



FEVER-TREE BAR

MENU CONTENTS

THE FEVER-TREE STORY	02
GINS	03
VODKA, TEQUILA & SPRITZ COCKTAILS	04
WHISKY & COGNAC	05
COCKTAILS & RUM	06
WINE, BEER & BUBBLES	07
NON-ALCOHOLIC COCKTAILS, SOFT DRINKS & FEVER-TREE MIXERS	08
MIXER INDEX	10
BAR SNACKS	12





THE FEVER-TREE STORY

FEVER-TREE BEGAN IN 2003 WITH A MEETING OF TWO MINDS AND ONE SIMPLE PREMISE: IF THREE QUARTERS OF YOUR G&T IS THE TONIC, WOULDN'T YOU WANT IT TO BE THE BEST?

From the very beginning, our founders Charles and Tim approached their business in a different way – there would be no compromise at Fever-Tree. In our quest for the perfect tonic water, we spent days in the British Library researching quinine sources before travelling to some of the most remote parts of the world, venturing as far as the Democratic Republic of the Congo to find the highest quality quinine, sourced from the legendary cinchona tree (locally known as fever-trees). Flavour and quality were of the utmost importance. Since we put the lid on our first bottle of our Premium Indian Tonic Water, we haven't wavered in our single-minded mission to bring quality, flavour and choice back to mixers.

Pioneering to produce an unrivalled drinking experience at every occasion we've developed our drinks menu with taste at the forefront. Our range of tonic waters are perfectly paired with some of our favourite gins, our gingers made for dark spirits have been mixed with the finest whiskies & rums and our flavoured sodas are served with vodka, vermouths and Italian liquors for the ultimate spritz.

We hope you'll find your perfect pairing, but don't hesitate to ask one of the team if you can't find what you're looking for.



Fever-Tree proudly supports

malaria
NO MORE
united kingdom

GINS

The fight against malaria means a lot to us at Fever-Tree; it's more than just a worthy cause. It is interwoven throughout our DNA. Quinine is an essential ingredient of tonic, and the quinine-producing cinchona tree, known to local growers as "the fever tree", has been hugely important in humanity's fight against malaria. This is the inspiration for Fever-Tree's name and our ongoing support for the fight against malaria. We have been working closely with Malaria No More UK since 2013, providing circa £2 million in funding to help fight malaria across the world so far. So why not try our Classic G&T, where every drink makes a difference?

WE MAKE ALL OUR SIGNATURE DRINKS WITH 50ML OF THE FINEST SPIRITS

CLASSIC G&T

Sipsmith London Dry Gin & Fever-Tree Premium Indian Tonic Water

*Crisp, earthy, citrus
Garnished with lime*

13.55

REFRESHINGLY LIGHT G&T

Eden Mill Golf Gin & Fever-Tree Refreshingly Light Tonic Water

*Pine, lavender, citrus
Garnished with samphire & orange*

13.25

CUCUMBER G&T

Hendrick's Gin & Fever-Tree Cucumber Tonic Water

*Fresh, herbaceous, cucumber
Garnished with cucumber & mint*

13.75

RHUBARB & RASPBERRY G&T

Bombay Sapphire Gin & Fever-Tree Rhubarb & Raspberry Tonic Water

*Rhubarb, raspberry, citrus
Garnished with raspberries & lemon*

12.55

MEDITERRANEAN G&T

Malfy Rosa Gin & Fever-Tree Mediterranean Tonic Water

*Fresh, grapefruit, herbaceous
Garnished with pink grapefruit
& rosemary*

13.25

50p from every Mediterranean G&T will be donated to Malaria No More UK. For more info scan here:

malaria
NO MORE
united kingdom



AROMATIC G&T

Tanqueray Flora de Sevilla Gin & Fever-Tree Aromatic Tonic Water

*Citrus, spice, vanilla
Garnished with orange & lemon*

12.75

ELDERFLOWER G&T

Caorunn Gin & Fever-Tree Elderflower Tonic Water

*Cucumber, rose, elderflower
Garnished with apple & mint*

13.65

LEMON & BLACKBERRY G&T

Plymouth Sloe Gin & Fever-Tree Lemon Tonic Water

*Juicy, fruity, citrus
Garnished with blackberry & lemon*

12.75

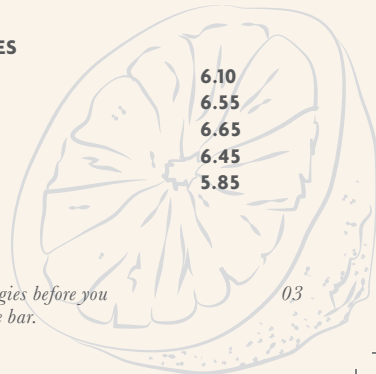
GIN (25ml)

Bombay Sapphire	5.35
Tanqueray	5.60
Edinburgh Classic Gin	5.65
Malfy Rosa	5.95
Caorunn	5.95
Sipsmith	6.10
Hendricks	5.95
The Botanist	6.35
Caorunn Raspberry	5.85
Lind & Lime	6.25

AIRPORT EXCLUSIVES

Tobermory	6.10
Isle Of Raasay	6.55
Isle Of Harris	6.65
Downpour Gin	6.45
Darnleys	5.85

25ml available upon request. Please inform your server of any allergies before you place your order as we use most, if not all, allergens on the bar.



VODKA, TEQUILA & SPRITZ COCKTAILS

Spritz cocktails have a rich history starting life as the German 'Spritzen' wine with a splash of soda water. Today, the spritz still commonly appears as this combination, along with more bitter and savoury aperitifs and liquors. The increasing popularity for longer, lighter, and more refreshing drinks means the spritz serve has truly come into its own.

Here at Fever-Tree we have endeavoured to produce the perfect partners for these Italian liquors, vermouths and vodkas, using the very finest ingredients.

WE MAKE ALL OUR SIGNATURE DRINKS WITH 50ML OF THE FINEST SPIRITS

BLOOD ORANGE VODKA SPRITZ 12.75

Absolute Citron & Fever-Tree Italian Blood Orange Soda
Garnished with orange & lemon

WHITE GRAPE & ELDERFLOWER SPRITZ 12.55

St Germain, Edinburgh Classic Gin & Fever-Tree White Grape & Apricot Soda
Garnished with lemon & mint

MEXICAN LIME SPRITZ 14.25

Isle of Harris Gin & Fever-Tree Mexican Lime Soda
Garnished with lime



RASPBERRY & ORANGE BLOSSOM SPRITZ 12.25

Beefeater Pink Gin & Fever-Tree Raspberry & Orange Blossom Soda
Garnished with orange & raspberry sherbet rim

FEVER-TREE APEROL SPRITZ 12.25

Aperol, Prosecco & Fever-Tree Italian Blood Orange Soda
Garnished with orange

HUGO SPRITZ 12.55

Tanqueray Gin, Prosecco & Fever-Tree Elderflower Tonic
Garnished with lime and mint

VODKA (25ml)

Absolut	5.45
Smirnoff	5.35
Absolut Citron	5.60
Ketel One	5.85
Grey Goose	6.90
Tito's	5.85
Holy Grass (Scottish)	6.35

TEQUILA (25ml)

Patrón Silver	7.95
Patrón Reposado	8.20



WHISKY & COGNAC

The most well-known and original Mule is the Moscow Mule, a serve consisting of vodka, ginger beer and lime. Since its creation and rise to fame the Mule has been developed into many variations. Mule cocktails are often recognised by their traditional serve in a copper mug which keeps the liquid ice-cold for longer.

These days the term highball is often used to describe any drink that is served in a tall glass. Technically speaking a highball should consist of nothing but whisky, ice and mixer but has seen a revival with the addition of other spirits and mixers in their place. One thing that's certain, is it needs to be served in a long glass.

WE MAKE ALL OUR SIGNATURE DRINKS WITH 50ML OF THE FINEST SPIRITS

MOSCOW MULE

12.15

Smirnoff Vodka & Fever-Tree
Premium Ginger Beer
Garnished with lime & candied ginger



GIN & GINGER

12.25

Edinburgh Rhubarb and Ginger Gin &
Fever-Tree Premium Ginger Ale
Garnished with mint & lime

DARK & STORMY

12.55

Goslings Black Seal Rum & Fever-Tree
Premium Ginger Beer
Garnished with lime

WHISKEY HIGHBALL

13.25

Laphroaig Oak Select, Lemon Bitters &
Fever-Tree Soda Water
Garnished with lemon & cucumber

SPICED RUM MULE

12.75

Dark Matter Rum & Fever-Tree Spiced
Orange Ginger Ale
Garnished with orange

COGNAC (25ml)

Courvoisier VS	5.75
Hennessy VS	7.40

WHISKY (25ml)

<i>Campbeltown</i>	
Glen Scotia Rum Double Cask	7.35
Kilkerran 12yo	8.25
<i>Highland</i>	
Tomatin Legacy	7.10
Aberfeldy 12yo	7.80
<i>Islay</i>	
Tobermory 12yo	6.90
Isle Of Raasay	8.80
Laphroig 10yo	8.40
<i>Lowland</i>	
Glenkinchie 12yo	8.70
Kings Barns Doocot	7.10
<i>Speyside</i>	
Glenlivet Caribbean Reserve	8.70
Dalwhinnie 15yo	8.90
Singleton of Dufftown 12yo	7.60
<i>Rest Of World / Blends</i>	
Jameson	5.45
Johnnie Walker Black Label	6.25

Ask for our whisky of the month

BOURBON (25ml)

Woodford Reserve	6.65
Maker's Mark Bourbon	5.75

25ml available upon request. Please inform your server of any allergies before you place your order as we use most, if not all, allergens on the bar.

COCKTAILS & RUM

WE MAKE ALL OUR SIGNATURE DRINKS WITH 50ML OF THE FINEST SPIRITS

MARGARITA

12.75

Patrón Silver Tequila, Mexican limes, Italian blood oranges, and a hint of Scottish sea salt
Garnished with smoked salt rim and lime & served straight up or on the rocks

RASPBERRY MULE

11.95

Smirnoff Vodka, Chambord & Fever-Tree Premium Ginger Beer
Garnished with raspberries & lime

PALOMA

13.75

Patrón Silver Tequila & Fever-Tree Pink Grapefruit Soda
Garnished with grapefruit



PASSION FRUIT DAIQUIRI

12.25

Havana Gold Rum, passion fruit & mango, with a hint of vanilla
Garnished with lime

RASPBERRY & RHUBARB COLLINS

12.65

Whitley Neill Raspberry Gin, Chambord & Fever-Tree Raspberry & Rhubarb Tonic Water
Garnished with raspberries & lemon

LONG NEGRONI

12.45

Campari, Edinburgh Seaside Gin & Fever-Tree Lemon Tonic Water
Garnished with orange & samphire

MOJITO

11.75

Bacardi Rum, Mexican limes, blend of Moroccan spearmint & garden mint
Garnished with fresh lime & mint

ESPRESSO MARTINI

12.25

Smirnoff Vodka, Kenyan coffee & vanilla

PASSION FRUIT MARTINI

12.45

Absolut Vodka, passion fruit & mango with a hint of vanilla

RUM (25ml)

Goslings Black Seal

5.45

Koko Kanu Coconut Rum

5.50

Havana Gold

5.45

Bacardi White

5.45

Dark Matter Spiced Rum

5.95

Diplomático

6.75



WINE, BEER & BUBBLES

WHITE WINE

175ml / 250ml / Bottle

Chenin Blanc, Veldt Range, <i>South Africa</i> 12%	7.30 / 10.40 / 30.00
Pinot Grigio, Almorano, <i>Italy</i> 12.5%	8.20 / 11.70 / 34.00
Sauvignon Blanc, Poderosa, <i>Chile</i> 12.5%	8.70 / 12.40 / 36.00
Chardonnay, Franschoek Cellar, <i>South Africa</i> 13.5%	9.40 / 13.40 / 39.50

MEDITERRANEAN SPRITZER

10.50

Sauvignon Blanc & Fever-Tree Mediterranean Tonic Water
Garnished with lemon & mint



RED WINE

175ml / 250ml / Bottle

Merlot, Vignoble de Sud, <i>France</i> 12%	7.45 / 10.65 / 30.95
Malbec, Goyenechea, <i>Argentina</i> 13.5%	8.75 / 12.50 / 36.50
Cabernet Sauvignon, Torreón de Paredes, <i>Chile</i> 14%	9.25 / 13.20 / 36.50

ROSÉ

175ml / 250ml / Bottle

Chemin de Provence Rosé, <i>France</i> 12.5%	8.70 / 12.40 / 36.50
--	-----------------------------

CHAMPAGNE

125ml / Bottle

Laurent-Perrier La Cuvée Brut NV, <i>France</i>	18.00 / 95.00
Laurent-Perrier La Cuvée Rose, <i>France</i>	21.50 / 125.00
Laurent-Perrier Brut Millésimé Vintage 2012, <i>France</i>	145.00

SPARKLING WINE

125ml / Bottle

Sea Change Prosecco, <i>Italy</i>	9.15 / 53.00
-----------------------------------	---------------------

PROSECCO SPRITZER

10.50

Prosecco & Fever-Tree White Grape & Apricot Soda
Garnished with lemon & mint



BEERS & CIDERS

BOTTLES

Holyrood Pale Ale 330ml 5.0%	6.10
Peroni 330ml 5.0%	6.25
Peroni Libera 330ml 0.0%	5.65
Days Brewing Pale Ale 330ml 0.0%	5.95
Thistly Cross Cider 500ml 4.4%	7.25

DRAUGHT

Peroni 5.1%

Pint / Half

7.45 / 3.75

25ml available upon request. Please inform your server of any allergies before you place your order as we use most, if not all, allergens on the bar.

NON-ALCOHOLIC COCKTAILS, SOFT DRINKS & FEVER-TREE MIXERS

FEVER-TREE MIXERS

GINGERS

Fever-Tree Premium Ginger Ale	3.00
Fever-Tree Spiced Orange Ginger Ale	3.00
Fever-Tree Premium Ginger Beer	3.00

SODAS

Fever-Tree Raspberry & Orange Blossom Soda	3.00
Fever-Tree Mexican Lime Soda	3.00
Fever-Tree White Grape & Apricot Soda	3.00
Fever-Tree Premium Soda	3.00
Fever-Tree Pink Grapefruit Soda	3.00
Fever-Tree Italian Blood Orange Soda	3.00

TONIC WATER

Fever-Tree Premium Indian Tonic	3.00
Fever-Tree Elderflower Tonic	3.00
Fever-Tree Refreshingly Light Tonic	3.00
Fever-Tree Rhubarb & Raspberry Tonic	3.00
Fever-Tree Mediterranean Tonic	3.00
Fever-Tree Cucumber Tonic	3.00
Fever-Tree Aromatic Tonic	3.00
Fever-Tree Lemon Tonic	3.00

SOFTS

Fever-Tree Madagascan Cola	3.00
Fever-Tree Lemonade	3.00
Fever-Tree Sicilian Lemonade	3.00
Fever-Tree British Apple & Mint	3.85 275ml
Fever-Tree Raspberry Lemonade	3.85 275ml

WATER

Strathmore Still (500ml)	3.25
Strathmore Sparkling (500ml)	3.25
Fever-Tree Soda Water (200ml)	3.00

JUICES

Selection of fresh juices	3.75
<i>Choose from fresh orange, cranberry, cloudy apple and tomato</i>	

NON-ALCOHOLIC COCKTAILS, SOFT DRINKS & FEVER-TREE MIXERS

NON-ALCOHOLIC

NON-ALCOHOLIC

APPLE & GINGER ALE COOLER 0%

Cloudy apple juice & Fever-Tree Premium Ginger Ale
Garnished with lime

6.15

NON-ALCOHOLIC

ST CLEMENTS 0%

Fresh orange juice & Fever-Tree Lemon Tonic Water
Garnished with orange & lemon

6.15

NON-ALCOHOLIC

RASPBERRY SPRITZ 0%

Whitely Neill Raspberry Zero & Fever-Tree Rhubarb & Raspberry Tonic Water
Garnished with raspberry & lemon

10.45

NON-ALCOHOLIC

NO-JITO 0%

Fever-Tree Mojito Mix, fresh apple juice, mint & lime
Garnished with mint & lime

10.45

NON-ALCOHOLIC SPIRITS

Caleño Light & Zesty 0%

4.60 25ml

Whitley Neil Raspberry 0%

4.40 25ml

COFFEE & TEA

Takeaway available for hot drinks

COFFEE

Long black

3.65

Espresso

2.95

Double Espresso

3.55

Cappuccino

3.95

Latte

3.95

Flat White

3.95

Mocha

3.95

Macchiato

3.95

Hot Chocolate

3.95

Soya / Oat / Almond milk

+35p

Flavoured Syrup

+45p

TEA

English Breakfast Tea

3.50

Flavoured Tea

3.50

EST. 2013
MACHINA
COFFEE ROASTERS



25ml available upon request. Please inform your server of any allergies before you place your order as we use most, if not all, allergens on the bar.

MIXER INDEX

TONIC WATERS

PREMIUM INDIAN TONIC WATER

A uniquely crisp & refreshing tonic water
Crafted by blending spring water with subtle botanical flavours and quinine from the fever trees of East & Central Africa

REFRESHINGLY LIGHT PREMIUM INDIAN TONIC WATER

A crisp & refreshing tonic water with 46% fewer calories than our Indian tonic water
Crafted by blending spring water with subtle botanical flavours and quinine from the fever trees of East & Central Africa

MEDITERRANEAN TONIC WATER

A citrus, fresh & herbaceous tonic water
Crafted by blending spring water with the essential oils of botanicals including rosemary and lemon-thyme from the shores of the Mediterranean and our signature quinine

ELDERFLOWER TONIC WATER

A uniquely refreshingly, floral, soft & subtle sweet tonic water
Crafted by blending spring water with the essential oils of handpicked English elderflower and our signature quinine

AROMATIC TONIC WATER

A delicately spiced tonic water
Crafted by blending spring water with aromatic botanicals, South American angostura bark perfectly balanced with sweet, spicy notes of cardamom, ginger, vanilla and pimento berry

LEMON TONIC WATER

A uniquely refreshing, zesty & bittersweet tonic water
Crafted by blending spring water with Sicilian lemon using the 'sfumatrice' extraction method to produce a refreshing citrus taste and quinine from Central Africa & gentian

CUCUMBER TONIC WATER

A uniquely crisp & refreshing tonic water
Crafted by blending spring water with cucumber essence from Florida, quinine from Central Africa with fructose (fruit sugar) for 32% fewer calories than Fever-Tree Indian Tonic Water

RHUBARB & RASPBERRY TONIC WATER

A delicate & fruity tonic water
Crafted by blending spring water with extracts of sweet British rhubarb, juicy Scottish raspberries balanced with our signature quinine and fructose (fruit sugar) for 32% fewer calories than Fever-Tree Indian Tonic Water



MIXER INDEX

SODAS

MEXICAN LIME SODA

A refreshing & zesty soda

Crafted by blending spring water with vibrant Mexican limes & aromatic Japanese yuzu

WHITE GRAPE & APRICOT SODA

A uniquely refreshing & subtly sweet soda

Crafted by blending spring water with notes of white grapes, sweet apricots and French verbena

PINK GRAPEFRUIT SODA

A bitter-yet-sweet soda

Fresh and floral notes, showcasing the very best that pink grapefruit has to offer

ITALIAN BLOOD ORANGE SODA

A juicy & aromatic soda

Crafted by blending spring water with the essential oils of Italian blood oranges and a unique herbal blend including notes of wormwood & gentian

RASPBERRY & ORANGE BLOSSOM SODA

A floral, subtly sweet Soda

Juicy Scottish raspberries are perfectly blended with delicate notes of orange blossom

GINGERS

PREMIUM GINGER BEER

A strong & spicy ginger beer

Crafted by combining spring water with a brewed blend of three of the world's finest gingers from West Africa & India

PREMIUM GINGER ALE

A uniquely refreshing, smooth & fresh ginger ale

Crafted by blending spring water with subtle botanicals and three of the world's finest gingers from West Africa & India

SPICED ORANGE GINGER ALE

A citrus & subtly spiced ginger ale

Crafted by blending spring water with our signature three ginger blend, Spanish clementine oils & cinnamon

SMOKY GINGER ALE

A unique, smoky ginger ale with refreshing background notes of citrus

Crafted by combining our signature blend of three varieties of ginger with smoked applewood and subtle citrus

COLAS

MADAGASCAN COLA

A fresh & complex cola

Crafted by blending notes of kola nuts, exotic spices, citrus and Madagascan vanilla



25ml available upon request. Please inform your server of any allergies before you place your order as we use most, if not all, allergens on the bar.

BAR SNACKS

PLATTERS

CHARCUTERIE Prosciutto Crudo, Salami Milano & Coppa with balsamic onions, pickles & a side selection of breads	23.45
CHEESE BOARD Selection of Scottish cheese, served with onion chutney, pickles, oatcakes & a side selection of breads.	22.55
SCOTTISH SMOKED SALMON FLIGHT Campbell's & Co smoked salmon, gin-cured salmon, whisky-cured salmon, Scottish cream cheese, pickles & a side selection of breads	26.45

BAR NIBBLES

FEVER-TREE CURED OLIVES (v) (ve) In house marinated olive mix	5.45
LEMON VERBENA OLIVES (v) (ve) Mixed olives, preserved lemon & verbena	4.95
HONEY & CHILLI NUTS (v) (ve) Fire roasted peanuts & cashews, chilli & honey	4.75
FIRE ROASTED ALMONDS (v) (ve) Best in class smoked almonds	5.45
TRUFFLE CRISPS Potato crisps with English truffle seasoning	3.75

(v) Vegetarian (ve) Vegan

*Please be advised we use most, if not all, allergens, in our kitchen and cannot guarantee any dish as allergen free.
Please speak to your server for further information. All tips go directly to the team serving you today.
VAT is charged at the applicable rate.*

