

Pure and simple pleasures....

Bars often try to be everything to all people, we have decided to focus on the simple things.....

It's all about doing the little things well....

## COCKTAILS

The Club Cocktail	£5.25
xante pear liqueur, ketel one vodka, chambord and fresh raspberries	
Passion Fruit and Watermelon Caipirissima	£5.25
pampero blanco rum, fresh passion fruit and watermelon	
Raspberry and Elderflower Collins	£5.75
tanqueray gin, raspberries, lemon juice, elderflower cordial and soda	
Ketel One Citron Cosmopolitan	£5.25
ketel one citron vodka, triple sec, cranberry and lime	
French Martini	£5.25
ketel one vodka, chambord and pineapple juice	
Breakfast at Tiffanys	£6.25
ciroc vodka, orange bitters & marmalade	
Crushed Strawberry Fizz	£5.75
tanqueray gin, fresh strawberries, strawberry liqueur and lemon juice	
Strictly Hush	£6.25
ketel one vodka, watermelon, mint, orange, cinnamon and ginger beer	
Bacardi Mojito	£5.75
bacardi superior rum, mint, lime and crushed ice	
Perfect 10 Martini	£6.75
tanqueray no ten gin, noilly prat vermouth & grapefruit twist	
Iced Tea	£6.25
johnnie walker red label, drambuie, cherry marnier, kahlua, lemon juice and ginger ale	

## CHAMPAGNE AND FIZZ COCKTAILS

all £7.75

French 75  
tanqueray gin, lemon juice and champagne

Classic Champagne Cocktail  
a sugar cube, cognac and champagne

Pashmina  
passion fruit and champagne

Lush  
raspberries and champagne

Bellini  
peach puree, peach liqueur and prosecco

Rossini  
strawberries, strawberry liqueur and prosecco

# WINE

175ml      250ml      Bottle

## WHITE WINE

### 1. Trebbiano Arche, Italy

£3.90      £5.15      £14.95

Dry white wine from the Abruzzo region of Italy, with a bright golden straw-yellow colour. It has a vinous, slightly fragrant bouquet and a sapid, harmonious flavour

### 2. Chardonnay Las Condes, Chile

£4.00      £5.30      £15.50

Fruity nose with a smokiness and fresh pineapple and banana fruit. On the palate, the tropical fruit is enhanced by a smooth, creamy mouth feel

### 3. Sauvignon Blanc La Doutelle, France

£4.10      £5.45      £15.95

This wine exhibits the most fantastic rich varietal flavours: pronounced aromas of green apples followed by rich, dry greengage/grapefruit characteristics with a long elegant finish

### 4. Pinot Grigio La Casada Piave, Italy

£4.20      £5.60      £16.50

Elegance and beauty personified – wonderful aperitif wine – a must for lunch

## ROSÉ WINE

### 5. Rosé Cuvée Valonnée, France

£3.90      £5.15      £14.95

Wonderful cherry red colour – soft, voluptuous berry flavours exploding – flirtatious and fun, what more can you ask?

### 6. Blush Zinfandel Mellowood California, USA

£4.00      £5.30      £15.50

A fresh, lively wine with a refreshing, crisp finish of strawberries and melon

## RED WINE

### 7. Sangiovese Arche, Italy

£3.90      £5.15      £14.95

The grape's soft tannins, succulent acidity and moderately intense cherry and herb flavours make Sangiovese very easy to drink as well as supremely versatile at the dinner table

### 8. Merlot La Doutelle, France

£4.00      £5.30      £15.50

Round, fruity and well-balanced with plum and berry flavours and a smooth finish, all supported by ripe tannins

### 9. Cabernet Sauvignon Las Condes, Chile

£4.10      £5.45      £15.95

This has always been a favourite, never has one wine been complemented by so many people before – just try it and you'll see why! Rich and voluptuous!

### 10. Vina Amate Rioja, Spain

£4.20      £5.60      £16.50

A simple but very enjoyable example of young Rioja - easy drinking wine with bright fruity notes of black cherry and plum. A good match with hams and cheeses

## SPARKLING WINE

	125ml	Bottle
Pinot Grigio Sparkling		£21.95
Pinot Grigio Rosé Sparkling		£22.95
Prosecco Barocco Veneto Nv, Italy	£4.25	£21.95
Cava Castell Llord, Spain		£20.95
Cava Rosé Jaume Serra NV, Spain	£4.25	£21.95

## CHAMPAGNE

	Glass	Bottle
Mumm Cordon Rouge	£8.25	£47.00
Mumm Cordon Rouge Rosé		£63.00
Perrier Jouet Brut NV	£8.75	£52.00
Louis Roederer Brut NV		£56.00
Moët & Chandon Brut NV		£58.00
Veuve Clicquot Brut NV		£65.00
Laurent Perrier Cuvee Rosé		£84.00
Perrier Jouet Belle Epoque		£145.00
Louis Roederer Cristal Brut 2002		£295.00
Louis Roederer Cristal Rosé 2002		£650.00

## DRAUGHT BEER AND CIDER

		½ pint from £2.00 pint from £3.60
	Country	ABV
WEST St. Mungo Lager	Scotland	4.9%
Tennents	Scotland	4.1%
Stella Artois	Belgium	5.0%
Staropramen	Czech Republic	5.0%
Belhaven Best	Scotland	3.5%
Guinness	Ireland	4.1%
Magners Golden Draught	Ireland	4.5%

## BOTTLED BEER AND CIDER

		from £3.65
	Country	ABV
Windhoek	Namibia	4.0%
Peroni	Italy	5.1%
Tiger	Singapore	5.0%
Chang	Thailand	5.0%
Corona	Mexico	4.6%
Budvar	Czech Republic	5.0%
Budweiser	USA	5.0%
Miller Genuine Draft	USA	4.7%
Estrella Damm	Spain	4.6%
Magners Original	Ireland	4.5%
Kopparberg Pear	Sweden	4.5%
Crabbies Alc. Ginger Beer	Scotland	4.0%

# MENU

Served until 3am Daily

## SNACKS

Choose three for £12.95

Three Cheese and Plum Tomato Bruschetta (v)	£4.45
with fresh basil and garlic oil	
Crispy Calamari	£4.70
with roasted garlic mayonnaise	
Pork and Lamb Meatballs	£4.70
with tomato, chilli and coriander sauce	
Selection of Cured Meats	£5.50
with pickled vegetables	
Oak Smoked Salmon	£6.00
with brown bread and crème fraiche	
Marinated Char-grilled Jerusalem Baby Artichoke (v)	£5.15
Chicken or Vegetable Pakora (v)	£5.50
with tandoori yoghurt	
Salt and Pepper Chicken Wings	£4.95
with homemade barbecue sauce	
Grilled Corn Chips (v)	£4.70
with strong cheddar, salsa and guacamole	
Shredded Duck Spring Rolls	£5.80
with wasabi mayonnaise	
Tiger Prawn Toasts	£5.50
with soy sauce and pickled ginger	

## SANDWICHES

Medallions of Scottish Beef Fillet	£9.95
with melting onions and mayonnaise	
Toasted Herb Bread Topped with Char-grilled Vegetables and Swiss Cheese (v)	£6.95
Corinthian Club Sandwich	£8.25
with smoked bacon, chicken, crisp gem lettuce and plum tomato	

## MAIN COURSES

Battered Haddock Fillet	£11.25
with tartar sauce, chunky chips and dressed salad	
Homemade 100% Scottish Beef Burger	£9.95
with strong cheddar, Asian coleslaw and chips	
Prime Aberdeenshire Sirloin Steak	£18.75
with chestnut mushrooms, slow cooked tomatoes and a pot of green peppercorn sauce	
Creamy Fennel and Sun Blushed Tomato Risotto (v)	£10.75
with truffle oil and aged parmesan	
Classic Caesar Salad	£9.95
with crunchy croutons, white anchovies and creamy garlic dressing	
Add Smoked Chicken or Salmon	£3.00
Fettuccini Tossed with Marinated Vegetables, Cherry Vine Tomatoes and Pine Nuts (v)	£10.95
with a basil and citrus extra virgin olive oil	

(v) denotes vegetarian dishes. please note that some dishes may contain nuts or nut derivatives. prices are inclusive of vat.