



..... COCKTAILS .....

**BALVENIE SMASH** £8.00  
A twist on the classic bourbon drink with our own Balvenie Doublewood whisky. Shaken with lemon, sugar, peach and mint.

**CLASSIC CHAMPAGNE COCKTAIL** £9.00  
A sugar cube, good measure of Hennessy brandy and a splash of Angostura bitters topped with Champagne - The way the French drink it!

**SMOKY AMARETTO SOUR** £8.00  
Putting some local flair into the classic sour by adding a touch of Lagavulin whisky to Disaronno, lemon, sugar and Cherry Marnier, all shaken over ice.

**LAVENDER 75** £9.00  
Boë Original gin, homemade lavender sugar syrup, lemon juice topped with Champagne.

**BARTENDER'S DAIQUIRI** £7.50  
An update to the classic with Sailor Jerry, Grand Marnier, lime and sugar.

**GRAPEFRUIT VESPER** £8.00  
Belvedere Pink Grapefruit, Tanqueray 10 gin, Noilly Prat Vermouth, grapefruit bitters. A spin on the James Bond classic.

**BLOOD ORANGE NEGRONI** £8.00  
Whitley Neill Blood Orange gin, Campari and Sweet Vermouth.

**PEAR & GINGER OLD FASHIONED** £8.00  
Black Bottle whisky, Xante pear liqueur stirred together with homemade ginger syrup, finished with large bitters infused ice cubes.

**DAY BY THE CLYDE** £8.00  
Edinburgh Seaside gin, thyme, Chambord and lemon juice twist on the classic bramble.

**RHUBARB & GINGER CAIPROVSKA** £8.00  
Whitley Neill Rhubarb & Ginger gin, lime, fresh apple and pressed apple juice.

**BELLINI** £7.50  
A classic Italian Champagne drink with peach or strawberry puree, topped with Prosecco.

**HAZELNUT RUSSIAN** £8.00  
Our take on a White Russian with Reyka vodka, Frangelico hazelnut liqueur, Kahlua coffee liqueur, Crème de Cacao half and half.

