



**Beer, Cocktails & Wine  
Spring 2024**

Please note that a discretionary charge of 10% will be added to your bill.  
100% of this goes to The Devil's Advocate team.

## House Cocktails

<b>Under The Hat</b>	<b>£11.5</b>
<i>sour - citrusy - bitter</i> Marmalade Bulleit Rye, Cynar, Lemon, Egg White, Bitters	
<b>B3</b>	<b>£10.5</b>
<i>tropical - fresh - sweet</i> Cacao Diplomatico Mantuano, Cocchi Vermouth di Torino, Punt e Mes, Banane du Bresil, Lemon	
<b>Fresa Fresca</b>	<b>£10.5</b>
<i>fruity - floral - bubbly</i> Tanqueray, Cocchi Rosa, Chamberyette, Strawberry Syrup, Lemon, Tonic	
<b>The Fiery Cross</b>	<b>£12</b>
<i>boozy - fruity - sour</i> Bacardi Reserva Ocho, Goslings Black Seal, Smith & Cross, Velvet Falernum, Blackberry, Lime	
<b>Run for the Roses</b>	<b>£11</b>
<i>light - floral - spiced</i> Bulleit Rye, Maker's Mark, St. Germain, Disaronno, Lime, Egg White, Apple, Honey, Cinnamon	
<b>Pepper Pisco Party</b>	<b>£11</b>
<i>spicy - boozy - herbaceous</i> Black Pepper Barsol Pisco, Plymouth Sloe Gin, Cocchi Vermouth di Torino, Absinthe, Bitters	
<b>Better Than Terry's</b>	<b>£11</b>
<i>tangy - sweet - refreshing</i> Bacardi Carta Blanca, Cacao Blanc, Amaro Montenegro, Orange, Xocolatl Mole Bitters	
<b>Lady Mac</b>	<b>£17</b>
<i>peachy - fruity - fresh</i> Macallan 12 Double Cask, Creme de Peche, Peach Syrup, Lemon, Egg White	

**House Martini** £13  
Edinburgh Cannonball, Roku, Noilly Pratt,  
Port of Leith Manzanilla, Orange Bitters

**House Rapsallion** £13  
*boozy - smoky - sweet*  
Laphroaig 10, House Cream Sherry, Absinthe,  
Bitters

**Quintana Roo** £12  
*herbal - sour - crisp*  
Patron Silver, Ilegal Mezcal, Suze, Cucumber,  
Mint, Hopped Grapefruit Bitters

**Kiwi Go Again** £13  
*bubbly - refreshing - silky*  
Ketel One, Cocchi Americano, Merlet Poire,  
Kiwi Syrup, Coconut Water, Lemon, Cava

**Jacobite Rising** £50  
*decadent - intense - luxurious*  
Macallan 18 Double Cask, Cocchi Vermouth di  
Torino, Bitters

## **Alcohol Free**

**Seedlip Basil Smash** £7  
*herbal - fresh - sour*  
Seedlip Grove, Lime, Basil, Apple, Sugar

## Classic Cocktails

<b>Vieux Carre</b>	£13
Nikka Coffey Grain, H by Hine, Cocchi Vermouth di Torino, Benedictine, Bitters	
<b>Last Word</b>	£13
Tanqueray, Green Chartreuse, Luxardo Maraschino, Lime	
<b>Hemingway Daiquiri</b>	£10.5
Bacardi Carta Blanca, Luxardo Maraschino, Grapefruit, Lime	
<b>Corpse Reviver #2</b>	£12
Bombay Premier Cru, Cointreau, Cocchi Americano, Lemon, Absinthe	
<b>Black Manhattan</b>	£13
Lot 40, Rittenhouse, Amaro Averna, Bitters	
<b>Airmail</b>	£12
Flor de Cana 12, Honey, Lime, Cava	
<b>Bee's Knees</b>	£11
Bombay Sapphire, Honey, Lemon	
<b>Toreador</b>	£13
Tapatio Reposado, Abricot du Roussillon, Lime, Agave	
<b>Cosmopolitan</b>	£11
Grey Goose, Cointreau, Lime, Cranberry, Orange Bitters	
<b>Whisky Sour</b>	£11
Johnnie Walker Black Label or Bulleit Bourbon, Lemon, Sugar, Egg White, Bitters	
<b>Paper Plane</b>	£12
Fettercairn 12, Amaro Nonino, Aperol, Lemon	
<b>Tommy's Margarita</b>	£13
Tapatio Blanco, Lime, Agave	

## Rosé Wine

	175ml	500ml	750ml
<b>Solara Rosé</b> , Viile Timisului, Merlot - Feteasca Neagra, Romania, 2021, (Vegan, Organic)	£8	£23	£34
<b>Domaine La Grande Bauquiere</b> , Grenache - Cinsault - Syrah, Côtes de Provence, France, 2022, (Vegan)	£10	£29	£43

## Sparkling Wine

	125ml	750ml
<b>Bodegas Sumarroca</b> , Cava Reserva Brut Organic, DO Cava, Spain, 2020, (Vegan, Organic)	£7.5	£40
<b>Bole Bianco</b> , Spumante Brut NV, Romagna DOC, Italy, (Vegetarian)	£9	£50
<b>Joseph Perrier NV</b> , Châlons-en-Champagne, Champagne, France	£13	£75
<b>Laurent-Perrier La Cuvée Brut NV</b> , Tours-sur-Marne, Champagne, France	£14	£80
<b>Billecart-Salmon NV</b> , Mausuil-sur-Ay, Champagne, France		£85
<b>Laurent-Perrier Brut Millésimé 2012</b> , Tours-sur-Marne, Champagne, France	£20	£115
<b>Laurent-Perrier Cuveé Rosé Brut NV</b> , Tours-sur-Marne, Champagne, France	£22	£130
<b>Laurent-Perrier Blanc de Blanc Brut Nature NV</b> , Tours-sur-Marne, Champagne, France		£150
<b>Laurent-Perrier Grand Siècle #26</b> , Tours-sur-Marne, Champagne, France		£275

## White Wine

	175ml	500ml	750ml
<b>Les Chiens Blanc</b> , Colombar - Grenache - Sauvignon, Vin de France, (Vegan)	£8	£23	£34
<b>Pique &amp; Mixe</b> , Vignerons de Florensac, Piqupoul - Terret, IGP Cotes du Thau, Languedoc - Roussillon, France, 2021, (Vegan)	£8.5	£24	£36
<b>Les Mougeottes</b> , Chardonnay, IGP Pays d'Oc, France, 2022, (Vegan)	£9	£26	£39
<b>Ant Moore</b> , Sauvignon Blanc, Marlborough, New Zealand, 2022, (Vegan)	£10	£29	£43
<b>Raats Family Wines</b> , Original Chenin Blanc, Stellenbosch, South Africa, 2021, (Vegan, Organic)	£10	£29	£43
<b>Leitz</b> , Dragonstone Riesling, Off-Dry, Weingut, Rheingau, Germany, 2021, Vegan	£10.75	£31	£46
<b>Cosmique</b> , Domaine Capmartin, Chardonnay - Viognier - Sauvignon Blanc & Gris, IGP Cotes de Gascogne, 2021, (Vegan, Organic, Biodynamic)	£11.5	£33	£49

## Red Wine

	175ml	500ml	750ml
<b>Anciens Temps Rouge</b> , Carignan - Grenache, Vin de France, 2021, (Vegan)	£8	£23	£34
<b>Indomita Nostros</b> , Pinot Noir Reserva, Casablanca, Chile, 2021, (Vegan)	£8.5	£24	£36
<b>deAlto Aurkitu</b> , Garnacha - Graciano Vinas Viejas, Baja Montana, Navarra, Spain, 2019, (Vegan)	£8.5	£24	£36
<b>Palooza Rouge IGP</b> , Aubert & Mathieu, Syrah - Viognier, Languedoc - Roussillon, 2021, (Vegan)	£9	£26	£39
<b>Brunito Rosso Toscana IGT</b> , Da Vinci, Sangiovese, Tuscany, Italy, 2021	£10	£29	£43
<b>Manos Negras</b> , Malbec, Uco Valley, Mendoza, Argentina, 2020, (Vegan, Organic)	£11	£30	£44
<b>Le Hardi</b> , Guillaume Gonnet, Grenache - Syrah, Cotes du Rhone Villages, France, 2020, (Vegan, Organic, Biodynamic)	£11.5	£33	£49

## Beer & Cider

### Bottles and Cans

#### 330ml

**Krombacher Pilsner**, Non-Alcoholic Pilsner, Kreuztal, Germany, 0.0% **£4**

**Bellfield, Lawless IPA**, Gluten-free IPA, Edinburgh, Scotland, 4.5% **£6**

**Pilot, Sour Grapes**, Light & Refreshing Red Grape Sour, Leith, Edinburgh, Scotland, 3.7% **£6**

#### 500ml

**Ayinger, Kellerbier**, Bottle-fermented lager, Munich, Germany, 4.9% **£6**

**Schöffelhofer**, Hefeweizen beer with grapefruit, Frankfurt, Germany, 2.5% **£5**

### Draught

#### Pint

**Pilot Lager**, Gluten-free Lager, Leith, Edinburgh, Scotland, 4% **£6.8**

**Pilot Vienna Pale**, Vienna Lager/Pale Ale Hybrid, Leith, Edinburgh, Scotland, 4.6% **£7**

**Pilot Blønd**, Session IPA, Leith, Edinburgh, Scotland, 4% **£7**

**Pilot Peach Melba Sour**, Peach, Raspberry & Vanilla Sour, Leith, Edinburgh, Scotland, 4.3% **£7.5**

**Guinness**, Irish Dry Stout, Dublin, Ireland, 4.2% **£7**

**Pilot Rotational Tap**, **£7.5**  
Ask our team for more information

**Thistly Cross Rotational Tap**, Scottish Cider, **£6.5**  
Ask our team for more information

# Bar Snacks

Available until 21:30

**Smoked Fish Board** £18/£28

Hot and cold smoked Scottish salmon, smoked mackerel pâté, crispy anchovies, tartare sauce, sourdough, oatcakes, pickles

**Charcuterie Board** £18/£28

Today's selection of charcuterie meats and Scottish cheeses, chicken liver pâté, fruit, chutney, sourdough, oatcakes, pickles

**Chips** £4.5

**Confit Garlic Chips** £5

**Truffle & Parmesan Chips** £6

**Isle of Mull Cheddar Arancini** £10

**Gordal Olives** £4

**Chilli Rice Bites** £2