

# 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 lime juice, 3 dashes of peach bitters
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 Glenmorangie 10 year; Glenmorangie Nectar D'Or 12 year; Glenmorangie Quinta Ruban 12 year; 20ml Lustau PX, chocolate bitters, orange oil
Method:	Stir in a mixing glass. Taste. Fine strain.
Glass:	Old Fashioned
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

## NEGRONI

£15.00

Ingredients:	35ml Tanqueray 10 gin, 35ml Antica Formula, 35ml Campari
Method:	Fine strain. Stirred 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 Caffé Casoni in Florence, Italy in 1919. Legend tells that Count Camillo Negroni asked his friend, bartender Forasco Scarselli, to strengthen his favourite cocktail, the Americano, by replacing the soda water with gin.
Allergy advice:	None



Tasting notes:  
Bitter.  
Sweet excellence in a glass

## SHIPWRECK

£15.00

Ingredients:	50ml Belvedere vodka infused with lemon verbena and winter savory, 20ml honey syrup, 25ml Lighthouse Bar cordial (green apple, lime, lemongrass, wood sorrel), green chilli liqueur, smoke
Method:	Stir in a mixing glass. Taste. Fine strain.
Glass:	Old Fashioned
Garnish:	Lemon verbena and winter savory, Fingal ice block
Talking points:	The Lemon verbena and winter savory used to infuse and garnish the cocktail are grown in the Fingal meadow. 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 and gluten



Tasting notes:  
Fresh, spiced green apple.  
Balanced finish

NLB  
£15.00

Ingredients:	75ml Moët & Chandon Impérial Champagne, 25ml Hennessy VS, 15ml Grand Marnier liqueur; sugar cube dipped in Angostura Bitters, bitter orange oil
Method:	Build. Taste.
Glass:	Coupette
Garnish:	Marasca cherry, dried orange
Talking points:	Our twist on the timeless Champagne cocktail, using the romantic expression of the Moët & Chandon Impérial. Add Grand Marnier to add an unexpected depth and finish with bitter orange oil and Angostura Bitters 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 Cocchi Americano, 15ml citric acid, cucumber bitters, 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. 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, 15ml banana liqueur, 15ml fresh lime, 12.5ml homemade cocoa nib & coconut tincture, 20ml white pepper sugar, egg white
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.
Allergy advice:	Sulphites, cocoa, egg



*Tasting notes:*  
 Deep, velvety, viscous.  
 Bittersweet symphony of flavours

## FINGAL SPRITZ

£18.00

Ingredients:	50ml Aperol, 10ml Italicus Rosolio di Bergamotto, topped up with Moët & Chandon Rosé Impérial Champagne and soda
Method:	Build. Serve.
Glass:	Large Bordeaux wine glass
Garnish:	Dehydrated orange peel, olive
Talking points:	Our very own twist on the classis spritz, Italy's number one selling cocktail.
Allergy advice:	None



*Tasting notes:*  
 Explosion of orange and citrus.  
 Balanced yet complex finish

## SMUGGLER'S COVE – MOCKTAIL

£10.50

Ingredients:	50ml Seedlip Grove 42, 20ml fresh grapefruit, fresh ginger, 15ml almond & rose syrup, 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. Add tangy rhubarb soda to compliment the drink with a touch of fizz.
Allergy advice:	Nuts, berries



Tasting notes:  
Fruity, moderately spicy.  
Incredibly tasty

## FINGAL'S CAVE – MOCKTAIL

£10.50

Ingredients:	50ml Seedlip Garden 108, 20ml fresh lemon juice, 5 wild mint leaves, 20ml honey, ginger ale, turmeric dust
Method:	Shake. Taste. Fine strain.
Glass:	Copper mug
Garnish:	Crushed ice, wild mint sprigs, dehydrated Scots Lovage
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

PERFECT SERVE – CITADELLE GIN  
£12.50

Ingredients:	50ml Citadelle gin, Fever Tree Aromatic Tonic Water
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

PERFECT SERVE – SECRET GARDEN GIN  
£12.50

Ingredients:	50ml Secret Garden Lemon Verbena gin, Fever Tree Light Mediterranean Tonic Water
Method:	Build. Serve.
Glass:	Gin balloon
Garnish:	Lemon verbena herb plus lemon twist from the Fingal meadow
Talking points:	The Secret Herb 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 herbalist, Hamish Martin.
Allergy advice:	None



Tasting notes:  
Citrus.  
Light and refreshing



## PERFECT SERVE – DARK MATTER RUM

£12.50

Ingredients:	50ml Dark Matter Spiced Rum, Bon Accord Ginger Beer
Method:	Build. Serve.
Glass:	Gin balloon
Garnish:	Dehydrated lime and fresh orange slice
Talking points:	The first release from Scotland's Dark Matter Distillers is Dark Matter Spiced Rum. 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 long pepper, fresh ginger, green peppercorns and allspice.
Allergy advice:	None



Tasting notes:  
Vanilla, chocolate and spicy

## PERFECT SERVE – HOLY GRASS VODKA

£12.50

Ingredients:	50ml Holy Grass Vodka, Bon Accord Rhubarb Soda
Method:	Build. Serve.
Glass:	Gin balloon
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.
Allergy advice:	None



Tasting notes:  
Sweet, vanilla and chamomile

# PERFECT SERVE – ISLE OF HARRIS GIN

£12.50

Ingredients:	50ml Isle of Harris Gin, sugar kelp extract, Bon Accord Tonic Water
Method:	Build. Serve.
Glass:	Gin balloon
Garnish:	Fresh grapefruit peel
Talking points:	Sugar kelp is sourced on the Isle of Harris and compliments the gin very well with its smoky, salty and savoury taste.
Allergy advice:	None



Tasting notes:  
*Juniper and coriander seed.  
Bright citrus notes*



# FINGAL

BY THE ROYAL YACHT BRITANNIA

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