



50ml served

£7.00

## Gin Liqueur

Boë Peach & Hibiscus 20%  
 Boë Scottish Bramble 20%  
 Edinburgh Elderflower 20%  
 Edinburgh Pomegranate & Rose  
 20%  
 Edinburgh Raspberry 20%  
 Edinburgh Rhubarb & Ginger 20%

Pickering's Grapefruit &  
 Lemongrass 20%  
 Pickering's Sloe Gin 28%

### GIN FIZZ

£10.00

Add 25ml of any Gin Liqueur to a glass of Prosecco.

50ml served

£8.25

## Gin

Boë Apple & Lime 41.5%  
 Boë Passion Fruit 41.5%  
 Boë Violet 41.5%  
 Caorunn 41.8%  
 Caorunn Blood Orange 41.8%  
 Caorunn Raspberry 41.8%

Darnley's Spiced 42.7%  
 eeNoo 43%  
 Kirkjuvagr 43%  
 Makar 43%  
 Makar Cherry 40%  
 Pickering's 1947 42%

50ml served

£8.75

## Premium

Deerness Sea Glass 43%  
 Esker 42%  
 Esker Gold 40%  
 Esker Scottish Raspberry 40%  
 Esker Valencian Orange 40%  
 Hendricks 44%  
 Garden Shed 45%  
 Kinrara 41.5%  
 Kinrara Forest Fruits 40%

Kinrara Lime & Lemongrass 41.5%  
 Lind & Lime 40%  
 Porters 41.5%  
 Porters Tropical Old Tom 40%  
 Rock Rose 42.5%  
 Shetland Reel Original 43%  
 Shetland Reel Ocean Sent 49%  
 The Botanist 46%  
 Tipple 42%



## Gin of the Month

50ml served

£10.25

Ask your server for details of this month's **EXCLUSIVE** Gin of the Month and it's perfect serve.

Only Available Tuesday – Friday  
 25ml measures served with a Fever Tree of your choice

## Gin Flights

**Fruity Flight** £14.70

Boë Violet | Edinburgh Rhubarb & Ginger |  
 Kinrara Forest Fruits

**Floral Flight** £15.60

Caorunn | Botanist | Hendricks

**Northern Isles Flight** £15.60

Kirkjuvagr | Deerness Sea Glass | Shetland Reel

**Local Heroes Flight** £15.85

Esker | Porters | Tipple



# Whisky

25ml served

## SPEYSIDE

Balvenie DoubleWood 12yo 40%

GlenDronach 12yo 43%

GlenDronach 15yo 46%

Glenfarclas 12yo 43%

Glenfiddich 12yo 40%

Glenlivet 18yo 43%

Tamnavulin 40%

## ISLAY

Ardbeg 10yo 46%

Caol Ila 12yo 43%

Laphroaig 10yo 40%

## HIGHLAND

Dalmore 15yo 40% £9.95

£5.95 Dalmore King Alexander 40% £14.95

£9.95 Dalmore Port Wood 46.5% £8.50

## LOWLAND & CAMPBELLTOWN

Auchentoshan 12yo 40% £5.95

£11.00 Glenkinchie 12yo 43% £5.95

Talisker 10yo 45.8% £5.95

## BLENDS & LIQUEURS

Shackleton 40% £5.95

Only Available Tuesday – Friday  
25ml measures paired with a bowl of mixed nuts

## Whisky Flights

Islay Flight £19.35

Caol Ila 12yo | Laphroaig 10yo | Ardbeg 10yo

Staff Favourites Flight £19.35

Laphroaig 10yo | Glenfiddich 12yo |  
Tamnavulin

Speyside Flight £24.40

Glenlivet 18yo | Balvenie DoubleWood 12yo | Glenfarclas 12yo

Dalmore Flight £34.90

Dalmore King Alexander | Dalmore Port Wood | Dalmore 15yo



# Spirits

## Spirit of the Month



25ml served

£5.50

Whisky, Rum, Vodka or something a little different... Ask your server for details of this month's **EXCLUSIVE** Spirit of the Month and it's perfect serve.

25ml served

## Cognac



Hine Rare VSOP 40% Premium  £8.00

Hine Antique XO Premier Cru 40% Premium  £18.00

# Rum

25ml served

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Dark Matter Chocolate Orange Liqueur 20%	£4.25
Dark Matter Spiced Rum 40%	£4.65
Discarded Banana Peel Rum 37.5%	£4.65
North Point Pilot Rum 40%	£4.65
North Point Spiced Rum 43%	£4.65
Twice Buried Spiced Botanical Rum 40%	£4.65
Plantation XO 40% Premium 	£6.25
Ron Zacapa XO 40% Premium 	£11.25

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Only Available Tuesday – Friday  
25ml measures served with your choice of mixer

## Rum Flights

**Spiced Flight** £16.90  
Dark Matter Spiced | North Point Spiced | Twice  
Buried Spiced Botanical



# Vodka

25ml served


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Blackwoods 40%	£4.65
Boe Dark Fruits 40%	£4.65
Boe Raspberry & White Chocolate 40%	£4.65
Esker Spiced Pear 40%	£4.65
Holy Grass 41.5%	£4.65
Ogilvy Scottish Potato Vodka 40%	£4.65

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# Beer

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<b>Loose Cannon (330ml)   Brew Toon</b>	£5.55
<i>American IPA – Edgy and uncompromising 6%</i>	
<b>M'ango Unchained (330ml)   Brew Toon</b>	£5.55
<i>Fruity, mango and passion fruit flavoured IPA 5.8%</i>	
<b>Raspberry Carronade (330ml)   Brew Toon</b>	£5.55
<i>Raspberries combined with a sweet malt base 5.8%</i>	
<b>Weekend Hooker (330ml)   Brew Toon</b>	£5.55
<i>Smooth &amp; soft lager, refreshing &amp; bitter finish 5%</i>	
<b>8 Ball Stout (440ml)   Reids Gold</b>	£5.55
<i>Chocolatey caramel with deep rich flavour 5%</i>	
<b>GRAPE &amp; GRAIN Lager (440ml)   Reids Gold</b>	£5.55
<i>Crisp and light, specially created for us 5.2%</i>	
<b>Lost To The Sea (440ml)   Reids Gold</b>	£5.55
<i>Tropical Pale Ale with banana, pineapple &amp; amchur 4.7%</i>	
<b>71 Lager (440ml)   71 Brewing</b>	£5.55
<i>Crisp and golden lager – a classic pilsner 4.4%</i>	
<b>Peroni Nastro Azzurro (330ml) </b>	£4.75
<i>A beer with a uniquely crisp and refreshing taste 5%</i>	

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# Cider



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<b>Apple (500ml)   Peacock </b>	£5.50
<i>A brilliant blend of culinary and traditional bittersweet cider apples. It has a gentle sweetness to balance the natural tartness of culinary apples 4.8%</i>	
<b>Pear (500ml)   Rekorderlig </b>	£5.50
<i>Made from the purest Swedish spring water, Rekorderlig Pear Cider is best served over ice with a wedge of zesty lemon or lime for a distinctively crisp experience 4%</i>	
<b>Wild Berries (500ml)   Rekorderlig </b>	£5.50
<i>Bursting with the freshest fruit flavours, Rekorderlig Wild Berries Cider is best served over ice for a juicy experience 4%</i>	

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# Alcohol Free

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<b>Zero   Thatchers </b>	£4.75
<i>A golden, medium dry, alcohol free cider with appley aromas and crisp refreshment, the blend of traditional and modern apple varieties creates an alcohol free cider with body, smoothness and character 0.05% (500ml bottle)</i>	
<b>Designated Driver   Reids Gold</b>	£5.55
<i>Light, refreshing pilsner with mandarin 0.5% (330ml bottle)</i>	
<b>Seedlip Spice 94 </b>	£4.10
<i>The world's first distilled non-alcoholic spirit is made like a gin with botanicals, but is definitely not a gin. The predominant flavour is clove rather than juniper, with lemon and cardamon and woody aromas 0% (25ml served)</i>	

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# Soft Drinks

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<i>Strathmore Spring Water</i>	£2.60
<i>(Still; Sparkling)</i>	
<i>San Pellegrino</i>	£2.65
<i>(Blood Orange; Orange; Orange &amp; Pomegranate)</i>	
<i>Fever Tree</i>	£2.70
<i>(Premium Tonic; Light Tonic; Mediterranean Tonic; Elderflower Tonic; Lemonade; Ginger Ale; Soda Water)</i>	
<i>Britvic</i>	£2.75
<i>(Cranberry; Orange; Ginger Beer; Tomato)</i>	
<i>Cawston Press Cloudy Apple</i>	£2.75
<i>Coca Cola / Diet Coke</i>	£2.95
<i>Fentimans Rose Lemonade</i>	£3.15

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# Hot Drinks

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<i>Pot of Tea</i>	£3.25
<i>Herbal Teapot</i>	£3.25
<i>(Camomile; Earl Grey; Peppermint; Wild Berry)</i>	
<i>Espresso</i>	S £1.95    L £2.95
<i>Americano</i>	£3.15
<i>Café Latte / Cappuccino</i>	£3.45
<i>Hot Chocolate</i>	£4.95
<b>LIQUEUR COFFEE</b>	£9.95
<i>50ml liqueur mixed with coffee and topped with whipped cream (Highland; Irish; Baileys; Kahlua)</i>	
<i>Alternately, turn any of our spirits into a Liqueur Coffee.</i>	+£2.45

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# White Wine

S 125ml M 175ml L 250ml B 750ml

## CRISP, DRY & REFRESHING

### Torrontes Organic “Cuma” | El Esteco 2022

Salta, Argentina M £6.75 L £9.00 B £26.00

Grapes: Torrontés 100

Charming, floral Torrontés that arrives on a cloud of rose petals, jasmine and citrus and fills the mouth with more citrus and a twist of orange peel 13.5%

### Chenin Blanc “Petit” | Ken Forrester Wines 2022

Western Cape, South Africa M £8.50 L £10.75 B £32.00

Grapes: Chenin Blanc 100

Fragrant with quince and pear drop, while green apple and grapefruit zap the tongue 13%

### Gavi di Gavi “La Minaia” | Nicola Bergaglio 2021

Piemonte, Italy M £9.50 L £12.50 B £37.00

Grapes: Cortese 100

Aromas of acacia and white peach, flicks the nose with wild herb, then settles on the tongue in a swirl of apple, lemon and melon 13%

### Sancerre Blanc | Domaine des Vieux Pruniers 2021

Loire, France B £46.00

Grapes: Sauvignon Blanc 100

Clean, fresh Loire Sancerre, all lemon and leaves, with a palate like a stone bowl full of citrus 13%

### Sauvignon Blanc “Single Block L5” | Yealands 2021

Marlborough, New Zealand M £11.50 L £15.50 B £46.50

Grapes: Sauvignon Blanc 100

Elegant and tasting of crushed oyster shell and wet stone, with a fresh blast of citrus and a pervasive scent of wild thyme 13%

### Chablis Premier Cru Montmains | Tricon 2017

Burgundy, France B £60.00

Grapes: Chardonnay 100

Initially soft in mouth and continues to soften thanks to the magnitude of this wine.

Light aromas vaunting dried and ripe fruits. Its gold yellow, its surprising concentration and its richness turn it into an elegant wine. One the most elegant of the Premier Cru 13%

## AROMATIC & DRY

### Grillo Sicilia DOC “La Segreta” | Planeta 2021

Sicily, Italy M £8.50 L £10.75 B £31.50

Grapes: Grillo 100

Grillo is the rounded white variety indigenous to Sicily; this version is perfumed with citrus and juicy with white peach and tropical fruit 12.5%

### Picpoul de Pinet Organic | Bellemare 2021

Languedoc-Roussillon, France M £8.50 L £10.75 B £31.50

Grapes: Picpoul 100

Bright yellow in colour with a silver tint. Fresh floral and very mineral aromas with notes of citrus, lemon and grapefruit. Sharp attack, mineral fresh, almost saline 13.5%

### Garnacha Blanca Nativa | Care 2021

Cariñena, Spain M £8.75 L £11.00 B £33.00

Grapes: Grenache Blanc 100

Intense, fragrant white Grenache, heady with flowers, herbs and citrus, the mouth a tangy fruit salad of passion fruit and grapefruit 13.5%

### Côtes Catalanes Blanc Canon du Maréchal | Domaine Cazes 2021

Languedoc-Roussillon, France M £9.50 L £11.50 B £34.00

Grapes: Muscat of Alexandria 35; Muscat Blanc à Petits Grains 35; Viognier 30

Charming, aromatic dry white wine, the nose like a bouquet of white flowers, the mouth a basket of pears and peaches, with a final refreshing wash of grapefruit 13.5%

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## ROUND & FRUITY

### Côtes du Rhône Blanc "Terra" | Maison Sinnae 2019

Rhône, France

M £9.50

L £12.50

B £37.00

Grapes: Grenache Blanc 70; Clairette 20; Viognier 5; Roussanne 5

A rounded, expressive white from four southern Rhône grape varieties, fragrant with flowers and peach blossom, expanding into peaches and apricots on the tongue 14%

### Pinot Grigio Friuli DOC "Just Molamatta" | Marco Felluga 2021

Friuli-Venezia Giulia, Italy

M £9.75

L £13.00

B £38.50

Grapes: Pinot Grigio 62; Pinot Bianco 19; Friulano 19

Straw yellow in colour. Characterized by an elegant bouquet of fresh fruits. It coats the palate, is fruity and mineral and the finish confirms the well-balanced aromas 13.5%

### Roussanne Organic "The Money Spider" | d'Arenberg 2021

South Australia, Australia

B £40.00

Grapes: Roussanne 100

Exotic white wine from South Australia's McLaren Vale, a cascade of peaches, honeydew melon, papaya and a tangy hit of pickled ginger, below a cloud of fragrant white blossom 13.5%

### Riesling Trocken "Johannishof" | Weingut Knipser 2020

Pfalz, Germany

M £11.25

L £15.00

B £45.00

Grapes: Riesling 100

Lemon and crushed stone aromas. Firm palate on the right side of steely, with lemon fruit, moderate alcohol and very refreshing finish 12.5%

### Albarino "Lias" | Martín Códax 2021

Rías Baixas, Spain

B £45.00

Grapes: Albariño 100

An intense straw-coloured wine. The nose is intense and aromatic with floral notes together with pear, apple, white peach and quince alongside vanilla 12.5%

### Lugana "Le Creete" | Ottella 2021

Veneto, Italy

B £48.00

Grapes: Trebbiano di Lugana 100

A vibrant wine that jumps right out of the glass with an exotic, grapefruit and pineapple character. The wonderful silky texture is lifted by gorgeous floral and wild herb notes 13%

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# Wine Flights




The perfect way to try some something different.

### Ask your server for more details

Our expertly selected wine flights change regularly to allow you to experience a range of new wines.

Consists of 3 different wine (125ml measures) presented on a wooden flight board.

Available in either Red, White or Rose.

 Add 3 cheeses matched to your flight

+£5.00

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# Red Wine

S 125ml M 175ml L 250ml B 750ml

## LIGHT & JUICY

### Pinot Noir | Pete's Pure 2021

South Eastern Australia, Australia M £7.25 L £9.25 B £27.00

Grapes: Pinot Noir 90; Tempranillo 5; Muscat of Alexandria 5

Vegan friendly. A generous and easy drinking Pinot. Vibrant and lively wine with forest floor notes on the nose, along with strawberries and cranberry 13%

## MEDIUM BODIED & ELEGANT

### Anima Umbra Rosso IGT | Caprai 2018

Umbria, Italy M £7.50 L £9.50 B £28.00

Grapes: Sangiovese 80; Canaiolo 20

An elegant expression of sangiovese and the indigenous canaiolo. Aromas of currants and fragrant flowers. Dry and fresh delicate tannins 14.5%

### Minervois "Eugénie" | Aubert and Mathieu 2020

Languedoc-Roussillon, France M £9.75 L £13.00 B £38.50

Grapes: Syrah 50; Mourvèdre 25; Carignan 25

A seductive mulberry-glistening, sweet-char charmer of a wine. Strong, pliable tannins tucked so deep into the dark-velvet fruit that it's almost impossible to detect them 14%

### Rioja "Limite Sur" | Ramón Bilbao 2017

Rioja, Spain M £10.50 L £14.00 B £42.00

Grapes: Garnacha 100

Ruby-red. High depth of colour, clear, bright and tears on the glass. Intense and complex, with notes of fresh, red-berried fruit, blossom, pink pepper, and herbal nuances 14.5%

### Barbera d'Alba DOC "Raimonda" | Fontanafredda 2019

Piemonte, Italy B £45.00

Grapes: Barbera 100

Subtle, elegant wine from Piedmonte, this has an appealing red fruitiness, including the trademark Barbera acidity, balanced out by softness and a touch of tannin 14.5%

### Vigna Flamina DOC "Montefalco Rosso" | Caprai 2019

Umbria, Italy B £55.00

Grapes: Sangiovese 70; Sagrantino 15; Merlot 15

Full bodied, elegant thanks to the refined tannins with notes of marasca, cherry, wildflowers, pepper, and nutmeg 15%

## WARM & SPICY

### Negroamaro Primitivo IGT Salento | Baccanera 2021

Puglia, Italy M £7.75 L £10.00 B £29.00

Grapes: Negroamaro 70; Primitivo 30

Complex, sophisticated red from southern Italy, full-bodied and intense, packed with blackberries, black cherries and plums and softly sweet on the finish 13.5%

### Valpolicella Superiore Ripasso "Regolo" | Sartori 2019

Veneto, Italy M £9.50 L £12.75 B £38.00

Grapes: Corvina 55; Corvinone 25; Rondinella 15; Croatina 5

Intense and persistent Valpolicella in the denser, deeper Ripasso style, flavoured with black cherry, dried apricot, and dried fig 14%

### Mencia "Cuatro Pasos Black" | Martín Códax 2018

Bierzo, Spain M £9.50 L £12.75 B £38.00

Grapes: Mencia 100

Intense cherry red colour. Medium-high intensity where prevails the bouquet varietal of black fruit (blackberry, prune, cassis) 14%

### Shiraz "Eastside" | Pikes 2017

South Australia, Australia M £9.75 L £13.00 B £39.00

Grapes: Shiraz 100

Dark cherry, blueberry, raspberry, and chocolate, intermingled with subtle spices and earthy graphite notes 14%



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## RICHLY TEXTURED & FULL BODIED

### Malbec "Estate" | Humberto Canale 2020

Patagonia, Argentina

M £8.00    L £10.25    B £30.00

Grapes: Malbec 100

Wonderfully complex, perfumed with eucalyptus and black pepper, the mouth a cluster of red berries, with a scattering of spice 13.5%

### Cabernet Sauvignon "Legado" | De Martino 2019

Maipo, Chile

M £9.00    L £12.00    B £36.00

Grapes: Cabernet Sauvignon 100

Vibrant and fresh fresh, with lots of red fruit and cassis accompanied by notes of tobacco leaf, cedar, and violets 13.5%

### Pinot Noir "Bourgogne" | Michel Juillot 2020

Burgundy, France

B £53.00

Grapes: Pinot Noir 100

Fresh, nicely balanced Pinot Noir, perfumed with raspberries and herbs and offering a mouthful of red fruit and a hint of earthiness 15%

### Primitivo di Manduria "Papale Oro" | Varvaglione 2019

Puglia, Italy

B £53.00

Grapes: Primitivo 100

Deep, dark, and tempting, and seriously seductive, Papale Oro has aromas of kirsch, plum and spicy oak, and flavours of rich dark chocolate 14.5%

### Château Bertinat Lartigue | Saint Émilion 2018

Bordeaux, France

B £56.00

Grapes: Merlot 90; Cabernet Sauvignon 10

A fine core of red fruit, supported and uplifted by branching tannins, with a light aroma of spice 15.5%

### Brunello di Montalcino | Il Poggione 2009

Tuscany, Italy

B £80.00

Grapes: Sangiovese 100

A stylish, warm, lingering wine that tastes of small, dark, berries which bloomed into maturity in bright sunshine - which is just what these Sangiovese grapes are 14.5%

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# Port

### Late Bottled Vintage Port | Quinta do Crasto 2016

Douro Portugal (v)

£6.50

Grapes: Touriga Nacional 34; Tinta Roriz 33; Tinta Francisca 33

Fine tannins form a trellis supporting wild blackberries and other wild fruit, while a waft of cacao supplies welcome savouriness and balance 20% (75ml)

### Colheita Single Harvest Port | Quinta do Crasto 2003

Douro, Portugal (v)

£8.75

Grapes: Field Blend 100

Elegant vintage port, packed with dried fruit, figs and orange peel with just a flash of bitter orange, balanced by honeyed notes 20% (75ml)

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# Dessert Wine

### Pacenzia Zibibbo Vendemmia Tardiva | Tenute Orestiadi NV

Sicily, Italy

£5.25

Grapes: Zibibbo 100

Elegant flavours of candied citrus, of honey with marked notes of ripe fruits. The ideal accompaniment for rich ripe cheese 13.5% (75ml)

### Passito di Noto | Planeta 2019

Sicily, Italy

£7.95

Grapes: Moscato Bianco 100

Heady, fragrant dessert wine that breathes a sensuous blend of flowers and fruit and fills the mouth with apricot, honey and melon 12% (75ml)

# Rose Wine

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## Rose Sicilia DOC | Planeta 2021

Sicily, Italy

M £8.25

L £10.50

B £31.00

Grapes: Syrah 50; Nero d'Avola 50

Bright, uncomplicated rosé made equally from Sicily's Nero d'Avola and Syrah, with traces of rose petals, pomegranates and strawberries 12.5%

## "Palooza" Rosé IGP Oc | Aubert and Mathieu 2021

Languedoc-Roussillon, France

M £8.50

L £10.75

B £32.00

Grapes: Grenache Noir 100

Elegant, delicate southern French rosé, with pretty notes of strawberry and raspberry and delightfully fresh citrus. Deliciously light and refreshing 13%

## Las Fincas Rosado | Chivite Family Estates 2021

Navarra, Spain

B £40.00

Grapes: Garnacha 65; Tempranillo 35

Intense nose - very fruity, strawberry, pomegranate, raspberry, blackberry with rose petals at the end. Smooth and balanced palate, with a textured mouth feel 13.5%

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# Sparkling

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## Prosecco Brut | Terre di Sant'Alberto NV

Veneto, Italy

S £6.25

GIN FIZZ

£10.00

B £31.00

Grapes: Glera 100

Classic Prosecco, fruity yet delicate, scented with green pear and acacia, with a spritz of lemon on the palate 11%

## "Love by Léoube" Organic Sparkling Rosé | Chateau Léoube NV

Provence, France

S £10.50

B £56.00

Grapes: Grenache 60; Cinsault 40

Elegant yet lively bubbles and a refreshing acidity. Fresh fruit flavours through to a well-rounded soft finish 12.5%

## Mosaïque "Signature" | Champagne Jacquart NV

Champagne, France

S £12.00

B £70.00

Grapes: Chardonnay 40; Pinot Noir 35; Pinot Meunier 25

Gorgeous Champagne, aromas of honeysuckle and orange blossom, brioche and hazelnut and the mouth a riot of black fruit, citrus and white stone fruit 12.5%

## Mosaïque Brut Rosé | Champagne Jacquart NV

Champagne, France

S £14.25

B £85.00

Grapes: Pinot Noir 53; Chardonnay 35; Pinot Meunier 12

Pink fizz that bubbles with ripe redcurrants, cherries, wild strawberries and plums 12.5%

## "La Cuvee" | Laurent Perrier NV

Champagne, France

S £14.25

B £85.00

Grapes: Chardonnay 45; Pinot Noir 40; Pinot Meunier 15

Fresh and textured, with lemon-sharp acidity, with a lemon biscuit nose and a sherbet finish 12%

## "Cuvee Rose" | Laurent Perrier NV

Champagne, France

B £130.00

Grapes: Pinot Noir 100

A glorious wine that fizzes as much with fine acidity as with bubbles and fills the mouth with fragrant red fruit 12%

## Blanc De Blanc | Laurent Perrier NV

Champagne, France

B £150.00

Grapes: Chardonnay 100

Brut Nature is a crisply fruity Blanc de Blancs, crafted from Chardonnay sourced from prime Grand Cru and Premier Cru vineyards 12%

## "Grand Siècle" | Laurent Perrier NV

Champagne, France

B £260.00

Grapes: Chardonnay 55; Pinot Noir 45

Grand Siècle is honeyed, nutty, creamy on the nose and fresh on the palate with a long, majestic finish 12%

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# Food

Served until 10pm

Due to limited kitchen facilities, we are unable accommodate specific dietary requirements within our menus.

We cannot guarantee any of our food is free from any allergens.

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## Slates


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**Antipasti Slate** S £15.95    L £19.95

*Selection of cured meat served with sundried tomatoes, artichokes, olives, mozzarella, and toasted bread.*

**Cheese Slate** S £11.95    L £15.95

*Selection of cheeses served with toasted homemade bread, olives, crackers, mixed grapes, dried fruits, and a red onion chutney.*

 Perfect with a glass of Port!

**GG For Two Slate** £25.95

*Showcasing a selection from our menu ideal for two people. Includes cured meat, cheeses, breads, hummus, and olives.*

**THE ULTIMATE SLATE** £42.95

*The ultimate sharing slate presenting the best from our menu. Includes baked camembert, mini sausage rolls, cured meat, cheeses, breads, hummus, olives, bruschetta, plus much more...*

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## Nibbles

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**Trio of Mixed Nuts, Olives & Crisps** £4.60

*Mixed nuts, crisps, and olives.*

**Bread & Dipping Oils** S £4.25    L £6.50

*Freshly baked artisan bread served with dipping oil of your choice. Ideal for the light bite and for sharing with friends.*

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### AFTERNOON TEA

£25.95<sup>pp</sup>

Available Friday and Saturday (12-3pm)

Must be booked at least 24 hours in advance. £10 per person deposit required at time of booking. (Priced per person)

Ideal for a catch up with friends or a special occasion. Menu updated seasonally with a range of sandwiches, savoury bites, and sweet treats.

Ask a member of staff for more information.

 Make it extra special with a glass of house Prosecco on arrival!

£31.95<sup>pp</sup>

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## Small Plates

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<b>Bruschetta</b>	£5.50
<i>Toasted brown bread topped with chopped fresh tomatoes, garlic, oregano, and fresh basil.</i>	
<b>Garlic Bread with Mozzarella</b>	£5.50
<i>Sliced homemade bread flavoured with garlic butter and oregano, topped with grated mozzarella cheese.</i>	
<b>Extras</b>	+£2.00 <sup>ea</sup>
<i>(Parma Ham; Chorizo; Salami; Sundried Tomatoes; Olives; Fresh Tomatoes)</i>	
<b>Spanish Tortilla</b>	£5.95
<i>Egg, potato, and onion omelette, with mixed leaf salad and cherry tomatoes.</i>	
<b>Caprese Salad</b>	£6.75
<i>Slices of buffalo mozzarella, tomatoes, and basil, with an olive oil dressing.</i>	
<b>Mediterranean Hummus</b>	£6.75
<i>Blended chickpeas with chili olive oil crushed pistachios, olives, paprika, and semi dry tomatoes served with flat bread.</i>	
<b>Duck Liver Crostini</b>	£6.95
<i>Duck liver pâté on toasted bread, topped with caramelised red onions.</i>	
<b>Roasted Peppers with Mozzarella</b>	£6.95
<i>Roasted cold yellow and red peppers with mozzarella, dressed with Sicilian pesto and balsamic vinegar reduction.</i>	
<b>Mediterranean Meatballs</b>	£7.95
<i>Beef mince, parmesan, capers and oregano meatballs, served in a spicy tomato sauce with flat bread (available Thursday – Saturday).</i>	
<b>Parma Carpaccio</b>	£7.95
<i>Thinly sliced Parma ham with parmesan shavings, served with fresh leaves in a lemon and olive oil dressing.</i>	
<b>Melon Prosciutto</b>	£8.95
<i>Melon, Parma ham, mozzarella and basil skewers with a balsamic and olive oil dressing.</i>	
<b>Seafood Antipasti</b>	£11.50
<i>Bright salad of gently cooked and marinated seafood, including shrimp, squid, octopus, and mussels, with lemon juice, olive oil, and parsley.</i>	

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## Baked Camembert


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<b>Baked Camembert</b>	£10.95
<i>Great for sharing. Hot camembert cheese served with toasted homemade bread. Perfect on its own or made extra special with a topping of your choice.</i>	
<b>Toppings</b>	+£2.00 <sup>ea</sup>
<i>(Garlic &amp; Honey; Olive Oil, Sundried Tomatoes &amp; Rosemary; Strawberry Preserve)</i>	

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## Desserts

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<b>Dessert of the Day</b>	£5.95
<i>Ask your server for details of what we have on offer. Limited quantity – only available whilst stocks last.</i>	
 <i>Perfect with a glass of Dessert Wine or a Rum Liqueur!</i>	

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# Cocktails



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## Cocktails

Only Available Tuesday – Friday

## £10.00 Mocktails

Ask your server for more information

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£5.25

### PROSECCO

#### Bellini

A classy cocktail - this simple combination of peach purée and Prosecco makes a great start to any celebration.

#### Aperol / Limoncello Spritz

The classic aperitif cocktail capable of brightening any afternoon with its light and refreshing mix of sweet, crisp and bitter.

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### GIN

#### Negroni

The ultimate Italian cocktail with a certain classical appeal, it's a great digestif and an even better aperitif.

#### French 57

A gin-based cocktail mixed with prosecco, lemon juice and sugar. The combination is sure to give a punch.

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### VODKA

#### Espresso Martini

A sumptuous mix of vodka, coffee liqueur and espresso. It's rich, indulgent, and creamy!

#### French Martini *New*

Our fruity spin on a vodka martini made with raspberry liqueur and pineapple juice.

#### Aloha Screwdriver *New*

Vodka, orange juice and pineapple juice served in a highball glass with ice.

#### Madras Cactus *New*

A tangy and refreshing cocktail, with vodka, cranberry juice and orange juice.

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### RUM

#### Raspberry / Pomegranate Mojito

Minty refreshing mojitos with a touch of fresh raspberry or pomegranate to make the perfect party cocktail.

#### Strawberry Daiquiri

The sweetness of strawberries and the kick of lime make this classic daiquiri a real crowd pleaser of a cocktail.

#### Pina Colada

A very refreshing choice for a hot summer's day. Made with rum, coconut milk and pineapple juice shaken with lots of ice.

#### Banana White Russian *New*

A twist on the old favourite made with banana rum, coffee liqueur and cream, served with ice.

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### WHISKY

#### Old Fashioned

An old classic made with Whisky, sugar, bitters and orange peel for garnish, a match made in heaven for Whisky lovers.

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### TEQUILA

#### Margarita

The classic tequila-based cocktail, mixed with orange liqueur, lime juice, and served with salt on the rim of the glass.

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