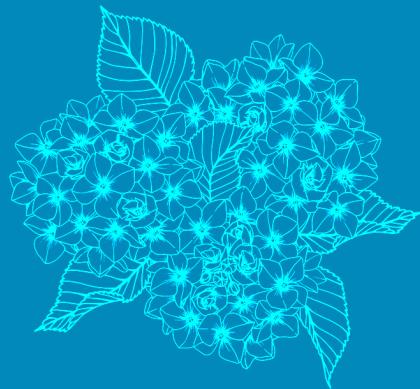


BEER & CIDER



Heverlee, £6

Draught, Belgium, 4.8%

Modelo, £5

Bottle, Mexico, 4.4%

Paolozzi Lager, £5.25

Bottle, Scotland, 5.2%

Paolozzi IPA, £5.25

Bottle, Scotland, 5.2%

Peroni Gran Riserva, £7.25

Bottle, Italy, 6.6%

Lost Orchard Apple, £5.50

Bottle, Scotland, 4%

Lost Orchard Red Berry, £5.50

Bottle, Scotland, 4%

Jubel Grapefruit / Peach Lager, £5

Can, England, 4%

LOW & NO

Tennents Zero, £4.20

Bottle, Scotland

Seedlip Garden 108 & Tonic, £4.75

England

Mocktail, £6

We'd be happy to create any non-alcoholic cocktail based on your taste!

Coke £3.25

Diet Coke £3

Coke Zero £3

Fever Tree Tonic £3

Fever Tree Light Tonic £3

Fever Tree Ginger Beer £3

Fever Tree Ginger Ale £3

Fever Tree Lemonade £3

Fever Tree Soda £3

Red Bull £3.50

DRINKS

FROZEN COCKTAILS

Champagne Colada £10.50

Flor de Cana 4 Rum, Coconut, Pineapple, Lime, Champagne

Slushy of the Day £9

Please ask your server for the flavour of the day!

COCKTAILS

Bramble £10

Smugglers Gin, Lemon, Blackcurrant

Pink Grapefruit Collins £10

Wildcat Gin, Pink Grapefruit, Lemon, Sugar

Pornstar Martini £10

Absolut Vodka, Passionfruit, Vanilla, Orange, Lemon

Cosmopolitan £10

Absolut Vodka, Triple Sec, Cranberry, Lime

BeachComber Mai Tai £10.50

Flor de Cana 7, Triple Sec, Velvet Falernum, Grapefruit, Lime, Angostura

Old Fashioned £10.50

Choose from either Fettercairn Whisky or Flor de Cana 12, Bitters, Demerara

Sour £10

Choose from either Woodsman Whisky or Amaretto

Lychee Daiquiri £10.50

Flor de Cana 4 Rum, Kwai Fee Lychee Liqueur, Lime, Sugar

Tropical Rum Punch £10.75

Flor de Cana 7 Rum, Pineapple Juice, Watermelon, Grenadine, Mango, Lime

Make it a Sharer! Upgrade to a jug for £36

DOMES FOOD

CHEESE BOARD £18 (V)

Selection of 3 Scottish Cheeses

Isle of Mull Cheddar, Glenmorangie Brie, Black Crowdie
House Pickles

Chefs Chutney of the Week, Fresh Grapes
Bread, Millers Cracker selection

MEAT BOARD £20

Selection of 3 Cured Meats

Chorizo, Salami, Prosciutto
House Pickles

Chefs Chutney of the Week, Fresh Grapes
Bread, Millers Cracker selection

MIXED CHARCUTERIE BOARD £30

Selection of 3 Scottish Cheeses

Isle of Mull Cheddar, Glenmorangie Brie, Black Crowdie
Selection of 3 Cured Meats

Chorizo, Salami, Prosciutto,
House Pickles

Chefs Chutney of the Week, Fresh Grapes
Bread, Millers Cracker selection

MEZZE BOARD £18 (VG)

Fire Roasted Marinated Mediterranean Vegetables

Chefs Hummus of the Week

House Pickles, Olives

Tabbouleh and Fresh Herb Salad

Bread, Olive Oil & Balsamic

BURRATA £9

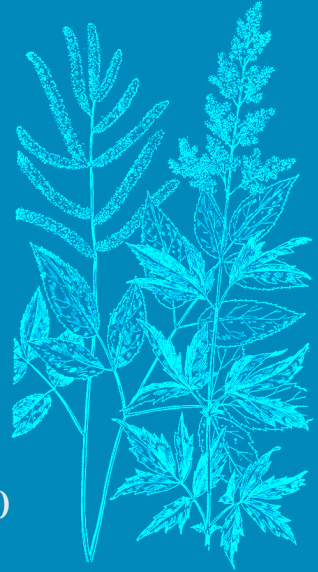
Grilled Peach, Candied Walnuts, Watercress, Rocket,
Summer Berry Vinaigrette

TOMATO BREAD £4

Manchego, Spanish Olive Oil

BREAD, OLIVES, HUMMUS £6 (VG)

Bread, Chefs Hummus of the week, Olives



Wine

WHITE

Dominio De La Fuente Verdejo

Castilla, Spain

Subtle, soft lemon and lime notes, beautifully fresh and light.

175ml £6.50
250ml £7.95
Btl £24

King Rabbit Chardonnay

South of France

Ultra crisp, Grapefruit, Lime and softly floral.

175ml £7.25
250ml £8.25
Btl £29

Jackson Estate Sauvignon Blanc

Marlborough, New Zealand

An instant pop of beautiful tropical fruits, subtle passionfruit and sweet lychee, with a delicious dry minerality to finish.

175ml £9
250ml £11
Btl £36

Sancerre Blanc Duc Armand

Loire, France

Wonderfully dry, bursting with zesty citrus and ripe gooseberries followed by a classically mineral finish.

Btl £50

SPARKLING

Bel Canto Prosecco

Italy

Glass £7
Btl £30

Bel Canto Rose Prosecco

Italy

Glass £7
Btl £30

Vilarnau Gold Edition Cava

Barcelona, Spain

Btl £34

Champagne Deutz Brut Classic NV

Champagne, France

Btl £60

Champagne Deutz Brut Rose NV

Champagne, France

Btl £65

Veuve Clicquot Brut Yellow Label

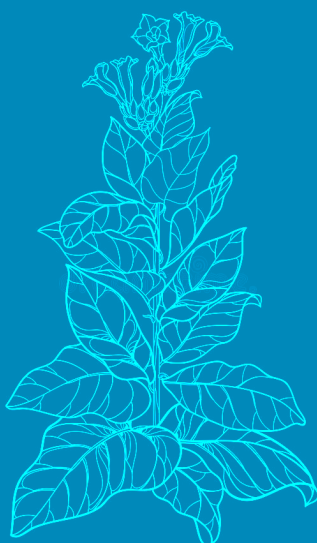
Champagne, France

Btl £90

Dom Perignon 2012

France

Btl £250



Wine

RED

Domini de la Fuente Garnacha

Castill, Spain

Fruity, fresh and beautifully light. Notes of crisp strawberries, fresh raspberries with a quiet floral finish.

175ml	£6.50
250ml	£7.95
Btl	£24

Conde De Castile Crianza, Rioja

Rioja, Spain

Incredible, bold, sweet red berry and cherry notes followed by a subtle oaky, vanilla finish.

175ml	£7.25
250ml	£8.25
Btl	£29

Quid Pro Quo Malbec

Mendoza, Argentina

Beautifully rich with notes of sweet plum & blackberry, finishing on a hint of spice.

175ml	£9
250ml	£11
Btl	£36

Le Clefs du Cellier Chateauneuf-du-Pape

Southern Rhone, France

A perfect harmony of red currants, black cherry and sweet raspberry with a bold and beautiful earthy, rich finish.

Btl	£50
-----	-----

ROSE

Gufetto White Zinfandel Rose

Puglia, Italy

Bursting with sweet raspberry and red fruits.

175ml	£9
250ml	£11
Btl	£36

Blade Romantique Sauvignon Rose

South of France

Crisp strawberry notes complimented with subtle floral.

175ml	£7
250ml	£8.50
Btl	£27



SPIRITS

GIN

Smugglers Gin, £5.25

Edinburgh, Our signature Gin, created by Old Curiosity

Smugglers Raspberry Gin, £5.50

Edinburgh

Smugglers Rhubarb Gin, £5.50

Edinburgh

Smugglers Orange Gin, £5.50

Edinburgh

Tanqueray, £5.25

England

Wildcat, £5.50

England

Lind & Lime, £5.75

Edinburgh

VODKA

Smugglers Vodka, £5.25

Edinburgh

Holy Grass, £6.25

Scotland

Grey Goose, £6.50

France

RUM

Bacardi Coconut, £5.25

Nicaragua

Kraken, £5.25

Trinidad & Tobago

Flor de Cana 4, £5.25

Nicaragua

Flor de Cana 7, £5.50

Nicaragua

Flor de Cana 12, £6

Nicaragua

Flor de Cana 25, £7

Nicaragua



WHISKY

Fettercairn 12, £6.70

Highlands & Islands

Jura 10, £5.30

Highlands & Islands

Jura 12, £5.50

Highlands & Islands

Jura 18, £10

Highlands & Islands

Dalmore 12, £7.50

Highlands & Islands

Dalmore 15, £11.75

Highlands & Islands

Tamnavulin Double Cask, £5.30

Speyside

Bruichladdich, £6.30

Islay

Laphroaig 10, £5.30

Islay

Laphroaig Cairdeas Port Cask, £11

Islay

Glenkinchie 12, £6

Lowlands

IRISH WHISKEY

Malones, £5.25

Ireland

BOURBON

Jack Daniels, £5.25

Tennessee

Makers Mark, £5.50

Lorello

TEQUILA

Cazcabel Blanco, £5

Mexico

Cazcabel Coffee, £5

Mexico