

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

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

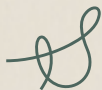
S P I R I T S

A P E R I T I F S & L I Q U E U 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.
All fish, tea & coffee is locally or sustainably sourced.*



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*

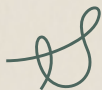
THE ARCHITECT --15

Hendrick's Gin, Cointreau, Campari, Noilly Prat

THE GARDENER --15

*Don Julio Blanco Tequila, Del Maguey Mezcal,
Wheat Grass, Orange, Lime*

*Please note that while we serve 50ml of liqueur and spirits as standard measure,
smaller serves (25ml of spirit) are available upon request.
Port and Sherry sold by the glass are measured at 75ml.*



SPENCE COCKTAILS

Our Spence Cocktails take inspiration from seasonal ingredients you would find in any Scottish larder, garden or the countryside itself. Each drink has been skilfully created by the members of our bar team with a shared ambition; seasonal Scottish ingredients

BEETROOT --22

Don Julio Blanco Tequila, Beetroot, Fennel, Apricot, Veuve Cliquot Rose

LAVENDER --15

Tanqueray Gin, Lavender, Fever Tree Tonic Water

APPLE --15

Bulleit Bourbon, Apple, Bitters

HIBISCUS --15

Barosol Pisco, Hibiscus, Caraway, Lime, Egg White, Bitters

CRANBERRY --15

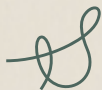
Roku Gin, Cranberry, Sloeberry, Grape, Honey, Egg White, Bitters

OR Feragaia 0% --12

CITRUS --15

Makers Mark Whiskey, Citrus Cordial, Fever Tree Lemonade

OR Everleaf Forest 0% --12



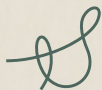
C H A M P A G N E & S P A R K L I N G

	125ml
CRÉMANT D'ALSACE	--15
<i>Domaine Schwach, Alsace, France, NV</i>	
VEUVE CLICQUOT YELLOW LABEL	--18
<i>Champagne, France, NV</i>	
VEUVE CLICQUOT ROSÉ	--20
<i>Champagne, France, NV</i>	
RUINART BLANC DE BLANCS	--25
<i>Chardonnay, Champagne, France, NV</i>	
BILLECART-SALMON ROSÉ	--25
<i>Champagne, France, NV</i>	
VEUVE CLICQUOT LA GRANDE DAME	--36
<i>Champagne, France, 2015</i>	
DOM PERIGNON	--42
<i>Champagne, France, 2013</i>	

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

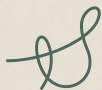
	125ml
WILD IDOL ALCOHOL FREE SPARKLING	--10
<i>Rheinhessen, Germany, 2022</i>	

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

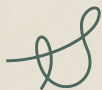


W H I T E

MALVAZIJA	125ml
<i>Gašper, Goriška Brda, Slovenia, 2023</i>	--9
RIBOLLA GIALLA	--12
<i>Vini Noüe-Marinič, Slovenia, 2021</i>	
MICROCÓSMICO MACABEO	--14
<i>Bodegas Frontonio, Valdejalón, Spain, 2023</i>	
"CAILLOTES" SANCERRE	--16
<i>Sauvignon Blanc, Joël et Sylvie Cirotte, Loire Valley, France 2023</i>	
COLLECTIBLE VINTAGE ONVI CHENIN BLANC	--18
<i>Stellenbosch, South Africa, 2023</i>	
1ER CRU "BEAUROY" CHABLIS	--22
<i>Chardonnay, Domaine de l'Enclos, Chablis, Burgundy, France, 2023</i>	
BOURGOGNE COTES D'OR CHARDONNAY	--25
<i>Chardonnay, Domaine Francois Carillon, Burgundy, France, 2020</i>	
POUILLY-FUISSÉ	--32
<i>Chardonnay, Esprit Leflaive, Burgundy, France, 2018</i>	
1ER CRU "LES COMBETTES"	--50
<i>Chardonnay, Domaine Matrot, Puligny-Montrachet, Burgundy, France, 2019</i>	



R E D	125ml
DÃO TINTO	-- 9
<i>Touriga Nacional/Tinta Roriz, Prunus, Dão, Portugal, 2021</i>	
MICROCÓSMICO TINTO GARNACHA	-- 12
<i>odegas Frontonio, Aragon, Spain, 2023</i>	
ESPRIT DE PAVIE	-- 16
<i>Merlot/Cabernet Franc/Cabernet Sauvignon, Bordeaux, France, 2019</i>	
"OKA" BOURGOGNE ROUGE	-- 18
<i>Pinot Noir, Cyprien Arlaud, Burgundy, France, 2021</i>	
ROSSO DI MONTALCINO	-- 19
<i>Sangiovese, Canalicchio di Sopra, Tuscany, Italy, 2022</i>	
TINTO RESERVA "VIÑA TONDONIA"	-- 24
<i>Tempranillo/ Tino Fiano, López de Heredia, Rioja, Spain, 2012</i>	
MARGAUX DU CHÂTEAU MARGAUX	-- 26
<i>Cabernet Sauvignon/Merlot, Bordeaux, France, 2018</i>	
GEVREY CHAMBERTIN VIELLES VIGNES	-- 29
<i>Pinot Noir, Domaine Coillot, Burgundy, France 2022</i>	
"PRAPO" BAROLO	-- 32
<i>Nebbiolo, Davide Fregonese, Piemonte, Italy, 2017</i>	
CHÂTEAU TERTRE RÔTEBOEUF	-- 45
<i>Merlot/Cabernet Franc, Grand Cru, St Emilion, Bordeaux, France, 2014 (from Magnum)</i>	
SASSICAIA	-- 79
<i>Cabernet Sauvignon/Cabernet Franc, Tenuta San Guido, Tuscany, Italy, 2020</i>	



R O S É	125ml
LA PARADOU	--9
<i>Cinsault, France, 2024</i>	
"CALAFURIA"	--12
<i>Negroamaro, Tormaresca, Puglia, Italy, 2023</i>	
MINUTY PRESTIGE	--14
<i>Grenache/Syrah/Cinsault, Château Minuty, Côtes de Provence, France, 2023</i>	
O R A N G E	125ml
"MACERATO"	--10
<i>Zibibbo, Vino Lauria, Sicily, Italy, 2022</i>	
S W E E T W I N E & P O R T	75ml
LE LUY	--9
<i>Petit Manseng, Château de Cabidos, Bern, France, 2016</i>	
VIN SANTO DEL CHIANTI RUFINA	--18
<i>Trebbiano Toscano/Malvasia, Selvapiana, Tuscany, Italy, 2015</i>	
"VIN DE COSTANCE"	--35
<i>Muscat de Frontignan, Klein Constantia, South Africa, 2019</i>	
CHÂTEAU D'YQUEM	--75
<i>1er Grand Cru Classé, Sauternes, Bordeaux, France, 2017</i> <i>(from Jeroaboam)</i>	
QUINTA DE LA ROSA LBV PORT, 2018	--12
GRAHAM'S 10 YEAR OLD TAWNY PORT	--16
<i>(from Rehoboam)</i>	
GRAHAM'S 20 YEAR OLD TAWNY PORT	--22
<i>(from Rehoboam)</i>	

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the full wine and Champagne list*



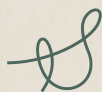
B E E R & C I D E R

D R A U G H T

	<i>Half pint</i>	<i>Pint</i>
PILOT	--3.75	--7.5
<i>Leith Lager, 4.1%</i>		
PILOT	--3.75	--7.5
<i>Vienna Pale, 4.6%</i>		
GUINNESS	--4	--8
<i>Ireland, 4.2%</i>		
LUCKY SAINT	--3	--6
<i>Lager, 0%</i>		

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

	<i>330ml</i>
BELLFIELD CRAFT LAGER	--6
<i>Gluten Free Craft Lager, 5.2%</i>	
JUMP SHIP	--5
<i>Yardarm Lager, 0.5%</i>	
THISTLY CROSS	--6
<i>Apple Cider, 4.4%</i>	
NEWBARNES	<i>440ml</i>
<i>Stout Beer, 5%</i>	--7



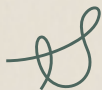
S P I R I T S

V O D K A

BELVEDERE	--13
CIROC	--13
KETEL ONE	--12
KETEL ONE PEACH & ORANGE BLOSSOM	--10
REYKA	--13
THE REID	--15
X MUSE	--15

G I N

BOMBAY SAPPHIRE	--12
BOTANIST	--14
CAORUNN	--13
CAORUNN RASPBERRY	--12
FOUR PILLARS MODERN AUSTRALIAN	--13
GLENEAGLES GIN	--16
HARRIS	--14
HEIGHT OF ARROWS	--12
HENDRICK'S	--14
LIND & LIME	--13
MONKEY 47	--15
PICKERING'S CLASSIC	--12
PICKERING'S SLOE GIN	--10
PORTER'S OLD TOM	--13
ROKU	--12
SEVEN CROFTS	--13
SEVEN CROFTS FISHERMAN'S STRENGTH	--14



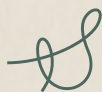
TANQUERAY	--12
TANQUERAY NO.10	--14

W H I S K Y

B L E N D E D

CHIVAS 12YO	--13
CHIVAS 18YO	--20
COPPER DOG	--11
DEWARS 12YO	--13
DEWARS 15YO	--16
DEWARS 18YO	--25
DEWARS 27YO	--60
DEWARS 32YO	--90
JAMES EADIE X	--13
JOHNNIE WALKER BLACK LABEL	--12
JOHNNIE WALKER GOLD LABEL	--15
JOHNNIE WALKER GREEN LABEL	--17
JOHNNIE WALKER BLUE LABEL	--35
MONKEY SHOULDER	--12
PEAT CHIMNEY	--12
THE HIVE	--12

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S I N G L E G R A I N

ARBIKIE HIGHLAND RYE	--70
LOCH LOMOND	--14

S I N G L E M A L T

ABERFELDY 12YO	--14
ABERFELDY 21YO	--45
ARDBEG 10YO	--14
ARDBEG AN OA	--14
ARDBEG UIGEADAIL	--18
ARDBEG 25YO	--250
BALBLAIR 12YO	--14
BALBLAIR 1990	--146
BALVENIE 12YO DOUBLEWOOD	--16
BALVENIE 14YO CARIBBEAN CASK	--21
BALVENIE 21YO PORTWOOD	--65
BLAIR ATHOL 12YO FLORA & FAUNA	--16
BOWMORE 18YO	--28
BRAMBLE WHISKEY CO ARDMORE	--25
BRUICHLADDICH CLASSIC LADDIE	--16
CAOL ILA 12YO	--16
CARDHU 12YO	--14
CLYNESLISH 14YO	--16
CRAIGELLACHIE 23YO	--90
DALMORE 12YO	--20
DALMORE 15YO	--38
DALMORE 2008	--70
GLENFIDDICH 12YO	--14
GLENFIDDICH 15YO	--19



GLENFIDDICH 30YO SUSPENDED TIME	--250
GLENFARCLAS 12YO	--18
GLENKEITH 1993	--60
GLEN GRANT 1996	--38
GLENMORANGIE ORIGINAL 10YO	--12
GLENMORANGIE 12YO LASANTA	--16
GLENMORANGIE QUINTA RUBAN 14YO	--16
GLENMORANGIE 16YO NECTAR D'OR	--18
GLENMORANGIE 18YO	--32
GLENMORANGIE SIGNET	--48
GLENMORANGIE TALE OF TOKYO	--24
GLENROTHES 18YO	--38
HIGHLAND PARK 12YO	--11
HIGHLAND PARK 18YO	--34
HOLYROOD ARRIVAL	--24
LAGAVULIN 16YO	--24
LEDAIG 10YO	--14
OBAN 14YO	--25
OLD PULTENEY 12YO	--12
PORT CHARLOTTE 10YO	--19
SINGLETON 12YO	--14
SPRINGBANK 10YO	--16
SPRINGBANK 15YO	--26
TALISKER 10YO	--14
TALISKER PORT RUIGHE	--16
TAMDHU 12YO	--15
TAMDHU 15YO	--26
TAMDHU 18YO	--45



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

WORLD WHISK(E)Y AMERICAN

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

JAPANESE

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

IRISH

JAMESON	--12
ROE & CO	--13

CANADIAN

LOT 40 RYE	--15
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AUSTRALIAN

STARWARD NOVA	--16
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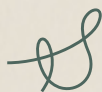


R U M

ALUNA COCONUT RUM	--12
BRUGAL 1888	--12
DIPLOMATICO RESERVA	--15
DISCARDED BANANA PEEL RUM	--12
EMINENTE RESERVA	--15
GOSLINGS BLACK SEAL	--12
HAVANA 7YO	--12
PAMPERO BLANCO	--12
PAMPERO ANIVERSARIO	--14
PLANTATION 5YO	--13
RHUM JM	--14
RON SANTIAGO	--15
SAILOR JERRY	--12
ZACAPA RUM 23YO	--18
YAGUARA CACHACA	--13

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

ATOPIA SPICED CITRUS, 0.5%	--9
FERAGAIA 0%	--9
SEEDLIP GARDEN 108 0%	--9
WILD EVE 0%	--12



A G A V E

T E Q U I L A

CASA DRAGONES BLANCO	--30
CASA DRAGONES JOVEN	--90
CASA NOBLE REPOSADO	--22
CASAMIGOS BLANCO	--18
CAZCABEL BLANCO	--12
DON JULIO BLANCO	--15
DON JULIO REPOSADO	--20
DON JULIO 1942	--35
FORTALEZA STILL STRENGTH	--24
HERRADURA BLANCO	--16
HERRADURA REPOSADO PORT CASK	--25
PATRON SILVER	--16
PENSADOR ESPECIAL	--24
VIVIR AÑEJO	--24

M E Z C A L

CALLE 23 BLANCO	--15
DEL MAQUEY VIDA	--15
ILEGAL JOVEN	--18

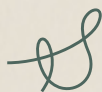
R A I C I L L A

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



C O G N A C

COURVOISIER VSOP	--15
REMY MARTIN XO	--40
HENNESSY VS	--12
HENNESSY VSOP	--15
HENNESSY XO	--40
HENNESSY PARADIS	--300

B R A N D Y

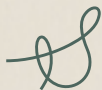
AVALLEN CALVADOS	--12
BARSOL PISCO	--10
SEVEN TAILS	--13

A R M A G N A C

BARON DE SIGOGNAC VSOP	--15
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F O R T I F I E D W I N E S

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



C O F F E E

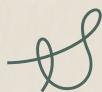
with Gleneagles own roast from Origin Coffee

SINGLE ESPRESSO	-- 4
DOUBLE ESPRESSO	-- 5
MACCHIATO	-- 5
CORTADO	-- 5
FLAT WHITE	-- 5
LATTE	-- 5
CAPPUCCINO	-- 5
MOCHA	-- 5
LONG BLACK	-- 5
AMERICANO	-- 5
POT OF FILTER	-- 5

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

HOT CHOCOLATE	-- 5
<i>with marshmallows</i>	
CHAI LATTE	-- 5
MATCHA LATTE	-- 6.5

*Please ask your server for
alternative milks or decaf*



LOOSE LEAF TEA

from Pekoetea Edinburgh

BLACK

TOWNHOUSE BLEND -- 5

exclusive breakfast blend inspired by Edinburgh with a floral finish

EARL GREY -- 5

bergamot, citrus, blue cornflowers

DARJEELING 2ND FLUSH -- 5

broken, orange leaves with muscatel aroma

CHAI BLACK -- 5

cinnamon, cardamom, pink peppercorns, cloves, star anise

LAPSANG SOUCHONG -- 5

smoked pinewood

DECAFFEINATED BREAKFAST BLEND -- 5

GREEN

JADE TIPS -- 5

WHITE

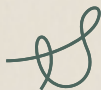
WHITE PEONY -- 5

HERBAL

CHAMOMILE -- 5

ROOIBOS -- 5

PEPPERMINT -- 5



S N A C K S

Served 12pm till 930pm

HICKORY SMOKED ALMONDS	--5
LAMB CROQUETTE	--8
<i>black garlic, pickled mustard</i>	
SMOKED SALMON TARTLET	--7
<i>Katy Rodgers Crème Fraîche, yuzu</i>	
PEA & MINT ARANCINI	--9
<i>wild garlic emulsion</i>	
CHORIZO CROQUETTES	--7
<i>béchamel, spring onion</i>	
DRESSED CRAB CRUMPET	--19
<i>watermelon, thai basil</i>	
KOFFMAN FRIES	--7
<i>Blackthorn sea salt, rosemary</i>	
STURIA OSCIETRA CAVIAR BLINIS	--12 EACH
<i>crème fraîche & chives</i>	

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