



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

## BAR SNACKS

SMOKED HADDOCK SCOTCH  
EGG  
PICKLED CUCUMBER  
7.5

WARM SOURDOUGH  
SEAWEED BUTTER (V)  
5.5

TRUFFLE & PARMESAN  
ARANCINI (VG)  
GREEN SAUCE  
7.5

COD CHEEK FRITTERS  
NORI TARTARE SAUCE  
7

VENISON SAUSAGE ROLL  
BEETROOT & CHERRY  
KETCHUP  
7.5

GORDAL OLIVES  
(VG)  
5.5

PADRON PEPPERS  
(VG)  
5

## SANDWICHES

SANDWICHES ARE AVAILABLE DAILY UNTIL 5PM

SLOW ROAST TOMATO  
SANDWICH (V)  
AVOCADO, OLIVE & BASIL PESTO,  
ROSEMARY FRIES  
11.5

SIRLOIN STEAK  
SANDWICH  
ONION RINGS, MUSTARD MAYON-  
NAISE, WATERCRESS & ROSEMARY  
FRIES  
13.5

'THE MACBETH' TOASTIE  
HAGGIS, SMOKED BACON,  
CHEDDAR, ONION, MUSTARD, ROCK-  
ET & ROSEMARY FRIES  
12.5

FISH FINGER SANDWICH  
TARTARE SAUCE &  
ROSEMARY FRIES  
12.5

*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.*

## OYSTERS

1/2 DOZEN / DOZEN

ROCK (SCOTTISH)  
MIGNONETTE  
20/40

ROCK (SCOTTISH)  
CHILLI, LIME & GIN  
20/40

ASK FOR TODAYS HOT SELECTION  
22/44

## MUSSELS

SERVED WITH WARM SOURDOUGH BREAD  
ADD ROSEMARY FRIES – 5.0

WHITE WINE, SHALLOTS & GARLIC  
10/20

ASK FOR TODAYS SPECIAL  
10/20

## SEAFOOD PLATTER

COLD

LOCH FYNE® OYSTERS, LOBSTER, ATLANTIC PRAWNS, SMOKED  
SALMON, POTTED BROWN SHRIMP, WARM CRUSTY BREAD, AN-  
CHOVY MAYONNAISE  
50/95

HOT

LOCH FYNE® OYSTERS, LOBSTER, ATLANTIC PRAWNS, GOLDEN  
SHELL MUSSELS, SOFT SHELL CRAB, WARM CRUSTY BREAD, AN-  
CHOVY HOLLANDAISE  
50/95

## TO SHARE

BAKED CAMEMBERT  
TRUFFLE HONEY, TOASTED  
SOURDOUGH, ALMONDS (V)  
17

CHEESE BOARD  
OATCAKES, TRUFFLE HONEY  
CHUTNEY (V)  
13

ANTIPASTI CHARCUTERIE  
MORTADELLA, COPPA, SALAMI  
CORNICHONS, BALSAMIC ONIONS  
16

## STARTERS

CULLEN SKINK  
FINAN HADDIE (MAY CONTAIN BONES)  
9

HAGGIS BON BONS  
WHISKY KETCHUP  
8

BURRATA (V)  
BEETROOT & ORANGE, CRACKER,  
TOASTED HAZELNUT  
11

ORKNEY CHEDDAR, LEEK &  
MUSTARD CROQUETTES (V)  
9

WILD MUSHROOM PARFAIT (VG)  
ONION CHUTNEY, TRUFFLE SOURDOUGH  
10

SEARED SCOTTISH SCALLOPS  
FREGOLA, BROAD BEANS, SALSA  
VERDE  
15

PAN FRIED PIGEON  
GOAT'S CURD, PICKLED WALNUTS,  
POMEGRANATE DRESSING  
11.5

TEMPURA SOFT SHELL CRAB  
CRUSHED AVOCADO, KIMCHI, SESAME  
DRESSING  
15

SCOTTISH SALMON CEVICHE  
TIGERS MILK, SQUASH, CHILLI, TOASTED  
CORN  
12

## GRILL

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

1 OOZ SIRLOIN  
27

1 OOZ RIBEYE  
34

COTE DE BOEUF (2 PEOPLE)  
77

## SAUCES - 3

ANCHOVY HOLLANDAISE  
PINK PEPPERCORN  
BEARNAISE

SEAWEED BUTTER  
ROAST GARLIC BUTTER  
BONE MARROW GRAVY

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## MAINS

BALMORAL CHICKEN  
MASHED POTATO, HISPI CABBAGE,  
PEPPERCORN SAUCE  
20

ROAST WINTER SQUASH  
RISOTTO (VG)  
WILD MUSHROOMS, PICKLED WALNUTS  
SAGE  
18

VENISON HAUNCH  
BEETROOT, POMME ANNA,  
MAPLE PARSNIP, BRAMBLE JUS  
32

HAGGIS, NEEPS & TATTIES  
BONE MARROW GRAVY  
17

VEGETARIAN HAGGIS HASH (V)  
WILD MUSHROOMS, STICKY RED  
CABBAGE, HORSERADISH GRAVY  
17

AGED FLANK BURGER  
RED LEICESTER, BREAD PICKLES  
ROSEMARY FRIES  
18

AGED PORK CUTLET  
TRUFFLE POTATO, SPINACH, CARROT &  
APRICOT CHUTNEY  
20

## FISH & SHELLS

CAFÉ ROYAL FISH PIE  
BOILED EGG, TENDERSTEM BROCCOLI  
(ALLOW 30 MINS)  
20.5

STONE BASS & MUSSEL STEW  
ROMANO PEPPER, FENNEL, GARLIC  
SOURDOUGH  
25

WHOLE SCOTTISH LOBSTER  
ROAST GARLIC BUTTER, CHIPS  
60

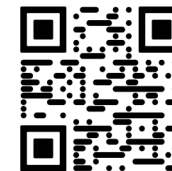
SEASONAL FISH & CHIPS  
GHERKIN KETCHUP, PEASE PUDDING,  
BEEF DRIPPING CHIPS  
19

GRILLED SCOTTISH HAKE  
PARSNIP PUREE, PICKLED WALNUTS,  
BORDELAISE SAUCE  
23

## SIDES

BONE MARROW MASH & GRAVY 5.5  
BEEF DRIPPING CHIPS 5.5  
CAESAR SALAD, SALTED CRACKER 5.5

TRUFFLE CAULIFLOWER CHEESE (V) 5  
MIXED WILD MUSHROOMS (VG) 6  
ROSEMARY FRIES (VG) 5  
TENDERSTEM BROCCOLI (VG) 6



SCAN FOR FULL ALLERGEN INFORMATION

## DESSERTS

STICKY TOFFEE PUDDING  
BUTTERSCOTCH, MAPLE PECANS, ICE CREAM  
8

CRANACHAN  
WHISKY CREAM, RASPBERRIES, SHORTBREAD,  
TOASTED OATMEAL  
8

CHOCOLATE MOUSSE (VG)  
MULLED CHERRY, COCOA NIB  
8

LEMON & VANILLA CHEESECAKE  
RASPBERRY SORBET, MERINGUE, CRISPY RASPBERRY  
8

SCOTTISH CHEESEBOARD  
TAIN CHEDDAR, BLUE MURDER, CLAVA BRIE, SPICED  
PEAR CHUTNEY, OATCAKES & TRUFFLE HONEY  
13

ICE CREAM & SORBET  
5

## CHAMPAGNE & OYSTERS IN SCOTLAND'S OLDEST OYSTER BAR

AVAILABLE IN THE BAR FROM 11 AM, 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

19.95

125ML JOSEPH PERRIER, 3 LOCH FYNE OYSTERS

23.90

125ML VEUVE CLICQUOT, 3 LOCH FYNE OYSTERS

## CHAMPAGNE SERVES

### RASPBERRY ROYAL

14

125ML JOSEPH PERRIER, 25ML CHAMBORD, RASPBERRIES

### RHUBARB & GINGER FIZZ

14

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

### ELDERFLOWER FIZZ

14

125ML JOSEPH PERRIER, 25ML EDINBURGH ELDERFLOWER  
LIQUEUR, LEMON

### PEACH & HIBISCUS FIZZ

14

125ML JOSEPH PERRIER, 25ML BOE PEACH & HIBISCUS  
LIQUEUR, PEACH

### CLASSIC CHAMPAGNE

14

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

### GRAND ROYAL

14

125ML JOSEPH PERRIER, 25ML GRAND MARNIER, ORANGE

## CAFÉ ROYAL WINE LIST

### CHAMPAGNE & SPARKLING

125ML   BTL

MPCo PROSECCO DOC (VG) (ITALY)	7.60	36
FRIZANT ROSE (VG) (FRANCE)	9.65	48
JOSEPH PERRIER BRUT NV (VG) (FRANCE)	10.75	54
BOLLINGER NV (VG) (FRANCE)	-	75
MOET ET CHANDON BRUT NV (VG) (FRANCE)	12.65	72
TAITTINGER BRUT NV (VG) (FRANCE)	-	70
VEUVE CLICQUOT BRUT YELLOW LABEL (VG) (FRANCE)	14.65	76
LOUIS ROEDERER BRUT NV (VG) (FRANCE)	-	90
LAURENT PERRIER CUVÉE ROSE NV (VG) (FRANCE)	-	100
DOM PERIGNON (VG) (FRANCE)	-	175

175ML   250ML   BTL

RESERVE DE GASSAC ROSE (V) (FRANCE)	7.55	10.35	31
PROVENCE ROSE D'OLLIERES (V) (FRANCE)	9.45	13.55	38
SANCERRE ROSE 'LES BARONNES' (FRANCE)	-	-	49
WHISPERING ANGEL (VG) (FRANCE)	-	-	59

125ML   375ML

MONBAZILLAC (VG) (FRANCE)	7.20	24
BANYULS, CLOS DE PAULILLES (FRANCE)	8.05	31
SAUTERNES, CHATEAU FILHOT (VG) (FRANCE)	-	44

## WHITES

175ML 250ML BTL

LES COTES DE GASCogne (FRANCE)	7.35	10.25	30
'UNOAKED' CHARDONNAY (VG) (SOUTH AFRICA)	7.55	10.35	31
SAUVIGNON BLANC, GUY ALLION (FRANCE)	7.65	10.55	32
PICPOUL DE PINET (VG) (FRANCE)	7.95	10.95	33
PINOT GRIGIO, EL ABASTO (V) (ARGENTINA)	8.05	11.05	33
GAVI, 'LA FORNACE' (VG) (ITALY)	8.15	11.25	34
SAUVIGNON BLANC (VG) (NEW ZEALAND)	9.15	12.85	36
MACON CHARDONNAY (VG) (FRANCE)			41
VIOGNIER, RESERVE DE GASSAC (VG) (FRANCE)			34
CHENIN BLANC, 'VINUM' (VG) (SOUTH AFRICA)			36
GRUNER-VELTLINER/RIESLING (VG) (AUSTRIA)			42
ALBARIÑO SAN CAMPIO (VG) (SPAIN)			43
SANCERRE, DOMAINE GERARD FIOU (VG) (FRANCE)			49
CHABLIS 1ER CRU 'LECHET' (VG) (FRANCE)			53
POUILLY-FUME 'CUVEE D'EVE' (VG) (FRANCE)			56
RIESLING GRAND CRU VORBOURG (VG) (FRANCE)			61
SANCERRE BLANC 'ETIENNE-HENRI' (FRANCE)			75
MERSAULT, JAVILLIER (V) (FRANCE)			76
PULIGNY-MONTRACHET, MIOLANE (FRANCE)			105
CHASSAGNE-MONTRACHET, 1ER CRU (V) (FRANCE)			110
KUTCH CHARDONNAY, 2018 (SONOMA CALIFORNIA, USA)			110
PESSAC-LEOGNAN GRAND CRU CLASSE, DOMAINE DE			190
CHEVALIER BLANC, 2015 (BORDEAUX, FRANCE)			
PULIGNY MONTRACHET 1ER CRU 'FOLATIERES', DOMAINE			140
SYLVAIN BZIKOT, 2020 (BURGUNDY, FRANCE)			
CORTON CHARLEMAGNE, GRAND CRU, DOMAINE LATOUR,			260
2017 (BURGUNDY, FRANCE)			

## REDS

175ML 250ML BTL

NEGROAMARO DEL SALENTO (ITALY)	7.55	10.35	31
MERLOT 'METIC', WILDMAKERS (VG) (CHILE)	7.65	10.55	31
COTES DU RHONE, 'LES OLIVIERS' (VG) (FRANCE)	7.85	10.75	32
PINOT NOIR, MOULIN DE GASSAC (V) (FRANCE)	8.75	12.15	34
RIOJA CRIANZA, 'GAVANZA' (SPAIN)	9.05	12.85	36
MALBEC, 'ORGANIC', SANTA JULIA (ARGENTINA)	9.25	13.05	37
STONE SPRING SHIRAZ (VG) (AUSTRALIA)	11.15	14.85	42
HAUT MEDOC, CHATEAU SAINT-AHON (FRANCE)			48
BROUILLY, DOMAINE DES GARANCHES (VG) (FRANCE)			38
DAO TINTO, QUINTA DA VEGIA (PORTUGAL)			41
CHIANTI CLASSICO (VG) (ITALY)			42
BOURGOGNE ROUGE, DOMAINE LACOUR (FRANCE)			45
EVOLUTION PINOT NOIR (VG) (USA)			45
CROZES HERMITAGE. DOMAINE ALBERT BELLE (VG) (FRANCE)			48
CHATEAUNEUF-DU-PAPE, JACQUES MESTRE (VG) (FRANCE)			52
RIOJA GRAN RESERVA ESPECIAL (VG) (SPAIN)			53
BAROLO DI SERRALUNGA DOCG (VG) (ITALY)			59
POMEROL, CHATEAU MONREGARD (FRANCE)			67
PRIORAT, HODGKINSON CARINENA (SPAIN)			67
SAINT-ÉMILION GRANDE CRU CLASSE (VG) (FRANCE)			68
SEGLA, MARGAUX (FRANCE)			77
AMARONE VALPOLICELLA CLASSICO ROSSON (VG) (ITALY)			81
GEVREY-CHAMBERTIN VIEILLES VIGNES (VG) (FRANCE)			97
HERMITAGE-'LA SIZERANNE', 2017 (RHONE, FRANCE)			160
VEGA SICILIA 'ALION', 2015, (RIBERO DEL DUERO, SPAIN)			180
PAUILLAC 5EME CRU CLASSE, GRAND-PUY-LACOSTE, 1996,			300
(BORDEAUX, FRANCE)			
MONTEVERTINE 'LE PERGOLE TORTE', 2018, (BORDEAUX, FRANCE)			260
ST JULIEN 3EME CRU CLASSE, LANGOA BARTON. 2012,			140
(BORDEAUX, FRANCE)			



## SPRITZ & COCKTAIL MENU

### APEROL SPRITZ

9.50

APEROL, PROSECCO, SODA, ORANGE

### MOJITO SPRITZ

10.50

WESTERHALL NO.2 RUM, MEXICAN LIME SODA, MINT, LIME

### ELDERFLOWER SPRITZ

10.50

REGAL ROGUE VERMOUTH, ELDERFLOWER TONIC, MINT

### ST. GERMAIN ROSE SPRITZ

10.50

ST. GERMAIN, GASSAC ROSE, SODA, STRAWBERRY

### PATRON PALOMA

12.00

PATRON REPOSADO TEQUILA, PINK GRAPEFRUIT SODA

### HABANERO MULE

12.50

HABANERO BOURBON, GINGER BEER, LIME

## 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 8.50

BLOODY MARY & OYSTER 10.50

BLOODY MARY OYSTER SHOOTERS 15.50

3 x SHOTS OF BLOODY MARY, 3 x OYSTERS

## GIN

BOE PASSIONFRUIT (SCOTLAND) 5.70

BOE VIOLET (SCOTLAND) 5.80

BOE PEACH & HIBISCUS (SCOTLAND) 5.75

BOMBAY BRAMBLE (ENGLAND) 5.45

BOMBAY SAPPHIRE (ENGLAND) 5.25

BROCKMAN'S (ENGLAND) 5.45

BOTANIST (SCOTLAND) 5.90

CAORUNN (SCOTLAND) 6.10

CHASE PINK GRAPEFRUIT (ENGLAND) 6.05

CHASE SLOE & MULBERRY (ENGLAND) 5.65

DAFFY'S (SCOTLAND) 5.95

EDEN MILL (SCOTLAND) 6.50

EDINBURGH (SCOTLAND) 5.75

EDINBURGH RASPBERRY LIQUEUR (SCOTLAND) 5.75

EDINBURGH ELDERFLOWER LIQUEUR (SCOTLAND) 5.75

EDINBURGH RHUBARB & GINGER LIQUEUR (SCOTLAND) 5.75

GREENHALL'S BLUEBERRY (ENGLAND) 5.40

GIN MARE (SPAIN) 5.95

HENDRICK'S (SCOTLAND) 5.65

KINTYRE (SCOTLAND) 6.70

KINTYRE PINK (SCOTLAND) 6.70

LOCH FYNE BOTANICAL (SCOTLAND) 5.55

MALFY ARANCIA (ITALY) 5.80

MONKEY 47 (GERMANY) 6.05

MAKAR (SCOTLAND) 6.00

OPIHR (ENGLAND) 5.80

PICKERING'S (SCOTLAND) 5.85

PINKSTER (ENGLAND) 5.85

ROKU (JAPAN) 5.80

ROCK ROSE (SCOTLAND) 6.55

TANQUERAY 10 (ENGLAND) 6.45

WARNER EDWARDS RHUBARB (ENGLAND) 5.95

WARNER EDWARDS ELDERFLOWER (ENGLAND) 5.95

SEEDLIP GARDEN 108 NON ALCOHOLIC (AUSTRALIA) 5.55



## MINERALS

FEVER-TREE INDIAN TONIC WATER	2.15
FEVER-TREE NATURAL TONIC WATER	2.15
FEVER-TREE MEDITERRANEAN TONIC	2.15
FEVER-TREE AROMATIC TONIC	2.15
FEVER-TREE SICILIAN LEMON TONIC	2.15
FEVER-TREE SICILIAN LEMONADE	4.15
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
FEVER-TREE GRAPE & APRICOT SODA	2.20
FENTIMAN'S GINGER BEER	4.45
FENTIMAN'S ROSE LEMONADE	4.45
BIG TOM SPICED TOMATO JUICE	4.05
COCA-COLA (330ML)	4.15
DIET COCA-COLA (330ML)	4.05
COCA-COLA ZERO (330ML)	4.05
RED BULL	4.05
HIGHLAND SPRING STILL (330ML)	3.55
HIGHLAND SPRING SPARKLING (330ML)	3.55
HIGHLAND SPRING STILL (750ML)	4.85
HIGHLAND SPRING SPARKLING (750ML)	4.85
ORANGE/APPLE/CRANBERRY/PINEAPPLE JUICE	3.70
LEMONADE (DRAUGHT)	3.65/5.05
COCA-COLA (DRAUGHT)	3.65/4.85
DIET COCA-COLA (DRAUGHT)	3.55/5.05

## RUM

APPLETON'S SIGNATURE (JAMAICA)	5.40
BACARDI (CUBA)	5.55
BACARDI COCONUT (CUBA)	5.15
CHAIRMAN'S RESERVE SPICED (ST. LUCIA)	5.65
THE DUPPY SHARE (JAMAICA)	5.75
DISCARDED BANANA PEEL (CARIBBEAN)	5.65
DIPLOMATICO (VENEZUELA)	6.50
EL DORADO 12YEARS (GUYANA)	6.30
HAVANA 3YEARS (CUBA)	5.85
HAVANA 7YEARS (CUBA)	5.95
KRAKEN SPICED (TRINIDAD)	5.65
MORTON'S OVD (SCOTLAND)	5.10
PLANTATION (BARBADOS)	5.25
REDLEG SPICED (JAMAICA)	5.85
RON ZACAPA 23YEARS (GUATEMALA)	7.05
WESTERHALL RUM No.2 (GRANADA)	5.60

### VODKA

ABSOLUT (SWEDEN)	5.95
ABSOLUT VANILLA (SWEDEN)	5.85
CIROC (FRANCE)	6.05
GREY GOOSE (FRANCE)	6.05

### COGNAC

THREE BARRELS (FRANCE)	5.25
HENNESSY VS (FRANCE)	7.25
REMY MARTIN VSOP (FRANCE)	6.80
REMY MARTIN XO (FRANCE)	14.25
COURVOISIER XO (FRANCE)	14.25

### FORTIFIED

REGAL ROGUE WHITE (AUSTRALIA)	4.95
REGAL ROGUE RED (AUSTRALIA)	4.95
HARVEY'S BRISTOL CREAM (ENGLAND)	5.00
TAYLOR'S FINE RUBY PORT (PORTUGAL)	4.75
PEDRO XIMENEZ SHERRY (SPAIN)	6.60

### BOURBON

FOUR ROSES (USA)	5.05
MAKERS MARK (USA)	5.95
WILD TURKEY 101 (USA)	5.50
SAZERAC RYE (USA)	6.65
BUFFALO TRACE (USA)	5.65
WOODFORD RESERVE (USA)	7.20
GENTLEMAN JACK (USA)	6.25
JACK DANIELS (USA)	5.50
JACK DANIELS HONEY (USA)	5.50
JACK DANIELS FIRE (USA)	5.50
SOUTHERN COMFORT (USA)	5.65

### BLENDED WHISKY

JOHNNIE WALKER BLACK (SCOTLAND)	5.30
JOHNNIE WALKER BLUE (SCOTLAND)	21.20
COPPER DOG (SCOTLAND)	5.40
CHIVAS REGAL 12YEARS (SCOTLAND)	5.65
CHIVAS REGAL 18YEARS (SCOTLAND)	8.95
THE FAMOUS GROUSE (SCOTLAND)	4.65
JAMESON'S (IRELAND)	4.50
MONKEY SHOULDER (SCOTLAND)	5.70

## LIQUEURS

CHAMBORD (FRANCE)	6.45
GRAND MARNIER (FRANCE)	5.45
DRAMBUIE (SCOTLAND)	5.65
BAILEYS (IRELAND)	6.65
TIA MARIA (JAMAICA)	5.45
ST. GERMAIN ELDERFLOWER (FRANCE)	5.15
DISARONNO AMARETTO (ITALY)	5.65
FERNET BRANCA (ITALY)	5.15
LIMONCELLO (ITALY)	5.10
COINTREAU (FRANCE)	5.35
ARCHER'S PEACH SCHNAPPS (ENGLAND)	4.85
KAHLUA (MEXICO)	5.55
SAMBUCA (ITALY)	5.00
SAMBUCA BLACK (ITALY)	5.00
PIMM'S NO. 1 (ENGLAND)	5.35
JÄGERMEISTER (GERMANY)	5.25
FRANGELICO (ITALY)	6.45
PERNOD (FRANCE)	5.10

## TEQUILA

PATRON SILVER (MEXICO)	7.45
PATRON REPOSADO (MEXICO)	6.45
MEZCAL UNION UNO (MEXICO)	5.60
CAZCABEL COFFEE (MEXICO)	7.25
DON JULIO ANEJO (MEXICO)	7.50

## BOTTLED BEER

PERONI NASTRO AZZURI (ITALY)	5.90
PERONI GLUTEN FREE (ITALY)	5.90
GREENE KING IPA GF (ENGLAND)	5.35
BUDVAR (CZECH REPUBLIC)	6.35
CORONA (MEXICO)	5.70
CRABBIES GINGER BEER (SCOTLAND)	6.40
HEINEKEN 0% (THE NETHERLANDS)	4.50
LUCKY SAINT 0.5% (GERMANY)	5.70
ERDINGER WEISSBIER (GERMANY)	6.35
ERDINGER ALKOLFREI (GERMANY)	4.65
OLD MOUT KIWI & LIME (NEW ZEALAND)	6.45
OLD MOUT PINEAPPLE & RASPBERRY (NEW ZEALAND)	6.45

## 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)	6.20
80 SHILLING (SCOTLAND)	6.55
THISTLY CROSS CIDER (SCOTLAND)	6.40
PAOLOZZI (SCOTLAND)	6.95
PILOT BLOND IPA (SCOTLAND)	7.00

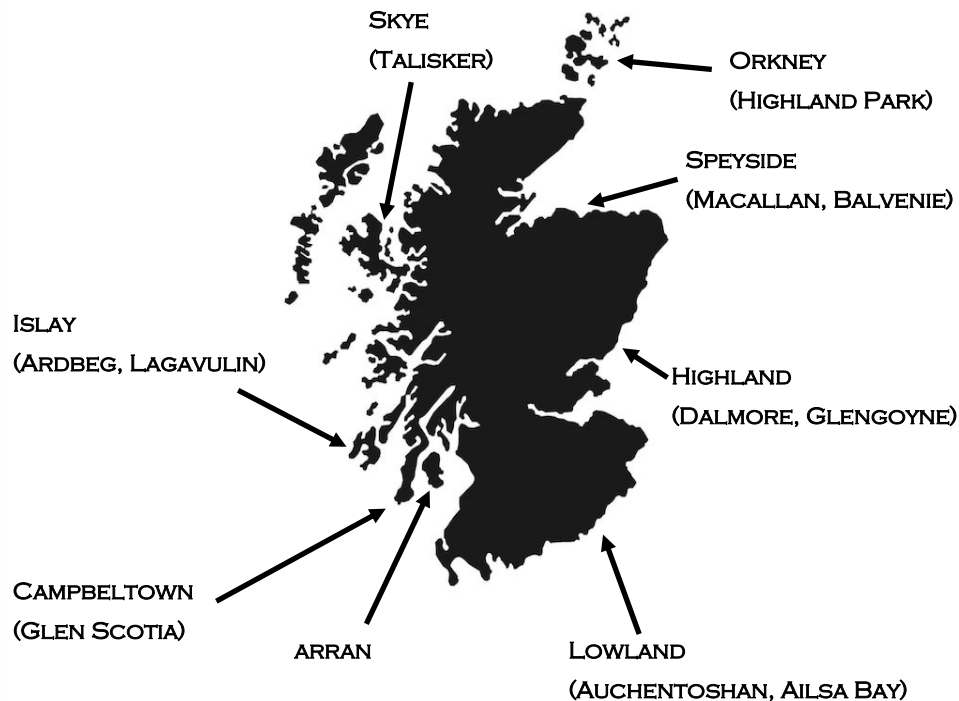
## CASK ALES

**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-



## ISLAY MALTS

<b>ARDBEG 10 YEAR OLD</b>	<b>6.40</b>
SMOKY FRUIT & CRACKLING PEAT WITH LEMON & CINNAMON SPICED TOFFEE	
<b>ARDBEG 'UIGEADAIL' (CS)</b>	<b>8.70</b>
CHRISTMAS PUDDING & TREACLE, SMOKE, A WELL ROUNDED FULL MALT.	
<b>ARDBEG 'CORRYVRECKEN' (CS)</b>	<b>10.20</b>
TORRENTS OF DEEP PEAT, A PEPPERY TASTE. INTENSE & POWERFUL.	
<b>ARDBEG 'AN OA'</b>	<b>6.40</b>
SMOKY POWER, PEAT & ANISEED, MELLOWED BY SMOOTH SWEETNESS.	
<b>BOWMORE 12 YEAR OLD</b>	<b>6.30</b>
SLIGHTLY PEATY, WITH FLOWERS & SHRUBS. SEA MEETING LAND.	
<b>BOWMORE 15 YEAR OLD 'DARKEST'</b>	<b>8.25</b>
MOLASSES, DRIED FRUITS AND A RICH FINISH.	
<b>BOWMORE 18 YEAR OLD</b>	<b>12.30</b>
CARAMEL TOFFEE, RIPE FRUIT & SMOKE AROMAS	
<b>BOWMORE 25 YEAR OLD</b>	<b>37.80</b>
INTENSE HERB AROMAS, SUBTLE SHERRIED OAK, TOFFEE, HAZELNUT & PEAT.	
<b>BRUICHLADDICH 'SCOTTISH BARLEY CLASSIC'</b>	<b>6.50</b>
WILD FLOWERS OVER HONEYED VANILLA & SEA SALT	
<b>BUNNAHABHAIN 12 YEAR OLD</b>	<b>6.60</b>
SWEET SEA AIR, NUTTY, MALTY SWEETNESS WITH A HINT OF PEAT	
<b>BUNNAHABHAIN 18 YEAR OLD</b>	<b>11.70</b>
RICH TOFFEE, HONEYED NUTS, LEATHERY OAK AROMAS & SUBTLE PEAT	
<b>BUNNAHABHAIN 25 YEAR OLD</b>	<b>33.85</b>
RICH FRUIT CAKE, CARAMEL, CHOCOLATE ORANGE & GINGER SPICE.	
<b>CAOL ILA 12 YEAR OLD</b>	<b>6.50</b>
PEATY SMOKE WITH A TWIST OF LEMON	
<b>CAOL ILA 'MOCH'</b>	<b>8.65</b>
LIGHT & EASY DRINKING, CREAMY LEMONY SMOKE.	
<b>CAOL ILA 'DISTILLERS EDITION'</b>	<b>8.95</b>
CONCENTRATED SMOKINESS, BALANCED BY SWEETNESS & LIGHT WOOD SPICE	

## ISLAY MALTS

<b>KILCHOMAN 'MACHIR BAY'</b>	<b>6.60</b>
FRESH & DEEPLY SMOKY WITH TROPICAL FRUIT NOTES	
<b>KILCHOMAN 'SANAIG'</b>	<b>7.05</b>
LENGTHY COASTAL SMOKE, RED CURRANT BURSTS & PEPPERY CHOCOLATE	
<b>KILCHOMAN 'MADEIRA CASK'</b>	<b>8.65</b>
BIGGER SOOTY SIDE, REALLY SWEET & ROUNDED WITH NUTTY NOTES	
<b>LAGAVULIN 8 YEAR OLD</b>	<b>8.50</b>
SWEET PERFUMED SMOKE WITH HINTS OF THE COAST & SAVOURY AROMAS	
<b>LAGAVULIN 16 YEAR OLD</b>	<b>8.35</b>
OILY, GRASSY, SMOKY, SWEET & SALTY. IODINE & ANTISEPTIC NOSE	
<b>LAGAVULIN 'DISTILLERS EDITION'</b>	<b>10.70</b>
MEDICINAL SEAWEED & IODINE, REINFORCED BY SWEET FRUITY RICHNESS	
<b>LAPHROAIG 10 YEAR OLD</b>	<b>6.60</b>
A SMOKY HIT OF PEAT AND A SALTY SWEET FINISH	
<b>LAPHROAIG 'QUARTER CASK'</b>	<b>8.05</b>
CLASSIC SMOKE, WITH SWEET MOLASSES, RAISIN AND TOFFEE	
<b>LAPHROAIG 'LORE'</b>	<b>11.90</b>
SWEET PEAT, SALTY NOTES, PEPPER AND A LOT OF VANILLA.	
<b>PORT CHARLOTTE 'SCOTTISH BARLEY' (CS)</b>	<b>8.10</b>
ACRID SMOKE AND DEEP CHAR, BURNT NUTS AND SWEET VANILLA.	
<b>SMOKEHEAD</b>	<b>7.05</b>
PEPPER, GINGER, HONEY & TAR WRAPPED IN INTENSE SMOKE	

## CAMPBELTOWN MALTS

<b>GLEN SCOTIA 'DOUBLE CASK'</b>	<b>6.35</b>
A FUDGY, HERBAL & FRUITY CONCOCTION WITH SUBTLE SPICE & FRUIT	
<b>GLEN SCOTIA 15 YEAR OLD</b>	<b>8.40</b>
FRUIT CAKE, GINGER SPICE, ORANGE PEEL & DRIED FRUIT WITH SEA SALT	
<b>GLEN SCOTIA 'VICTORIANA' (CS)</b>	<b>10.10</b>
RED FRUITS, CANDIED GINGER & BURNT OAK. SWEET MOCHA NOTES	

## ISLAND MALTS

<b>HIGHLAND PARK 12 YEAR OLD</b>	<b>6.40</b>
HONEY SWEET, MALTY SMOKY DRYNESS, FLORAL HEATHERY FINISH	
<b>HIGHLAND PARK 18 YEAR OLD</b>	<b>15.00</b>
FLOWERY & AROMATIC, LIGHTLY SALTY, SWEET & SPICY	
<b>HIGHLAND PARK 25 YEAR OLD</b>	<b>34.00</b>
RICH IN SOFT HONEY, MOREISH SWEET FINISH.	
<b>ISLE OF ARRAN 10 YEAR OLD</b>	<b>6.55</b>
PEACHES, BRANDY, VANILLA & GINGER SNAPS, SPICED SUMMER FRUITS.	
<b>ISLE OF ARRAN AMARONE CASK</b>	<b>5.95</b>
POACHED PEARS, TOUCH OF CRANBERRY & HONEY	
<b>ISLE OF ARRAN SAUTERNES CASK</b>	<b>6.75</b>
SWEET WITH WARM SPICE, LEMON ZEST & SLIGHT SALTINESS	
<b>ISLE OF ARRAN PORT CASK</b>	<b>6.70</b>
VANILLA SPICE, RIPE CITRUS, DRIED FRUITS & NUTTINESS	
<b>ISLE OF JURA 10 YEAR OLD</b>	<b>6.65</b>
SUBTLE SPICES, VANILLA PODS WITH HONEYED BARLEY & SMOKE.	
<b>ISLE OF JURA 21 YEAR OLD</b>	<b>15.20</b>
OILY WALNUT & SMOKE, BUTTER, SWEET APRICOTS AND WOOD SHAVINGS	
<b>LEDAIG 18 YEAR OLD</b>	<b>11.40</b>
SMOKY HERBS, CRACKED PEPPER & SHERRY OAK FRUIT	
<b>TALISKER 10 YEAR OLD</b>	<b>6.45</b>
SMOKY, MALTY SWEET & PEPPERY FINISH	
<b>TALISKER 18 YEAR OLD</b>	<b>11.50</b>
SMOKE, SWEET PEAT, COFFEE, NUTTY AND SPICES	
<b>TALISKER 25 YEAR OLD</b>	<b>31.00</b>
FLORAL HEATHERY PEAT, SPICED VANILLA OAK & SALTED CARAMEL	
<b>TALISKER 'DISTILLER'S EDITION'</b>	<b>8.40</b>
PEAT, SEAWEED & ASSORTED SPICES.	
<b>TALISKER 'STORM'</b>	<b>7.10</b>
CLEAN YET OILY, SWEET YET SALTY, SMOKY & FRUITY	

## SPEYSIDE MALTS

<b>ABERLOUR 10 YEAR OLD</b>	6.50
SWEET, SPICY, PEPPERY DRYNESS, NUTMEG & BERRY FRUIT	
<b>ABERLOUR 'A'BUNADH' (CS)</b>	7.95
HONEY & CUSTARD, APPLES, PEARS & CINNAMON NUTMEG	
<b>BALVENIE 12 YEAR OLD</b>	6.45
SWEET ORANGEY & NUTTY, SWEET & HEATHERY	
<b>BALVENIE 14 YEAR OLD (VARIOUS)</b>	7.65
VARYING BOTTLINGS—ASK FOR OUR CURRENT VARIETY	
<b>BALVENIE 16 YEAR OLD (VARIOUS)</b>	10.30
VARYING BOTTLINGS—ASK FOR OUR CURRENT VARIETY	
<b>BALVENIE 21 YEAR OLD</b>	15.30
CRANBERRIES & COOKED RASPBERRY, WHITE GRAPE, BARLEY & COCOA	
<b>BENROMACH 10 YEAR OLD</b>	6.25
BARLEY, SLIGHTLY HERBAL & A LITTLE FRUIT & GROUND GINGER	
<b>BENROMACH 'ORGANIC'</b>	6.55
BANANA FRITTERS & PANCAKES, PEPPERCORN & CINNAMON.	
<b>BENROMACH 15 YEAR OLD</b>	8.35
BIG SPICES, JUICY FRUIT AND SMOKY CHARRED OAK	
<b>BENRIACH 10 YEAR OLD</b>	6.45
OAK WOOD NOTES AND HONEY, VANILLA & SPICE	
<b>BENRIACH 25 YEAR OLD</b>	20.50
RICH & CREAMY, RAISINS, HONEY, APPLES & SPICED COCOA	
<b>CARDHU 12 YEAR OLD</b>	6.80
GENTLE SWEETNESS & SOFT PEAT	
<b>CARDHU 18 YEAR OLD</b>	10.90
FRUIT, A NOTE OF LEATHER & CHRISTMAS PUDDING	
<b>CRAGGANMORE 12 YEAR OLD</b>	6.65
RICH & SPICY, WELL SHERRIED	
<b>CRAGGANMORE 'DISTILLER'S EDITION'</b>	8.35
CREAMY WALNUT WHIP & SPICED GINGERBREAD, PORT, BLACK CHERRY & BISCUIT CRUMBS	

## SPEYSIDE MALTS

<b>CRAIGELLACHIE 13 YEAR OLD</b>	8.90
CUSTARD CREAMS, PINEAPPLE & WAXY CLOVES	
<b>DAILUAIN 16 YEAR OLD</b>	8.50
FRUITY NOSE & SMOKY FINISH, BARLEY SUGAR SWEETNESS	
<b>GLENFIDDICH 12 YEAR OLD</b>	6.15
FRESH PEARS & APPLES, SWEET VANILLA & FLORAL NOTES	
<b>GLENFIDDICH 15 YEAR OLD</b>	7.00
DELICATE HONEY & VANILLA, FRUIT, GENTLE SPICE & OAKINESS	
<b>GLENFIDDICH 18 YEAR OLD</b>	10.30
OAKY PERFUME, MANGO, BANANA & SHERRY SWEETNESS	
<b>GLENFIDDICH 21 YEAR OLD</b>	17.70
TOFFEE SWEETNESS, SPICE NOTES & HINTS OF TABACCO & LEATHER	
<b>GLENLIVET 'FOUNDER'S RESERVE'</b>	6.30
TROPICAL FRUITS, FRESH FLORAL FLAVOURS, VANILLA & TOFFEE	
<b>GLENLIVET 21 YEAR OLD</b>	17.05
SWEET CEREAL, HICKORY & CHOCOLATE FUDGE, WALNUTS & SANDALWOOD	
<b>KNOCKANDO 12 YEAR OLD</b>	6.50
FRUITY & SUBTLE, FLOWERY, NUTTY & SLIGHT SMOKE	
<b>GLEN MORAY 10 YEAR OLD</b>	6.65
OILY MARMALADE, OAKY VANILLA & GOLDEN BARLEY NOTES	
<b>GLENFARCLAS 105 (CS)</b>	7.45
SPICY & PEPPERY OAK, ALMOND PRALINE & DRIED PEELS	
<b>GLENFARCLAS 15 YEAR OLD</b>	7.60
DRIED FRUITY NOTES, WARMING SPICE & SHERRY OAK	
<b>LINKWOOD 12 YEAR OLD</b>	7.30
HONEY, PINE OIL, MALT & ALMOND	
<b>MACALLAN 12 YEAR OLD</b>	8.40
CREAMY & HONEYED, THICK MARMALADE, CINNAMON & WARM PASTRIES	
<b>MACALLAN 18 YEAR OLD</b>	21.30
EXOTIC FRUITS, LIGHT SPICE & STRONG VANILLA	
<b>TAMDHU 12 YEAR OLD</b>	7.15
VANILLA, SWEET CARAMEL & TOFFEE.	



## HIGHLAND MALTS

### **ABERFELDY 12 YEAR OLD**

LIGHT, FRUITY & HONEYED SWEETNESS

### **ABERFELDY 21 YEAR OLD**

MELLOW, RICH, FRUITY & HONEYED WITH A RICH FINISH

### **ANCNOC 12 YEAR OLD**

GENTLE, NON-SHERRIED SWEETNESS, WITH SUBTLE SMOKE

### **ANCNOC 18 YEAR OLD**

HONEYED SPICE, VANILLA, FRESH CITRUS & FIG ROLLS

### **BALBLAIR 12 YEAR OLD**

RED APPLE & COOKED PEAR, HONEY AND BARLEY

### **BALBLAIR 15 YEAR OLD**

DRIED FRUIT, APPLE, DARK CHOCOLATE & GINGER SPICE

### **BALBLAIR 18 YEAR OLD**

JUICY APRICOTS & DRIED FRUITS, OAK SPICES & VANILLA CUSTARD

### **BLAIR ATHOL 12 YEAR OLD**

SHERRY & CHRISTMAS PUDDING NOTES

### **DALMORE 12 YEAR OLD**

ORANGE MARMALADE, DRIED FRUITS & SPICY OAK

### **DALMORE 15 YEAR OLD**

PINE, LEMONGRASS & CINNAMON, CHOCOLATE & VANILLA

### **DALMORE 18 YEAR OLD**

CHOCOLATE RAISINS, JUICY CITRUS, OLD SHERRY & PEPPER

### **DALMORE 'CIGAR MALT'**

CARAMEL, BURNT SUGAR, FAINTLY SMOKY WITH ORANGE AROMAS

### **DALMORE 'KING ALEXANDER III'**

WINTER BERRIES, SPICE & ZESTY ORANGE. LIQUEURS EMERGE

### **DALWHINNIE 15 YEAR OLD**

WALNUTS & MANUKA HONEY WITH VANILLA SPONGE

### **DEANSTON 12 YEAR OLD**

CREAMY TOFFEE & ORANGE WITH HINTS OF GINGER & CLOVE

6.50

15.50

5.90

8.50

6.50

8.50

9.75

6.50

6.50

7.20

17.00

9.90

17.00

6.50

6.40

## HIGHLAND MALTS

### **DEANSTON 18 YEARS OLD**

CREAMY VANILLA, SPICED ORANGE & APPLE, TOASTED OAK

### **DEANSTON 'OLOROSO CASK'**

THICK HONEY & CHOCOLATE, PLUM, LIQUORICE & ORANGE MALT

### **EDRADOUR 10 YEAR OLD**

HONEY NOTES WITH NUTTY TOFFEE, VERY RUM-LIKE

### **FETTERCAIRN 12 YEAR OLD**

TROPICAL FRUIT & JAMAICAN GINGER CAKE

### **GLENCADAM 10 YEAR OLD**

CUT HAY, TART FRUITS & VANILLA SPICE

### **GLENDRONACH 12 YEAR OLD**

SPICED HONEY DRENCHED CHOCOLATE RAISINS

### **GLENDRONACH 15 YEAR OLD**

SPICED TROPICAL FRUITS WITH A HINT OF SMOKE & HONEYED SWEETNESS

### **GLENDRONACH 21 YEAR OLD**

SHERRY, COFFEE, WALNUTS, DRIED FIGS & TREACLE

### **GLENGOYNE 10 YEAR OLD**

VANILLA FRUIT, RED APPLES & LIGHT SPICE

### **GLENGOYNE 18 YEAR OLD**

SPICY VANILLA FRUIT, RED APPLES & RICH MOUTHFEEL

### **GLENGOYNE 21 YEAR OLD**

RAISINS, FIGS, SPICE, ALMONDS & ORANGES

### **GLENGOYNE 'CASK STRENGTH' (CS)**

BLACK PEPPER, SWEET SOFT OAK, DEMERARA SUGAR SWEETNESS

### **GLENMORANGIE 10 YEAR OLD**

FLORAL SPIRIT, HONEY & MALTS, SUBTLE SPICES

### **GLENMORANGIE 'LASANTA'**

SHERRIED DRIED FRUIT, ORANGE MARMALADE & TOASTED NUTS

### **GLENMORANGIE 'NECTAR D'OR'**

SYRUP SPONGE & VANILLA CUSTARD, TOASTED BROWN SUGAR

### **GLENMORANGIE 'QUINTA RUBAN'**

RICH CHOCOLATE, FULL BODIED, SWEET & SPICY

9.20

7.65

6.40

6.80

7.30

6.30

7.30

15.20

6.40

10.60

12.90

7.50

6.35

7.20

8.15

7.70



## HIGHLAND MALTS

<b>GLENMORANGIE 'SIGNET'</b>	18.30
INTENSE MOCHA, CREAMY VANILLA, CHOCOLATE RAISINS	
<b>GLENMORANGIE 18 YEAR OLD</b>	12.60
TROPICAL NECTARINES IN YOGHURT, HONEY & BUTTERSCOTCH	
<b>INCHMURRIN 12 YEAR OLD</b>	6.55
BARLEY MALT & SALT CARAMEL, CANDIED PEELS & ALLSPICE	
<b>LOCH LOMOND 12 YEAR OLD</b>	6.80
BROWN SUGAR & FIVE SPICE, ORCHARD FRUITS	
<b>OBAN 14 YEAR OLD</b>	6.85
FAINT SEA SALT, PERFUMED SMOKE	
<b>OBAN 'DISTILLER'S EDITION'</b>	8.20
SEA-LACED, FRUITY MALTY ZESTY ORANGE	
<b>OLD PULTENEY 12 YEAR OLD</b>	6.25
APRICOT, PEAR, APPLES & BANANAS, MALTY & HONEYED	
<b>OLD PULTENEY 18 YEAR OLD</b>	10.65
DARK CHOCOLATE & APPLE, VANILLA & RYE BREAD.	
<b>TEANINICH 10 YEAR OLD</b>	7.65
CUT HAY & CHAMOMILE, WOOD RESIN & WINTER SPICE.	
<b>THE ARDMORE 'LEGACY'</b>	5.90
CHARRED SMOKY NOTES, DRY OAK & PEAR DROPS	

## LOWLAND MALTS

<b>AILSA BAY</b>	8.10
22 PARTS PEAT, 19 PARTS SWEET, OAKY SWEETNESS	
<b>AUCHENTOSHAN 12 YEAR OLD</b>	6.45
WARM VANILLA & LEMONS, SOFT CITRUS	
<b>AUCHENTOSHAN 'THREE WOOD'</b>	8.40
CHOCOLATE & TOASTED HAZELNUTS, SOFT ZESTY AROMA	
<b>GLENKINCHIE 12 YEAR OLD</b>	6.30
LIGHT & SPICY, GINGER DRYNESS AND OAKY DRY	
<b>GLENKINCHIE 'DISTILLER'S EDITION'</b>	8.50
FLORAL NUTTY SHERRY, ORANGES & BARLEY SUGAR	

## REST OF THE WORLD WHISKY

<b>CONNEMARA</b>	6.40
NOTES OF MALT & PEAT, HONEYED SMOKE & BARLEY SWEETNESS	
<b>HIBIKI 'HARMONY'</b>	6.70
MELTED BUTTER & CARAMELISED DATES. SANDALWOOD	
<b>NIKKA 'COFFEY'</b>	7.70
FRUITY MELON & GRAPEFRUIT, THICK SYRUP[ & VANILLA	
<b>NIKKA 'FROM THE BARREL'</b>	7.95
BLOOD ORANGES IN OILY BUTTERSCOTCH.	
<b>PAUL JOHN 'BOLD'</b>	6.60
ISLAY PEAT & HIMALAYAN MALT, FRUITY, SMOKY & SWEET	
<b>PENDERYN 'LEGEND'</b>	6.45
FRESH PEACHES, SWEET & HERBAL, MINTY GINGER FINISH	
<b>REDBREAST 12 YEAR OLD</b>	6.60
SWEET PUNGENT FLAVOUR RICH & CREAMY	
<b>REDBREAST 15 YEAR OLD</b>	8.10
COOKED FRUITS, ORANGES, NUTMEG & CARAMEL	
<b>YAMAZAKI 12 YEAR OLD</b>	9.85
INCENSE & SPICED PLUMS	
<b>YAMAZAKI 18 YEAR OLD</b>	20.75
HEATHER ROOTS, CIGAR LEAVES & HONEY, PLUM WINE & TOFFEE APPLES	
<b>YAMAZAKI 'DISTILLER'S RESERVE'</b>	8.55
DRIED BERRIES, LIGHT OAK & SMALL SPICE	

**WE MAY HAVE ADDITIONAL WHISKY'S THAT ARE 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.**

