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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

S O F T   C O C K T A I L S

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 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

*Scotland was built on the shoulders of giants, six great industries that forged its spirit: Agriculture, Engineering, Commerce, Science, Architecture, and Naval Exploration. These pillars of progress stand watching over our rooftop terrace, immortalised in statue form. Below, in our bar, their legacy is reborn. Each one reimagined as a bold, distinctive cocktail in our Townhouse Classics collection.*

### THE SAILOR

--18

*Fizzy – Tangy – Sweet*

*Ketel One vodka, grapefruit, Kirsch, Fino, Bon Accord grapefruit soda*

*Our take on the 1920s classic, the Salty Dog, pays tribute to the sailors and dockworkers who shaped Edinburgh's storied shores. Crafted from our turbo grapefruit syrup and Aberdeen based Bon Accord grapefruit soda, this cocktail balances sharp citrus with a touch of salt.*

### THE MERCHANT

--18

*Robust – Smooth – Rich*

*Bulleit rye whiskey, Rooibos, sugar, bitters*

*A true classic with an Old-Fashioned twist, this cocktail pays homage to the merchants who once brought exotic spices and provisions through Edinburgh's ports. Smoky, earthy rooibos tea enhances the bold character of rye, creating a simple yet richly layered take on the timeless Old Fashioned.*

### THE ENGINEER

--18

*Bright – Citrus – Refreshing*

*Tanqueray gin, Yuzu Sake, Creme de cacao, Cocchi Americano, lemon*

*A luminous reimagining of the Twentieth Century cocktail, this cocktail layers the gentle citrus of yuzu and ginger sake with the crisp elegance of Cocchi Americano, while crème de cacao lends a velvety depth. A tribute in spirit to Scotland's engineering marvels.*



THE SCIENTIST

--18

*Silky – Peated – Fragrant*

*Glenfiddich 12yo whisky, charred lemon, sugar, aquafaba, absinthe*

*An homage to Edinburgh's rich scientific legacy, this cocktail takes a precise, experimental approach to the classic whisky sour. Glenfiddich 12's warm notes of vanilla and butterscotch are combined with house-made charred lemon syrup, a dash of absinthe, and a whisper of smoke for a complex, alchemical finish.*

THE ARCHITECT

--18

*Intense – Herbal – Bitter*

*Hendrick's gin, Cointreau, Campari, Noilly Prat*

*A bold reimagining of the Negroni, this cocktail fuses Hendrick's complex botanicals with the commanding bitterness of orange, distilling the classic down to its most striking elements. Like Edinburgh's skyline where tradition meets transformation. The addition of Cointreau & Noilly Prat create a sharp, modern edge to an enduring icon.*

THE GARDENER

--22

*Smooth – Vibrant – Zesty*

*Don Julio Blanco tequila, Del Maguey Mezcal, wheat grass, orange, lime*

*This cocktail honours Scotland's rich agricultural heritage by marrying the floral elegance of Don Julio with the savoury depth of wheatgrass and the subtle smoke of mezcal. Bright citrus notes of orange and lime enhance the profile, culminating in a beautifully clarified, pale green expression.*

*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

*A heartfelt tribute to what truly makes Scotland, Scotland. Woven from its ancient history and the familiar sights that grace its rugged coasts and whispering forests. This offering celebrates the ever-changing seasons, embracing the rich tapestry of nature's gifts as they unfold across the land. Named after the remarkable figures who adorn the walls of our Spence restaurant, these drinks honour the visionaries, rebels, poets, and pioneers who helped shape the story of this extraordinary country.*

*Georgian in spirit but modern at heart*

ADAM SMITH

--18

*Savoury - Crisp - Fragrant*

*Caorunn Gin, Lemon Balm, Cocchi Americano, Celery Bitters, Cava*

*In tribute to Scotland's time-honoured foraging traditions, this martini showcases the floral, crisp notes of the foraged botanicals of Caorunn Gin paired with the herbal citrus of Lemon balm. Finished with a drop of fresh bitterness from celery bitters, and the dry sweetness of Cava. The result is a light, herbaceous martini serve honouring the rich botanical bounty of Scotland's Wild Spaces.*

FRANCE-LISE MCGURN

--18

*Exotic - Refreshing - Candied*

*Maker's Mark whiskey, ginger, strawberry, pineapple*

*A smooth refreshing offering, the sweet tartness of Scottish strawberries & the exotic pineapple tempered with the subtle back note of ginger. The spiced sweetness pairs beautifully with the soft warmth of Cinnamon and vanilla from Maker's Mark providing a complex and balanced finish.*

MARY BURTON

--18

*Vegetal - Warm - Aromatic*

*Casamigos tequila, Aperol, Green Chartreuse, tomato, chilli, lime*

*Tomato and chili, two surprisingly common staples in Scottish gardens, take the spotlight in this bold and vibrant serve. Juicy tomato and gentle chili heat are lifted by the crisp floral notes of Casamigos, balanced with the herbal depth of Green Chartreuse and Aperol, and finished with a touch of earthy sorrel oil.*



THE ADMIRAL DUNCAN

--18

*Earthy – Full Bodied – Bittersweet*

*Old Pulteney 12yo whiskey, Covert Liquor, kombu, balsamic*

*A short, punchy celebration of Scotland's coastline, this serve features Old Pulteney 12 with its smooth, lightly peated salinity. Savoury kombu, sweet fig leaf liqueur, and a bright balsamic bite complete this coastal-inspired dram.*

SIR DAVID WILKIE

--18

*Fresh - Floral - Bright*

*The Reid vodka, marigold, peach, lemon, aquafaba, psychauds*

*A short velvety vodka sour celebrating the citrus notes of the marigold flowers & sweet peach notes. This drink brings to mind sunny strolls through the Scottish countryside.*

GENERAL ABERCROMBY

--18

*Tropical - Aromatic - Mellow*

*Havana 7yo rum, Aperol, banana, grapefruit, lime*

*A Scottish take on a classic, the Daiquiri is reimagined with a tropical twist, pairing citrus notes with the sweetness of banana. Finished with the subtle bitterness of Aperol and the spiced vanilla notes of Havana 7yo rum.*

*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.*



## T H E   S I N G L E T O N

*Our house-made, bespoke cocktails are crafted to showcase the smooth elegance of The Singleton whisky, blending tradition with creativity in every glass. The Singleton is a renowned single malt Scotch whisky, celebrated for its rich, approachable character, with notes of honey, orchard fruits, and a gentle malt sweetness that make it exceptionally versatile in cocktail.*

### T H E   S I N G L E T O N   O L D   F A S H I O N

--18

*Smooth - Fiery - Gently Smoky*

*The Singleton whisky, bitters, orange zest*

*A smooth, honeyed take on the classic, Singleton whisky stirred with bitters and sugar, lifted with orange zest and warm oak notes.*

### T H E   S I N G L E T O N   S O U R

--18

*Silky- Honeyed - Bright*

*The Singleton whisky, fresh lemon juice, bitters, home-made syrup, aquafaba*

*Lemon brightness and aromatic depth collide in this bold sour, showcasing Singleton's warm caramel, oak, and subtle spice.*



## T H E M A C A L L A N

*Our house-made, custom cocktails are thoughtfully crafted to highlight the depth and sophistication of Macallan whisky. Renowned as one of the world's finest single malt Scotch whiskies, Macallan is celebrated for its rich character, shaped by exceptional oak cask aging that imparts notes of dried fruits, warm spice, vanilla, and subtle chocolate.*

THE MACALLAN DOUBLE CASK 12YO --21

*A smooth, well-balanced single malt with notes of honey, vanilla, citrus, and soft oak spice from American and European sherry-seasoned casks.*

THE MACALLAN SHERRY OAK 12YO --22

*A rich, full-bodied single malt matured exclusively in sherry-seasoned oak casks, offering notes of dried fruit, spice, orange peel, and dark chocolate.*

THE MACALLAN DOUBLE CASK 15YO --38

*A refined and balanced single malt aged in American and European sherry-seasoned oak casks, with notes of honeyed fruit, vanilla, warm spice, and rich oak.*

THE MACALLAN DOUBLE CASK 18YO --75

*A refined and balanced single malt aged in American and European sherry-seasoned oak casks, with notes of honeyed fruit, vanilla, warm spice, and rich oak.*

THE MACALLAN SHERRY OAK 18YO --90

*An elegant, full-bodied single malt matured exclusively in sherry-seasoned oak casks, revealing rich notes of dried fruits, dark chocolate, warming spice, and polished oak.*

THE MACALLAN SHERRY OAK 25YO --550

*An exceptionally rich and luxurious single malt, aged exclusively in sherry-seasoned oak casks, with deep notes of dried fruits, dark chocolate, spice, and refined oak.*

### T H E M A C A L L A N F L I G H T

--80 20ml serves

*Sherry Oak 12 Yr · Double Cask 15 Yr · Double Cask 18 Yr*

*A progressive tasting exploring the richness of Macallan Sherry Oak and the smooth, spiced elegance of Double Cask, from vibrant and fruity to deep and refined.*



## S O F T   C O C K T A I L S

*This section of our menu is a celebration of 0.0% cocktails. Showcasing the creativity, balance, and craftsmanship of alcohol-free mixology. Each drink is thoughtfully designed to deliver bold flavours and a refined experience, inspired by Scottish pioneers known for their spirit of innovation and fresh thinking.*

NORMAN KERR NEGRONI -- 14

*Bittersweet - Aromatic - Sharp*

*Seedlip Grove 0.0%, Monin Bitter 0.0%, Homemade 0.0% aromatic*

*Our take on a Negroni one of our most popular cocktails. Marrying the citrus notes of the Seedlip Grove and the tart notes of Monin Bitter with our 0.0% homemade aromatics secret recipe.*

KATE CRANSTON MARGARITA -- 14

*Citrus - Spicy - Crisp*

*Everleaf Forrest 0.0%, Tabasco, agave, citrus*

*Paying homage to classic cocktails such as Margarita's & Daiquiri's. This fun take adds a splash of peppery spice to the citrus notes these drinks highlight.*

WILLIAM QUARRIER COLLINS -- 14

*Refreshing - Vegetal - Light*

*Seedlip Garden 0.0%, basil, cucumber, lime Fever Tree soda water*

*Focussing on lighter flavours in this soft cocktail for those of you looking for a longer drink. The vegetal notes of the Seedlip garden are highlighted with the addition of our homemade cucumber & lime cordial.*

HELEN NICOL SOUR -- 14

*Fruity - Floral - Bright*

*Feregaia 0.0%, Raspberry, Lavender, lemon, aquafaba*

*A short sipper of a cocktail bursting with the tart fruitiness of raspberry & floral notes of lavender so common in Scotland in the upcoming months.*



W I N E S   B Y   T H E   G L A S S

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	--26
<i>Champagne, France, NV</i>	

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

	125ml
WILD IDOL ALCOHOL FREE SPARKLING	--12
<i>Rheinhessen, Germany, 2024</i>	

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



## W H I T E

	<i>125ml</i>
TERRET BLANC	-- 8
<i>Les Caves de Richemer, Languedoc, France, 2023</i>	
RIBOLLA GIALLA	-- 10
<i>Vini Noüe-Marinic, Slovenia, 2021</i>	
VERDICCHIO DEI CASTELLI DI JESI	-- 12
<i>Classico Superiore, Andrea Felici, Marche, Italy, 2024</i>	
MICROCÓSMICO MACABEO	-- 14
<i>Bodegas Frontonio, Valdejalón, Spain, 2024</i>	
“CAILLOTES” SANCERRE	-- 16
<i>Sauvignon Blanc, Joël et Sylvie Cirotte, Loire Valley, France 2024</i>	
CARINUS CHENIN BLANC	-- 18
<i>Swartland, South Africa, 2022</i>	
1ER CRU “L'ESSENCE DES CLIMATS” CHABLIS	-- 22
<i>Laroche, Burgundy, France, 2024</i>	
 <i>FROM CORAVIN</i>	
“FREDERIC EMILE” RIESLING	-- 29
<i>Trimbach, Alsace, France, 2019</i>	
PALEO BIANCO	-- 32
<i>Le Macchiole, Tuscany, Italy, 2022</i>	
POUILLY-FUISSÉ	-- 34
<i>Chardonnay, Esprit Leflaive, Burgundy, France, 2018</i>	

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



R E D	125ml
BOBAL	-- 9
<i>Pago de Tharsys, Valencia, Spain, 2023</i>	
MICROCÓSMICO TINTO GARNACHA	-- 12
<i>Bodegas Frontonio, Aragon, Spain, 2023</i>	
ESPRIT DE PAVIE	-- 14
<i>Merlot/Cabernet Franc/Cabernet Sauvignon, Bordeaux, France, 2019</i>	
"GLENEAGLES SELECTION" MALBEC	-- 16
<i>Zuccardi, Mendoza, Argentina, 2024</i>	
BARDA PINOT NOIR	-- 17
<i>Bodega Chacra, Patagonia, Argentina, 2024</i>	
"NUOVO" CHIANTI CLASSICO	-- 22
<i>Poggerino, Tuscany, Italy, 2022</i>	
TINTO RESERVA "VIÑA TONDONIA" RIOJA	-- 24
<i>Tempranillo/ Tino Fiano, López de Heredia, Rioja, Spain, 2013</i>	
 <i>FROM CORAVIN</i>	
GEVREY CHAMBERTIN VIELLES VIGNES	-- 28
<i>Pinot Noir, Domaine Coillot, Burgundy, France, 2022</i>	
BAROLO	-- 30
<i>Ravera Marziano Abbona, Piemonte, Italy, 2019</i>	
MARGAUX DU CHÂTEAU MARGAUX	-- 32
<i>Cabernet Sauvignon/Merlot, Bordeaux, France, 2019</i>	
"RESERVE DE LA COMTESSE"	-- 42
<i>Château Pichon Longueville, Comtesse de Lalande, Bordeaux, France, 2019</i>	
CHÂTEAU TERTRE RÔTEBOEUF	-- 52
<i>Grand Cru, St Emilion, Bordeaux, France, 2011 (from Magnum)</i>	
SASSICAIA	-- 79
<i>Tenuta San Guido, Tuscany, Italy, 2020</i>	



R O S É 125ml

LA PARADOU -- 9  
*Cinsault, France, 2024*

MINUTY PRESTIGE -- 14  
*Grenache/Syrah/Cinsault, Château Minuty, Côtes de Provence,  
France, 2024*

“CALAFURIA” -- 13  
*Negroamaro, Tormaresca, Puglia, Italy, 2024*

O R A N G E 125ml

“MACERATO” -- 12  
*Zibibbo, Vino Lauria, Sicily, Italy, 2024*

S W E E T W I N E 75ml

“LE LUY” -- 9  
*Château de Cabidos, Bern, France, 2016*

OLD VINE MUSCAT -- 14  
*Chambers Rosewood, Rutherglen, Victoria, Australia, NV*

VIN SANTO DEL CHIANTI RUFINA -- 18  
*Selvapiana, Tuscany, Italy, 2017*

FROM CORAVIN

GOLD VIDAL ICEWINE -- 26  
*Inniskillin, Niagara, Ontario, Canada, 2023*

“VIN DE COSTANCE” -- 35  
*Klein Constantia, South Africa, 2021*

CHÂTEAU D'YQUEM -- 75  
*1er Grand Cru Classé, Sauternes, Bordeaux, France, 2017 (from Jeroboom)*



P O R T	75ml
QUINTA DE LA ROSA WHITE PORT, NV	--11
QUINTA DE LA ROSA LBV PORT, 2019	--14
GRAHAM'S 10 YEAR OLD TAWNY PORT <i>(from Rehoboam)</i>	--16
GRAHAM'S 20 YEAR OLD TAWNY PORT <i>(from Rehoboam)</i>	--22

## B E E R & C I D E R

D R A U G H T	Half pint	Pint
PILOT <i>Leith Lager, 4.1%</i>	--3.75	--7.5
PILOT <i>Vienna Pale, 4.6%</i>	--3.75	--7.5
GUINNESS <i>Ireland, 4.2%</i>	--4	--8
LUCKY SAINT <i>Lager, 0%</i>	--3.5	--7

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

	330ml
BELLFIELD CRAFT LAGER <i>Gluten Free Craft Lager, 5.2%</i>	--6
JUMP SHIP <i>Yardarm Lager, 0.5%</i>	--6
THISTLY CROSS <i>Apple Cider, 4.4%</i>	--7
SEAONAL BEER <i>Ask your waiter</i>	--8



## S P I R I T S

### V O D K A

BELVEDERE	--13
CIROC	--13
KETEL ONE	--12
REYKA	--13
THE REID	--15
X MUSE	--15

### G I N

BOMBAY SAPPHIRE	--12
BOTANIST	--14
CAORUNN	--13
CAORUNN RASPBERRY	--12
EDINBURGH CLASSIC	--12
EDINBURGH CANNONBALL	--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 STRENGHT	--14
TANQUERAY	--12



## W H I S K Y

### B L E N D E D

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

### S I N G L E G R A I N

ARBIKIE HIGHLAND RYE	--70
LOCH LOMOND	--14

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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
CLYNESLISH 14YO	--16
CRAIGELLACHIE 23YO	--90
DALMORE 12YO	--20
DALMORE 15YO	--38
DALMORE 2008	--70
GLENFIDDICH 12YO	--14
GLENFIDDICH 15YO	--19
GLENFIDDICH 21YO GRAND RESERVA	--54
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
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  
A M E R I C A N

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

J A P A N E S E

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

I R I S H

JAMESON	--12
ROE & CO	--13

C A N A D I A N

LOT 40 RYE	--15
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A U S T R A L I A N

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 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

FERAGAIA 0%	--9
WILD EVE 0%	--12
SEEDLIP GARDEN 108 0%	--9
SEEDLIP SPICE 94	--9
SEEDLIP GROVE 42	--9
LYRE'S AMARETTI	--9



## 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



## 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 CREAM SHERRY	--8
FERNANDO PEDRO XIMENEZ	--8
TIO PEPE	--8
PORT OF LEITH OLOROSO	--8
PORT OF LEITH MANZANILLA	--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*



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

*from Pekoetea Edinburgh*

B L A C K

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

G R E E N

JADE TIPS -- 5

W H I T E

WHITE PEONY -- 5

H E R B A L

CHAMOMILE -- 5

ROOIBOS -- 5

PEPPERMINT -- 5

*Please ask your server for  
alternative milks or decaf*



## S N A C K S

*Served 12pm till 9.30pm*

HICKORY SMOKED ALMONDS	-- 5
COMPANY BAKERY SOURDOUGH <i>Edinburgh cultured butter &amp; Blackthorn sea salt</i>	-- 9
SPICED HAGGIS & ONION FRITTERS <i>coriander &amp; mint raita</i>	-- 9
BUTTERBEAN HOUMOUS <i>seeded crackers, lemon &amp; garlic</i>	-- 8
SCOTTISH BROWN CRAB BRIOCHE <i>preserved gooseberry &amp; elderflower</i>	-12
SKIN-ON-FRIES <i>garlic &amp; herb salt</i>	-- 8

*Prices include 20% VAT, with a discretionary 12.5% service charge applied.  
Please notify your server of any allergies or dietary requirements, as not all ingredients are listed  
and the absence of allergens cannot be guaranteed.*