

Champagne tasting notes

WE KNOW THAT CHOOSING CHAMPAGNE CAN SEEM A LITTLE CONFUSING. BELOW IS AN OVERVIEW OF SOME OF THE TERMINOLOGY USED TO HELP YOU MAKE THE PERFECT CHOICE.

BRUT

A dry Champagne with no perception of sweetness. Brut refers to the driest of bubbles.

DEMI SEC

Demi-Sec translates as semi-dry. Neither sweet nor dry this blend of Champagne caters for many personal tastes.

ROSE

Rosé Champagne can be created by one of two methods. By either adding a small amount of Pinot Noir red wine to the Champagne or by pressing the grapes slower than normal to allow the skin time to colour the wine.

Rosé Champagne is often revered as a 'romantic' Champagne based on its colouration.

PREMIUM CUVEE

Derived from the French word 'cuve' meaning vat or tank. Cuvée is the name designated to the first and best juices that flow from the press.

BLANC DE BLANCS

Champagne is usually made using three grapes – Chardonnay, Pinot Noir and Pinot Meunier. Blanc de Blancs Champagne uses only white Chardonnay grapes, hence the name translating to white white in English.

VINTAGE

Vintage Champagne is created from grapes belonging to a particular year. Not all years are deemed 'Vintage' and the decision is made by individual Champagne houses as to what year is considered a vintage.

On the following pages we will be telling the stories of each of our featured Champagne Houses.

TELLING
Tails

Champagne

BRUT

	75CL BOTTLE	125ML
Paul Drouet	42.75	10.00
Besserat Grande Tradition	49.75	10.65
Coates & Seeley, Methode Britannique	52.50	11.25
Thienot	70.00	11.85
Lanson Père Et Fils	69.50	12.75
Laurent-Perrier Brut NV	69.75	12.95
Pommery Brut Royal	70.00	-
Veuve Clicquot	89.50	-

DEMI SEC

Lanson White Label Demi Sec	79.50	-
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ROSE

Coates & Seeley, Methode Britannique Rosé	59.50	-
Besserat Grande Tradition, Rosé	69.50	12.65
Thienot Rosé	75.00	13.60
Lanson Rosé	85.00	-
Laurent-Perrier Rosé	85.00	-
Gosset Grande Rosé	99.00	-

PREMIUM CUVÉE

Lanson Extra Age	85.00	-
Gosset Grande Reserve	85.00	-
Pommery Apanage	99.00	-
Thienot Cuvée Garance	99.00	-
Laurent-Perrier Grande Siecle	175.00	-

BLANCS DE BLANCS

Besserat De Bellefon – Cuvée Des Moines Blanc De Blancs	72.50	14.70
Thienot Cuvée Stanislas	99.00	-

VINTAGE AND INTERESTING

Lanson 2002	79.00	-
Thienot 2008	79.00	-
Coates & Seeley, Blanc De Blancs La Perfide 2009	80.00	-
Lanson Vin Biologique (Organic)	89.00	-
Thienot Cuvée Alan	99.00	-
Gosset Grande Millesime 2004	99.00	-

TASTING TRAY (Three x 100ml glasses)

Besserat Grande Tradition		19.95
Besserat De Bellefon – Cuvée Des Moines Blanc De Blanc		
Besserat Grande Tradition, Rosé		

BESSERAT DE BELLEFON WAS
FOUNDED IN 1843 IN AY
BY EDMOND BESSERAT.



In 1930 Parisian restaurant La Samaritaine de Luxe challenged Champagne producer Victor Besserat to make a Champagne that could be served with his food, right throughout a meal.

The result of that challenge was Besserat de Bellefon, made in the *crémant* style with lower dosage to produce a wine with tiny bubbles, a very fine mousse and a creamier texture than other fizzes. Fast-forward to today and the Besserat de Bellefon Cuvée des Moines range now consists of entirely food-friendly cuvées.

	GLASS	BOTTLE
BRUT GRANDE TRADITION	10.65	49.75
<i>Brilliant straw colour with copper highlights. The nose is open, beginning with floral aromas (honeysuckle, acacia) and dried flower notes. The aromatic palate reveals more fruity fragrances such as white peach and Mirabelle plum. As the wine opens up, hazelnut and praline notes appear.</i>		
ROSE, GRANDE TRADITION	12.65	69.50
<i>The colour is a soft pink with salmon highlights. Fine froth foaming a creamy ring in the glass. The nose is generous, intense and refined, with very marked notes of small red fruits, especially wild strawberry. It carries suggestions of almond and redcurrant jelly. As the wine opens up, there are notes of lime and hawthorn blossom.</i>		
BLANC DE BLANC, (CUVÉE DES MOINES)	14.70	72.50
<i>Intense nose revealing fresh citrus notes admirably matched with floral notes (honeysuckle, acacia and well-developed toasted aromas). Ample, well-structured palate. The minerality of these great Chardonnays harmonises magnificently with hints of dry fruit (apricot) and honey notes appearing in mid-palate. The finish is fresh, persistent and light.</i>		
BLANC DE NOIR, (CUVÉE DES MOINES)	-	72.50
<i>This 100% Pinot Noir Grand Cru has a beautiful yellow colour with red reflections. The nose is intense firstly marked by pink grapefruit and vine peach. The creamy effervescence is both rich and elegant. A perfect partner for cured meats.</i>		

THE HOUSE OF LAURENT-PERRIER WAS FOUNDED IN 1812.



The house took its name Vve Laurent-Perrier when Mathilde Emilie Perrier, who was the widow of Eugène Laurent, combined the two family names after she decided to expand the business.

The success of Laurent-Perrier was driven by the energy of the family of Bernard de Nonancourt, the initiator of the Laurent-Perrier style and range. Passion, creative boldness, free spirit and elegance through simplicity are the founding values of the House.

At Laurent-Perrier, passion guides the hand. An unrivalled creator of style and emotions, Laurent-Perrier suits every occasion and offers a unique experience for all the senses through its innovative and comprehensive range of Champagnes.

	GLASS	BOTTLE
LAURENT-PERRIER BRUT	12.95	69.75
<i>Brut non-vintage is always the expression of the House Style and as such, it is the signature Champagne. Laurent-Perrier brut's style is defined by its very high proportion of Chardonnay which provides a natural purity, freshness and elegance. Pale gold in colour with a steady flow of fine and persistent bubbles. Delicate yet complex, fresh and well-balanced with hints of citrus and white fruits.</i>		
CUVÉE ROSE	-	85.00
<i>This Champagne is famous for its highly expressive bouquet, which stems from the very careful preservation of the grape's natural fresh red fruit aromas. It is one of the rare rosé Champagnes to be made using the maceration (skin contact) technique, which gives it the extraordinary depth and freshness. Bright, salmon-pink in colour, precise and very crisp with a lasting impression of the freshness, it has hints of soft red fruits, such as strawberries, redcurrants, raspberries and black cherries.</i>		
GRAND SIÈCLE	-	175.00
<i>To produce Laurent-Perrier's luxury cuvée, Bernard de Nonancourt decided to concentrate on two of the mainstays of Champagne's know-how: the blending of different crus (wines from separate villages) and from different harvest years. The epitome of Champagne blending, Grand Siècle calls on wines from the finest growths and the very best harvests; years which have been declared as vintage by Laurent-Perrier. Starry bright, with a brilliant yellow hue. Subtle hints of honey, hazelnuts, grilled almonds and fresh pastry make this a perfect wine to go with the finest dishes.</i>		

IT ALL BEGAN WITH ONE MAN, ALAIN THIÉNOT, WHO WAS ORIGINALLY FROM REIMS, A WONDERFUL AREA WITHIN THE CHAMPAGNE REGION.



In 1985 Alain created his eponymous Champagne House. In a matter of years, he had finally established Champagne Thiénot among the true greats of Champagne, driven by one life motto 'One passion: wine, one imperative: excellence'.

Expressing the most prestigious Champagne Grand Cru and the finest vintage, the wines in this collection are crafted from grapes sourced exclusively from Champagne Thiénot's Premier and Grand Cru vineyards. They epitomise this family spirit and stay true to the House style, each emanating a distinct personality.

A forward thinking and contemporary Champagne House, its family spirit and distinctive style award it a personality of its own. A Champagne favoured by trend-setters, these premium quality Champagnes are found in only selected establishments throughout the world.

	GLASS	BOTTLE
THIÉNOT BRUT	11.85	70.00
<i>This blend of the three classic Champagne grape varieties forms the signature Thiénot style of finesse, fruit and freshness, offering springtime notes, magnificent balance and a lingering finish. The Champagne House's great classic.</i>		
THIÉNOT ROSE	13.60	75.00
<i>If one word alone could describe this wine, it would be elegance. A delicious wine with a distinctive, delicate aromatic style, it showcases Thiénot's exacting standards in crafting Champagne driven by red fruits, freshness and great finesse.</i>		
(UVÉE STANISLAS	-	99.00
<i>A magnificent blend crafted exclusively from Chardonnay from the Côte des Blancs. A vintage Champagne, it expresses all the complexity and generosity of Chardonnay with great elegance. This Blanc de Blancs offers creamy, light and mineral notes on the bouquet. On the palate, the depth and freshness of the Chardonnay is expressed in its long finish with fruity aromas.</i>		
(UVÉE GARANCE	-	99.00
<i>A blend of Vintage Pinot Noir – Blanc de Rouges, this is a composition of the finest grapes from Montagne de Reims; an astonishing wine revealing unique character of power and finesse. Golden in appearance, the bouquet exudes aromas of stewed yellow fruits and cedar. On the palate, the Champagne is generous, revealing a distinctive, delicate and smooth wine.</i>		
(UVÉE ALAIN	-	99.00
<i>A stunning blend of Chardonnay and Pinot Noir. Only crafted in outstanding years this is exceptional champagne of great complexity and harmony. With its golden appearance and delicate brilliance a world class class premium cuvée.</i>		

FOR 431 YEARS THE NAME OF GOSSET HAS
BEEN INTRINSICALLY LINKED TO THE WINE OF
CHAMPAGNE.



Seventeen generations later, the search for excellence remains the raison d'être of the House of Gosset. Thanks to the quality and style of the Gosset wines, reflecting its mastery of Champagne techniques, Champagne Gosset was awarded Enterprise du Patrimoine Vivant (Living Heritage Company) label in 2013, making it, to date, one of only two companies to carry this label in Champagne.

The House wine making technique (no malolactic fermentation) for the entire antique range allows the wine to keep the freshness and the elegance of the fruit. In addition, a long ageing in cellars, for an average of 5 years, brings roundness and complexity.

Gosset pampers its wines as a top fashion firm lavishes attention on each of its creations, in the constant search for perfection. Making the best wine possible is all that matters says Jean-Pierre Mareigner, House winemaker for the last 30 years and that is what will continue to matter for each and every one of Gosset's Champagnes.

BOTTLE

GRANDE RESERVE BRUT

85.00

The Grande Réserve is the true signature of the House. Its style rests on Pinot Noir from Ay which gives the structure to the wine. This Cuvée has a bright and golden colour. The nose is dominated by the freshness and the fruit. The Chardonnay brings finesse sustained by notes of yellow fruits such as peach and Mirabelle plum. On the palate, the wine is full-bodied and generous. The Pinot Noir of Ay gives it structure. Hawthorn and white flowers merge naturally. Acidity is expressed by citrus fruits.

GRANDE ROSE BRUT

99.00

This cuvée has a soft and flowing hue of salmon pink with a few ruby-cherry reflections. This nose is clearly marked by the strawberries both the fresh fruit and as jam. The mouth is well structured with a constant tension between freshness and a fruity roundness. It is dominated by this red pulpy fruit. It is almost a vintage as only a minimal amount of reserve wines have been added.

GOSSET GRANDE MILLESIME 2004

99.00

This cuvée is pale golden with green tints typical of Cardonnay. Its fine and abundant bubbles finish in a light and steady ribbon. Notes of white flowers, lemo and wild mushrooms. This is a champagne with finesse, complexity and precision, generous and well balanced.

POMMERY AND GRENÓ WAS ESTABLISHED IN 1836, MADAME POMMERY DESCRIBED HER (CHAMPAGNE IN TWO WORDS, JOYFUL LIGHTNESS).



Going a little further, Pommery has delicacy and intensity, heart and spirit and a subtle style that is able to distinguish and promote the elegance of the flavours rather than their power. A completely fresh style, with a flash of flavours that settle on the palate to produce a tender taste.

The Pommery style today follows the original philosophy that led to the creation of Pommery Brut Nature 1974, the first commercially successful Brut Champagne.

	GLASS	BOTTLE
BRUT ROYAL	-	70.00
<i>Pale yellow with faint green highlights, the nose is lively and cheerful, fresh, light-hearted, fine, delicate and generous. Small assertive notes of red fruits. A rounded, rich, delicate wine that lingers in the mouth. In short, a clean taste with no dryness. A very smooth wine which never wanes on the palate.</i>		
POMMERY APANAGE PRESTIGE	-	99.00
<i>The wine is sublimely attractive to the eye with a pale yellow colour and attractive water-green reflections. It tactfully opens with aromas of flowers such as lime blossom and also white fruits such as pear, and then moves on to very slightly buttery and creamy notes reminiscent of pastries. The dominant tone of this unusually complex blend is one of elegance.</i>		
POMMERY WINTERTIME	-	79.00
<i>Straw gold with low-key amber highlights. Direct and lively, raised by apple notes. Warm aromas of ripe fruit progressively infused with the flavours of quince and red fruits. Wintertime is ideal for those warm winter moments spent by the fireside. It thrives when it accompanies traditional food with winter flavours. It is produced from a dozen of Crus of Pinot Noir and Meunier giving this refined blend a complexity and providing an excellent mature wine.</i>		

(CHAMPAGNE LANSON IS ONE OF THE OLDEST EXISTING CHAMPAGNE HOUSES, MAKING SOME OF THE WORLD'S FINEST CHAMPAGNES SINCE 1760.



One of the oldest holders of the Royal Warrant, Champagne Lanson is a family-run House in the capital of Champagne, Reims. A library of fine and rare vintages of Champagne Lanson is stored in the limestone cellars that lie underneath the House in Reims. Traditional Champagne winemaking gives each vintage blend the ability to age gracefully and here, the bottles will rest in the cellars for at least five years before release.

	GLASS	BOTTLE
LANSON PÈRE ET FILS (UVÉE)	12.75	69.50
<i>For this special cuvée, the House of Lanson has developed a unique selection of grapes and a blend of at least 5 different years. Traditional non-malolactic fermentation preserves the original taste of mouth-watering purity and freshness of fruit, producing a highly drinkable Champagne. The name Père et Fils was on the first bottle of Champagne Lanson produced and therefore celebrates the birth of the House of Champagne Lanson and honours our father and son throughout the generations.</i>		
LANSON ROSE LABEL	-	85.00
<i>This delicate Champagne, in keeping with the Lanson style, was one of the first rosé Champagnes. A beautiful pure colour in salmon tones with small, brilliant bubbles. The nose recalls aromas of roses and delicate red berry notes. On the palate, the impact is gentle leading into a very long finish. Its unmistakable originality is its most attractive feature along with the harmonious balance it strikes between fullness and freshness.</i>		
LANSON WHITE LABEL	-	79.50
<i>White Label provides a straw yellow colour with lively fine bubbles. Aromas of white flowers and summer pear are punctuated by mineral notes. On the palate, the impact is soft and delicate. Flavours of white fruit develop grow and contribute to the persistent sensation. The finish, with a soft chalk-minerality and freshness, gives the seal of the Lanson signature.</i>		
LANSON BIOLOGIQUE (ORGANIC)	-	89.00
<i>Lanson Green Label champagne is produced using organic grapes grown exclusively in an organic & biodynamic vineyard in the Marne Valley. Predominantly Pinot Noir it does not undergo malolactic fermentation and is the perfect balance between vitality and finesse</i>		
LANSON EXTRA AGE BRUT	-	85.00
<i>Emblematic of the Lanson style, Extra Age Brut is a blend of Chardonnay (40%) and Pinot Noir (60%) from selected 'grand cru' and 'premier cru' vineyards and a marriage of three exceptional Lanson vintages: 2000, 2002 and 2004. Extra Age Brut is a vibrant straw yellow with fine bubbles. The first clues, notes of yellow fruit and dried fruit, combine quickly with fragrances of honey, biscuit and sweet spices, developing a powerful and complex aromatic palette.</i>		

A PASSIONATE COMMITMENT TO BRINGING THE
FINEST FRENCH CRAFTSMANSHIP TO ENGLISH
(CHALK TERROIR)



COATES & SEELY

Coates & Seely's Hampshire vineyards enjoy the same chalk soils and a similarly cool climate to that of the Champagne region, providing the perfect environment for the production of world class sparkling wine. In bringing top French wine-makers to their Hampshire chalk vineyards, Coates & Seely have attracted international critical acclaim, trophies and gold medals.

The only English wine ever to have been listed at the George V in Paris, Coates & Seely wines are now listed in five of the UK's Historic Royal Palaces, including Kensington Palace and Hampton Court, and in such prestigious 3-Michelin star outlets as the Fat Duck (Bray), Dinner (Melbourne, Australia), Alain Ducasse (Dorchester Hotel, London), the Hotel Bristol (Paris) and Taillevent (London and Paris).

	GLASS	BOTTLE
BRUT RESERVE NV	11.25	52.50

Coates & Seely's signature white non-vintage sparkling wine, the Brut Reserve NV is a blend of around 65% Chardonnay and 35% Pinot Noir. The base wines date from 2011-2013, with a further 2-3 years of 'reserve' wines added, and are then lees aged for a minimum of 2-3 years. The result combines to give a beguiling mix of fresh, white English fruits and the burnished 'toastiness' of generous lees ageing. A gold medal winner.

ROSE NV	-	59.50
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Coates & Seely's Rosé wine derives its colour from a slow and gentle pressing of Pinot Noir and Pinot Meunier grapes, with a small blend of red wine (Pinot Noir) to achieve a final consistency of colour - all English rose with a hint of apricot. Lees aged for a minimum of two years, and with a minimum of six further months on cork, these Rosé wines are packed with red summer fruits and a thrilling acidity and are perfect for summer drinking.

BLANC DE BLANCS 2009 VINTAGE LA PERFIDE	-	80.00
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Coates & Seely's non-vintage Blanc de Blancs from this year won a series of gold medals and trophies (including the Decanter World Wine Awards Trophy for Best English Sparkling Wine) and this vintage - on its lees for five years, with a further year on cork - is now beginning to overtake its younger sibling, displaying a thrilling, linear purity with apple and lemon fruits, honey, and the gravitas, complexity and elegance of age.

London, 31st May 2017: The best wine produced in England and Wales has been revealed today as the winners of the first UK Wine Awards are announced. Coates & Seely's La Perfide Blanc de Blancs 2009 was awarded Supreme Champion sponsored by Hotel du Vin, beating almost 300 other English and Welsh wines to the title.

Wine & Fizz

FIZZ	ABV%	125ml	Bottle
Midea Prosecco, Italy <i>A fine, persistent, soft fizz surrounds flavours of apple & pear with a hint of peach</i>	10.5%	7.5	34

WHITE	ABV%	75cl	250ml
TUA Garganega Pinot Grigio, Italy <i>Aromatic with juicy fruit flavours and a well-balanced finish for easy drinking</i>	12.0%	20.25	8.10
Big Bombora Chardonnay, Australia <i>An elegant wine, showing aromas of citrus and pear, combined with a crisp clean palate of apple and stone fruit</i>	14.0%	21.25	8.20
El Cante Albarino, Rias Baixas, Spain <i>Nectarine, apricot and peach are in perfect balance with a zesty and well defined citrus backbone</i>	13.5%	22.25	8.35
L'abeille Picpoul De Pinet, France <i>Exuberantly fresh on the palate with ripe mango fruit, a slightly salty edge and underlying minerality</i>	12.5%	23.25	9.10
Fathom Sauvignon Blanc, New Zealand <i>Easy drinking with a delicate smooth finish. Notes of pear, green apples, cut grass and melon with a touch of light gooseberry</i>	13.0%	27.25	10.00
Larry Cherubino, Wallflower Reisling, Western Australia <i>Almost transparent in colour. The Reisling shows great purity and refinement. A fragrant bouquet with flavours of lemon peel with a soft texture and long fine acidity</i>	12.5%	38.50	13.00
Chablis Cape St. Martin, Burgundy <i>Pale gold in colour. The Chablis Saint Martin has a deep freshness typical of the area alongside inviting ripe white fruit and white blossom aromas</i>	12.0%	38.75	14.60
Sancerre Blanc Berthier, Loire <i>Mineral texture, high acidity, vibrant green fruits and a long finish</i>	12.5%	39.75	15.00

ROSE	ABV%	75cl	250ml
Ormilles Rosé, Cotes de Provence, France <i>A light, dry and fruity rosé, with strawberry, red cherry flavours accompanying more subtle flavours of watermelon and nectarine</i>	12.5%	26.25	10.10
Gerard Bertrand, Gris Blanc, France <i>100% Grenache Gris with the elegance of citrus and white fruits and a delightful freshness</i>	12.5%	30.25	11.00

175/125ml glasses also available

Wine

RED

La Tierra Rocosa Merlot, Chile

Aromas of ripe plums and strawberries, with faint notes of tomato leaf and sage

ABV % 75cl 250ml
13.0% 20.25 8.10

Beaute du Sud Malbec, France

This modern Malbec echoes both the old world rusticity of Southern France, and the inky fruitiness found in the Malbecs of Argentina and the rest of the New World

13.0% 21.25 8.25

Big Bombora Shiraz, Australia

Ripe fruit and savoury, earthy notes. Succulent and mouth-filling, with lashings of red berry and brambles

13.5% 22.25 8.35

Sant'Andrea Chianti, DOCG, Italy

A ruby-red, Sangiovese-based wine with aromas of violets and cherries and a hint of earthy spice

12.5% 23.25 9.10

Larry Cherubino, Cruel Mistress, Pinot Noir, Western Australia

The nose shows graphite and minerals, and juicy black cherries. A hint of oak sits alongside a palette that is softly textured, fresh and vibrant

13.5% 39.50 14.00

Gerard Bertrand, Cigalus Roug

Intense ruby colour with a complete and aromatic nose. Very ripe black fruit, jam, spice, liquorice and truffle

15.0% 49.00

175/125ml glasses also available

Bottled beers

Peroni, Nastro Azzuro, 330ml

ABV %

5.1% 5.15

Innis & Gunn lager, 330ml

4.6% 5.15

Guinness, 454ml

4.3% 5.15

Innis & Gunn oak aged beer, 330ml

6.6% 5.15

Kopparberg mixed berry cider, 500ml

4.0% 5.95

Soft drinks

Scottish raspberry lemonade, 250ml

3.50

Strathmore still & sparkling water, 330ml

3.65

Strathmore still & sparkling water, 750ml

4.95

Soft drinks – coke, diet coke or sprite

3.25

Selection of juices – fresh orange, cloudy apple or cranberry

4.60

Whisky

Talisker, Island

A full bodied and smoky, Island whisky. Its palate brings rich dried-fruit sweetness with clouds of smoke and strong barley-malt flavours

6.80

Auchentoshan Three Wood, Lowland

Three Wood is a rich, complex whisky with incredible toffee and sherry oak flavours

7.75

Ardbeg Single 10 year old, Island

Revered around the world as the peatiest, smokiest, most complex single malt of them all. Yet it does not flaunt the peat; rather it gives way to the natural sweetness of the malt to produce a whisky of perfect balance

7.75

Balvenie Single 12 year old, Speyside

A 12 year old single malt which gains its distinctive character from being matured in two wood types. Over the period of maturation it is transferred from a traditional oak whisky cask to a first fill European oak sherry cask

8.75

Macallan Sienna, Speyside

The 'Sienna', exclusively matured in sherry oaks casks, brings subtle notes of vanilla, zest and fresh green apples

10.00

Glenmorangie 18 year old, Highland

The taste is balanced between honey, malt and flowery scents. Dates and figs emerge in the background with a hint of wood smoke

11.75

Macallan Ruby, Speyside

European oak piques the nose before reluctantly admitting rich, dried fruits and an edgy trickle of treacle. A hesitant sweetness enters, then oak reasserts itself, burnished and mature

16.75

Glenogyne 25 year old, Highland

European oak sherry casks, soft oak, cinnamon, stewed fruits and Seville marmalade tang

19.75

Gin & vodka

Pickering's & Tonic <i>Edinburgh based gin made to an original Bombay recipe</i>	8.00
Hendrick's & Tonic <i>A blend from two types of still with the addition of cucumber essence gives it a distinctive flavour</i>	8.45
Rock Rose & Tonic <i>Made at the Dunnet Bay Distillery in Caithness</i>	8.45
Darnley's & Tonic <i>Choose from classic London Dry or Spiced Gin</i>	8.45
Edinburgh Gin & Tonic <i>Scottish juniper, pine, heather and milk thistle combine with 8 classic botanicals in a copper still to produce our original and perfectly balanced premium gin</i>	8.40
Belvedere Vodka & Tonic <i>The world's first super premium vodka, full and round with medium body and a naturally smooth, rich and velvety texture</i>	8.45
G52 Vodka & Tonic <i>The new wave of Scottish vodka</i>	8.45

Cocktails

Hendrick's Garden Martini <i>Ayrshire's finest gin with elderflower and cloudy apple juice</i>	11.00
G52 Bloody Mary <i>The classic with G52 pure vodka</i>	9.00
G52 Martini	11.00
Edinburgh Gin Martini	11.45

Champagne cocktails

Classic Bucks Fizz	8.65
Kir Royale	12.00
Bellini Cocktail <i>Champagne & peach purée</i>	10.25
Bubbly Mary <i>A base of traditional Bloody Mary topped up with Champagne</i>	11.00
Raspberry Fizz <i>Edinburgh Gin, Crème de Cassis, topped with Champagne</i>	11.00

Breakfast

Croissant (v) <i>with butter & preserves</i>	3.20
Almond croissant (v)	3.20
Danish pastries (v)	3.20
Free range, scrambled eggs, rye bread <i>with Finest Scottish smoked salmon or smoked Ayrshire ham</i>	13.50
Enjoy scrambled eggs with a glass of House Champagne	For only 19.25
Yoghurt <i>Thick and creamy Greek-style yoghurt with breakfast berry salad; oat and nut granola or honey</i>	7.25
New York style bagel, with cream cheese and stout smoked salmon	7.25
Beetroot cured salmon, crushed avocado on rye bread with lemon	9.25

Breakfast Drinks

Classic Bucks Fizz	8.65
Bellini Cocktail <i>Champagne & peach purée</i>	10.25
Bubbly Mary <i>A base of traditional Bloody Mary topped up with Champagne</i>	11.00
Selection of juices <i>Fresh orange, cloudy apple or cranberry</i>	4.60
Single origin French press coffee & speciality teas	3.25

Soup

Traditional Scotch broth (v)	7.95
Cullen Skink <i>Smoked haddock and potato soup</i>	8.95

Smoked salmon

Traditionally served with sliced shallots, grated egg, capers, horseradish cream and brown bloomer bread

Classic Scottish	13.95
Finest Scottish	19.95

Cured salmon

Served with sour cream, brown bread, gherkin and sliced radishes
Choose from:

Dill Gravlax	
Beetroot Gravlax	
Balvenie infused	
Scottish Gin cured	
Cured salmon tasting plate (choose 3)	16.95

Land, sea & air

Lobster and prawn cocktail	13.75
Peterhead smoked mackerel and horseradish paté, oatcakes	9.95
Potted shrimp in a herb and paprika butter and brown bread	10.95
Smoked trout and new potato salad with tangy capers, cress and fresh parsley <i>Perfectly partnered with a glass of Lanson Pere Et Fils</i>	12.95
Pressing of Scottish venison and pheasant, onion marmalade, Melba toast	13.00
Chicken and Ayrshire bacon Caesar salad	14.95
Stilton cheese, apple and watercress salad, walnuts	13.95
Buckie dressed crab served with granary bread	16.95

Tasting plates

Scottish charcuterie

Venison salami, wild boar and fennel sausage with Scottish chorizo, smoked duck, house pickles, piccalilli and brown bloomer bread

Perfectly partnered with a glass of Cruel Mistress Pinot Noir

25.00

Scottish seafood

Poached Shetland salmon, smoked salmon, Peterhead smoked mackerel paté, beetroot cured salmon, Cullen Skink, pickled samphire and malted bloomer bread

27.95

Caviar

Royal Oscietra

Sour cream, shallots, capers and potato blini, 30g

95.00

Sides

Iceberg wedge with blue cheese dressing and croutons

4.25

Mixed red and green leaf salad

4.45

Potato and caper salad

3.50

Champagne nibbles

Rosemary almond, cashew and peanuts

3.60

Sweet & Salty popcorn

2.95

Mixed olives

4.25

Treats

Vanilla cheesecake with raspberry coulis

7.25

Perfect partner - Besserat De Bellefon - Grande Tradition, Rosé

Cheese selection

12.50

*A selection of Arran cheeses with chutney and oatcakes
Ask your server for today's selection*