

DRINKS & DINING



Ten Hill Place is part of Surgeons Quarter, a central destination of four venues and a hotel owned by The Royal College of Surgeons of Edinburgh. The College is a thriving global network of 25,000 medical professionals, pioneering in the advancement of surgical breakthrough and patient care since 1505.

We believe that everyone should be entitled to the very best surgery available to them. That is why we share the success of Surgeons Quarter in the development and availability of surgery around the world. So while we'll make you feel great during your visit, you'll feel better still, knowing you're helping make a difference to the lives of people who don't ordinarily have access to surgery.

www.surgeonsquarter.com

You may notice an equine theme around the Hotel. This is due to the fact that when the Royal College of Surgeons of Edinburgh was being built in 1832, it was discovered that the site was previously a riding stables and we wanted to acknowledge this fact in a creative way.

AFTERNOON TEA

2.00 - 5.00PM EVERY DAY

The following Sandwiches:

Smoked salmon, cucumber & cream cheese on wholemeal

Honey roast ham & tomato chutney on white

Cheddar cheese & pickle on wholemeal

Dainty Scones, raspberry Jam and chantilly cream

Seasonal fruit tartlet

Chocolate brownie served with cream cheese frosting

Served with your choice of the following Brodie's specialist teas:

Afternoon, decaffeinated, green tea, peppermint,
rooibos & apple, darjeeling, camomile, raspberry & peach,
red berry crush

Only
£15
Per Person

£5
Prosecco Upgrade
Per Person

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Bar and Lounge Dishes

Served 12:00 till 22:00

Bar Bites

Freshly baked bread, balsamic vinegar & mixed olives	£4.50
Charcuterie of cured meats, olives, artichoke, sun blushed tomatoes & breads	£12.00
Today's soup & freshly baked bread	£4.50
Classic Cullen skink & freshly baked bread	£6.50
Haggis spring rolls, chilli-dipping sauce	£5.50
Truffle & parmesan coated skin on fries	£4.50
Freshly baked scone, jam & cream	£2.00
Today's freshly baked tray bake	£2.00

Pizzeta's

Little pizza doughs topped with passata & one of the below	£4 each / 3 for £10
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*Chorizo & cheddar, sun blushed tomato & mozzarella,
black pudding & blue murder, olives & artichoke*

Sandwiches

All served with fries

Ten Hill Place club, grilled chicken breast, streaky bacon, gem lettuce, mayo & a fried egg	£11.00
Honey roast ham, mustard & tomato on white or wholemeal bread	£9.50
Oak smoked Scottish salmon & creamed horseradish on white or wholemeal bread	£9.50
Cheddar cheese & pickle on white or wholemeal bread	£9.50

Larger plates

Caesar salad – grilled chicken, baby gem, garlic croutons, poached egg, parmesan & dressing	£9.50
8oz Scotch beef burger, streaky bacon, cheddar & fries	£15.00
Beer battered haddock, tartare sauce, mushy peas & fries	£15.00
Highland beef and our own 1505 Ale pie, wholegrain mash & vegetables	£13.50
Toasted bloomer topped with sautéed wild mushrooms, poached hens eggs & herbs	£9.50

Desserts

Sticky toffee pudding, butterscotch sauce & vanilla ice cream	£4.50
Today's selection of ice creams	£4.50
Mull cheddar, Blue murder & clava brie, biscuits & chutney	£6.00

* Please inform your server of any allergies prior to ordering

Wines

Sparkling

	125ml	1/2 Btl	Btl
Prosecco NV, Cecelia Beretta, Veneto <i>Delicate fruit aromas and notes of sweet almonds on the nose. In the mouth the wine is fresh and persistent</i>	£6.00		£27.00
Delamotte Brut NV, Le Mensil sur Oger <i>One of the oldest Champagne houses, Delamotte's wines remain hand crafted and of fantastic quality</i>	£9.00	£22.95	£45.00
Delamotte Blanc de Blanc, 2007 Le Mesil sur Oger <i>Blanc de Blancs 2007 is all about balance - its power, finesse and purity co-exist flawlessly, each enhancing the other</i>			£99.00
Pol Roger Reserve Brut NV <i>Elegant and refined, the cuvée Brut Réserve is the champagne of all occasions</i>	£69.00		
Sparkling Rose "Le Colture" Prosecco Veneto, Italy NV	£6.00		£27.00

Rose

	125ml	175ml	Btl
La Brouette Rose, Plaimont, IGP Cotes de Gascogne <i>Fresh strawberries and cream with supple tannins and lively acidity</i>	£4.00	£5.50	£21.00
Pinot Grigio Rose, Montevento, Veneto <i>A fresh well balanced elegant rose with floral notes and hints of apricot</i>	£4.50	£6.00	£23.00

Aromatic and Intense

Whites

125ml 175ml Btl

Sauvignon-Semillon, "The Gathering"

£40.00

The Lane Adelaide Hills

A blend of aromatic, zesty Sauvignon Blanc laced with creamy Semillon, it's classic Bordeaux style but at a fraction of the price

Pessac-Leognan, Chatueau Pique Caillou

£45.00

This wine exudes power and lively citrus juice with an oak backbone

Veigadares Albarino Adegas Galegas, Spain

£39.00

A bracing, but intense wine with refreshing fruit flavours and fine acidity

Viognier, Puertas Antiguas, Valle Central, Chile

£4.75 £6.00 £23.00

Lively and crisp with flavours of apricot and pineapple, and delicate floral aromas

Gewurztraminer, Domaine Trapet,

£7.00 £9.75 £39.00

Alcase "Bebenheim"

Honeyed notes with hints of Lychee and rose water, with a grapey freshness and a high toned mineral finish

Soft, Rich and Full

Whites

	125ml	175ml	Btl
Pouilly-Fuisse, Domaine Dominique Cornin, Burgundy <i>Fresh lemon on the nose, married with accents of star anise and bursting with exotic fruit</i>			£45.00
Chardonnay, Les Grenadiers, Cotes de Thongue <i>Unoaked with creamy, juicy, ripe stone fruit notes</i>	£5.00	£6.75	£26.00
Bourgogne Blanc, “Les Settiles” Olivier Leflaive, Burgundy <i>Stylish without ostentation, the fruit of predominantly younger vines from the legendary villages of Puligny-Montrachet and Meursault</i>			£39.00
Chardonnay, Cakebread Cellars, Napa Valley, USA <i>Creamy, tropical fruit flavours with an intense minerality to balance the wine’s oaky richness and spice</i>			£59.00
Montagny 1er Cru “Bonneveaux” Olivier Leflaive, Burgundy <i>Classically structured as you would expect from a premier cru, with a core of mineral acidity, creamy fruit and subtle oak</i>			£40.00
Chardonnay, “Block 1A” The Lane, Adelaide Hill, Australia <i>Fresh vibrant tropical fruit fused with elegant creamy toasted notes</i>	£5.75	£8.50	£33.00
Chassagne-Montrachet, 1er “Les Macherelles” Domiane Fransios Carillon <i>This combines a bright vitality with a more serious, earthy, backdrop. Texturally this is lovely, sensual and silken, exuding poised elegance throughout. The finish is long, rich and harmonious</i>			£89.00

*For current Vintages please consult your server

Light Fresh

Whites

	125ml	175ml	Btl
Picpoul de Pinet, Domaine de Morin Langaran <i>Gentle refreshing and crisp with White flowers, citrus, and apricot notes</i>	£5.00	£7.00	£27.00
Sancerre, Domaine du Nozay, Loire Valley <i>Multi-award winning Sancerre, ripe, grassy fruit and complex minerality</i>			£39.00
La Brouette Blanc, Plaimont, IGP Cotes de Gascogne <i>Aromas of Lemon, Apple and stone fruit with a vibrant zesty palate</i>	£4.00	£5.50	£21.00
Sauvignon Blanc, Ana, Malborough <i>Beautifully balanced with fresh tropical fruit and herbaceous notes with a stoney minerality</i>	£5.50	£7.75	£30.00
Chablis, Domaine Vincent Damp, Burgundy <i>Benchmark Chablis from rising star Vincent Damp - stony minerality and richness with perfect poise</i>	£6.50	£9.75	£38.00
Pinot Grigio, Montevento , IGT Veneto <i>Well balanced with delicate grilled almond notes and a light citrus finish</i>	£4.50	£6.00	£23.00
Sauvignon Blanc, Rosario, Valle Central, Chile <i>Juicy citrus and gooseberry backbone overlaid with notes of fresh green apples</i>	£4.50	£6.00	£23.00

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Full-Bodied

Reds	125ml	175ml	Btl
Malbec, Achaval-Ferrar, Mendoza, Argentina			£39.00
Cabernet Sauvignon, Rosario, Valle Central, Chile <i>An approachable red with bright berry aromas, a fresh open palate and soft, ripe tannins</i>	£4.50	£6.00	£23.00
Chateaunuef-du-pape Grand Reserve, Chateau Beauchene <i>Rich, dark and handsome! Think Christmas in a bottle</i>			£49.00
Shiraz, Puertas Antiguas, Valle Central, Chile <i>Ripe, soft-textured Shiraz bursts with black fruit, violet notes and a hint of peppery spice</i>	£4.75	£6.25	£24.00
Amarone della valpolicella Riserva, Ceciela Berreta <i>Brooding and intense, this stunning Amarone recently won the ultimate 3 bicchieri award</i>			£59.00
Cabernet Merlot, “bin 19” Cranswick Smith, SE Australia <i>Cabernet Sauvignon–merlot blend, with brambly red fruit and cassis with a herbal twist</i>	£5.00	£6.50	£25.00
Merlot, “Dacres Pulpit” Bains Kloof, Breede River, South Africa <i>A juicy and easy drinking wine, with rich dark fruit and mocha notes</i>	£5.50	£7.50	£29.00
Malbec, Chamuyo, Mendoza Vineyards, Argentina <i>A juicy, supple wine with ripe summer fruits, herbs and warm spice</i>	£5.00	£7.25	£28.00
Montepulciano d’Abruzzo, Rocastella, Italy <i>Juicy red fruits, delicate spice and balsamic notes with soft tannins</i>	£5.00	£7.25	£28.00

*For current Vintages please consult your server

Serious, Brooding and Powerful

Reds

125ml 175ml Btl

Haut-Medoc, Chateau de Lemarque,

Fresh and sweet, with pure aromatic fruit, black and red fruit to the fore, scented with violets

£39.00

Grand cru St-Emilion, Chateau Barrail du Blanc

A nice thick red fruit nose, a sweet, seductively chewy palate and a fresh, clean, surprisingly long finish

£40.00

Paulliac, Chateau Lynch-Moussas

The fruit is rich and ripe, dominated by a blackberry notes and underpinned by tannins

£69.00

Crozes-Hermitage Vieilles Vignes, Tardieu-Laurent

Complex and stylish with red and black fruit, floral notes and tobacco/ cedar undertones

£45.00

Ribera del Duero, "Psi" Peter Sisseck

Warming, supple, spiced and rounded, Psi 2015 is a great ambassador for Ribera del Duero

£49.00

Shiraz Viognier, The Lane, Adelaide Hills, Australia

Smooth exuberant Aussie fruit with the structure and finesse of an old world classic

£6.25 £9.25 £36.00

Chateau Musar, Gaston Hochar, Lebanon

Savoury with hints of tobacco and wild herbs, this overflows with Musar's unique character and flavour

£55.00

Il Pino Di Biserno, Tenuta di Biserno, Tuscany, Italy

A rich array of red and black fruit, with beguiling freshness

£59.00

Gevrey-Chambertin 1er Cru, "Clos des Variolles" Domaine des Variolles

There is a lovely purity and depth with no hard edges, generous, richly fruited and impeccably balanced through to a refined, protracted, coffee finish

£89.00

Mellow, Soft and Fruity

Reds

	125ml	175ml	Btl
Tempranillo, Old Vines, Bodegas Navarro Lopez, Valdepenas, Spain <i>Ripe fruit with notes of anise, vanilla, cacao, cinnamon and balsamic</i>	£5.00	£7.00	£27.00
Pinot Noir, La Muse de Cabestany, IGP Pays d'Oc <i>Ripe cherries, and perfumed violets while being silky and smooth</i>	£5.00	£7.00	£27.00
Rioja Reserva, Belzoz Bodegas Zugober, Spain <i>Bursting with ripe, dark fruit balanced by complex savoury notes of leather and tobacco</i>	£7.00	£9.75	£40.00
Pinot Noir, Muddy Water, Waipara, New Zealand <i>Silky creamy mouthfeel with blackberries, Kirsch with underlying hints of chocolate and a spicy fruitcake finish</i>			£49.00
La Brouette, Jean d'Alibert, IGP Pays d'Oc <i>Plum-rich, savoury spiced and velvety Grenache and Syrah blend</i>	£4.00	£5.50	£21.00
Pinot Noir Reserva, Vina Mar, Casablanca Valley, Chile <i>Spicy and ripe fruited, yet retains an elegance thanks to the vineyard's proximity to the Pacific</i>	£6.00	£8.50	£33.00

Dessert/Fortified

Wines

50ml	75ml	Btl
	£7.00	£35.00

Royal Tokaji Blue Label 5 Puttonyos Aszú

This Tokaji is made in a traditional manner from the classic blend of Furmint Hárslevelü and Muskotály grape varieties. A wine with lovely sweetness balanced by a pronounced fresh acidity

Gonzales Byass Tio Pepe Fino Sherry

Tio Pepe oozes class and is deliciously refreshing with good weight. This pale-coloured, light bodied wine has a typical salty tang from the onshore sea breezes around Jerez . Brilliant with seafood, olives or nuts

£4.50

Pedro Ximenez Triana Hidalgo

Aromas of raisins, molasses, figs, toffee, caramel and nuts. The palate is incredibly thick and dense, with an oily texture, massive concentration and unsurpassed sweetness and prolonged length. The ultimate sweet wine!

£4.50

Corney & Barrow Ruby Port

A fabulous Ruby Port from Cristiano Van Zellar, producer of Quinta do Vale Dona Maria. Matured for three years in seasoned oak

£4.00

Quinta Do Vale Dona Maria LBV 2012

From an ancient estate in the heart of the Douro Valley, producing the finest Port and Douro wines

£4.50

*For current Vintages please consult your server

Draught Beer & Cider

	1/2 Pint	Pint
Carling, England	£2.50	£4.80
Staropramen, Czech Republic	£2.90	£5.50
Hellweather IPA, England	£2.90	£5.50
Maclachlans, Scotland	£2.50	£4.80
Aspalls Cyder, England	£2.70	£5.00
		2/3 Pint
Knops 1505, Scotland		£3.95
<i>A Cardamom infused ale with coriander, liquorice root and bitter orange peel brewed exclusively for sale within Surgeons Quarter</i>		

Bottled Beer & Cider

Knops California Common, Scotland	£4.75
<i>Originally known as steam beer, it was first brewed in the Californian gold rush days</i>	
Knops Musselburgh Broke, Scotland	£4.75
<i>This modern interpretation of this particular Scotch Ale style displays the characteristic malt sweetness perfectly balanced by some delicate hops</i>	
Knops Black Cork, Scotland	£4.75
<i>Black Cork was a beer brewed in Edinburgh in the 18th and 19th centuries. It was brewed by Bell's brewery which used to be located where the Pleasance Theatre now stands</i>	
Knops Cold Fury Lager, Scotland	£4.75
following the classic German style and using the world famous Hallertau hops from Bavaria.	
Corona, Mexico	£4.75
Guinness, Ireland	£4.80
Krombacher low Alcohol, Germany	£3.00
Rekorderlig Apple, Sweden	£5.50
Rekorderlig: Mango & Raspberry/ Wild berry	£5.50
Kopperberg wild berry 0% alcohol, Sweden	£3.50

Gin

	25ml Serve	50ml Serve Incl Tonic
Gordons <i>Best enjoyed with fresh lime wedges and a classic tonic water</i>	£3.50	£9.00
Tanqueray <i>Best enjoyed with fresh lime wedges and a classic tonic water</i>	£3.75	£9.50
Pickering's <i>Best enjoyed with a slice of grapefruit and a classic tonic water</i>	£4.00	£10.00
Pickering's 1947 <i>Best enjoyed with twisted orange peel and classic tonic water</i>	£4.00	£10.00
Hendricks <i>Best enjoyed with Thinly sliced cucumber and Elderflower tonic water</i>	£4.00	£10.00
Caorunn <i>Best enjoyed with thin sliced apple and a light tonic</i>	£4.00	£10.00
Daffys <i>Best enjoyed with fresh mint, lime and classic tonic water</i>	£4.25	£10.50
Rock Rose <i>Best enjoyed with a twist of orange, a sprig of rosemary and classic tonic water</i>	£4.25	£10.50
Arbikie Ak's <i>Best enjoyed with a twist of orange peel and sprig of thyme and classic tonic water</i>	£4.25	£10.50
Botanist <i>Best enjoyed with a twist of orange peel and Thyme and classic tonic water</i>	£3.75	£9.50
Crenmorne Gentleman Badger Sloe Gin <i>Best enjoyed with orange peel and Sicilian lemon tonic water</i>	£3.75	£9.50

Spirits 25ml

Vodka

New Amsterdam	£3.50
Absolut	£3.80
Ciroc	£4.50
Zubrovka	£4.25

Rum

Pampero Blanco	£3.50
Bacardi	£3.80
Morgans Spiced	£3.80
Kraken Spiced Rum	£4.50
OVD	£3.80

Cognac

Courvoisier VS	£4.50
Remy Martin VSOP	£5.25

Liquors

Malibu	£3.50
Chambord	£3.80
Southern Comfort	£4.00
Glayva	£4.25
Drambuie	£4.25
Cointreau	£4.00
Tia Maria	£3.80
Baileys (50ml)	£4.50
Campari (50ml)	£4.50
Martini Extra Dry (50ml)	£3.80
Cocchi Di Tornio (50ml)	£4.50

Cocktails

Cosmopolitan <i>Absolut vodka, Cointreau, Lime Juice & cranberry juice</i>	£7.95
Moscow Mule <i>Absolut Vodka, Fresh lime and ginger beer</i>	£7.95
Espresso Martini <i>Absolut Vodka, Tia Maria, Espresso</i>	£8.95
Bloody Mary <i>Absolut Vodka, Tomato Juice, Worcester sauce, Celery salt, Pepper, Tabasco and lemon juice.</i>	£8.95
Ciroc Le Fizz <i>Ciroc Vodka, St Germain Elderflower Liquor, fresh lime & soda</i>	£8.95
Mojito <i>Pampero Blanco Rum, fresh mint, lime & sugar topped with soda</i>	£7.95
Strawberry Daiquiri <i>Pampero blanco, lime juice, simple syrup & strawberry puree</i>	£7.95
19467 Tom Collins <i>Pickering's 1947 gin, Fresh lemon juice & simple syrup topped with soda</i>	£8.95
Southside <i>Pickering's gin, simple syrup shaken with fresh mint and lime</i>	£7.95
Lavender Negroni <i>Pickering's gin, campari and lavender infused vermouth</i>	£7.95
Whisky Sour <i>Whisky, simple syrup fresh lemon juice and Miraculous foamer</i>	£7.95
Scotch Mule <i>Whisky, fresh mint & lime topped with ginger beer</i>	£8.95
Margarita <i>Tequila & Cointreau shaken with fresh lime juice served straight up with a salted rim</i>	£7.95

Flights

Tour 1 – A mixed bag **£15.00**
Ardbeg 10, Tamdhu 10, Dalwhinnie 15

Tour 2 – Unpeated selection **£14.50**
Glenkinchie 12, Strathisla 12, AnCnoc 12

Tour 3 – Peated Selection **£16.00**
Benromach 10, Talisker 10, Lagavulin 16

Tour 4 – Premium selection **£34.00**
Balvenie 21 portwood, Bladnoch Samsara, Octomore 6.1

Tour 5 – Island Hopping **£14.50**
Jura 10, Highland park, Bunnahabhain 12

Tour 6 – Rule breakers **£16.00**
Bruichladdich Classic laddie, Ailsa Bay, Benromach 10

Gin Tour 1 **£14.00**
Caorunn, Daffy's, Arbikie Ak's Garnished and served with
a bottle of premium Tonic

International Whisky

25ml

Jameson's, Ireland

£4.25

Jack Daniels, USA

£4.25

Evan Williams Bourbon, USA

£4.25

Blended

J&B Rare

£3.80

Copper Dog Blended Malt

£4.25

Surgoens Ball Heavily peated Highland malt

£4.95

Lowland

Glenkinchie 12

£5.15

Auchentoshan 12

£5.15

Ailsa Bay

£6.95

Bladnoch Samsara

£8.95

Campbeltown

Springbank 10

£5.15

Highland

AnCnoc 12	£4.95
Dalwhinnie 15	£5.55
Edradour 10	£5.35
Glenmorangie 10	£4.95
Old Pulteney 17	£7.95
Oban 14	£5.55

Islay

Ardbeg 10	£5.15
Bruichladdich Classic Laddie	£5.15
Bunnahabhain 12	£5.25
Lagavulin 16	£5.95
Octomore 6.1	£11.95

Speyside

Balvenie Doublewood 12	£5.55
Balvenie Port wood 21	£15.95
Benromach 10	£4.95
Macallan gold	£5.15
Strathisla 12	£4.95
Tamdhu 10	£5.25

Softs

Coca Cola		£2.25
Diet Coke		£2.00
Coke Zero		£2.00
Irn Bru		£2.75
Sugar Free Irn Bru		£2.50
Red Bull		£2.95
Appletise		£2.50
Hartridges Orange and Passionfruit		£2.50
Hartridges Apple and Mango		£2.50
Tomato Juice		£2.00
Gordons Ultra Low Alcohol Gin and Tonic (<i>less than 0.5%</i>)		£3.95
Double Dutch Tonic		£2.50
Double Dutch Skinny Tonic		£2.50
Double Dutch Cucumber and Watermelon Tonic		£2.50
Franklyn and Sons Sicilian Lemon Tonic		£2.50
Soda Water		£2.00
Lemonade		£2.00
Ginger Ale		£2.00
Ginger Beer		£2.00
Strathmore 330ml	Still/Sparkling	£1.95
Strathmore 1ltr	Still/Sparkling	£5.00

Hot Beverages

Americano	£2.50
Flat White	£2.60
Latte	£2.95
Cappuccino	£2.75
Espresso	£2.50
Double Espresso	£2.75
Mocha	£2.95
Macchiato	£2.75
Hot Chocolate	£2.75
Selection of Brodies Teas	£2.50

Snacks

Available 12:00-22:00

Freshly baked scone, jam & cream	£2.00
Today's freshly baked tray bake	£2.00

