



T O W N H O U S E C L A S S I C S

S P E N C E C O C K T A I L S

N O N - A L C O H O L I C

C H A M P A G N E & S P A R K K L I N G

W I N E

B E E R & C I D E R

S P I R I T S

A P E R I T I F S & L I Q U O R S

H O T D R I N K S

S N A C K S

*All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.
Should you have any allergies or dietary restrictions, please notify your server and we will guide you through
the menu.*



T O W N H O U S E C L A S S I C S

Our Townhouse Classics have been inspired by our six glorious statues. Each with their own individual personalities, we've created the perfect cocktail to match their story.

THE SAILOR -- 15

*Ketel One Vodka, Turbo Grapefruit, Kirsch, Fino,
Bon Accord Grapefruit Soda*

THE MERCHANT -- 15

Bulleit Rye Whiskey, Rooibos Sugar, Bitters

THE ENGINEER -- 15

*Tanqueray Gin, Yuzu Sake, Crème de Cacao,
Cocchi Americano, Lemon*

THE SCIENTIST -- 15

*Glenfiddich 12yo Whisky, Charred Lemon, Sugar,
Egg White, Absinthe*

THE ARCHITECT -- 15

Hendrick's Gin, Cointreau, Campari, Noilly Prat

THE GARDENER -- 15

*Don Julio Blanco, St. Germain, Cocchi Americano,
Suze, Mustard Seed, Apple, Cremant D'Alsace*



S P E N C E C O C K T A I L S

SABAI SABAI --15

*Red Chillli Ketel One Vodka, Mirrin, Lemongrass, Thai Basil, Lime Leaf,
Cremant D'Alsace, Bitters*

GOLDEN LEAF --14

*Tanqueray No.10 Gin, Blood Orange, Chamomile,
Cocchi Americano, Creme de Cacao*

PHOENIX --14

*Pampero Blanco Rum, Aluna Coconut Rum, Elderberry,
Cardamom, Cocchi Rosa*

DANDY LION --14

*Havana 7yo, Pampero Blanco, Dandelion,
Sesame, Maple Syrup, Amontillado*



S O F T C O C K T A I L S

ATOMIC -- 8

*Atopia Spiced Citrus 0.5%, Pink Peppercorn,
Turbo Grapefruit, Lemon, Egg White*

SONIC SILK -- 8

*Peach Tea, Honey, Almond, Lime, Fever-Tree Tonic,
Egg White*

SLEEPING BEAUTY -- 8

Bramble, Jasmine, Coconut, Bubbles

N O N - A L C O H O L I C

SEEDLIP GARDEN 108 -- 8

ATOPIA SPICED CITRUS, 0.5% -- 8

FERAGAIA -- 8

WILD EVE -- 12



C H A M P A G N E & S P A R K L I N G

	125ml	Bottle
CREMANT D'ALSACE	--12	--62
<i>Domaine Schwach, Alsace, France, NV</i>		
VEUVE CLICQUOT YELLOW LABEL	--17	--95
<i>Champagne, France, NV</i>		
VEUVE CLICQUOT ROSÉ	--19	--105
<i>Champagne, France, NV</i>		
RUINART BLANC DE BLANCS	--24	--140
<i>Chardonnay, Champagne, France, NV</i>		

W I N E

	125ml	Bottle
W H I T E		
CANNONBERG CHENIN BLANC	--6.5	--35
<i>Chenin Blanc, Western Cape, South Africa, 2023</i>		
PICPOUL DE PINET	--8	--45
<i>Terre de Roqueloupie, Languedoc, France, 2022</i>		
LEPIGA SOAVE	--9.5	--55
<i>Garganega, Tenuta Santa Maria, Veneto, Italy, 2021</i>		
RIOJA CRIANZA BLANCO	--10.5	--60
<i>Viura, Hacienda Grimón, Rioja, Spain, 2020</i>		
CHABLIS	--11.5	--68
<i>Chardonnay, Domaine Fournillon, Burgundy, France, 2019</i>		
CAILLOTES SANCERRE	--14	--80
<i>Sauvignon Blanc, Joël et Sylvie Cirotte, Loire Valley, France 2021</i>		

*Please ask your server for
the full wine and Champagne list*



R E D	125ml	Bottle
EVARISTO TINTO <i>Touriga Nacional/Cabernet Sauvignon/Syrah/Alicante Bouschet, Lisboa, Portugal, 2021</i>	--6.5	--35
SOLI MERLOT <i>Merlot, Edoardo Miroglio, Thracian Valley, Bulgaria, 2019</i>	--8	--45
PRIMITIVO <i>Mocavero, Puglia, Italy, 2021</i>	--9	--52
CÔTES DU RHÔNE ROUGE <i>Grenache/Syrah/Carignan, Domaine Roche-Audran, Rhone, France, 2021</i>	--10	--58
TABALI VETAS BLANCAS PINOT NOIR <i>Pinot Noir, Limari Valley, Chile, 2020</i>	--11	--65
ESPRIT DE PAVIE <i>Merlot/Cabernet Franc/Cabernet Sauvignon, Bordeaux, France, 2017</i>	--14	--80



R O S É	125ml	Bottle
TERRE DEL NOCE PINOT GRIGIO ROSÉ <i>Pinot Grigio, Mezzacorona, Trentino, Italy, 2022</i>	--7	--38
LE PARADOU <i>Cinsault, Vin de France, France, 2022</i>	--8.5	--48
M DE MINUTY <i>Grenache/Cinsault/Syrah Côtes de Provence, Provence, France, 2022</i>	--11	--65
O R A N G E	125ml	Bottle
MACERATO <i>Zibibbo, Vino Lauria, Sicily, Italy, 2022</i>	--9.5	--56
S W E E T W I N E & P O R T	75ml	Bottle
LE LUY <i>Petit Manseng, Château de Cabidos, Bern, France, 2016 (37.5cl)</i>	--9	--42
LATE HARVEST MALBEC <i>Domaine Bousquet, Mendoza, Argentina, 2018 (50cl)</i>	--10.5	--60
WEISE AND KROHN PORT <i>Colheita, Douro, Portugal, 2016</i>	--10	--82

*Please ask your server for
the full wine and Champagne list*



B E E R & C I D E R

D R A U G H T

Half pint *Pint*

PILOT

--3.75 --7.5

Leith Lager, 4.1%

PILOT

--3.75 --7.5

Vienna Pale, 4.6%

PILOT

--3.75 --7.5

Peach Melba Sour, 4.3%

BREWGOODER

--3.75 --7.5

Tropical Pale Ale, 4.0%

B O T T L E S & C A N S

330ml

BELLFIELD CRAFT LAGER

--6

Gluten Free Craft Lager, 5.2%

BREWGOODER

--6

New England IPA, 4.1%

JUMP SHIP

--5

Yardarm Lager, 0.5%

NOVAR

--6

Apple Cider, 4.5%

NEWBARNES

440ml

Stout Beer, 5%

--7



S P I R I T S

V O D K A

KETEL ONE	--12
KETEL ONE PEACH & ORANGE BLOSSOM	--10
CIROC	--13
REYKA	--12
BELVEDERE	--12
X MUSE	--20

G I N

TANQUERAY	--12
TANQUERAY NO.10	--14
HARRIS	--14
PORTER'S OLD TOM	--13
HEIGHT OF ARROWS	--12
HENDRICK'S NEPTUNIA	--14
HENDRICK'S	--14
LIND & LIME	--13
CAORUNN RASPBERRY	--12
MONKEY 47	--15
FOUR PILLARS MODERN AUSTRALIAN	--13
PORTOBELLO ROAD NAVY STRENGTH	--12
PICKERING'S CLASSIC	--11
PICKERING'S SLOE GIN	--10
SOUTH LOCH GIN	--12
BOMBAY SAPPHIRE	--11
CAORUNN	--11
ROKU	--12
BOTANIST	--13



W H I S K Y

B L E N D E D

JOHNNIE WALKER BLACK	--12
JOHNNIE WALKER GOLD	--15
JOHNNIE WALKER GREEN	--16
JOHNNIE WALKER BLUE	--50
DEWARS 12YO	--12
CHIVAS 12YO	--13
CHIVAS 18YO	--22
MONKEY SHOULDER	--10
THE HIVE	--12
PEAT CHIMNEY	--12
JAMES EADIE X	--13
COPPER DOG	--11

S I N G L E G R A I N

ARBIKIE HIGHLAND RYE	--70
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S I N G L E M A L T

ABERFELDY 12YO	--14
ABERFELDY 21YO	--45
ARDBEG 10YO	--13
ABDEG AN OA	--14
ARDBEG UIGEADAIL	--18
ARDBEG 25YO	--240
BRAMBLE WHISKEY CO ARDMORE	--25
BALVENIE 12YO DOUBLEWOOD	--16
BALVENIE 14YO CARIBBEAN CASK	--21
BALVENIE 21YO PORTWOOD	--62
BLAIR ATHOL 12YO FLORA & FAUNA	--16
BOWMORE 18YO	--28
BRUICHLADDICH CLASSIC LADDIE	--16
CAOL ILA 12YO	--15
CARDHU 12YO	--14
CLYNESLISH 14YO	--15
DALMORE 12YO	--20
DALMORE 15YO	--38
GLENFIDDICH 12YO	--14
GLENFIDDICH 15YO	--17
GLENFIDDICH 21YO GRAND RESERVA	--54
GLENFIDDICH 23YO GRAND CRU	--70
GLENFARCLAS 12YO	--18



GLENMORANGIE ORIGINAL 10YO	--12
GLENMORANGIE 12YO LASANTA	--14
GLENMORANGIE 12YO NECTAR D'OR	--16
GLENMORANGIE QUINTA RUBAN 14YO	--15
GLENMORANGIE 18YO	--25
GLENMORANGIE SIGNET	--46
GLENROTHES 18YO	--38
GLENTURRET 11YO	--20
HIGHLAND PARK 12YO	--11
HIGHLAND PARK 18YO	--34
LAGAVULIN 16YO	--24
LEDAIG 10YO	--14
THE MACALLAN DOUBLE CASK 12YO	--21
THE MACALLAN SHERRY OAK 12YO	--22
THE MACALLAN DOUBLE CASK 15YO	--38
THE MACALLAN DOUBLE CASK 18YO	--75
THE MACALLAN SHERRY OAK 18YO	--90
THE MACALLAN SHERRY OAK 25YO	--550
OBAN 14YO	--25
OLD PULTENEY 12YO	--12
SINGLETON 12YO	--14
SPRINGBANK 10YO	--16
TALISKER 10YO	--14
TALISKER PORT RUIGHE	--16
TAMDHU 12YO	--15
TAMDHU 15YO	--26
TAMDHU 18YO	--45



WORLD WHISK(E)Y
AMERICAN

BULLEIT RYE	--13
BULLEIT BOURBON	--12
MAKER'S MARK	--11
ANGEL'S ENVY	--20

JAPANESE

HAKUSHU 12YO	--42
HIBIKI HARMONY SUNTORY	--22

IRISH

JAMESON	--12
ROE & CO	--13

CANADIAN

LOT 40 RYE	--14
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AUSTRALIAN

STARWARD NOVA	--16
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R U M

HAVANA 7YO	--12
YAGUARA CACHACA	--13
SAILOR JERRY	--12
ZACAPA RUM 23YO	--18
EMINENTE RESERVA	--15
PAMPERO BLANCO	--12
PAMPERO ANIVERSARIO	--13
RHUM JM	--14
DISCARDED BANANA PEEL RUM	--12
PLANTATION 5YO	--13
GOSLINGS BLACK SEAL	--12
ALUNA COCONUT RUM	--11
RON SANTIAGO	--14
DIPLOMATICO RESERVA	--15



A G A V E

T E Q U I L A

CASA DRAGONES BLANCO	--27
CASA DRAGONES JOVEN	--90
CASAMIGOS BLANCO	--16
DON JULIO BLANCO	--15
DON JULIO REPOSADO	--18
DON JULIO 1942	--50
FORTALEZA STILL STRENGTH	--24
PATRON SILVER	--16
HERRADURA BLANCO	--15
HERRADURA REPOSADO PORT CASK	--25
PENSADOR ESPECIAL	--24
CAZCABEL BLANCO	--12
CASA NOBLE REPOSADO	--22
VIVIR AÑEJO	--22

M E Z C A L

DEL MAQUEY VIDA	--15
ILEGAL MEZCAL	--16

R A I C I L L A

BALAM MADURADO	--20
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A P E R I T I F S & L I Q U E U R S

ADRIATICO ROASTED	--14
ADRIATICO BLANCO	--14
AMARO MONTENEGRO	--10
AMARO AVERNA	--10
AVALLAN CALVADOS	--12
BUCK AND BIRCH AMEROSA	--10
BUCK AND BIRCH AELDER	--10
BUCK AND BIRCH ANA	--10
BAILEYS	--10
BRANCA MENTA	--9
CYNAR	--8
COINTREAU	--10
CROSS BREW COFFEE LIQUEUR	--10
DISARONNO AMARETTO	--10
DRAMBUIE	--11
DOM BENEDICTINE	--10
FERNET BRANCA	--9
ITALICUS	--10
LUXARDO LIMONCELLO	--11
METAXA 5YO	--11
SWEETDRAM ESCUBAC	--8
PERNOD ABSINTHE	--14
VALENTIAN VERMOUTH	--10
APEROL	--9
CAMPARI	--8
PERNOD	--10
ST. GERMAIN	--9



C O G N A C

COURVOISIER VSOP	--15
REMY MARTIN XO	--50
HENNESSY VS	--12
HENNESSY VSOP	--16
HENNESSY XO	--42
HENNESSY PARADIS	--300

B R A N D Y

SEVEN TAILS	--13
BARSOL PISCO	--10

A R M A G N A C

BARON DE SIGOGNAC VSOP	--13
BARON DE SIGOGNAC 1982	--40

F O R T I F I E D W I N E S

FERNANDO AMONTILLADO	--8
FERNANDO OOLOROSO	--8
FERNANDO MANZANILLA	--8
FERNANDO CREAM SHERRY	--8
FERNANDO PEDRO XIMENEZ	--8
TIO PEPE	--8



C O F F E E

with Gleneagles own roast from Origin Coffee

SINGLE ESPRESSO	--2
DOUBLE ESPRESSO	--4
MACCHIATO	--4.5
CORTADO	--4.5
FLAT WHITE	--4.5
LATTE	--4.5
CAPPUCCINO	--4.5
MOCHA	--4.5
LONG BLACK	--4.5
AMERICANO	--4.5
POT OF FILTER	--4

O T H E R H O T D R I N K S

HOT CHOCOLATE	--4.5
<i>with marshmallows</i>	
CHAI LATTE	--4.5

*Please ask your server for
alternative milks or decaf*



L O O S E L E A F T E A

from Pekoetea Edinburgh

B L A C K

TOWNHOUSE BLEND

--4

exclusive breakfast blend inspired by Edinburgh with a floral finish

EARL GREY

--4

bergamot, citrus, blue cornflowers

DARJEELING 2ND FLUSH

--4

broken, orange leaves with muscatel aroma

CHAI BLACK

--4

cinnamon, cardamom, pink peppercorns, cloves, star anise

LAPSANG SOUCHONG

--4

smoked pinewood

DECAFFEINATED BREAKFAST BLEND

--4

G R E E N

JADE TIPS

--4

W H I T E

WHITE PEONY

--4

H E R B A L

CHAMOMILE

--4

ROOIBOS

--4

PEPPERMINT

--4



S N A C K S

Served 12pm til 10pm

GORDAL OLIVES	-- 5
HICKORY SMOKED ALMONDS	-- 5
COMPANY BAKERY SOURDOUGH <i>cultured butter, Blackthorn sea salt</i>	-- 5
GRILLED BRIOCHE <i>lobster butter, crispy pig skins</i>	-- 9
WILD MUSHROOM ARANCINI <i>tomato & chili salsa</i>	-- 5
CHORIZO CROQUETES <i>béchamel, spring onion</i>	-- 7
SHRIMP COCKTAIL <i>spicy Marie Rose, avocado</i>	-- 16
WEST COAST CRAB CRUMPET <i>spiced butter, pickled cucumber</i>	-- 18
SPICY RAW BEEF <i>pickled shimeji, cured yolk</i>	-- 19
FRIES <i>Blackthorn sea salt, rosemary</i>	-- 6

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