



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 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.
Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.*



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
<i>Ketel One Vodka, Turbo Grapefruit, Kirsch, Fino, Bon Accord Grapefruit Soda</i>	
THE MERCHANT	--15
<i>Bulleit Rye Whiskey, Rooibos Sugar, Bitters</i>	
THE ENGINEER	--15
<i>Tanqueray Gin, Yuzu Sake, Crème de Cacao, Cocchi Americano, Lemon</i>	
THE SCIENTIST	--15
<i>Glenfiddich 12yo Whisky, Charred Lemon, Sugar, Egg White, Absinthe</i>	
THE ARCHITECT	--15
<i>Hendrick's Gin, Cointreau, Campari, Noilly Prat</i>	
THE GARDENER	--15
<i>Don Julio Blanco, St. Germain, Cocchi Americano, Suze, Mustard Seed, Apple, Cremant d'Alsace</i>	



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

SABAI SABAI --15

*Red Chilli 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 <i>Domaine Schwach, Alsace, France, NV</i>	--12	--62
VEUVE CLICQUOT YELLOW LABEL <i>Champagne, France, NV</i>	--17	--95
VEUVE CLICQUOT ROSÉ <i>Champagne, France, NV</i>	--19	--105
RUINART BLANC DE BLANCS <i>Chardonnay, Champagne, France, NV</i>	--24	--140

W I N E

	125ml	Bottle
CANNONBERG CHENIN BLANC <i>Chenin Blanc, Western Cape, South Africa, 2023</i>	--6.5	--35
PICPOUL DE PINET <i>Terre de Roqueloupie, Languedoc, France, 2022</i>	--8	--45
CINGILIA PECORINO <i>Pecorino, Cingilia, Abruzzo, Italy, 2022</i>	--9.5	--55
THE LANE <i>Chardonnay, The Lane, Adelaide Hills, Australia, 2021</i>	--10.5	--60
CHABLIS <i>Chardonnay, Domaine des Anges, Burgundy, France, 2022</i>	--12	--70
CAILLOTES SANCERRE <i>Sauvignon Blanc, Joël et Sylvie Cirotte, Loire Valley, France 2022</i>	--14	--80

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



R E D	125ml	Bottle
QUATRO VENTOS DOURO <i>Tinta Roriz/Touriga Franca/Tinta Barroca, Caves Alianca, Douro, Portugal, 2021</i>	--7	--38
SOLI MERLOT <i>Merlot, Edoardo Miroglio, Thracian Valley, Bulgaria, 2019</i>	--8	--45
ALTOS LAS HORMIGAS MALBEC <i>Malbec, Altos Las Hormigas, Mendoza, Argentina, 2021</i>	--9.5	--55
CÔTES DU RHÔNE ROUGE <i>Grenache/Syrah/Carignan, Domaine Roche-Audran, Rhone, France, 2022</i>	--10.5	--60
BOSMAN PINOT NOIR <i>Pinot Noir, Bosman Family Vineyards, South Africa, 2022</i>	--11	--65
ESPRIT DE PAVIE <i>Merlot/Cabernet Franc/Cabernet Sauvignon, Bordeaux, France, 2018</i>	--14	--80



R O S É	125ml	Bottle
FINCA FABIAN ROSE	--7	--38
<i>Garnacha, Dominio de Punctum, La Mancha, Spain, 2022</i>		
LE PARADOU	--8.5	--48
<i>Cinsault, Vin de France, 2022</i>		
MINUTY PRESTIGE	--11.5	--68
<i>Grenache/Tibouren/Cinsault/Syrah, Château Minuty, Cotes du Provence, France, 2023</i>		
O R A N G E	125ml	Bottle
MACERATO	--9.5	--56
<i>Zibibbo, Vino Lauria, Sicily, Italy, 2022</i>		
S W E E T W I N E & P O R T	75ml	Bottle
LE LUY	--9	--42
<i>Petit Manseng, Château de Cabidos, Bern, France, 2015 (37.5cl)</i>		
LATE HARVEST MALBEC	--10.5	--60
<i>Domaine Bousquet, Mendoza, Argentina, 2018 (50cl)</i>		
WEISE AND KROHN PORT	--10	--90
<i>Colheita, Douro, Portugal, 2010</i>		

*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
GLENFIDDICH 30YO SUSPENDED TIME	--250
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
HOLYROOD ARRIVAL	--14
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 OLOSORO	--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 till 930pm

GORDAL OLIVES	-- 5
HICKORY SMOKED ALMONDS	-- 5
COMPANY BAKERY SOURDOUGH <i>Edinburgh cultured butter, Blackthorn sea salt</i>	-- 6
JALAPEÑO HONEY CORNBREAD <i>chicken butter, crispy skins</i>	-- 9
POTATO RÖSTI <i>mushroom ketchup, grilled shiitake, furikake</i>	-- 7
EAST COAST SALT COD BEIGNETS <i>Peri Peri</i>	-- 7
LANGOUSTINES IN THEIR SHELL <i>crispy seaweed, Dijonnaise</i>	-- 21
WEST COAST DRESSED CRAB <i>Isle of Wight heritage tomato, dashi, basil</i>	-- 18
SPICY RAW BEEF <i>pickled shimeji mushroom, cured egg yolk, crispy potato</i>	-- 19
FRIES <i>Blackthorn sea salt, rosemary</i>	-- 6
TOWNHOUSE CHIP & DIP <i>Sturia Oscietra Caviar, soured cream and chive dip, salt and vinegar crisps</i>	
30 G	-- 120
50 G	-- 200

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