otherwise

SINGLE MALT SCOTTISH WHISKY

Highland

Glengoyne 21YO £10.25

Honey, rich fruit, cinnamon

Dalmore 15YO £6.00

Winter Spice, orange zest, chocolate

Dalmore 18YO £10.25

Dark chocolate, vanilla, candied citrus

Dalmore Cigar Malt £7.25

Cinnamon, tropical fruit, banoffee

Dalmore King Alexander III £16.00

Cinnamon, raspberry, almond, toffee

Islay

Bruichladdich Classic Laddie £4.75

Ripe stone fruit, vanilla, sea salt

Port Charlotte Scottish Barley £5.00

Sweet smoke, toffee citrus

Lowland

Auchentoshan Threewood £5.50

Nutty, cinnamon, butterscotch

All spirits are served in 25ml measures unless stated otherwise

SINGLE MALT SCOTTISH WHISKY

Island

Talisker 10YO £4.25
Peat smoke, peppery, sea salt

Jura 10YO £3.50
Fruit, dark chocolate, coffee

Jura 12YO £4.50
Rich, nutty, banana

Jura 18YO £7.25
Toffee, cinnamon, black forest fruits

Jura Seven Wood £5.75
Liquorice, candied orange, subtle smoke

Speyside

Mortlach Rare Old £9.75
Rich fruit, dark chocolate, cinnamon

Aultmore 12YO £5.75
Fresh, soft fruit, floral

Campbeltown

Springbank 10YO £4.00
Orchard fruit, oak, spice, vanilla

All spirits are served in 25ml measures unless stated otherwise

SPIRITS

Vodka

Arbikie £3.50
Arbroath, Scotland

Xalt £3.50
Dumbarton, Scotland

Blended Scottish Whisky

Sallywag £4.00
Scotland

Rock Oyster £4.00
Scotland

Whyte & MacKay 13 £3.25
Scotland

Shackleton £3.25
Scotland

Other Whisk(e)y

Canadian Club £3.25
Canada

Jameson £3.25
Ireland

Nikka From The Barrel £5.25
Japan

Evan Williams Bourbon £3.25
USA

Rittenhouse Rye £4.25
USA

Jack Daniels £3.25
USA

Other

Tapatio Blanco Tequila £3.50
Mexico

Tapatio Reposado Tequila £3.75
Mexico

Laird's Applejack £3.75
USA

Barsol Pisco £3.25
Peru

La Maison Fontaine Absinthe £6.50
France

Janot Pastis (50ml) £6.00
France

SPIRITS

Gin

The Botanist £4.00

Islay, Scotland

Caorunn £3.75

Grantown-on-Spey, Scotland

Arbikie Kirsty's Gin £3.50

Arbroath, Scotland

Pickering's 1947 £3.50

Edinburgh, Scotland

Hendrick's £3.50

Girvan, Scotland

Misty Isle £3.75

Skye, Scotland

Makar £4.00

Glasgow, Scotland

Tanqueray 10 £4.00

Cameron Bridge, Scotland

Thomson Bros. Gin £4.75

Dornoch, Scotland

Beefeater £3.25

England

Beefeater 24 £3.75

England

Sipsmith VJOP £4.00

England

Hernö £6.00

Sweden

Monkey 47 £5.25

Germany

Rum

Diplomatico Mantuano £3.25

Venezuela

Diplomatico Planas £3.50

Venezuela

Diplomatico Exclusiva £4.75

Venezuela

Gosling's Black Seal £3.25

Bermuda

Red Leg Spiced £3.25

Caribbean

APERITIFS & LIQUEURS

Aromatised Wine & Bitter Liqueurs

Cocchi Americano £4.75

Noilly Prat Dry Vermouth £3.75

Cocchi Americano Rosa £5.00

Kamm & Sons British Aperitif (25ml) £3.75

Cocchi Vermouth di Torino £5.25

Campari £3.50

Cocchi Vermouth Amaro £6.00

(All 50ml unless stated)

Liqueurs

Triple Sec £3.25

Bailey's (50ml) £3.75

Curaçao Orange £3.25

Drambuie £3.25

Crème d'Abricot £3.25

Amaro Tosolini (50ml) £4.00

Amaretto Saliza £3.25

Yellow Chartreuse £3.50

Cross Brew £3.25

Gravino Liquore di Vino (50ml) £4.75

Braemle £3.25

Limoncello Tosolini (50ml) £5.00

All Spirits and Liqueurs are served in 25ml measures unless stated otherwise

S O F T S

Fever-Tree Tonic <i>200ml</i> £2.00	Coca Cola <i>330ml</i> £2.50
Fever-Tree Light Tonic <i>200ml</i> £2.00	Diet Coke <i>330ml</i> £2.50
Fever-Tree Aromatic Tonic <i>200ml</i> £2.00	Orange Juice <i>200ml</i> £2.00
Fever-Tree Lemon Tonic <i>200ml</i> £2.00	Tomato Juice <i>200ml</i> £2.25
Fever-Tree Soda <i>200ml</i> £2.00	Pineapple Juice <i>125ml</i> £1.50
Fever-Tree Lemonade <i>200ml</i> £2.00	Apple Juice <i>200ml</i> £2.00
Fever-Tree Ginger Ale <i>200ml</i> £2.00	Cranberry Juice <i>200ml</i> £2.00
Fever-Tree Ginger Beer <i>200ml</i> £2.25	

Still Mineral Water

330ml £1.85

750ml £3.25

Sparkling Mineral Water

330ml £1.85

750ml £3.25

Espresso £2.10	Cappuccino £2.80
Double Espresso £2.80	Mocha £2.80
Macchiato £2.20	Hot Chocolate £2.50
Double Macchiato £2.80	Breakfast Tea £2.00
Americano £2.80	Earl Grey Tea £2.50
Black Coffee £2.80	Green Tea £2.50
Flat White £2.80	Peppermint Tea £2.50
Latte £2.50	Camomile Tea £2.50