

Sharing Boards

We recommend one board between two.
Available noon till 5pm on our open deck.

Charcuterie Board 24

Ibérico & honey roast hams, fennel salami, St Andrews cheddar & Clava brie,
Gordal olives, pickles & chutney, crusty sourdough bread

Fish Board 24

Fingal's whisky-cured hot-smoked salmon, beetroot-cured halibut, oak-smoked salmon,
sweet-cured herring, horseradish & beetroot chutney, Katy Rodger's crème fraîche,
crusty sourdough bread

Antipasto 19

Chargrilled peppers, courgettes & marinated artichokes, Gordal olives, stuffed peppers,
cream cheese & hummus, extra virgin olive oil, crusty sourdough bread

FRANCE  1743

MOËT & CHANDON

CHAMPAGNE

Moët & Chandon and Fingal unite to elevate the art of celebration.
Indulge in an exquisite array of Champagnes and cocktails aboard
our opulent Champagne Deck.

CHAMPAGNE

Moët & Chandon Brut Impérial, NV

Created in 1869, Moët & Chandon is known for bright fruitiness, elegant maturity, and fine bubbles with pear, peach, and apple flavors.

125ml 70cl

16 85

Moët & Chandon Impérial Rosé

A radiant, romantic Moët & Chandon with flavours of juicy red berries, fleshy peach, and a hint of pepper.

18 90

Moët & Chandon Brut Impérial, NV

The most expressive champagne matures slowly. Magnums mature twice as slowly, resting longer in our cellars to become significantly richer.

1.5lt

18 165

CHAMPAGNE COCKTAILS

NLB

Our Champagne Cocktail features Moët & Chandon Impérial, Grand Marnier, and Angostura Bitters.

19

Fingal Spritz

Our twist on the classic spritz features Moët & Chandon Impérial Rosé and Italicus, an Italian liqueur infused with bergamot.

20

MOCKTAILS

Fingal's Cave

Feragaia, Scotland's first alcohol-free distilled spirit, is crafted from 14 botanicals, combining lemon freshness with balsamic mint notes.

15

Wild Eve Martini

Alcohol-free Wild Eve relaxes with herbs and adaptogens. Handcrafted on the Isle of Harris, it features sugar kelp, roses, wild flowers, and chamomile.

15