

BAR MENU

CAMEMBERT *Fondu de Normandie* 16.⁹⁵
Made for sharing, a whole 250g Camembert fondue, baked with rosemary, sea salt, toasted pain de campagne, red onion & mustard marmalade. Allow 20 minutes to bake

FROMAGES *Affinés de France* 11.⁹⁵
French ripened cheeses, grapes, apricots & Scottish oatcakes

PETIT BRIE *Seine-et-Marne, France*
Soft pasteurised cows' milk cheese

FOURME D'AMBERT *Auvergne, France*
An unpasteurised farmhouse blue cheese

COMTÉ MÉLODIE *Franche-Comté, France*
This hard, unpasteurised cows' milk cheese

MOUSSE *au fromage de chèvre v*
Rich and creamy French goats' cheese mousse

NOS CHARCUTERIES *Maison* 13.⁹⁵
Jambon cru, saucisson sec, "Rosette de Lyon", Corsican coppa, ham hock roulade, cornichons, red onion & mustard marmalade with toasted pain de campagne

PLAT A COMBINÉ *L'assiette de charcuteries et fromages* 24.⁹⁵
A selection of four French ripened cheeses served with grapes, apricots and oatcakes, accompanied by Jambon cru, saucisson sec, "Rosette de Lyon", Corsican coppa, ham hock roulade, cornichons, red onion and mustard marmalade & toasted pain de campagne

HUITRES *avec mignonette* 9.⁹⁵ / 16.⁹⁵
Cumbrae oysters, 3 or 6, Mignonette, lemon, served on ice

MOULES *au safran et à l'orange (S/L)* 9.⁹⁵ / 18.⁹⁵
Steamed Shetland mussels with white wine, fennel, orange, saffron, garlic, dill & chervil, as a starter with garlic bread and fries as a main

ROULADE DE JAMBON *et canneberges* 9.⁴⁵
Ham hough & cranberry roulade, cauliflower purée, goats' cheese mousse, pickled radish, apple purée, watercress and brioche crouton

CHAMPAGNE

Bottle 125ml

LAURENT-PERRIER, LA CUVÉE BRUT NV, CHAMPAGNE.

This wine comes from the purest grape juice and it alone allows Laurent-Perrier to craft "La Cuvée".

69⁹⁵ 12⁹⁵

LAURENT-PERRIER, LA CUVÉE ROSÉ NV, CHAMPAGNE.

Cuvée Rosé was created in 1968 from the boldness and unique savoir-faire of Laurent-Perrier.

99⁹⁵ 17⁹⁵

SPARKLING WINES

CRUSE, BLANC DE BLANCS, BRUT , BORDEAUX.

A fresh & fruity classic sparkling wine made near Bordeaux & great value, so every occasion can have some added sparkle.

29⁹⁵ 6⁴⁵

GUSTAVE LORENTZ, CRÉMANT D'ALSACE, BRUT NV, ALSACE.

This sparkling wine offers balance & freshness that is great with food or served on its own as an aperitif.

42⁹⁵ 7⁴⁵

GUSTAVE LORENTZ, CRÉMANT D'ALSACE, ROSÉ BRUT NV, ALSACE.

Fresh & lively with a delicate finish, this rosé sparkler is elegant & a perfect alternative to Champagne.

42⁹⁵ 7⁴⁵

ROSÉ & ORANGE WINE

ROSÉ

175ml 250ml

CHEMIN DE PROVENCE ROSÉ, LES VIGNOBLES FONCALIEU, PROVENCE

A classic Provence rosé with a very pale salmon pink colour & subtle hints of summer fruits which lead to a dry finish.

7²⁵ 10⁰⁰

ORANGE

RIGAL, GROS MANSANG, VIN ORANGE, CAHORS.

Golden in colour with amber highlights. The nose is full of white peach & citrus aromas followed by a long, complex & slightly toasted finish.

8⁷⁵ 11⁹⁵

BEER & CIDER

DRAUGHT

Atlantic Lager 4.0%

6⁰⁰ / 3⁰⁰

Drygate Kelvin Pilsner 4.0% (Gluten Free)

6³⁵ / 3²⁵

Drygate Gladeye Ipa 5.5%

6³⁵ / 3²⁵

Guinness 4.2%

6³⁵ / 3²⁵

Innis & Gunn 4.6%

6⁶⁵ / 3⁴⁵

BOTTLED BEERS & CIDER

Peroni 5.1% 330ml

5⁴⁵

Sol 4.2% 330ml

5²⁵

Kopparberg 500ml

5⁹⁵

Naked Apple, Strawberry & Lime 4%, Pear 4.5%

LOW & ALCOHOL FREE BOTTLED BEERS & CIDER

Magners 0%

4⁵⁰

Budvar Non Alcoholic

4⁰⁰

ALCOHOL FREE SPECIALITIES

Crodino Non-alcoholic Aperitivo (175ml)

6⁸⁵

Feragaia Alcohol-free natural spirit (50ml)

4⁹⁵

BOTTLED SOFT DRINKS

San Pellegrino Limonata

3⁴⁵

San Pellegrino Aranciata

3⁴⁵

Appletiser

3⁴⁵

Fever-Tree Pink Grapefruit Soda

2⁵⁰

Fever-Tree Blood Orange Soda

2⁵⁰

Fever-Tree White Grape & Apricot Soda

2⁵⁰

Coca Cola

3⁴⁵

Diet Coke

2⁹⁵

Sprite Zero

2⁹⁵

Irn-Bru

3⁴⁵

Diet Irn-Bru

2⁹⁵

Still mineral water small

2⁴⁵

Sparkling mineral water small

2⁴⁵

Still Mineral water large

3⁹⁵

Sparkling Mineral water large

3⁹⁵

VERMOUTH & FORTIFIED WINE 50ml

Cocchi Americano	6.25
Cocchi Storico Di Torino	6.85
Pedro Ximénez	4.50
Martini Bianco	4.25
Martini Fiero	4.25
Martini Rosso	4.25
Noilly Prat Dry Vermouth	4.55
Orange Colombo	6.35
Quinta Do Noval 10 Yo	4.95
Rinquiquin À La Pêche	6.65
Tio Pepe Fino Sherry	4.55
St Raphael Le Quina Rouge	4.55

COGNAC

Courvoisier V.S	4.15
Courvoisier V.S.O.P	5.95
Courvoisier X.O	17.55
Courvoisier X.O Royal	34.95
Hennessey V.S	5.15
Martell VS	4.25
Rémy Martin V.S.O.P	5.75
Rémy Martin 1738	7.75

Rémy Martin X.O	19.95
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ABSINTHE & ANISETTE

La Fee Absinthe	6.25
Ricard Pastis	4.00
Pernod	4.00

BRANDY

Gilbert Miclo Poire William	4.25
Metaxa 12	4.45

CALVADOS

Père Magloire V.S.O.P Calvados	5.25
Boulard, Pays d'Auge, Calvados	5.25
Grand Solage	

TEQUILA

Batanga Reposado	4.25
Ocho Blanco	4.50
Ocho Reposado	4.50
Patrón Silver	7.25
Patrón Reposado	7.85
Patrón Añejo	8.45
Mezcal Union Uno	5.25
El Jimador Blanco	4.25
Herradura Blanco	5.25
Herradura Reposado	6.85

WHITE WINE

SAUVIGNON BLANC. ATLANTIC, LANGUEDOC.

Dry & zingy.

175ml	250ml
6.15	8.15

MUSCADET. LES ROCHES NOIRES, LOIRE VALLEY.

An old school dry white & perfect with mussels.

6.35	8.95
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PICPOUL DE PINET. LANGUEDOC

Fashionable, aromatic fruit notes.

8.25	11.95
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CHARDONNAY. JEAN LORON, MÂCON VILLAGES

Fashionable, aromatic fruit notes.

8.45	11.95
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CHARDONNAY. DOMAINE DE COLOMBIER, PETIT CHABLIS, BURGUNDY.

Unoaked chardonnay, crisp & fresh.

9.45	13.75
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SANCERRE. DOMAINE BONNARD, LOIRE VALLEY.

Zesty fruit, good acidity & a long finish.

9.45	13.50
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RED WINE

MERLOT. ATLANTIC, LANGUEDOC.

Smooth & fruity.

6.15	8.15
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CÔTES DU RHÔNE. PARCELLES 38, QUIOT.

Full flavoured with ample fruit.

6.95	9.25
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PINOT NOIR. LE VERSANT, LANGUEDOC.

A light delicious fruity pinot noir.

6.95	9.75
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CABERNET SAUVIGNON. BRANDE BÈRGÈRE, BORDEAUX.

Fruity with a hint of acidity and nicely extracted tannins.

7.45	10.75
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MALBEC. CHÂTEAU LAMARTINE, HAUT-PAYS, CAHORS

Red fruits & sweet spices.

9.95	13.95
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GRENACHE-SYRAH. L'APOGÉE, SAINT CHINIAN.

Long & complex.

14.95	19.95
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Please ask your server for our full wine list.

PERFECT SERVE GIN

As a 'perfect serve' we think only a 50ml measure will do, however, if you would prefer a 25ml measure just let your server know. Our perfect serve gins include your choice of mixer.

BEEFEATER

A quintessential London dry gin made with big juniper character and strong citrus notes for those that enjoy the real taste of gin.

Mix with Fever-Tree Classic Tonic Water & lemon slice.

BOMBAY BRAMBLE

A distilled gin crafted with 100% natural flavours from freshly harvested blackberries and raspberries.

Mix with Fever-Tree Blood Orange Soda & orange slice.

11.95

THE BOTANIST

Made on Islay incorporating 31 foraged botanicals, 22 native to the island including wild Islay juniper berries.

Mix with Fever-Tree Indian Tonic, lime & fresh mint.

11.95

11.95

ROKU

Japan's legendary Suntory is made using a selection of Japanese botanicals that provide a whistle-stop tour of the four seasons.

Mix with Fever-Tree Ginger Ale & ginger slice.

11.95

GIN

50ml

BEEFEATER

8.50

MAKAR GLASGOW GIN

8.90

BEEFEATER PINK

8.50

G'VINE

12.00

BOMBAY BRAMBLE

8.50

ROKU

9.50

BOMBAY SAPPHIRE

8.50

MARTIN MILLER'S GIN

8.90

BOMBAY PREMIER CRU

8.90

TANQUERAY 10

10.50

BROCKMANS

8.50

THE BOTANIST

9.90

BIGGAR

8.50

HOXTON

8.50

CITADELLE

9.30

JIN.DEA

9.50

FORDS

8.50

WHITLEY NEIL LONDON DRY

8.90

MONKEY 47

12.50

WHITLEY NEIL BLOOD ORANGE

8.90

HENDRICK'S

8.90

WHITLEY NEIL RHUBARB & GINGER

8.90

ROCK ROSE

9.90

PUERTO DE INDIAS

8.50

AVIATION

9.30

FEVER-TREE MIXERS

2.50

Indian Tonic Water

Bitter Lemon

Light Tonic Water

Ginger Ale

Ginger Beer

Italian Blood Orange Soda

Mediterranean Tonic Water

Pink Grapefruit Soda

White Grape & Apricot Soda

RUM

Angostura 1824

7.15

Brugal Añejo

4.20

Angostura 1919

4.75

Brugal 1888

5.45

Angostura 7

4.25

Goslings Black Seal

4.25

Appleton Signature Blend

4.95

Matusalem 10

4.25

Bacardi Carta Blanca

4.15

Mount Gay Eclipse

4.50

Bacardi Coconut Rum

4.25

Mount Gay Black Barrel

4.50

Bacardi Ocho Años

4.75

Mount Gay Xo

7.95

Bacardi Cuatro Anos

4.15

Flor De Cana 4

4.50

Bacardi Spiced

4.15

Flor De Caña 7

4.95

Bacardi Carta Oro

4.15

Flor De Caña 12

5.95

Sagatiba

4.15

Depaz Rhum Vieux

4.50

Diplomatico Reserve Exclusiva

7.00

VODKA

Cîroc

4.50

Cîroc Red Berry

4.75

Grey Goose

5.95

Absolut

4.00

Grey Goose Le Citron

5.95

Absolut Mango

4.00

Grey Goose La Poire

5.95

Haku

4.35

LIQUEURS

Archers Peach -

Kahlua

4.35

Tia Maria

4.15

Schnapps

4.00

Molinari Sambuca

4.35

Chambord

4.25

Frangelico

4.00

Drambuie

4.45

Crème De Cassis

4.00

St Germain -

Grand Marnier

4.95

Crème De Fraises

4.00

Elderflower Liqueur

4.00

Chartreuse Green

5.45

Luxardo Maraschino

4.00

Cointreau

4.15

Chartreuse Jaune

5.45

Lychee

4.00

Limoncello

4.15

Domaine De Canton

4.45

Passoa

4.00

Southern Comfort

4.15

Amaretto Velvet (50ml)

6.00

Bailey's Irish Cream

5.45

Aperol

4.30

Disaronno Amaretto

4.00

Campari

4.45

Ancho Reyes

4.45

Glavya

4.35

Benedictine

4.00

WHISK(E)Y

BLEND/BLENDED MALT

Dewar's White Label	4.15	Bowmore 12	5.65
Dewar's Illegal Smooth	4.15	Bruichladdich's The Classic Laddie	6.65
Dewar's 12	4.75	Bruichladdich Octomore-	
Jameson	4.25	Scottish Barley	20.95
Johnnie Walker Black Label	4.65	Bunnahabhain Stiùireadair	6.65
Suntory Toki	4.95	Laphroaig 10	6.50
The Naked Grouse	4.25	Port Charlotte 10	6.95
The Famous Grouse	4.15		
The Famous One	4.15		
Shackleton	4.15		

LOWLANDS

Bladnoch Vinaya	6.45	Double Cask Matured	7.95
Bladnoch Samsara	9.95	Glenfarclas 15	7.95
Auchentoshan American Oak	5.55	Glen Moray 18	9.25
Auchentoshan Three Wood	7.95	Glen Moray Cognac Cask	4.95
Auchentoshan 18	12.95	The Macallan Sherry Oak Cask 12	8.95
Glenkinchie 12	6.95	The Macallan Harmony - Amber Meadow	25.00

HIGHLANDS -ISLANDS

Aberfeldy 12	5.95	AMERICAN WHISKY & BOURBON	
Glenmorangie 10	5.65	Canadian Club	4.15
Highland Park 12	5.75	Jim Beam Double Oak	4.25
Jura 10	5.25	Jack Daniel's	4.25
Talisker 10	6.65	Buffalo Trace	4.45
The Arran 10	5.60	Maker's Mark	4.45
The Dalmore 12	7.95	Wild Turkey 101	4.55
The Dalmore 15	11.25	Woodfords Reserve	4.75
The Dalmore Cigar Malt	12.75	Bulleit Rye	5.35
The Dalmore Port Wood	9.55	Gentleman Jack	5.25

ISLAY

SPEYSIDE

TWISTED & CLASSICS

1738 SIDECAR

Rémy Martin 1738, coconut infused Cointreau, lemon & sugar

12.95

MARTINI

Beefeater / Grey Goose / Vesper - Choose gin, vodka or vesper - the original Bond Martini, a mix of both!

10.50

NEGRONI choose from:

Beefeater gin / Metaxa / Woodford's Boulevardier

10.50

BLOODY MARY

Absolut vodka, tomato, lemon & house spice mix

10.50

OLD FASHIONED

Maker's Mark bourbon, sugar & bitters

10.95

PATRÒN MARGARITA

Patròn Blanco tequila, Cointreau & lime juice

12.95

MARGARITA

El Jimador Blanco tequila, Cointreau & lime juice

10.50

SOURS

Disaronno Amaretto liqueur or Naked Malt, lemon juice, sugar & bitters

10.50

PALOMA

Patron Reposado, grapefruit juice, lime & Fever-Tree Pink Grapefruit Soda

12.95

BACARDI MOJITO

Bacardi Carta Blanca, lime, sugar, mint & soda

10.50

EL PRESIDENTE

Mount Gay Black Barrel rum, San Raphaël La Quina Ambre, coconut infused Cointreau & grenadine

11.50

MAI TAI

Depaz Rhum Vieux, Bacardi Spiced, Appleton Estate rum, Cointreau, lime, orgeat & ginger (Contains nuts)

10.50

ZOMBIE (Contains nuts)

Bacardi blend of Oro, Spiced, 4 & 8, Grenadine, apricot brandy, Falernum, cinammon, pineapple, lime, grapefruit, Angostura bitters, passion fruit purée & Pernod

10.95

MOCKTAILS

FERAGAIA SPRITZ

Feragaia Non Alcoholic Spirit, Fever-tree Pink Grapefruit Soda & sugar syrup

5.95

CIDER SANGRIA

Magners 0.0% cider, lemon sherbet, fruits, mint, soda

5.95

PASSION FRUIT NOJITO

Passion fruit purée, vanilla syrup, mint, lime, soda

5.95

FIZZ & SPRITZ

LA VIE EN ROSE 10^{.50}
Cocchi Americano infused with rose buds, limoncello, lemonade
↳ topped with Cruse sparkling wine

CAMPARI SPRITZ 10^{.95}
Campari, Cruse sparkling wine, soda

DISARONNO FIZZ 10^{.95}
Disaronno Amaretto, pineapple juice, honey, lemon, peach bitters
↳ Fever-Tree White Grape ↳ Apricot soda

SAINT GERMAIN SPRITZ 11^{.50}
Saint Germain Elderflower Liqueur, Cruse sparkling wine, soda,
fresh rosemary ↳ olive

APEROL SPRITZ 10^{.95}
Aperol, Cruse sparkling wine ↳ soda

CHAMPAGNE COCKTAILS

FRENCH 75 14^{.00}
Beefeater gin, lemon, sugar ↳ Laurent Perrier La Cuvée Brut NV Champagne

KIR ROYALE 14^{.95}
Crème de Cassis ↳ Laurent Perrier La Cuvée Brut NV Champagne

CHAMPAGNE PASSION 14^{.95}
Passion fruit purée, Passoa liqueur ↳ Laurent Perrier La Cuvée Brut NV Champagne

LE CLASSIC 16^{.00}
Courvoisier VSOP, bitters ↳ Laurent Perrier La Cuvée Brut NV Champagne

CONTEMPORARY

BACARDI MANGO DAIQUIRI 10^{.50}
Bacardi Carta Blanca, mango purée, fresh mint, lime ↳ cardamom syrup

TIA MARIA ESPRESSO MARTINI 10^{.50}
Tia Maria, Cariel vanilla vodka, vanilla syrup ↳ shot of espresso coffee

DISARONNO VELVET ESPRESSO MARTINI 10^{.50}
Disaronno Velvet, Bacardi Coconut Rum Liqueur, Tia Maria,
coconut syrup ↳ espresso

CITRON SOUR 11^{.50}
Grey Goose Le Citron, yuzu sake, lemon, sugar ↳ egg white

SIGNATURE SERVES

CABARET PASTEL 10^{.50}
Beefeater gin, Luxardo liqueur, hibiscus syrup, egg white,
lemon juice ↳ peach bitters

BRIGITTE BARDOT 10^{.50}
Cîroc Red Berry vodka, Chambord, grapefruit juice, vanilla
↳ strawberry citrus foam (contains pasteurized egg white ↳ gelatine)

LE FLEURIR 10^{.50}
Roku Japanese gin, Mandarine Napoleon, orange juice, lime juice,
chamo ↳ thyme syrup ↳ egg white

LA SOIREE 10^{.50}
El Jimador Blanco tequila infused with strawberries ↳ beetroot,
Aperol infused with mango, Italicus Bergamot liqueur, peach bitters,
lime ↳ agave with a chilli ↳ salt rim

RUE DE SESAME 10^{.50}
Brugal 1888, Metaxa 12, sesame syrup ↳ orange bitters (contains sesame)

MULE POUR GARCON 12^{.95}
Bruichladdich The Classic Laddie, Pedro Ximénez, lime juice,
Orgeat ginger syrup ↳ topped with ginger beer (contains nuts)

YOGURT COLADA 10^{.50}
Bacardi Coconut, Bacardi Spiced, pineapple juice, yogurt,
coconut syrup ↳ angostura bitters

SMOKE 2 WAYS 11^{.50}
Laphroaig 10, Aperol, lime, raspberries, plum bitters ↳ smoke bubble

LE MURMURE 12^{.50}
Highland Park 12, Orange Oleo, lemon juice ↳ cinnamon syrup

LA POIRE VOLANTE 10^{.50}
Grey Goose La Poire, lime juice ↳ kiwi syrup

LA NORMANDIE 11^{.00}
Remy Martin V.S.O.P, Martini Ambrato, Xanté pear liqueur ↳ pernot

NUAGE D'ABRICOT 10^{.50}
Dewar's Illegal Smooth, Lejay Creme d'Abriocot, lime juice ↳ sugar syrup