

One One Two

<<<<Wine Bar >>>>

Food for Wine

DRINK SNACKS

TORRES BLACK TRUFFLE CRISPS	3.50
TORRES SMOKED PAPRIKA CRISPS	3.50
GORDAL OLIVES MARINATED IN PESTO	4.95
PADRON PEPPERS ROASTED WITH SEA SALT	4.75
CARAMELISED CASHEW NUTS WITH TURMERIC	3.50
LEMON AND HERB HUMMUS, CRISPY CHICKPEAS, WARMED FLATBREAD	7.50
WARMED FOCACCIA, BALSAMIC VINEGAR, SPANISH OLIVE OIL	5.00
VEGETARIAN MEZZE, OLIVES, HUMMUS, ROAST PEPPERS, SPICED FALAFEL, WARMED FLATBREAD	9.50

SMALL PLATES FOR SHARING - WE RECOMMEND 2 DISHES PER PERSON FOR YOUR TABLE TO SHARE

STEAMED BAO BUNS (2) CHOICE OF FILLING - ROAST PORK BELLY OR PANKO CRUMBED	
AUBERGINE, PICKLED VEGETABLES, THAI GREEN CURRY MAYO	9.50
BUFFALO CAULIFLOWER, FRANKS HOT SAUCE, GARLIC AIOLI	9.00
HOT AND SOUR TOM YUM SOUP, KING PRAWNS, ASIAN HERBS AND CRISPY SHALLOTS	9.00
TEMPURA MONKFISH, SPICED HARISSA CARAMEL, CORIANDER, LIME AIOLI	12.00
STICKY MISO AND SESAME CORN RIBS, SPRING ONIONS AND WATERCRESS, TOGARASHI	9.00
TIKKA SPICED LAMB MEATBALLS, LENTIL DAAL, CUCUMBER YOGURT, WARMED FLATBREAD	10.50
THAI BRAISED BEEF CROQUETTE, CHILLI JAM, MASSAMAN, TURMERIC CASHEWS AND LIME	10.50
ROAST COD FILLET, SMOOSHED CARROTS, PISTACHIO PESTO, SPANISH OLIVE OIL	12.50
HOUSE MADE HUMMUS TOPPED WITH CHIMICHURRI PORTOBELLO MUSHROOMS, PARMESAN AND WARMED FLATBREAD	9.50

DELI PLATES

MEAT PLATE

SCOTTISH AND CONTINENTAL CURED MEATS FROM THE DELI COUNTER	3 CHEESE'S 12.50
WITH BREAD, CHUTNEY AND OUR FAVOURITE ACCOMPANIMENTS	5 CHEESE'S 20.00

CHEESE PLATE

A SELECTION OF CHEESE FROM THE DELI COUNTER SERVED WITH CRACKERS, OATCAKES, CHUTNEY AND OUR FAVOURITE ACCOMPANIMENTS	3 MEAT'S 12.50
	5 MEAT'S 20.50

MIXED PLATE

A SELECTION OF CHEESES AND MEATS FROM THE DELI COUNTER WITH BREAD, CRACKERS, CHUTNEY AND ACCOMPANIMENTS	25.00
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SOMETHING SWEET

AFFOGATO – Scoop of Vanilla Ice Cream, an Espresso, and a Liqueur of your choice (Grown up Milkshake) Kahlua, Amaretto, Tawny Port or Pedro Ximenez Sherry	7.50
STICKY FIG, POMEGRANATE AND PISTACHIO SUNDAE WITH CRUSHED MERINGUES	8.00
SPANISH CHURROS, WHITE CHOCOLATE AND MANGO SAUCE	7.50
JEAN LUCS' TART OF THE WEEK, (PLEASE ASK FOR THIS WEEKS FLAVOUR), VANILLA ICE CREAM	8.50
DARK CHOCOLATE MOUSSE, RED WINE POACHED PEAR, GINGERBREAD, HAZELNUTS	8.50

PORT/SHERRY/PUDDING WINES

CLINE CELLARS LATE HARVEST MOURVEDRE California – Lusciously Sweet Red– Black Berries & Prunes - Delicious	4.50
KARDOS TUNDERMESE LATE HARVEST TOKAJ Hungary Dried Apricots - Orange Blossom - Runny Honey	4.50
BETHANY OLD QUARRY FRONTI Australia Caramel – Honeysuckle – Marmalade	4.50
DONNAFUGATA 'BEN RYE' PASSITO di PANTELLERIA Ben Ryé is the luscious “passito” sweet wine from the little island of Pantelleria where old Zibibbo vines are grown using the traditional “alberello pantesco” bush-training system. Dried grapes give the intense honey, apricots and almond finish. Ben Rye wins numerous awards and one of the most appreciated sweet Italian wines in the world	8.00

TEA & COFFEE

SINGLE ESPRESSO/DOUBLE ESPRESSO	2.00/2.30
AMERICANO	2.40
CAPPUCINO/LATTE/CHAI LATTE	2.80
FLAT WHITE	2.80
MOCHA	2.90
MACCHIATO	2.40
ETEAKET ENGLISH BREAKFAST TEA/EARL GREY	2.20
HERBAL TEAS – MINT/GREEN TEA/APPLE & CRANBERRY/CAMOMILE	2.25
LUXURY HOT CHOCOLATE	3.00
ICED COFFEE	2.90
SOY/OAT MILK AVAILABLE	0.50

One One Two

<<<<Wine Bar >>>>

WINE FOR FOOD

	175ml	250ml	500ml
WHITE WINES			
Tombacco Pecorino Terre di Chieti Italy Pecorino Exotic Fruit – Soft Spice – Intense Flavours	5.20	6.75	13.50
Kardos Furmint Hungary Furmint Grapefruit – Pear – Lime – Crisp & Elegant	5.40	7.00	14.00
Chardonnay Turitelles, Domaine D'Altugna France Chardonnay Green Apple – Pear – Unoaked – A joy to drink	5.60	7.40	14.80
Jérémie Huchet Sauvignon Blanc & Melon de Bourgogne France Sauvignon & Melon de Bourgogne Exotic Fruit - Completely and utterly glugable	5.60	7.40	14.80
The 'Dot' Peach Riesling Austria Riesling Apricot – Peach – Great with spicy food	5.60	7.40	14.80
RED WINE			
Domaine de la Creuze Noire Coteaux Bourguignon France Gamay Raspberry & Strawberry Fruits – Good Value Red Burgundy	5.60	7.40	14.80
Pitchfork Shiraz Australia Shiraz Rich – Cherry, Plum - Smooth Chocolate Influences	5.40	7.00	14.00
Conte Vistarino Pinot Noir Italy Pinot Noir Ripe Black Cherry – Fresh & Elegant – Silky	5.60	7.40	14.80
Amalaya, Calchaquí Valley Malbec Argentina Malbec Red Berries – Touch of Spice & Chocolate – Fruity	5.40	7.00	14.00
The 'Dot' Cherry Zweigelt Austria Zweigelt Medium Bodied – Crunchy – Cherry Fruit – Raspberry - Vanilla	5.60	7.40	14.80
ROSE & FIZZ			
Pierre de Taille Provence Rose France Grenache, Syrah Delicate – Summer Berries	5.40	7.00	14.00
Domaine Drouard Egiodola Rose France Egiodola Raspberries & Strawberries – Aromatic & Fruity	5.20	6.75	13.50
Belstar Prosecco DOC Bottle Italy Glera Peaches – Pears	20.50		
Gocce di Favola, Prosecco Extra Dry 175ml Glass Italy Glera Zesty – Apples - Soft & Fresh	6.95		
Bel Star Rose Prosecco Bottle Italy Pinot Noir Strawberries Cream Raspberry Great summer fizz	20.50		

WINE FLIGHTS

WHITE WINE FLIGHT - A Trip Around Europe

Kardos Furmint - Furmint - Hungary
Chardonnay Turitelles, Domaine D'Altugna Tombaco - Chardonnay - France
Pecorino Terre di Chieti - Pecorino - Italy

3 x 125ml Glasses £12.00

RED WINE FLIGHT - Summer Reds

Domaine de la Creuze Noire Coteaux Bourguignon | Gamay | France
The 'Dot' Cherry Zweigelt | Zweigelt | Austria
Amalaya, Calchaquí Valley Malbec | Malbec | Argentina

3 x 125 ml glasses £12.00

FRENCH SUMMER ADVENTURE - White, Rose & Red

Chardonnay Turitelles, Domaine D'Altugna Domaine
Domaine Drouard Egiodola Rose
Domaine de la Creuze Noire Coteaux Bourguignons

3 x 125ml ml Glasses £12.00

**ALL THE WINES ON OUR WINE WALL ARE AVAILABLE TO TAKE AWAY
OR DRINK AT YOUR TABLE FOR A SMALL CORKAGE FEE - 7.00**

Please feel free to have a browse or ask any of the staff for a recommendation

COCKTAILS & DRINKS

ESPRESSO MARTINI Espresso – Vanilla Vodka – Kahlua	7.50
APEROL SPRITZ Aperol – Prosecco – Soda	7.50
SANGRIA MARTINI Red Wine – Brandy – Apple Liqueur – Raspberry Liqueur -Orange Juice	7.50
LEMON SHERBET Sauvignon Blanc – Limoncello Frangelico Lemon Juice	7.50
PINKSTER 75 Pinkster Gin – Chambord – Lemon Juice – Prosecco	7.50

GIN 25cl

BROCKMANS	3.30
HENDRICKS	3.20
CAORUNN	3.20
AVVA	3.50
WILD ISLAND	3.50
PINKSTER	3.60
HIGHCROFT	3.50
ORKNEY RHUBARB	3.50
ROCK ROSE	3.30

WHISKY 25cl

GLENGOYNE 10YO	4.10
OLD PULTNEY 12yo	4.10
TALISKER 10yo	4.10
LEDGAIG 10yo	4.10
GLEN MORAY SHERRY CASK	4.10
ISLE OF SKYE BLENDED 8yo	2.60

DIGESTIFS & LIQUEURS

SANDEMAN DON FINO SHERRY	3.00
BARON DE SIGOGNAC BAS ARMAGNAC	4.10
COURVOISIER VSOP	2.90
GLAYVA	2.90
ARRAN GOLD	2.90
LAZZARONI AMARETTO	2.50
SANDEMAN 10YO TAWNY PORT	5.00
SANDEMAN ROYAL AMBROSANTE PEDRO XIMENEZ SHERRY	5.00

BEER & CIDER

BIRRA MORETTI 330ml	3.60
ORKNEY SWANNEY IPA 500ml	4.85
BLACK ISLE GOLDFINCH ORGANIC IPA CANS 330ml	4.10
THISTLY CROSS ORIGINAL CIDER 500ml	4.50
THISTLY CROSS WHISKY CASK CIDER 500ml	4.60

NON ALCOHOLIC DRINKS

BRECKLAND PEAR & ELDERFLOWER POSH POP	2.40
BRECKLAND ORCHARD CREAM SODA & RHUBARB POSH POP	2.40
SAN PELLEGRINO ARANCIATA	2.20
ORANGE & APPLE JUICE	1.70
BIRRA MORETTI 0% ITALIAN LAGER	3.00
COKE / DIET COKE / IRN BRU	1.90
APPLETISER	2.40
BUNDABURG GINGER BEER	2.80
HIGHLAND SPRING STILL & SPARKLING WATER 330ml/Litre	2.00/3.90

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Boozy Brunch

BRUNCH PLATES FOR SHARING

STEAMED BAO BUNS (2), BUTTERMILK FRIED KING PRAWNS, BLOODY MARY MAYO, DILL PICKLES	10.00
SMOKED HADDOCK KEDGEREE ARANCINI, MINT AND CUCUMBER YOGHURT, PEA TENDRILS	9.00
PANKO CRUMBED ROMANO PEPPERS, CRISP LETTUCE, SRIRACHA AIOLI, BRIOCHE BUN	9.00
SWEET POTATO AND CORN FRITTERS, ROAST CHERRY TOMATOES, AVOCADO, CORIANDER	9.00
SPICED LAMB SAUSAGES, MARSALA BEANS, CHILLI FRIED EGG, TOASTED SOURDOUGH	10.00
ROOT VEGETABLE ROSTI, GRILLED HALOUMI, MIDDLE EASTERN PEPPER SAUCE, PEA TENDRILS	9.50
BRIOCHE FRENCH TOAST, CARAMELISED BANANA, VANILLA ICE CREAM, BLUEBERRIES	10.00
CORNFLAKE PANNACOTTA, SEED AND NUT GRANOLA, STRAWBERRY COMPOTE	8.50

DRINKS

SALTED CARAMEL ESPRESSO MARTINI – Kahlua, Vanilla Vodka, Salted Caramel Liqueur, Espresso	7.50
BREAKFAST MARTINI – Gin, Triple Sec, Marmalade, lemon Juice	7.50
APEROL MIMOSA – Aperol, Fresh Orange, Prosecco, Soda	7.50
TAITTINGER BRUT NV CHAMPAGNE – 175ml Glass	10.50
CONTE VISTARINO BRUT ROSE – 175ml Glass	6.95
VILARNAU ROSE ALCOHOL FREE ORGANIC SPARKLING WINE – 175ml Glass	3.95

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Jubilee Specials

RATHFINNY ENGLISH SPARKLING WINE	£8.50 175ml Glass
DUBONNET ROUGE – DUBONNET, GIN & LEMON (THE QUEENS FAVOURITE DRINK)	£7.50
PIMMS	£5.00

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Jubilee Specials

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PIMMS	£5.00

One One Two Wines of the Week

Domaine Philippe Rimbault Sancerre Blanc Les Godons, France

Owner and winemaker Philippe Rimbault finds himself in the charmed position of owning top class vineyards that straddle both banks of the Loire River in Pouilly-Fumé and Coteaux du Giennois. His outstanding Sancerre's are made from exceptional hand-picked fruit, grown on soils that date back 130 million years to the Jurassic period and that are perfect for producing supreme Sauvignon Blanc.

Jancis Robinson "Les Godons is a parcel of land. Argilo calcaire. Smells of ripe oranges and that carries right through onto the palate. Wonderful tinges of tropical fruit trimmed with Sancerre greenness and elegance. Subtle and yet intense. Lovely length"

£7.90 175 ml Glass

Domaine de la Solitude, Châteauneuf-du-Pape Rouge, France

Wines have been made on this estate for several hundred years, dating back to 1264 when the family arrived from Italy to serve the pope in Avignon. The three hats depicted on the label, signifies two bishops and a pope, who were among the fore fathers of the Lançon family. Today, the domain with its 38 hectares in the Châteauneuf du Pape appellation, is passing to the next generation as brothers Jean and Michel Lançon are handing over the reins to Florent, Michel's son. Florent, who is passionate about innovative winemaking, while honouring traditional values, has recently started working with new tulip-shaped concrete vats which were initially designed for Cheval Blanc and are at the cutting edge of winemaking technology. Domaine de la Solitude's wines are renowned for their characteristic elegance whilst expressing the true origins of their terroir.

A rich and opulent wine with ripe blackcurrant aromas layered with notes of the garrigue and cistus flowers. Full bodied but with a soft texture on the palate; this wine retains the estate's characteristic elegance whilst embracing a modern style of winemaking

£8.50 175 ml Glass

WEEKEND SPECIALS

Smoked Haddock, Cheddar and Chive Croquettes with Minted Pea Puree

7.00

Seared Cairngorm Venison Loin, Rocket Salad, 30 Month Aged Parmesan, Sauce Gribiche

9.50

WEEKEND DRAM

Aberlour 16 Year Old Double Cask

A fruity and spicy release from Aberlour, this 16 year old has been matured in a combination of sherry butts and first-fill bourbon casks. Jim Murray scored it 94.5/100 in his 2015 Whisky Bible, describing it as 'a malt of unbridled magnificence'. One of Chef Gordon's favourite drams

£7.75 25cl dram

WEEKEND SPECIALS

Smoked Haddock, Cheddar and Chive Croquettes with Minted Pea Puree

7.00

Seared Cairngorm Venison Loin, Rocket Salad, 30 Month Aged Parmesan, Sauce Gribiche

9.50

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BAR BITES

TORRES BLACK TRUFFLE CRISPS	3.50
TORRES SMOKED PAPRIKA CRISPS	3.50
GORDAL OLIVES MARINATED IN PESTO	4.95
PADRON PEPPERS ROASTED WITH SEA SALT	4.75
CARAMELISED CASHEW NUTS WITH TURMERIC	3.50
LEMON AND HERB HUMMUS, CRISPY CHICKPEAS, WARMED FLATBREAD	7.50
WARMED FOCACCIA, BALSAMIC VINEGAR, SPANISH OLIVE OIL	5.00
VEGETARIAN MEZZE, OLIVES, HUMMUS, ROAST PEPPERS, SPICED FALAFEL, WARMED FLATBREAD	9.50

TEA & COFFEE

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AMERICANO	2.40
CAPPUCINO/LATTE/CHAI LATTE	2.80
FLAT WHITE	2.80
MOCHA	2.90
MACCHIATO	2.40
ETEAKET ENGLISH BREAKFAST TEA/EARL GREY	2.20
HERBAL TEAS – MINT/GREEN TEA/APPLE & CRANBERRY/CAMOMILE	2.25
LUXURY HOT CHOCOLATE	3.00
ICED COFFEE	2.90
SOY/COCONUT/OAT MILK AVAILABLE	0.40