

BEER ON TAP

Available in
half pints, schooners, pints,
2 pint steins and 4 pint pitchers

ON KEG pint prices

Williams Bros Joker IPA 5% Alloa 4.75
Teuchters Blonde house lager 4% 4.30
Black Isle Blonde 4.5% Black Isle 5.00
West 4 4% Glasgow 4.75
Heidi Weisse 5.2% Glasgow 5.50
Hop House 13 lager 5% Dublin 4.80
Pilot Vienna Pale 4.6% Leith 5.20
Innis and Gunn lager 4.6% Edinburgh 5.00
Innis and Gunn original 5.2% Edinburgh 6.35
Paolozzi 5.2% Edinburgh 5.40
Belhaven Best 3.2% Dunbar 4.30
Guest keg ask ask ask
Guinness 4.1% Dublin 5.00
Stowford Press cider 4.4% Much Marcle 4.40

ON CASK pint prices

Stewarts IPA 3.9% Edinburgh 4.30
Inveralmond Ossian 4.1% Perth 4.30
Fyne Jarl 3.8% Loch Fyne 4.75
Timothy Taylor Landlord 4.3% Keighley 4.75
Guest cask ask ask ask
Guest stout ask ask ask

BOTTLES

Caesar Augustus 5% Alloa 500ml 4.95
Corona 5% 330ml 4.20
Nastro Azzuro Peroni 5.1% 330ml 4.20
Thistly Cross Ciders 500ml Dunbar
Traditional 4.4% 5.70
Original 6.2% 5.95
Strawberry 4.0% 5.95
Elderflower 4.0% 5.95
Whisky cask 6.9% 5.95
Rekorderlig Ciders
Vimmerby, Sweden 500ml all 5.50
Crabbies Alcoholic Ginger Beer 4% 500ml 5.50
Magners 4.5% 568ml 5.50
Budweiser Budvar 5% 500ml 4.95

ALCOHOL FREE BEER

Erdinger Alkoholfrei Bavaria 500ml 0.5% 3.85
Heinekin Amsterdam 330ml 0.0% 2.75

GLUTEN FREE BEER

Bellfield Bohemian Pilsner Edinburgh 4.5% 4.95

PLEASE ORDER AND PAY AT THE BAR

SERVED DAILY IN THE BAR AND OUTSIDE

BREAKFAST AND BRUNCH

SERVED DAILY 10.30am until 12.15pm

MUGS OF TEAS AND COFFEES

comes with a Nairn's chocolate oatcake

COFFEE

coffee, cappuccino, latte, mocha, flat white

all mugs 2.75...huge mugs 3.75

decaf coffee available with all the above

Freshers hot chocolate

mug 3.00...huge mug 4.00

espresso cup - 2.30 double espresso - 2.75

MUGS OF TEA - 2.30

Scottish breakfast

Earl Grey

Darjeeling

peppermint

camomile

green tea

lemon and ginger

TEUCHTERS HOT DRINK DEAL

any standard hot drink and a slice of carrot cake - 5.50

SOFT DRINKS

San Pellegrino sparkling - all 2.65

orange, lemon and mint,

blood orange, lemon, pomegranate

Fever Tree - all 2.25

lemonade, sicilian lemon tonic,

Mediterranean tonic, aromatic tonic,

elderflower tonic, Indian tonic and light tonic

Cushie doos Edinburgh tonic - 2.25

Schweppes 1783 ginger ale - 2.25

Cawston Press - 2.65

rhubarb and apple, elderflower, cloudy apple

Irn Bru - 2.75 Sugar free Bru - 2.65

Coca Cola - 2.75 Diet Coke - 2.65

Bloody Shame Big Tom virgin Mary - 3.00

Bloody Shame Clamato juice Caesar - 5.00

Red Bull - 2.70

Bundaberg ginger beer - 3.00

Orange juice / Apple juice - 2.25

Cranberry juice - 2.25

Strathmore mineral waters

still and sparkling small 2.15...large 4.00

please ask at the bar to see our special dietary
menus if you have any intolerances

BREAKFAST PLEASE ORDER AND PAY AT THE BAR

WARM BUTTERIES WITH PRESERVES - 3.50

BREAKFAST BAPS

one filling - 3.95, two fillings - 4.95

three fillings - 5.95

Macleod's Stornoway black pudding

haggis

Ayrshire bacon

tattie scone

pork sausage

Macsween vegetarian haggis

organic egg

veggie black pudding

veggie sausage

lorne sausage

Newhaven smoked salmon

BACON AND ORGANIC EGGS ON TOAST

(poached, scrambled or fried) - 5.50

EGGS ABERDEEN BUTTERY BENEDICT - 8.50

CHOOSE FROM

Newhaven smoked salmon

Macleod's Stornoway black pudding

Ayrshire ham

Portobello mushroom

BOWL OF TEUCHTERS KEDGEREE

Curried spiced haddie with soft boiled egg - 8.50

LOCH CRERAN OYSTERS served naturally

Three - 6.50, six - 12.50, twelve - 24.00

FULL TEUCHTERS COOKED BREAKFAST - 11.50

pork sausage, lorne sausage, Ayrshire bacon,

tattie scone, Portobello mushroom,

grilled tomato, haggis, baked beans,

Macleod's Stornoway black pudding, two of Dave

Stoddart's locally farmed organic fried eggs,

buttery, toast, preserves and butter

FULL TEUCHTERS VEGETARIAN BREAKFAST - 10.50

grilled tomato, Portobello mushrooms, veggie

sausage, tattie scone, baked beans, vegetarian

black pudding, Macsween vegetarian haggis (n),

two of Dave Stoddart's locally farmed organic

fried eggs, buttery, sour dough toast, preserves

and butter

BLOODY TEUCHTERS after 11am

BLOODY MARY Arbikie potato or chilli vodka 7.00

BLOODY BANCHORY Dark Matter rum - 7.00

BLOODY SCOTSMAN Sheep Dip Whisky - 7.00

RUDDY MARY Bothy Chilli gin - 7.00

BLOODY MEXICAN Sierra white tequila - 7.00

all of the above available as pints of Caesar

made with Clamato juice - 8.00

GLASS OF PROSECCO - 5.95

BOTTLE OF PROSECCO - 25.00

PLEASE ORDER AND PAY AT THE BAR

TEUCHTERS MUG MENU

all the below served in small $\frac{1}{2}$ pint mugs
or large pint mugs

SOUP OF THE DAY ask - small 3.75 -large 5.50

CULLEN SKINK smoked haddock soup
small 5.25 - large 9.50

HAGGIS STOVIES
veggie haggis stovies also available
small 4.85 - large 8.95

HAGGIS, NEEPS AND TATTIES with a wee jug of
Arran mustard and whisky cream
(veggie haggis also available)
small 5.25 - large 9.50

HOT MUGS ABOVE ARE WITH CRIEFF OATCAKES

KEDGEREE RISOTTO
curry spiced haddie with soft boiled egg
small 5.25 - large 9.50

RISOTTO
with white wine, mushrooms, scallion and
garden peas small 5.25 - large 9.50

MAC 'n' CHEESE
Inverloch Lockerbie mature
cheddar macaroni small 5.25 - large 9.50
-ADD crispy bacon bits for 1.00,
smoked salmon for 1.50 or
beef chilli for 1.00 or haggis for 1.00

CHIPS small 4.00 - large 6.00
-ADD cheese for 1.00 extra
-ADD ANDERSONS OF LEITH STEAK PIE
WITH GRAVY- 5.00 extra

CHEESE TOASTIES

JUST CHEESE - 5.25

ADD ONE FILLING - 6.50

ADD TWO FILLINGS - 7.55

ADD THREE FILLINGS 8.50

CHOOSE YOUR CHEESE:

Lockerbie mature cheddar,

Clava organic brie, mozzarella

ADD YOUR FILLINGS:

Ayrshire ham

haggis

bacon

vegetarian haggis

jalapenos

chicken and pesto

PLEASE ORDER AND PAY AT THE BAR

DUMPLINGS, NOODLES AND CURRY

not fae the north east but fae the far east!

Jiaozi shuǐjiǎo dumplings

10 traditional boiled dumplings served
with sweet chilli and soy dipping sauces

spicy chicken 6.50

lamb and cumin 6.50

CURRY

sweet potato, roasted red pepper
and coconut cream curry with a naan

VEGETABLE - 8.95

FISH - 10.95

CHICKEN - 10.95

NOODLES

sweet chilli rice noodles, red pepper and
spring onion with Thai shrimp crackers

VEGETABLE - 8.95

FISH - 10.95

CHICKEN - 10.95

SALAD BOWLS

pesto dressed mixed leaves with organic eggs,
mozzarella and garlic croutons

DRESSED SALAD BOWL - 9.00

CHARGRILLED CHICKEN BREAST - 12.50

GRILLED SCOTTISH SALMON AND MONKFISH SALAD - 16.00

NACHOS OR LOADED CHIPS

Plate 1-3 people - 8.50

Big plate 4-6 people - 15.00

all nachos or loaded chips are layered with
Lockerbie cheddar, mozzarella and jalapenos
with guacamole, sour cream and salsa on the side

With an extra topping

Plate for 1-3 people-9.50

Big plate for 4-6 people-16.00

choose from:

chicken and bacon

beef chilli

haggis

veggie haggis

mac n' cheese

CHILLI AND STEW

BOWL OF BEEF CHILLI

chips, garlic bread and sour cream - 10.75

-ADD cheddar for 1.00

BOWL OF BEEF STEW

Borders beef shin,

Scottish stout and vegetable stew

with rosemary roasted potatoes - 11.00

PLEASE ORDER AND PAY AT THE BAR

TEUCHTERS DELI BOARDS

with a bowl of fresh bread and oatcakes

MEAT BOARD - 12.50

Rannoch smoked Highland venison
Ayrshire gammon
Rannoch cold roast beef
a wee pork pie
duck pate

FISH BOARD - 12.50

smoked mackerel pate
Newhaven smoked salmon
Belhaven 'hot smoked' brown trout
sweet soused Orkney herring
caper and chive mayo tattie salad

PLOUGHMANS BOARD - 11.50

Inverloch Plain Jane cheddar
Ayrshire gammon
a wee pork pie
caper and chive tattie salad
soft boiled organic egg
duck pate

SCOTTISH CHEESE BOARD - 12.50

Inverloch Plain Jane cheddar,
Highland Gruth Dhu (black crowdie),
Highland Clava brie, Arran oak smoked
cheddar and Strathdon blue

BAKED WHOLE CLAVA BRIE - 12.50

cranberry sauce, onion chutney
and cornichons
with bread and oatcakes for
dunking

SIDES

ANDERSONS OF LEITH STEAK PIE WITH GRAVY- 5.00

GARLIC AND CHILLI SPANISH GORDAL OLIVES - 5.00

GARLIC BREAD - 3.50

GARLIC BREAD WITH CHEESE - 4.50

DRESSED SIDE SALAD - 4.75

BOWL OF BREAD AND BUTTER - 1.50

Please ask at the bar to see our special dietary menus
if you have any intolerances.

We use rape seed oil in all our frying

PLEASE ORDER AND PAY AT THE BAR

SCOTTISH SEAFOOD AND SHELLFISH

all beautifully fresh
from Sea Magee and Welch fishmongers

TEUCHTERS SEAFOOD PLATTER - 45.00

(huge for one person, fine for two)

Shetland Blue shell mussels marinière

Loch Creran oysters

calamari

seared Shetland scallops

grilled salmon and monkfish fillet skewer

Belhaven 'hot' smoked brown trout fillet

Newhaven smoked salmon

mackerel pate

tartare sauce, crusty bread, oatcakes

and a wee mug of chips

LOCH CRERAN, ARGYLL OYSTERS

on crushed ice served naturally

with shallot vinegar

3 some 6.50, half dozen 12.50, dozen 24.00

SHETLAND SCALLOPS

pan fried and served in the shell

3-some 10.00, half dozen 20.00, dozen 38.50

-ADD bacon, black pudding and chorizo bits

2.00/3.00/6.00

SPARL, BRAE, SHETLAND BLUE SHELL MUSSELS

Choose from:

Thistly Cross cider and chilli

Strathdon blue cream and bacon

whisky cream

beer

marinière

Bowl with crusty bread - 9.50

1 Kilo pot with hand cut chips,

crusty bread and butter - 16.00

BEER BATTERED FISH AND CHIPS

wee (1 haddock fillet) - 10.75

BIG (2 haddock fillets) - 15.00

SALT AND PEPPER CALAMARI WITH CHIPS

lemon aioli and chilli dips - 10.95

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PLEASE ORDER AND PAY AT THE BAR

BURGERS AND DOGS

all hot filled rolls are served on a large soft roll with hand cut chips

add extra toppings - 1.00 each
guacamole, cheddar cheese,
cooked onions, jalapenos, haggis

add extra premium toppings -1.50 each
mozzarella cheese, chilli,
Strathdon blue cheese, bacon,
Stornoway black pudding

BIG CHIP BUTTY - 5.00

TEUCHTER DOG - 8.25

Borders jumbo venison and pork sausage

TEUCHTER CHILLI DOG - 10.75

sausage with chilli, cheese, jalapenos

GRILLED CHICKEN FILLET BURGER - 11.25

iceberg, mayo, tomato, relish

CRISPY SPICED CHICKEN FILLET BURGER 11.25

iceberg, mayo, tomato, relish

3 BEER BATTERED SHETLAND SCALLOPS ROLL

iceberg, lemon and tartare sauce - 13.00

ADD bacon and Stornoway black pudding - 14.75

VEGGIE BURGER - 10.75

Macsween veggie haggis, Portobello mushroom, red pepper, mozzarella (n)

BUFFALO BEEF STEAK BURGER - 11.25

from Boglily Buffalo farm, Fife
iceberg, tomato, relish

THE MUCKLE TEUCHTER

BIG BELLY BUSTER

BUFFALO BEAST BURGER - 19.50

2 Buffalo farm beef burgers

bacon

haggis

Stornoway black pudding

cooked onions

mature cheddar

loads of chips

and a wee pot of beef chilli

PLEASE ORDER AND PAY AT THE BAR

TEUCHTER PATISSERIE

carrot cake - 4.50

large mug of marshmallows with skewers for dipping in hot chocolate dip - 4.50

lemon posset pot with vanilla sponge - 4.50

dark chocolate and orange pot - 4.50

vanilla mascarpone cheesecake pot with a berry compote - 4.50

ICE CREAM two scoops - 4.00

ice cream -

whisky and ginger

salted caramel

chocolate

vanilla

sorbet -

mango and orange

rhubarb, gin and stawberry

CADBURYS FLAKE '99' VANILLA CONE - 2.25

MUGS OF TEAS AND COFFEES

all with Nairn's chocolate oatcakes

TEUCHTERS HOT DRINK DEAL

any standard hot drink and a slice of carrot cake 5.50

COFFEE

coffee, cappuccino, latte, mocha, flat white

all mugs 2.75 - huge mugs 3.75

decaf coffee available with all the above

Freshers hot choccy mug 3.00

huge mug 3.75

espresso cup 2.30

double espresso 2.75

MUGS OF TEA - 2.30

Scottish breakfast

Earl Grey

Darjeeling

peppermint

camomile

green tea

lemon and ginger

CHAMPAGNE AND FIZZ



CHAMPAGNE
BOLLINGER

Champagne

Bollinger Special Cuvee NV, France

60% Pinot Noir; 25% Chardonnay;

15% Pinot Meunier

Frothy and insistent in its bubbles and
tasty, rich, toasty, stony and vanillin
all at the same time

—

bottle 82.00



Champagne

Joseph Perrier Cuvee Royale Brut N.V

Chalon, France

An outstanding Grand Marque. Aged in
cellars for a minimum of 3 years, this has
delicate yeasty notes and a refreshing
rounded body

—

bottle 52.00

NYETIMBER

PRODUCT OF ENGLAND

English bubbly

Nyetimber Classic Cuvee, West Sussex

Englandshire's finest demi-sec and a
wine which is perfectly judged with only
the faintest whisper of sweetness which
teases the taste buds and remains in
perfect balance thanks to the nerve-
tingling acidity. Heavenly and moreish
all palates will adore this wine.

You'll love this

—

bottle 52.00

CHAMPAGNE AND FIZZ

Prosecco, Italy
lightly sparkling bottle

Bottle 25.00 Glass 5.95

rosé
Frizzante Prosecco bottle

25.00

PROSECCO COCKTAILS all 7.00

125ml of Prosecco

Kir Royal

crème de cassis

Aperol Spritz

Aperol topped with soda and ice

Edinburgh Gin Fizz

Edinburgh Elderflower gin and
cucumber

Raspberry Gin Fizz

Edinburgh Perthshire Raspberry gin

Rhubarb Gin Fizz

Edinburgh Perthshire Rhubarb gin

Limoncellosecco

lemoncello

ROSE WINES

Provencal Rosé

Chateau Routas, AOC Coteaux Varois,
France

45% Cinsault, 35% Grenache, 20% Syrah

Freshly cut watermelon, ripe peach
aromas and floral notes lead to a palate
alive with wild strawberries and hints
of mineral notes.

Crisp acidity and a refreshing finish.

Beautiful!

125ml glass 3.95, 175ml glass 5.45

250ml glass 7.25, bottle 19.50

Pinot Grigio Blush

La Delfina, Italy

Delicate pink colour with lychee aromas.
Crisp and refreshing with raspberry and
blackcurrant

125ml glass 3.95, 175ml glass 5.45

250ml glass 7.25, bottle 19.50

WHITE WINE THE GOOD

Colombard

**Baron D'Arignac, Depuis, Carte D'or,
France**

A gentle and quaffable wine, dry and clean

125ml glass 3.45, 175ml glass 5.00

250ml glass 6.75, bottle 17.50

Chardonnay

Santa Luz Alba, Valle Central, Chile

Ripe and crisp acidity, a lingering finish

125ml glass 3.95, 175ml glass 5.25

250ml glass 7.25, bottle 19.50

Chenin Blanc

Klein Kloof, Western Cape, South Africa

Medium bodied with a refreshing finish.

125ml glass 3.95, 175ml glass 5.25

250ml glass 7.25, bottle 22.00

Viognier

Rothschild, Vin de Pays D'oc, France

Rich and slightly off dry

125ml glass 4.10, 175ml glass 5.55

250ml glass 7.65, bottle 23.50

Catarratto Pinot Grigio

Dea del Mar, Sicily, Italy

Crisp and refreshing, pale straw colour

125ml glass 3.95, 175ml glass 5.25

250ml glass 7.25, bottle 22.00

Rioja Blanco

Covialla, Spain

Tasty with hints of fruit such as apples and citrus

125ml glass 4.50, 175ml glass 6.25

250ml glass 8.25, bottle 24.00

Picpoul de Pinet

Beauvignac, France

Refreshing and fashionable! Crisp with herbal notes

125ml glass 4.60, 175ml glass 6.50

250ml glass 8.45, bottle 25.00

Sauvignon Blanc

Roundstone, Marlborough, New Zealand

Gooseberries, apples, melon and citrus

125ml glass 4.60, 175ml glass 6.50
250ml glass 8.45, bottle 25.00



WHITE WINE THE GREAT

Rias Baixas

Lolo Albarino, Spain

Fantastic fish accompaniment. Stony mineral in an almost Alsace Riesling style

- bottle 32.00

Pouilly Fumé

Jean Claude Dagueneau - Saint Andelain, Loire valley, France

Golden green reflections. Discreet aromas, not quite opened with a hint of ripe orange.

A taste of fruit drops and lemon peel.

100% Sauvignon Blanc. Very smooth

- bottle 38.50

Gruner Veltliner

Winser Krems, Niederosterreich, Austria

An amazing accompaniment to food that is lightly fruity with noticeable spice and characteristic white pepper note

- bottle 30.00

Pinot Grigio

Castel Firmian, Italy

Clean and balanced, gentle floral aroma and a refreshing finish

- bottle 27.00

Petit Chablis

Jean-Marc Brocard, France

Fine and delicate with notes of white fruits, cherry plum and crystallized citrus fruits. Spicy and slightly acid notes on candy aromas

- bottle 35.50

Puligny Montrachet

Bouchard, Burgundy, France

One of the most famous vineyards in the world producing the finest Chardonnay.

Minerally-infused and forcefully explosive finish that seems to

go on and on!

- bottle 81.00



RED WINE THE GOOD

Cabernet Sauvignon

Baron D'Arignac, Carte D'or, France

Fresh nose, soft and lightly fruity

125ml glass 3.45, 175ml glass 5.00

250ml glass 6.75, bottle 17.50

Merlot

Santa Helena, Chile

A distinguished fruity wine with rich
fruity flavours

and a hint of earthy minerals

125ml glass 3.95, 175ml glass 5.45

250ml glass 7.45, bottle 20.50

Pinot Noir

Rothschild, France

Black cherry aromas. It combines a full
body on well-rounded tannins

125ml glass 3.95, 175ml glass 5.45

250ml glass 7.45, bottle 22.50

Primitivo,

Itnyera, Puglia, Italy

Attractive ruby red in colour with a
persistent, juicy palate of baked fruits
and some tobacco notes.

125ml glass 3.95, 175ml glass 5.45

250ml glass 7.45, bottle 22.50

Rioja

Marques de Lagar, Spain

Tempranillo and Garnacha. Full and
round packed full of fruit and ripe
tannins

125ml glass 4.70, 175ml glass 6.50

250ml glass 8.45, bottle 24.50

Malbec

Finca La Colonia, Argentina

Fruity and fresh with a rich taste.

125ml glass 4.70, 175ml glass 6.50

250ml glass 8.45, bottle 24.50

Leith Reserve Vintage Claret

France, Bordeaux Rich aromas of dark
berry fruit, with a classic rounded style
and good length of finish-guid wi cheese!

125ml glass 4.70, 175ml glass 6.50

250ml glass 8.45, bottle 24.50



RED WINE THE GREAT

Shiraz

Cloof Very Sexy Shiraz, Darling, South Africa Grown in vineyards that have been described as “Shiraz Heaven”, this wine’s luscious fruit was accessorised with the very best French Oak, making a package that is so appealing and seductive that it could only be named after the experience one has when drinking it - bottle **35.00**

Cabernet Sauvignon

‘Angus The Bull’, Aberdeen Wine Company, Victoria, Australia Big cabernet sauvignon! Ripe fruits, full bodied, powerful finish!!! - bottle **38.50**

Carmenere

Gran Hacienda, Santa Rita, Chile Intense ruby colour, ripe red fruits and spices - bottle **24.50**

Malbec

Finca Decero, Mendoza, Argentina You’ll struggle to find a better Malbec in Argentina, perfect with a meat platter - bottle **33.50**

Shiraz Viognier

Yalumba, Australia Turkish Delight, plums and blueberries-bottle **24.50**

Barbera

Prunotto, Italy Clean and balanced, gentle flora aroma with a very refreshing finish-bottle **28.50**

Pinot Noir

Stoneburn, Marlborough, New Zealand A medium bodied wine, black cherry and soft plum notes with hints of raspberry, balanced by subtle oak - bottle **31.00**

Amarone Reserva

Valpolicella, Italy A deep garnet red with aromas of fruity jam, spices, cherries, black cherries, some notes developed from the drying process including tobacco and cocoa. It is a full bodied wine which is complex, elegant and velvety. This is a truly exceptional full-bodied red that will simply blow your taste buds away!

- bottle 81.00

GINS 87% Scottish!

Arbikie Kirsty's gin Arbroath - 3.45
Bathtub England - 3.45
Bombay Sapphire England - 3.20
Bothy gin Lintrathen - 3.45
Bothy gin chilli liqueur Lintrathen - 3.45
Bothy gin Gunshot Lintrathen - 3.45
Botanist Islay - 3.45
Brockmans England - 3.45
Colonsay gin Colonsay - 4.00
Inshriach Aviemore - 4.00
Daffys Edinburgh - 3.45
Electric gin Edinburgh - 3.45
Edinburgh gin - 3.45
Edinburgh seaside - 3.70
Edinburgh cannonball - 4.00
Elderflower, raspberry, rhubarb, plum - 3.45
Eden Hop St Andrews - 3.45
Eden Love Hop St Andrews - 3.45
Harris gin Isle of Harris - 4.00
Hendricks Girvan - 3.45
LEITH GIN Leith - 3.45
Oro gin Dumfries and Galloway - 3.70
NB gin North Berwick - 3.45
Pickering's gin Edinburgh - 3.45
Rock Rose Caithness - 3.45
Sipsmith sloe gin England - 3.70
Tanqueray No 10 Fife - 3.70
Tyree Tyree - 3.45

VODKAS

Arbikie potato vodka Arbroath - 3.45
Arbikie chilli potato vodka Arbroath - 3.45
Eristoff Georgia - 3.20
Grey Goose France - 3.70
Belvedere Poland - 3.70

BLENDED

Famous grouse - 3.00

INTERNATIONAL MALTS...NAE BAD!

Hibiki Harmony Japan - 6.80 (John's favourite)
Penderyn Madeira Wales - 4.30
Bushmills 10 year malt Ireland - 4.20

WIN!

***Sheep Dip HOOPLA MALT
PLAY 'THE HOOP OF DESTINY'
ASK AT THE BAR**

**Malty, spicy, nutty blend of malts
4.20**

THE MALT WHISKY LIST

LOWLAND

Ailsa Bay Girvan 5.90
Auchentoshan 12 yr Dalmuir, Clydebank 4.20
Auchentoshan Three Wood Dalmuir, Clydebank 5.30
Bladnock Samsara Bladnoch, Wigtown 7.00
Glenkinchie 12 yr Tranent 4.20

SPEYSIDE

Aberlour 10 yr Aberlour 4.20
An Cnoc 12 yr Knock 4.20
Ardmore 1996 Kennethmont 7.20
Ardmore Legacy Kennethmont 4.20
Ardmore Port Wood finish Kennethmont 5.30
Aultmore Foggie Moss 12 yr Keith 5.20
Balvenie Doublewood 12 yr Dufftown 4.20
Balvenie Carribean cask 14 yr Dufftown 5.70
BenRiach 12 yr By Elgin 4.20
Benromach Curiositas 10 yr Forres 4.20
Cardhu 12 yr Archiestown 4.20
Craigellachie 13yr Aberlour, Bannfshire 5.10
Cragganmore 12 yr Ballindalloch 4.20
Dalwhinnie 15 yr Speyside or Highland?? you choose! 4.20
The Deveron 12 yr Elgin, Longmorn 4.20
Dufftown 2004 5.50
Glendronach 12 yr Fergie 4.20
Glen Elgin 12 yr Longmorn 4.20
Glenfarclas 10 yr Ballindalloch
(John's favourite) 4.20
Glenfarclas 25 yr Ballindalloch 13.20
Glenfiddich 12 yr Dufftown 4.20
Glenfiddich 15 yr Dufftown 5.10
Glenfiddich 18 yr Dufftown 8.00
Glenfiddich 21 yr Dufftown
(John's favourite) 14.80
The Glenlivet 12 yr Ballindalloch 4.20
Glen Moray Elgin 4.20
Glenrothes Select Reserve Rothes 4.20
Knockando 12 yr 4.20
Linkwood 12 yr Elgin 5.55
Longmorn Distillers Choice 5.00
The Macallan 12 Double Cask Craigellachie 5.30
The Macallan 12 Fine Oak Craigellachie 5.60
Royal Brackla 12 yr Cawdor, Nairn 4.90
Singleton 12 yr Dufftown 4.20
Speyburn 10 yr North of Rothes 4.20
Srathisla 12 yr Keith 4.20
Tamdhu 10yr near Aberlour 4.20
Tomintoul 10 yr 4.20
Tomore 1997 6.00

HIGHLAND

Aberfeldy 12 yr Aberfeldy 4.20
Balblair 05 Edderton 4.40
Blair Atholl 12 yr Pitlochry 5.80
Clynelish 14 yr Brora 5.00
The Dalmore 12 yr Alness 4.30
The Dalmore Cigar malt Alness
(John's favourite) 7.20
Deanston 12 yr Deanston near Dounne 4.50
Edradour 10 yr Pitlochry 4.20
Fettercairn Fior 4.20
Glencadam 10 yr Brechin 4.20
Glen Garioch Founders Reserve Old meldrum 4.20
Glengoyne 10 yr Killearn 4.20
Glengoyne Cask 12 yr Killearn 5.20
Glenmorangie 10 yr Tain 4.20
Nectar D'or 6.40
Quinta Ruban (John's favourite) 5.80
La Santa 5.80
Glenturret Peated addition Crieff 4.20
Royal Lochnagar 12 yr Crathie 4.30
Oban 14 yr Oban 5.40
Old Pulteney 12 yr Wick 4.20
Tomatin 12yr 4.20
Tullibardine Sovereign Blackford 4.20

ISLAY

Ardbeg 10 yr Port Ellen 4.20
Ardbeg An Oa Port Ellen 5.20
Ardbeg Corryvreckan Port Ellen
(John's favourite) 7.80
Ardbeg Uigedail 7.20
Bowmore 12 yr 4.20
Bowmore 15 yr (John's favourite) 6.50
Bowmore 18 yr 10.00
Bruichladdich Scottish Barley 10 yr 4.80
Bruichladdich Port Charlotte 5.40
Bruichladdich Octomore Scottish barley 12.00
Bunnahabhain 12 yr 4.20
Bunnahabhain Toiteach a dha 5.20
Bunnahabhain Stiuireadair 5.20
Caol Ila 12 yr Port Askaig 4.80
Caol Ila 18 yr Port Askaig 9.60
Caol Ila Moch Port Askaig 6.10
Kilchoman Machir Bay 5 yr 5.00
Kilchoman Sanaig 5.60
Lagavulin 8 yr 5.25
Lagavulin 16 yr 6.00
Laphroaig 10 yr 4.80
Laphroaig Quarter Cask 5.40

ISLAND

Arran 10 yr cask Lochranza 4.20
Highland Park 12 yr Kirkwall, Orkney 4.20
Highland Park 18 yr Kirkwall, Orkney
(John's favourite) 12.00
Highland Park Valkyrie 5.80
Jura 10 yr Craighouse 4.20
Jura 12 yr Craighouse 4.70
Jura 18 yr Craighouse 7.50
Jura Seven Wood Craighouse 6.00
Ledaig 10 yr Tobermory, Mull 4.60
Scapa Glansa St Ola, Orkney 4.65
Scapa Skiren St Ola, Orkney 4.20
Talisker 10 yr Carbost, Skye 4.20
Talisker Storm Carbost, Skye 5.00
Talisker Port Ruighe Carbost, Skye 5.20

CAMPBELTOWN

Springbank 10 yr Campbeltown, Argyll 5.20
Kilkerran 12 yr Campbeltown, Argyll 4.20
Glen Scotia dbl wood Campbeltown, Argyll 4.20

The tasting notes are only a guide and not definitive, palates do taste differently. All prices are subject to change, without notice or without prior warning. **Big John really just likes them all!**

MALT WHISKY FLIGHTS OF PLEASURE

Three 25ml measures of malt whisky as described.

Highland flight - 12.00

Glencadam 10y, Glenmorangie 10y and Deanston 12y

Speyside flight - 12.00

Aberlour 10y, Balvenie 12y and Glenfiddich 12y

Islay flight - 13.00

Ardbeg 10y, Bowmore 12y and Kichoman 5y

Lowland flight - 14.00

Auchentoshan 12y, Ailsa Bay, and Glenkinchie 12y

Island flight - 12.00

Ledaig 10y, Highland Park 12y and Talisker 10y

Tourist flight- 13

.00 (John's favourite)

Jura 12y, Kilkerran 12y and Clynelish 14y

International jet set flight - 14.00

Welsh, Irish and Japanese

18 year flight - 28.00

Bowmore 18y, Glenfiddich 18y and Highland park 18y

The 'well aged' flight - 32.00

PORTS 100ml

We have a fine range of ports from Niepoort

Ruby 5.10

White 5.10 (chilled)

Senior Tawny 6.60

L.B.V 6.60

Vintage decanted 9.60

RUMS 25ml

Morgan's black 3.15

Morgan's white 3.15

Morgans spiced 3.15

Dark Matter spiced, Banchory 3.40

Diplomatico Reserva...Venezuala...3.85

Doorley's rum...Barbados...3.15

Doorley's XO rum...Barbados...4.00

Goslings...Bermuda...3.40

Goslings Black Seal 15l

...Bermuda...4.65...75% proof!!!

Kraken spiced...Carribean...3.40

Havanna 7...Cuba...3.40

Mount Gay Eclipse...Barbados...3.40

Mount Gay Black...Barbados...3.85

Ron Zacapa Solera 23...Guatemala...4.95

BRANDIES 25ml

Torres 10 Spain...3.15

Torres 20 Spain...4.15

Hine Champagne Cognac VSOP...4.00

Janneau VSOP Armagnac...4.15

Calvados VSOP...4.15

BOOZY HOT DRINKS & MEDICINAL WINTER WARMERS

Whisky Mac (Grouse and Crabbies) 3.50

Rusty Nail (Grouse and Drambuie) 6.45

Hot toddy 4.50

Hot port 4.50

Mulled wine 4.50

hot chocolate mugs...all 5.00

Tequila and chilli

Frangelico

Baileys

Cointreau

Sheep Dip

Edinburgh Raspberry Gin
Dark Matter Rum