

DESSERTS

The Highland Mess - £6.5
Raspberries, rhubarb sauce, whippy vanilla cream, smashed meringue & toasted almonds
*Drink with - Balvenie 14 YO Caribbean cask - 43% / 25ml / £7

Sticky toffee pudding - £7
Whisky caramel sauce with Black Isle vanilla ice cream
*Drink with - Copper Dog - 40% / 25ml / £4

Deep fried Mars bar sundae - f6

Deep fried Mars bar bites with Black Isle vanilla ice cream & whisky toffee sauce - topped with candied bacon pieces

*Add bacon - f0.5

*Drink with - Jura Superstition - 43% / 25ml / f5

Scottish cheese - £4 per cheese
Please ask your server for available Scottish cheeses,
served with seeded crackers & chutney
*Drink with - Bruichladdich Port Charlotte - 50% / 25ml / £6

Black Isle ice cream - fl.5 per scoop Salted caramel, vanilla

TEA + COFFEE

Workshop coffee
Espresso - £2.6
Double espresso - £3.1
Flat white - £3.25
Cappuccino - £3.25
Latte - £3.25
Americano - £3.25

Tea - £3 Breakfast Earl Grey Green Peppermint Fresh mint



DIGESTIFS

Black Watch Espresso Martini - £10

Talisker 10 is infused with Edinburgh's own artisan roast Janszoon coffee beans. Making this Espresso Martini twist a smoky, salty sweet dram with a heavy dose of coffee. Dark & sultry.

Foraged Old Fashioned - £10

A smooth & herbal blend of Monkey Shoulder whisky, foraged pine needle tincture, double infused heather honey & finished with barrel aged bitters.

Dundee Sour - £9

A vibrant and lightly spiced Gin sour cocktail with Blackwoods gin, apricot & spices. Inspired by & infused with the flavours of a traditional Dundee cake.

Forth Bridge - £9

Blackwoods vodka, Irn Bru liquer, Irn Bru reduction, Angostura bitters, lemon & rust

WHISKY FLIGHTS

15ml per dram

Mac & Wild

£10

The House Favourites

The Classic Laddie / Glenfiddich 15 YO / Talisker 10

3 Shades of Spey



The Richer Regions

Cardhu Cask Reserve / Balvenie 12YO / Singleton of Dufftown 12YO

Smoke & Mirrors



The Smoke Bombs

Octomore 07.3 / Ardbeg Uigeadail / Talisker 10