



The
**CAFE
ROYAL**

WEST REGISTER STREET

HISTORY OF THE CAFÉ ROYAL

THE FIRST CAFÉ ROYAL IN EDINBURGH WAS FOUND-ED BY MR JOHN AMBROSE AND OPENED IN 1826 AT 1 REGISTER PLACE ACROSS THE ROAD FROM THE PRESENT BUILDING. IT PREVIOUSLY WAS A TAVERN, SERVING COFFEE AND WINE, AS WELL AS BEER AND SPIRITS AND EQUIPPED WITH AMPLE DINING ROOMS WHICH SPECIALISED IN OYSTERS.

IN 1861 ALL THE PROPERTIES IN THE AREA WERE SOLD TO ROBERT HUME, A PLUMBER, WHO THEN PROCEEDED TO DEMOLISH ALL THE OLD, ORIGINAL BUILDINGS. WORK STARTED ON THE PRESENT BUILDING IN 1861. IT WAS ORIGINALLY BUILT TO BE A SHOWROOM FOR THE LATEST IN GAS AND SANITARY FITTINGS, BUT IT IS DOUBTFUL THAT IT EVER ACCOMMODATED ANY BATHS OR SINKS

ON 8TH JULY 1863 THE CAFÉ ROYAL MOVED TO ITS NEW LOCATION IN THIS STYLISH PARISIAN BUILDING, WHICH WAS DESIGNED BY LOCAL ARCHITECT ROBERT PATERSON. A GLORIOUS EXAMPLE OF VICTORIAN AND BAROQUE, LITTLE HAS CHANGED SINCE THEN. ENTERING THE CAFÉ ROYAL IS LIKE TAKING A STEP BACK IN TIME. ELEGANT STAINED GLASS AND FINE LATE VICTORIAN PLASTERWORK DOMINATE THE BUILDING.

HISTORY OF THE CAFÉ ROYAL

IRREPLACEABLE ROYAL DOULTON CERAMIC MURALS, PAINTED BY JOHN EYRE, ADORN THE WALLS IN BOTH THE RESTAURANT AND BAR. THESE WERE PURCHASED BY AN EARLY LICENSEE J. MCINTYRE HENRY FROM THE 1886 INTERNATIONAL EXHIBITION OF INDUSTRY, SCIENCE AND ART, WHICH WAS HELD ON EDINBURGH'S MEADOWS.

SINCE OPENING, THE CAFÉ ROYAL HAS PASSED THROUGH THE HANDS OF MANY OWNERS, ALTHOUGH NONE HAVE THREATENED THE UNIQUELY VICTORIAN ATMOSPHERE. NONE, THAT IS WITH THE EXCEPTION OF GRAND METROPOLITAN HOTELS, WHO TOOK OVER IN 1965 AND AGREED, FOUR YEARS LATER, TO SELL THE BUILDING TO WOOLWORTHS WISHING TO EXTEND THEIR PRINCES STREET STORE.

FORTUNATELY, THE CITY PLANNING OFFICER DISAGREED, AND AIDED BY A PETITION OF 8700 SIGNATURES, HE ENSURED THAT PLANNING PERMISSION WAS DENIED. ON 27TH FEBRUARY 1970 THE WHOLE BUILDING AND ITS INTERIOR WERE LISTED THUS PRESERVING IT FOR FUTURE GENERATIONS.



SCAN FOR LINKS TO OUR WEBSITE & SOCIAL MEDIA

OYSTERS IN SCOTLAND'S OLDEST OYSTER BAR

OYSTERS

1/2 DOZEN / DOZEN

ROCK (SCOTTISH)
MIGNONETTE
22/44

ROCK (SCOTTISH)
TIGERS MILK
22/44

ASK FOR TODAYS HOT SELECTION
24/48

SUGGESTED PAIRINGS

GUINNESS

STRETCHING BACK TO THE 18TH & 19TH CENTURIES IN IRELAND, GUINNESS IS A PAIRING STEEPED IN HISTORY. BRINY SWEETNESS OF OYSTERS MATCH THE RICH ROASTED FLAVOURS OF STOUT.

PICPOUL DE PINET

PICPOUL AND OYSTERS HAVE A LONG AFFINITY IN LANGUEDOC, WITH THE REGION BEING FAMOUS FOR ITS WINE AND OYSTERS. THEY DO SAY WHAT GROWS TOGETHER GOES TOGETHER AND THIS ACIDIC WINE COMPLEMENTS OYSTERS PERFECTLY.

CAOL ILA DISTILLER'S EDITION/BOWMORE 15 YEAR

OYSTERS AND SMOKED OR PEATED SCOTCH WHISKY IS A CLASSIC COMBINATION. THESE TWO HAVE THE ADDED SWEETNESS FROM THEIR BARREL AGING THAT MATCH PERFECTLY RICH SALINE-Y OYSTERS

CHAMPAGNE & OYSTERS IN SCOTLAND'S OLDEST OYSTER BAR

AVAILABLE IN THE BAR FROM 11AM, SEVEN DAYS A WEEK, THIS MARRIAGE OF SOCIAL RESONANCE, IS A PERFECT PAIRING, COMBINING TWO ASPECTS THAT FIT IN PERFECT HARMONY, WITH THE CHAMPAGNE THERE IS NOT AN ATTEMPT TO DESTROY THE QUALITIES OF THE OYSTER, AND NEITHER IS THE OYSTER SUBORDINATED TO THE FRESHNESS OF THE CHAMPAGNE, BUT ONE ELEMENT ENHANCES THE OTHER. TWO JEWELS OF GASTRONOMY WHERE PLEASURE IS THE KEY ELEMENT IN THIS DELIBERATE COMBINATION. AN EXTRAVAGANT AND APHRODISIAC MARRIAGE NEEDS A CERTAIN AMOUNT OF CREATIVITY. NATURAL OYSTERS BEST COMBINE WITH A YOUNG VINTAGE CHAMPAGNE, LIGHT AND VIBRANT WITH GOOD ACIDITY, WITHOUT DOSAGE, SERVED AT A TEMPERATURE OF 6-8°C. OYSTERS AND CHAMPAGNE ARE A MARRIAGE NOT INTENDED TO PLEASE EVERYONE, SO THE CONSUMER MUST BE SEDUCED AND WILLING TO ACCEPT THE CHALLENGE.

CHAMPAGNE & OYSTERS

22.20
125ML JOSEPH PERRIER, 3 SCOTTISH OYSTERS

25.50
125ML VEUVE CLICQUOT, 3 SCOTTISH OYSTERS

BAR SNACKS

GORDAL OLIVES

(VG)
5.5

MISO & SEAWEED BUTTER

SOYDROUGH (V)
6.5

PADRON PEPPERS

ROMESCO & SMOKED ALMONDS
(VG)
7

SIDES

HAND CUT BEEF DRIPPING CHIPS 6
ROCKET SALAD, PICKLED CUCUMBER,
WATERMELON 7

SEASONAL GREENS (VG) 6
POMME ANNA (V) 6

SANDWICHES

AVAILABLE MONDAY-SATURDAY 11AM-5PM

ARTICHOKE & SUNDRIED
TOMATO TAPENADE

SANDWICH (V)
CASHEW CREAM CHEESE, HAND
CUT CHIPS
13

'THE MACBETH' TOASTIE

HAGGIS, SMOKED BACON,
CHEDDAR, ONION, MUSTARD &
HAND CUT CHIPS
14

SIRLOIN STEAK
SANDWICH

ONION RINGS, MUSTARD MAYON-
NAISE, WATERCRESS & HAND CUT
CHIPS
15

FISH FINGER SANDWICH

TARTARE SAUCE, PICKLED ONION,
HAND CUT CHIPS
13

A discretionary 12.5% service charge is added to all food bills, All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available upon request - please speak to a member of the team if you have any allergies or queries regarding allergies. Cross Contamination may occur as all food is prepared in the same kitchen.

MUSSELS

SERVED WITH WARM SOURDOUGH BREAD
ADD HAND CUT CHIPS – 6.0

MOULES MARINIÈRE

12/22

ASK FOR TODAY'S SPECIAL

12/22

SEAFOOD PLATTER

A MIX OF OUR HOT & COLD SEAFOOD FROM AROUND
SCOTLAND AND FURTHER AFIELD.

ALL SERVED WITH SOURDOUGH & MISO & SEAWEED BUTTER

60

DRESSED CRAB, OYSTERS, ATLANTIC PRAWNS, CREVETTES,
SMOKED SALMON, MUSSELS

120

LOBSTER, DRESSED CRAB, OYSTERS,
ATLANTIC PRAWNS, CREVETTES, SMOKED SALMON, MUSSELS



SCAN FOR FULL ALLERGEN INFORMATION

STARTERS

CULLEN SKINK FINAN HADDIE (MAY CONTAIN BONES) 11	SEARED SCOTTISH SCALLOPS SMOKED BEETROOT PUREE, BLACK CROWDIE, PROSCIUTTO 16.5
CAFÉ ROYAL HOUSE MADE HAG- GIS SCOTCH EGG BURNT ONION KETCHUP 9	LOBSTER THERMIDOR SOURDOUGH CRUMPET, GRAPEFRUIT & HERB SALAD 15
CHICKPEA DAHL CAKE (VG) TAMARIND YOGHURT, POMEGRANATE 9	GREAT GLEN PORK SALAMI CRACKERS, CAPERBERRIES 9
	LIME CURED SALMON TARTARE COMPRESSED CUCUMBER, KETA CAVIAR, SODA BREAD CRISPS 12

GRILL

ALL STEAKS ARE SERVED WITH BEEF DRIPPING CHIPS &
WHISKY BRAISED ONION. CHOOSE YOUR SAUCE BELOW
JOHN GILMOUR BUTCHER'S PRIDE THEMSELVES ON HIGH
QUALITY MEAT FROM SMALL SUSTAINABLE SCOTTISH FARMS.

10OZ 35 DAY DRY AGED RIBEYE 38	7OZ 35 DAY DRY AGED FILLET 42
-----------------------------------	----------------------------------

SUGGESTED WINE:

THE BIG PIG TEMPRANILLO (SPAIN) 7.90(175) 32
CROZES HERMITAGE (FRANCE) 49

SAUCES - 3

PINK PEPPERCORN BEARNAISE	ROAST GARLIC BUTTER BONE MARROW GRAVY
------------------------------	--

A discretionary 12.5% service charge is added to all food bills, All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available upon request - please speak to a member of the team if you have any allergies or queries regarding allergies. Cross Contamination may occur as all food is prepared in the same kitchen.

MAINS

BALMORAL CHICKEN (ALLOW 30 MINUTES) POMME ANNA, SEASONAL GREENS, WHISKY JUS 24	CAFÉ ROYAL HOUSE MADE HAGGIS, NEEPS & TATTIES BONE MARROW, GRAVY 22
DRY AGED DOUBLE CHEESE- BURGER AMERICAN CHEESE, VIRGINIA CURED BA- CON, SIGNATURE SAUCE, HAND CUT CHIPS 18	PORK CUTLET POMME ANNA, MARINATED FIG, SEA- SONAL GREENS, JUS 28

FISH & SHELLS

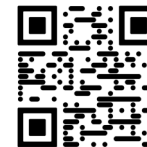
SEASONAL FISH & CHIPS PEA LIQUOR, TARTARE SAUCE, AGED SALT & VINEGAR CHIPS 21	GRILLED WHOLE SCOTTISH LOBSTER ROAST GARLIC BUTTER, CHIPS 70
PAN FRIED HAKE ROAST GARLIC POTATO KIEV, BABY LEEK, SHELLFISH BISQUE 35	

VEGAN

LEMON & MINT FREGOLA STUFFED COURGETTE (VG) RIESLING INFUSED ROASTED GARLIC, TAHINI DRIZZLE 18
--

SUGGESTED WINE:

PINOT GRIGIO, EL ABASTO (V) (ARGENTINA) 8.05(175) 33
ALBARIÑO SAN CAMPIO (VG) (SPAIN) 43
POUILLY-FUME 'CUVEE D'EVE' (VG) (FRANCE) 57
MERLOT 'METIC', WILDMAKERS (VG) (CHILE) 7.65(175) 31
LA CUVEE DU CHAT BEAUJOLAIS (VG) (FRANCE) 54



SCAN FOR FULL ALLERGEN INFORMATION

DESSERTS

BANANA STICKY PUDDING
SALTED CARAMEL, BANANA ICE CREAM
8

RASPBERRY CHEESECAKE (VG)
CRISPY RASPBERRIES, RASPBERRY SORBET
8

SPICED RUM & DARK CHOCOLATE
TRUFFLE CAKE
MARSCAPONE & CHERRY COMPOTE
8

SCOTTISH CHEESEBOARD
SPICED PEAR CHUTNEY, SALTED CRACKER &
TRUFFLE HONEY
17

ICE CREAM & SORBET OF THE DAY
5

CHAMPAGNE SERVES

RASPBERRY ROYAL
16
125ML JOSEPH PERRIER, 25ML CHAMBORD, RASPBERRIES

RHUBARB & GINGER FIZZ
16
125ML JOSEPH PERRIER, 25ML EDINBURGH RHUBARB &
GINGER LIQUEUR, GINGER

GRAND ROYAL
16
125ML JOSEPH PERRIER, 25ML GRAND MARNIER LIQUEUR

CLASSIC CHAMPAGNE
16
125ML JOSEPH PERRIER, 25ML REMY MARTIN VSOP, SUGAR,
ANGOSTURA BITTERS

CAFÉ ROYAL BLOODY MARY

THE WORLD FAMOUS CAFÉ ROYAL BLOODY MARY.
ABSOLUT VODKA, A SQUEEZE OF FRESH LEMON, WORCESTERSHIRE SAUCE, A
TOUCH OF TABASCO AND BIG TOM SPICED TOMATO JUICE, TOPPED WITH RED
WINE. PERFECT WITH ONE OF OUR FRESH LOCH FYNE OYSTERS.

BLOODY MARY	10.00
BLOODY MARY & OYSTER	12.50
BLOODY MARY OYSTER SHOOTERS	17.50
3 X SHOTS OF BLOODY MARY, 3 X OYSTERS	

CAFÉ ROYAL WINE LIST

CHAMPAGNE & SPARKLING

125ML BTL

MPCO PROSECCO DOC (VG) (ITALY)	7.45	35
FRIZANT ROSE (VG) (FRANCE)	10.00	49
CAVA, BRUT NATURE (VG) (SPAIN)	8.70	37
JOSEPH PERRIER BRUT NV (VG) (FRANCE)	11.20	56
BOLLINGER NV (VG) (FRANCE)	-	75
TAITTINGER BRUT NV (VG) (FRANCE)	-	70
VEUVE CLICQUOT BRUT YELLOW LABEL (VG) (FRANCE)	14.50	75
LOUIS ROEDERER BRUT NV (VG) (FRANCE)	-	99
LAURENT PERRIER CUVEE ROSE NV (VG) (FRANCE)	-	
DOM PERIGNON (VG) (FRANCE)	-	105

ROSE

BTL

SANCERRE ROSE HENRI BOURGEOIS (FRANCE)	49
WHISPERING ANGEL (VG) (FRANCE)	58

SWEET / DESSERT

375ML

MONBAZILLAC (VG) (FRANCE)	23
BANYULS, CLOS DE PAULILLES (FRANCE)	30
SAUTERNES, CHATEAU FILHOT (VG) (FRANCE)	41

BY THE GLASS

WHITE

175ML 250M BTL

LEERS COTES DU GASCogne (FRANCE)	7.90	11.10	31
SAUVIGNON BLANC, GUY ALLION (FRANCE)	8.30	11.40	32
PICPOUL DE PINET (VG) (FRANCE)	8.50	11.70	33
PINOT GRIGIO, EL ABASTO (V) (ARGENTINA)	8.40	11.50	33
GAVI, 'LA FORNACE' (VG) (ITALY)	9.00	12.30	34
SAUVIGNON BLANC (VG) (NEW ZEALAND)	9.60	13.60	37
CHARDONNAY, TOQUES & CLOCHERS, (FRANCE)	9.90	14.10	41

RED

175ML 250M BTL

MERLOT 'METIC', WILDMAKERS (VG) (CHILE)	8.00	11.10	31
THE BIG PIG, TEMPRANILLO (SPAIN)	7.90	11.10	32
PINOT NOIR, MOULIN DE GASSAC (V) (FRANCE)	9.10	12.60	34
SALENTINO, SALICE RISERVA (ITALY)	9.20	12.90	35
MALBEC, 'ORGANIC', SANTA JULIA (ARGENTINA)	9.80	13.90	37
STONE SPRING SHIRAZ (VG) (AUSTRALIA)	10.50	14.50	40

ROSE & ORANGE

175ML 250M BTL

RESERVE DE GASSAC ROSE (V) (FRANCE)	8.00	11.10	31
PROVENCE ROSE D'OLLIERES (V) (FRANCE)	9.80	14.10	38
MAREMOSSO CATARATTO ORANGE (ITALY)	10.00	14.00	38
SALAMANDRE ORANGE, SAINT-CYRGUES (FRANCE)	11.10	13.00	38

WHITE

LOIRE, FRANCE

SANCERRE BLANC, DOMAINE GERARD FIOU, (VG)	BTL 48
POUILLY FUME, D'EVE, DOMAINES DES BERTHIERS, (VG)	57

LANGUEDOC, FRANCE

VIOGNIER, RESERVE DE GASSAC (VG)	34
----------------------------------	----

BURGUNDY, FRANCE

CHABLIS, 1ER CRU, DOMAINE TREMBLAY (VG)	53
MERSAULT, SOUS LA VELLE, DOMAINE PERRIN,	76
PULIGNY MONTRACHET, 1ER CRU, DOMAINE SYLVAIN BZIKOT,	140

NORTHERN SPAIN

TXAKOLI, AMEZTOI, GETARIAKO TXAKOLINA	37
ALBARINO, SAN CAMPIO, RIAS BAIXAS	41

SOUTHERN SPAIN

PALOMINO, EL PINTO, HACIENDA LA PARRILLA	37
--	----

AUSTRIA

GRUNER VELTLINER, ARNDORFER, HANDCRAFTED (VG)	41
---	----

SOUTH AFRICA

CHENIN BLANC, VINUM (VG)	37
--------------------------	----

RED

BORDEAUX, FRANCE

HAUT-MEDOC, CHATEAU SAINT-AHON	BTL 47
SAINT EMILION GRANDE CRU CLASSE, CHATEAU LAMANDÉ, (VG)	62
POMEROL, CHATEAU MONREGARD LA CROIX	68
MARGAUX, SEGLA	77
ST JULIENNE 3EME CRU CLASSE, CHATEAU LANGOA BARTON	140
DOMAINE DE CHEVALIER GRAND CRU CLASSE, PESSAC-LEOGNAN	220
PAUILLAC 5EME CRU CLASSE, GRAND PUY LACOSTE	300

BURGUNDY, FRANCE

BEAUJOLAIS, CUVÉE DU CHAT, CHATEAU CAMBON	54
GEVREY-CHAMBERTIN, VIELLES VIGNES, DOMAINE MAZZINI, (VG)	99

RHONE, FRANCE

CROZES HERMITAGE, DOMAINE ALBERT BELLE, (VG)	49
CHATEAUNEUF DU PAPE, MESTRE DES SOMMELIERS, (VG)	53

SPAIN

URBINA, RIOJA GRAN RESERVA ESPECIAL, (VG)	53
---	----

TUSCANY, ITALY

CHIANTI CLASSICO, FATTORIA RODANO (VG)	41
LE PERGOLE TORTE, 100 ANNI SERGIO MANETTI	260

PIEDMONT, ITALY

NEBBIOLO MESDI, CASCINA BRIC,	38
BAROLO DI SERRALUNGA DOCG, PRINCIPIANO FERNANDINO	60

COCKTAIL MENU

CAMPARI SPRITZ

11.50

CAMPARI, PROSECCO, SODA, ORANGE

APEROL SPRITZ

11.50

APEROL, PROSECCO, SODA, ORANGE

HUGO SPRITZ

11.50

ST. GERMAIN, PROSECCO, SODA

LILLET ROSE SPRITZ

11.50

LILLET ROSE, FEVER-TREE ELDERFLOWER TONIC

PATRON PALOMA

13.00

PATRON REPOSADO TEQUILA, PINK GRAPEFRUIT SODA

PATRON PICANTE

13.00

PATRON REPOSADO, LIME JUICE, SUGAR SYRUP

LIMONCELLO SPRITZ

11.50

LIMONCELLO, PROSECCO, SODA

MOCKTAILS

CHERRY & LIME FIZZ

5.50

MEXICAN LIME SODA, CHERRY
MONIN

PASSION FRUIT & ORANGE FIZZ

5.50

ORANGE JUICE, SODA, PASSION
FRUIT SYRUP

COCKTAIL MENU

OLD FASHIONED

12.00

WOODFORD RESERVE, BITTERS, SUGAR SYRUP

OR PICK YOUR OWN WHISKY FROM THE BAR AND CREATE
YOUR OWN OLD FASHIONED

PRICE OF DOUBLE WHISKY + £2 SURCHARGE

NEGRONI

11.00

CAMPARI, REGAL ROGUE RED, BEEFEATER

MANHATTAN

12.00

WOODFORD RESERVE, REGAL ROGUE RED, BITTERS

SAZERAC

12.00

MAKER'S MARK, LA FEE ABSINTHE, PEYCHAUD BITTERS

SIDECAR

11.00

HENNESSEY VS, COINTREAU, LEMON JUICE, SUGAR SYRUP

GIN / VODKA MARTINI

12.00

PLYMOUTH GIN / GREY GOOSE, LIVELY WHITE VERMOUTH

MAKE IT A DIRTY OYSTER MARTINI - 14.00
OLIVE BRINE & OYSTER

GIN

BEEFEATER GIN (ENGLAND)	5.45
BOMBAY SAPPHIRE (ENGLAND)	5.55
BROCKMAN'S (ENGLAND)	5.75
BOTANIST (SCOTLAND)	6.20
CAORUNN (SCOTLAND)	6.40
CHASE PINK GRAPEFRUIT (ENGLAND)	6.35
EDEN MILL (SCOTLAND)	6.80
EDEN MILL LOVE (SCOTLAND)	6.95
EDINBURGH (SCOTLAND)	6.05
EDINBURGH RASPBERRY LIQUEUR (SCOTLAND)	6.05
EDINBURGH RHUBARB & GINGER LIQUEUR (SCOTLAND)	6.05
GIN MARE (SPAIN)	6.25
HENDRICK'S (SCOTLAND)	5.95
MALFY ARANCIA (ITALY)	6.10
MONKEY 47 SLOE GIN (GERMANY)	6.35
PLYMOUTH (ENGLAND)	5.55
PUERTO DES INDIAS STRAWBERRY (SPAIN)	5.45
ROKU (JAPAN)	6.10
ROCK ROSE (SCOTLAND)	6.85
SIPSMITH LEMON DRIZZLE (ENGLAND)	6.30
TANQUERAY 10 (ENGLAND)	6.75
WARNER EDWARDS RHUBARB (ENGLAND)	6.25
WARNER EDWARDS PINKBERRY 0% (ENGLAND)	5.35

MINERALS

FEVER-TREE INDIAN TONIC WATER	2.15
FEVER-TREE NATURAL TONIC WATER	2.15
FEVER-TREE MEDITERRANEAN TONIC	2.15
FEVER-TREE SICILIAN LEMON TONIC	2.15
FEVER-TREE ELDERFLOWER TONIC	2.15
FEVER-TREE GINGER ALE	2.15
FEVER-TREE GINGER BEER	2.15
FEVER-TREE MEXICAN LIME SODA	2.20
FEVER-TREE PINK GRAPEFRUIT SODA	2.20
FENTIMAN'S GINGER BEER	4.60
FENTIMAN'S ROSE LEMONADE	4.60
BIG TOM SPICED TOMATO JUICE	4.20
COCA-COLA (330ML)	4.35
DIET COCA-COLA (330ML)	4.35
COCA-COLA ZERO (330ML)	4.35
RED BULL	4.20
HIGHLAND SPRING STILL (330ML)	3.70
HIGHLAND SPRING SPARKLING (330ML)	3.70
HIGHLAND SPRING STILL (750ML)	5.15
HIGHLAND SPRING SPARKLING (750ML)	5.15
ORANGE/APPLE/CRANBERRY/PINEAPPLE JUICE	3.95
LEMONADE (DRAUGHT)	3.95/5.35
COCA-COLA (DRAUGHT)	3.95/5.35
DIET COCA-COLA (DRAUGHT)	3.95/5.35

RUM

APPLETON'S 12 YEAR (JAMAICA)	6.55
BACARDI (CUBA)	5.85
BUMBU RUM (BARBADOS)	7.35
DARK MATTER (SCOTLAND)	6.35
THE DUPPY SHARE (JAMAICA)	6.05
DISCARDED BANANA PEEL (CARIBBEAN)	5.95
DIPLOMATICO (VENEZUELA)	6.80
KRAKEN SPICED (TRINIDAD)	5.95
MORTON'S OVD (SCOTLAND)	5.40
PLANTATION (BARBADOS)	6.45
REDLEG SPICED (JAMAICA)	6.15
RON ZACAPA 23YEARS (GUATEMALA)	7.35

VODKA

ABSOLUT (SWEDEN)	6.25
ABSOLUT VANILLA (SWEDEN)	6.15
ABSOLUT HUNNI (SWEDEN)	6.15
GREY GOOSE (FRANCE)	6.35

COGNAC

MARTELL VS (FRANCE)	5.55
HENNESSY VS (FRANCE)	7.55
REMY MARTIN VSOP (FRANCE)	7.10
COURVOISIER XO (FRANCE)	14.55

FORTIFIED

TAYLOR'S FINE RUBY PORT (PORTUGAL)	5.05
PEDRO XIMENEZ SHERRY (SPAIN)	6.90
PERE MAGLIORE CALVADOS (SPAIN)	7.55
PIMMS NO. 1 (ENGLAND)	5.65
CAMPARI (ITALY)	5.75
APEROL (ITALY)	5.50

BOURBON

FOUR ROSES (USA)	5.35
MAKERS MARK (USA)	6.25
WILD TURKEY 101 (USA)	5.80
KNOB CREEK RYE (USA)	5.65
BUFFALO TRACE (USA)	5.95
WOODFORD RESERVE (USA)	7.50
GENTLEMAN JACK (USA)	6.55
JACK DANIELS (USA)	5.80
ELIJAH CRAIG (USA)	6.00
EAGLE RARE (USA)	7.05
SOUTHERN COMFORT (USA)	5.95

BLENDED WHISKY

JOHNNIE WALKER BLACK (SCOTLAND)	5.60
JOHNNIE WALKER BLUE (SCOTLAND)	21.50
CHIVAS REGAL 12YEARS (SCOTLAND)	5.95
THE FAMOUS GROUSE (SCOTLAND)	4.85
JAMESON'S (IRELAND)	4.80
MONKEY SHOULDER (SCOTLAND)	6.00

LIQUEURS & OTHER

CHAMBORD (FRANCE)	6.75
DRAMBUIE (SCOTLAND)	5.95
BAILEYS (IRELAND)	6.95
TIA MARIA (JAMAICA)	5.75
ST. GERMAIN ELDERFLOWER (FRANCE)	5.45
DISARONNO AMARETTO (ITALY)	5.95
FERNET BRANCA (ITALY)	5.45
LIMONCELLO (ITALY)	5.40
COINTREAU (FRANCE)	5.65
KAHLUA (MEXICO)	6.00
SAMBUCA (ITALY)	5.35
SAMBUCA BLACK (ITALY)	5.35
DUBONNET (FRANCE)	5.60
JÄGERMEISTER (GERMANY)	5.55
FRANGELICO (ITALY)	6.75
PERNOD (FRANCE)	5.40
GRAND MARNIER (FRANCE)	5.75
BENEDICTINE DOM (FRANCE)	5.30
KAVERI GINGER LIQUEUR (ENGLAND)	5.25

TEQUILA

PATRON SILVER (MEXICO)	7.75
PATRON REPOSADO (MEXICO)	6.75
CAZCABEL COFFEE (MEXICO)	7.55
DEL MAGUEY MEZCAL (MEXICO)	5.85

BOTTLED BEER

PERONI NASTRO AZZURI (ITALY)	6.20
PERONI GLUTEN FREE (ITALY)	6.20
CRABBIES GINGER BEER (SCOTLAND)	6.70
BUDVAR (CZECH REPUBLIC)	6.65
CORONA (MEXICO)	6.15
ESTRELLA GALICIA 0% (SPAIN)	5.90
GUINNESS 0% (IRELAND)	5.60
LUCKY SAINT 0.5% (GERMANY)	6.00
LUCKY SAINT IPA 0.5% (GERMANY)	6.00
ERDINGER WEISSBIER (GERMANY)	6.65
OLD MOUT KIWI & LIME (NEW ZEALAND)	6.90
OLD MOUT PINEAPPLE & RASPBERRY (NEW ZEALAND)	6.90
BLUE MOON (USA)	6.10

DRAUGHT BEER

WE ROTATE OUR DRAUGHT BEERS REGULARLY WITH BREWERIES FROM AROUND EDINBURGH, LEITH AND SCOTLAND, PLEASE SEE THE BAR OR ASK FOR TODAY'S SELECTION

GUINNESS (IRELAND)	6.70
80 SHILLING (SCOTLAND)	6.70
THISTLY CROSS CIDER (SCOTLAND)	6.70
PAOLOZZI (SCOTLAND)	7.10
LAWLESS VILLAGE IPA (SCOTLAND)	7.25
SEASONAL SOUR (SCOTLAND)	7.30

CASK ALES

WE ROTATE OUR CASK ALES REGULARLY WITH BEERS FROM BREWERIES AROUND EDINBURGH AND SCOTLAND. PLEASE ASK A MEMBER OF THE TEAM, OR REFER TO THE BOARD OR BAR PUMPS FOR TODAY'S SELECTION.

CAFÉ ROYAL WHISKY LIST

O THOU, MY MUSE! GUID AULD SCOTCH
DRINK! WHETHER THRO' WIMPLING WORMS
THOU JINK, OR, RICHLY BROWN, REAM OWRE
THE BRINK, IN GLORIOUS FAEM, INSPIRE ME,
TILL I LISP AN' WINK, TO SING THY NAME!

-ROBERT BURNS 1785-



STAFF FAVOURITES

YELLOW SPOT (IRELAND) - MICHAEL

STONE FRUIT, SHERRIED DRY FRUIT & BOURBON VANILLA

DALWHINNIE 15 YEAR OLD (HIGHLAND) - TOM/OLIVER

WALNUTS & MANUKA HONEY WITH VANILLA SPONGE

GLEN SCOTIA 'DOUBLE CASK' (CAMPBELLTOWN) - JEN

A FUDGY, HERBAL & FRUITY CONCOCTION WITH SUBTLE SPICE & FRUIT

TAMDHU 15 YEAR OLD (SPEYSIDE) - FLORENTINA

DRIED FRUITS, ORANGE OIL & APRICOTS, EARTHY VANILLA

BALBLAIR 12 YEAR OLD (HIGHLAND) - JAMIE

RED APPLE & COOKED PEAR, HONEY AND BARLEY

GLENKINCHIE 12 YEAR OLD (LOWLAND) - ANNA

LIGHT & SPICY, GINGER DRYNESS AND OAKY DRY

ISLE OF ARRAN 10 YEAR OLD (ISLANDS) - GRACE

PEACHES, BRANDY, VANILLA & GINGER SNAPS, SPICED SUMMER FRUITS

ABERLOUR 12 YEAR OLD (SPEYSIDE) - JESS

SWEET, SPICY, PEPPERY DRYNESS, NUTMEG & BERRY FRUIT

BALVENIE 12 YEAR OLD (SPEYSIDE) - RHYS

SWEET ORANGEY & NUTTY, SWEET & HEATHERY

TALISKER 10 YEAR OLD (ISLANDS) - BELLA

SMOKY, MALTY SWEET & PEPPERY FINISH

GLENMORANGIE SIGNET (HIGHLAND) - BRUNO

INTENSE MOCHA, CREAMY VANILLA, CHOCOLATE RAISINS

CAOL ILA DISTILLER'S EDITION (ISLAY) - DANIEL

CONCENTRATED SMOKINESS, BALANCED BY SWEETNESS & LIGHT WOOD SPICE

ISLAY MALTS

ARDBEG 10 YEAR OLD

7.20

SMOKY FRUIT & CRACKLING PEAT WITH LEMON & CINNAMON SPICED TOFFEE

ARDBEG 'UIGEADAIL' (CS)

9.70

CHRISTMAS PUDDING & TREACLE, SMOKE, A WELL ROUNDED FULL MALT.

ARDBEG 'CORRYVRECKEN' (CS)

11.70

TORRENTS OF DEEP PEAT, A PEPPERY TASTE. INTENSE & POWERFUL.

ARDBEG 'AN OA'

7.50

SMOKY POWER, PEAT & ANISEED, MELLOWED BY SMOOTH SWEETNESS.

BOWMORE 12 YEAR OLD

7.10

SLIGHTLY PEATY, WITH FLOWERS & SHRUBS. SEA MEETING LAND.

BOWMORE 15 YEAR OLD 'DARKEST'

10.30

MOLASSES, DRIED FRUITS AND A RICH FINISH.

BOWMORE 18 YEAR OLD

16.90

CARAMEL TOFFEE, RIPE FRUIT & SMOKE AROMAS

BOWMORE 25 YEAR OLD

42.50

INTENSE HERB AROMAS, SUBTLE SHERRIED OAK, TOFFEE, HAZELNUT & PEAT.

BRUICHLADDICH 'SCOTTISH BARLEY CLASSIC'

7.10

WILD FLOWERS OVER HONEYED VANILLA & SEA SALT

BRUICHLADDICH OCTOMORE

19.75

SCOTLAND'S PEATIEST WHISKY

BUNNAHABHAIN 12 YEAR OLD

7.40

SWEET SEA AIR, NUTTY, MALTY SWEETNESS WITH A HINT OF PEAT

BUNNAHABHAIN 18 YEAR OLD

16.85

RICH TOFFEE, HONEYED NUTS, LEATHERY OAK AROMAS & SUBTLE PEAT

BUNNAHABHAIN 25 YEAR OLD

40.55

RICH FRUIT CAKE, CANDIED NUTS AND LEATHERY OAK, SUBTLE PEAT

CAOL ILA 12 YEAR OLD

7.65

PEATY SMOKE WITH A TWIST OF LEMON

CAOL ILA 'DISTILLERS EDITION'

9.45

CONCENTRATED SMOKINESS, BALANCED BY SWEETNESS & LIGHT WOOD SPICE

ISLAY MALTS

KILCHOMAN 'MACHIR BAY'	7.40
FRESH & DEEPLY SMOKY WITH TROPICAL FRUIT NOTES	
KILCHOMAN 'SANAIG'	7.85
LENGTHY COASTAL SMOKE, RED CURRANT BURSTS & PEPPERY CHOCOLATE	
KILCHOMAN CASK SPECIAL	9.45
DEPENDS ON THE CASK SPECIAL	
LAGAVULIN 8 YEAR OLD	8.80
SWEET PERFUMED SMOKE WITH HINTS OF THE COAST & SAVOURY AROMAS	
LAGAVULIN 16 YEAR OLD	9.45
OILY, GRASSY, SMOKY, SWEET & SALTY. IODINE & ANTISEPTIC NOSE	
LAGAVULIN 'DISTILLERS EDITION'	11.50
MEDICINAL SEAWEED & IODINE, REINFORCED BY SWEET FRUITY RICHNESS	
LAPHROAIG 10 YEAR OLD	6.90
A SMOKY HIT OF PEAT AND A SALTY SWEET FINISH	
LAPHROAIG 'QUARTER CASK'	8.00
CLASSIC SMOKE, WITH SWEET MOLASSES, RAISIN AND TOFFEE	
LAPHROAIG 'LORE'	12.20
SWEET PEAT, SALTY NOTES, PEPPER AND A LOT OF VANILLA.	
PORT CHARLOTTE 'SCOTTISH BARLEY' (CS)	8.90
ACRID SMOKE AND DEEP CHAR, BURNT NUTS AND SWEET VANILLA.	
SMOKEHEAD	7.85
PEPPER, GINGER, HONEY & TAR WRAPPED IN INTENSE SMOKE	

CAMPBELTOWN MALTS

GLEN SCOTIA 'DOUBLE CASK'	7.15
A FUDGY, HERBAL & FRUITY CONCOCTION WITH SUBTLE SPICE & FRUIT	
GLEN SCOTIA 15 YEAR OLD	9.90
FRUIT CAKE, GINGER SPICE, ORANGE PEEL & DRIED FRUIT WITH SEA SALT	
GLEN SCOTIA 'VICTORIANA' (CS)	10.90
RED FRUITS, CANDIED GINGER & BURNT OAK. SWEET MOCHA NOTES	

ISLAND MALTS

HIGHLAND PARK 12 YEAR OLD	6.70
HONEY SWEET, MALTY SMOKY DRYNESS, FLORAL HEATHERY FINISH	
HIGHLAND PARK 18 YEAR OLD	17.15
FLOWERY & AROMATIC, LIGHTLY SALTY, SWEET & SPICY	
ISLE OF ARRAN SHERRY CASK	8.00
PEACHES, BRANDY, VANILLA & GINGER SNAPS, SPICED SUMMER FRUITS.	
ISLE OF ARRAN 10 YEAR OLD	7.25
PEACHES, BRANDY, VANILLA & GINGER SNAPS, SPICED SUMMER FRUITS.	
ISLE OF ARRAN AMARONE CASK	8.00
POACHED PEARS, TOUCH OF CRANBERRY & HONEY	
ISLE OF ARRAN SAUTERNES CASK	8.00
SWEET WITH WARM SPICE, LEMON ZEST & SLIGHT SALTINESS	
ISLE OF ARRAN PORT CASK	8.00
VANILLA SPICE, RIPE CITRUS, DRIED FRUITS & NUTTINESS	
ISLE OF JURA 10 YEAR OLD	6.95
SUBTLE SPICES, VANILLA PODS WITH HONEYED BARLEY & SMOKE.	
ISLE OF JURA 21 YEAR OLD	19.00
OILY WALNUT & SMOKE, BUTTER, SWEET APRICOTS AND WOOD SHAVINGS	
LEDAIG 18 YEAR OLD	13.45
SMOKY HERBS, CRACKED PEPPER & SHERRY OAK FRUIT	
TALISKER 10 YEAR OLD	6.75
SMOKY, MALTY SWEET & PEPPERY FINISH	
TALISKER 18 YEAR OLD	18.00
SMOKE, SWEET PEAT, COFFEE, NUTTY AND SPICES	
TALISKER 25 YEAR OLD	39.80
FLORAL HEATHERY PEAT, SPICED VANILLA OAK & SALTED CARAMEL	
TALISKER 'DISTILLER'S EDITION'	9.20
PEAT, SEAWEED & ASSORTED SPICES.	
TALISKER 'STORM'	7.80
CLEAN YET OILY, SWEET YET SALTY, SMOKY & FRUITY	
TALISKER 'PORT RUIGHE'	8.65
CHILLI, CHOCOLATE ORANGE & SMOKE	

SPEYSIDE MALTS

ABERLOUR 12 YEAR OLD

7.20

SWEET, SPICY, PEPPERY DRYNESS, NUTMEG & BERRY FRUIT

ABERLOUR 'A'BUNADH' (CS)

12.25

HONEY & CUSTARD, APPLES, PEARS & CINNAMON NUTMEG

AUCHROISK 10 YEAR OLD

8.40

CRÈME ANGLAISE, CUT GRASS AND SUBTLE NUTTINESS

BALVENIE 12 YEAR OLD

7.25

SWEET ORANGEY & NUTTY, SWEET & HEATHERY

BALVENIE 14 YEAR OLD (VARIOUS)

9.90

VARYING BOTTLINGS—ASK FOR OUR CURRENT VARIETY

BALVENIE 16 YEAR OLD (VARIOUS)

15.30

VARYING BOTTLINGS—ASK FOR OUR CURRENT VARIETY

BALVENIE 21 YEAR OLD

21.30

CRANBERRIES & COOKED RASPBERRY, WHITE GRAPE, BARLEY & COCOA

BENROMACH 10 YEAR OLD

6.50

BARLEY, SLIGHTLY HERBAL & A LITTLE FRUIT & GROUND GINGER

BENROMACH 15 YEAR OLD

9.30

BIG SPICES, JUICY FRUIT AND SMOKY CHARRED OAK

BENRIACH 10 YEAR OLD

6.75

OAK WOOD NOTES AND HONEY, VANILLA & SPICE

BENRIACH 10 YEAR OLD 'THE SMOKY TEN'

6.75

CINNAMON, GINGER & DRY SMOKE—MAPLE SYRUP AND PEACH FINISH

BENRIACH 25 YEAR OLD

28.30

RICH & CREAMY, RAISINS, HONEY, APPLES & SPICED COCOA

CRAGGANMORE 12 YEAR OLD

7.20

RICH & SPICY, WELL SHERRIED

CRAGGANMORE 'DISTILLER'S EDITION'

9.95

CREAMY WALNUT WHIP & SPICED GINGERBREAD, PORT, BLACK CHERRY & BISCUIT CRUMBS

CRAIGELLACHIE 13 YEAR OLD

9.70

CUSTARD CREAMS, PINEAPPLE & WAXY CLOVES

SPEYSIDE MALTS

DAILUAIN 16 YEAR OLD

9.30

FRUITY NOSE & SMOKY FINISH, BARLEY SUGAR SWEETNESS

GLENALLACHIE 12 YEAR OLD

7.80

STEM GINGER, OILY BARLEY & BUTTERY VANILLA

GLENALLACHIE 15 YEAR OLD

10.85

CINNAMON, ORANGE ZEST, VANILLA & DARK CHOCOLATE

GLEN ELGIN 12 YEAR OLD

7.30

CEREAL SWEETNESS, RUM SPICE & TOFFEE APPLE

GLENFIDDICH 12 YEAR OLD

6.60

FRESH PEARS & APPLES, SWEET VANILLA & FLORAL NOTES

GLENFIDDICH 15 YEAR OLD

8.80

DELICATE HONEY & VANILLA, FRUIT, GENTLE SPICE & OAKINESS

GLENFIDDICH 18 YEAR OLD

14.55

OAKY PERFUME, MANGO, BANANA & SHERRY SWEETNESS

GLENFIDDICH 21 YEAR OLD

22.65

TOFFEE SWEETNESS, SPICE NOTES & HINTS OF TABACCO & LEATHER

GLENLIVET 'FOUNDER'S RESERVE' / 12 YEAR OLD

7.10

TROPICAL FRUITS, FRESH FLORAL FLAVOURS, VANILLA & TOFFEE

GLENLIVET 15 YEAR OLD

9.25

SPICY OAK, CLOVE & NUTMEG, FUDGE & MADEIRA

GLENLIVET 18 YEAR OLD

13.25

SWEET CEREAL, HICKORY & CHOCOLATE FUDGE, WALNUTS & SANDALWOOD

KNOCKANDO 12 YEAR OLD

7.30

FRUITY & SUBTLE, FLOWERY, NUTTY & SLIGHT SMOKE

GLEN MORAY 10 YEAR OLD

6.85

OILY MARMALADE, OAKY VANILLA & GOLDEN BARLEY NOTES

GLENFARCLAS 10 YEAR OLD

7.15

WINTER SPICE, FRUIT CAKE & TOFFEE—HINT OF SMOKE

GLENFARCLAS 105 (CS)

9.90

SPICY & PEPPERY OAK, ALMOND PRALINE & DRIED PEELS

GLENFARCLAS 15 YEAR OLD

10.05

DRIED FRUITY NOTES, WARMING SPICE & SHERRY OAK

SPEYSIDE MALTS

GLENROTHES 12 YEAR OLD	7.50
CHOCOLATE, OLD LEATHER, DRIED HERBS & TOBACCO	
INCHGOWER 14 YEAR OLD	9.15
DRIED FRUIT, CHOCOLATE, CARAMEL & A HINT OF BRINE	
LINKWOOD 12 YEAR OLD	8.10
HONEY, PINE OIL, MALT & ALMOND	
MACALLAN 12 YEAR OLD	10.85
CREAMY & HONEYED, THICK MARMALADE, CINNAMON & PASTRIES	
MACALLAN 18 YEAR OLD	32.55
EXOTIC FRUITS, LIGHT SPICE & STRONG VANILLA	
MACALLAN 'RARE CASK'	26.35
SWEET RAISIN, VANILLA & DARK CHOCOLATE—CITRUS ZEST	
MORTLACH 15 YEAR OLD	10.85
BARLEY, STRAWBERRY BONBONS & CINNAMON	
SPEYBURN 10 YEAR OLD	6.80
LIQUORICE, DRIED HERBS & SWEET, TOASTY BARLEY	
SPEYBURN 15 YEAR OLD	9.30
HONEYED BARLEY & CARAMEL WAFERS, ORANGE PEEL	
TAMDHU 12 YEAR OLD	7.95
VANILLA, SWEET CARAMEL & TOFFEE.	
TAMDHU 15 YEAR OLD	12.10
DRIED FRUITS, ORANGE OIL & APRICOTS, EARTHY VANILLA	

LOWLAND MALTS

AUCHENTOSHAN 'THREE WOOD'	8.70
CHOCOLATE & TOASTED HAZELNUTS, SOFT ZESTY AROMA	
AUCHENTOSHAN 'AMERICAN OAK'	6.50
CHOCOLATE & TOASTED HAZELNUTS, SOFT ZESTY AROMA	
GLENKINCHIE 12 YEAR OLD	7.10
LIGHT & SPICY, GINGER DRYNESS AND OAKY DRY	
GLENKINCHIE 'DISTILLER'S EDITION'	9.40
FLORAL NUTTY SHERRY, ORANGES & BARLEY SUGAR	

HIGHLAND MALTS

ABERFELDY 12 YEAR OLD	7.30
LIGHT, FRUITY & HONEYED SWEETNESS	
ABERFELDY 16 YEAR OLD	10.10
RAISIN & CINNAMON, APPLES WITH A TOUCH OF GINGER	
ABERFELDY 21 YEAR OLD	22.75
MELLOW, RICH, FRUITY & HONEYED WITH A RICH FINISH	
ANCNOC 12 YEAR OLD	6.70
GENTLE, NON-SHERRIED SWEETNESS, WITH SUBTLE SMOKE	
ANCNOC 18 YEAR OLD	13.80
HONEYED SPICE, VANILLA, FRESH CITRUS & FIG ROLLS	
BALBLAIR 12 YEAR OLD	7.30
RED APPLE & COOKED PEAR, HONEY AND BARLEY	
BALBLAIR 15 YEAR OLD	11.25
DRIED FRUIT, APPLE, DARK CHOCOLATE & GINGER SPICE	
BALBLAIR 18 YEAR OLD	18.75
JUICY APRICOTS & DRIED FRUITS, OAK SPICES & VANILLA CUSTARD	
BLAIR ATHOL 12 YEAR OLD	7.90
SHERRY & CHRISTMAS PUDDING NOTES	
CLYNELISH 14 YEAR OLD	7.70
SMOKY TANGERINE, DRY OAK & VANILLA	
DALMORE 12 YEAR OLD	7.10
ORANGE MARMALADE, DRIED FRUITS & SPICY OAK	
DALMORE 15 YEAR OLD	13.50
PINE, LEMONGRASS & CINNAMON, CHOCOLATE & VANILLA	
DALMORE 18 YEAR OLD	26.85
CHOCOLATE RAISINS, JUICY CITRUS, OLD SHERRY & PEPPER	
DALMORE 'CIGAR MALT'	13.50
CARAMEL, BURNT SUGAR, FAINTLY SMOKY WITH ORANGE AROMAS	
DALMORE 'KING ALEXANDER III'	25.10
WINTER BERRIES, SPICE & ZESTY ORANGE. LIQUEURS EMERGE	
DALMORE 'PORTWOOD'	11.10
ORANGE, RASPBERRY & PRUNE, GINGERBREAD & TOBACCO	

HIGHLAND MALTS

DALWHINNIE 15 YEAR OLD	6.95
WALNUTS & MANUKA HONEY WITH VANILLA SPONGE	
DEANSTON 12 YEAR OLD	7.35
CREAMY TOFFEE & ORANGE WITH HINTS OF GINGER & CLOVE	
DEANSTON 18 YEARS OLD	11.50
CREAMY VANILLA, SPICED ORANGE & APPLE, TOASTED OAK	
EDRADOUR 10 YEAR OLD	7.20
HONEY NOTES WITH NUTTY TOFFEE, VERY RUM-LIKE	
FETTERCAIRN 12 YEAR OLD	7.10
TROPICAL FRUIT & JAMAICAN GINGER CAKE	
GLENCADAM 10 YEAR OLD	7.60
CUT HAY, TART FRUITS & VANILLA SPICE	
GLENDRONACH 12 YEAR OLD	7.25
SPICED HONEY DRENCHED CHOCOLATE RAISINS	
GLENDRONACH 15 YEAR OLD	10.80
SPICED TROPICAL FRUITS WITH A HINT OF SMOKE & HONEYED SWEETNESS	
GLENDRONACH 'CASK SERIES' (VARIES)	18.90
VARIES DEPENDING ON CASK	
GLENDRONACH 21 YEAR OLD	26.70
SHERRY, COFFEE, WALNUTS, DRIED FIGS & TREACLE	
GLENGOYNE 10 YEAR OLD	7.20
VANILLA FRUIT, RED APPLES & LIGHT SPICE	
GLENGOYNE 21 YEAR OLD	22.85
RAISINS, FIGS, SPICE, ALMONDS & ORANGES	
GLENGOYNE 'CASK STRENGTH' (CS)	10.95
BLACK PEPPER, SWEET SOFT OAK, DEMERARA SUGAR SWEETNESS	
GLENGOYNE 15 YEAR OLD	10.95
TROPICAL FRUIT, CINNAMON & VANILLA	
GLENMORANGIE 10 YEAR OLD	6.60
FLORAL SPIRIT, HONEY & MALTS, SUBTLE SPICES	
GLENMORANGIE 'LASANTA'	8.00
SHERRIED DRIED FRUIT, ORANGE MARMALADE & TOASTED NUTS	

HIGHLAND MALTS

GLENMORANGIE 'NECTAR D'OR'	10.50
SYRUP SPONGE & VANILLA CUSTARD, TOASTED BROWN SUGAR	
GLENMORANGIE 'QUINTA RUBAN'	8.50
RICH CHOCOLATE, FULL BODIED, SWEET & SPICY	
GLENMORANGIE 'SIGNET'	23.75
INTENSE MOCHA, CREAMY VANILLA, CHOCOLATE RAISINS	
GLENMORANGIE 18 YEAR OLD	15.25
TROPICAL NECTARINES IN YOGHURT, HONEY & BUTTERSCOTCH	
INCHMURRIN 12 YEAR OLD	7.35
BARLEY MALT & SALT CARAMEL, CANDIED PEELS & ALLSPICE	
LOCH LOMOND 12 YEAR OLD	7.10
BROWN SUGAR & FIVE SPICE, ORCHARD FRUITS	
OBAN 14 YEAR OLD	7.15
FAINT SEA SALT, PERFUMED SMOKE	
OBAN 'LITTLE BAY'	9.90
POUND CAKE, DEMERARA SUGAR, CINNAMON & SEA SALT	
OLD PULTENEY 12 YEAR OLD	6.70
APRICOT, PEAR, APPLES & BANANAS, MALTY & HONEYED	
OLD PULTENEY 15 YEAR OLD	10.45
SALTED CARAMEL, SEA SALT, STRAW & GREEN APPLE	
OLD PULTENEY 18 YEAR OLD	15.85
DARK CHOCOLATE & APPLE, VANILLA & RYE BREAD.	
ROYAL BRACKLA 12 YEAR OLD	9.25
PAIN AU RAISIN, BAKING SPICES & GATEAU	
TEANINICH 10 YEAR OLD	8.45
CUT HAY & CHAMOMILE, WOOD RESIN & WINTER SPICE.	
TOMATIN 12 YEAR OLD	7.30
OAKY VANILLA, FRESH MINT & GINGER, DRIED ORANGE PEEL	
TOMATIN 18 YEAR OLD	13.90
BARLEY SUGAR & HONEYCOMB, COCOA DUSTED OAK	

REST OF THE WORLD WHISKY

CONNEMARA	7.20
NOTES OF MALT & PEAT, HONEYED SMOKE & BARLEY SWEETNESS	
GREEN SPOT	9.65
BOURBON OAK, POTPOURRI, GREEN WOODS & MENTHOL	
HAKUSHU 12 YEAR OLD	18.80
SUGAR, MINT, PINE & SMOKE	
HIBIKI 'HARMONY'	10.25
MELTED BUTTER & CARAMELISED DATES. SANDALWOOD	
NIKKA 'COFFEY'	8.65
FRUITY MELON & GRAPEFRUIT, THICK SYRUP[& VANILLA	
NIKKA 'FROM THE BARREL'	6.95
BLOOD ORANGES IN OILY BUTTERSCOTCH.	
PAUL JOHN	6.90
VARIES DEPENDING ON BOTTLING	
REDBREAST 12 YEAR OLD	7.00
SWEET PUNGENT FLAVOUR RICH & CREAMY	
REDBREAST 15 YEAR OLD	11.80
COOKED FRUITS, ORANGES, NUTMEG & CAMEL	
YAMAZAKI 12 YEAR OLD	15.90
INCENSE & SPICED PLUMS	
YAMAZAKI 'DISTILLER'S RESERVE'	10.35
DRIED BERRIES, LIGHT OAK & SMALL SPICE	
YELLOW SPOT	12.85
STONE FRUIT, SHERRIED DRY FRUIT & BOURBON VANILLA	

WE MAY HAVE ADDITIONAL WHISKY THAT IS NOT LISTED ON OUR
MENU, AS SPECIAL ONE OFFS. FEEL FREE TO BROWSE THE
SHELVES IN THE BAR OR ASK A MEMBER OF THE TEAM FOR ANY
THAT WE DO.