



SIGNATURE COCKTAILS

NORTH STAR

13.00

The house signature. This deep orange blend of Tanqueray Sevilla Gin and Aperol is combined with fresh passion fruit and passion fruit purée for a bright, tropical finish (12)

VELVET ROUGE

13.00

Imagine silky raspberry in a glass. Absolut Vanilia and Chambord are shaken with egg white to create a decadent smooth foam, offering a berry-forward profile (3)

LIBERTIES PEACH

12.50

A nostalgic indulgence that tastes like gourmet peach candy. Served over ice, we've paired Jameson Irish Whiskey with peach and spiced honey for a sweet, boozy hit (1c,12)

PINK + SMOKE

12.00

This one's a bit of a mood. The smoky depth of Pensador Mezcal is perfectly balanced by chilli-infused agave, grapefruit juice and soda, finished with a spicy salt rim

WILD ORCHARD

12.00

The Ultimate botanical sour. Absolut Citrus Vodka, apple juice and lime juice are elevated by elderflower cordial and egg white. Twice shaken to create a velvety foam for a clean, luxurious mouth-feel (3)

PINEAPPLE DRIFT

12.50

Our signature spin on a Pineapple Mai Tai. Bacardi rum, Langs Spiced rum and Cointreau shaken with pineapple and toasted almond syrup to give it a thick, frothy head and a bright, tropical edge (8)

92 HIGHBALL

12.00

A bold update to the copper mug classic. This punchy mix features Jameson Whiskey and a spiced orange honey, topped with ginger ale. Designed specifically to hit the spot (1c,12)

WATER OF EDEN

13.00

The freshest pour on the bar. This ice-cold highball features Edinburgh Classic Gin muddled with citrus, fresh cucumber and mint, then topped with elderflower tonic for a garden-fresh finish (12)



MODERN CLASSICS

SPICY MARGARITA 12.50

El Jimador Tequila and fresh lime, balanced with Chili-infused Agave and finished with a spiced salt rim

PORNSTAR MARTINI 13.00

Absolut Vanilia, Passoa, vanilla bean caster sugar and passion fruit purée, shaken then served with an amuse-bouche of half a passion fruit with vanilla bean caster sugar and a cold shot of Botter Prosecco (12)

ESPRESSO MARTINI 13.00

Absolut Vanilia, Frangelico hazelnut liqueur and Kahlúa coffee liqueur, shaken with a fresh double shot of espresso, finished with a dusting of dark cocoa powder and coffee beans

SPRITZ SERVES

APEROL 11.00

Aperol and Botter Prosecco are lengthened with soda and finished with a fresh orange slice (12)

HUGO 11.00

St Germain Elderflower liqueur, Botter Prosecco, lime and soda garnished with fresh mint and lime slice (12)

LIMONCELLO 11.00

Limoncello and Botter Prosecco topped with soda and finished with a dehydrated lemon wheel (12)

MOCKTAILS

GARDEN SOUR 8.00

Crossip Fresh Citrus, apple juice and lime are lifted by elderflower cordial and egg white to create a velvety smooth citrus foam (3)

RASPBERRY CLUB 8.00

Tart cranberry and fresh lime are shaken with raspberry purée and egg white to create a smooth, aerated foam (3)

CARIBBEAN CRUISER 8.00

Fresh pineapple and orange juices are shaken hard with toasted almond syrup and lime to create a thick, frothy head with a bright, sun-soaked profile on the finish (8)

Favourite tippie not here? Fancy a classic? Just let us know & we will happily mix it for you, if we have what we need!

All our cocktails are prepared in a bar environment where nuts and eggs are present



CHAMPAGNE & FIZZ

BOTTER PROSECCO SPUMANTE DOC NV, ITALY

Pale light yellow in colour with a crisp, delicate perlage. A complex bouquet with notes of peach and green apple, lifted by soft floral aromas of acacia and lilac

Bottle 35.00 / 125ml 6.00

BAROCCO ROSÉ PROSECCO SPUMANTE NV, ITALY

Delicate and expressive, with notes of peach, green apple and citrus, layered with soft floral hints. Fresh and light on the palate with balanced acidity

Bottle 35.00 / 125ml 6.00

VEUVE CLICQUOT YELLOW LABEL

A refined and structured Champagne with bright acidity, balancing ripe fruit, citrus zest and subtle toasted brioche notes

Bottle 110.00 / 125ml 18.00

WHITE WINE

MUREDA ECOLÓGICO WHITE, VALDEPENAS, SPAIN

Medium-bodied and fresh, with notes of pear and apricot leading into a clean citrus finish

Bottle 27.50 / 125ml 4.30 / 175ml 6.00 / 250ml 8.50

BOTTER PINOT GRIGIO, ITALY

Crisp and refreshing with citrus, pear and light floral notes

Bottle 28.00 / 125ml 4.80 / 175ml 6.80 / 250ml 9.50

CÔTES DE THAU PICQUEPOUL-TERRET, FRANCE

A light and delicate dry white with fresh fruit and floral aromatics, finishing clean and vibrant

Bottle 34.00 / 125ml 5.50 / 175ml 7.50 / 250ml 11.00

1769 SAUVIGNON BLANC, NEW ZEALAND

Tropical and herbaceous, with passion fruit, citrus and a crisp, refreshing finish

Bottle 38.00 / 125ml 6.00 / 175ml 8.00 / 250ml 12.50

TORREÓN DE PAREDES CHARDONNAY

Balanced and expressive with soft herbal notes, gentle spice and a lightly toasted finish

Bottle 32.00 / 125ml 5.80 / 175ml 8.00 / 250ml 10.50



RED WINE

MUREDA ECOLÓGICO RED, VALDEPENAS, SPAIN

Ripe red berries with subtle spice and soft tannins, leading to a smooth finish

Bottle 27.50 / 125ml 4.20 / 175ml 6.00 / 250ml 8.50

TORREÓN DE PAREDES MERLOT, CHILE

Juicy and fruit-forward with notes of black cherry and mulberry, soft and approachable

Bottle 32.00 / 125ml 5.50 / 175ml 8.00 / 250ml 11.00

HANGER & FLANK MALBEC, ARGENTINA

Rich and well-balanced with blackberry fruit, gentle spice and a smooth finish

Bottle 34.00 / 125ml 5.00 / 175ml 7.50 / 250ml 10.50

ALWAYS ON A FRIDAY PINOT NOIR, PORTUGAL

Layered and complex with black cherry, raspberry and warming spice

Bottle 40.00 / 125ml 6.50 / 175ml 9.50 / 250ml 12.50

MAISON SICHEL BORDEAUX, FRANCE

Classic and structured with red and black fruit, balanced by freshness and a full body

Bottle 38.00 / 125ml 6.00 / 175ml 9.00 / 250ml 12.00

ROSÉ

PINOT GRIGIO DELLE VENEZIE DOC ROSATO – SERAMARIS, ITALY

Fresh and vibrant with red berry notes, citrus and a delicate floral lift

Bottle 28.00 / 125ml 4.80 / 175ml 6.80 / 250ml 9.50

LE VERSANT GRENACHE ROSÉ

Smooth and well-balanced, with citrus zest, red berries and a clean, refreshing finish

Bottle 38.00 / 125ml 6.50 / 175ml 9.00 / 250ml 12.00



DRAUGHT BEER

	½ PINT	PINT
TENNENTS (4% ABV)	3.10	6.00
INNIS & GUNN (4.6% ABV)	3.40	6.80
MENABREA (4.8% ABV)	3.50	7.00
GUINNESS (4.2% ABV)	3.50	7.00
HEVERLEE (4.4% ABV)	3.40	6.80

BOTTLED BEERS & CIDERS

MADRI (4.6% ABV)	4.90
CORONA (4.5% ABV)	4.90
THISTLY CROSS TRADITIONAL (4.4% ABV)	5.60
THISTLY CROSS SCOTTISH FRUITS (4.4% ABV)	5.60
BEAVERTOWN NECK OIL (4.3% ABV)	5.30
HEINEKEN (0% ABV)	4.20



VODKA

SMIRNOFF	4.50
GREY GOOSE	6.30
CIROC STRAWBERRY LEMONADE	4.90
ABSOLUT VANILIA	4.70
ABSOLUT CITRON	4.70

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EDINBURGH GIN CLASSIC	4.50
EDINBURGH RHUBARB & GINGER	4.80
EDINBURGH ORANGE & BASIL	4.80
EDINBURGH ELDERFLOWER & GOOSEBERRY	4.80
EDINBURGH RASPBERRY	4.80
GLAS WE GIN RASPBERRY & RHUBARB	4.80
HENDRICK'S	5.50
CAORUNN	5.50
BOMBAY SAPPHIRE	4.50
ISLE OF HARRIS	6.00
TANQUERAY FLOR DE SEVILLA	4.80
TANQUERAY NO.10	5.30

RUM

BACARDI	4.50
KRAKEN	5.00
MALIBU	4.60
HAVANA 7	5.00
LANGS SPICED	4.60
LANGS BANANA	4.80
LANGS PINEAPPLE	4.80
LANGS MANGO & GINGER	4.80

ALCOHOL-FREE SPIRITS

CROSSIP FRESH CITRUS	3.80
CROSSIP BLAZING PINEAPPLE	3.80



WHISKY / WHISKEY

BRUICHLADDICH	7.50
HIGHLAND PARK	6.50
MONKEY SHOULDER	4.80
LAGAVULIN 16YR	14.00
AUCHENTOSHAN THREE WOOD	6.00
SMOKEHEAD	5.00
JAMESON	4.50
TAMDHU 12YR	7.50
BALVENIE 14YR CARIBBEAN CASK	14.00
GLENGOYNE 12YR	8.00
GLENGOYNE 15YR	14.00
GLENGOYNE 21YR	30.00

LIQUEURS

APEROL	4.00
CAMPARI	4.00
CHAMBORD	4.50
COINTREAU	4.50
DISARONNO	4.50
DRAMBUIE	4.50
KAHLUA	4.00
SOUTHERN COMFORT	4.00
GLAYVA	4.50
FRANGELICO	4.00
LIMONCELLO	5.00
PASSOA	4.00
SARTI ROSA	4.00
ST GERMAIN ELDERFLOWER	5.00
MOZART CHOCOLATE	5.00
BAILEYS (50ml)	5.50

COGNAC & AMERICAN WHISKEY

RÉMY MARTIN VSOP	7.00
JACK DANIELS	5.00
WOODFORD RESERVE	6.00

Please note that all spirits and liqueurs are served in
25ml measures unless stated otherwise



HOT DRINKS

POT OF TEA	3.50
AMERICANO	4.00
FLAT WHITE	4.00
LATTE	4.00
CAPPUCCINO	4.00
MOCHA	4.00
HOT CHOCOLATE	4.00
ESPRESSO	3.00
DOUBLE ESPRESSO	4.10

SOFT DRINKS

COKE	3.30
COKE ZERO	3.10
IRN BRU	3.80
DIET IRN BRU	3.60
FANTA	3.90
SPRITE	3.90
RED BULL	4.20

MIXERS

FEVER TREE TONIC	3.40
FEVER TREE SLIMLINE TONIC	3.40
FEVER TREE MEDITERRANEAN TONIC	3.40
FEVER TREE ELDERFLOWER TONIC	3.40
FEVER TREE MEXICAN LIME SODA	3.40
FEVER TREE GINGER ALE	3.40
FEVER TREE GINGER BEER	3.40

WATER

HIGHLAND SPRING STILL	330ml 2.80 / 750ml 4.80
HIGHLAND SPRING SPARKLING	330ml 2.80 / 750ml 4.80

Food allergies and intolerances:

We welcome enquiries from guests who wish to know whether dishes contain ingredients. Please note: before placing your order, inform a member of staff if you have any food allergy.

ALLERGEN LIST 1 Gluten 1a Wheat 1b Rye 1c Barley 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soya 7 Milk 8 Nuts 8a Walnuts 8b Cashew 9 Celery 10 Mustard 11 Sesame 12 Sulphites 13 Lupin 14 Molluscs