INTRODUCTION

THE TOLLHOUSE

Drinks Menu

Our talented team of sommeliers and mixologists here at The Tollhouse have pushed the boundaries to source the most eclectic wines and quirky cocktail ingredients with which to craft a drinks menu that perfectly complements our Chef's modern and mesmerising dishes.

At The Tollhouse, no compromise is made while our respect for nature ensures only the finest, ethically sourced beverages are skilfully presented at your table. We have worked with like-minded suppliers to experiment with unusual combinations ensuring that each sip will be almost impossible to forget.

Seasonality is at the core of our beverage menu and rest assured you will embark on an unforgettable dining experience.

Come Dine (and drink) with us!

If you are concerned about any alcohol or food allergies, please ask your bartender or server about this when choosing one of our menu items.

tollhouse.scot

PREMIUM COCKTAILS

We are extremely proud to present our Signature Cocktail Menu. Our team of mixologists have been experimenting with unusual flavour pairings to create some fantastic drinks that we have come to really enjoy. We truly hope you enjoy it!

Sartini
Silken and luminous, where passionfruit and lime unfold beneath a delicate, cloud-like foam.

Ketel One, Sarti Rosa Aperitivo, passionfruit, lime, egg whites.

Basil Southside
A garden in a glass – vivid citrus entwined with fragrant basil and cooling mint.

Tanqueray 10, lemon, basil extract, mint, vegan foaming agent.

A Smoky Sunset
Embers of mezcal drift through bittersweet citrus, deepened by a dusk-like note of pomegranate.

Casamigos Mezcal, Aperol, lime, sugar, pomegranate syrup.

Tropical Old Fashioned
A slow, opulent sip – aged rum enriched with golden pineapple and a whisper of caramelised banana.

Zacapa 23, pineapple liqueur, banana treacle.

Frozen Chocolate Margarita
Velvet and ice entwined – cacao and citrus meeting in a chilled, indulgent harmony.

Casamigos Blanco, Crème de Cacao, lime, chocolate sugar, choco rim.

A Scotch Summer
Light dances through Scotch, lifted by elderflower blossom, crisp apple, and a sparkling breeze.

Singleton 12, Edinburgh elderflower liqueur, apple, lemon, molasses, soda crown.

Tollhouse Sangria
A sun-drenched composition of red wine and cognac, ripened with stone fruit and brightened by citrus.

Douro Tinto, Cointreau, Courvoisier VS, orange, lemon, peach syrup, lemonade.

£12.50 each

Our bartenders also share a wealth of knowledge on classic cocktails.
Feel free to request anything.

MOCKTAILS

All the flair, none of the fuzz.
Our 0% creations reimagine cocktail classics with bold flavours, premium non-alcoholic spirits, and a splash of cheeky character. From fiery twists to fruity refreshers, each serve is crafted to deliver the same balance, craft, and excitement - just without the hangover.

Whether you're pacing yourself, skipping the alcohol, or simply in the mood for something different, these drinks prove that "mocktail" is anything but second best.

0% Paloma

Sunlight in a glass, with a hint of spice.

A fusion of mango and passion fruit, with a whisper of chili, and lifted with sparkling soda and lime. A refreshing and exotic mocktail.

Almave Ambar, mango, passion fruit, chilli, lime & soda.

0% Margarita

Crisp citrus kissed by the sea.

Crisp and tangy, an alcohol-free classic for the true Margarita lovers. Pure sophistication in every sip.

Almave Blanco, orange, lime & sea salt.

Spice

Bold, bright, and subtly sweet.

A bold, aromatic creation featuring a combination of fresh citrus, a hint of saline and agave sweetness. Finished with a sugar rim for an understated touch of elegance.

Seedlip 94, lime, grapefruit, saline solution, agave, sugar rim.

Grove

Floral whispers, sparkling delight.

Delicate and luminous, with lemon, honey, and peach syrup, topped with effervescent ginger ale. A refined, floral-forward mocktail that sparkles with subtle sweetness.

Seedlip 42, lemon, peach syrup, honey, ginger ale.

Garden

A botanical stroll in every sip.

Earthy, crisp, and complex. Pineapple, grapefruit, almond, and a dash of ginger beer. A botanical masterpiece for the discerning palate.

Seedlip 108, pineapple, grapefruit, almond, ginger beer.

£8.50 each

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Feel free to request anything.

WHITE & RED WINE

SOMMELIER'S CHOICE

The Tollhouse expert sommeliers have selected a fabulous range of wines that they have particularly enjoyed over the years. They are available by the glass and by the bottle, served from our Coravin system to perfectly preserve the aromas and enjoy every sip.

(125ml / 175ml / Btl)

'A' Amarone della Valpolicella, Alpha Zeta, Veneto, Italy

(£14.50/£20.50/£80.00)

Deep and intense with dried cherries and blueberries, complemented by spiced autumn fruit compote.

`Old Vines` Sonoma County Zinfandel, Seghesio, California, USA

(£16.50/£24.50/£95.00)

Deep aromatics of black plum and baking spices. On the palate, lengthy tannins give way to a rich, velvety dense finish.

Savigny-lès-Beaune 1er Cru `Les Lavières`, Domaine Tollot-Beaut, Burgundy, France

(£19.50/£29.00/£115.00)

Bright aromas of red cherry, blackberry and a hint of sweet spice. It is an elegant, supple wine with fine-grained tannins, bright acidity and long, fresh finish.

Chablis 1er Cru `Vaucoupin`, Domaine Corinne Perchaud, Burgundy, France

(£15.00/£22.50/£86.00)

The nose displays aromas of lemon balm layered with bright citrus fruit and pear. Expressive and mouth-filling with saline notes and precise acidity for an energetic finish.

`Ava Marie` Hemel-en-Aarde Chardonnay, Restless River, Cape South Coast, South Africa

(£16.50/£24.50/£95.00)

Aromas of oatmeal and struck match mingle with fragrant lemongrass and lime. The palate is textured and fine, for a long and intense finish with a refreshing, saline note.

Saint-Romain, Maison de Montille, Burgundy, France

(£19.50/29.00/£115.00)

Bouquet of fresh pear, citrus oil and white flowers. Medium bodied, supple but lively, with a bright spine of acidity and a gently chalky finish.

Please check with server for current vintage

CHAMPAGNE

NV Brut Réserve, Charles Heidsieck, Champagne, France

(125ml/Btl £16.50/£95.00)

Complex pastry aromas, with a combination of apricot, mango, dried fruits, pistachio and almond.

NV Rosé Reserve, Charles Heidsieck, Champagne, France

(125ml/Btl £19.50/£115.00)

Intensely fruity flavours of strawberry jam, with rich warm notes of gingerbread and cinnamon.

NV Blanc de Blancs, Charles Heidsieck, Champagne, France

(Btl £135.00)

Aromas of white peach, candied citrus with notes of lime, honeysuckle and fresh hazelnuts.

2012 Brut Millésimé, Charles Heidsieck, Champagne, France

(Btl £155.00)

Sumptuous and powerful. Candied citrus and dried fruits on the nose, green apple and grassy on the palate for a long lasting finish.

SPARKLING WINE

NV Xinomavro Sparkling Brut , Kir-Yianni, Macedonia, Greece

(125ml/ Btl £6.50/£35.00)

Vibrant notes of red berries, lime and orange blossom, with subtle hints of green apple for a structured, refreshing finish.

NV Prosecco Superiore Spumante Asolo DOCG, Ca' Morlin, Veneto, Italy

(125ml/Btl £7.50/£38.00)

Soft, scented and grapey, with delicious lightness and a long lasting 'mousse'.

Nyetimber, Classic Cuvée, West Sussex, England

(125ml/Btl £11.50/£62.00)

Lovely pale gold with gentle, fine bubbles. Toasty, spicy and complex aromas showing wonderful development after extended ageing in Nyetimber's cellar.

WHITE WINE
BY THE GLASS & BY THE BOTTLE

(125ml/175ml/Btl)

Garganega/Trebbiano, Saveroni, Veneto, Italy

(£5.65/£6.85/£26.00)

Lifted notes of white flowers, green apple, peach, and citrus zest. Rich yet balanced, with high acidity and a clean, fresh finish.

'Planalto' Douro Branco, Casa Ferreirinha, Portugal

(£6.15/£7.75/£30.00)

Aromatic and intensely perfumed with fresh peach, orange peel and floral aromas.

Vinho Verde Alvarinho Reserva, Azevedo, Portugal

(£6.35/£8.25/£32.00)

Intense aromas of nectarine, apricot and mango along with floral nuances and a lingering finish on the palate.

Picpoul de Pinet, Baron de Badassiere, Languedoc, France

(£6.75/£8.85/£34.00)

Aromas of citrus fruit, grapefruit, lemon, lime and floral notes, as well as a touch of saltiness.

Marlborough Sauvignon Blanc, Tin Pot Hut, New Zealand

(£8.25/£10.85/£42.00)

Clean, super fresh and perfumed with aromas of passionfruit, melon and gooseberry.

Pinot Grigio, Gasper, Goriška Brda, Slovenia

(£8.45/£11.25/£44.00)

A fresh and aromatic wine with pear and white flowers on the nose and refreshing grapefruit on the palate.

Aconcagua Costa Chardonnay, Montes Alpha, Chile

(£8.75/£11.85/£46.00)

Vibrant aromas of tropical fruit such as papaya and lychee, with subtle notes of smoke and vanilla from time spent in French oak.

Please check with server for current vintage

RED WINE
BY THE GLASS & BY THE BOTTLE

(125ml/175ml/Btl)

**Merlot/Corvina, Saveroni,
Veneto, Italy**

(£5.65/£6.85/£26.00)

Vibrant and juicy red wine displaying bright red fruit flavors like cherry, strawberry, and plum, with gentle tannins and refreshing acidity.

**‘Esteva’ Douro Tinto, Casa Ferreirinha,
Portugal**

(£6.15/£7.75/£30.00)

Intense floral notes of rose, spicy notes of black pepper and aromas of red fruits.

**Colchagua Merlot, Montes Classic Series,
Colchagua Valley, Chile**

(£6.75/£8.85/£34.00)

Pronounced aromas of blackberries, cherries, figs and plums with subtle layers of vanilla and pepper.

**'Pierre Mignard' Corbieres, Chateau Fontareche,
Languedoc, France**

(£7.15/£9.35/£36.00)

Expressive bouquet with mineral freshness, delicate oaky aromas accompanied by intense black fruit.

**‘Junge Löwen’ Burgenland Blaufränkisch/
St. Laurent, Heidi Schröck & Söhne, Austria**

(£8.25/£10.85/£42.00)

This medium-bodied wine displays raspberry and violet notes, a lovely vibrancy and an elegant finish.

**Valpolicella Allegrini,
Veneto, Italy**

(£8.45/£11.25/£44.00)

Fragrant fruit with notes of dark cherries are echoed by fresher hints of pepper and aromatic herbs.

**Mendoza Malbec, Kaiken Ultra,
Argentina**

(£9.25/£12.65/£48.00)

Aromas of star anise, white flowers and plums, leading into notes of blackberry and strawberry. Smooth and persistent finish.

Please check with server for current vintage

WHITE WINE
BY THE BOTTLE

Rueda Verdejo, Bodegas LAN, Spain

(Btl £34.00)

Passion fruit, peach and lime with subtle aromas of white flowers on the nose. Crisp and fresh on the palate.

Kamptal Grüner Veltliner, Loimer, Lower Austria

(Btl £48.00)

Aromas of yellow apple, pineapple and marigolds fill the nose with hints of white pepper. Structured and precise.

Albariño, Bodega Garzon Reserve, Maldonado, Uruguay

(Btl £50.00)

Fruity aromas of peach and citrus with freshness and minerality on the mid-palate. Super and crisp finish.

'Montessora' Gavi di Gavi, La Giustiniana, Piemonte, Italy

(Btl £56.00)

Aromas of white fruit, stone fruit and lime zest for fresh acidity and great structure.

Vermentino di Sardegna, Antonella Corda, Sardinia, Italy

(Btl £60.00)

Fragrant and intense with aromas of orange blossom, grapefruit, lemon and wild herbs. Vibrant acidity on the palate, culminating with a long, complex finish.

'L' Indiscrete' Sancerre, Anthony Girard, Loire, France

(Btl £70.00)

Grapefruit and white peach with a vibrant mineral core. Richly composed, this is unmistakable Sancerre with stacks of character.

`Tarsanas` Amyndeon Assyrtiko, Kir-Yianni, Macedonia, Greece

(Btl £76.00)

Intense nose with aromas of white blossom, quince and pear. Rich mouthfeel with structure balancing the vibrant acidity and the use of oak. Very long, persistent finish.

Please check with server for current vintage

RED WINE
BY THE BOTTLE

'Hecula' Organic Monastrell, Familia Castano, Murcia, Spain

(Btl £34.00)

Opulent aromas of blueberry and liquorice, with hints of violet and allspice. Soft, ripe tannins on the palate.

Montepulciano d'Abruzzo, Gran Sasso, Italy

(Btl £36.00)

Lifted notes of dark fruits, plums and cherries with a hint of mocha.

Côtes-du-Rhône, Famille Perrin, Southern Rhône, France

(Btl £40.00)

Juicy core of red berry fruit and sweet spice, with a refreshing acidity and supple tannins.

`Coto de Imaz` Rioja Reserva, El Coto, Spain

(Btl £46.00)

This red has a wide range of delicate red fruit accompanied by smoky nuances and hints of vanilla from the new American oak.

Saperavi, Bedoba, Kakheti, Georgia

(Btl £48.00)

Powerful savoury-spicy bouquet of blackberries, herbs, flowers and black pepper. Creamy, juicy texture.

`Heritage Collection` Pinot Noir, De Loach, California, USA

(Btl £56.00)

Elegant and well-balanced, offering juicy flavours of raspberry and strawberry, accented beautifully with a touch of white pepper. Medium-bodied with ripe tannins and crunchy acidity.

'Lalama' Red Ribeira Sacra, Dominio do Bibei, Galicia, Spain

(Btl £60.00)

Vibrant and spicy with an incredible bouquet of herbs and balsam. Juicy and rich palate.

Single Vineyard Tannat, Bodega Garzón Single Vineyard, Maldonado, Uruguay

(Btl £66.00)

Powerful and elegant nose with aromas of cherries and black plums with hints of dark chocolate. Full bodied, with fresh acidity and firm tannins.

Please check with server for current vintage

ROSÉ WINE

BY THE GLASS & BY THE BOTTLE

(125ml/175ml/Btl)

'Sossego' Vinho Regional Alentejano, Herdade de Peso, Alentejo, Portugal

(£6.15/£7.75/£30.00)

Aromas of red cherries and wild strawberries on the nose with lively acidity and refreshing finish.

Pinot Noir Rosé de Corte, Bodega Garzón Estate, Maldonado, Uruguay

(£7.45/£9.85/£38.00)

Elegant and expressive wine has intense aromas of strawberries and raspberries on the nose.

ORANGE WINE

(125ml/175ml/Btl)

Orange, Bedoba, Kakheti, Georgia

(£9.35/£11.85/£46.00)

Flavours of dried apricot, honey, orange peel and wild herbs. It has a captivating texture and complexity.

`Amber` Wilyabrup Semillon/Sauvignon Blanc, Cullen, Western Australia

(Btl £68.00)

Deep gold in colour, with aromas of orange blossom, negroni-like bitters, mint and thyme. The palate has a crisp natural acidity.

Please check with server for current vintage

DESSERT, PORT & SHERRY

Sauternes, Château Delmond, Bordeaux, France

(75ml/375ml £9.50, £38.00)

A bright, golden wine that opens with intense aromas of candied fruits, honey and spice.

`Tesauro` Recioto della Valpolicella, Cantina Valpantena Torre del Falasco, Veneto, Italy

(75ml/375ml £11.50, £56.00)

Intense ruby red colour, with delicate aromas of blackberry jam and spicy hints on the nose. This wine is very elegant and well-structured on the palate.

Sandeman NV 10-Year-Old Tawny Port, Douro, Portugal

(75ml £8.00)

Aromas of mellow red fruits combine with notes of raisins, roasted nuts, caramel and vanilla.

Sandeman Unfiltered LBV, Douro, Portugal

(75ml £7.00)

An intense and concentrated LBV with lovely brooding black fruit flavours married with a subtle spiciness.

Sandeman 'Don' Fino Sherry, Jerez, Spain

(75ml £5.50)

A classic Fino sherry, bone dry with notes of almonds, green olives and a tangy finish.

5-Year-Old Fine Rich Reserve, Justino's Madeira, Madeira, Portugal

(75ml £9.50)

Rich and ripe on the nose with hints of molasses, honey cake, caramel, walnuts and hot honey.

Sandeman 'Royal Ambrosante' PX Sherry

(75ml £6.80)

Complex fruit cake, spice and dried fruit characters that make it the perfect accompaniment to desserts and cheeses.

NV Oloroso `Solera 1842` VOS, Valdespino, Andalucia, Spain

(75ml £8.00)

Rich dried fruits, nuts and caramel. Smooth and full-bodied on the palate with excellent length.

BEERS & CIDERS

BOTTLED & CANNED BEERS (330ml)

Menabrea Blonde / Fruity & Floral 4.8% (Biella, Italy) £5.00

Menabrea Amber / Rich & Malty 5.0% (Biella, Italy) £5.00

Peroni Nastro Azzurro Gluten Free / Fresh & Aromatic 5.0% (Varese, Italy) £5.00

Guinness Stout / Rich & Creamy 4.2% (Dublin, Ireland) £6.50

BOTTLED CIDERS (330ml)

Thistly Cross Traditional / Smooth & Balanced 4.4% (Dunbar, Scotland) £5.25

Thistly Cross Strawberry / Sweet & Fruity 4.0% (Dunbar, Scotland) £5.25

ALCOHOL FREE (330ml)

Menabrea Zero / Delicate & Citrusy 0.0% (Biella, Italy) £4.50

Days Lager / Floral & Citrusy 0.0% (Edinburgh, Scotland) £4.50

Days Pale Ale / Balanced & Vibrant 0.0% (Edinburgh, Scotland) £4.50

Guinness Stout / Rich & Creamy 0.0% (Dublin, Ireland) £6.00

SOFT DRINK & JUICES

BOTTLED DRINKS 200ml

Fever Tree Tonic Water £3.00

Fever Tree Slimline Tonic Water £3.00

Fever Tree Mediterranean Tonic Water £3.00

Fever Tree Elderflower Tonic Water £3.00

Fever Tree Ginger Beer £3.00

Fever Tree Dry Ginger Ale £3.00

Coca Cola £3.00

Diet Coke £3.00

Purezza Premium Filtered Water
Sparkling or Still 330ml £2.55 | 750ml £4.95

FRUIT JUICES

Fresh Orange, Pineapple, Cranberry, Apple, Pink Grapefruit, Tomato £3.50

SPIRITS

MALT, BLENDED & BOURBON

Uisge Beatha. Water of Life. Sláinte!

Arran 10 (Arran, Lochranza)	£5.00
Ardbeg 10 (Islay, Ardbeg)	£5.20
Lagavulin 16 (Islay, Lagavulin)	£7.50
Bunnahabhain 12 (Islay, Bunnahabhain)	£5.40
Oban 14 (Highlands, Oban)	£6.80
Fettercairn 12 (Highlands, Fettercairn)	£5.00
The Balvenie Double Wood 12 (Speyside, Dufftown)	£5.20
The Balvenie Caribbean Cask 14 (Speyside, Dufftown)	£6.20
The Dalmore 12 (Inverness, Alness)	£5.60
The Dalmore 15 (Inverness, Alness)	£8.40
The Dalmore 17 (Inverness, Alness)	£12.60
The Dalmore Port Wood (Inverness, Alness)	£6.60
Talisker 10 (Islands, Skye)	£5.20
Highland Park 12 (Islands, Orkney)	£5.20
Jura 10 (Isle of Jura, Craighouse)	£4.80
Glasgow 1770 Single Malt Whisky (Lowlands, Glasgow)	£5.40
Glen Scotia Victoriana (Campbeltown)	£6.80
Johnnie Walker Black Label (Blend, Ayrshire)	£4.60
Johnnie Walker Blue Label (Blend, Ayrshire)	£35.00
Bulleit Bourbon (Kentucky, USA)	£4.60
Bulleit Rye (Kentucky, USA)	£4.80

COGNAC, ARMAGNAC, BRANDY

French in spirit, worldwide in popularity.

Courvoisier VSOP (Cognac, France)	£4.60
Janneau VSOP (Armagnac, France)	£5.20
Avallen Calvados (Calvados, France)	£4.60

We always have something hot just out from the still,
please consult the bartender for new additions.

SPIRITS

RON, RHUM, RUM

Straight from the equator. From sugar, to molasses, to amber.

Captain Morgan White (Virgin Islands)	£4.20
Captain Morgan Dark (Virgin Islands)	£4.40
Captain Morgan Spiced (Virgin Islands)	£4.60
Havana Club 3 Yr (Cuba)	£4.20
Havana Club 7 Yr (Cuba)	£4.40
Gosling's Black Seal Overproof (Bermuda)	£4.60
Angostura 1919 (Trinidad & Tobago)	£4.80
Zacapa 23 Yr (Guatemala)	£6.80
Mount Gay XO Triple Cask Blend (Barbados)	£4.80
NB (North Berwick, Scotland)	£4.60
NB Spiced (North Berwick, Scotland)	£4.80

TEQUILA & MEZCAL

Taste the Mexico you don't know.

Casamigos Blanco (Oaxaca, Mexico)	£4.80
Casamigos Reposado (Oaxaca, Mexico)	£5.40
Casamigos Anejo (Oaxaca, Mexico)	£5.80
Casamigos Mezcal (Oaxaca, Mexico)	£7.20
Aba Pisco (Vicuña, Chile)	£4.40

VODKA

The revolutionary spirit. Santé, Nostrovia, Cheers.

Ketel One (Holland)	£4.40
Grey Goose (France)	£4.80
Belvedere Pure (Poland)	£4.80

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SPIRITS

GIN & GIN LIQUEURS

This is Gin. Make it a double and be a tastemaker!

Tanqueray (Fife, Scotland)	£4.20
Tanqueray Flor de Sevilla (Fife, Scotland)	£4.60
Tanqueray Ten (Fife, Scotland)	£4.80
Edinburgh Gin (Edinburgh, Scotland)	£4.40
Edinburgh Seaside (Edinburgh, Scotland)	£4.60
Edinburgh Rhubarb & Ginger Liqueur (Edinburgh, Scotland)	£4.00
Edinburgh Elderflower Liqueur (Edinburgh, Scotland)	£4.00
The Botanist (Islay, Scotland)	£4.80
Hendrick's (Girvan, Scotland)	£4.60
Lind & Lime (Edinburgh, Scotland)	£4.60
Isle of Harris (Harris, Scotland)	£4.80
Pickering's 1947 (Edinburgh, Scotland)	£4.60
Arbikie Kirsty's (Arbroath, Scotland)	£4.60
Secret Garden Organic Wild Gin (Edinburgh, Scotland)	£4.60
Secret Garden Elderflower & Jasmine (Edinburgh, Scotland)	£4.60
NB (North Berwick, Scotland)	£4.60
NB Samphire (North Berwick, Scotland)	£4.80

LIQUEURS

Amaretto Disaronno (Saronno, Italy)	£4.20
Baileys (Dublin, Ireland)	£4.20
Drambuie (Glasgow, Scotland)	£4.20
Frangelico (Piemonte, Italy)	£4.40
Benedictine (Fecamp, France)	£4.20
Glayva (Edinburgh, Scotland)	£4.00
Chartreuse (Entre-Deux-Guiers, France)	£4.40
Grand Marnier (Paris, France)	£4.40
Cointreau (Angers, France)	£4.20
Kahlúa (Veracruz, Mexico)	£4.20
Sambuca Luxardo (Padova, Italy)	£4.20
Tia Maria (Kingston, Jamaica)	£4.20
Limoncello (Amalfi, Italy)	£4.00
Aelder Wild Spiced Elderberry Liqueur (Edinburgh, Scotland)	£4.00

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COFFEES

Our fairtrade, 100% Arabica coffee blend is expertly sourced from small-holder farms in Brazil, Peru, Guatemala and Colombia, hand roasted in Scotland to create a medium-bodied espresso that works extremely well in all our baristas creations.

Flat White	£3.45
Americano	£3.25
Macchiato	£2.85
Double Macchiato	£3.15
Espresso	£2.85
Double Espresso	£3.15
Cortado	£3.25
Cappuccino	£3.65
Latte	£3.65
Mocha	£3.65
Hot Chocolate	£3.65
Flavours (Caramel, Hazelnut, Vanilla)	£0.50

Decaffeinated coffee, skimmed, soya, almond or oat milk are available upon request.

TEAS & INFUSIONS

The finest leaves from across the world to provide you with a blissful range of bagged quality tea. Our blended teas will transport you to another world, for a cup of tea filled with rich and invigorating flavours.

Fairtrade Scottish Breakfast	£3.45
Fairtrade Earl Grey	£3.45
Fairtrade Green Tea	£3.45
Fruit Tea	£3.45
Peppermint	£3.45
Camomile	£3.45
Lemon & Ginger	£3.45