





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

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.

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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

Herbal - Crisp - Fragrant

Caorunn gin, Cocchi Rosa, raspberry leaf, marjoram

In tribute to Scotland's time-honoured foraging traditions, this martini features Caorunn Gin paired with raspberry leaf infused rose aperitif wine and marjoram infused French aperitif. The result is a floral, herbaceous serve that honours the rich botanical bounty of Scotland's wild spaces.

FRANCE-LISE MCGURN

--18

Floral - Refreshing - Candied

Makers Mark whiskey, Strawberry, Jasmine, rosé, bitters

A delightfully refreshing pairing, this cocktail blends juicy Scottish strawberries infused into a blush rosé with the floral sharpness of jasmine found in the country's gardens. It's rounded out with the soft warmth of cinnamon and vanilla from Maker's Mark for a balanced, aromatic 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

--18/14

Fresh - Fiery - Bright

The Reid vodka, peach, ginger, lemon, aquafaba or Seedlip 108 0%

Celebrating Edinburgh's far-reaching trade links, this drink pairs two historical staples of 17th-century Scottish royalty. Ginger and peaches blending the fiery spice with the light sweetness of stone fruit in a delicate Reid vodka sour.

Alternatively, enjoy it with Seedlip 108, a crisp distilled non-alcoholic spirit that enhances the ginger and peach notes for a refined alcohol-free option.

GENERAL ABERCROMBY

--18/14

Tropical - Savoury - Mellow

*Havana 7yo rum, Campari, pineapple, parsnip, Fever Tree soda water
or Feragaia 0%, Monin Bitter 0%*

A Scottish take on a tropical classic, the fresh and juicy Jungle Bird is reimaged with a savoury twist, pairing the Victorian-status symbol pineapple with the earthy sweetness of Scottish parsnips. Finished with the subtle bitterness of Campari and the spiced vanilla notes of Havana 7.

Alternatively, enjoy a non-alcoholic version with the herbaceous sweetness of Feragaia and a non-alcoholic bitter for a bold, complex alternative.

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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	--25
<i>Chardonnay, Champagne, France, NV</i>	
BILLECART-SALMON ROSÉ	--25
<i>Champagne, France, NV</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

	125ml
AMALAYA	--9
<i>Torrentés/Riesling, Calchaquí Valley, Salta, Argentina, 2024</i>	
RIBOLLA GIALLA	--12
<i>Vini Noüe-Marinic, Slovenia, 2021</i>	
MICROCÓSMICO MACABEO	--14
<i>Bodegas Frontonio, Valdejalón, Spain, 2023</i>	
"CAILLOTES" SANCERRE	--16
<i>Sauvignon Blanc, Joël et Sylvie Ciotte, 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>	
FROM CORAVIN	
POUILLY-FUISSÉ	--32
<i>Chardonnay, Esprit Leflaive, Burgundy, France, 2018</i>	
1ER CRU "LES COMBETTES"	--50
<i>Chardonnay, Domaine Matrot, Puligny-Montrachet, Burgundy, France, 2022</i>	



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	-- 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, Canalichio di Sopra, Tuscany, Italy, 2022</i>	
TINTO RESERVA "VIÑA TONDONIA"	-- 24
<i>Tempranillo/ Tino Fiano, López de Heredia, Rioja, Spain, 2013</i>	
FROM CORAVIN	
MARGAUX DU CHÂTEAU MARGAUX	-- 28
<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>	
ALTER EGO DE PALMER	-- 32
<i>Cabernet Sauvignon/Merlot, Château Palmer, Bordeaux, France, 2015</i>	
CHÂTEAU TERTRE RÔTEBOEUF	-- 52
<i>Merlot/Cabernet Franc, Grand Cru, St Emilion, Bordeaux, France, 2011 (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

Cinsault, France, 2024

“CALAFURIA” -- 12

Negroamaro, Tormaresca, Puglia, Italy, 2023

MINUTY PRESTIGE -- 14

*Grenache/Syrah/Cinsault, Château Minuty, Côtes de Provence,
France, 2023*

O R A N G E 125ml

“MACERATO” -- 11

Zibibbo, Vino Lauria, Sicily, Italy, 2024

S W E E T W I N E 75ml

LE LUY -- 9

Petit Manseng, Château de Cabidos, Bern, France, 2016

CLASSIC MUSCAT -- 14

Morris of Rutherglen, Victoria, Australia, NV

VIN SANTO DEL CHIANTI RUFINA -- 20

Trebbiano Toscano/Malvasia, Selvapiana, Tuscany, Italy, 2015

FROM CORAVIN

GOLD VIDAL ICEWINE -- 26

Inniskillin, Niagara, Ontario, Canada, 2022

“VIN DE COSTANCE” -- 35

Muscat de Frontignan, Klein Constantia, South Africa, 2020

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, 2018	--14
GRAHAM'S 10 YEAR OLD TAWNY PORT (from Rehoboam)	--16
GRAHAM'S 20 YEAR OLD TAWNY PORT (from Rehoboam)	--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
NEWBARNES <i>Stout Beer, 5%</i>	440ml --8



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

S I N G L E G R A I N

ARBIEKIE 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
ARBEG 10YO	--14
ARBEG AN OA	--14
ARBEG UIGEADAIL	--18
ARBEG 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 21YO GRAND RESERVA	--54
GLENFIDDICH 23YO GRAND CRU	--70
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

W O R L D W H I S K (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 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*



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 930pm

HICKORY SMOKED ALMONDS	-- 5
CRISPY PORK BELLY	-- 8
<i>brown sauce, pickled mustard seeds</i>	
SMOKED SALMON TARTLET	-- 7
<i>Katy Rodgers Crème Fraîche, yuzu</i>	
WHIPPED ARTICHOKE & TRUFFLE	-- 7
<i>seeded lavosh</i>	
CHORIZO CROQUETTES	-- 7
<i>béchamel, spring onion</i>	
DRESSED CRAB CRUMPET	-- 19
<i>Granny Smith apple, coriander</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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