

## ALCOHOL

### Single Malts 25ml all £5.00

Laphroaig 10 year old 40% abv  
Talisker 10 year old 45.8% abv  
Highland Park 12 year old 40% abv

### Lowland Malts 25ml all £5.00

Glenkinchie 12 year old 43% abv  
Edinburgh Castle Whisky 40% abv

### Speyside and Highland Malts 25ml all £5.00

Glenmorangie Original 40% abv  
Dalwhinnie 15 year old 43% abv  
Glenlivet Founder's Reserve 40% abv

### Spirits and Liqueurs 25ml all £5.50

#### All spirits include a mixer in the price

Blackwoods Shetland Vodka 40% abv  
Edinburgh Gin 43% abv  
Hendrick's Gin 41.4% abv  
Jack Daniel's 40% abv  
Jameson Irish Whiskey 40% abv  
Baileys Irish Cream 17% abv (50ml) £3.70

### Craft Lagers all £5.00

Edinburgh Castle Ale 4.1% abv 500ml  
St Mungo lager 4.9% abv 330ml  
Innis & Gunn Original 6.6% abv 330ml  
Thistly Cross traditional cider 4.4% abv 330ml

### White Wine 125ml glass / bottle

**Macabeo DO Yecla,  
La Casona de Castano, Spain, 2016 13% abv**  
£5.50 / £22.00

**Sauvignon Blanc, Villa Montes,  
Valle Central, Chile, 2017 12% abv**  
£6.00 / £25.00

### Red Wine 125ml glass / bottle

**Monastrell DO Yecla,  
La Casona De Castano, Spain, 2016 13% abv**  
£5.50 / £22.00

**Merlot, Ca' di Alte, Veneto,  
Italy, 2016 12.5% abv** £6.00 / £25.00

### Rosé Wine 125ml glass / bottle

**Les Vignes de L'Eglise,  
Rosé de Syrah, France, 2017 12.5% abv**  
£5.50 / £22.00

### Sparkling - 20cl / 75cl

**NV Spumante Extra Dry Prosecco,  
Ca'di Alte, Italy** £7.00 / £31.00



## ALL DAY DINING

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<b>Home Made Seasonal Soup</b>	£6.50	<b>Gnocchi Roast Squash and Kale</b>	£11.00
Vegetable soup and dinner roll		Crisp kale, butternut squash, thyme and white wine cream sauce	
<b>Eggs Florentine (v)</b>	£10.00	<b>Haggis, Neeps &amp; Tatties</b>	£12.00
Free-range poached eggs, sautéed spinach, Hollandaise sauce, toasted muffin		Braised shallots, whisky sauce	
<b>Taste of Scotland Platter</b>	£15.00	<b>Bookmaker Sandwich</b>	£15.00
Selection of Scottish meat, cheese and fish, red onion chutney, soda bread		Scotch fillet steak lettuce tomato mustard Ciabatta	
<b>Scotch West Coast Salmon Roasti</b>	£13.00	<b>Traditional Oak Smoked Salmon</b>	£11.50
Roasted sweetcorn salsa, maple dressing and frizzy salad		Lemon and chive crème fraiche, soda bread	

## HOT DRINKS & SOFT DRINKS

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<b>Espresso</b>	£2.20	<b>Coke / Diet Coke 330ml</b>	£3.00
<b>Macchiato</b>	£2.40	<b>Irn-Bru / Sugar-free Irn-Bru 330ml</b>	£3.00
<b>Latte</b>	£3.50	<b>Bottlegreen sparkling infusion 250ml</b>	£3.00
<b>Cappuccino</b>	£3.50	<b>Strathmore water still 330ml</b>	£2.00
<b>Flat white</b>	£3.60	<b>Strathmore water sparkling 1Ltr</b>	£4.00
<b>Mocha</b>	£3.60	<b>Castle-made lemonade</b>	£4.00
<b>Americano</b>	£2.80		
<b>Hot chocolate</b>	£3.60		
<b>Indulgent hot chocolate</b>	£3.80		
<b>Teas</b>	all £3.50		

## QUEEN ANNE AFTERNOON TEA

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£27.00  
£32.00 with a glass of Prosecco

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**Oak Smoked Scottish salmon,  
dill crème fraiche wrap**

**Egg mayonnaise, baby spinach,  
sun blush tomato on brioche**

**Roast chicken, tarragon  
served with oatmeal bread**

**Chef's selection of freshly  
made cakes and pastries**

**Home made plain and fruit scones  
clotted cream & Galloway Lodge  
handmade strawberry jam**

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### Teas

English breakfast  
Earl Grey  
Blood orange Rooibos  
Peppermint  
Chamomile  
Lemongrass and ginger  
Oriental Sencha  
Elderflower and lemon  
Mango and strawberry