

SNACKS

<u>3.50 each</u>	Oysters on Ice
<u>5</u>	Perello Olive & Pickle Mix (V) (may contain stones)
<u>5</u>	Cocktail Nuts (V)
<u>5</u>	Boquerones Anchovies
<u>6</u>	Pickled Vegetables (V)
<u>9</u>	Taramasalata, Charred Toast
<u>12</u>	Tinned Sardines & Toast
<u>8</u>	Deep Fried Whitebait

SPRITZ

<u>9</u>	Vodka, Seaweed & Tonic Belvedere vodka, Nori Liqueur, Fevertree Tonic, Gomashio (contains sesame)
<u>9</u>	Cynar & Ginger Ale Artichoke liqueur, Fevertree Ginger Ale, Orange
<u>12</u>	Olive, Rosemary & Chardonnay Manzanilla, Chardonnay, Rosemary & Black Olive Tonic
<u>12</u>	Grape & Apricot Fanny Fougerat Brandy, Apricot, Soda, Grapes

PICKLE BACKS

<u> </u>	A 25ml shot served with house pickle liquor - perfect with oysters, pickled or smoked fish:
<u>7</u>	Whisky. Jura 10yo. Sweet curry pickle juice
<u>7</u>	Vodka. Belvedere. Beetroot pickle juice
<u>7</u>	Gin. Tanqueray 10. Dill pickle juice

COCKTAILS

- 11 **Midori, Manzanilla & Cacao Sour**
Melon Liqueur, Manzanilla Sherry, Creme de Cacao,
Foam, Raspberry Sherbet. Think Twister
- 13 **Smoke on the Water**
8 Lands Vodka, Cocchi Rosa, St Germain,
Smoked Rosemary. An off-piste wet martini
- 11 **Dulce Daiquiri**
Mathuselum White Rum, Grapefruit,
Maraschino, Seaweed Salt
- 12 **Avion**
Tapatio Tequila Blanco, Amaro Montenegro,
Aperol, Lemon
- 12 **Not Naked Nor Famous**
Illegal Mezcal, Cocchi Rosa, Salted Honey Syrup,
Yellow Chartreuse, Olive
- 12 **Coke Float**
Expree coffee liqueur, PX sherry, Amaro Montenegro,
Thorntonhall Ice Cream. A drink for dessert
- 13 **The Great Godfather**
Acnoc 12yo Single Malt, Maraschino Liqueur,
Amaretto Bianco, Angostura, Expressed Orange.
Sippable Bakewell Tart
- 12 **Seaweed White Negroni**
Hendrick's Gin, Nori Seaweed Liqueur,
Suze, Cucumber, Contains Sesame
- 12 **White Snapper**
Birch Botanical Spirit, Tomato Consommé, Pimento
Liqueur, Celery, Scottish Smoked Kelp. A not-so-
bloody-bloody Mary

NON-ALCOHOLIC

- 7 **Cherry & Hibiscus Sour**
Crossip Hibiscus, Citrus, Cherry Syrup,
Egg Whites Foam, Soda
- 7.50 **Michaelada**
Crossip Mandarin, Green Chilli Syrup,
Brulo IPA, Cucumber

Wines picked with a
strong coastal influence,
wine perfect for fish &
seafood.

WINE KEY -

O - ORGANIC

By working with nature, organic farms help promote biodiversity that, in turn, encourages natural pest control. These measures help create a self-regulating ecosystem for vineyards, meaning organic wines can be made without reliance on potentially-harmful pesticides. It goes without saying that in a farming system that takes soil and the environment into such close consideration, a good terroir and, generally, good wine follows.

B - BIODYNAMIC

A method of farming based around a specific astronomic calendar and fertilizer preparations. Days are organised by fruit days (preferably grape harvesting), root days (pruning), leaf days (watering) and flower days, where the vineyard should be untouched. Not quick or cheap, producers that commit to biodynamics care deeply about the long-term health of their vineyards and the resulting wine in the bottle.

L/I - LOW INTERVENTION/NATURAL

Largely unmanipulated and containing minimal amounts of added sulphites (used to inoculate wine for preservation) use of natural yeasts, not filtered or fined. These wines may have a cloudy appearance and sometimes a slight play with oxygen, taking wines to other places and heights, whether imparted by oak barrel, cement tanks, anfora - leaning more to complex dried fruit/nutty/yeasty character.

V - VEGAN

FIZZ (125 / 750ML)

- 9.50/44 **Domaine du Landreau Cremant de Loire Brut NV,
Loire, France.**
Precise, seductive Loire fizz with
crisp fruit and nutty notes tiptoeing
on strings of elegant bubbles.
- 16/88 **Louis Roederer Brut Collection 243, Champagne, France O V**
Impressive and persuasive; waits of buttery brioche, pear,
ripe citrus and toasted almonds from the glass. Full,
concentrated and pillowy with an enlivening mousse and
pinpoint freshness. A luscious golden glass.
- 11.50/50 **Bosman Family Vineyards Method Ancestral Chenin Blanc
2022, Pet Nat, South Africa**
The grapes are picked in Hermanus, de-stemmed, pressed,
fermented and bottled. That's it. No additions of any kind.
Because there's simply no need to.
- 155 **Louis Roederer Brut Rosé 2016, Champagne, France B V**
Initial wild berry freshness, opening smoothly with
tropical fruit, sugary spicy fragrance of zest then
becoming full & rich, exalting the maturity of the fruit.
Dried fruit & spicy complexity from time spent in barrel.
Over 4 yrs in bottle before release. Nothing rushed, no
corners cut - perfect maturity.

 WHITE (125 / 175 / 750ML)

- 5.75/7.75/29 **Europa Sensale Grillo 2022, Sicily, Italy O V**
 Sunshine island ripened fruit refreshed with a breeze of bright apply crunch. Soft and blurry edges with a line of minerality.
- 33 **Bodega Classica Palacio del Camino Real Blanco, 2022, Rioja, Spain**
 Barrel aged Rioja Blanco, a nose like date and banana loaf with a lovely fresh, fleshy flavour and zippy finish.
- 7/9/36 **Lanzerac Chardonnay, 2022, Stellenbosch, South Africa V**
 Not a green nor skinny number, textural depth and intensity that comes from some oak influence. A superbly drinkable white that is quite Burgundian without the price tag.
- 7.50/9.50/35 **Domaine de Castelnaud Picpoul de Pinet, 2022, Languedoc, France**
 Taut, abundantly fruity and from 'Marine vineyards' so what do you think? Fruit de Mer?
- 39 **Raza Vinho Verde, 2022, Vino Verde, Portugal**
 Highly giddy and youthful with outstanding freshness and spritzzy enthusiasm - green apple, grapefruit, melon and cucumber.
- 8/10/40 **Domaine du Moulin Camus Muscadet Sevre et Mains Sur Lie, 2022, Loire, France**
 Another maritime superstar - crisp, floral, lingering pear & citrus with sumptuous curves from extended lees contact.
- 9/12/44 **Emiliana Novas Gran Reserva Riesling, 2021, Bio-Bio, Chile B**
 Quietly complex with steely minerality and delicious juicy lime curd. Off-dry with a good bit of weight so this is your companion for any chilli ping dishes.

WHITE (125 / 175 / 750mL)

- 45 **Bat Gara Uno Txakolina, 2020, Basque Country, Spain L/I V**
Take me to church... Impressively bold and structured with linear purity and punchy citrus acidity. Made by a priest, restaurateur and a rancher.
- 9/12/48 **Waterkloof Circumstance, Sauvignon Blanc, 2022, Western Cape, S.A. B V**
Perched high on the windswept South Atlantic coast, transformed into wine with a minimum of intervention, resulting in a fine, inimitable and complex style of Sauvignon.
- 12/16/65 **Bodegas Granbazan Etiqueta Ambar Albarino, 2022, Rias Baixas, Spain**
Gloriously traditional single estate, old vine Albarino grown just a kilometre from the ocean. Like a dip in the Atlantic - nerve & energy with mineral notes, bracing acidity & saline tang. A richer stone fruit, citrus, tropical fruit palate with lingering complexity.
- 12/17/68 **Arnaud & Stephanie Dezat Sancerre, 2022, Loire, France**
One of the oldest winegrower families in Sancerre & now in the safe hands of the younger Dezat generation, Arnaud & Stephanie. Meticulously made with a respectful eye on the region's terroir & biodiversity, this spectacular. Sauvignon combines expressive fruit & richness from a lovely warm vintage, with delicate flinty minerality & freshness.
- 17/22/90 **Domaine Feuillat-Juillot Montagny 1er Cru 'Les Coeres', 2021, France**
Françoise grew up among the vines & barrels of her family domaine, she now creates beautiful wines from her sustainably farmed vineyards. Wafting notes of stone fruit dotted patisserie, a full & fresh palate balanced by a taught, vibrant acidity.
- 155 **Domaine Christian Bellang & Fils Meursault 2022, Burgundy, France**
Weighty, full throttle Meursault - nutty, toasty, buttery influence from the barrel fermentation gives way to honeyed fruit then the classic subtly of Meursault, straight up purity and elegance.

ORANGE - SKIN CONTACT (125 / 175 / 750ML)

- 9/12/49 **Bosman Family Vineyard Fides Grenache Blanc, 2018, Western Cape S.A.**
Glorious orange Grenache Blanc from the cool Cape, mature fruit, spice, texture and a whip of brisk minerality
- 9.50/12.50/52 **Casale Trebbiano Orange Wine 2022, Tuscany, Italy VG V B O**
Quintessential Tuscany, traditional in all the best senses with no whiff of modernity. Orange wine practices rooted in time rather than in fashion. Patience allows the natural texture and tannins while still remaining exquisitely fresh

PINK (125 / 175 / 750ML)

- 8/11/40 **Cotes de Thau Rose, 2021, Languedoc, France V**
Luscious and textural with rich currant flavours from Grenache and tangy raspberry from Cinsault, before a dry and fresh finish.

SWEET & FORTIFIED (50ML)

- 5** _____ **Domaine de Grange Neuve Monbazillac, 2019, France V**
Semillon. Sweet & luscious with a great backbone of fine acidity. Rich honey with a finishing twist of bitter orange.
- 7** _____ **Fanny Fougerat Pineau des Charentes Rosé O**
A delicious pre or post dinner aperitif - Cognac is added to Merlot grape juice at the beginning of the fermentation process giving you sweet strawberry & fresh tang.
- 5.50** _____ **Fernando de Castilla V**
Classic Pedro Ximenez NV
- 5.50** _____ **Fernando de Castilla Classic V**
Manzanilla Sherry
- 6.50** _____ **Krohn Colhieta Port (75ml) V**

RED (125 / 175 / 750ML)

- 5.75/7.75/29 **Europa Sensale Nero d'Avola 2022, Sicily, Italy O V**
Unassuming, charming and easy going like fresh raspberry and black cherry jam on toast.
- 6.50/8.50/33 **Bosman Family Vineyards Grenache Noir, 2021, Western Cape S.A.**
Light on it's feet, full of dark cherry, plum and forest fruits leading to gentle spice and a subtle creamy finish.
- 7/9/35 **Alianca Terra Boa, 2021, Beiras, Portugal V**
Into Roriz (Tempranillo) & Touriga, A warm and softly spiced red, all about the juice and character - bright and modern with a big bowl of summer fruit compote.
- 9/11/45 **Tenuta Santa Maria Pragal, 2021, Veneto, Italy V**
Watch this one... enticing, warm, round with soft, beguiling charms - partial appassito adds dried flower, black cherry and cake spice to an already heady red fruit.
- 55 **Domaine Fournillon Bourgogne Epineuil Pinot Noir, 2020, Burgundy, France**
Angel wings of red berries and black fruit punctuated with delicate peppery and smoke notes.

BEER (DRAUGHT PINT / HALF PINT)

6.75/3.50 WEST St Mungo Local Glasgow Lager 4.9%

6/3 Guinness 4.2%

7.50/3.75 Rotational Guest Beer (ask server)

BOTTLE / CAN

7.75 Augustiner Helles lager
5.2% 500ml bottle

6.75 Hazy Pale Ale by Pierce Brewery
4.1% Gluten Free & Vegan Pale Ale, 440ml can

Check our rotational beers on specials

CIDER

7.5 Pulpt Cider 'Level' 5.4% 500ml
New fashioned cider from Somerset with a little added sugar for subtle sweetness.

5.5 Ayrshire Riviera Cider 6.0% 330ml
West coast apples. A medium dry style that's coastal back bone pairs perfect with our fish & chips.

ALCOHOL-FREE

6.25 Brulo Alcohol Free
0.0% 330ml can

5.50 Erdinger Alkoholfrei
Wheat beer 0.5% 500ml

GIN (25ML)

5.25	Tanqueray 10
5.75	The Botanist
5.50	Hendricks
5.00	Caorunn Raspberry
5.75	Colonsay Wild Island Gin
4.275	Porters Tropical Old Tom Gin

VODKA (25ML)

5.25	Belvedere
5.50	Eight Lands Vodka

RUM (25ML)

5.00	Flor de Cana 12
6.00	Diplomatico rRserve
4.75	Mathuselum Platino
7.25	Hampden Rum

TEQUILA / MEZCAL (25ML)

4.50	Tapatio Blanco
6.50	Illegal Mezcal

WHISKY/BOURBON (25ML)

5.50	Auchentoshan
6.25	Ardbeg 10
6.50	AnCnoc 12
8.00	Balvennie Caribbean Cask
6.50	Caol Ila 12
5.95	Dalwhinnie 15
6.75	Dalmore 12
6.25	Highland Park 12
5.00	Jura 10
4.50	Johnnie Walker Black
5.50	Woodford Reserve
4.75	Buffalo Tracez
4.50	Jamesons Irish Whiskey

OTHER SPIRITS & LIQUEURS (25ML)

4.00	Amaro Montenegro
6.75	Adriatico Amaretto (50ml)
6.25	Frangelico Hazelnut Liqueur (50ml)
4.00	Expree Coffee Liqueur
4.50	Grappa
6.50	Five Farms Irish Cream (50ml)
12.50	Iki Na Onna - Lady Luck Dry Sake 16% (100ml)

BRANDY (25ML)

7.75	Maxime Trijoli Elegance
5.75	Baron de Sigognac Armagnac 10
6.50	Fanny Fougerat Cognac

SOFTS

4	Rapscallion Soda
	Seasonal Flavours

3.75	Bottle of Coke
3.75	Bottle of Diet Coke
3.75	Bottle of Iron Bru
3.75	Bottle of Appletiser

JUICE

4	Apple Juice
4	Cranberry Juice
4	Orange Juice
4	Pineapple Juice

MIXERS

All 2.50	Fevertree
	Tonic water/slimline
	Sicilian lemonade
	Ginger beer

COFFEE

3.00	Americano
3.25	Flat White
3.25	Cappuccino
3.75	Latte
2.50	Espresso
3.00	Dble
2.75	Macchiato
3.00	Dble
4.25	Bare Bones Hot Chocolate
4.50	Bare Bones Mocha

TEA

All 3.50	Scottish Breakfast
	Earl Grey
	Green Tea - Chun Mee
	Peppermint
	Chamomile

