



FINGAL HOTEL

DRINKS MENU

Experience the unhurried luxury of life on board Fingal, indulging in a glass of the finest bubbles from our meticulously selected Champagnes and sparkling wines.

Let our knowledgeable crew tempt you with an extensive menu of locally crafted gin and whisky.

Explore our menu of sublime wines, liquors and beers or delight your taste buds with one of our mixologists' signature cocktails whilst relaxing in beautiful Art Deco surroundings.

Sit back, relax, stay awhile.

A discretionary service charge of 12.5% will be added to your bill.

Smoked Almonds

5

Roasted to perfection with a rich smokey taste.

Gordal Olives

5

Large green olives from Andalucia, Spain.

COCKTAILS

LIGHTHOUSE MARTINI

16.5

Fingal Gin. Noilly Prat vermouth, Italicus.

Plus a drop of sea bitters.

Garnish: pickled Amalfi lemon or olive.

CAPTAIN'S NEGRONI

14.5

Isle of Barra gin, Antica formula rosso vermouth,

Campari, Italicus. Sea kelp aromatic water.

Garnish: Fingal ice cube, dehydrated orange, orange peel.

Served in our cloche, smoked with peach wood chips.

SUNRISE ON LEITH

20

Aperol, Passoa, Cocchi Americano, Irn-Bru,

Strawberry purée.

Topped with Laurent-Perrier La Cuvée Champagne.

Garnish: orange slice, orange peel, edible flower.

THE ROYAL YACHT CLUB

16.5

Royal Yacht Britannia gin, Chambord, raspberry purée,

gomme syrup. Topped with Veuve Cliquot Champagne.

Garnish: raspberry sherbet rim, lemon peel, raspberry.

Tasting notes:

Lighthouse Martini

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



COCKTAILS

SEA BREEZE

15.5

Don Julio Blanco tequila, Cointreau, lime juice, kiwi syrup, muddled kiwi. Sea kelp aromatic water.

Garnish: lime wedge, kiwi slice, sea salt rim.

ROSA VENEDA

15.5

Bacardi Blanca, watermelon liqueur, Cocchi Americano Rosa, lime, gomme.

Served in a rose-shaped glass.

AURORA BOREALIS

15.5

X Muse vodka, violet liqueur, lavender syrup, lemon juice, cranberry juice.

Garnish: raspberry sherbet rim, violet rock candy, flower.

MAPMAKER

20

Blend of Royal Lochnagar, Johnnie Walker Blue Label. Angostura Bitters, Aztec chocolate syrup.

Garnish: Fingal ice cube, orange peel, de-hydrated orange, Maraschino cherry.

Served in our cloche, smoked with applewood chips.

Tasting notes:

Mapmaker

Brilliantly smooth.

Rich & smokey.



COCKTAILS

COPPER PASSION

14.5

Eminente Reserva 7yo rum, passion fruit purée, gomme syrup, lime juice, mint leaves, lime wedges
Garnish: mint sprig, dehydrated passion fruit

RHUBARB & CUSTARD CRUMBLE

16.5

Stolichnaya Vanilla vodka, Rhubarb Liqueur, lemon juice, vanilla syrup.
Garnish: scottish shortbread rim, touch of grenadine

MOCKTAILS

DRAGON FRUIT & MANGO MARTINI

14

Seedlip 42 Citrus Grove, dragon fruit & mango syrup, pineapple juice, lime juice.
Garnish: de-hydrated dragon fruit

FINGAL MEADOW

14

Feragaia, pineapple juice, lime juice, passion fruit puree, summer fruit & chamomile tea cordial.
Garnish: edible flower, chamomile

Tasting notes:

Rhubarb & Custard Crumble

Sweet vanilla balanced with citrus rhubarb and lemon.



SCOTTISH VODKA (25ml)

Holy Grass	6.5	X Muse	8
Sassenach	7.5		

WORLD VODKA (25ml)

Belvedere	7	Grey Goose	6.5
Stolichnaya Vanilla	6.5		

SCOTTISH RUM (25ml)

Ninefold	7	Leith	6.5
Isle of Barra	7.5	Mapmakers	7

WORLD RUM (25ml)

Bacardi	6	Zacapa 23	10
Mount Gay Black Barrel	7	Eminente Reserva	7

NON-ALCOHOLIC SPIRITS (25ml)

Seedlip Grove	8.5	Wild Eve	8.5
Talomore	8.5	Crossip Fresh Citrus	8.5
Crossip Pure Hibiscus	8.5	Crossip Dandy Smoke	8.5
Crossip Blazing Pineapple	8.5		

LIQUEURS (25ml)

Aperol	6	Baileys (50ml)	6
Campari	5	Chambord	6
Cointreau	6	Disaronno Amaretto	6
Drambuie	6	Frangelico	5
Glayva	6	Grand Marnier	6
Italicus	6	Luxardo Limoncello	5
Luxardo Sambuca	5	St Germain	6
Tia Maria	6.5		

SCOTTISH GIN (25ml)

Fingal	6.5	Caorunn	6.5
The Royal Yacht Britannia	7	Isle of Harris	8
Leith	7	Lind & Lime	6.5
Hendricks	6.5	Isle of Barra	7
Misty Isle Pink Gin	7.5	Tanqueray Ten	7.5

WORLD GIN (25ml)

Brockmans	7.5	Bombay Sapphire	6.5
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BOURBON, RYE, IRISH & BLENDED (25ml)

Johnnie Walker Black	7.5	Monkey Shoulder	7
Johnnie Walker Blue	30	Jamiesons Irish Whiskey	6
Maker's Mark	6.5	Gentleman Jack	7
Sazerac Rye	9.5		

TEQUILA, MEZCAL, CACHACA (25ml)

Don Julio Blanco	9	Casamigos Mezcal	10
1942 Don Julio Tequila	20	Cachaca Leblon	7.5

COGNAC (25ml)

Hennessy VS	8.5	Janneau VSOP	9
Courvoisier VS	8.5	Calvados Fine AOC Pere Magloire	8

VERMOUTH (50ml)

Carpano Antica Formula	5	Noilly Prat	5
Cocchi Americano	5	Lillet Blanc	5
Valentian Vermouth Rosso	5		

SPEYSIDE (25ml)

Speyside gets its name from the River Spey, which cuts through this region and provides water to the distilleries. It has the largest number of distilleries of any region. Characteristics vary greatly from rich and textured to fragrantly floral. In general; sweet, caramel, fruity and spicy.

Aberlour 16yo	8.5	Balvenie 12yo	8
Balvenie 14yo Caribbean Cask	10	Glenlivet Founders Reserve	14
The Macallan 12yo Sherry Cask	10	The Macallan 18yo	35

CAMPBELTOWN (25ml)

A small western coastal town was once home to over 30 distilleries but now has only three in operation. Characteristics are described as fruity, peaty, sweet and smoky. Characteristics vary greatly from rich and textured to fragrantly floral.

Springbank 10yo	9.5	Kilkerran 12yo	9.5
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LOWLAND (25ml)

Lowland malts often come through strongly, with a soft body. Traditionally the barley used has been unpeated because the Lowlands, East Lothian in particular, had a strong coal-mining industry. Most of the region's whiskies tend to be lighter and grassier.

Glenkinchie 12yo	7.5	Auchentoshan 3 Wood	8
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ISLAY & ISLANDS (25ml)

Islay whisky is Scotch whisky made on Islay, one of the southernmost of the Inner Hebridean Islands located off the West Coast of Scotland. The region is characterised by whiskies with a peat smoke aroma.

Ardbeg 10yo	8.5	Highland Park 12yo	8
Bowmore 18yo	16	Lagavulin 16yo	14
Hearach	10	Laphroaig 10yo	8.5
Bruichladdich Bere Barley	8	Talisker 10yo	10

HIGHLANDS (25ml)

The Highlands is by far the largest region in Scotland both in area and in whisky production. This massive area has over 30 distilleries on the mainland. Region characteristics are fruity, sweet, spicy and malty.

Glenmorangie Original	7	Glenmorangie Nectar d'Or	10
Oban 14yo	10	Royal Lochnagar 12yo	8
Dalwhinnie 15yo	8	Loch Lomond 18yo	10
Dalmore Port Wood Reserve	10	Loch Lomond 21yo	18

LAGERS, BEERS & CIDERS

Fingal Gold - Stewarts Brewery, 330ml 4.8%	6.5
Paolozzi Untitled IPA, 330ml 5.5%	6.5
Moonwake Oat Stout, 440ml 4.5%	7.5
Moonwake Mexican Lime Lager, 440ml 3.8%	7.5
Moonwake Mango & Lime Sour, 440ml 4.5%	7.5
Moonwake Leith Helles Lager, 440ml 4.0%	7.5
Thistly Cross Traditional Cider, 330ml 4.4%	6.5
Thistly Cross Strawberry Cider, 330ml 4.0%	6.5
Guinness, 440ml 4.2%	7
Guinness 0.0, 440ml 0%	7
Days Lager, 330ml 0%	6.5

SOFT DRINKS & MIXERS

Appletiser	5
Bon Accord Ginger Beer	4.5
Bon Accord Rhubarb Soda	4.5
Coca-Cola	4
Diet Coke	4
Fever Tree Elderflower Tonic	4
Fever Tree Ginger Ale	4
Fever Tree Indian Tonic	4
Fever Tree Mediterranean Tonic	4
Fever Tree Premium Lemonade	4
Fever Tree Refreshingly Light Indian Tonic	4
Im-Bru	4
Strathmore Still 750ml	5
Strathmore Sparkling 750ml	5

COFFEE & HOT CHOCOLATE

Americano	4.6	Mocha	4.8
Flat White	4.7	Latte	4.7
Espresso	4.5	Cappuccino	4.7
Double Espresso	6	Cortado	5
Liqueur Coffee	10	Hot Chocolate	5

TEA & HERBAL TEA

Fingal's Afternoon Tea Blend	4.75	Kenilworth Ceylon Orange Pekoe	4.75
Breakfast Blend	4.75	Jade Tips Green	4.75
Gopaldhara TGBOP Second Flush Darjeeling	4.75	Scottish Summer Fruits Green	4.75
Highland Whisky Tea	4.75	Moonlight White	4.75
Jasmine Yin Hao Green	4.75	Blue Lady Black	4.75
Earl Grey	4.75	Lapsang Souchong	4.75
Chai Black	4.75	Peppermint	4.75
Highland Rooibos	4.75	Sencha Kura Green	4.75
Berry Hibiscus	4.75	Decaffeinated Black	4.75
Chamomile Flowers	4.75		

Food allergies and special dietary requirements can be catered for by our crew, please make us aware and they will prepare something especially for you. We are happy to provide you with full details on our cocktails with regard to the products used, allergen substances and nutrition.