

# MILLER's

## Drinks & Nibbles

### Cocktails

<b>PORNSTAR MARTINI</b> Vanilla Vodka, Passoa, Passionfruit Puree, Lime Juice served with a shot of Prosecco	£6.95
<b>AMARETTO SOUR</b> Amaretto, Angostura Bitters, Lemon Juice, Egg White	£6.45
<b>ESPRESSO MARTINI</b> Espresso, Vanilla Vodka, Kahlua	£6.45
<b>OLD FASHIONED</b> Bourbon, Angostura Bitters, Sugar, Orange Peel	£5.95
<b>COSMOPOLITAN</b> Vodka, Cointreau, Cranberry Juice, Lime Juice	£6.45

### Whiskeys

<b>SPEYBURN, BRADN ORACH</b> A Speyside Whisky, Fresh, citrus, honey & vanilla	£3.50
<b>SPEYBURN 10yo.</b> A Speyside Whisky, A mellow, award winning dram, touches of fresh fruit and hints of toffee and butterscotch.	£4.00
<b>TALISKER 10yo.</b> A maritime Island Whisky, powerful peaty notes with briny hints to it's coastal influence, underlying layers of dried fruit sweetness.	£4.50
<b>EDRADOIR 10yo</b> A Highland Whisky, matured in Oloroso Sherry barrels, gives this whisky an almond sweetness on the palate.	£5.00
<b>BALVENNIE 14yo. CARIBBEAN CASK</b> From the very heart of Speyside. After extended ageing in ex Bourbon casks, this whisky is transferred to ex Caribbean Rum casks for a period of "finishing". The core notes of vanilla and fudge are thereby enhanced with spicy overtones.	£5.00
<b>THAMDHU 12yo</b> A Central Speyside Whisky, matured for 12 years in the finest Sherry casks. Tropical fruits on the nose and palate, with a long finish of spice, dried fruits and a gentle hint of peat smoke.	£5.50

### ARBEG CORRYVRECKAN

A potent, cask strength whisky from the island of Isla.

Bottled at a warming 57.1%.

Laden with layers of coastal peat, medicinal phenolics, seaweed, brine and hints of pepper. Named, appropriately, after the world's second largest whirlpool, located to the North of Isla.

£8.50

### GLEN SCOTIA, 14yo. TAWNY PORT FINISH, PEATED & CASK STRENGTH

A Limited Edition Whisky from Campbeltown.

Matured in recharred American Oak barrels, First Fill Bourbon barrels and hogsheads. Vatted and then transferred to ex Tawn Port Hogsheads for a 6 month finishing. Bottled at cask strength. (52.8%)

Well balanced fruit, warming spice and camp-fire peat smoke, reminiscent of autumnal burning leaves.

The port casks finish lends an additional layer of dark berry fruits.

£10.50

### Warm Nibbles

(Served 5pm – 8.30pm)

<b>GARLIC &amp; CHILLI KING PRAWNS</b> Served on Toasted Bread with Homemade Guacamole (GF Available)	£7.50
<b>GARLIC MUSHROOMS</b> Served in a Creamy White Wine Sauce Served with Crusty Bread	£5.50
<b>WARM CHORIZO</b> Cooked in Red Wine and Garlic served with Crusty Bread	£5.50
<b>GRILLED HALLOUMI SALAD</b> Baby Gem, Tomatoes, Cucumber and Pesto Dressing	£7.00
<b>TRUFFLE AND PARMESAN FRIES</b>	£4.00
<b>PIZZA MARGHERITA</b> Classic Margherita, Italian Tomato and Basil Sauce topped with Cheese	£9.00
<b>YORKSHIRE STEAK &amp; WILD MUSHROOM PIZZA</b> Yorkshire Dry Aged Pink Steak, Garlic Wild Mushrooms, Spicy Cheese and Mozzarella	£16.00
<b>Cold Nibbles</b> (Served 5pm – 9.30pm)	
<b>OLIVES &amp; FETA</b>	£4.00
<b>WARM CRUSTY BREAD, OLIVE OIL &amp; BASLAMIC</b>	£3.00
<b>SMOKED PAPRIKA PORK CRACKLING</b>	£4.00

#### FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order. Thank you.