

COCKTAILS



LIGHTHOUSE MARTINI

£15.00

Ingredients:	65ml Britannia Gin, 15ml Wermod Great British Vermouth, grapefruit bitters, pickled Amalfi lemon
Method:	Pre-batched in our bespoke lighthouse-shaped bottle. Kept in the freezer at -20c
Glass:	Martini Glass
Garnish:	Pickled Amalfi lemon
Talking points:	The signature cocktail of The Lighthouse Bar, served from a frozen lighthouse shaped bottle. Containing Britannia Gin, distilled in Edinburgh by Pickering's Gin Distillery and Wermod Great British Vermouth, created within the Dalmeny Estate near Edinburgh. The vermouth is made using 23 different herbs from the estate, including wormwood, a herb known to aid digestion and one of the key ingredients in vermouth. The Amalfi lemon peel is pickled with white wine vinegar, caster sugar, juniper berries and coriander.
Allergy advice:	(may contain): Sulphites, nuts

Tasting notes:

*Bold, sinfully dry, wonderfully cold and crisp
Perfect aperitif*



YARD NO. 140

£15.00

Ingredients:	37.5ml Sea Wolf White Rum, 37.5ml pineapple wine, 20ml aloe vera syrup, 15ml burnt lime, 3 dashes of peach bitters
Method:	Shake. Taste. Fine strain
Glass:	Julep Cup
Garnish:	Crushed ice, dried pineapple, dried lime, tarragon leaves
Talking points:	Yard No. 140 was the name Fingal was given when she was first commissioned in 1962. A complex cocktail including Sea Wolf White Rum from the Strathearn Distillery in Perth. Full of tropical fruit notes, with hints of citrus and spice including pineapple wine, which is made on board. The garnish of tarragon leaves adds a kick of freshness.
Allergy advice:	(may contain): Sulphites, dairy, nuts



*Tasting notes:
Fruity, sweet
Complex*

INFINITY

£20.00

Ingredients:	65ml blend of Glenmorangie 10 year; Glenmorangie Nectar D'Or 12 year; Glenmorangie Quinta Ruban 12 year, 20ml Lustau PX, 3 dashes grapefruit & chocolate bitters, bottle aged
Method:	Stir in a mixing glass. Taste. Fine strain
Glass:	Old Fashion
Garnish:	Grain spike, Fingal ice block
Talking points:	Our team of mixologists have blended three of their favourite Glenmorangie whiskies to create an incredible combination of flavours. Infinity bottle blending is a fun way to create your own blend. Simply choose your favourite blends and then when a new whisky is opened you can add that also. It is a blend that is always evolving and is 100% unique to your taste.
Allergy advice:	(may contain): Sulphites, wheat, corn, peanuts, nuts



Tasting notes:

Deep, rich, smoky

Nightcap

CAPTAIN'S NEGRONI

£15.00

Ingredients:	25ml Tanqueray No.TEN, 25ml sea foam, 25ml Luxardo Bitter Bianco, 5ml wine tannins
Method:	Stir in a mixing glass. Taste. Fine strain
Glass:	Retro Coupe
Garnish:	Rice paper
Talking points:	Negroni is one of the crew's favourite and our way of paying homage to the crew who were on board Fingal during her working days. The classic recipe has been revised with some modern and interesting ingredients. Sea foam is made with Italicus Rosolio, a very rich, vibrant and citrus aperitif. We have added tannins to give the drink a bit of astringency due to the removal of Campari.
Allergy advice:	(may contain): Sulphites, nuts, egg



Tasting notes:

Strong, silky, herbal

Truly unique

SHIPWRECK

£15.00

Ingredients:	50ml Belvedere vodka infused with marine plankton, 20ml honey syrup, 25ml Lighthouse Bar cordial (green apple, lime, lemongrass, wood sorrel), 12.5ml green chilli liqueur, smoke
Method:	Stir in a mixing glass. Taste. Fine strain
Glass:	Old Fashion
Garnish:	Sea shell with dried channel wrack seaweed, Fingal's ice block
Talking points:	A creation of trial and error. This is what happens when you infuse plankton and vodka without really thinking about the result! Umami is one of the 5th basic tastes and goes hand in hand with plankton and seaweed. Combined with green chilli liqueur, Fingal's in house cordial and a touch of smoke, creating an explosion of flavours.
Allergy advice:	(may contain): Sulphites, fish, wheat



Tasting notes:

Umami, fresh, acidic

Taste of the ocean

NLB
£15.00

Ingredients:	25ml Hennessy VS, 12.5ml Curacao, 15ml date syrup, 75ml fabricated Champagne, bitter orange oil
Method:	Build. Taste. Syphon. CO ² charge
Glass:	Coupette
Garnish:	Marasca cherry, dried orange
Talking points:	Our twist on the timeless Champagne cocktail. We have created a fabricated Champagne combining two types of acids with water. Add a touch of CO ² from the soda syphon along with date syrup to add an unexpected depth and finish with bitter orange oil to lift to another dimension.
Allergy advice:	(may contain): Sulphites, nuts



Tasting notes:

Winey, medium sweet, aromatic

All day sipper

TARBAT NESS

£15.00

Ingredients:	50ml Del Maguey Vida Mezcal, 25ml cucumber washed Cocchi Americano, 15ml citric acid, strawberry compote
Method:	Shake. Taste. Fine strain
Glass:	Nick & Nora
Garnish:	Dried strawberries, cucumber strip
Talking points:	Mezcal is a Mexican spirit created using various types of agave plants. Vida is a single estate Mezcal produced in keeping with tradition and never compromised. The cucumber is washed in Cocchi Americano, an Italian wine based aperitif. Add in a splash of strawberry compote and enjoy Tarbat Ness – sweet and fruity but perfectly balanced.
Allergy advice:	(may contain): Sulphites, berries, nuts



Tasting notes:

*Smoky, spicy, fruity
Palate freshener*

THE BINNACLE

£15.00

Ingredients:	50ml ABA Pisco, 5 banana chips, 12.5ml homemade cocoa nib & coconut tincture, 15ml fresh lime, 20ml white pepper sugar, 3 drops of Miraculous Foamer
Method:	Dry shake. Shake. Taste. Fine strain
Glass:	Snifter
Garnish:	Chocolate shavings
Talking points:	Pisco is a Peruvian and Chilean spirit created by distilling grape juice. Bright with a fruity acidity to balance the slight sweetness and earthiness and works well with tropical fruits. The Miraculous Foamer (from Canada) is 100% vegan and made with organic sugar cane, natural flavours and botanical extract.
Allergy advice:	(may contain): Sulphites, cocoa



Tasting notes:

Deep, velvety, viscous

Bittersweet symphony of flavours

FINGAL'S CAVE – MOCKTAIL

£10.50

Ingredients:	50ml Seedlip Garden 108, 20ml fresh lemon, 5 wild mint leaves, 20ml dandelion syrup, finished with ginger ale, turmeric dust
Method:	Shake. Taste. Fine strain
Glass:	Copper Mug
Garnish:	Crushed ice, wild mint sprigs, turmeric dust
Talking points:	In this drink we showcase the characteristics of Seedlip Garden 108, a bright and herbal blend of peas and garden herbs. Perfectly combining the freshness of the lemon with the balsamic notes of the mint and the aromaticity of the turmeric.
Allergy advice:	None



*Tasting notes:
Fresh, rich, vegetal
Mind opener*

SMUGGLER'S COVE – MOCKTAIL

£10.50

Ingredients:	50ml Seedlip Grove 42, 20ml fresh grapefruit, 5gr fresh ginger; 15ml almond & rose syrup, finished with rhubarb soda
Method:	Muddle fresh ginger. Build. Taste. Serve
Glass:	Highball
Garnish:	Edible pansies
Talking points:	Seedlip Grove 42 is a zesty and complex blend of citrus flavours. Combined with the extract of almond and rose (simmered in warm water to extract the essential oils) along with cane sugar and water. Add tangy rhubarb soda to complement the drink and add a touch of fizz.
Allergy advice:	(may contain): Nuts, berries



Tasting notes:

Fruity, moderately spicy

Incredibly tasty



FINGAL

BY THE ROYAL YACHT BRITANNIA

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