

Cocktail Menu

Bellini £11.25
Hedonism in a flute—
Peach Schnapps, and White Peach Puree
Topped with Sparkling Blanc de Blancs,

Persephony's Ruin £11
Pomegrante Juice, Crème de Cassis and fresh Pomegranate seeds
Topped with Sparkling Blancs de Blancs

Monkey's Lunch £9.25
A rich concoction —
Banana Liqueur, Bailey's, Kahlua and cream with crushed ice

The Kracken £9
A notoriously spicy number from the deep. Kracken spiced rum
with ginger beer, fresh lime juice, and black pepper bitters

Scottish Gin Cocktails

Old Sea Dog £8
A refreshing tempest of Isle of Harris Sugar Sea Kelp Gin,
a splash of Sea Buckthorn Syrup, a sprinkle of Seaweed Powder
and Gregor's special Scottish Tonic

Highland Fling £8
A vibrant cocktail using Caorunn Scottish gin which is infused
with the Celtic flavours of bog myrtle, heather, rowan, and
Coul blush apple. Tonic, a splash of Elderflower soda and
a slice of apple enhance this small-batch gin.

Raspberry Botanical £8.20
A heady mix of The Botanist Gin, in-house pickled raspberries
in syrup, tonic and fresh thyme.

Gin Wave £7.80
A fresh breeze of a cocktail, using Hendricks Gin, Cucumber,
Mint, Fresh Lime & Tonic

Non – Alcoholic Virgin Cocktails

Island Mist £6
Wild Hibiscus Flower Syrup, Elderflower Cordial, Fresh Pink Grapefruit
Juice and Soda garnished with a Wild Hibiscus Flower

Mango Mock—olada £5.50
Silky mix of Mango puree, coconut cream and lime juice

Pomegranate Mohito £5.50
Extra Tall Cocktail of Muddled Lime slices and Fresh—picked
Apple Mint with Pomegranate Juice, Agave Syrup,
Vanilla Sugar & Ice