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## INTRODUCTION

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# DINE

## CRAIGLOCKHART

### Drinks Menu

At Dine we think that every meal should start with or be complemented by a beverage that better enhances the quality of our Chef's incredible dishes. From an Aperitif to a Digestif, everything has been scrupulously taken into consideration to make your experience with us not easy to forget.

Exciting and intriguing fermented grape juices, from the most innovative and quality obsessed oenologists around the Globe, from small European producers to pioneers in South Africa's Swartland or from New Zealand's north-eastern tip of the South Island. Organic & Biodynamic wines are at the core of our ethically sourced selection.

Please benefit from our knowledgeable staff to create the perfect pairing and enjoy an unforgettable dining experience.

Come Dine with us!

*If you are concerned about any alcohol or food allergies, please ask your bartender or server about this when choosing one of our menu items.*

   · [craiglockhart.scot](http://craiglockhart.scot)

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# PREMIUM COCKTAILS

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We're excited to share our Signature Cocktail Menu - a mix of creativity, flavour, and fun.

Our mixologists have been experimenting with bold and unexpected pairings to bring you drinks we genuinely love. Each cocktail combines quality spirits with our own house-made ingredients for a perfectly balanced serve.

Sit back, relax, and enjoy!

## **Light and Breezy**

Fresh, zesty, and effortlessly cool  
- tropical citrus with a herbal sparkle.  
Captain Morgans white rum, ginger beer, lime,  
pineapple, cucumber, rosemary cordial.

## **Whiskey Smash**

Bright, minty, and dangerously smooth.  
A classic with a flirtatious twist.  
Bulleit bourbon, lemon, mint and rich sugar syrup.

## **Fire Bird**

Bold and smouldering. Tequila, bittersweet citrus,  
and a hint of fire.  
Casamigos Reposado tequila, Campari,  
tropical mix, lime, chilli, molasses.

## **Champagne Charlie**

Bubbly, elegant, and timeless  
- Champagne with a cognac kiss.  
Charles Heidsieck brut, Courvoisier VS,  
lemon, orange bitters.

## **Gin Garden**

Fresh and fragrant. Pear, citrus, and basil in full bloom.  
Tanqueray 10 gin, pear liqueur, lemon,  
grapefruit, vanilla, basil infusion.

## **Parma Violet Spritz**

Light, floral, and playful - sparkling with a violet twist.  
Aperol, Prosecco DOCG, violet liqueur, lemon, soda water.

## **Apple Snap**

Crisp and lively. Apple, whisky, and a ginger sparkle.  
Singleton 12 whisky, apple, lime, ginger ale.

## **Hazelnut Praline Martini**

Silky, nutty, and indulgent. Espresso martini  
meets liquid dessert.  
Ketel One vodka, hazelnut liqueur, coffee liqueur,  
almond syrup, espresso shot.

£11.50 each

Our bartenders also share a wealth of knowledge on classic cocktails.  
Feel free to request anything.

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# MOCKTAILS

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All the flair, none of the fuzz.  
Our 0% creations reimagine timeless cocktail classics with layered flavours, exquisite non-alcoholic spirits, and a touch of effortless sophistication. From subtle spice to bright botanicals, each serve is meticulously balanced to deliver depth, craft, and intrigue - without the aftereffects. Whether you're choosing mindfulness, moderation, or simply exceptional taste, these drinks redefine what it means to go without.

## **0% Paloma**

Exotic mango and chilli, lifted with sparkling lime.  
Tropical sophistication.  
Almave Ambar, mango, chilli, grapefruit, soda.

## **0% Margarita**

Zesty citrus with a delicate sea-salt finish.  
Timeless elegance.  
Almave Blanco, orange, lime, sea-salt.

## **Virgin Kir Royal**

Raspberry infused non-alcoholic cava.  
Effervescent and celebratory.  
Vilarnau 0% Cava, grenadine, raspberry syrup.

## **Cucumber Collins**

Crisp cucumber, elderflower, and thyme.  
Refreshingly elevated.  
Seedlip Garden 108, elderflower cordial, lime, cucumber, tonic water, thyme.

## **Strawberry Cobbler**

Lush strawberry, lime, and rosemary.  
Subtly spiced, sparkling indulgence.  
Seedlip Spice 94, strawberry purée, lime, rosemary, soda.

## **Seedlip Sunrise**

Sun-kissed citrus and aromatic botanicals.  
Vivid and refined.  
Seedlip 42, grenadine, orange, lime cordial.

£7.50 each

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# WHITE & RED WINE

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## SOMMELIER'S CHOICE

Dine's expert sommeliers have selected a fabulous range of wines that they have particularly enjoyed over the years. They are available by the glass and by the bottle, served from our Coravin system to perfectly preserve the aromas and enjoy every sip.

(125ml / 175ml / Btl)

### **Médoc Cru Bourgeois, Château Patache d'Aux, Bordeaux, France**

(£12.50/£17.50/£65.00)

The nose is bright, with blackberries aromas underlined with hints of liquorice. The palate is structured and supported by smooth tannins. The finish is fresh and long-lasting.

### **A' Amarone della Valpolicella, Alpha Zeta, Veneto, Italy**

(£14.50/£20.50/£80.00)

Deep and intense with dried cherries and blueberries, complemented by spiced autumn fruit compote. Powerful with a lovely balance of ripe, silky tannins.

### **`The Kirche` Barossa Valley Shiraz/Cabernet Sauvignon, Charles Melton, South Australia**

(£15.50/£23.50/£90.00)

Black fruits on the nose, blackberry with a touch of cedary, smoky oak. The wine has a plush, creamy structure with lovely round tannins and great length. The body is mouth filling, but fine and elegant.

### **Sancerre, Domaine Sautereau, Loire, France**

(£12.50/£17.50/£65.00)

Open and intense, boasting pleasant aromas of grapefruit and white flowers. The palate has a very good balance between tension and finesse, culminating in a long, saline finish.

### **Chablis `Saint Martin`, Laroche, Burgundy, France**

(£12.50/£18.50/£70.00)

Aromas of lemon and grapefruit, with hints of white stone fruit and a refreshing mineralogy. Fresh and extremely well balanced.

### **Yarra Valley Chardonnay, Giant Steps Yarra Valley, Victoria, Australia**

(£14.50/£21.50/£85.00)

An elegant, refined and delicate Chardonnay. The nose shows classic Yarra characters of fresh melon and intense citrus flavours, underpinned with notes of marzipan and hazelnut. Crisp acidity ensures a refreshing, clean finish.

*Please check with server for current vintage*

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# CHAMPAGNE

## BY THE GLASS & BY THE BOTTLE

**NV Brut Réserve, Charles Heidsieck,  
Champagne, France**

(125ml/Btl £16.50/£95.00)

Complex pastry aromas, with a combination of apricot, mango, dried fruits, pistachio and almond.

**NV Rosé Reserve, Charles Heidsieck,  
Champagne, France**

(125ml/Btl £19.50/£115.00)

Extraordinary fruity flavours of strawberry jam, with rich warm notes of gingerbread and cinnamon.

**NV Blanc de Blancs, Charles Heidsieck,  
Champagne, France**

(Btl £135.00)

Aromas of white peach, candied citrus with notes of lime, honeysuckle and fresh hazelnuts.

**2012 Brut Millesime', Charles Heidsieck,  
Champagne, France**

(Btl £155.00)

The nose is complex with notes of candied citrus and dried fruits with overtones of pecan and hazelnut. The palate is taut and vivacious, leading to a pronounced minerality.

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# SPARKLING WINE

## BY THE GLASS & BY THE BOTTLE

**NV Cava Brut, Papet del Mas,  
Cataluña, Spain**

(125ml/Btl £6.50/£34.00)

Fine bubbles, high acidity, and prominent aromas of green apple, citrus, and white flowers.

**NV Prosecco Superiore Spumante Asolo DOCG,  
Ca' Morlin, Veneto, Italy**

(125ml/Btl £7.50/£38.00)

Soft, scented and grapey, with delicious lightness and a long lasting 'mousse'.

**Nyetimber, Classic Cuvée  
West Sussex, England**

(125ml/ Btl £11.50/£62.00)

Lovely pale gold with gentle, fine bubbles. Toasty, spicy and complex aromas showing wonderful development after extended ageing in Nyetimber's cellar.

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# WHITE WINES

## BY THE GLASS & BY THE BOTTLE

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(125ml/175ml/Btl)

**Garganega/Trebbiano, Saveroni,  
Veneto, Italy**

(£5.65/£6.85/£26.00)

Lifted notes of white flowers, green apple, peach, and citrus zest. Rich yet balanced, with high acidity and a clean, fresh finish.

**'Planalto' Douro Branco,  
Casa Ferreirinha, Portugal**

(£6.15/£7.75/£30.00)

Intense floral notes stand out with hints of tropical fruit and earthy, slightly shrubby tones.

**Vinho Verde Loureiro/Alvarinho,  
Quinta de Azevedo, Portugal**

(£6.35/£8.25/£32.00)

Intense aromas of nectarine, apricot and mango along with floral nuances and a lingering finish on the palate.

**Picpoul de Pinet, Domaine La Croix Gratiot,  
Languedoc, France**

(£7.15/£9.35/£36.00)

Aromas of citrus fruit, grapefruit, lemon, lime and floral notes, as well as a touch of saltiness.

**Marlborough Sauvignon Blanc,  
Tinpot Hut, New Zealand**

(£8.25/£10.85/£42.00)

Clean, super fresh and perfumed with aromas of passionfruit, melon and gooseberry.

**Aconcagua Costa Chardonnay,  
Montes Alpha, Chile**

(£8.75/£11.85/£46.00)

Vibrant aromas of tropical fruit such as papaya and lychee, with subtle notes of smoke and vanilla from time spent in French oak.

**Albarino, Bodega Garzon Reserve,  
Maldonado, Uruguay**

(£9.65/£12.85/£50.00)

Fruity aromas of peach and citrus with freshness and minerality on the mid-palate. Fresh and crisp finish.

*Please check with server for current vintage*

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# RED WINES

## BY THE GLASS & BY THE BOTTLE

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(125ml/175ml/Btl)

**Merlot/Corvina, Saveroni,  
Veneto, Italy**

(£5.65/£6.85/£26.00)

Vibrant and juicy red wine displaying bright red fruit flavors like cherry, strawberry, and plum, with gentle tannins and refreshing acidity.

**'Esteva' Douro Tinto,  
Casa Ferreirinha, Portugal**

(£6.15/£7.75/£30.00)

Intense floral notes of rose, spicy notes of black pepper and aromas of red fruits.

**Colchagua Merlot, Montes Classic Series,  
Colchagua Valley, Chile**

(£6.57/£8.75/£34.00)

Pronounced aromas of blackberries, cherries, figs and plums with subtle layers of vanilla and pepper.

**Côtes-du-Rhône, Famille Perrin,  
Southern Rhône, France**

(£7.35/£9.85/£38.00)

Juicy core of red berry fruit and sweet spice, with a refreshing acidity and supple tannins.

**Valpolicella, Allegrini,  
Veneto, Italy**

(£8.45/£11.25/£44.00)

Fragrant fruit with notes of dark cherries are echoed by fresher hints of pepper and aromatic herbs.

**`Coto de Imaz` Rioja Reserva,  
El Coto, Spain**

(£8.75/£11.85/£46.00)

This red has a wide range of delicate red fruit accompanied by smoky nuances and hints of vanilla from the new American oak.

**Mendoza Malbec, Kaiken Ultra,  
Argentina**

(£9.25/£12.65/£48.00)

Aromas of star anise, white flowers and plums, leading into notes of blackberry and strawberry. Smooth and persistent finish.

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*Please check with server for current vintage*

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## WHITE WINE

### BY THE BOTTLE

**`Terrapieno` Pinot Grigio, Alpha Zeta,  
Veneto, Italy**

(Btl £38.00)

Classically dry yet supple Pinot Grigio, with classic lifted aromas of pear and freshly baked bread.

**`Flor de Vetus` Rueda Verdejo,  
Vetus, Spain**

(Btl £42.00)

Intense aromas of tropical, white stone and citrus fruit that carries through to the palate, balanced by refreshing acidity and a persistent finish.

**Malagousia, High Altitude Vines, Kanakaris,  
Peloponnese, Greece**

(Btl £50.00)

Notes of lemon, white peach and pink grapefruit alongside dandelion flowers and fennel. Rich and aromatic with a long finish, carried by a zesty acidity and lingering notes of samphire.

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## RED WINE

### BY THE BOTTLE

**Montepulciano d'Abruzzo,  
Gran Sasso, Italy**

(Btl £36.00)

Lifted notes of dark fruits, plums and cherries with a hint of mocha.

**Saperavi, Bedoba,  
Kakheti, Georgia**

(Btl £48.00)

Powerful savoury-spicy bouquet of blackberries, herbs, flowers and black pepper. Creamy, juicy texture.

**Tannat, Bodega Garzón Reserve,  
Maldonado, Uruguay**

(Btl £52.00)

Powerful and elegant nose with aromas of cherries and black plums. Full bodied, with fresh acidity and firm tannins.

*Please check with server for current vintage*

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# ROSÉ WINES

## BY THE GLASS & BY THE BOTTLE

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(125ml/175ml/Btl)

**Organic Rosato, Alpha Zeta,  
Veneto, Italy**

(£5.65/£6.85/£26.00)

Aromas of strawberries and fresh flowers with a lively acidity and a refreshing, crisp finish.

**Pinot Noir Rosé, Bodega Garzón Estate,  
Maldonado, Uruguay**

(£7.45/£9.85/£38.00)

Elegant and expressive wine has intense aromas of strawberries and raspberries on the nose.

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# ORANGE WINES

## BY THE GLASS & BY THE BOTTLE

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(125ml/175ml/Btl)

**Orange, Bedoba, Kakheti, Georgia**

(£9.35/£11.85/£46.00)

Flavours of dried apricot, honey, orange peel and wild herbs. It has a captivating texture and complexity.

*Please check with server for current vintage*

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## DESSERT WINE

### BY THE GLASS & BY THE BOTTLE

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**Sauternes, Château Delmond,  
Bordeaux, France**

(75ml/375ml £9.50/£38.00)

A bright, golden wine that opens with intense aromas of candied fruits, honey and spice.

**`Tesauro` Recioto della Valpolicella, Cantina  
Valpantena Torre del Falasco, Veneto, Italy**

(75ml/375ml £11.50/£56.00)

Intense ruby red colour, with delicate aromas of blackberry jam and spicy hints on the nose. This wine is very elegant and well-structured on the palate.

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## SHERRY & PORT

### BY THE GLASS

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**NV `Don` Fino, Sandeman,  
Andalucia, Spain**

(75ml £5.50)

Aromatic and pungent aroma with a lightly saline character. Notes of bread dough, almonds, olives and dried apples.

**NV `Royal Ambrosante` Pedro Ximénez, Sandeman,  
Andalucia, Spain**

(75ml £6.80)

Complex aromas of dried fruits, raisins, toffee, coffee and spice. Full and luscious on the palate for a sumptuous and lingering finish.

**2018 Unfiltered L.B.V. Port, Sandeman,  
Douro, Portugal**

(75ml £7.00)

Intense and complex aromas of ripe and juicy blackberries, black cherries and strawberries, married with spicy notes and subtle hints of cocoa.

**NV 10 yo Tawny Port, Sandeman,  
Douro, Portugal**

(75ml £8.00)

Aromas of vanilla and raisins on the nose. Great balance between fresh fruit flavours and more complex, spicy flavours from oak ageing.

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## BEERS & CIDERS

DRAUGHT	½ Pint	Pint
<b>Menabrea Blonde / Fruity &amp; Floral 4.8%</b> (Biella, Italy)	£3.70	£6.50
<b>Tennent's Lager / Crisp &amp; Refreshing 4.0%</b> (Glasgow, Scotland)	£2.80	£5.20
<b>Caledonia Best / Malty &amp; Smooth 3.2%</b> (Glasgow, Scotland)	£3.50	£6.00
<b>Guinness Stout / Rich &amp; Creamy 4.2%</b> (Dublin, Ireland)	£3.70	£6.50

### BOTTLED BEER

<b>Menabrea Blonde / Fruity &amp; Floral 4.8%</b> (Biella, Italy)	330ml	£5.00
<b>Menabrea Amber / Rich &amp; Malty 5.0%</b> (Biella, Italy)	330ml	£5.00
<b>Peroni Nastro Azzurro Gluten Free / Fresh &amp; Aromatic 5.2%</b> (Varese, Italy)	330ml	£5.00

### BOTTLED CIDERS

<b>Thistly Cross Traditional / Smooth &amp; Balanced 4.4%</b> (Dunbar, Scotland)	330ml	£5.25
<b>Thistly Cross Strawberry / Sweet &amp; Refreshing 4.0%</b> (Dunbar, Scotland)	330ml	£5.25
<b>Thistly Cross Elderflower / Dry &amp; Floral 4.0%</b> (Dunbar, Scotland)	330ml	£5.25

### ALCOHOL FREE

<b>Menabrea Zero / Delicate &amp; Citrusy 0.0%</b> (Biella, Italy)	330ml	£4.50
<b>Days Lager / Floral &amp; Citrusy 0.0%</b> (Edinburgh, Scotland)	330ml	£4.50
<b>Days Pale Ale / Balanced &amp; Vibrant 0.0%</b> (Edinburgh, Scotland)	330ml	£4.50
<b>Guinness Stout / Rich &amp; Creamy 0.0%</b> (Dublin, Ireland)	568ml	£6.00

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# SOFT DRINK & JUICES

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BOTTLED DRINKS	200ml
<b>Fever Tree Indian Tonic Water</b>	£3.00
<b>Fever Tree Light Tonic Water</b>	£3.00
<b>Fever Tree Mediterranean Tonic</b>	£3.00
<b>Fever Tree Elderflower Tonic</b>	£3.00
<b>Fever Tree Ginger Beer</b>	£3.00
<b>Fever Tree Ginger Ale</b>	£3.00
<b>Fever Tree Lemonade</b>	£3.00
<b>Coca Cola</b>	£3.00
<b>Diet Coke</b>	£3.00
<b>Irn-Bru</b>	£3.00
<b>Appletiser</b>	£3.00

<b>Highland Spring Mineral Water</b>	
Sparkling or Still	330ml £2.50   750ml £4.50

FRUIT JUICES	
<b>Fresh Orange, Pineapple, Cranberry, Apple, Pink Grapefruit, Tomato</b>	£3.50



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# SPIRITS

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## MALT, BLENDED & BOURBON

*Uisge Beatha. Water of Life. Sláinte!*

<b>Ardbeg 10</b> (Islay, Ardbeg)	£5.20
<b>Lagavulin 16</b> (Islay, Lagavulin)	£7.50
<b>Bunnahabhain 12</b> (Islay, Bunnahabhain)	£5.20
<b>Glenmorangie 10</b> (Highlands, Tain)	£4.80
<b>Oban 14</b> (Highlands, Oban)	£7.00
<b>Fettercairn 12</b> (Highlands, Fettercairn)	£5.00
<b>The Balvenie Double Wood 12</b> (Speyside, Dufftown)	£5.20
<b>The Balvenie Caribbean Cask 14</b> (Speyside, Dufftown)	£6.20
<b>The Dalmore 12</b> (Inverness, Alness)	£5.60
<b>The Dalmore 15</b> (Inverness, Alness)	£8.40
<b>The Dalmore 17</b> (Inverness, Alness)	£12.60
<b>The Dalmore Port Wood</b> (Inverness, Alness)	£6.60
<b>Talisker 10</b> (Islands, Skye)	£5.20
<b>Raasay Single Malt</b> (Isle of Raasay, Kyle)	£5.40
<b>Highland Park 12</b> (Islands, Orkney)	£5.20
<b>Glen Scotia Victoriana</b> (Campbeltown)	£6.80
<b>Johnnie Walker Black Label</b> (Blend, Ayrshire)	£4.60
<b>Johnnie Walker Blue Label</b> (Blend, Ayrshire)	£35.00
<b>Bulleit</b> (Kentucky, USA)	£4.60
<b>Bulleit Rye</b> (Kentucky, USA)	£4.80

## COGNAC, ARMAGNAC, BRANDY

*French in spirit, worldwide in popularity.*

<b>Courvoisier VSOP</b> (Cognac, France)	£4.60
<b>Janneau VSOP</b> (Armagnac, France)	£5.20
<b>Avallen</b> (Calvados, France)	£4.40

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We always have something hot just out from the still,  
please consult the bartender for new additions.

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# SPIRITS

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## VODKA

*The revolutionary spirit. Santé, Nostrovia, Cheers.*

<b>Ketel One</b> (Holland)	£4.40
<b>Grey Goose</b> (France)	£4.80
<b>Belvedere Pure</b> (Poland)	£4.80

## GIN & GIN LIQUEURS

*This is Gin. Make it a double and be a tastemaker!*

<b>Tanqueray</b> (Fife, Scotland)	£4.20
<b>Tanqueray Flor de Sevilla</b> (Fife, Scotland)	£4.60
<b>Tanqueray Ten</b> (Fife, Scotland)	£4.80
<b>Edinburgh Gin</b> (Edinburgh, Scotland)	£4.40
<b>Edinburgh Rhubarb &amp; Ginger Gin</b> (Edinburgh, Scotland)	£4.40
<b>Achroous</b> (Edinburgh, Scotland)	£4.60
<b>Daffy's</b> (Strathmashie, Scotland)	£4.40
<b>The Botanist</b> (Islay, Scotland)	£4.80
<b>Lind &amp; Lime</b> (Edinburgh, Scotland)	£4.60
<b>Pickering's 1947</b> (Edinburgh, Scotland)	£4.60
<b>Arbikie Kirsty's</b> (Arbroath, Scotland)	£4.80
<b>Hendrick's</b> (Girvan, Scotland)	£4.60
<b>Harris</b> (Isle of Harris, Scotland)	£4.60
<b>Raasay Hebridean Gin</b> (Isle of Raasay, Scotland)	£4.60
<b>Secret Garden Organic Wild Gin</b> (Edinburgh, Scotland)	£4.60
<b>Secret Garden Elderflower &amp; Jasmine</b> (Edinburgh, Scotland)	£4.60
<b>NB</b> (North Berwick, Scotland)	£4.60
<b>NB Samphire</b> (North Berwick, Scotland)	£4.60

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# SPIRITS

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## RON, RHUM, RUM

*Straight from the equator. From sugar,  
to molasses, to amber.*

<b>Captain Morgan White</b> (Virgin Islands)	£4.20
<b>Captain Morgan Dark</b> (Virgin Islands)	£4.40
<b>Captain Morgan Spiced</b> (Virgin Islands)	£4.60
<b>Angostura 1919</b> (Trinidad & Tobago)	£4.60
<b>Brugal 1888</b> (Dominican Republic)	£5.00
<b>Havana 3 Yr</b> (Cuba)	£4.20
<b>Havana Club 7 Yr</b> (Cuba)	£4.40
<b>Appleton Estate Signature</b> (Jamaica)	£4.60
<b>Gosling's Black Seal Overproof</b> (Bermuda)	£4.60
<b>Zacapa 23 Yr</b> (Guatemala)	£6.80
<b>NB</b> (North Berwick, Scotland)	£4.60
<b>NB Spiced</b> (North Berwick, Scotland)	£4.80

## TEQUILA & MEZCAL

*Taste the Mexico you don't know.*

<b>Casamigos Blanco</b> (Oaxaca, Mexico)	£4.80
<b>Casamigos Reposado</b> (Oaxaca, Mexico)	£5.40
<b>Casamigos Anejo</b> (Oaxaca, Mexico)	£5.80
<b>Casamigos Mezcal</b> (Oaxaca, Mexico)	£7.20
<b>ABA Pisco</b> (Vicuña, Chile)	£4.40

## LIQUEURS

<b>Amaretto Disaronno</b> (Saronno, Italy)	£4.20
<b>Baileys</b> (Dublin, Ireland)	£4.20
<b>Drambuie</b> (Glasgow, Scotland)	£4.20
<b>Frangelico</b> (Piemonte, Italy)	£4.40
<b>Glayva</b> (Edinburgh, Scotland)	£4.00
<b>Grand Marnier</b> (Paris, France)	£4.40
<b>Cointreau</b> (Anger, France)	£4.20
<b>Kahlúa</b> (Veracruz, Mexico)	£4.20
<b>Sambuca Luxardo</b> (Padova, Italy)	£4.20
<b>Tia Maria</b> (Kingston, Jamaica)	£4.20
<b>Aelder Wild Spiced Elderberry Liqueur</b> (Edinburgh, Scotland)	£4.00

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## COFFEES

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Our fairtrade, 100% Arabica coffee blend is expertly sourced from small-holder farms in Brazil, Peru, Guatemala and Colombia, hand roasted in Scotland to create a medium-bodied espresso that works extremely well in all our baristas creations.

<b>Flat White</b>	£3.45
<b>Americano</b>	£3.25
<b>Macchiato</b>	£2.85
<b>Double Macchiato</b>	£3.15
<b>Espresso</b>	£2.85
<b>Double Espresso</b>	£3.15
<b>Cappuccino</b>	£3.65
<b>Latte</b>	£3.65
<b>Mocha</b>	£3.65
<b>Hot Chocolate</b>	£3.65
<b>Flavours (Caramel, Hazelnut, Vanilla)</b>	£0.50

Decaffeinated coffee, skimmed, soya or oat milk are available upon request.

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## TEAS & INFUSIONS

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The finest leaves from across the world to provide you with a blissful range of bagged quality tea. Our blended teas will transport you to another world, for a cup of tea filled with rich and invigorating flavours.

<b>Fairtrade Scottish Breakfast</b>	£3.45
<b>Fairtrade Earl Grey</b>	£3.45
<b>Fairtrade Green Tea</b>	£3.45
<b>Red Bush Tea</b>	£3.45
<b>Peppermint</b>	£3.45
<b>Camomile</b>	£3.45
<b>Lemon &amp; Ginger</b>	£3.45

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