JUNIPER

BAR BOOK

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A discretionary service charge of 12% will be added to your final bill. Please inform your server if you have any allergies or dietry requirements.

CHAPTER 1

COCKTAILS & MOCKTAILS

Please ask your server for all classic cocktails

AULD CROOVIE

£11.5

Discarded banana peel rum, créme de banane, house made white chocolate ganache, banana oleo syrup

Jack tried to warn him, 'The trees have finished their dancing, and they are heading back to their birth-spots again, with Auld Croovie leading the way. ' But the laird ignored Jack and carried on scooping up the treasure into his sack, which was by this time was far too heavy for him to carry anyway.

Jack fled from the hilltop before the trees saw and hid to watch what would happen next. The laird was still in Auld Croovie's birthspot when the king of the oaks returned.

He slid into his spot; his roots thrusting their way into the ground and then the earth closed over the top of them leaving not a sign that it had ever been disturbed. And that was the last that anyone ever saw of the greedy laird. Now Jack hadn't carried away a fortune, but he had a few gems that he sold and was able to live comfortably after that.

He bought a wee cottage for his mother and she spent the rest of her days there in happiness. The castle and all the greedy laird's land was inherited by his nephew, who was a good, kind man. Jack married a wee skivvy lass and their days were many and merry.

So remember, if you take something from nature, always give something back in return. Only take what you need, or you might get a visit from Auld Croovie.

THE DRACAE

£10

Lychee liqueur, Akashi Tai Umeshu, lemon juice, sugar syrup, prosecco, topped with lychee foam

One clear and bright morning in the Scottish Highlands, a woman was busy washing clothes in slow moving but ice-cold river, when she beheld a curious sight. Coming down the river like a miniaturised boat was small carved wooden bowl. The woman steps further into the cold water to intercept the floating container.

But, as she lay a hand upon the bowl, it morphed into a hideous and horrifying creature. Before the unlucky washer woman could scream, she was dragged beneath the flowing river and never seen again. She had been the prey of a Dracae. The Dracae are dark willed water creatures, sometimes referred to as faeries but more commonly thought to be spirits. It is said they could be found in both the Scottish Highlands and down near the border. The Dracae are particularly adept at shape shifting and can appear as almost any every day object. They use this ability to lure in their would be victims.

Tales tell of Dracae taking the form of wooden bowls, plates or cups. In all of these forms the devious creature would float down the river or along the banks of the loch it calls home, waiting like a spiritual angler for someone to take the bait. Not all the forms of the Dracae floated, on some occasions it was known to present its self as jewellery laying on the river bed, commonly appearing as bright golden ring, that would catch the eyes of those passing.

FIANNA'S FABLES

£11.5

House made pineapple and sage vodka, Ancho Reyes chilli liqueur, pineapple juice, honey and ginger syrup

The Story of Fionn Mac Cumhail comes from Ireland, but his tales are well known throughout the West Coast and Highlands of Scotland. Known locally as Finn MacCool, he was the leader of the Fianna, a band of warrior poets who fought to defend Ireland from invaders.

To be accepted into this band you had to be able to stand in a pit up to your knees and ward off nine spears thrown by nine warriors simultaneously, with only your arms to use as a shield.

You had to be able to run through a forest as fast as a deer while being pursued by armed warriors, jumping over branches as high as your forehead and diving under branches as low as your knee without disturbing a leaf or breaking a twig or without loosening a braid of your hair.

At the end of the pursuit, you had to be able to hold a sword in your hand without the slightest tremble being detected in the blade. You also must possess the gift of poetry, as culture was valued as highly as courage.

Once you joined the Fianna you were expected to forsake your own tribe and family and swear an oath that you would never avenge the death of a relative, nor be avenged by them should you be killed.

POISONED APPLE

£12.5

Apple vodka, Inches medium apple cider, apple juice, rosemary syrup, smoked with hickory wood

Looking-glass
upon the wall,

Who is fairest of us all?
And the glass answered,

"Queen, thou art of beauty rare,
But Snow-white living in the glen
With the seven little men
Is a thousand times more fair"

By, Brothers Grimm

OOH IT BURNS

£11

Goslings Black Seal Rum, crème de cacao, DOM Benedictine, Aztec chocolate bitters, Peychauds bitters, Tabasco sauce

Farewell, ye dungeons dark and strong,
The wretch's destinie!
M'Pherson's time will not be long
On yonder gallows-tree.

Sae rantingly, sae wantonly,
Sae dauntingly gaed he;
He play'd a spring, and danc'd it round,
Below the gallows-tree.

O, what is death but parting breath?
On many a bloody plain
I've dared his face, and in this place
I scorn him yet again!

Untie these bands from off my hands,
And bring me to my sword;
And there's no a man in all Scotland
But I'll brave him at a word.

I've liv'd a life of sturt and strife;
I die by treacherie:
It burns my heart I must depart,
And not avengèd be.

Now farewell light, thou sunshine bright,
And all beneath the sky!
May coward shame distain his name,
The wretch that dares not die!

By, Robert Burns

BEIRA'S STEPPING STONES

£10

Gin, rhubarb liqueur, egg white, lemon juice, sugar syrup, rhubarb bitters

The mother of all the Gods and Goddesses of Scotland and ruler of the land in winter, which led to her being called the Winter Queen in ancient times.

The land that we see in Scotland was created by Beira, who raised the mountains as her stepping-stones and then shaped them so that each one had its own form that could be recognised from afar.

The only tool that she used was a hammer within which was carried all the cold of winter. With this hammer she could create great valleys when she struck hard with it, but a light tap was enough to turn the ground as hard as iron with frost .

She was huge in stature and her clothes were all grey, apart from a spotted bonnet on her head.

She was terrible to look upon, for her face and hands were deeply wrinkled by the hundreds of years that she had lived through, and her skin was as blue as a corpse's lips.

Her hair hung over her shoulders as white as the hardest frost; her teeth were as red as rust and she had but one eye.

ECLIPSE

£10.5

House made raspberry whisky, Chambord,
cranberry juice, raspberry purée

In the heich
oors o the nicht

stars strip aff and
douk in the rivers.

Hoolets grein for them,

the wee feathers on their heids
birse up

By, Humberto Ak'abal

CUCUMBER & MINT JULEP

£10

Monkey Shoulder, fresh mint,
cucumber, sugar syrup

Flow gently, sweet Afton, among thy green braes, Flow gently, I'll sing thee a song in thy praise; My Mary's asleep by thy murmuring stream, Flow gently, sweet Afton, disturb not her dream.

Thou stock-dove, whose echo resounds thro' the glen, Ye wild whistling blackbirds in yon thorny den,
Thou green-crested lapwing, thy screaming forbear,
I charge you disturb not my slumbering fair.

How lofty, sweet Afton, thy neighbouring hills,
Far mark'd with the courses of clear winding rills;
There daily I wander as noon rises high,
My flocks and my Mary's sweet cot in my eye.

How pleasant thy banks and green vallies below,
Where wild in the woodlands the primroses blow;
There oft, as mild ev'ning leaps over the lea,
The sweet-scented birk shades my Mary and me.

Thy chrystal stream, Afton, how lovely it glides,
And winds by the cot where my Mary resides,
How wanton thy waters her snowy feet lave,
As gathering sweet flowrets she stems thy clear wave.

Flow gently, sweet Afton, among thy green braes,
Flow gently, sweet river, the theme of my lays;
My Mary's asleep by thy murmuring stream,

Flow gently, sweet Afton, disturb not her dream.

By, Robert Burns

FAITHFUL PALOMA

£11

Tequila, cactus liqueur, lime juice, house made pink peppercorn and grapefruit soda

The spindle flew, and on
her mouth his kiss.

From off the sill the silent doves
Shook out and tumbled, flung and wheeled
Through all the gathered stillnesses,
And all the air, and far beneath,
Their doubled and snow-shadowed race.

At dusk a quiet, a felt peace,
The great moon thickened on the rooves.
Upon the pane leaf shadow still,
The deep wood, all its fastnesses.
And a pure, silent, secret breath,
The close wings folded in each place.

By, David Burnett

TWISTER

£6

Strawberry purée, lime juice, pineapple juice, topped with lemonade

There were never strawberries
like the ones we had that sultry
afternoon
sitting on the step of the
open french window

facing each other, your knees held in mine
the blue plates in our laps
the strawberries glistening in the hot sunlight

we dipped them in sugar, looking at each other
not hurrying the feast, for one to come
the empty plates,laid on the stone together

with the two forks crossed and I bent towards you
sweet in that air, in my arms
abandoned like a child from your eager mouth

the taste of strawberries
in my memory, lean back again
let me love you

let the sun beat on our forgetfulness
one hour of all the heat intense
and summer lightning on the Kilpatrick hills

let the storm wash the plates

By, Edwin Morgan

SOLERO

£6

Mango puree, passionfruit juice, orange Juice, lemon juice, pineapple juice, passionfruit syrup

Great is the sun, and wide he goes
Through empty heaven with repose;
And in the blue and glowing days
More thick than rain he showers his rays.

Though closer still the blinds we pull
To keep the shady parlour cool,
Yet he will find a chink or two
To slip his golden fingers through.

The dusty attic spider-clad
He, through the keyhole, maketh glad;
And through the broken edge of tiles
Into the laddered hay-loft smiles.

Meantime his golden face around
He bares to all the garden ground,
And sheds a warm and glittering look
Among the ivy's inmost nook.

Above the hills, along with the blue,
Round the bright air with footing true,
To please the child, to paint the rose,

By, Robert Louis Stevenson

SOMERVILLE SOUR

£6

Tanqueray 0%, lemon juice, sugar syrup, marmalade, egg white

A Scottish Scientist, Writer and Polymath, Mary Somerville became the first person to be described in print as a 'scientist in 1834'

In 1835 she and Caroline Herschel were elected as the first female honorary members of the Royal Astronomical Society - an incredible achievement for women at that time!

When she died in 1872, The Morning Post acknowledged in her obituary that "Whatever difficulty we might experience in the middle of the nineteenth century in choosing a king of science, there could be no question whatever as to the queen of science".

Somerville also helped to discover the planet Neptune after she was involved in discussions around a hypothetical planet perturbing Uranus, which was later confirmed in 1846 with the discovery of Neptune itself.

CHAPTER 2

RECOMMENDED SERVES

OUR RECOMMENDED SERVES

(all recommended serves are 50ml)

THE LOCALS

Edinburgh classic 11
Served with regular tonic water and a dehydrated orange wheel.

Edinburgh raspberry 11
Served with slimline tonic water, fresh raspberries, and a slice of lemon.

Edinburgh Seaside 11
Served with regular tonic water and grapefruit.

Edinburgh orange and Basil 11
Served with aromatic tonic water, basil, and an orange twist.

THE NATIONALS

The Botanist 12
Served with regular tonic water, Dehydrated grapefruit, and a toasted rosemary sprig.

Caorunn 12
Served with regular tonic water and Dehydrated apple slices.

Brockmans 12
Served with Mediterranean tonic water, dehydrated grapefruit and berries.

Hendricks 11
Served with elderflower tonic water, cucumber and black peppercorns.

Whitley Neill Distillers Cut 11
Served with Mediterranean tonic water, strawberry and black peppercorn

Dead Man's Fingers Spiced Rum 11
Served with apple juice and fresh ginger

THE INTERNATIONALS

Mason's Orange and Lime Leaf (Yorkshire) 11
Served with regular tonic water and a lime twist.

Roku (Japan) 12
Served with regular tonic water, lime and ginger.

Monkey 47 (Germany) 13
Served with regular tonic water and a twist of orange.

Gin Mare (Italy) 13
Served with Mediterranean tonic water, toasted thyme sprig and olives.

Malfy Con Arancia (Italy) 13
Served with Mediterranean tonic water and dehydrated orange.

CHAPTER 3

GIN

GINS

SCOTTISH

Edinburgh Classic	4.5
Edinburgh Raspberry	4.5
Edinburgh Rhubarb and Ginger	4.5
Edinburgh Seaside	4.75
Hendricks	4.75
Hendricks Lunar	5
Brockmans	5
Caorunn	5
Edinburgh Cannonball	6
The Botanist	5

WORLD GIN

Tanqueray	4.5
Tanqueray Royale	4.5
Bombay Sapphire	4.5
Plymouth	4.75
Roku	4.75
Gvine	4.75
Malfy Con Arancia	4.75
Malfy Con Rosa	4.75
Martin Millars	4.75
Tanqueray Ranpur	4.75
Tanqueray Serville	4.75
Aviation	5
Mason's Orange and Lime Leaf	5
NO.3	5.25
Tanqueray 10	5.5
Gin Mare	5.75
Monkey 47	6.5

CHAPTER 4

VODKA & BRANDY

VODKA

Ketel 1	4.5
Ketel 1 citron	4.5
Stolichenya Raspberry	4.5
Stolichenya Vanilla	4.5
Ciroc	4.75
Discarded Chardonnay Grape	4.75
Reyka	4.75
Belvedere	5
Ciroc Flavours	5
Grey Goose	5.25

BRANDY, PISCO & CALVADOS

ABA Pisco	4.5
Courvoisier vs	4.5
Martell vs	4.75
Xante	4.75
Benneroy VS	5.25
Benneroy VSOP	5.75

CHAPTER 5

TEQUILA, MEZCAL & RUMS

TEQUILA & MEZCAL

Olmeca silver	4.5
Olmeca Reposado	4.75
Don Julio Blanco	7
Don Julio Reposado	7.5
Patrón Silver	8.25
Casamigos Joven	9

RUMS

Mount Gay	4.5
Barcardi Carta Blanca	4.5
Appleton Estate Signature Blend	4.75
Goslings Black Seal	4.75
Plantation 3 star	4.75
Don Papa	5
Bumbu	5.75
Ron Zacappa 23	8

SPICED & FLAVOURED

Kraken	4.5
Captain Morgan	4.5
Bacardi Coconut	4.5
Langs Mango and Ginger	4.5
Old J Cherry	4.5
Sailor Jerry's	4.5
Discarded Banana Peel	4.75
Old J Tiki Fire	6.25

CHAPTER 6

WHISKY

WHISKIES

LOWLAND

Auchentoshan American Oak	5.75
Glenkinchie	5.75
Auchentoshan Three Wood	7

HIGHLAND

Glenmorangie 10	4.75
Glengoyne 10	5.25
Glengoyne 12	5.5
Dalwhinnie 15	6.25
Dalmore 12	8
Oban 14	12.5
Glenmorangie 18	14

SPEYSIDE

Glenfiddich 12	4.75
Craggamore 12	5.75
Balvenie 12 double wood	6.25
Glenfiddich IPA Cask	6.5
Glenfiddich 15	7.5
Balvenie 14 Caribbean Cask	8

ISLAND

Highland Park 12	5.75
Jura 10	6
Takilser Storm	7.25

ISLAY

Bowmore 12	5.75
Bunnahabain	6
Laphroig 10	6.25
Caol Ila 12	6.5
Bruichladdich	6.75
Port Charlotte 10	7
Lagavulin 16	10
Bowmore 18	14.5

WORLD WHISKIES

Bulleit Bourbon	4.75
Bulleit Rye	5
Woodford Reserve (USA)	5.25
Penderyn (Wales)	5.5
Redbreast 12 (Ireland)	7
Hibiki (Japan)	9.5

BLENDS

Johnnie Walker Black Label	4.75
Johnnie Walker Blue Label	25

CHAPTER 7

WINE

SPARKLING WINE 125ML | BTL

Da Luca Prosecco £6.5 | £36
This prosecco boasts aromas of green apple, pear, and citrus with hints of honeysuckle and jasmine. The taste is crisp and refreshing, with a balanced acidity that gives it a delightful effervescence.

Da Luca Prosecco Rosé £7 | £39
The prosecco rosé has an elegant and delicate pink hue with a fine and persistent perlage. The taste is fresh, delicate, and well-balanced with a persistent finish.

Bouche Pere et Fils £10 | £55
This delightful white non-vintage Champagne created by Bouché Père et Fils is produced in France's Champagne region. Excellent partner for light dishes based on white fish or chicken, green vegetables, salads and savoury cheese dishes.

Moet & Chandon Brut Imperial NV £85
The style of the Imperial Brut NV is one that is lively and generous, it distinguishes itself by a bright fruitiness, a seductive palate and an elegant maturity that continually seduces and delights.

Moet & Chandon Rose Imperial NV £95
On the palate, an initial sweetness of berries lends itself to a freshness of fruits. The finish is long with more red fruit flavour and hints of pink grapefruit. A very vinous rosé with a fruit-forward style.

Veuve Clicquot Yellow Label Brut £90
The predominance of Pinot Noir provides the structure that is so typically Veuve Clicquot, while a touch of Meunier rounds out the blend. Chardonnay adds the elegance and finesse essential in a perfectly balanced wine.

Bollinger Special Cuvee £110
The purest expression of Bollinger's house style, this has a biscuit nose and rich yet balanced palate.

Joseph Perrier Cuvee Josephine £250
A fruity attack (white fruits, ripe pears) precedes a palate that blends floral (lily of the valley, lily), spicy and peppery aromas. Throughout the tasting the palate entices with its elegance, persistence and bewitching feel.

WHITE WINE

175ml | 250ml | Btl

Antonio Rubini Pinot Grigio £7 | £9 | £26
A dry and delicate white wine from north east Italy. Well balanced with notes of apple, pear and elderflower. Light and refreshing

Errazuriz Unoaked Chardonnay £8 | £10 | £29
Fresh and expressive fruit, this Chardonnay has a beautiful texture and good depth. Its vivid acidity makes it a fresh and juicy wine, with a long and memorable finish.

Kleine Zalze Chenin Blanc £8.5 | £11 | £32
A luscious Chenin with elegant tropical fruit and a dry yet rich palate. Barrel fermentation lends great body and subtle oak.

Gerard Bertrand Sauvignon Blanc £9 | £12 | £35
Small part of the wine spends five months in oak barrels, giving it a fuller, rounded texture while still allowing the fruity flavours to take centre stage. Discover notes of citrus, gooseberry and green apple, plus tropical hints of guava and passionfruit thanks to the South of France's warmer climate.

ROSE WINE

175ml | 250ml | Btl

Antonio Rubini Pinot Grigio Rosato £7 | £9 | £26

A copper, or 'ramato', coloured rosé made from Pinot Grigio grapes grown in north-east Italy. The nose shows aromas of wild flowers, vanilla and strawberry, the palate is refreshing with delicate fruit flavours.

Wicked Lady White Zinfandel £7 | £9 | £26

Wicked Lady White Zinfandel is a delightfully fruity rosé wine which has flavours of red berries and peaches, complemented by soft, floral notes. The balance between crispness and sweetness is ideal, with a smooth refreshing finish.

Chateau de Berne Espirit Rosé £9 | £12 | £35

A delicate Provence rosé with summery notes of nectarine, fresh strawberry and raspberry. Fresh and pleasantly balanced with a light finish.

Whispering Angel Rosé £55

Bright yet pale, Whispering Angel is aromatic with a fine floral and fruity character of lavender, raspberry and cherry. On the palate it is medium bodied, delightfully fresh with tart berries and cream and a delicate spicy minerality.

RED WINE

175ml | 250ml | Btl

Short Mile Bay Shiraz £7 | £9 | £26
A deep concentrated wine, full in body, alcohol and tannin. Deep almost opaque purple colour, loads of black fruit and pepper flavours and aromas. When it develops, it often shows notes of leather, spice, smoke and mint.

Alamos Mountain Malbec £8 | £10 | £29
Alamos Malbec blends the deeply concentrated plum flavors of the country's signature variety - Malbec - with small portions of Syrah and Bonarda to add dark cherry and blackberry flavors.

Errazuriz Cabernet Sauvignon £8.5 | £11 | £32
The nose reveals aromas of red fruit and black fruit with balsamic tones, complemented by notes of vanilla, chocolate, cherry and plums. It has a soft palate, fine-grained tannins, and refreshing acidity.

Don Jacobo Tempranillo Rioja £9 | £12 | £35
A blend of 90% Tempranillo with small additions of Garnacha and Mazuelo varieties. Abundant raspberry aromas mingle with sumptuous cherry; layered with a creamy barrique character.

CHAPTER 8

BEERS, CIDER & SOFT DRINKS

SOFT DRINKS

	HALF	PINT	BTL
COCA-COLA REGULAR OR DIET	2.5	3.5	3
FRUIT JUICES	2.5	3.5	
APPLETEISER			3
SAN PELLEGRINO LEMON OR BLOOD ORANGE			3
FEVER TREE (ASK FOR FLAVOURS)			3
IRN-BRU			3.2

BEER & CIDER

DRAUGHT

	PINT
HEINEKEN SILVER	5.5
INCH'S	5.5
HEINEKEN	6.2
BIRRA MORETTI	6.5
BEAVERTOWN NECK OIL. IPA	6.9
GUINNESS	6.9

BOTTLED BEER

PERONI 0.0%	5
PERONI	5.2
SCHIEHALLION CRAFT LAGER	5.2
SCHIEHALLION GOLDEN ALE	5.2
WILLIAMS JOKER IPA	6

BOTTLE CIDER

REKORDERLIG APPLE	6.2
REKORDERLIG WILD BERRIES	6.2
REKORDERLIG STRAWBERRY & LIME	6.2

CHAPTER 9

DESSERT WINE & HOT DRINKS

DESSERT WINE

GRAHAM'S L.B.V. DOURO, PORTUGAL. 5.5
Distinctive floral aromatics of violets and rock rose, which reflect the importance of the Touriga Nacional variety in the wine's composition. In the mouth it is compact, ripe black fruit flavours marry fresh, spicy notes from the Sousão.

GRAHAM'S 10 Y.O. TAWNY. DOURO PORTUGAL. 6
It shows complex nutty aromas combined with hints of honey and figs then, rich mature fruit flavours, beautifully mellowed with a luscious long finished. Nicely rounded, spicy and raisiny with some fruit but also lovely woody, raisin notes.

PEDRO XIMENEZ SINGLE BOTA, DIATOMISTS. JEREZ, SPAIN. 5
The nose is packed with figs, dark chocolate, roasted coffee and cigar box aromas. Very smooth and balanced on the palate without cloying sweetness.

PASSITO PANTELLERIA LIQUOROSO. PANTELERIA, ITALY. 7.8
On the sun-soaked island of Pantelleria, the Zibibbo grapes thrive on the rocky volcanic soils. They make a heady wine full of flavour; apricots, honey and dried figs.

GRUNER VELTLINER ICEWINE. WAGRAM, AUSTRIA. 10
The nose reveals tropical fruits of pineapple and passion fruit, before the palate broadens out to show honeycomb and apple pie.

HOT DRINKS

SELECTION OF TEA	3.5
ESPRESSO	2.5
DOUBLE ESPRESSO	3
MACCHIATO	3.5
AMERICANO	3.5
FLAT WHITE	4.5
LATTE	4.5
CAPPUCCINO	4.5
ALTERNATIVE MILK (SOYA, ALMOND OR OAT)	0.5

LIQUEUR COFFEES

SCOTCH	8
IRISH	8
CALYPSO	8
FRENCH	8
BAILEYS	8

FIN

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