

Cocktails

Tall Cocktails

Ness Legend 9

A twist on a classic gin and tonic served in an elegant martini style cocktail with some herbal and floral notes. Inspired by the legends from the area of Loch Ness.



Loch Ness Legends Gin, Loch Ness Absinthe, Lychee Liqueur, Tonic Reduction

Passion Fruit Martini

Absolut vanilla, passoa, pineapple, passion fruit

9

Raspberry Mojito

Absolut raspberry, Havana Club 3, Wester Hardmuir raspberries, mint, lime, soda

10

Coconut Espresso Martini

Koko Kanu rum, Tia Maria, espresso

9

Rhubarb Tart

Edinburgh rhubarb & ginger liqueur, Campari, lime, egg white

8

Hendricks Mule

Hendricks gin, elderflower, ginger beer

11

Chipotle Mary

Arbickie chilli vodka, Fernet Blanca, tomato, lemon

11

Short Cocktails

Pink Grapefruit Julep

Belvedere Pink Grapefruit vodka, fresh pink grapefruit, cranberry, Grenadine

9

Pineapple & Mint Cooler

Belvedere vodka, fresh pineapple, coconut, mint

10

Bramble

Brockmans gin, Wester Hardmuir brambles, Crème de Cassis, lemon

10

Szarlotka

Zubrowka vodka, Tio Pepe, cinnamon, apple, lemon, egg white

9

Highland Old Fashioned

Highland Park 12yr, Heather honey, orange & angostura bitters

10

Negroni

Isle of Harris gin, Campari, Martini Rosso

10

Mocktails

Highland Sunset

Pineapple, orange, Grenadine

6

Shirley Temple

Rose lemonade, ginger ale, Grenadine

6

Very Berry

Wester Hardmuir berries, cranberry, rose lemonade

6

Frozen Mango Daquiri

Mango, pineapple, lime

6

Please inform us of any allergies and / or dietary requirements.

All prices are inclusive of VAT at the current rate.

A discretionary service charge of 7.5% will be added to your bill.

Fizz Cocktails

Aperol Spritz <i>Aperol, prosecco, soda</i>	11	French 75 <i>Rock Rose gin, champagne, lemon</i>	14
Strawberry Bellini <i>Absolut vodka, Wester Hardmuir strawberries, champagne, lemon</i>	14	Kir Royale <i>Crème de Cassis, champagne</i>	14

Fizz

Champagne Delamotte Brut NV	10
Bottega Poeti Valdobbiandene Prosecco Superiore D.O.C.G. Extra Dry	8



Canapés

Served between 5.00pm & 9.30pm

Poached Langoustine, Avocado, Caviar

Cauliflower Velouté, Grated Truffle, Parmesan Crumb

Pearl Barley Wafer, Goats Cheese, Beetroot

Seared Hand-Dived Scallop, Grilled Chorizo Sausage

Duck Liver Parfait Cigar, Apricot Marmalade

Smoked Salmon & Dill Mousse Crepe Roulade, Avruga Caviar

Lamb Shoulder Croquette, Pickled Walnut

3 for £12

Additional Canapés at £4 each

Please inform us of any allergies and / or dietary requirements.
All prices are inclusive of VAT at the current rate.
A discretionary service charge of 7.5% will be added to your bill.