

Early Morning Specials

Available: Mon - Sat 9am - 11.30am & Sun 9am - 12pm

Kisa's Breakfast

sausage, bacon, fried egg, blaggis, baked beans, potato scone, tomato,
toast & preserve - served with your choice of orange or apple juice
& a pot of tea or an Americano

13.55

Extra item **1.55**

(Vegetarian & plant-based breakfast available)

French Toast American-style

dusted with icing sugar & served with maple syrup (v, gf*) **6.65**

with streaky bacon (gf*) **8.50**

with fresh fruit (v, gf*) **8.50**

Pancakes

dusted with icing sugar & served with maple syrup (v) **6.65**

with streaky bacon **8.50**

with fresh fruit (v) **8.50**

Eggs Benedict

poached egg, bacon & hollandaise
on sourdough (gf*) **9.60**

Smoked Salmon

with smashed avocado,
poached egg & hollandaise
on sourdough (gf*) **10.15**

Bacon & Tomato Roll 4.90

Bacon Croissant 4.90

Granola & Yoghurt

served with fresh fruit & honey
(v) **6.85**

Eggs Royale

poached egg, smoked salmon &
hollandaise on sourdough (gf*) **9.85**

Smashed Avocado

with tomato on sourdough
(v, pb, gf*) **5.20**

Scrambled Egg

with toast (v, gf*) **6.85**

with smoked salmon (gf*) **8.65**

Toasted Sourdough

with butter & homemade preserve
(v, pb*) **4.10**

Lite Bites

Homemade Soup

served with a petit pain (gf*) **6.25**

Halloumi Fries

with a jalapeño dip **9.15**

Soup & Sandwich Combo

(gf*) from **11.00**

Warm Ciabatta

with green olives, balsamic vinegar
& olive oil (v, pb) **6.85**

Deep-fried Potato Wedges

seasoned with garlic & Parmesan -
served with a garlic & cucumber dip **6.85**

Dish of Marinated Olives

(v, pb) **3.45**

Grilled Halloumi

served with a rocket salad & our red wine
& balsamic glaze (v, gf) **9.40**

Antipasto

prosciutto, coppa & salami milano with rocket,
sliced ciabatta & olive oil **8.95**

Gambas Pil Pil

kings prawns in a sizzling garlic & chilli olive oil -
served with warm bread (gf*) **10.15**

Warm Italian Flatbread

with olive oil & aged balsamic
(v, pb) **8.55**

with our tomato & herb dip
(v, pb) **8.55**

with our tomato & mascarpone cheese dip
8.95

— Ideal for Sharing —

Garlic Pizza Bread (v) 9.60

with cheese (v) **11.50**

Nachos

with creamy melted cheese, sour cream,
guacamole, salsa & jalapeños (v, gf) **10.30**

with chilli or spiced chicken (gf) **12.70**

Steamed Mussels

served with a petit pain
& your choice of sauce **10.80**
- white wine, garlic & cream (gf*)
- chorizo with our tomato & herb sauce

Fruits of the Sea

an array of fresh, smoked & pickled seafood with
a dressing to complement - served with
a basket of warm bread **19.30**

Sandwich Bar

Choice of brown or white bread

Ham (gf*) **6.55**

Tuna

Gluten-free bread 55p supplement

Cheese (v, pb*, gf*) **6.55**

with onion & cucumber mayo
(gf*) **6.75**

Extra fillings from 60p

Chicken (gf*) **6.85**

Egg

Plant-based cheese 60p supplement

Prawn Marie Rose 8.15 with cucumber mayo (v, gf*) **6.75**

Add small fries (v*, pb*) 2.95

(gf) gluten-free (gf*) gluten-free bread available (v) vegetarian (v*) vegetarian option available (pb) plant-based (pb*) plant-based option available.
Our dishes are prepared with ingredients containing allergens. Please advise us of your allergy/dietary requirements prior to ordering as not all
ingredients are listed on the menu descriptions. All prices are inclusive of VAT at the standard rate.

Paninis

Cheese & Ham 8.25

Tuna

with onion & cucumber mayo
7.75

Chicken & Banana

in our lightly curried mayo
8.30

Italia

mixed cheese, parma ham
& pesto **8.30**

Mexican

spiced chicken with mixed
peppers, tomato salsa & sour
cream **8.30**

Haggis

with cheddar cheese, bacon
& onion chutney **9.00**

Chicken Jalapeño

with smoked Applewood cheese
& sun-blushed tomatoes
9.00

Extra fillings from **60p**

Add small fries (v*, pb*) **2.95**

Open Sandwiches

Served on a choice of breads with crisp salad

Skipjack

tuna, onion &
cucumber mayo (gf*) **9.05**

Flipper

poached Scottish salmon
& cottage cheese (gf*) **9.90**

Chix

chicken breast pieces bound
in cucumber mayo (gf*) **9.35**

Perkie

honey roast ham with cottage
cheese & pineapple (gf*) **9.35**

Pinkie

succulent North Atlantic
prawns bound in
Marie Rose sauce **9.65**

Rawhide

prime roast beef served pink
with horseradish (gf*) **9.90**

Smokie

slices of Scottish smoked
salmon with dill mayo
(gf*) **9.90**

Top Hat

Scottish smoked salmon
& prawns bound in our lemon
& black pepper cream (gf*)
9.90

Signature Salads

Chicken Paradise

chicken, pineapple, coconut & sultanas
in our creamy mango mayo (gf*) **10.90**

Chicken Delhi

chicken supreme topped with our lightly curried
mayo & garnished with pineapple (gf*) **10.90**

Warm Caesar Salad

chicken fillet served on mixed salad leaves with
fresh strawberries, boiled egg, fresh Parmesan
& our Caesar dressing **12.45**

Kisa's Delight

North Atlantic prawns, peach & tomato
bound in our tarragon mayo - served in
a choux-paste bun **10.90**

Hot & Smokie

slices of Scotch smoked salmon
served with our sweet mustard sauce (gf*) **10.90**

Poached Scottish Salmon

(gf) **11.15**

Smoked Salmon & Peaches

cottage cheese & peach wrapped in
smoked salmon slices- served with our
orange & mango glaze (gf*) **11.15**

Cottage Cheese

with apple, celery, walnuts & sultanas
(v, gf) **10.60**

Greek Salad

feta cheese, tomato, cucumber, red onion &
olives dressed with basil olive oil (gf) **11.85**

(gf) gluten-free (gf*) gluten-free bread available (v) vegetarian (v*) vegetarian option available (pb) plant-based (pb*) plant-based option available.
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Baked Potatoes

Chilli (gf) 10.60

Cheese (v, pb*, gf) 8.55

Cottage Cheese

& Pineapple (v, gf) 9.10

Prawn Marie Rose 10.90

**Chicken & Cucumber Mayo
(gf) 9.65**

Chicken & Banana

in a lightly curried mayo (gf) **9.90**
or served hot in a lightly curried
cream sauce (gf) **10.60**

Egg

with cucumber mayo (v, gf) **9.35**

Tuna

with onion & cucumber mayo
(gf) **9.35**

Smoked Salmon

with egg mayo (gf) **10.90**

Paradise

chicken, pineapple, coconut
& sultanas in a creamy mango
mayo (gf) **11.05**

Extra fillings from 60p

**Plant-based cheese
1.00 supplement**

Hot Main Courses

Spiced Sirloin

in a warm ciabatta with Monterey Jack cheese,
onions & Dijon mustard -
served with a crisp salad **13.10**

Mexican Chicken Sandwich

warm ciabatta with spiced chicken, mixed
peppers, onions, sour cream & salsa -
served with a crisp salad **12.75**

Chicken Supreme

served with salad and/or petit pain (gf*)
& your choice of filling **11.25**

- peach & banana with a lightly
curried cream sauce

- cheese & ham with our tomato &
herb sauce - topped with Parmesan

Strips of Chicken Fillet

in crispy batter with garlic mayo,
fries & salad **11.70**

Tropical Chickpea Curry

served with basmati rice (v, pb, gf) **14.85**

Battered or Breaded Haddock

with fries & salad **15.00**

Hot Smoked Salmon

served warm on salad leaves with our wholegrain
mustard dressing (gf*) **12.15**

Grilled Salmon Fillet

with your choice of garlic butter
or lemon & lime butter - served with salad and/or
petit pain (gf*) **12.40**

Burgers from the Chargrill

Steak Burger

100% Scotch beef (6oz) **15.35**

Chicken Burger 15.35

BBQ Pulled Pork Burger 15.35

Beyond Burger

plant-based patty with our house relish
(v*, pb*) **15.60**

Choice of Toppings from 2.10

Chilli

Cheese & bacon

BBQ pulled pork

Guacamole & prosciutto

Rob Roy (haggis & Drambuie sauce)

Creamy melted cheese & jalapenos (v, pb*)

All burgers are served with fries (v*, pb*)

Pasta

Chicken & Chorizo

penne with your choice of sauce **14.65**

- tomato & herb

- creamy Stilton & white wine

Beyond Meatballs

plant-based meatballs in our tomato & herb

sauce - served with spaghetti (v, pb) **16.45**

Veggie

penne with our tomato & herb sauce,

fresh basil & cherry tomatoes (v, pb) **10.15**

Homemade Lasagne

served with salad and/or petit pain **11.25**

Kisa's House Pasta

penne with chicken, prosciutto & sun-blushed

tomatoes in a smoked-paprika sauce - topped
with a rocket salad, balsamic & Parmesan **14.65**

Cannelloni

filled with ricotta cheese & spinach

in a delightful sauce - served with salad

and/or petit pain (v) **11.25**

Macaroni Cheese

served with salad and/or petit pain

(v) **11.25**

12" Rustic Pizza

Margherita

our own tomato base sauce with mozzarella

& mascarpone cheese, fresh basil & olive oil

(v, pb*) **12.85**

Kailyard

mozzarella & mascarpone cheese, artichoke,

spinach, rocket, cherry tomatoes, spring onion & a

balsamic glaze (v, pb*) **14.65**

Braveheart

spiced chicken, fresh chillies, onion,

sun-dried tomatoes & crème fraîche

with a chilli olive oil **15.15**

Rabbie

topped with haggis, black pudding, mozzarella

& mascarpone cheese **15.15**

Sombrero

mozzarella & mascarpone cheese topped

with beef chilli, Mexican beans, crème fraîche

& fresh chillies **15.15**

Roma

mozzarella & mascarpone cheese, pepperoni,

salami, prosciutto, tomato, garlic, fresh basil,

rocket & olive oil **15.15**

Atlantis

mozzarella & mascarpone cheese, fresh seafood,

capers, anchovies, garlic & olive oil **15.95**

Haddie

creamy cheese base sauce with smoked haddock,

roasted shallots & fresh basil **15.95**

Tropical Curry

curry base sauce with cheese, red onion,

mango, pineapple, fresh chillies, coriander,

mint & rocket (v, pb*) **15.15**

BBQ Pulled Pork

pulled pork, cheese, bacon & red onion **15.15**

Plant-based cheese **1.55** supplement

Extra toppings from **1.00**

— Sides —

Fries (v*, pb*) **3.65**

Onion Rings (v*, pb*) **3.65**

Garlic Ciabatta (v) **3.65**

Baked Potato & Butter (v, pb*, gf) **3.65**

Special Fries

with rock salt, black pepper, garlic & fresh Parmesan **4.40**

Temptation Zone

All items are available to take away

Scone with butter & homemade preserve (v) from 3.35	Millionaire's Shortbread (v) 3.90 also delicious served warm	Fresh Cream Meringue (v, gf) 4.50 Shortbread (v) 3.05
Scone with whipped or clotted cream (v) from 4.50	Banana & Walnut Loaf (v) 3.50 Fruit Slice also delicious served warm	Empire Biscuit (v) 3.45 Strawberry Tart (v) 4.65 Carrot Cake (v) 4.40
Uncle Neil's Fruit Loaf (v) 3.50	(v) 3.65	Variety of Traybakes from 3.65

Sweets

Choux-paste Bun
filled with vanilla ice cream - topped with warm
toffee & pecan sauce (v) **6.15**

Sticky Toffee Pudding
served with ice cream (v, pb*) **6.15**

Affogato
vanilla ice cream with a double shot of espresso
(v, pb*, gf) **6.15**

— Add a liqueur of your choice from **4.10** —

Pavlova
topped with banana, vanilla ice cream
& warm toffee sauce (v, gf) **6.15**

Selection of Ice Cream (v, gf, pb*)
1 scoop **2.85**
2 scoops **4.75**
3 scoops **6.15**

Gluten-free & dairy-free cakes available

Sundaes

Lemon Meringue
vanilla ice cream & lemon sorbet with crushed meringue, white chocolate,
our limoncello sauce & fresh whipped cream (v) **8.60**

Kisa's Dream
strawberry & vanilla ice cream with fresh strawberries, strawberry sauce
& fresh whipped cream (v) **8.60**

Trinidad
vanilla & chocolate ice cream with banana, shortbread, fresh whipped cream
& our warm toffee sauce (v) **8.60**

Piña Colada
vanilla & coconut ice cream with a rum-based Piña Colada cream,
fresh pineapple, crushed meringue & fresh whipped cream (v) **8.60**

Hot Drinks

Cappuccino

topped with
chocolate or cinnamon
from **3.90**

Caffe Latte

4.15

Flavoured Latte

Vanilla
Caramel
Cinnamon
Hazelnut
Gingerbread
Almond
4.60

Americano

from **3.35**

Caffe Mocha

4.85

Flat White

smaller & stronger
than a latte **4.25**

Espresso

3.05

Selection of Loose-leaf Teas

Earl Grey

Camomile

Very Berry

Gunpowder

Ginger & Lemongrass

Peppermint

from **4.15**

Lemon Tea

3.05

Pot of Tea

(per person - reg/decaf)

3.35

Hot Water & Lemon

50p

Hot Chocolate

with marshmallows

& cream

5.30

Extra shot **60p** Plant-based milk **60p** supplement
Cream **60p** supplement Decaffeinated coffee **60p** supplement

Soft Drinks

Cold Bottles from **3.65**

Coca-Cola / Diet Coke / Coke Zero
Irn-Bru / Diet Irn-Bru
Fanta Orange
Sprite
Appletiser
Fentimans Ginger Beer
Elderflower
Pomegranate & Elderflower

Juice from **3.15**

Apple
Cranberry
Orange
Pineapple
Tomato

Mineral Water

still or sparkling
330ml **3.20**
750ml **5.35**

Milkshakes

A blend of milk & ice cream
topped with whipped cream **8.40**

Choice of flavours:

Banana
Biscoff
Chocolate
Chocolate Orange
Mint Aero
Oreo
Strawberry
Vanilla

Smoothies from **5.40**

Orange, mango & pineapple
Strawberry, orange & banana

Beer & Cider

Bottled Beer from **4.20**

Ossian - Scotland
Guinness - Ireland

Thistly Cross - Scotland (choice of flavours available)

Birra Moretti - Italy

Sol - Mexico

Coors Light - America

Budweiser - America

Dark Island - Scotland

Erdinger (non-alcoholic)

Peroni (non-alcoholic)

Draught Beer from **5.35**

Menabrea - Italy
Tennents - Scotland
Innis & Gunn - Scotland



Light & Crispy

Reveleste, Albarino, Spain (vegan)

Lemon zest - Stone fruit - Flint

125ml - **6.50**

175ml - **8.95**

250ml - **12.70**

Bottle - **38.00**

Kintu, Sauvignon Blanc, Chile (vegan)

Citrus - Pear - Green herb

125ml - **4.80**

175ml - **6.60**

250ml - **9.35**

Bottle - **28.00**

Bordon, Rioja Blanco, Spain (vegan)

Melon - Lemon - Mineral

125ml - **5.10**

175ml - **7.10**

250ml - **10.00**

Bottle - **30.00**

Aromatic

Simonsig, Chenin Blanc, S. Africa (vegan)

Golden apple - Tropical - Floral

125ml - **5.10**

175ml - **7.10**

250ml - **10.00**

Bottle - **30.00**

Snapper Rock, Sauvignon Blanc, NZ

Passion fruit - Gooseberry - Capsicum

125ml - **6.15**

175ml - **8.50**

250ml - **12.00**

Bottle - **36.00**

Sancerre Blanc, Les Baronnes, Dom Henri Bourgeois, France (vegan)

Pink grapefruit - Citrus - Flint

125ml - **9.40**

175ml - **13.00**

250ml - **18.35**

Bottle - **55.00**

Fruity

Vinazza, Pinot Grigio/Garganega, Italy (vegan)

Zesty - Honey - Lemon

125ml - **4.60**

175ml - **6.35**

250ml - **9.00**

Bottle - **27.00**

L'Ormarine 'Selection' Picpoul, France

Stone fruit - Mineral - Citrus

125ml - **6.50**

175ml - **8.95**

250ml - **12.70**

Bottle - **38.00**

Stone's Throw, Chardonnay, Australia (vegan)

Papaya - Pineapple - Tropical fruit

125ml - **5.10**

175ml - **7.10**

250ml - **10.00**

Bottle - **30.00**

Bold

Primasole, Primitivo, Italy (vegan)

Blackberry - Chocolate - Sweet spice

125ml - **5.30**

175ml - **7.30**

250ml - **10.35**

Bottle - **31.00**

Mesa Trinas, Malbec, Argentina

Blackberry - Plum - Violet

125ml - **5.30**

175ml - **7.30**

250ml - **10.35**

Bottle - **31.00**

Growers Touch, Cabernet Sauvignon, Australia

Blackberry - Plum - Mocha

125ml - **5.80**

175ml - **8.00**

250ml - **11.35**

Bottle - **34.00**

Rich & Fruity

Kintu, Merlot, Chile (vegan)

Raspberry - Plum - Vanilla

125ml - **4.80**

175ml - **6.60**

250ml - **9.35**

Bottle - **28.00**

Simonsig, Cabernet/Shiraz, S.Africa

Blackcurrant - Red berry - Pepper

125ml - **5.10**

175ml - **7.10**

250ml - **10.00**

Bottle - **30.00**

Cherry Block, Pinot Noir, NZ

Cherry - Raspberry - Hibiscus

125ml - **7.85**

175ml - **10.85**

250ml - **15.35**

Bottle - **46.00**

Monfil, Garnacha, Spain

Strawberry - Cinnamon - Violet

125ml - **4.95**

175ml - **6.85**

250ml - **9.70**

Bottle - **29.00**

Savoury

Bordon, Rioja Reserva, Spain (vegan)

Cherry - Vanilla - Leather

125ml - **6.50**

175ml - **8.95**

250ml - **12.70**

Bottle - **38.00**

Bio Balthazar, Minervois, France (organic,vegan)

Blackcurrant - Black cherry - Garrigue

125ml - **5.65**

175ml - **7.80**

250ml - **11.00**

Bottle - **33.00**

Ch. Parenchere, Cuvee Raphael, Bordeaux France

Dark plum - Casis - Spice

Bottle - **44.00**

Rose

Bordon, Rioja Rosado, Spain (vegan)

Grapefruit - Red berries - Mineral

125ml - **5.10**

175ml - **7.10**

250ml - **10.00**

Bottle - **30.00**

Dune-Gris de Gris, France

White peach - Tangerine - Floral

125ml - **5.95**

175ml - **8.25**

250ml - **11.70**

Bottle - **35.00**

Sparkling

Terredirai Prosecco, Valdobbiadene, Italy

Blossom - Pear - Citrus

Flute - **8.15**

Bottle - **36.00**

Simonsig, Kaapse Vonkel Rose, S. Africa (vegan)

Ripe cherry - Raspberry - Sweet spice

Flute - **8.35**

Bottle - **38.00**

Laurent Perrier, La Cuvée, Champagne, France (vegan)

Elegant - Brioche - Lemon

Flute - **15.75**

Bottle - **86.00**

Laurent Perrier, Rose, Champagne, France (vegan)

Flute - **19.95**

Bottle - **110.00**

Signature Cocktails

from **9.70**



Kisa's Summer Delight*

Peach Schnapps - Malibu – pineapple - cranberry – lime - coconut



Spiced Mai Tai*

Havana Club: Cuban Spiced - Cointreau - Angostura Bitters
Orgeat (almonds) - pineapple - lime



Absolutely Rhubarb*

Absolut Vanilia - Edinburgh Gin: Rhubarb & Ginger - Aperol - pineapple - lime



Sunshine on Mill Street

Ketel One Citroen - Bacardi – passion fruit – raspberry – lime - sugar syrup



Maple Whisky Sour*

Monkey Shoulder - Angostura Bitters - maple syrup

Sparkling & Spritz

from **9.70**



Aperol Spritz

Prosecco - Aperol – soda water



Kisa's Royale

Chambord - prosecco



Rhubarb & Ginger Fizz

Edinburgh Gin: Rhubarb & Ginger - prosecco – sugar rim



Mimosa

Cointreau – prosecco – orange juice



Classic Champagne Cocktail

Laurent-Perrier – Martell VS - Angostura-soaked sugar cube **17.70**

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Classic Cocktails

from **9.70**



Pornstar Martini*

Absolut Vanilia - Passoã - passion fruit - pineapple - lime - vanilla
served with a shot of prosecco



French Martini*

Chambord - CÎROC Pineapple - pineapple



White Lady

Bombay Sapphire - Cointreau - lime - sugar syrup



Bramble

Chambord - Gordon's Gin - lime - sugar syrup



Cosmopolitan

Ketel One Citroen - Triple Sec - cranberry - lime



Piña Colada

CÎROC Pineapple - Malibu - milk/cream - pineapple - lime - coconut



Amaretto Sour*

Disaronno (almonds) - Angostura Bitters - lime



Bloody Mary

Tito's vodka - Cockburn's - tomato juice
Worcestershire sauce - Tabasco - black pepper - celery



Classic Mojito

Bacardi - lime - mint - sugar syrup

Choice of flavours: strawberry & elderflower - raspberry - passion fruit - mango



Classic Margarita - shaken, frozen or on the rocks

Jose Cuervo Tequila - Triple Sec - lime - sugar syrup

Choice of flavours: strawberry - raspberry - passion fruit - mango - coconut



Classic Daiquiri - straight up or frozen

Bacardi - lime - sugar syrup

Choice of flavours: strawberry - raspberry - passion fruit - mango

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Perfect Serves

Double-measure premium spirits accompanied by a refreshing mixer



Don Julio Reposado

Fever-Tree Mexican Lime Soda - lime wedge **15.30**



Harris Gin

Fever-Tree Mediterranean Tonic Water - sliced grapefruit **13.20**



Havana Club 7

Fever-Tree Ginger Ale - lime wedge **11.90**



Hendricks Gin

Fever-Tree Premium Indian Tonic Water - cucumber - lime wedge **12.30**

After-dinner Drinks

from **9.70**



Espresso Martini

Vodka - Kahlúa - espresso - caramel



Bounty

Malibu - Kahlúa - Baileys - milk



Toblerone

Frangelico (hazelnuts) - Kahlúa - Baileys - cream



Negroni

Persie Sweet & Nutty Old Tom (almonds) - Martini Rosso - Campari



Chocolate Orange Martini

Cointreau - Baileys - Kahlua - cream

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Mocktails

from **5.00**



Mai Tai*

Orgeat (almonds) - orange – pineapple - lime - cinnamon



Mojito

Apple - mint - lime

Choice of flavours: strawberry & elderflower - raspberry - passion fruit - mango



Pornstar*

Passion fruit – pineapple - lime - grenadine



Summer Delight*

Pineapple - cranberry - lime - coconut



Pina Colada

Pineapple - milk/cream – coconut - lime

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Spirits

Vodka from 4.10

CÎROC	Ketel One	Tito's
Grey Goose	Smirnoff	

Gin from 4.10

Bombay Sapphire	Hendrick's
Botanist	Isle of Harris
Brockmans Gin	Persie: Sweet & Nutty
Caorunn	Old Tom
Edinburgh Gin	Persie: Zesty Citrus
Gordon's	Tanqueray

Liqueurs & Aperitifs from 4.10

Antica Sambuca	Grand Marnier
Archers Peach Schnapps	Kahlúa
Baileys	Midori
Campari	Pernod
Chambord	Pimm's
Cinzano Bianco	Tia Maria
Cointreau	Triple Sec
Disaronno	

Rum & Tequila from 4.10

Bacardi White	Mount Gay
Captain Morgan	O.V.D.
Havana Club 7	Kraken
Havana Club Cuban Spiced	Don Julio
Malibu	Jose Cuervo Gold

Sherry & Port from 4.20

Cockburn's Special Reserve
Croft Original
Portal 29 Grapes Reserve
Taylor's Vintage

Whisky from 4.10

Speyside – Single Malt (mellow, not peaty)

Benromach 10 yr
Glenfiddich 12 yr
Macallan Sherry Cask 12 yr

Highlands – Single Malt

Aberlour 12 yr
Glenmorangie 10 yr
Highland Park 12 yr
Jura 10 yr
Talisker 10 yr
Isle of Skye 8 yr

Islay – Single Malt (smoky)

Laphroaig 10 yr
Bowmore 18 yr
Lagavulin 16 yr

Lowlands – Single Malt

Tullibardine
Glenogyne 15 yr

Campbeltown – Single Malt

Springbank 10 yr

Blended

Bell's
Famous Grouse
Johnnie Walker Red Label
Monkey Shoulder

Irish

Jameson
Bushmills

Others

Woodford Reserve (Bourbon)
Jack Daniel's (Tennessee)
Canadian Club

Brandy & Cognac from 5.10

Martell VS

Remy Martin VSOP