



Boturich Castle & Pavilion

Wedding Information Pack



Boturich Castle & Pavilion - Pricing & Payment Terms

2026 prices

On site ceremony: £800, Use of dressing room: £1000 (£100 discount if using both)

Facility fee Mon-Thurs £9880, Fri-Sun £11080

Food and beverage package starting from £135 per person

Evening guests charged at £25 per person to include glass of sparkling on arrival and evening food

We are running a 2026 winter wedding offer that will reduce the facility fee by £2500 from the 1st November until 20th December making it £7,380 Mon-Thurs and £8580 Fri-Sun.

2027 prices

On site ceremony: £800, Use of dressing room: £1000 (£100 discount if using both)

Facility fee Mon-Thurs £9880, Fri-Sun £11080

Food and beverage package starting from £140 per person

Evening guests charged at £25 per person to include glass of sparkling on arrival and evening food

Payment Terms

Initial Deposit	£4000
12 months to your day	25% of remaining contracted revenue
6 months to your day	50% of remaining contracted revenue
Final balance	Remaining balance

Minimum Numbers

For **Friday and Saturday weddings**, a minimum of **100 adult guests** is required. The 10% flexibility on guest numbers applies **only** if the adjusted number remains **at or above 100**.

For example, if you initially book for 140 guests, your contracted minimum would be 126. However, if a 10% reduction would bring your numbers **below 100**, the minimum of **100 adults** still applies.

For weddings on other days of the week, your **contracted minimum** will be calculated as **10% less than your original booking**, with no fixed minimum. Should your final numbers fall below your contracted minimum, a supplement will apply to meet the agreed balance.



Boturich Castle Wedding Menu 2025

First

Smooth chicken liver & foie gras parfait, plum chutney, brioche loaf (GF)

Crisp braised pork belly, Boturich estate apple compote, Stornoway black pudding, crackling, jus (GF)

House cured citrus Scottish smoked salmon, Edinburgh gin and tonic cucumber, smoked yoghurt, fennel leaf (GF)

Arbroath smokie croquette, pea salad, sea herbs, dill pearls

Heritage beetroot tart tatin, goats curd, pickled beets, chive oil (VE)

Sunblushed heritage tomatoes, burrata caprese, basil oil, balsamic (VE) (GF)

Second

Braised Scottish beef, dauphinoise potatoes, honey glazed vegetables, caramelised onion puree, red wine jus (GF)

Corn fed chicken breast, creamed potatoes, charred baby corn, crispy chicken crumb, pickled shimejis, herb jus gras (GF)

North Atlantic cod loin, heirloom cherry tomatoes, courgettes, saffron potatoes, sauces vierge (GF)

Marinated lamb rump, boulangère potatoes, braised red cabbage, carrot puree, tender stem broccoli, rosemary jus (GF)

Grilled hake fillet, crushed potatoes, broccolini, crisp capers, lemon and herb beurre blanc (GF)

Lemon and chive gnocchi, truffled wild mushrooms, wilted spinach, artichoke puree, white wine cream sauce (V)

Lentil and butternut squash wellington, creamed potatoes, butternut squash puree (VE)

Madras cauliflower steak, cauliflower puree, pomegranate, pumpkin seeds, lime mayo (VE) (GF)

Third

Tropical baba, passionfruit baba, coconut cream, mango and mint compote (V)

Key lime pie, lime mousse, sable, meringue, lime curd (V) (GF)

Pink grapefruit and estate honey delice, confit grapefruit, grapefruit gel, honey ganache, basil sponge (V) (GF)

Maple and pecan tart, maple ice cream, thyme cremeaux (V) (GF)

Boturich apple, apple gel, crumble, toffee ganache (V) (GF)

Strawberries and cream, cream cheese mousse, vanilla sponge, compressed strawberries (VE) (GF)

Chocolate orange ginger, pan d'Épices, dark chocolate ganache, blood orange (VE) (GF)

(V) Vegetarian on request – ingredients will be adapted to be suitable for vegetarian diet

(VE) Vegan on request – ingredients will be adapted to be suitable for vegan diet

(GF) Gluten Free on request – dish can be adapted to be gluten free

ALLERGY INFORMATION

If you have any concerns regarding food allergens for you or anyone attending your tasting please let us know and we will provide detailed information on each dish.

Generally, all of our dishes can be altered to cater for individual dietary requirements on the day, such as gluten and dairy free. Individual guest requirements can be added to sonas with your guest choices.



Canapés & Evening Food

Canapés

Haggis bon bons, Scotch oats, mustard and whisky mayo

Venison and rosemary sausage rolls, onion chutney

Scotch roast sirloin, Yorkshire pudding, marmite mayo, crisp onions

Confit duck wanton crisp, plum sauce, toasted sesame seeds

Hot smoked salmon, blini, crème fraiche, fennel

Chorizo Madeline, chive emulsion

Goats cheese mousse, confit tomato, basil (V)

Isle of mull cheddar gougères, parmesan, truffle (V)

Beetroot macaron, goats curd, pistachio crumb (V) (GF)

Smoked mozzarella arancini, tomato chutney (V)

Spiced sweet potato fritter, mint and coriander yoghurt (V)

Bowl Food

Fish and chip cones, tartare sauce

Beef sliders, applewood smoked cheddar, tomato relish, crispy onion

Gochujang pork boa bun, yuzu mayo, spiced red cabbage

Katsu chicken sliders, Hokkaido burger bun, katsu mayo, slaw

Chicken tikka naan taco, mint and coriander yoghurt, pomegranate, crispy chilli

Plant based burger, Applewood smoked cheddar, tomato relish, crispy onion (V)

Cheese nachos, guacamole, sour cream, salsa (V)

Loaded potato skins, cheese, sour cream, spring onion (V)

(V) Vegetarian on request – ingredients will be adapted to be suitable for vegetarian diet

(VE) Vegan on request – ingredients will be adapted to be suitable for vegan diet

ALLERGY INFORMATION

Once we have your pre order information we will make specific canapés to cater for any individuals dietary requirements on the day.

Any guests with dietary requirements (Vegan/gluten free/dairy free etc.) will receive their own selection of canapés and bowl food if they make themselves known to the team during the drinks reception.



Sample Timeline – Ceremony at Boturich

08:00 - Bridal party arrival to castle for hair and make up

Boturich available from 8am for the bridal party to begin hair and make up

14:00 - Ceremony

This is the perfect time to have your ceremony onsite with us – it gives a really good length of drinks reception, allowing time for photos and mingling with guests, without it being too long. It also allows for a little leg stretch following your meal before the dancing starts.

16:00 - Call to dinner

We will ask guests to take their seats for dinner, we will then announce top table or only the couple depending on your preference

16:15 - Speeches

Traditionally three people speak; father of the bride, groom and best man, this can of course be changed to suit your own dynamics.

16:45 - Service of your wedding breakfast

Meal served followed by tea and coffee. Tea and coffee will be served outside if weather permits.

19:30 - Evening guest arrival

If you are having evening guests, we recommend they arrive at 19.30

20:00 - Cake cutting and first dance

Band will announce this.

00:00 - Carriages

We will call last orders at 23.40, guests should depart at 00.00. We highly recommend coaches for a smooth departure. Ordinarily venue is clear for 00.30.



Sample Timeline – Ceremony not at Boturich

12:00 – 14:00 Ceremony in Church

Your bespoke timeline will be created once your ceremony has been booked and the time confirmed. Below is an example of how this may look...

15:00 - Arrival to Boturich

Following your ceremony off site, guests will arrive at Boturich for drinks and canapés on the side lawn or inside the Pavilion, weather dependent

16:30 - Call to dinner

We will ask guests to take their seats for dinner, we will then announce top table or only the couple depending on your preference

16:45 - Speeches

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17:15 - Service of your wedding breakfast

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00:00 - Carriages

We will call last orders at 23.40, guests should depart at 00.00. We highly recommend coaches for a smooth departure. Ordinarily venue is clear for 00.30.



Recommended Suppliers

Photographers

Stevie Weir (www.stevieweir.com)
Northern Aye Photography (www.northernayephotography.com)
Roma Elizabeth Photography (www.romaelizabeth.com)
Connor McEuan (www.connormcewan.com)
Karolina Kotkiewicz (kkotkiewicz.co.uk)

Videographers

RPL Weddings - best in the business! (www.rplweddings.com)
Leven Films (www.levenfilms.co.uk)
Cherry tree films (www.cherrytree-films.com)

Florists

Vanilla Rose (www.vanillarose.co.uk)
Braw Blooms (www.brawblooms.co.uk)
Wreath & Wild (www.facebook.com/WreathandWild)
Endrick Blooms (www.endrickblooms.co.uk)
Fiori (www.fioriglasgow.com)

Ceilidh Band & Covers

McHarts (www.facebook.com/McHartCeilidh/?locale=en_GB)
It's No Reel (www.thescottishceilidhband.com)
Tàrnach Ceilidh Band (ceilidh only) (www.tarnachceilidhband.com)

Cover Band

Ernest (www.ernestband.com)
Fiore wedding and event band (www.fioreband.co.uk)
DEJAVU showband (www.dejavushowband.com)

DJ

Tartan Entertainment (www.wearetartan.com)
Fresh Entertainments (www.freshentertainments.com)

Cakes

Three little cup cakes (www.threecupcakes.co.uk)
Liggies (www.liggyscakes.co.uk)

Breakfast

Roo's Kitchen (www.roos-kitchen.co.uk)
Lubella Graze (www.lobellagraze.co.uk/lobella-graze-menu-options)



Recommended Suppliers

Hair

Jeniffer Thomson Hair (www.jenniferthomsonhair.co.uk)
Get it Glam – hair & make up (www.getitglam.co.uk)

Make Up

Makeup by Debbie (www.facebook.com/makeupbydebbieh)

Wedding Transport

Coaches – Wilson's of Rhu (www.wilsonsofrhu.co.uk)
Coaches - Parks of Hamilton (www.parks.uk.com)
Coaches Garelochhead (www.garelochheadcoaches.co.uk)
Cars - White Diamond (www.whitediamondweddingcars.co.uk)
Cars & Coaches - Carrs Loch Lomond (www.carrslochlomond.co.uk)
MET Wedding (www.metweddingcars.co.uk)

Event Nanny

Jen (www.theeventnanny.co.uk)

Fireworks

21CC Only supplier we allow (www.21ccgroup.com)

Entertainment

Lawn Games/Vintage Fair Games (www.go2eventhire.com)
The Oak Booth – Photobooth (www.theoakbooth.co.uk)

Piper

Euan Priestly (euanpriestley98@gmail.com / 07469 722462)
Pipes & Drums (www.unison-group.co.uk/pipers)
The wee pied piper (www.theweepiedpiper.co.uk)

Musicians

Saxingh – Saxophonist (www.saxingh.com)
Ginny & The Tonic (www.ginnyandthetonic.com)
GEO Gospel Choir (www.geogospelchoir.co.uk)
Mairi Campbell – Harpist (www.mairicampbellharpist.com)

Artist

Kirsty Strachen Art (www.kirstystrachanart.co.uk)
Daria (www.wedding-artwork.com)

Social media, content creators

I Do Content Creations - (www.idocontentcreations.com)
Your day unplugged – (<https://www.yourdayunplugged.co.uk/>)

Weekend Activities

Portnellan Farm, Loch Lomond – (www.portnellanfarm.co.uk/activities/)



Accommodation

Cameron House

5 star resort, 10 minute drive from Boturich

Lodges, rooms, suites complete with three onsite restaurants and the Great Scots bar. If you book 10 or more rooms you can receive a seasonal discount, please ask for details.

The Loch Lomond Hotel

5 minute drive from Boturich

24 rooms, 10% discount to Boturich guests, please ask for details

Ardoch House

Sleep 33 guests on an exclusive use basis, function room with external catering options
Can accommodate welcome drinks, Sunday brunch, bbq etc.

Auchendennan Farm

15 minute drive, range of options from one bed apartments to larger cottages, many have own hot tub. Discount offered for booking directly with them (not through booking.com)

Lomond Woods Holiday Park

5 minutes drive from us, has a range of accommodation options from touring pitches to Holiday home and lodges, some have hot tubs. Boturich guests can get a 10% discount of a 2 – 7 night stay. Please ask us for details.

Loch Lomond Luxury Lodges

20 minute drive from Boturich, very close to Ardoch. Lodges with hot tubs.

Premier Inn Dumbarton

15 minute drive from Boturich

Some Questions....

Here are a selection of our most asked questions to help you with your planning decisions....

The Ceremony...

What time should I book my ceremony for?

If you are getting married on site at Boturich your timeline will work best with a 14.00 ceremony. If you are getting married off site, you should aim for your guests to arrive to Boturich for between 14.30 and 15.30 for a perfectly flowing reception. We understand this is not always possible and will ensure your timeline works effectively out with these times but this would be our absolute recommendation!

When should the groom and groomsmen arrive?

Groom and groomsmen should arrive one hour before the ceremony. This will give them plenty of time for photographs before welcoming guests.

When should guests arrive?

If you are booking coaches, arrange for them to arrive at Boturich 30 minutes prior to your ceremony.

Is confetti allowed?

Confetti is permitted as long as it is biodegradable; dried petals or paper is perfect. We do not allow confetti cannon or confetti indoors.

When is the decision made on whether the ceremony will be inside or outside?

We will do our best to give you an outdoor ceremony if that is what you want. We can hold the decision back until 90 minutes before your ceremony if it is not a clear decision with weather. We need to have ceremony set up ahead of guest arrival to ensure everything is slick on the day.

The Castle...

What time can I arrive if I am getting ready in the Castle?

The Castle will be available from 8am if you would like to get ready in Boturich in the morning. Earlier access can be organised by prior discussion and will incur a charge.

How many people can I bring in the morning?

We would recommend no more than a total of six people getting ready in the Castle.

Can I bring food and drinks?

Absolutely! We do not offer breakfast or food in the morning; we do provide tea, coffee, fresh orange juice, water and Prosecco. Along with crockery, cutlery and glassware. Some couples bring food from M&S or similar (think croissants and fruit platters) and others organise for brunch style boxes to be delivered. There are no restrictions as to what you can bring however there are no cooking facilities.

What is provided?

Along with the beverage mentioned above; we have a steamer for dresses available for your use, a Bluetooth speaker and wifi.

When do we have access to the Castle until?

As the Castle is our home and the team will be working in the Pavilion looking after everyone, we lock it after your drinks reception once you are seated for dinner. We move all of your belongings to the bridal room within the venue thereafter for your convenience. The Castle is not available for the use of suppliers i.e. bands in the evening.



The Catering...

Do you use caterers?

We employ our own kitchen team who are super passionate about food! We have an in-house pastry chef baking fresh bread for every wedding along with puddings from scratch and two very experienced main chefs. We shop local where possible and are very proud of the food we produce!

Will I have a tasting?

You will be invited to attend a menu tasting showcase in the off season before your wedding – i.e. 2026 weddings from April onwards will be invited for a tasting from November 2025 through to March in date order. We tend to have around 8 couples in attendance at one showcase on individual tables – as you know, the pavilion is a large space and one couple dining can feel quite lonely!! At your tasting you will have the opportunity to taste our house wines, along with upgrade options, a selection of canapes and your chosen dishes.

Can we bring extra people with us – our parents would love to be involved?

You can bring additional guests to your tasting up to a maximum of four people (including you two!). Two people (i.e. the couple themselves) do not incur a charge. Any additional guests are charged at £65 per person to include tasting prosecco, wine, canapes and food. We do not allow more than six people as too many opinions can turn what is a lovely experience into quite a stressful one!

Can I bring a food truck in the evening?

We do allow external food trucks to come in the evening; for example a pizza or burrito truck. The decision to bring an outside caterer in will not reduce your package price as we still provide power for the truck and also have to keep waiters to clean up plates/napkins etc.



The Bar...

What time is last orders?

Last orders happens at 23.30 and the bar is generally closed at 23.45 in time for everyone to join you on the dancefloor for your final few songs of the evening.

How does it operate?

Our bar is cashless – a better, quicker experience for your guests. We recommend highlighting this to guests ahead of your wedding via wedding website or similar.

Do you serve cocktails?

We have a cocktail list available for your guests – if you have a favourite and would like it to be available on the day do let us know and we will do our best to accommodate.

Can we put some money behind the bar for guests?

Absolutely. The bar can be run however you choose. Some couples host the bar for the entirety of their day; we can remove premium items from this offering such as 21 year old whiskies. We can run a tab and invoice this after your day. Alternatively; you can give guests drinks tokens and tell us what can be purchased by token (i.e. no shots, no doubles, only beer/wine/house spirit & mixer) or rather than tokens you can tell us a monetary amount and when you would like this to begin i.e. £1000 to start after dinner. Finally – your guests can pay for drinks as they go. We see all scenarios and our team are well versed on each one.

Transport...

Can I organise coaches?

We highly recommend coaches for the departure of your guests, there are a few companies on our recommended suppliers list. 70 seater coaches are no problem at all, double decker coaches are not possible due to overhanging trees.

Are there taxis?

There are two taxi companies operating in the area however they do not take pre bookings and sometimes have a scarcity of drivers later in the evenings.



Our Wedding...

What does your team look like?

We are a small, passionate team. We comprise of Ruairidh and Erin the owners, our fantastic general manager Jen who joined us in 2023 with a wealth of experience and our very experienced events coordinator Isla who looks after a lot of the communication and the planning of the logistics of your day. Together we will look after you from initial enquiry through your day itself so you will have a familiar face each step of the way!

What set up options do I have?

We have one main decision for you to make in terms of set up. We have recently purchased long wooden banqueting tables which are left naked to create a cosy, banquet feel or alternatively you can opt for traditional round tables with crisp white linen. We can share photographs of the different options on request or alternatively look at our Instagram!

Where is the dance floor?

Our most popular configuration of the space features a central dancefloor with tables each side. Alternatively, we can situate your dancefloor at the far end of the venue – the opposite end to the bar.

How many weddings do you do per week?

At the moment we book a maximum of two weddings in one week – we are very lucky to have a fantastic team and want our business to grow with them. We will always prioritise giving our couples the care and attention they deserve over bookings and have no intention of becoming a five wedding a week venue. That being said; we do not restrict the days in which we take bookings. We will never be able to guarantee the day before or day after you is free but will confirm how your week looks about one month out.

What happens if there is a wedding the day after mine?

We always make a little announcement; when we are doing our little bit of pre-dinner health and safety, to let your guests know that they are welcome to leave cars overnight but ask that they collect them before midday the following day. If you have things to collect from the venue i.e. décor bits, guest book, bits from getting ready we ask you to give us an indication of intended collection time. There is no pressure to collect these items the direct day after, we can organise for the day after that or beyond depending on your plans or if it is the day after but after midday on we will package your items up and store them in the castle. We will bring in an additional, dedicated member of staff to meet you and help you collect everything at a suitable time where you will not impact the current wedding. In terms of the running of your day, nothing will be in any way different to a day where there was not a wedding directly after yours. Our cleaning team begin at 5am so will not arrive during your wedding.

What happens if there is a wedding the day before mine?

If there is a wedding directly before yours, we will liaise with you in terms of dropping off any décor items/guest books etc. We will arrange a convenient time for you and us to drop off these items in the lead up to your wedding without impacting the wedding on the day before yours. The only items we will not be willing to store for you will be dresses, instead we will ask that you bring these on the morning of your day. If you have favours/individual menus or anything to be placed on your table, we will organise a place setting to be set up and for you to place these items as you would like on the day. We will photograph this and replicate it for all your place settings on the day. Our cleaning team are fantastic and the house will be fully prepared for 8am access (the standard access time irrespective of a wedding taking place the day prior) and the venue will be also be available for your suppliers to begin at the same time. In the event your suppliers (e.g. florist) requires earlier access, we can usually accommodate this with notice.



Suppliers...

Can I bring any suppliers I choose?

We will provide you with our recommended supplier list – this is a list of suppliers we have loved working with previously, not only for their beautiful, dedicated work but for their efficiency and personality. That being said – we have not met everyone, and we do not restrict you to suppliers in any shape or form, we love meeting new professionals within the industry!!

Other Questions...

Do you allow fireworks?

You may book a professional firework display through 21CC. As we are in the national park the display must be finished by 22.00 – weddings in height of summer will not get benefit of fireworks as it is not dark enough. Due to health and safety, we do not allow sparklers at the venue.

Do you allow dogs?

Dogs are welcome to join you throughout the day. We ask that they are kept on a lead during the service of your meal.

What about candles?

Candles in a holder (tea lights in a holder or pillar candles in a hurricane style holder) are permitted. We do not allow candlesticks in candelabras to be lit. You may use led candles or real candles can remain unlit if you would like to feature candelabra in your décor.

How big is your car park?

Our car park can hold around 70 cars and is situated behind the hedge to the left of the Castle, it is clearly signed for your guests. We keep the front of the Castle free from vehicles for photos.

Do you have disabled parking?

There is space directly in front of the venue for any disabled guests or those with limited mobility.

Is the venue wheelchair accessible?

The main Pavilion is fully wheelchair accessible. The venue is all on one level with a disabled loo and a lowered section of bar for anyone who needs it, there is also a ramp down to the terrace/outdoor ceremony area. The Castle itself is a listed building built in 1832 and is unfortunately not accessible due to a flight of stairs at the main entrance. The make-up room is at the top of the entrance tower and is therefore not wheelchair accessible. If a member of the bridal party is a wheelchair user and you wish to get ready at Boturich, we can accommodate this in the venue itself.

What is your payment schedule?

A deposit of £4000.00 is payable to confirm your date and finalise your booking. We then take 25% of remaining balance a year to your day, 50% of remaining balance six months to your day and your final balance, based on final numbers is due no later than 14 days before your event. Final numbers must be submitted to us 21 days before your event.

Friday and Saturday weddings carry a minimum number of 100 adult day guests.

2024 PRICING SUBJECT TO CHANGE



Whisky

Arran 10	£4.80
Balvenie Doublewood 12	£5.60
Bowmore 12	£4.60
Bowmore 18	£12.90
Glengoyne 10	£4.80
Glengoyne 12	£5.60
Glengoyne 18	£16.50
Highland Park 21YO	£28.60
J&B Blend	£3.30
Johnnie Walker Black	£4.00
Lagavulin 16YO	£10.15
Laphroaig	£5.60
Loch Lomond Original	£4.30
Loch Lomond 12	£6.80
Loch Lomond 18	£12.80
Macallan 12	£9.20
Dalmore 18YO	£15.70
Yamazaki	£8.25
Hibiki	£8.60

Bourbon

Jack Daniel's	£3.00
Knob Creek	£4.20
Makers Mark	£3.30
Southern Comfort	£3.00

Vodka

JJ Whitley	£3.00
Absolut Vanilla	£3.00
Absolut Citron	£3.00
Absolut Raspberri	£3.00
Grey Goose	£4.50

Gin

JJ Whitley	£3.00
Ben Lomond	£3.20
Bombay Sapphire	£3.80
Caorunn	£4.60
Edinburgh Gin	£3.50
Edinburgh Gin Liqueur	£3.00
Hendrick's	£4.40
Glaswegian	£4.50
Malfy	£3.60
Monkey 47	£4.30
Opihr	£4.60
Pickering's	£4.40
Sipsmith	£6.05
The Botanist	£6.20
Verano Watermelon	£4.00
Beefeater Pink	£3.00
Whitley Neil	£3.70

Liqueurs

Aperol	£2.20
Archers Peach	£3.00
Bailey's (50ml)	£4.40
Briottet Triple Sec	£2.75
Campari	£2.75
Chambord	£3.30
Cointreau	£3.30
Courvoisier Cognac	£4.40
Di Saronno	£3.30
Drambuie	£3.85
Giffard Cherry Brandy	£3.30
Glayva Liqueur	£3.85
Grand Marnier	£3.85
Jagermeister	£2.75
Kahlua	£2.75
Limoncello	£2.75
Sambuca	£3.30
Port	£3.50
Three Barrels VSOP	£3.30

Tequila

Jose Cuervo Gold	£4.00
Cazcabel Blanco	£4.00
Tequila Rose	£3.30

Rum

Bacardi	£3.60
Morgan's	£3.00
Goslings	£4.00
Havana Club	£3.85
Lamb's	£3.40
Malibu	£3.00
Ninefold Scottish	£4.50
Sailor Jerry	£3.60
Kraken	£4.00
Langs	£3.00

Non Alcoholic

Seedlip Garden 108	£2.75
Tanqueray Zero	£2.80

2024 PRICING SUBJECT TO CHANGE



Sparkling

Botter Prosecco	£5.50/£23.00
Lorentz Cremant D'alsace Brut	£7.00/£36.00
Sea Change Alcohol Free Sparkling	£5.00/£24.00
Piaff Brut Champagne	£12.50/£72.00
Piaff Rose Champagne	£15.00/£88.00

Draft

West 4 Lager	£5.20
West GPA	£5.90
Munich Red	£6.20
Guinness	£6.00
Kopparberg Strawberry & Lime Cider	£5.60

White

Villa Molino Pinot Grigio	£5.80/£22.50
Sea Change Chardonnay	£6.30/£25.00
Boundary Hut New Zealand Sauvignon	£8.10/£34.00
Chablis Domaine Du Colombier 2021	£12.50/£46.00

Bottle Beer

Birra Moretti	£4.30
Birra Moretti Zero	£3.30
Innis & Gunn	£4.40
Budweiser	£4.10
Peroni	£4.50
Peroni Zero	£3.30

Red

Las Condes Merlot	£5.80/£22.50
Sea Change Negroamaro	£6.30/£25.00
Goyenechea Malbec	£8.10/£28.00
Bourgogne Pinot Noir Albert Bichot 2020	£13.70/£54.00

Alco Pop

White Claw	£5.50
VK Ice	£4.00
WKD Blue	£4.00

Rose

Villa Molino Pinot Grigio Blush	£5.80/£22.00
Chemin De Provence Rose	£6.30/£26.00
Sea Change Provence Rose	£7.30/£37.00

Soft Drinks

Appletiser	£3.60
Coca Cola	£2.40
Diet Coca Cola	£2.20
Irn Bru	£2.20
Diet Irn Bru	£2.20
Tonic Water Fever Tree	£2.70
Ginger Beer Fever Tree	£2.70
Ginger Ale Fever Tree	£2.60
Lemonade Fever Tree	£2.70
Soda Water Fever Tree	£2.40
J20	£3.30
Red Bull Energy Drink	£3.00
Apple Juice	£1.20
Cranberry Juice	£1.20
Orange Juice	£1.20
Pineapple Juice	£1.20
Fruit Shoot	£2.40