

Gin Menu

Porters £4.95

Clean, citrusy and pine forward with pink peppercorn spice.

Recommended garnish: Rosemary

Porters Tropical £4.95

Tropical notes of passion fruit, guava and white tea.

Recommended garnish: Orange

Esker £4.95

Earthy and herbaceous with a slight peppery spice.

Recommended garnish: Orange

Glaswegin £5.30

Smooth and fresh, flavours of Scottish milk thistle and juniper.

Recommended garnish: Grapefruit

Glaswegin Raspberry and Rhubarb \$5.30

Rhubarb and Raspberry with hints of Vanilla.

Recommended garnish: Raspberry and Mint

Isle of Harris £5.50

Earthy Juniper with a note of citrus and toasty spice.

Recommended garnish: Grapefruit

Daffy's £4.50

Citrusy with an earthy undertone and a hint of mint.

Recommended garnish: Mint and Lime

Caorunn £4.95

Crisp and zingy, floral with a hint of citrus.

Recommended garnish: Apple

Botanist £4.95

Citrusy, slight menthol and floral notes.

Recommended garnish: Lemon and Thyme or Mint

Kintyre £5.50

Fruity and floral, lemon and orange notes.

Recommended garnish: Mint

Brockmans £4.50

Nutty and fruity. Blueberries, juniper, and soft aniseed notes

Recommended Garnish: Grapefruit

Rockrose £4.95

Bright berries with notes of heather and rose and a hint of vanilla

Recommended Garnish: Rosemary or Orange

Bloom £4.50

Citrusy with a little blossom and a hint of spice

Recommended garnish: Mint or Strawberry

Whitley Neill £4.50

Strong notes of juniper and lemon and a hint of spice.

Recommended garnish: Lime and Rosemary

Chase GB £4.50

Dry and full-bodied with a hint of citrus and spice.

Recommended garnish: Ginger

Monkey 47 £4.95

Strong spice, fruit and herb flavours with notes of pine and wood.

Recommended garnish: Orange

Aviation £5.30

Spicy with hints of cardamom and cinnamon and floral notes.

Recommended garnish: Rosemary

Sipsmith

Strong juniper flavours with a hint of citrus

Recommended Garnish: Lime

Hendricks £4.95

Fresh notes of cucumber, juniper, oak and a touch of citrus and vanilla.

Recommended garnish: Cucumber

Hendricks Neptunia £4.95

Fresh sea-song notes characteristic of native coastal flora, a combination of cucumber and rose, culminating in an astonishingly smooth citrus finish

Recommended garnish: Cucumber and Lime

Hendricks Flora Adora £4.95

Rose, geranium and lavender on the nose. Elderflower, chamomile, and hibiscus notes to taste.

Recommended garnish: Mint and Raspberry

All available with tonic or as a Martini

Aperitifs

Apple Spritz – Caorunn, Apple Cordial, Lime, Soda

£9.50

Cava, Terra De Falanis, Spain

£9.00

Starter

Cold Smoked Salmon, Rillette, Pickled Carrot, Dulse

Baked Scallop, Cauliflower, Nduja, Basil [Supp £5]

Mozzarella Arancini, Tomato Vodka Sauce, Parmesan

Pork Ragu Bianco, Cavatelli, Preserved Lemon, Sage

Main

Halibut, Sprouting Broccoli, Olive Oil Mash, Crab Burre Blanc

Fillet of Beef, Caramelised Onion, Beef Shin, Girolles [Supp £6]

Hake Motoyaki, Aubergine, Miso Custard, Hazelnut

King Oyster Mushroom, Ricotta Gnocchi, Spinach, Confit Garlic

Sweet

Buttermilk Pannacotta, Peaches, Gingerbread

White Chocolate Cremeaux, Macerated Strawberries, Rose

Salted Chocolate Tart, Vanilla Cream, Sour Cherry

Selection of Cheese, Quince, Prune, Cracker

Supplementary £3.50 as part of a 2 or 3 course

2 course £38

3 course £46

4 course £54