

COCKTAILS

Cocktails at £12

The Rhubarb One

Tanqueray gin, Cointreau, & rhubarb liqueur shaken and served up.

Harris Gin Martini

Harris Gin stirred with grapefruit peel and garnished with rosemary.

Scary Mary

A Bloody Mary turned up to eleven with chilli vodka.

Jack's Mochatini

Our twist on the espresso martini.

Napier's Rooster

Woodford Reserve bourbon, Valdespino Pedro Ximenez sherry & Cinzano Bianco server straight up.

Season of the Witch

Pickering's gin & Chartreuse Verte shaken with tarragon and served straight up.

When the Rum Shakes

Appleton's 12yo rum, orgeat, milk & double cream served straight up with a cinnamon garnish.

Flirting with the Other Side

Tapatio tequila, Benedictine & Chartreuse Jaune served straight up.

Champagne Cocktails at £16

Classic Champagne Cocktail

Cognac, bitters, a sugar cube topped with Billecart-Salmon.

Three's a Crowd

Ketel One and pear puree topped up with Billecart-Salmon.

The President's Wife

Stolichnaya vodka, pomegranate puree, lime and Cointreau topped with Billecart-Salmon.

Pink Fizz

Billecart-Salmon with a dash of rhubarb liqueur and orange bitters.

Mocktails at £7

Peach Lemonade

Peach puree and lemon juice topped up with soda.

Razzini Pie

A raspberry & cranberry martini.

Funky Two for

Apple juice, pear puree and mint leaves topped up with ginger ale.

Little Donkey

Pomegranate puree, lime and mint leaves, served over ice, topped up with ginger beer.

WHISKY

Highland

	Age	£
<i>A range of styles; from lightly peated to round and fruity</i>		
Dalwhinnie	15	8.00
Dalwhinnie	30	80.00
Edradour	10	8.00
Glenogyne	10	6.00
Glenmorangie	10	7.00
Glenmorangie Signet		20.00
Oban	14	9.00
Royal Lochnagar	12	6.00

Island

	Age	£
<i>Peaty, smoky and salty</i>		
Highland Park	12	7.00
Highland Park	25	65.00
Talisker	10	8.00
Talisker Distiller's Edition (Amoroso finish)	2005	12.50

Islay

	Age	£
<i>Powerful and peaty</i>		
Ardbeg	10	8.00
Ardbeg Uigaedail (cask strength)		12.00
Bowmore	12	7.00
Bowmore	18	16.00
Bunnahabhain	12	7.50
Bruichladdich	10	8.00
Bruichladdich Octomore	5	18.00
Bruichladdich Black Arts	1990	33.00
Caol Isla (unpeated, cask strength edition)	17	20.00
Lagavulin	16	10.00
Lagavulin Distiller's Edition (PX finish)	2000	15.00
Laphroaig	10	8.00
Laphroaig	18	18.00

Speyside

	Age	£
<i>Dry and fruity with a hint of sweetness</i>		
Aberlour	10	6.00
Balvenie Double Wood	12	7.00
Balvenie Double Wood	17	18.00
Cragganmore	12	8.00
Cragganmore	25	80.00
Dailuanine	16	11.00
Glendronach	12	7.00
Glendronach	21	20.00
Glenfarclas	10	6.00
Glenfarclas '105' (cask strength)		8.00
Glenfiddich	12	6.00
Glenfiddich	18	13.00
Glenfiddich	30	75.00
Inchgower	14	9.00
Linkwood	12	9.00
Macallan Sherry Oak	12	12.00
Mannochmore	25	75.00
Mortlach	16	15.00
Pittyvaich	29	75.00
Strathmill	12	11.00

Lowland

	Age	£
<i>Light, dry and spirity</i>		
Auchentoshan	12	6.00
Glenkinchie	12	8.00
Glenkinchie	24	75.00

Campbelltown

	Age	£
<i>Rich with a hint of smoke</i>		
Springbank	10	8.00
Springbank	15	13.00
Longrow	18	25.00

Japan

	Age	£
<i>Serious spirits; worthy of consideration</i>		
Hakushu	12	15.00

DIGESTIFS**Cognac (35ml)**

	£
Courvoisier VS	6.00
Remy Martin VSOP	8.00
Hennessy XO	20.00
E. Normandin & Co 1893	125.00

Early Landed Cognac (35ml)

	£
Hine Grande Champagne 1986	24.00
Hennessy Grande Champagne 1976	27.00
Hennessy Grande Champagne 1977	25.00
Hennessy Grande Champagne 1979	28.00
Hennessy Grande Champagne 1982	22.00
Delamain Grande Champagne 1982	22.00

Armagnac and Bas-Armagnac (35ml)

	£
Castarède VSOP	8.00
Castarède 1972	13.00
Castarède 1970	15.00
Domaine Boingnières, Cépages Nobles 1985	13.00
St-Cristeau 1979	8.00
St-Cristeau 1971	15.00
St-Cristeau 1970	15.00
St-Cristeau 1947	35.00

Calvados (35ml)

	£
Calvados Pays D'Auge Réserve, Dupont	6.00

Grappa (35ml)

	£
Po' di Poli, Morbida/Moscato, Jacapo Poli	7.50
Po' di Poli, Secco/Mer;ot, Jacapo Poli	7.50
Amorosa di Dicembre, Jacapo Poli	9.00
Barolo, 12yr Barrique aged, Marolo	11.00
Albicocca 2007, Carlo Gobetti	11.00
Chardonnay, Barrique, Nonino	6.00
Mono Vitigno Fragolino, Nonino	11.00
Tignanello	10.00

Eau-de-Vie D'Alsace (35ml)

	£
Poire Williams, Gilbert Miclo	6.00
Framboise Sauvage, Gilbert Miclo	6.00
Kirsch, Gilbert Miclo	6.00

Port (70ml)

	£
Niepoort White Port	7.00
Niepoort 10yr Old Tawny	8.00
Niepoort LBV 2014	7.00
Fonsecs Guimarens Single Quinta Vintage Port 2004	9.00

(Other vintage Ports are available by the bottle)

Madeira (70ml)

	£
10yr Old Malmsey, Henriques & Henriques	7.00

Sherry (70ml)

	£
Inocente Fino, A.R. Valdespinio	6.00
Tio Diego Amontillado, A.R. Valdespinio	6.00
El Candado Pedro Ximinez, A.R. Valdespinio	7.00