

Wine List at the Inn

Wines at the inn are curated for our menu by our Operations and Inn Manager, Head Chef and recommended through our sommelier at Matthew Clark offering a variety of accessible new and old world tastes. Our Monte Verde wines are vegan certified; the Bordeaux Blanc and Bordeaux are both Organic offering a delicious option for the environmentally conscious. Low/No alcohol options are available by the glass.

All wines by the glass are measured as per the Weights and Measures Act at 125, 175 and 250ml.

		Bottle	250	175	125
WHITES					
Monte Verde Sauvignon Blanc	12.5%	21.00	£8.25	£6.25	£5.05
<i>Vegan Grapes from vines planted in the Central Valley provide raw material for this crisp, zesty Sauvignon Blanc with tropical fruit flavours. Chile</i>					
Alamos Chardonnay Mendoza	13.0%	21.50	£8.45	£6.45	£5.25
<i>Alamos grapes are grown at the foothills of the Andes Mountains at elevations of 5,000 feet, where intense sunlight, cool evening temperatures and mineral-rich irrigation from snowmelt translate to wines with intense flavours. Argentina</i>					
Da Luca Pinot Grigio	12.0%	22.00	£8.65	£6.65	£5.45
<i>A dash of Viognier gives the wine aromatic notes. Showing aromas of white flowers, pink grapefruit and Cox's apple; the palate displays melon and guava flavours with a crisp acidity and rich finish. Italy</i>					
Picpoul de Pinet Réserve Mirou	13.0% 75cl	30.00			
<i>The Picpoul grape has been grown around the sleepy village of Pinet, close to the Mediterranean coast, for centuries. Surprisingly bright and fresh for a wine produced in such a warm climate, makes for a good food wine and is particularly good with seafood. France</i>					
Highfield Riesling	12.0% 75cl	31.00	*The one to try		
<i>A sensationally light Riesling displaying dried apricot and peach aromas with a fresh, intense palate and hints of sherbet.</i>					
Luigi Valori Pecorino DOC	13.5% 75cl	34.00			
<i>Nose with fine notes of Mediterranean scrubland, on the palate for its extreme freshness and crispness. Perfect for aperitifs and fresh summer menus, it is the ideal all-round companion for fish dishes. Italy – Bio</i>					
Domaine du Seuil Bordeaux Blanc	12.5% 75cl	39.00			
<i>Bob Watts established a great reputation for the quality of his superb white Graves, a tradition now being carried on by his daughter and son-in-law. This wine is made using 80% Sémillon and 20% Sauvignon Blanc. Some of the Sémillon is barrel-fermented to give a delicious toasty-vanilla note on the palate. – Organic – This wine is highly recommended by our sommelier and inn manager. France</i>					
SPARKLING					
Trulli Prosecco Brut	10.5% 75cl	25.00			£6.75
<i>Elegant and crisp with a fine bubble mousse and delicious apricot, pear and citrus flavours. Perfect with charcuterie.</i>					
Alcohol Free Prosecco	0.05% 75cl	25.00			£6.75
<i>Variable option. Please ask for more information.</i>					
CHAMPAGNE					
<i>Please request our available Champagnes from the team, (note that a minimum of 1hr is required for suitable chilling.)</i>					
Lanson Black Label					
Veuve Cliquot					
Moët and Chandon					

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Bottle 250 175 125

ROSE

Whispering Hills White Zinfandel	10.5% 75cl	22.00	£8.25	£6.25	£5.05
<i>Sweet rosé made using Zinfandel grapes from warm Californian vineyards. The juice from the crushed grapes spends a short time in contact with the skins which gives the wine a salmon-pink colour. Shows red-fruits on the rich, juicy palate</i>					
La Picoutine Rosé	(Ve) 12.0% 75cl	22.00	£8.25	£6.25	£5.05
<i>Delicate rose from the Languedoc-Roussillon in the South of France. Lively summer berry fruits, ideal with lighter dishes or as an aperitif.</i>					

REDS

Monte Verde Merlot	(Ve) 13.0%	21.00	£8.25	£6.25	£5.05
<i>Deep-coloured and intensely juicy yet light and supple on the palate, part of the blend is oak-aged, which softens the finish. Chile</i>					
Berri Estates Shiraz	11.0%	21.50	£8.45	£6.45	£5.25
<i>This spicy, fruity Shiraz is sourced mainly from Riverland and Sunraysia. The palate shows excellent varietal typicity with dark berry fruit flavours and juicy, soft tannins, mingled with a light touch of oak on the finish. Australia</i>					
Uco Valley Portillo Malbec	13.0%	22.00	£8.65	£6.65	£5.45
<i>Ruby-red wine displaying a fresh and fruity nose, enhanced by hints of plum, black berries and a touch of vanilla, fresh fruit flavours, supported by sweet and round tannins and a good structure Argentina..</i>					

Ponte Miliano Sangiovese Puglia	12.0% 75cl	29.00			
<i>A red wine with some classic Sangiovese characteristics: crisp cherry and raspberry fruit, with ripe tannins and a refreshing acidity on the finish. Well recommended for hearty dishes.</i>					
Cullinan View Pinotage	14.0% 75cl	31.00	*The one to try		
<i>South Africa's own grape, a crossing of Pinot Noir and Cinsault. Lovely fruit, smoky character and soft rounded tannins. An ideal wine to enjoy with sizzled beef South Africa.</i>					
Barnabe Oak Aged Pinot Noir	13.0% 75cl	34.00			
<i>An oak aged Pinot Noir which is a glossy, garnet red colour. Loads of cherry and raspberry fruit on the nose, combined with a touch of spice and pepper. Fruity, juicy and well balanced on the palate with silky and elegant tannins and a spicy finish. Goes well with lamb and richer dishes France.</i>					
Chateau Cazeau Martet Bordeaux	13.5% 75cl	39.00			
<i>Sean and Nicola Allison of Chateau du Seuil in Graves have additional vineyard holdings on the opposite side of the River Garonne. The blend is 60% Cabernet Sauvignon, 35% Merlot and 5% Cabernet Franc, part of the wine is aged for up to nine months in oak barrels. – Organic France.</i>					

WHATS IN THE CELLAR?

On occasion we'll have some very nice bottles above our usual offering. Please ask in advance and our Inn Manager will provide a list for you. We do generally require 24-48 hours' notice for this option.

Beer and Cider at the Inn

ON TAP		PINT	½ PINT
West 4 Lager	Glasgow German Style Lager	£4.90	£2.50
Tennents Lager	Glasgow Lager	£5.10	£2.50
Caledonia Best	Scottish Session Ale	£4.90	£2.50
Belhaven Black	Scottish Stout	£5.00	£2.50
Inches	Herefordshire Medium Cider	£5.00	£2.50

Fyne Ales Jarl	Local Citra Blond	£5.50	£2.75
Fyne Ales Easy Trail	Local IPA	£5.50	£2.75

BOTTLES AND CANS

We've got the entire range of Fyne Ale's Farm Brewery ales here, they are located just 10 miles South at Loch Fyne, Scottish Cider and Italian and Spanish options are available for the continental choice. No/Low- and high-quality Gluten Free options are available too!

Thistly Cross	Scottish Real Cider	£4.30
Thistly Cross	Scottish Real Strawberry Cider	£4.50
Thistly Cross	Scottish Real Elderflower Cider	£4.50
Magners Cider 0.0%	No Alcohol Cider	£4.00
Birra Moretti	l'Autentica Premium Lager of Italy	£4.00
Birra Moretti 0%	Zero Alcohol Free	£4.00
Estrella Galicia	Cerveza Lager of Spain	£4.10
Estrella Galicia 0.0%	Zero Alcohol Free	£4.10
Fraoch (GF)	Heather Ale	£5.90

LOCAL BOTTLE BEERS FROM FYNE ALES

		Sit In	Take Away
Fyne Ales Jarl	Citra Ale	£4.95	£3.60
Fyne Ales Avalanche	Pale Ale	£4.95	£3.60
Fyne Ales Hurricane Jack	Blonde Ale	£4.95	£3.60
Fyne Ales Highlander	Amber Ale	£4.95	£3.60
Fyne Ales Vital Spark	Dark Rich Ale	£4.95	£3.60

Soft Drinks at the Inn

CANS AND BOTTLES SOFT DRINKS

Coca Cola, Coca Cola Zero	275ml Bottle	£2.40
Irn-Bru	330ml Can	£2.30
Old Jamaica Ginger Beer	330ml Can	£2.30
Fanta Orange	330ml Can	£2.30
Appletiser		£3.10
J20 - Orange Passionfruit or Apple Raspberry		£3.10

BARRS SCOTTISH TRADITIONAL SOFT DRINKS

£2.30

- Cola
- Lemonade
- Pineapple - Sparkling Sugar Free
- Limeade - Sparkling Sugar Free
- Cherryade Sparkling Sugar Free
- American Cream Soda

JUICE

Apple, Orange, Cranberry, Pineapple, Grapefruit

GLASS DASH
£2.20 £1.50 (W/Spirit)

CORDIAL

Blackcurrant, Orange, Lime

£1.50

MILK

Dairy Semi-Skimmed
Oat Milk
Soya Milk

£1.50
£1.50
£1.50

MIXERS

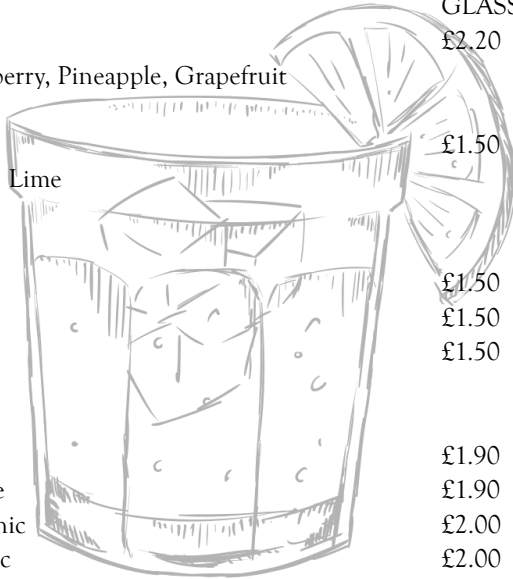
Schweppes Soda
Schweppes Ginger Ale
Schweppes Indian Tonic
Schweppes Light Tonic
Big Tom Spiced Tomato Juice

£1.90
£1.90
£2.00
£2.00
£1.90

WATER

Highland Spring Still (70cl)
Highland Spring Sparkling (70cl)

£4.00
£4.00



Hot Drinks at the Inn

We use a select Dark Roast Bean here at the Inn. It's super strong and full of burnt chocolate and dark berry notes in a traditional Italian style.

We only serve one size of coffee at the inn, but if you prefer a mug, let us know.

Semi Skimmed Dairy Milk, Alpro Soya and Alpro Oat milk are available. There is no "non-dairy tax" here at the inn.

Espresso	£1.95
Double Espresso	£2.85
Ristretto	£1.95
Americano	£2.45
Cappuccino	£3.55
Cortado	£3.40
Latte	£3.40
Flat White	£3.95
Macchiato	£3.40



Coffee Syrups £1.00

Seasonal Syrup (Please Ask)
Real Honey, Agave or Maple

Bambaccino £1.45
Warm Foamy Milk - Marshmallow and a sprinkle of Chocolate for the little ones.

Pup-Cup £1.50
A small squirt of cream for your canine friend.

Hot Chocolate

Fair Trade, Luxury Hot Chocolate by Grumpy Mule. £3.75

Tea

Clipper Fair-trade English Breakfast Tea £3.10

Fair-Trade Clipper Organic Teas £3.40

Decaf, Lemon and Ginger, Peppermint, Earl Grey or Green Tea

Cocktails at the Inn

House Cocktails

House Mimosa – <i>Grapefruit and Prosecco</i>	£8.00
Aperol Spritz	£9.00
Non-Alcoholic Aperol Spritz - <i>Prosecco Cero and Lyres Spritz</i>	£9.00
Bucks Fizz	£8.00

ROYALS

Pimms	£9.90
Campari	£9.90
Kir	£9.90

Gin Fizz	£9.90
A choice of Gordons Flavoured Gins topped with 125ml of Prosecco.	

Lemon Queenie – <i>Limoncello, Agave, Prosecco</i>	£8.50
Cruachan Cure – <i>Smirnoff, Cranberry Lime</i>	£8.50
Snoopy – Gordons, Pineapple, Frish Lime	£9.00
Big Money – <i>Warm Milk, Honey, Whisky</i>	£8.50
Bloody Mary	£7.00
Bloody Shame (Non Alcoholic)	£4.95

Speciality After-Dinner Drinks

Quinta De La 20Year Old Port 50ml	£9.20
Remy Martin VSOP Champagne Cognac	£8.00

Hot Toddy	
House Whisky Honey and Spices	£6.95

Liqueur Coffee's	£9.95
Tia Maria, Drambuie, Glayva, Baileys, Disaronno, House Whisky	

Glayva over Ice	£3.95
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Spirits at the Inn

VODKA

Glens - Scottish	£2.80
Blackwoods - Scottish	£3.60
Smirnoff 21 - Russian	£2.90
Reyka - Icelandic	£3.70

RUM

Bacardi	£2.90
Diplomatico or Diplomatico Dark	£3.90
OVD	£2.80
Dark Matter Spiced	£3.60
Havana Club	£3.60

WHISKEY

Jack Daniels	£2.70
Buffalo Trace	£3.20
Southern Comfort	£3.20
Woodford Reserve Double Oak	£6.10

SPIRITS, LIQUEURS and VERMOUTH

Martel VC Cognac	£3.40
Remy Martin VSOP Champagne Cognac	£8.00
Cockburns Reserve Port 50ml	£4.00
Quinta De La 20Year Old Port 50ml	£9.20
Martini Extra Dry and Rosso 50ml	£3.80
Harveys Bristol Cream Sherry	£3.10
Aperol 50ml	£3.20
Archers	£3.20
Bénédictine	£3.80
Campari	£3.80
Cointreau	£3.90
Disaronno	£4.00
Drambuie	£4.00
Limoncello	£3.00
Tia Maria	£2.90
Pimms 50ml	£3.20

SHOTS

Monetzuma Tequila (Mehico)	£3.50
Ramazotti Sambuca (Milano)	£3.50

Gin at the Inn

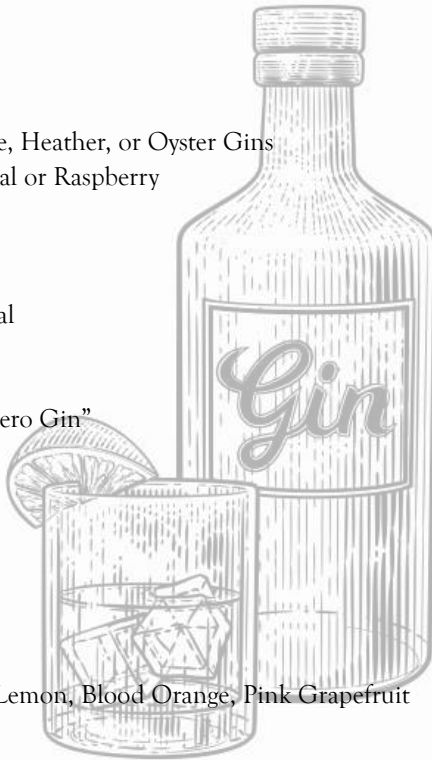
Significantly Scottish and always changing, try a different gin here at the inn.

There are more gins available than listed here, so feel free to pop up to the bar for a nose!

Always served with the Original choice of Schweppes tonic, there's no need for fancy mixers to cover the taste of quality gin!

We garnish with Brambles, Citrus or Gooseberry – let us know your preference if you have one.

Barra Atlantic	£4.20
Blackwoods	£3.60
Bombay Sapphire	£3.40
Botanist 12	£4.20
Isle of Bute - Gorse, Heather, or Oyster Gins	£4.00
Caorunn - Original or Raspberry	£3.90
Colonsay	£4.60
Edgerton Pink	£4.20
Gordons - Original	£2.90
Gordons - Sloe	£3.00
Gordons Flavours	£3.00
Gordons - OO "Zero Gin"	£2.80
Ginmare	£6.10
Harris	£4.80
Hendricks	£4.00
Kintyre	£4.60
Kirkjuvagr	£4.60
Malfy - Original, Lemon, Blood Orange, Pink Grapefruit	£4.20
Misty Isle	£4.20
Portobello Road	£4.55
Raasay	£4.40
Shetland Reel - Original	£4.50
Tanqueray	£4.50
Tanqueray Zero	£2.90
Tyree	£3.90
Tobermory	£4.45
Wild Island	£4.10



Whisky at the Inn

Ah whisky! Where to begin, where, or better yet... when to end.

I recommend starting at "A", if you make it to the Glens we'll call the undertakers.

Whisky like much in life is subjective: regions and flavour maps, sweet, smoky, smooth, oaked, peated, sherry finish, port cask. If it all has you a bit confused, don't panic. It's all good.

It's a bit mind boggling for a beginner so if you have no clue what to pick, ask the bartender for a recommendation, we all like different whisky for different reasons so expect a few opinions from everyone you ask. The team usually will not recommend anything over £10, but it's best to check the price!

As for water, ice and mixers. Just drink it how you like it, no one's judging.
(Seriously, don't take it too seriously!)

The regions define a lot of the characteristics of whisky. The water, the tradition, in some cases even the shape of the still .

ISLAND - Diverse but rich in smoke, often peaty.

ISLAY - Generally peat heavy.

CAMPBELTOWN - Dry and gentle smoke.

LOWLAND - Light, soft and generally floral.

HIGHLANDS - So diverse it has sub regions.

North - Cereals and Sweet

East - Dry and Fruity

West - Often similar to Islay

South - Lighter and Dry

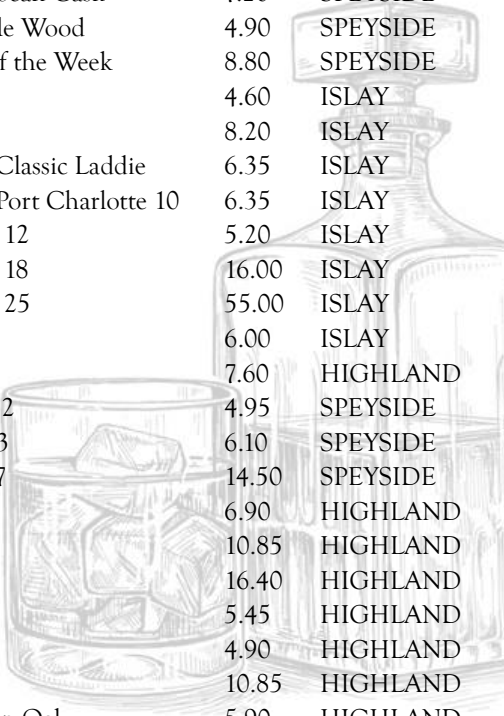
SPEYSIDE - Technically East Highland generally sweeter.

Slainte Mhath! "Slan ge vah" - Cheers



Whisky sourcing can be a pain for little inn's like ours, we do our best to keep the list up to date but note that some or many - dependant on supply could be out of stock.

We may also have a few bottles not listed! Come up to the bar and have a look.



	PRICE	REGION	NOTES
Aberlour 10	4.90	HIGHLAND	"Sweet and malty"
AnCnoc	4.80	HIGHLAND	"Madeira sweet"
Ardbeg 10	5.20	ISLAY	"Salt, heavy smoke"
Ardbeg Corryvreckan	8.60	ISLAY	"Salt Brine, vanilla"
Ardnamurchan AD	3.40	HIGHLAND	"Apple & Pear, dry smoke"
Ardnamurchan Cask Strength	5.10	HIGHLAND	"Coastal peat, berry spice"
Ardnamurchan The Midgie	3.95	HIGHLAND	"Creamy custard, ginger"
Ardmore Legacy	4.40	HIGHLAND	"Charred smoky oak"
Arran 10	4.80	ISLAND	"Sweet fruity"
Arran Quarter Cask	5.80	ISLAND	"Fruity spice, vanilla"
Auchentoshan 12	5.90	LOWLAND	"Toasted Almonds"
Auchentoshan American Oak	6.00	LOWLAND	"Oak, toffee finish"
Auchentoshan Three Wood	5.30	LOWLAND	"Fruit and hazelnut"
Balvenie Caribbean Cask	7.20	SPEYSIDE	"Sweet apple and mango"
Balvenie Double Wood	4.90	SPEYSIDE	"Bourbon and vanilla"
Balvenie Peat of the Week	8.80	SPEYSIDE	"Honey, light smoke"
Bowmore 12	4.60	ISLAY	"Lemon and heather"
Bowmore 15	8.20	ISLAY	"Dates and treacle"
Bruichladdich Classic Laddie	6.35	ISLAY	"Grapes and cinnamon"
Bruichladdich Port Charlotte 10	6.35	ISLAY	"Heavy Peat, Ginger toast"
Bunnahabhain 12	5.20	ISLAY	"Sultana and sherry"
Bunnahabhain 18	16.00	ISLAY	"Dense, oily smoke"
Bunnahabhain 25	55.00	ISLAY	"Roast spice, Christmas"
Caol Ila 12	6.00	ISLAY	"Boiled sweets and smoke"
Clynelish 14	7.60	HIGHLAND	"Orangery, dry oak"
Cragganmore 12	4.95	SPEYSIDE	"Sweet, fragrant, pine"
Craigellachie 13	6.10	SPEYSIDE	"Berry sweet smoke"
Craigellachie 17	14.50	SPEYSIDE	"Oak and sweet smoke"
Dalmore 12	6.90	HIGHLAND	"Marmalade, Dundee cake"
Dalmore 15	10.85	HIGHLAND	"Chocolate orange"
Dalmore 18	16.40	HIGHLAND	"Stewed fruit and smoke"
Dalwhinnie 15	5.45	HIGHLAND	"Honey and apples"
Deanston 12	4.90	HIGHLAND	"Heather honey, vanilla"
Deanston 18	10.85	HIGHLAND	"Lemon cheesecake"
Deanston Virgin Oak	5.90	HIGHLAND	"Double cream, pinecone"
Edradour 10	4.70	HIGHLAND	"Smooth, almonds"
Fettercairn 12	5.70	HIGHLAND	"Tropical, ginger spice"
Glen Moray	4.00	SPEYSIDE	"Citrus toffee spice"

Glen Moray Sherry	4.40	SPEYSIDE	"Cinnamon sugar"
Glen Scotia 18	9.90	CAMPBELTOWN	"Fudge and sherry"
Glen Scotia Double Cask	4.80	CAMPBELTOWN	"Marmalade and wood"
Glendronach 12	5.80	HIGHLAND	"Smoked toffee, marmalade"
Glendronach 15	8.45	HIGHLAND	"Sherry Cake"
Glen Elgin 12	7.25	SPEYSIDE	"Soreen loaf, tiramisu"
Glenfarclas 10	5.90	HIGHLAND	"Honey, starter whisky"
Glenfarclas 105	7.05	HIGHLAND	"Peppery and harsh"
Glenfiddich 12	4.50	SPEYSIDE	"Floral and spicy"
Glenfiddich Fire & Cane	4.95	SPEYSIDE	"Sherry and orange"
Glen Gairloch	6.30	HIGHLAND	"Heather and pears"
Glengoyne 10	4.50	HIGHLAND	"Toffee apple"
Glengoyne 12	6.00	HIGHLAND	"No peat, toffee apple"
Glengoyne 18	11.40	HIGHLAND	"Crème caramel"
Glengoyne Cask	8.70	HIGHLAND	"Baked apple and pears"
Glenkinchie 12	5.10	LOWLAND	"Madeira and fruit"
Glenlivet Caribbean	4.90	SPEYSIDE	"Mango, Orange vanilla"
Glenlivet Founders	4.40	SPEYSIDE	"Apple pie and toffee"
Glenmorrangie	4.10	HIGHLAND	"Honey, almonds, toast"
Highland Park 12	4.90	ISLAND	"Heather, fruit cake"
Jura 12	5.35	ISLAND	"Honey salted bananas"
Jura 18	8.40	ISLAND	"Cherry brandy, currants"
Knockandoo	4.80	SPEYSIDE	"Malted bread, melon"
Lagavulin 16	9.80	ISLAY	"Powerful peat!"
Laphroig 10	5.20	ISLAY	"A tinge of TCP"
Ledaig 12	5.40	ISLAND	"Smoke and green apple"
Ledaig	4.70	ISLAND	"Seaside and liquorice"
Macallan 12	5.40	HIGHLAND	"Sherry fruitcake"
Oban 14	9.00	HIGHLAND	"Most Local"
Raasay	6.30	ISLAND	"Lightly peated, dark fruit"
Singleton 12	4.50	SPEYSIDE	"Malty nuts and citrus"
Stronachie	4.60	HIGHLAND	"Oats, biscuits"
Talisker 10	5.10	ISLAND	"Pear and seaweed"
Talisker Skye	5.00	ISLAND	"Sweeter pear and seaweed"
Tamdhu 10	5.90	SPEYSIDE	"Red fruit and cloves"
Tobermory 12	4.90	ISLAND	"Oak and chocolate notes"
Tomatin 12	4.70	HIGHLAND	"Barley brose and butter"
Tomatin 18	11.80	HIGHLAND	"Honeycomb and barley"
Tomatin Legacy	5.50	HIGHLAND	"Pinecone and citrus"
Tomintoul 10	4.60	SPEYSIDE	"Honeycomb and fudge"

