

# ALSTON BAR & BEEF

ALSTON STREET WAS A BUSTLING THOROUGHFARE THAT CONNECTED ARGYLE STREET WITH GORDON STREET UNTIL THE MID-1870S WHEN ALL THE BUILDINGS WERE DEMOLISHED TO MAKE WAY FOR THE FIRST PHASE OF CENTRAL STATION.

IT RAN NORTH TO SOUTH THROUGH GRAHAMSTON, AN IMPORTANT LOCATION FOR GLASGOW'S GROWING INTERNATIONAL TRADE, PROVIDING PREMISES FOR PROCESSING AND STORING GOODS FOR DESPATCH TO COUNTRIES AROUND THE WORLD. THERE WERE SEVERAL LARGE WAREHOUSES AND A SUGAR REFINERY, SURROUNDED BY CARTERS' YARDS, TENEMENT DWELLINGS AND VILLAS.

THE 'FIRST THEATRE IN GLASGOW' OPENED IN ALSTON STREET IN 1764. IN FACT IT WAS NOT LOCATED IN GLASGOW BUT IN GRAHAMSTON, JUST A FEW YARDS OUTSIDE THE CITY BOUNDARY, BECAUSE THE CITY AND CHURCH ELDERS WOULD NOT ALLOW THE 'HOUSE OF THE DEVIL' TO BE OPENED WITHIN THE CITY.

ALSTON BAR & BEEF IS LOCATED JUST UNDER THE NORTH END OF THE ORIGINAL ALSTON STREET AND WE HOPE THAT CUSTOMERS WILL TAKE AN INTEREST IN THE STORY OF GRAHAMSTON, GLASGOW'S FORGOTTEN VILLAGE.



[ALSTONGLASGOW.CO.UK](http://ALSTONGLASGOW.CO.UK)

# SCOTTISH GIN

|                       |     |                         |     |                        |     |
|-----------------------|-----|-------------------------|-----|------------------------|-----|
| ARBIEKIE KIRSTY'S GIN | 5.3 | EDINBURGH LIQUEURS      | 3.4 | OLD RAJ                | 3.6 |
| ARBIEKIE NADAR GIN    | 5.3 | GLASWEGIN               | 4.5 | PICKERINGS             | 4.5 |
| BOE BRAMBLE           | 3.6 | GLASWEGIN RHUBARB       | 4.5 | ROCK ROSE              | 5.2 |
| BOE VIOLET            | 3.6 | & RASPBERRY             |     | SHETLAND REEL ORIGINAL | 5.0 |
| THE BOTANIST          | 4.0 | ISLE OF HARRIS          | 5.0 | SHETLAND REEL          | 5.2 |
| CAORUNN               | 4.1 | HENDRICKS               | 4.0 | OCEAN SCENT            |     |
| CAORUNN RASPBERRY     | 3.6 | JINZU                   | 5.0 | STIRLING               | 5.3 |
| CROSSBILL             | 5.1 | MAKAR                   | 5.4 | TANQUERAY LONDON DRY   | 3.5 |
| EDEN MILL HOP         | 5.0 | MISTY ISLE              | 4.9 | TANQUERAY NO TEN       | 4.5 |
| EDEN MILL LOVE        | 5.0 | MISTY ISLE PINK OLD TOM | 4.9 | TANQUERAY RANGPUR      | 4.0 |
| EDINBURGH ORIGINAL    | 3.4 | MISTY ISLE              | 4.9 | TANQUERAY              | 4.0 |
| EDINBURGH SEASIDE     | 3.7 | CILL TARGHLAIN          |     | BLACKCURRANT ROYALE    |     |
| EDINBURGH CANNONBALL  | 6.0 | NB GIN                  | 4.3 | TANQUERAY SEVILLA      | 4.0 |

# ENGLISH GIN

|                       |     |                         |     |                         |     |
|-----------------------|-----|-------------------------|-----|-------------------------|-----|
| BATHTUB GIN           | 4.7 | OXLEY                   | 7.5 | SIPSMITH VJOP           | 4.9 |
| BATHTUB CASK-AGED GIN | 4.7 | PLYMOUTH GIN            | 3.4 | SIPSMITH LEMON DRIZZLE  | 4.7 |
| BATHTUB OLD TOM       | 4.7 | PLYMOUTH SLOE           | 3.6 | SIPSMITH ORANGE & CACAO | 4.7 |
| BEEFEATER 24          | 3.3 | PORTOBELLO ROAD         | 3.6 | SILENT POOL             | 4.5 |
| BLOOM                 | 3.7 | JENSEN'S OLD TOM        | 4.9 | THOMAS DAKIN            | 4.1 |
| BROCKMANS             | 4.5 | MANCHESTER GIN          | 6.0 | WHITLEY NEILL           | 3.5 |
| HALF HITCH            | 5.3 | MANCHESTER RASPBERRY    | 6.0 | BLOOD ORANGE            |     |
| HAYMAN'S LONDON DRY   | 3.2 | MANCHESTER THREE RIVERS | 6.0 | WHITLEY NEILL           | 3.5 |
| HAYMAN'S OLD TOM      | 3.7 | MARTIN MILLERS          | 3.2 | RHUBARB & GINGER        |     |
| HUNTERS               | 4.5 | OPIHR                   | 4.7 | WHITLEY NEILL QUINCE    | 3.5 |
| JENSEN'S DRY GIN      | 4.9 | SIPSMITH LONDON DRY     | 4.0 | WILLIAMS CHASE          | 5.1 |

**\*WE CONSTANTLY UPDATE OUR GIN RANGE AND AS SUCH WE CAN'T GUARANTEE YOUR SELECTION WILL ALWAYS BE IN STOCK. HOWEVER OUR TEAM WILL ALWAYS RECOMMEND THE BEST ALTERNATIVE ON REQUEST**

# INTERNATIONAL GIN

|                                    |     |                      |     |                         |     |
|------------------------------------|-----|----------------------|-----|-------------------------|-----|
| AVIATION (USA)                     | 4.5 | DUTCH COURAGE        | 4.7 | MALFY CON ARANCIA (ITA) | 3.6 |
| BROOKLYN (USA)                     | 5.0 | DRY GIN (NED)        |     | MALFY CON LIMONE (ITA)  | 3.6 |
| BOLS GENEVER (NED)                 | 3.4 | FEW BARREL GIN (USA) | 6.5 | MALFY GIN ROSA (ITA)    | 3.6 |
| COPELAND RASPBERRY<br>& MINT (NIR) | 4.5 | GIN MARE (ESP)       | 4.6 | MONKEY 47 (GER)         | 7.5 |
| COPELAND RHUBERRY (NIR)            | 4.5 | GLENDALOUGH (IRE)    | 4.4 | No 209 (USA)            | 4.9 |
| DEATHS DOOR (USA)                  | 6.5 | GUNPOWDER GIN (IRE)  | 6.0 | No 209 RESERVE (USA)    | 6.5 |
| DINGLE (IRE)                       | 4.8 | JAWBOX (IRE)         | 4.1 | RANSOM OLD TOM (USA)    | 6.5 |
| ELEPHANT GIN (GER)                 | 7.0 | JUNIPERO (USA)       | 5.4 | SHORTCROSS (NIR)        | 4.3 |
|                                    |     | LEOPOLDS (USA)       | 5.9 | ST GEORGE TERROIR (USA) | 4.7 |

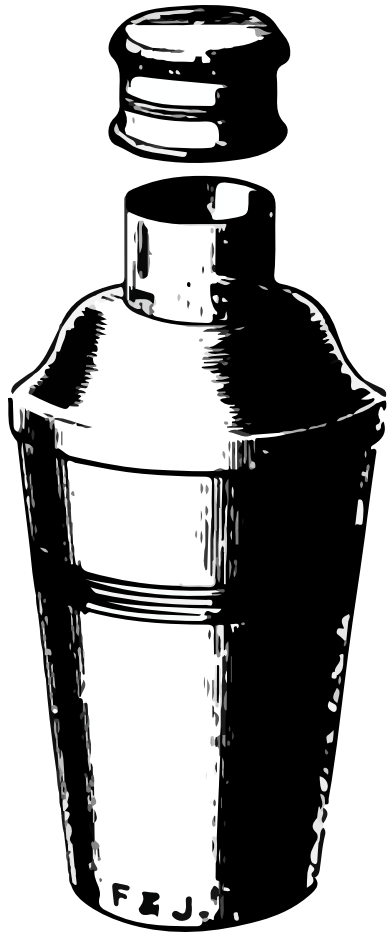
**ALL OUR GINS CAN BE MADE AS A "PERFECT SERVE": A 50ML MEASURE SERVED IN A COPA AMERICA BALLOON WITH JAPANESE ICE BALLS, GARNISH AND RECOMMENDED MIXER INCLUDED. JUST ASK YOUR SERVER.**

## TONICS

|  |     |
|--|-----|
| FENTIMAN'S 125ML BOTANICALLY<br>BREWED TONIC WATER | 1.8 |
| FENTIMAN'S 125ML LIGHT TONIC WATER                 | 1.8 |
| FENTIMAN'S 275ML ROSE LEMONADE                     | 3.0 |
| FEVER TREE 200ML TONIC WATER                       | 2.4 |
| FEVER TREE 200ML LIGHT TONIC WATER                 | 2.4 |
| FEVER TREE 200ML                                   | 2.4 |
| MEDITERRANEAN TONIC WATER                          |     |
| FEVER TREE 200ML                                   | 2.4 |
| ELDERFLOWER TONIC WATER                            |     |
| FEVER TREE 200ML                                   | 2.4 |
| SICILIAN LEMON TONIC WATER                         |     |
| FEVER TREE 200ML GINGER ALE                        | 2.4 |

## MIXERS

|                                       |     |
|---------------------------------------|-----|
| COCA COLA 330ML                       | 2.8 |
| DIET COKE 330ML                       | 2.8 |
| IRN BRU 330ML                         | 2.8 |
| IRNBURU SUGAR FREE 330ML              | 2.8 |
| FENTIMAN'S 275ML GINGER BEER          | 3.0 |
| APPLETISER 275ML                      | 3.0 |
| STRATHMORE STILL/SPARKLING 330ML      | 2.0 |
| STRATHMORE STILL/SPARKLING 750ML      | 4.0 |
| SELECTION OF JUICES                   | 1.8 |
| (ORANGE, APPLE, CRANBERRY, PINEAPPLE) |     |



# ALSTON GIN COCKTAILS

# ALSTON GIN COCKTAILS

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## EVERYTHING'S ROSY

9.0

ROSÉ WINE, EDINBURGH POMEGRANATE & ROSE GIN LIQUEUR, BERRY SYRUP AND LEMON JUICE TOPPED WITH ROSE LEMONADE. A LUSCIOUS, EASY-DRINKING SPRITZER WITH SWEET FLORALS AND RICH FRUITY FLAVOURS.

## SHADDOCK

8.5

BOLS GENEVER SHAKEN WITH APEROL, ST. GERMAIN ELDERFLOWER LIQUEUR AND LEMON JUICE. A FRESH CITRUS BURST, THE SHADDOCK OFFERS A UNIQUELY GRAPEFRUITY FLAVOUR THAT IS PRESENT IN NO SINGLE INGREDIENT BUT MIRACULOUSLY APPEARS WHEN APEROL AND ST. GERMAIN JOIN FORCES

## GORDON STREET SPRITZ

9.0

NADAR GIN, COFFEE & ORANGE SYRUP WITH FEVER TREE MEDITERRANEAN TONIC. FRAGRANT NADAR GIN AND HERBACEOUS MEDITERRANEAN TONIC CUTS THROUGH RICH COFFEE AND SWEET CITRUS TO CREATE A COMPLEX YET REFRESHING ALTERNATIVE TO AN ESPRESSO MARTINI.

## GIN SMASH

8.5

GIN, LEMON JUICE, EARL GREY SYRUP SHAKEN WITH FRESH MINT. ANOTHER ALSTON FAVOURITE, THE BERGAMOT FLAVOUR OF THE EARL GREY TEA PAIRS BEAUTIFULLY WITH THE NOTES OF CITRUS AND REFRESHING JUNIPER. WHEN COMBINED WITH FRESH MINT – THIS COCKTAIL REALLY SINGS.

## CAYENNE COOLER

9.0

BATHTUB GIN, ARBIKIE CHILLI VODKA, LEMON JUICE AND GINGER ALE FINISHED WITH A SWEET AND SALTY CAYENNE PEPPER RIM. THIS FIERY HIGHBALL IS SPICY, SMOKY AND SMOOTH.

## MOONLIGHT

8.5

GIN, COINTREAU, CRÈME DE VIOLETTE AND FRESH LIME. SWEET ORANGE AND VIOLET OFFSET BY GIN AND LIME MAKE THIS ENTICING RIFF ON THE CLASSIC AVIATION COCKTAIL A PERFECT LATE-NIGHT SIPPER

## VANILLA BERRY FIZZ

9.5

GIN, MIXED BERRY SYRUP, LICOR 43, LEMON AND EGG WHITE CHARGED WITH SODA. THE VANILLA NOTES OF LICOR 43 PLAY BEAUTIFULLY WITH OUR HOMEMADE BERRY SYRUP IN THIS SMOOTH SOUR.

## FRAOCH 75

12.5

GIN, LEMON JUICE AND HEATHER SYRUP WITH ROSÉ CHAMPAGNE. WE HAVE ADDED A SUBTLE NOTE OF 'FRAOCH' (GAELIC FOR 'HEATHER') TO THE FRENCH 75 FOR A SCOTTISH TWIST ON A CLASSIC COCKTAIL.

## ORANGE & BASIL GIMLET

8.5

GIN, COINTREAU, BASIL SYRUP AND FRESH LIME. AN OLD FAVOURITE HERE AT ALSTON, THE PAIRING OF SWEET AND SAVOURY BALANCE PERFECTLY WITH FRESH CITRUS TO CREATE AN AROMATIC AND TANGY MODERN CLASSIC.



# THE MARTINI

PROBABLY THE MOST FAMOUS OF ALL COCKTAILS, THE MARTINI'S EXACT HISTORY IS UNCLEAR BUT ITS ICONIC STATUS IS UNQUESTIONABLE. FOR WELL OVER A CENTURY, DISCERNING DRINKERS AND COCKTAIL CONNOISSEURS HAVE DEBATED THE PERFECT RECIPE AND MANY OF THE BEST VARIATIONS HAVE BECOME ICONIC IN THEMSELVES.

# THE MARTINI

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## THE DRY MARTINI

9.0

THE CLASSIC DRY MARTINI IS MADE WITH A LOT OF DRY GIN, A LITTLE DRY VERMOUTH AND A DASH OF ORANGE BITTERS. OUR FAVOURITE RECIPE IS NO. 3 LONDON DRY GIN STIRRED WITH NOILLY PRAT DRY VERMOUTH AND ORANGE BITTERS. FINISHED WITH A TWIST OF LEMON.

## THE GIBSON

9.5

A BONE-DRY MARTINI WITHOUT BITTERS, SERVED WITH PICKLED ONIONS. CARY GRANT'S CHOICE OF MARTINI IN NORTH BY NORTHWEST, THE GIBSON HAS AN UNCERTAIN HISTORY. THE MODERN GIBSON IS ALWAYS SERVED WITH AN ONION, BUT THE EARLIEST RECIPES ARE DIFFERENTIATED MORE BY THE OMISSION OF BITTERS THAN THEY ARE BY THE GARNISH. WE PREFER THE SUBTLE SALINITY OF EDINBURGH SEASIDE GIN FOR THIS ONE.

## THE FRANKLIN

9.5

AS ABOVE, BUT SERVED WITH OLIVES. NAMED FOR FRANKLIN D. ROOSEVELT, THE PRESIDENT WHO REPEALED PROHIBITION IN THE US. HE WAS KNOWN TO SECRETLY QUAFF MARTINIS WITH OLIVES IN OFFICE LONG BEFORE HE OVERTURNED THE VOLSTEAD ACT!

## THE DIRTY MARTINI

9.0

GIN MARE AND NOILLY PRAT DRY VERMOUTH STIRRED WITH A DASH OF OLIVE BRINE TO BRING A SALTY, SAVOURY NOTE TO THE FORE.

## THE VESPER

10.0

JAMES BOND'S SIGNATURE DRINK FROM 1953'S CASINO ROYALE. THE ORIGINAL INGREDIENTS OF 47% ABV GORDON'S GIN AND KINA LILLET ARE NO LONGER AVAILABLE – MAIS N'ENCULONS PAS DES MOUCHES – WE USE TANQUERAY NO. 10 GIN, KETEL ONE VODKA AND COCCHI AMERICANO FOR A MODERN EXPRESSION OF 007'S ORIGINAL COCKTAIL. FINISHED, AS PER BOND'S INSTRUCTION, WITH A LARGE THIN SLICE OF LEMON PEEL.

## THE VODKA MARTINI

9.0

ANOTHER OF BOND'S FAVOURITE DRINKS. KETEL ONE VODKA, NOILLY PRAT DRY VERMOUTH AND ORANGE BITTERS; SHAKEN OR STIRRED, WET OR DRY, WITH YOUR CHOICE OF GARNISH.

## THE 50-50

9.0

THIS WET MARTINI HAS BEEN CALLED "THE FATHER OF THE ANCIENT GODS" BY COCKTAIL HISTORIAN DAVID WONDRIK. WHILE THE 20TH CENTURY SAW THE MARTINI BECOME DRIER AND DRIER, IT IS BELIEVED TO HAVE STARTED ITS LIFE LIKE THIS: EQUAL PARTS GIN AND DRY VERMOUTH – WE USE CAORUNN AND NOILLY PRAT – WITH A DASH OF ORANGE BITTERS.

## THE MARTINEZ

9.0

THE GRANDFATHER OF THE MARTINI, SWEETER AND EASIER-GOING. HAYMAN'S OLD TOM GIN, COCCHI VERMOUTH DI TORINO, MARASCHINO LIQUEUR AND ORANGE BITTERS. STIRRED & SERVED WITH A CHERRY.

# THE NEGRONI

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## THE CLASSIC NEGRONI

8.5

GIN, CAMPARI AND SWEET VERMOUTH, STIRRED OVER ICE AND FINISHED WITH A SLICE OF ORANGE. AROMATIC AND BITTERSWEET, THE DEFINITIVE ITALIAN APERITIVO IS SAID TO HAVE ORIGINATED IN FLORENCE IN 1919 WHEN COUNT CAMILLO NEGRONI ASKED FOR HIS AMERICANO COCKTAIL (CAMPARI AND SWEET VERMOUTH TOPPED WITH SODA WATER) TO BE MADE STRONGER AND THE BARTENDER RESPONDED BY MIXING IT WITH GIN IN PLACE OF SODA. OTHER PATRONS SOON STARTED ASKING TO TRY “NEGRONI’S DRINK” AND THE REST IS HISTORY!

## THE WHITE NEGRONI

8.5

A DECIDEDLY FRENCH TAKE ON THE ITALIAN CLASSIC, THE WHITE NEGRONI SWITCHES THE ITALIAN INGREDIENTS OF CAMPARI AND SWEET VERMOUTH WITH FRANCE’S OWN LILLET AND SUZE FOR A DRIER, EARTHIER AND MORE.

## THE KINGSTON NEGRONI

8.5

WE LOVE GIN HERE AT ALSTON BUT THE BACKBONE OF THIS LUSCIOUS NEGRONI VARIANT IS RICH, BOLD JAMAICAN RUM, MAKING FOR A SLIGHTLY SWEETER AND FRUITIER COCKTAIL WHILE STILL MAINTAINING THE BALANCED BITTERNESS OF THE ORIGINAL.

## THE BARREL-AGED NEGRONI

9.5

BY RESTING INGREDIENTS OF THE CLASSIC NEGRONI IN OUR CHARRED OAK BARRELS, THE AGEING PROCESS ALLOWS THEM TO DEVELOP A DEEP MELLOW FLAVOUR WITH HINTS OF CARAMEL AND TOASTED OAK BALANCING OUT THE BITTER NOTES. A WONDERFUL ACCOMPANIMENT TO OUR DRY-AGED TWEED VALLEY BEEF, AND JUST AS GOOD ON ITS OWN.

## THE NEGRONI SBAGLIATO

9.5

A DELIGHTFUL SPRITZ THAT SHOWCASES THE SWEETER NOTES OF CAMPARI, THIS VARIATION REPLACES THE GIN WITH PROSECCO. ‘SBAGLIATO’ ROUGHLY TRANSLATES AS ‘MISTAKE’. A BARTENDER IN MILAN POURED CAMPARI AND SWEET VERMOUTH FOR A NEGRONI THEN SOMEHOW GRABBED A BOTTLE OF SPARKLING WINE INSTEAD OF GIN, BUT THIS WAS A VERY HAPPY ACCIDENT. HERBACEOUS APERITIF.

## THE CONTESSA

8.5

A MODERN CREATION WHICH CHANGES TWO OF THE NEGRONI’S THREE INGREDIENTS: CAMPARI IS SWAPPED FOR APEROL AND DRY VERMOUTH SUBSTITUTES FOR SWEET. SERVED UP AND FINISHED WITH A TWIST OF LEMON, THE CONTESSA EVOKES THE SPIRIT OF THE CLASSIC IN AN EASY-GOING, CITRUSY AND REFRESHING MANNER WITH JUST A HINT OF BITTERNESS.



# CLASSIC COCKTAILS

|  |      |   |     |
|--|------|---|-----|
| <b>FRENCH 75</b><br>GIN, LEMON, SUGAR, CHAMPAGNE   | 12.5 | <b>ESPRESSO MARTINI</b><br>VODKA, ESPRESSO, COFFEE LIQUEUR                  | 8.5 |
| <b>PEGU CLUB</b><br>GIN, COINTREAU, LIME, BITTERS  | 9.5  | <b>OLD FASHIONED</b><br>BOURBON, BITTERS, SUGAR                             | 9.0 |
| <b>CHARLIE CHAPLIN</b><br>SLOE GIN, APRICOT BRANDY, LIME                                   | 8.5  | <b>MANHATTAN</b><br>BOURBON, SWEET VERMOUTH, BITTERS                        | 9.5 |
| <b>WHITE LADY</b><br>GIN, COINTREAU, LEMON, SUGAR, WHITES                                  | 9.5  | <b>MINT JULEP</b><br>BOURBON, SUGAR, MINT                                   | 8.5 |
| <b>CLOVER CLUB</b><br>GIN, DRY VERMOUTH, RASPBERRY, LEMON, WHITES                          | 8.5  | <b>WHISKEY SOUR</b><br>BOURBON, LEMON, SUGAR, BITTERS, WHITES               | 9.0 |
| <b>TOM COLLINS</b><br>OLD TOM GIN, LEMON, SUGAR, SODA                                      | 8.5  | <b>DAIQUIRI</b><br>WHITE RUM, LIME, SUGAR                                   | 8.5 |
| <b>SINGAPORE SLING</b><br>GIN, CHERRY BRANDY, BENEDICTINE, LIME, PINEAPPLE, ORANGE BITTERS | 8.5  | <b>HEMINGWAY DAIQUIRI</b><br>WHITE RUM, MARASCHINO, LIME, GRAPEFRUIT, SUGAR | 9.0 |
| <b>CORPSE REVIVER NO 2</b><br>GIN, LILLET, COINTREAU, LEMON, ABSINTHE                      | 9.5  | <b>MAI TAI</b><br>GOLD RUM, COINTREAU, ORGEAT, LIME, BITTERS                | 9.5 |
| <b>COSMOPOLITAN</b><br>CITRUS VODKA, COINTREAU, LIME, CRANBERRY                            | 8.5  | <b>DARK &amp; STORMY</b><br>DARK RUM, LIME, BITTERS, GINGER BEER            | 9.0 |
| <b>MOSCOW MULE</b><br>VODKA, LIME, BITTERS, GINGER BEER                                    | 9.0  | <b>MOJITO</b><br>WHITE RUM, LIME, SUGAR, MINT                               | 8.5 |
| <b>FRENCH MARTINI</b><br>VODKA, CHAMBORD, PINEAPPLE  | 8.5  | <b>PINA COLADA</b><br>COCONUT RUM, PINEAPPLE, CREAM                         | 9.0 |

## DRAUGHT

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|                                   |     |                          |     |
|-----------------------------------|-----|--------------------------|-----|
| TENNENTS                          | 4.5 | DISCO FORKLIFT MANGO IPA | 5.1 |
| BOX FACTORY PILSNER (GLUTEN FREE) | 5.7 | 7 PEAKS IPA              | 5.7 |
| BLACKSTAR TELEPORTER              | 5.7 | BEARFACE LAGER           | 5.5 |

## BOTTLED

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|             |     |                             |     |
|-------------|-----|-----------------------------|-----|
| PERONI      | 4.5 | ASPALL CIDER                | 5.5 |
| CORONA      | 4.5 | KOPPABERG STRAWBERRY & LIME | 5.5 |
| FURSTENBURG | 5.7 |                             |     |

## SINGLE MALT WHISKY

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|                  |     |               |      |                  |     |
|------------------|-----|---------------|------|------------------|-----|
| TALISKER 10      | 4.9 | OBAN 14       | 5.7  | THE MACALLAN     | 5.2 |
| TALISKER STORM   | 4.9 | DALWHINNIE 15 | 4.8  | DOUBLE CASK GOLD |     |
| HIGHLAND PARK 12 | 4.6 | GLENGOYNE 15  | 7.0  | AUCHENTOSHAN     | 6.4 |
| THE BALVENIE     | 5.8 | LAGAVULIN 16  | 7.0  | THREE WOOD       |     |
| DOUBLEWOOD 12    |     | OCTOMORE      | 15.0 |                  |     |

## OTHER WHISKIES

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|                 |     |              |     |                  |     |
|-----------------|-----|--------------|-----|------------------|-----|
| MONKEY SHOULDER | 4.6 | JACK DANIELS | 3.5 | MAKERS MARK      | 3.9 |
| J&B             | 3.3 | BULLEIT RYE  | 5.0 | WOODFORD RESERVE | 4.4 |
| JAMESON         | 3.4 |              |     |                  |     |

## COGNAC

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|                |      |       |             |      |       |                  |     |
|----------------|------|-------|-------------|------|-------|------------------|-----|
| COURVOISIER VS | 3.6  | ••••• | HENNESSY VS | 4.7  | ••••• | REMY MARTIN VSOP | 6.0 |
| REMY MARTIN XO | 19.5 | ••••• | HENNESSY XO | 18.0 | ••••• |                  |     |

## RUM

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|                        |      |       |                 |     |       |                     |     |
|------------------------|------|-------|-----------------|-----|-------|---------------------|-----|
| BACARDI CARTA BLANCA   | 3.0  | ••••• | APPLETON ESTATE | 3.2 | ••••• | GOSLINGS BLACK SEAL | 3.4 |
| HAVANA CLUB 7          | 3.5  | ••••• | SIGNATURE       |     | ••••• | DIPLOMATICO RESERVA | 5.0 |
| DIPLOMATICO AMBASSADOR | 25.0 | ••••• | KOKO KANU       | 3.0 | ••••• | KRAKEN              | 3.0 |

## VODKA

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|                      |     |       |             |     |       |              |     |
|----------------------|-----|-------|-------------|-----|-------|--------------|-----|
| STOLICHNAYA          | 3.0 | ••••• | STOLI VANIL | 3.3 | ••••• | STOLI CITROS | 3.3 |
| STOLI SALTED CARAMEL | 3.3 | ••••• | KETEL ONE   | 3.4 | ••••• | BELVEDERE    | 4.5 |
| ARBIKIE CHILLI VODKA | 4.5 | ••••• |             |     | ••••• |              |     |

## LIQUEURS

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|                |     |       |                |     |       |                  |     |
|----------------|-----|-------|----------------|-----|-------|------------------|-----|
| KAHLUA         | 3.0 | ••••• | PATRON XO CAFÉ | 4.5 | ••••• | FRANGELICO       | 3.2 |
| BAILEYS (50ML) | 3.5 | ••••• | DRAMBUIE       | 3.6 | ••••• | SOUTHERN COMFORT | 3.0 |
| COINTREAU      | 3.0 | ••••• | DISARONNO      | 3.0 | ••••• |                  |     |

## **GIN MASTERCLASSES**

OUR PRIVATE GIN MASTERCLASSES ARE AVAILABLE FOR GROUPS OF FOUR TO TWELVE GUESTS UPON REQUEST. WE OFFER TWO FORMATS, EACH WITH TASTINGS OF SIX GINS – AND AT THE END YOU CAN SELECT A DOUBLE MEASURE OF YOUR FAVOURITE INCLUDED IN THE PRICE!

## **HISTORY OF GIN**

THE STORY OF GIN SPANS HUNDREDS OF YEARS. JOIN US FOR A TRIP THROUGH TIME EXPLORING THE WAY GIN HAS EVOLVED FROM ITS ORIGINS IN 16TH CENTURY DUTCH APOTHECARIES, TO SWEET GINS OF GEORGIAN ENGLAND, VICTORIAN DRY GINS, AND INTO THE MODERN ERA WHERE OUR FAVOURITE TIPPLE HAS BECOME MORE POPULAR THAN EVER.

## **TOUR OF SCOTTISH GINS**

SCOTLAND'S HISTORY OF DISTILLING IS WORLD RENOWNED, BUT IT'S NOT ALL WHISKY! SCOTTISH DISTILLERIES HAVE BEEN MAKING GIN SINCE THE 1700S AND NOW PRODUCE AROUND 70% OF THE UK'S GIN. WITH SO MANY TO CHOOSE FROM, WE OFFER A ROTATING SELECTION OF OUR FAVOURITES FROM EVERY CORNER OF THE COUNTRY.

**£30 PER PERSON, PLEASE ASK A MEMBER OF STAFF FOR MORE DETAILS**