



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*

GARDENER 5.0 --15

*Rosehip Don Julio Blanco, Yellow Chartreuse,  
Pedro Ximenez, Ginger*



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
LEPIGA SOAVE <i>Garganega, Tenuta Santa Maria, Veneto, Italy, 2021</i>	--9.5	--55
RIOJA CRIANZA BLANCO <i>Viura, Hacienda Grimón, Rioja, Spain, 2020</i>	--10.5	--60
CHABLIS <i>Chardonnay, Domaine Fournillon, Burgundy, France, 2019</i>	--11.5	--68
CAILLOTES SANCERRE <i>Sauvignon Blanc, Joël et Sylvie Cirotte, Loire Valley, France 2021</i>	--14	--80

*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	--7	--38
<i>Pinot Grigio, Mezzacorona, Trentino, Italy, 2022</i>		
LE PARADOU	--8.5	--48
<i>Cinsault, Vin de France, France, 2022</i>		
M DE MINUTY	--11	--65
<i>Grenache/Cinsault/Syrah</i>		
<i>Côtes de Provence, Provence, France, 2022</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,</i>		
<i>France, 2016 (37.5cl)</i>		
LATE HARVEST MALBEC	--10.5	--60
<i>Domaine Bousquet, Mendoza, Argentina, 2018 (50cl)</i>		
WEISE AND KROHN PORT	--10	--82
<i>Late Bottled Vintage, Douro, Portugal, 2016</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
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 till 930pm*

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 &amp; 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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