



COCKTAIL LIST

Penicillin	9.00
An elixir of Tomatin 12, fresh lemon, anise-honey, raw ginger and a mist of smoky Islay - certain to cure all pain.	
Creole Queen	12.00
Botanist gin, Sipsmith Sloe and Creole bitters are brought to life with Perrier-Jouët for a bitter-sweet symphony fit for a queen.	
Banana Dance	8.50
Red Leg Spiced Rum & Plantation 3* are made to dance with curaçao, banana and lime; a fitting tribute to Josephine Baker.	
Puff'n Away	9.50
Coconut rum kissed with Blackwoods Gin, lime and Aperol, finished with a delicate vanilla & coconut dessert foam.	
Sloe Rye-der	11.50
Fruity and delicate Sipsmith Sloe Gin is given a fiery backbone of Sazerac barrel-strength rye, chai 5-spice syrup and orange bitters.	
Cohito	9.50
Flor De Cana 4, Velvet Falernum, Orgeat, citrus and mint, stirred to deconstruct the classic Mojito.	
702 Cocktail	11.00
Ron Abuelo, Borghetti Café and a strawberry gastrique work in harmony with Perrier-Jouët to complement the Davidoff 702.	
Pearled Martini	14.50
No. 3 Gin, Lustau Vermut, fresh oyster and lemon bitters lift the classic Martini to a new level - served with a Scottish oyster.	
Orchant Royale	19.00
A traditional celebration of grapes; tonka-infused Remy-Martin 1738, house bitters, demerara and Perrier-Jouët Grand Brut.	
Old Tabashioned	10.50
Stalla Dhu Islay is delicately stirred with Perique Tabac liqueur, golden demerara and a combination of bitters - smoked.	
Plaid On Tartan	9.00
From Kentucky to Speyside, Buffalo Trace and Stalla Dhu are teamed for this refreshing twist on the classic whisky sour.	
Montecristo Muse	14.00
An ode to the Count: buttered-Dalmore 12, Antica Formula & rosemary served in a smoked crystal pipe with cured venison.	
Sunday Afternoon	11.50
A crisp glass of Perrier-Jouët Grand Brut spiked with Tito's Vodka, St Germain Elderflower and Pierre Ferrand Curacao - the makings of a perfect Sunday afternoon.	
Ernest's Choice	16.00
A trilogy of Hemingway's favourite libations - miniaturised.	



NIBBLES

Scottish Baked Oyster - Creamed Artichoke/Spinach	3.25
Honey & Sesame Wings	6.50
Padron Peppers	4.25
Truffle Baby Fondant - Blue Cheese Sauce	3.95
Kaffir Lime Kalamata Olives	3.75
Edamame & Red Salt	3.50
Sauteed Shrimp - Lime/Chilli Butter - Pomegranate	4.10
Tenderstem Broccoli & Ground Roasted Hazelnuts	3.50
Side Leaf Salad - Honey and Edradour Dressing	3.00

SMALL PLATES

Gnocchi Al Funghi - Spinach - Parmesan	6.90
Oak Smoked Chicken	9.90
Islay Barbeque - Hazelnuts - Chive	
Sticky Pulled Pork Bao	6.70
5 Spice Glaze - Radish - Coriander	
Fillet of Beef	16.90
Truffle New Potato - Whisky & Pepper Sauce	
Shelled Welsh Mussels	8.60
Oloroso en Croute - Bisque	
Scallops	11.25
Beetroot - Burned Sienna - Pancetta Crisp	
Ham Hock Terrine	6.90
Apple Foam - Pickle Chutney - Onion Toast	
Goat Cheese Salad	7.50
Tapenade - Beetroot Pulp - Herb Crumb - Tomato	
Wild Mushroom & Gruyere Tart	8.90
Dressed Wirral Watercress	
Warmed Creole Oysters (6)	15.00
Scorched Brioche	
Smoked Salmon & Scotch Pancake	10.20
Tarragon Crème Fraiche - Lemon - Separated Egg - Shallott	
Cheese Taster (suitable for x2) (V)	16.75
Selection of Chefs Favourite Cheese - Biscuits - Grapes - Pickled Celery - Pomegranate - Roasted Hazelnuts	

SOMETHING SWEET

Citrus Posset with Balsamic Berries	4.00
Mango & Passionfruit Cheesecake	4.00

CAVIAR SERVICE	Ossetra (30g)	65.00
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