

COCKTAILS



A discretionary service charge of 10% will be added to your bill.

LIGHTHOUSE MARTINI

£16.50

INGREDIENTS	65ml Fingal Gin, 15ml Wermod Great British Vermouth, Dash of Italicus
METHOD	Pre-batched in our bespoke lighthouse-shaped bottle. Kept in the freezer at -20c
GLASS	Martini
GARNISH	Your choice of pickled Amalfi lemon or Perelló Gordal olive
TALKING POINTS	The signature cocktail of The Lighthouse Restaurant & Bar; served from a frozen lighthouse-shaped bottle. Containing exclusive Fingal Gin, crafted locally, a London Dry gin with refreshing aromas of juniper; pine, orange blossom and unique Fingal Blend Tea. The Wermod Great British Vermouth is created within the Dalmeny Estate near Edinburgh. The vermouth is made using 23 different herbs from the estate.
ALLERGY ADVICE	(May contain) sulphites, nuts

TASTING NOTES:

Bold, sinfully dry, wonderfully cold and crisp with complexity. Perfect aperitif.



YARD NO.140

£16.50

INGREDIENTS	37.5ml Sea Wolf White Rum, 37.5ml Homemade pineapple wine, 20ml Crème de Pêche, 15ml lime juice, 15ml syrup de gomme, 50ml fresh pineapple juice
METHOD	Shake, taste, fine strain
GLASS	Julep Cup
GARNISH	Crushed ice, dried pineapple, dried lime
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.
ALLERGY ADVICE	(May contain) sulphites, dairy, nuts

TASTING NOTES:
 Fruity, sweet.
 Complex.



INFINITY

£20.00

INGREDIENTS	65ml blend of Royal Lochnagar and Johnnie Walker Blue Label, 15ml Lustau Pedro Ximenez sherry, 15ml muddled Irn-Bru syrup
METHOD	Stir, strain, smoke
GLASS	Old Fashioned
GARNISH	Fingal ice block, orange peel, Maraschino cherry. Smoked, and served in our cocktail cloche
TALKING POINTS	The cocktail includes King Charles III's favourite whisky, Royal Lochnagar, distilled only one mile from the Balmoral Estate. It also includes Johnnie Walker Blue Label, which is the very best of Scottish blended whiskies. The sweetness comes from our very own muddled syrup containing Irn-Bru, demerara sugar, angostura bitters, aztec chocolate bitters and orange oleo saccharum. We smoke the cocktail in our cloche with applewood chips.
ALLERGY ADVICE	(May contain) sulphites, wheat, corn, peanuts, nuts

TASTING NOTES:

Deep, rich, smoky.

Nightcap.



NEGRONI

£16.50

INGREDIENTS	35ml Fingal Gin, 35ml Valentian Rosso Vermouth, 35ml Campari
METHOD	Fine strain, stir over chilled mixer
GLASS	Old Fashioned
GARNISH	Fingal ice cube and orange twist
TALKING POINTS	The most widely reported version of this drink's origin is that it was invented at Caffè Casoni in Florence, Italy in 1919. Legend tells that Count Camillo Negroni asked his friend, bartender Fosco Scarselli, to strengthen his favourite cocktail, the Americano, by replacing the soda water with gin. The Negroni contains Fingal's own gin, made locally by Lind & Lime Distillery, using botanicals from the Fingal Meadow and our own Fingal Blend Tea.
ALLERGY ADVICE	None

TASTING NOTES:

Sweet excellence in a glass.



BARREL-AGED NEGRONI

£16.50

INGREDIENTS	35ml Secret Garden Pinot Noir Gin, 35ml Campari, 35ml Valentian Rosso Vermouth, 5ml homemade orange oleo saccharum
METHOD	Barrel age, fine strain, stir over chilled mixer
GLASS	Old Fashioned
GARNISH	Fingal ice cube and orange peel
TALKING POINTS	Secret Garden's Pinot Noir gin is made using Pinot Noir and Pinot Meunier grapes, hand harvested from their own distillery garden. The Valentian Rosso vermouth is made right here in Edinburgh, and has been created to beautifully complement a Negroni. Our Mixology Team produce the orange oleo saccharum by releasing the oils from bitter Seville orange peel using unrefined sugar.
ALLERGY ADVICE	None

TASTING NOTES:

*Bitter, mellow and smokey.
Beautifully balanced.*



SHIPWRECK

£16.50

INGREDIENTS	50ml Belvedere Citrus Vodka, 20ml Edinburgh Honey Company syrup, 10ml freshly squeezed lemon juice, 50ml freshly pressed apple juice, 5ml Ancho Reyes Verde Green Chilli Liqueur
METHOD	Stir in a mixing glass, taste, fine strain, smoke
GLASS	Old Fashioned
GARNISH	Fingal ice block. lemon verbena, dehydrated lemon
TALKING POINTS	The lemon verbena used to garnish the cocktail is grown in the Fingal Meadow. Combined with green chilli liqueur and a touch of smoke, the Shipwreck is an explosion of flavours.
ALLERGY ADVICE	None

TASTING NOTES:

*Spiced green apple.
Fresh. Balanced finish.*



ROSA VENEDA

£16.50

INGREDIENTS	50ml Don Julio Blanco tequila 25ml Watermelon liqueur 15ml Cocchi Rosa 15ml fresh lime juice 15ml agave syrup
METHOD	Build, shake, fine strain
GLASS	Bespoke rose glass
GARNISH	Dehydrated lime
TALKING POINTS	Made with one of the world's finest tequilas, our Rosa Veneda cocktail is bursting with fresh fruity aromas. Created by our Head Mixologist, this elegant apéritif is named after the Veneda variety of rose, grown in his homeland Poland.
ALLERGY ADVICE	None

TASTING NOTES:

Floral, candy and fruit notes accompany the grassy agave.



RHUBARB CRUMBLE & CUSTARD

£16.50

INGREDIENTS	50ml Stolichnaya Vanilla Vodka 25ml rhubarb liqueur 10ml Fingal's vanilla syrup 15ml fresh lemon juice
METHOD	Build, shake, fine strain
GLASS	Martini
GARNISH	Candied lemon, crushed shortbread
TALKING POINTS	Dessert lovers, this cocktail is for you! A subtle spice from the vanilla vodka works beautifully with the sharp rhubarb liqueur. Our homemade syrup, made from a blend of fresh vanilla pods and tonka beans, adds a welcomed sweetness to this colourful cocktail. To add the 'crumble' to our cocktail, we dip the rim of the glass in fine crushed shortbread.
ALLERGY ADVICE	None

TASTING NOTES:

Sweet vanilla balanced with citrus rhubarb and lemon.



NLB

£19.00

INGREDIENTS	75ml Moët & Chandon Impérial Champagne, NV, 25ml Hennessy VS, 15ml Grand Marnier Liqueur, Sugar cube dipped in Angostura Bitters, Orange bitters
METHOD	Build, taste
GLASS	Champagne flute
GARNISH	Marasca cherry, dried orange
TALKING POINTS	Our twist on the timeless Champagne cocktail, using the romantic expression of the Moët & Chandon Impérial. Grand Marnier adds an unexpected depth and Angostura Bitters lift to another dimension.
ALLERGY ADVICE	(May contain) sulphites, nuts

TASTING NOTES:

*Winey, medium sweet, aromatic.
All day sipper.*



POLE STAR MARTINI

£16.50

INGREDIENTS	25ml Stolichnaya Vanilla Vodka 25ml Passoã 50ml fresh pineapple juice 15ml Passion fruit syrup Miraculous Foamer Plus 50ml Prosecco on the side
METHOD	Build, shake, fine strain
GLASS	Martini
GARNISH	Dehydrated passion fruit
TALKING POINTS	NLV Pole Star is a lighthouse tender operated by the Northern Lighthouse Board, the body responsible for the operation of lighthouses and marine navigation aids around the coasts of Scotland and the Isle of Man. Pole Star was completed in 2000 by Ferguson Shipbuilders on the River Clyde and replaced Fingal. In recognition, Pole Star has a workboat onboard named Fingal.
ALLERGY ADVICE	Nuts

TASTING NOTES:

*Passionfruit and vanilla
sweetness.*



TREASURE ISLAND

£16.50

INGREDIENTS	50ml Glenkinchie 10yo single malt whisky, 25ml Crème de Cacao, 25ml Tia Maria
METHOD	Build, shake, serve
GLASS	Old fashioned
GARNISH	Fingal ice block, a swirl of edible gold dust and a Fingal dark chocolate coin
TALKING POINTS	Glenkinchie distillery is in East Lothian, and considered the undisputed champion of the light Lowland style of malt whisky. The Treasure Island cocktail was created by our Mixology Team to celebrate the legacy of Scottish novelist, Robert Louis Stevenson (1850-1894), grandson of lighthouse engineer Robert Stevenson (1772-1850).
ALLERGY ADVICE	Nuts, dairy

TASTING NOTES:

*Roasted coffee with cacao
and rich vanilla.*



FINGAL SPRITZ

£20.00

INGREDIENTS	50ml Aperol, 10ml Italicus Rosolio di Bergamotto, Moët & Chandon Rosé Impérial Champagne, NV, Soda
METHOD	Build, serve
GLASS	Gin coupe
GARNISH	Dehydrated orange peel, olive
TALKING POINTS	Our very own twist on the classic spritz, Italy's number one selling cocktail. Italicus is a rosolio, an Italian liqueur, infused with bergamot, a citrus fruit native to southern Italy.
ALLERGY ADVICE	(May contain) sulphites, nuts

TASTING NOTES:

*Explosion of orange and citrus.
A balanced yet complex finish.*



WILD EVE MARTINI - MOCKTAIL

£15.00

INGREDIENTS	50ml Wild Eve (alcohol-free spirit), 75ml pineapple juice, 25ml cranberry juice, Dash of strawberry syrup
METHOD	Build, shake, fine strain
GLASS	Martini
GARNISH	Grenadine hearts
TALKING POINTS	Wild Eve is made without alcohol, but with herbs and adaptogens that relax mind and body. It offers an engaging, full bodied, drinking experience. Made by hand on the Isle of Harris, Wild Eve uses nature's own larder including sugar kelp, roses, wild flowers and chamomile.
ALLERGY ADVICE	None

TASTING NOTES:

*Citrus, herbs and earthy,
with a hint of chilli heat.*



SMUGGLER'S COVE – MOCKTAIL

£15.00

INGREDIENTS	50ml Seedlip Grove 42 (alcohol-free spirit), 20ml freshly squeezed grapefruit juice, 15ml almond & rose syrup, Rhubarb soda
METHOD	Build, taste, serve
GLASS	Highball
GARNISH	Dehydrated strawberry, lemon dusting
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. Add tangy rhubarb soda to complement the drink with a touch of fizz.
ALLERGY ADVICE	Nuts, berries



TASTING NOTES:

*Fruity, moderately spicy.
Incredibly tasty.*

FINGAL'S CAVE – MOCKTAIL

£15.00

INGREDIENTS	50ml Feragaia (alcohol-free spirit), 20ml fresh lemon juice, Wild mint leaves, 20ml Edinburgh Honey Co. syrup, Ginger ale
METHOD	Shake, taste, fine strain
GLASS	Copper mug
GARNISH	Crushed ice, wild mint sprigs, dehydrated lime
TALKING POINTS	Feragaia is Scotland's first alcohol-free distilled spirit. Crafted from 14 land and sea botanicals that were carefully chosen for their flavour. Perfectly combining the freshness of the lemon with the balsamic notes of the mint.
ALLERGY ADVICE	None

TASTING NOTES:

*Fresh, rich, vegetal.
Mind opener.*



FINGAL PERFECT SERVE

FINGAL GIN

£14.00

INGREDIENTS	50ml Fingal Gin, 5ml Fingal Tea Tincture Bon Accord Refreshingly Light Tonic
METHOD	Build, serve
GLASS	Gin bubble
GARNISH	Fresh orange peel and juniper berries
TALKING POINTS	Fingal's own gin is made locally by Lind & Lime Distillery, using our Fingal Tea blend and botanicals from the Fingal Meadow.
ALLERGY ADVICE	None

TASTING NOTES:

*Fresh grapefruit,
juniper and citrus
notes with a hint
wood and spices.*



FINGAL PERFECT SERVE

CITADELLE GIN

£14.00

INGREDIENTS	50ml Citadelle Gin, Fever Tree Light Mediterranean Tonic Water, Angostura Bitters
METHOD	Build, serve
GLASS	Gin bubble
GARNISH	Dehydrated apple and charred tonka bean
TALKING POINTS	Citadelle is a French brand of gin that was first released in 1996. It is produced by Maison Ferrand in Cognac, France. It is named after the only Royal Distillery in the 18th century that was built in Dunkirk, France.
ALLERGY ADVICE	None

TASTING NOTES:

*Crisp, clean delivery.
Hints of brine, juniper
and citrus.*



FINGAL PERFECT SERVE

SECRET GARDEN GIN

£14.00

INGREDIENTS	50ml Secret Garden Lemon Verbena Gin, Fever Tree Light Mediterranean Tonic Water
METHOD	Build, serve
GLASS	Gin bubble
GARNISH	Lemon verbena herb plus lemon twist from the Fingal meadow
TALKING POINTS	The Secret Garden Distillery is located at Edinburgh's Pentland Hills and grows over 600 different varieties of herbs without the use of any chemicals. The garnishes for this drink are kindly planted in our Fingal Meadow by the distillery's very own herbalist.
ALLERGY ADVICE	None

TASTING NOTES:

Citrus.

Light and refreshing.



FINGAL PERFECT SERVE

DARK MATTER RUM

£14.00

INGREDIENTS	50ml Dark Matter Spiced Rum, Bon Accord Ginger Beer
METHOD	Build, serve
GLASS	Gin bubble
GARNISH	Dehydrated lime and fresh orange slice
TALKING POINTS	Created in Banchory by two brothers, Jim and John Ewen, Dark Matter Spiced Rum is a molasses-based rum that features full-bodied notes of pepper, fresh ginger, green peppercorns and allspice.
ALLERGY ADVICE	None

TASTING NOTES:

*Vanilla, chocolate
and spicy.*



FINGAL PERFECT SERVE

HOLY GRASS VODKA

£14.00

INGREDIENTS	50ml Holy Grass Vodka, Bon Accord Rhubarb Soda
METHOD	Build, serve
GLASS	Gin bubble
GARNISH	Frozen rhubarb and fresh lemon slice
TALKING POINTS	Scottish bison grass vodka. The grass grows on the banks of the River Thurso near the distillery in Caithness. A well-conceived, tasty vodka infused with a carefully crafted vapour of Highland apple juice, to complement the sweetness of the Holy Grass.
ALLERGY ADVICE	None

TASTING NOTES:

*Sweet, vanilla
and chamomile.*



FINGAL PERFECT SERVE

ISLE OF HARRIS GIN

£14.00

INGREDIENTS	50ml Isle of Harris Gin, Sugar kelp extract, Bon Accord Tonic Water
METHOD	Build, serve
GLASS	Gin bubble
GARNISH	Fresh grapefruit peel
TALKING POINTS	Sugar kelp is sourced sustainably from the local sea lochs on the Isle of Harris and complements the gin very well with its smoky, salty and savoury taste. This imparts a subtly coastal, maritime quality to the gin.
ALLERGY ADVICE	None

TASTING NOTES:

Juniper and coriander seed. Bright citrus notes.

