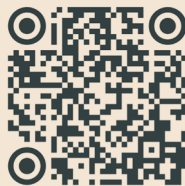


SCAN FOR OUR MENU IN YOUR LANGUAGE



FANCY A FREE COFFEE?

Leave us a  
★★★★★  
review on TripAdvisor  
and enjoy any **FREE**  
non-alcoholic drink  
after your meal.



## Welcome to Hot Toddy

Established August 2023, we are here to help showcase the best in local food and drinks. We do so in a variety of ways including our beautiful place, lovely service and our downstairs Whisky Lounge (available for hire).

### Local

We do our best to source products from independent local producers wherever possible. Although you might see a wine or two from Spain or France, we have dozens of suppliers bringing us lovely products from Edinburgh and the surrounding areas. We are proud to offer locally roasted coffee by Cult Coffee. All our beers are brewed right here in Edinburgh from various local breweries with our beer on tap coming from Moonwake Brewery. We have local gins, whiskies and spirits in our bar. Even the honey going into our Hot Toddies comes from the busy bees at Edinburgh Honey Co.

### Authentic Quality

We are an independent venue. This means that our heart and soul has gone into everything that we do here. We strive to offer top quality products authentic to Scotland and Edinburgh. We shy away from cutting corners at every opportunity. Even all the plants are real.

### Love Edinburgh

Hot Toddy is an extension of Little Fish Tours, a local walking tour company in Edinburgh. We are founded by tour guides for locals and tourists alike to get a taste of Edinburgh. If you want to know more, enquire about our various daily walking tours or our award-winning storytelling whisky events “Whisky and Tales”, hosted right here daily.

### Enjoy

Have a bite, a coffee, a cocktail. Explore our various murals and art by local artist. Admire our plants. Enjoy our space as we do.

Want to help? You know what to do. Talk, tell and review.

Welcome to

*Hot Toddy*



# Food by Hot Toddy

Scottish Local Dishes with a Modern Twist

## Brunch

From 9.00 til 13.45

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### Main Plates

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#### Full Scottish Breakfast \_ £15

*A traditional Scottish feast with crispy bacon, pork sausage, haggis, black pudding, grilled tomato, sautéed mushrooms, baked beans, tattie scone, and a fried egg. Served with toasted sourdough.*

#### Vegan Full Scottish Breakfast \_ £14

*A full-flavour vegan take on the classic featuring plant-based sausages, haggis, tattie scone, grilled tomato, mushrooms, baked beans, sautéed spinach, and tofu scramble. Served with toasted sourdough. (VG) (NGCI Available)*

#### Granola Bowl \_ £8.50

*Crunchy granola layered with Greek yogurt, topped with seasonal fresh fruits and a drizzle of maple syrup. (V)*



**Eggs Florentine \_ £14.50**

*Two poached eggs served over wilted spinach and toasted seeded bread,  
drizzled with velvety hollandaise sauce.*

*(add smoked salmon for an extra £2.50) (V) (NGCI Available)*

**Maple Bagel \_ £13**

*Fluffy scrambled eggs and crispy bacon layered on a warm toasted bagel, finished with  
a touch of pure maple syrup for a sweet and salty hit. (NGCI Available)*

**Nordic Bagel \_ £15**

*Creamy avocado and smoked salmon on a toasted bagel, finished with a light spread of  
mayo and a sprinkle of sesame seeds. (NGCI Available)*

**The Garden Bagel \_ £12**

*A vibrant vegan bagel loaded with smashed avocado, sweet sundried tomatoes,  
slow-cooked caramelized onions, and crunchy roasted pumpkin seeds.*

*(VG) (NGCI Available)*

**Chef's Risotto \_ £17.50**

*Indulge in our chef 's special risotto, prepared with the fresh ingredients  
vegetables and cheese.*

*Please ask our staff for today's featured varieties. (Ve) (NGCI Available)*

**Steak Frites \_£19.50**

*Tender pan-seared steak, served with skin on fries, roasted vegetables  
and red wine reduction. (NGCI Available)*



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## Sides

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### **Scotch Egg \_£9.50**

*A hard-boiled egg wrapped in haggis, coated in breadcrumbs, and fried until golden brown. Served warm with a side of whisky sauce and rocket.*

### **Marinated Olives \_ £6.50**

*Green olives marinated in Olive oil and herbs - rosemary, thyme, garlic and orange zest.  
(Ve) (NGCI Available)*

### **Basket of Bread \_ £5**

*Our lovely artisan bread served with a side of Olive oil and balsamic vinegar.  
(Ve) (NGCI Available)*

### **Garlic Bread \_ £6.50**

*Lightly toasted bread with garlic butter and fresh chopped parsley.  
(V) (NGCI Available)*

### **Skin on Fries \_ £6**

*Golden, crispy and lightly seasoned chips. (V) (NGCI Available)  
Make it indulgent – add melted cheddar cheese for just £1!*



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## Sweets and Treats

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### **Artisan Cheese Board From Mellis Cheesemonger \_ £16**

*A selection of Scottish and International farmhouse cheeses from renowned cheesemonger Mellis, served with local heather honey, dried fruits, crunchy crackers and oatcakes. (V) (NGCI Available)*

### **Whisky and Chocolate Mousse Tart \_ £7.50**

*A rich dark chocolate mousse infused with smooth whisky, set in a crisp chocolate tart shell and finished with a hint of sea salt. (Ve) (NGCI Available)*

### **Sticky Toffee Pudding \_ £7.50**

*Warm, rich sticky toffee pudding served with a scoop of vanilla ice cream and drizzled in caramel.*

### **Deep-Fried Mars Bar \_ £6.50**

*A Scottish favourite, crispy and gooey, dusted with powdered sugar and served with a scoop of vanilla ice cream.*



# Lunch and Dinner

From 14.00

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## Small Plates

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### **Soup of the Day \_ £7**

*Chef's daily seasonal selection.*

*(Ve)(NGCI Available)*

### **Bread & Dips Board \_ £10.50**

*A selection of our homemade dips including a rich and smoky baba ghanoush, creamy hummus, velvety romesco and savoury tapenade, served alongside with freshly baked bread. (Ve) (NGCI Available)*

### **Tomato & Avocado Tartare \_ £9.50**

*Fresh tomato and diced avocado, seasoned with olive oil, basil, salt, and pepper.*

*Served with crackers. (Ve) (NGCI Available)*

### **Spicy Chicken Wings \_ £9.50**

*Chicken wings marinated in a rich spicy homemade tomato sauce, served with a mint and yogurt sauce. (NGCI Available)*

### **Pineapple and Avocado Salmon Ceviche \_ £15.50**

*Finely chopped pineapple, avocado and Scottish salmon marinated in lime juice, red onion, coriander, and a touch of fresh chilli. Served with sweet potato chips for dipping. (NGCI Available)*



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## Big Plates

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### **Haggis, Neeps and Tatties \_ £22.50**

*Traditional haggis served with “neeps and tatties” (mashed turnips and potatoes) and a whisky sauce. (V Available)*

### **Ribeye Steak \_ £35**

*Grilled Scottish ribeye served with roasted potatoes, red wine jus and a medley of seasonal vegetables. (NGCI Available)*

### **Highland Venison \_ £34.50**

*Highland venison, paired with portobello mushroom, crisp kale chips, broccoli steams and berries. (NGCI Available)*

### **Pot of Shetland Mussels \_ £24**

*Fresh mussels in a creamy white wine, garlic and herb broth.  
Served with warm crusty bread for dipping. (NGCI Available)*

### **Catch of the Day \_ £29.50**

*Today’s fresh catch accompanied with a smooth roasted red pepper, onion and garlic sauce. Paired by grilled potatoes, fine beans and asparagus.*

### **Chef’s Risotto \_ £19.50**

*Indulge in our chef ’s special risotto, prepared with the fresh ingredients vegetables and cheese. Please ask our staff for today’s featured varieties.  
(Ve) (NGCI Available)*

### **Wild Mushroom-stuffed Peppers \_ £22.50**

*Tender bell peppers filled with a savoury blend of Scottish wild mushrooms, seasoned with thyme and garlic, and complemented by a side of black rice.  
(Ve) (NGCI Available)*





### **Mediterranean Salad \_ £15.50**

*Cherry tomatoes, cucumber, black olives, red onion, roasted peppers, fresh herbs, and a dressing of olive oil, red wine vinegar, oregano and garlic. (Ve) (NGCI Available)*

### **Leaves, Fruits & Blue Cheese Salad \_ £18**

*Pomegranate, mango, grapes, blue cheese and fresh greens, dressed with a balsamic glaze and olive oil. (V) (NGCI Available)*

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## **Sides**

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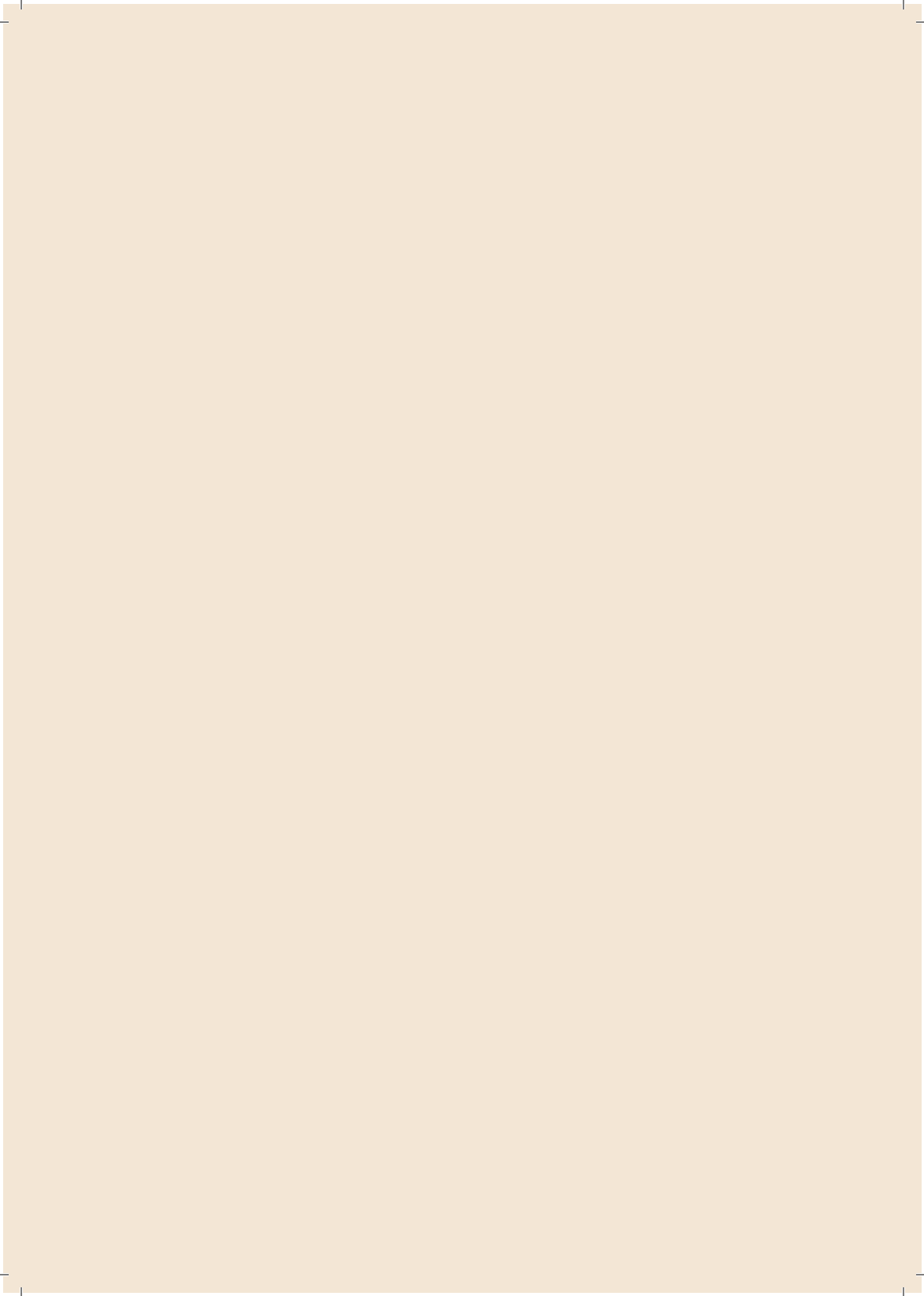
(Ve) Vegan (V) Vegetarian

(NGCI) Non-Gluten Containing Ingredients\*

\*Our kitchen contains many fresh ingredients and whilst we strive to reduce cross contamination we cannot 100% guarantee this.

Please ask staff for a full list of allergens.





*Drinks*  
*by Hot Toddy*



## HOT DRINKS

*Coffee from Cult Roasters of Newington*

Espresso	3.00
Doppio	3.25
Americano	3.60
Latte	3.80
Cappuccino	3.70
Macchiato	3.35
Mocha	3.90
Flat White	3.70
Irish Coffee	8.00
Tea from Brodie's of Musselburgh	3.10
<i>Scottish Breakfast, Decaf Breakfast, Earl Grey, Green, Chamomile, Peppermint, Berry Crush, Lemon &amp; Ginger</i>	
Hot Chocolate	3.80

Alternative Milk Options:

*Almond, Coconut and Oat*



## SOFT DRINKS

Coca-Cola	3.00
Diet Cola	3.00
Irn Bru	3.00
Still Water	2.20
Sparkling Water	2.20
Fever Tree	3.00
<i>Tonic Water, Slim Tonic, Soda Water, Lemonade, Ginger Beer, Ginger Ale</i>	
Juice	3.00
<i>Apple, Pineapple, Cranberries, Orange, Pomegranate, Tomato</i>	

## BEER

*From Breweries in Edinburgh*

Draught:

Moonwake Helles

½ Pint 2.75 - Pint 5.50

*European style lager. Fresh, clean and crisp.*

Guest Beer

½ Pint 3 - Pint 6

*Seasonal option from Moonwake*

Cans:

Moonwake seasonal

6.50

Pilot

5.50

Campervan

6.50

Jump/Ship Alcohol Free

4

## CIDER

*Thistly Cross cider of Dunbar*

Traditional

6

Whisky Cask

6.50

Scottish Fruits

6





## WINES

### FIZZ

	200ml	750ml
Adria Vini, Dolci Colline Prosecco Spumante 20cl (Italy, Veneto)	£10.35	
Fresh and gently fruity fizz with citrus and green apple aromas.		
Adria Vini, Dolci Colline Prosecco Spumante (Italy, Veneto)		£33.10
Fresh and gently fruity fizz with citrus and green apple aromas.		

### WHITES

	175ml	250ml	750ml
Clea ,Verdejo 2023 (Spain, Rueda)	£7.90	£11.30	£31.65
Intense aroma of white fruits, citrus and cut grass with a light touch of balsamic and mineral notes.			
False Bay Vineyards, Chenin Blanc 2023 (South Africa, Coastal)	£6.60	£9.40	£26.50
Excellent dry Chenin with aromas of white flowers and honeysuckle, and rich apple pie-like flavors			
Heaphy, Sauvignon Blanc 2023 (New Zealand, Nelson)	£8.62	£12.35	£37
Bright citrus and apple notes with a rich, leesy texture and a fresh, saline finish.			
The Rambler, White NV (South Africa, WC)			£23
100% bush vines from Swartland's sandy, granitic soils - predominantly Chenin Blanc.			
Piedra Fluida, Blanco 2023 (Spain, Tenerife)			£36
Fresh and vibrant with bright citrus, white fruit, and subtle mineral notes.			
Artisans Partisans, Les Indigenes, Cultiver Grenache Blanc 2024 (France, Languedoc)			£40
Well-balanced and fresh, with vibrant aromas of green apple, lime leaf, and white peach.			

### ROSE & ORANGE

	175ml	250ml	750ml
Chateau l'Ermitage, Gris Marin Gris de Gris IGP Rosé Sable de Camargue 2023 (France, Languedoc)	£6.99	£10	£30
Pale copper rosé with a refined, elegant look beyond classic Provence style.			
Casale Trebbiano, Orange Wine Vecchia Vigna 2012 (Italy, Chianti)			£80
Rich wine and textured with dried fruit, warm spices, and a complex, lingering finish.			





## REDS

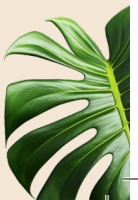
	175ml	250ml	750ml
Sottano, Malbec 2023 (Argentina, Mendoza) As Malbec should be, it is full of flavour but has soft velvety tannins giving a proper long finish.	£8.60	£12.30	£34.50
Vega del Rayo, Tempranillo Rioja 2022 (Spain, Rioja) Soft and easy to drink with approachable ripe fruit yet well-structured.	£7.90	£11.30	£31.65
Piedra Fluida, Magec 2023 (Spain, Tenerife) Vibrant wine with fresh citrus, white fruit, and mineral nuances, showing Tenerife's unique terroir.	£8.62	£12.35	£37
Juan Carlos Sancha, Ad Libitum Rioja Maturana Tinta 2022 (Spain, Rioja) Rich berry fruits with cranberry and raspberry, backed by deep colour and firm tannins.			£43
Chateau Penin, Grande Selection 2019 (France, Bordeaux) Elegant blend of vanilla and ripe red fruits with firm tannins and balanced strength.			£47
Anthonij Rupert, Optima 2020 (South Africa, Western Cape) Bold and fleshy with juicy flavors, firm tannins, and a tight, structured finish.			£65

## DESSERT

	125ml	175ml	750ml
Quinta Do Piloto, Moscatel De Setubal 2021 (Portugal, Setubal) Sweet and balanced with dried fruit, caramel, citrus peel, and vibrant acidity.	£7.33	£10.26	£44.00

## FORTIFIED Wines:

Port of Leith Distillery:	
Oloroso Sherry	5.75
Cardenal Cisneros - Pedro Ximenez	8





# Hot Toddy

<b>Classic Toddy</b>	8
<i>A hot, sweet, spicy whisky drink.</i>	
<b>Smoky Toddy</b>	9
<i>Hot Toddy made with a smoky whisky.</i>	
<b>Grey Toddy</b>	8
<i>Hot Toddy made with Earl Grey tea.</i>	
<b>Caribbean Toddy</b>	8
<i>Hot Toddy made with rum.</i>	
<b>Virgin Toddy</b>	5.5
<i>Sub out the alcohol and enjoy a warm, sweet, spiced drink with a dash of orange bitters.</i>	

What is a Hot Toddy and where did it come from? Well, unlike our recipe it's complicated. A Hot Toddy is an alcohol-based drink, sweetened, flavoured with spice and topped up with hot water. There is a romantic story that the drink first came into being at Tods Well Tavern, located close to Arthurs Seat, to help heat the patrons from the often bitter cold that we experience in Edinburgh. There is another story that an Irish doctor Robert Todd would prescribe the drink to his patients and many still turn to the drink for its "curative" properties today. None other than Sir Alexander Flemming, the inventor of penicillin, when asked on a cure for the common cold replied with "A good gulp of hot whisky at bedtime, it's not very scientific, but it helps."

In reality the drink probably came into existence in India in the early 1600s whilst it was under British rule. There they would make a Toddy which is fermented palm sap and then flavoured with spice.

There are many ways you can make a Hot Toddy. Here we use a dram of whisky which is then sweetened with local wildflower honey. We then add a dash of lemon juice, top up with hot water, then garnish with a cinnamon stick and a lemon slice studded with clove.

This is a wonderful hot, sweet, spicy, soothing drink. The perfect remedy to Edinburgh's dreich weather!

However you decide to drink it, we hope you enjoy it!





## SPRITZS

Light, bubbly and dangerously drinkable. 11

**Aperol Spritz** 11

*Aperol, Prosecco, Soda* The Venetian classic that made the aperitivo hour an institution.

**Campari Spritz** 11

*Campari, Prosecco, Soda* Bitter and bold for those who like their bubbles with backbone.

**Hugo Spritz** 11

*Gooseberry & Elderflower* Edinburgh Gin, Fresh Mint, Prosecco, Soda, Lime  
Light, floral, and delightfully crisp with elderflower and gooseberry.

**Limoncello Spritz** 11

*Limoncello, Prosecco, Soda, Lemon slice* A sip of Italian sunshine. Bright, zesty and far too easy to drink.

**Chambord Spritz** 11

*Chambord, Prosecco, Soda, Mixed berries* A burst of raspberries, blackberries and French flair in every sip.

**Rhubarb & Ginger Spritz** 11

*Rhubarb and Ginger* Edinburgh gin, Fresh Ginger, Prosecco, Soda, Orange Peel,  
Sweet rhubarb meets warm ginger in a bubbly, refreshing twist.

**Raspberry Spritz** 11

*Raspberry* Edinburgh Gin, Fresh Mint, Prosecco, Soda, Lemon Twist, Bursting with juicy raspberry and sparkling zest.

## COCKTAILS

The legends. No need for introductions, but here they are anyway

**Old Fashioned** 11.5

*Bourbon, Sugar, Angostura bitters and Orange bitters.*  
Simple, bold, timeless. And no, we don't serve it your mate's way.

**Bloody Mary** 11.5

*Vodka, Tomato juice, Lemon, Tabasco, Worcestershire sauce and Tajin.*  
Your hangover doesn't stand a chance.

**Espresso Martini** 11.5

*Vodka, Kahlúa, Fresh espresso.* Wakes you up, messes you up. Thanks Kate Moss.





### Martini (Dry or Dirty)

*Gin, Dry vermouth, Olive or lemon twist. Stirred, obviously. Bond approved.*

11.5

### Tom Collins

*Gin, Fresh lemon, Sugar syrup, Soda*

*Sharp, fizzy, refreshing. A proper gentleman's lemonade.*

11.5

### Negroni

*Gin, Sweet vermouth, Campari*

*Bitter, sweet and built to linger. Like all good things in life.*

11.5

### Cosmopolitan

*Vodka, Triple sec, Lime, Cranberry*

*Classy, pink and not just for Carrie Bradshaw.*

11.5

### Paloma

*Tequila, Grapefruit, Lime, Soda, Salt*

*A salty sweet sipper with plenty of bite. Viva México.*

11.5

### Margarita or Spicy Margarita

*Tequila, Triple sec, Fresh lime, Chilli optional*

*Classic or spicy, either way it packs a punch.*

11.5

### Amaretto Sour

*Amaretto, Fresh lemon, Vegan foamer, Bitters*

*Sweet, tart and silky smooth. A hug in a glass*

11.5

### Pina Colada

*Rum, Pineapple, Coconut, Honey*

*If you like getting caught in the rain this one's for you.*

11.5

### Hurricane

*White rum, Dark rum, Orange Juice, Passionfruit, Lime, Grenadine*

*A tropical storm in a glass. Brace yourself.*

11.5

### Triple Berry Daiquiri

*Rum, Mixed berries, Apple Juice, Lime, Sugar Syrup*

*Sweet, fruity and dangerously addictive. No regrets.*

11.5





## MOCKTAILS

All the fun, none of the fuzzy mornings

### Passion Fruit Martini

6

*Alcohol Free Gin, Passionfruit, Vanilla, Fresh lime*

*Exotic, punchy and proof that alcohol free doesn't mean boring.*

### Cranberry Negroni

6

*Alcohol Free Gin, Cranberry, Bitters*

*Bittersweet and herbal. A sober twist with serious flavour.*

### Grapefruit Daiquiri

6

*Grapefruit, Lime, Sugar*

*Fruity, vibrant and seriously refreshing.*

### Virgin Pina Colada

6

*Pineapple, Coconut, Honey*

*All the beach vibes, minus the hangover.*



## WHISKIES FROM SCOTLAND BY REGION





## Whisky Flights

### New Kids on the Block

23

*This whisky flight will take you through some of the newer distilleries Scotland has to offer and you might find something you may not find at home.*

*Ailsa Bay, Lochlea, Kilchoman Fino Sherry, Campbeltown Loch*

### Taste of Scotland

27.60

*This whisky flight will take you through all the major whisky regions of Scotland.*

*Lochlea, Mortlach 12, Clynelish 14, Ardbeg 10,*

### Taste of Peat

27.60

*Work your way up through increasingly more smoky whiskies.*

*Talisker 10, Kilchoman Machir Bay, Ailsa Bay, Lagavulin 16*

### All in the Wood

27.50

*This whisky flight takes you through a selection of whiskies which have all been aged in very different barrels taking you on quite the taste journey.*

*Balvenie 14 Rum cask, Glenfarclas 15 Sherry cask, Glengoyne 10 Bourbon cask, Kilchoman Sanaig*

### Take a flight home

25.00

*Take the true taste of Scotland home and enjoy it from the comfort of your sofa.*

*Bowmore 12, Balvenie 12, Old Pulteney 12, Glengoyne 10, Balvenie 14 Caribbean Cask*



## LOWLANDS

Ailsa Bay 6.7  
*Our smoky Lowland*

Glenkinchie 12 6.6  
*Honey and Grain*

\* Lochlea 5.7  
*Creamy Barley*

## SPEYSIDE

Balvenie 12 6.5  
*Vanilla and dried fruits*

\* Balvenie 14 7.55  
*Tropical and sweet*

Benromach 10 5.75  
*Smokey and rich.*

Glenlivet 12 5.65  
*Buttery and vanilla-rich with bright fruits*

\* Mortlach 12 7  
*Warming oak and soft raisins, wonderfully smooth*

## HIGHLANDS

Clynelish 14 7.45  
*Dry oak, vanilla, leather and salt*

Glendronach 12 5.65  
*Pain au chocolate, raisins and fruit*

Glenfarclas 15 7.65  
*Raisins, more sherry, orange peel, walnuts and dates*

Glengoyne 10 7.65  
*Barley rich, more bourbon influence. Clean and dry*

Glengoyne 15 9.8  
*Oily and rich. Sweet and spicy. Apple tart*

Highland Park 12 5.65  
*Deep and full. Grilled orange and toasted grains*

\* Oban 14 8.65  
*Smoky, creamy and rich. Toffee, cloves and light peat*

Old Pultney 12 6  
*Chocolate peanuts, mint, citrus peels, maritime elements and white pepper*

Talisker 10 5.4  
*It's a bonfire of peat crackling with black pepper*

\* Our staff recommendations.



## ISLAY

<b>Ardbeg 10</b>	5.35
<i>Sweet vanilla and Ardbeg smoke that we all know and love.</i>	
<b>Bowmore 12</b>	6.8
<i>Lovely and rounded. Smoke and sweet. 'The Perfume distillery of Islay'.</i>	
<b>Bunnahabhain 12</b>	5.25
<i>No smoke. Nutty and sherried with a coastal element.</i>	
<b>Kilchoman Port Cask</b>	8.35
<i>Rich red berries and figs with earthy tobacco and smoky spice.</i>	
<b>Kilchoman Sauternes Cask</b>	8.35
<i>Buttery sweetness, tropical fruits, and floral peat smoke.</i>	
<b>Kilchoman Machir Bay</b>	5.5
<i>Tropical fruit and dried fruits lead into peat smoke yet again.</i>	
<b>*Lagavulin 16</b>	9.2
<i>Thick and rich. Malt, sherry and powerful smoke.</i>	
<b>Laphroaig 10</b>	8
<i>Rich and earthy. A strong kick of smoke.</i>	

## CAMPBELTOWN

<b>Campbeltown Loch</b>	5.2
<i>Oily and sweet with some smoke. Vanilla, seaweed and peat.</i>	
<b>Springbank Longrow</b>	10.95
<i>Incredibly well balanced. Rich and creamy with ever-present smoke.</i>	

## BLENDS AND LIQUEURS

<b>Edradour Cream</b>	5.2
<i>A fine liqueur made using single malt whisky from Edradour distillery. A cut above the other commercially available cream liqueurs.</i>	
<b>Johnnie Walker Green Label</b>	5.65
<i>Medium-body with notes of coffee beans and chocolate, dates and walnuts.</i>	

\* Our staff recommendations.



# GIN

## **Ben Lomond 4.90**

*Crisp juniper, gentle spice and berry sweetness.*

## **Boe 4.50**

*Clean, smooth and refreshing. Citrus peel and fresh herbs.*

## **Botanist 5.50**

*Mellow and warm. Citrus, herbs and floral.*

## **Caorunn 5.25**

*Orange oil, rosemary and a subtle sweetness of heather honey.*

## **\* Eden Mill 4.50**

*Citrus forward, sea buckthorn berries and spicy notes from the classic botanicals.*

## **\* Edinburgh Gin Classic 4.00**

*Juniper-forward. Creamy vanilla blends with coriander spice for warmth and depth.*

## **Edinburgh Gin Seaside 4.20**

*Inspired by the coast, with soft minerality and fresh botanicals for a crisp, breezy finish.*

## **Edinburgh Gin Range of Flavours 4.25**

*Raspberry, Gooseberry & Elderflower, Rhubarb & Ginger, Bramble and Honey, Lemon & Jasmine*

## **Gin Mare 5.00**

*Very herbal and aromatic. Perfume-like delivery. Coriander and tart juniper, citrus zest.*

## **Hendricks 5.25**

*Astoundingly fresh notes of cucumber, juniper and oak.*

## **Hills & Harbour 5.25**

*Piney juniper and exotic fruit with subtle spice. Clean and savoury.*

## **Rock Rose 5.25**

*Bright berries and soft florals. Heather, rose and vanilla.*

## **Pickering's 5.50**

*Classic, smooth, and spiced a bold London Dry with a twist of warmth and citrus.*

*\* Our staff recommendations.*

