

# SLÀINTE

“Here, time slows. Stories are shared.  
And laughter lingers long after the  
final glass is set down.

Named for the Gaelic toast Slàinte,  
our bar is a tribute to Slàinte mhath,  
a heartfelt wish for good health,  
passed down through generations.

It’s more than a toast.  
It’s a moment of connection,  
a gesture of warmth between friends,  
old and new.”

Raise a glass to 180 years of Mar Hall,  
where timeless elegance and  
creative spirit meet to shape the future.

# A Legacy of Elegance

## Celebrating 180 Years of Mar Hall

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This theme honours Mar Hall's extraordinary 180-year journey, blending the grandeur of its rich history with a vision of innovation and creativity for the future. As we raise a glass to nearly two centuries of heritage, we also celebrate the artistic spirit and cultural vibrancy that inspire us today.

Rooted in Mar Hall's tradition of luxury and resilience, this concept reimagines the estate's timeless elegance through the lens of craftsmanship, creativity, and enduring sophistication.

It's a tribute to the stories, artistry, and innovation that continue to shape Mar Hall's legacy. Each cocktail reflects a chapter in this journey, weaving together the essence of heritage and the promise of a bright future, offering a refined, glamorous experience in every sip.



180

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Sweet, Sour, Refreshing

The Macallan 12yr Double Cask,  
Aelder Ana, Sūpāsawā, Ginger ale,  
Chocolate bitters

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"180" honours Mar Hall's milestone anniversary, symbolising both heritage and reinvention. This decadent twist on a classic whisky high ball combines the richness of Scottish whisky with caramel and chocolate, creating a flavour profile that's as enduring and vibrant as Mar Hall itself. Each sip invites you to celebrate 180 years of luxury, charm, and Scottish elegance, while the floral notes hint at the estate's lush grounds.

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Highball glass with crushed ice,  
with a golden cherry

£23



# The Belle Époque

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## Floral, Fruity And Citrusy

Belle de Brillet, Dark Cacao,  
Mar Hall Honey, Sūpāsawā,  
Champagne

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Inspired by the world-renowned French 75, but with a distinctly Scottish touch, "The Belle Époque" celebrates Mar Hall's link to elegance and artistry from the 1800s. Cognac, Champagne, and raspberry create a luxurious, effervescent experience that transports guests to an era of grand celebrations and sophistication. This glamorous cocktail marks Mar Hall's enduring allure in a blend that's both timeless and distinctly modern.

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Presented in an elegant flute, and finished with a bleeding flower petal, marking 180 years of elegance, celebration, and unforgettable moments.

£19



# The Piper's March

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Smoky, Herbal, Sweet

Pensador Mezcal, Coffee Liqueur,  
Secret Garden Pinot Noir Vermouth,  
Agave, Black Walnut Bitters

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A tribute to the resilience of Scottish spirit, "The Piper's March" honours the bravery of those who marched forward with strength and courage. Crafted like a smoky Manhattan, the drink layers mezcal and Scottish vermouth, with hints of agave and walnut bitters, giving depth and warmth. Inspired by the courage of Scottish pipers rallying the troops, this drink tells a story of bravery and strength found in the heart of Mar Hall.

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In a rocks glass with a large  
branded cube. It comes encased  
in a chamber with the smoke  
of maple wood chips.

£17



# The Highland Hero

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## Sweet, Sour, Smooth

The Dalmore 12yr, Belle de Brillet,  
Aelder Ana, Malbec,  
Aztec Chocolate Bitters,  
Fresh Orange, Fresh Lemon

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"The Highland Hero" celebrates the valour and legacy of Jimmy Ritson, a local figure whose bravery resonates through Mar Hall's history.

This rich and velvety digestif combines whisky with pear and chocolate, offering a decadent nod to Scotland's spirit of resilience. A true tribute to the heroes of the Highlands, it blends smooth sweetness with a touch of spice, making it a perfect close to a grand meal.

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Rocks glass with a large stamped ice cube, symbolising the strength and enduring legacy of Scotland's heroes.

£19



# The Workshop of the World

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## Sweet, Sharp, Umami

8 Lands Gin, Aelder Elixir,  
Verjus, Pine "Caviar"

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Paying homage to Scotland's industrious past, "The Workshop of the World" captures the spirit of Scottish craftsmanship and innovation. Featuring award-winning Speyside gin with elderberry liqueur and grape cordial, this cocktail balances sweet, savoury, and refreshing notes, just like the diverse talents that once made Scotland the heart of global industry. Each pine "caviar" pearl evokes Scotland's vast landscapes and industrious heart, where tradition meets artistry.

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Coupe glass, accompanied by a spoon of pine caviar, symbolising Scotland's enduring legacy of craftsmanship and ingenuity.

£17



# Eureka

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## Herbal, Umami, Bittersweet

Storywood Añejo, Aperol, Amaro  
Lucano, Verjus, Peychaud's Bitters

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Scotland has a wonderful history of innovation and invention. "Eureka" pays tribute to the creative Scottish minds that have shaped the past, present, and future. Mar Hall in particular brought together doctors and shipbuilders to revolutionise modern medicine. Indulge in an apéritif based around tequila aged in Scottish whisky barrels with ingredients from around the world.

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Nick and Nora glass with  
gordal olives , a bold nod to  
ingenuity and the art of invention.

£17



# Canary Girl

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## Cool, Creamy, Sweet

Birch Botanical Vodka, Liquid Oats  
Raspberry and Vanilla, Grenadine

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This dairy-free creamy digestif, "Canary Girl," honours the women who powered Scotland's industries. With a comforting and slightly spiced profile, this drink reflects the dedication of the women who stepped into new roles, balancing strength with elegance. It's a toast to resilience, warmth, and the spirit of collaboration that shaped Mar Hall's local legacy.

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Coupe glass with a dehydrated strawberry dusting, a delicate tribute to the grace and strength of Scotland's trailblazing women.

£19



# Rivertide

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## Tropical, Sweet, Sour

Matugga Spiced Rum, Passoã,  
Mango, Ginger, Sūpāsawā,  
Raspberry Lemonade

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"Rivertide" flows with tropical notes and Scottish warmth, evoking the River Clyde that winds its way through Scotland's heart and heritage. Combining rum, mango, and ginger, this cocktail celebrates Mar Hall's idyllic setting near the Clyde, blending local charm with a vibrant, exotic twist. Much like the river, the cocktail is refreshing, layered, and a nod to Mar Hall's connections both locally and globally.

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Highball glass with crushed ice, garnished with bleeding dehydrated fruit, mirroring the ever-changing hues of the river at dusk.

£17



# The Gallant 74

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## Sharp, Sweet, Dry

Secret Garden Lemon Verbena Gin,  
Italicus di Rosolio, Aelder Ana, Verjus,  
Sparkling Rosé

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Named to honour "The Gallant 74," this cocktail is a tribute to valour and resilience, symbolising Mar Hall's longstanding connection to stories of bravery. The fusion of gin, floral Italicus, and delicate lavender evokes the strength and beauty of those who shaped history with courage. Effervescent and floral, "74" is both a celebration of heroism and a toast to Mar Hall's legacy as a place where remarkable tales live on.

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Champagne coupe with a single bleeding lavender petal, elegantly capturing the essence of remembrance and timeless grace.

£17



# Artistry

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## Floral, Tart, Refreshing

Secret Garden Lavender and Jasmine,  
Lucky Apple, Lavender, Grapefruit Soda

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A celebration of creativity, "Artistry" is inspired by Glasgow's dynamic arts scene and the elegance of Mar Hall's refined beauty. This cocktail fuses delicate floral notes with crisp apple and bright citrus, evoking the essence of imagination and innovation. Each sip is a vibrant expression of craft and inspiration, much like a painter's brush upon the canvas.

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Wine glass with an artistic painted garnish, reminiscent of a painter's palette, capturing the spirit of creation in every detail.

£17



# Highland Mist

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## Rich, Slightly Sweet, Spiced

Dalmore Cigar Malt, Secret Garden  
Pinot Noir Vermouth,  
Dom Bénédictine

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"Highland Mist" is a tribute to Scotland's ethereal landscapes, where rolling fog meets centuries of tradition. The bold richness of Dalmore Cigar Malt is softened by the subtle complexity of Pinot Noir vermouth, while Benedictine's herbal warmth lingers like the echoes of Highland lore. A whisky lover's indulgence, this cocktail captures the spirit of the land and the quiet embrace of Mar Hall's timeless setting.

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Rocks glass with a misty essence,  
evoking the Scottish Highlands and  
the whispers of history in every sip.

£25



# Encore

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## Creamy, Sweet, Indulgent

Avallen Calvados, Dark Cacao Liqueur,  
Double Cream

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A standing ovation in a glass, "Encore" pays homage to Glasgow's legendary music halls and Mar Hall's deep connection to culture. The velvety blend of apple brandy, rich cacao, and indulgent cream is a performance of decadence, each note harmonising in perfect balance. Whether a toast to an unforgettable night or a final act before departure, "Encore" leaves a lasting impression, just like the city's greatest performances.

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Nick and Nora glass with a  
microphone-inspired garnish,  
celebrating the rhythm, passion,  
and artistry of the stage.

£18

# CLASSIC COCKTAILS

£15

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## Amaretto Sour

A classic blend of sweet and sour

## Bramble

Blackberry and citrus with a gin base

## Classic Martini

A dry gin or vodka based mad  
to your taste

## Cosmopolitan

Vodka, cranberry, and lime for a stylish sip

## Daiquiri

A tropical and tart rum-based cocktail

## French Martini

A vibrant mix of vodka, pineapple,  
and raspberry

## Mai Tai

A tropical lime and rum mix

## Manhattan

A dark and smooth mix of  
bourbon and vermouth

## Margarita

A refreshing mix of tequila,  
orange and lime

## Mojito

A bright and refreshing classic mix  
of rum, lime and mint

## Old Fashioned

A classic blend of whisky, bitters, sugar,  
and orange peel

## Negroni

A balanced bittersweet blend of gin,  
campari and vermouth

## Paloma

A bittersweet mix of tequila,  
lime and grapefruit