

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
HOUSE WINES				
Monte Verde	12-13.0%	18.50	£6.30	£4.80 £3.20

Our Chilean house wines are real crowd pleasers, by the bottle or by the glass. Red, White or Rose

WHITES

Quatro Rayas	13.0%	20.00		
<i>Cuatro Rayas Sauvignon Blanc has intense aromas and flavours of grapefruit, lemon, peach and summer herbs. A crisp white wine with a refreshing finish Spain.</i>				
Da Luca Pinot Grigio	12.0%	21.00		
<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%	30.00		
<i>The Picpoul grape has been grown around the sleepy village of Pinet, 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%	27.00		
<i>A sensationally light Riesling displaying dried apricot and peach aromas with a fresh, intense palate and hints of sherbet. New Zealand</i>				
Luigi Valori Pecorino DOC	13.5%	35.00		
<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%	34.00		
<i>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 – Highly recommended by our sommelier and inn manager. France</i>				

SPARKLING

Trulli Prosecco Brut	10.5% 75cl	26.00		£6.00
<i>Elegant and crisp with a fine bubble mousse and delicious apricot, pear and citrus flavours. Perfect with charcuterie. Italy</i>				
Codorniu Zero	0.00% 75cl	25.00		£6.00
<i>Alcohol free wine with fine bubbles and fruity aromas of citrus and tropical fruits. Spain</i>				

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ROSE

Whispering Hills White Zinfandel 10.5% 21.50

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. USA

La Picoutine Rosé (Ve) 12.0% 18.50 £6.30 £4.80 £3.20

Delicate rose from the Languedoc-Roussillon in the South of France. Lively summer berry fruits, ideal with lighter dishes or as an aperitif. France

REDS

Berri Estates Shiraz 11.0% 21.00

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

Uco Valley Portillo Malbec 13.0% 22.00

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.

Ponte Miliano Sangiovese Puglia 12.0% 29.00

A red wine with some classic Sangiovese characteristics: crisp cherry and raspberry fruit, with ripe tannins and a refreshing acidity on the finish. Italy.

Cullinan View Pinotage 14.0% 27.00

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.

Barnabe Oak Aged Pinot Noir 13.0% 34.00

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.

Chateau Cazeau Martet Bordeaux 13.5% 34.00

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.

WHATS IN THE CELLAR?

On occasion we'll have some very nice bottles above our usual offering, including Champagnes. Please ask in advance and our Bar Manager talk you through the options.

Beer and Cider at the Inn

ON TAP

All of our draught beers at the inn are brewed in Scotland and supplied by the one and only Tennents Brewery. Our local keg ales are from Loch Fyne. Our cider, of course, is a bit Irish in nature, but named accordingly for a Scottish Loaf!

		PINT	½ PINT
Tennents Lager	Glasgow Lager	£5.50	£3.00
Outcider	Tipperary Medium Cider	£5.50	£3.00
Caledonia Best	Scottish Session Ale	£5.50	£3.00
Drygate Kelvin	Glasgow Pilsner (GF)	£5.50	£3.00
Drygate Duke	Glasgow Stout	£5.50	£3.00
Drygate Shred 0.5%	Hazy, Unfiltered Low Alcohol IPA	£5.50	£3.00

Fyne Ales Jarl	Local Citra Blond	£6.00	£3.30
Fyne Ales Easy Trail	Local IPA	£6.00	£3.30

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 Dutch options are available for the continental choice.

Thistly Cross	Scottish Real Cider	£4.40
Thistly Cross	Scottish Real Strawberry Cider	£4.95
Thistly Cross	Scottish Real Elderflower Cider	£4.95
Menabrea Blonde	Alpine Blonde Lager of Italy	£4.60
Menabrea Blonde 0.0%	Zero Alcohol Free	£4.60
Heineken	Dutch Pale Lager	£4.20
Heineken 0.0%	Zero Alcohol Free	£4.20

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	200ml Bottle	£2.40
Irn-Bru	330ml Can	£2.30
Old Jamaica Ginger Beer	330ml Can	£2.60
Fanta Orange Zero	330ml Can	£2.50
Sprite Zero	330ml Can	£2.50
Ting	330ml Can	£2.60
Appletiser		£3.10

ON DRAUGHT	GLASS	PINT	DASH w/spirit
Coca Cola	£2.00	£3.60	£0.95
Coke Zero	£2.00	£3.60	£0.95
Soda	£2.00	£3.60	£0.95
Schweppes Tonic	£2.00	£3.60	£0.95
Schweppes Lemonade	£2.00	£3.60	£0.95

JUICE	GLASS	PINT	DASH
	£2.50	£3.90	£1.50 w/spirit
Apple, Orange, Cranberry, Pineapple, Grapefruit			

CORDIAL and WATER £1.50

Blackcurrant, Orange, Lime

MILK

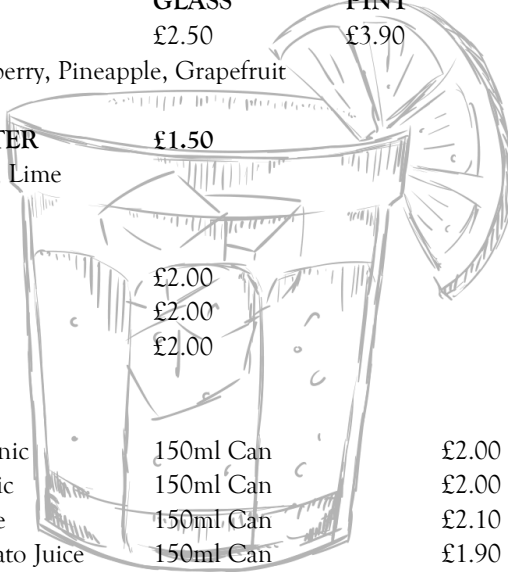
Dairy Semi-Skimmed	£2.00
Oat Milk	£2.00
Soya Milk	£2.00

MIXERS

Schweppes Indian Tonic	150ml Can	£2.00
Schweppes Light Tonic	150ml Can	£2.00
Schweppes Ginger Ale	150ml Can	£2.10
Big Tom Spiced Tomato Juice	150ml Can	£1.90

WATER

Highland Spring Still	(70cl)	£4.00
Highland Spring Sparkling	(70cl)	£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, roasted in Glasgow by Black and Whites..

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

Seasonal Syrup (Please Ask)	£1.00
Real Honey, Agave or Maple	

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

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

Hot Chocolate

Fair Trade, Luxury Hot Chocolate by Grumpy Mule.	£4.10
- Add Cream and Marshmallows	£0.50

Tea

Clipper Fair-trade Classic Everyday Tea	£3.10
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Fair-Trade Clipper Organic Teas	£3.40
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Decaf, Lemon and Ginger, Peppermint, Earl Grey or Green Tea

Drinks for the Drivers at the Inn

A selection of our Zero or Low alcohol products new for January 2025, not that January is ever dry here in Argyll! Although technically legal, it is our policy not to serve “non alcoholic” beers, wines and spirits to those under 18.

ZERO BEER ON DRAUGHT PINT ½ Pint

Drygate Shred 0.5%	Hazy, Unfiltered Low Alcohol IPA	£5.50	£3.00
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ZERO BEER / CIDER Bottle

Menabrea Blonde 0.0%	Zero Alcohol Free		£4.60
Heineken 0.0%	Zero Alcohol Free		£4.20

ZERO SPIRITS

Tanquery Zero Gin	£3.50
Gordons 0.0 Gin	£3.50
Dead Mans Zero Spiced Rum	£3.40
Lyre’s Zero Dark Rum	£3.40
Lyre’s Zero Italian Spritz “Aperol”	£3.90

ZERO COCKTAILS

Non-Alcoholic Aperol Spritz - Prosecco Cero and Lyres Spritz	£8.45
Non-Alcoholic *Bucks Fizz	£7.95
Bloody Shame (Non Alcoholic)	£6.95

ZERO WINE

Codorniu Zero	0.00% 75cl	25.00	£6.00
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Alcohol free wine with fine bubbles and fruity aromas of citrus and tropical fruits.



Cocktails at the Inn

We're far from Cocktail experts here at the inn, but if there's something you like, we have the ingredients and the bartenders in a good mood, we'll do our best! Or, order from the choice below.

House Mimosa – <i>Grapefruit and Prosecco</i>	£8.95
Aperol Spritz – <i>The classic recipe</i>	£9.45
Non-Alcoholic Aperol Spritz – <i>Prosecco Cero and Lyres Spritz</i>	£8.45
Bucks Fizz	£7.95

CLASSIC ROYALS	£9.95
Pimms, Campari or Kir	

Gin Fizz	£9.95
A choice of Gordons Flavoured Gins topped with 125ml of Prosecco. <i>Pink, Sloe, Mediterranean Orange, White Peach, Sicilian Lemon or Tropical Passionfruit.</i>	

Lemon Queenie – <i>Limoncello, Agave, Prosecco</i>	£8.95
Cruachan Cure – <i>Smirnoff, Cranberry Lime</i>	£8.95
Snoopy – <i>Gordons, Pineapple, Fresh Lime</i>	£8.95
Big Money – <i>Warm Milk, Honey, Whisky</i>	£11.95

Bloody Mary	£8.95
Bloody Shame (Non Alcoholic)	£6.95

Speciality After-Dinner Drinks

Glavya – <i>Traditional Scottish Tangerine and Honey Liqueur</i>	£4.30
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Quinta De La 20Year Old Port 50ml	£9.80
Remy Martin VSOP Champagne Cognac	£8.00
Hennessy VSOP Cognac	£5.20

Hot Toddy	£6.95
<i>House Whisky Honey and Spices</i>	

Liqueur Coffee's	£9.95
<i>Tia Maria, Drambuie, Glavya, Baileys, Disaronno, House Whisky</i>	

Spirits at the Inn

VODKA

Glens - Scottish	£3.00
Blackwoods - Scottish	£4.30
Smirnoff 21 - Russian	£3.40
Reyka - Icelandic	£4.40

RUM

Bacardi - <i>Puerto Rico Blanco</i>	£3.40
OVD - <i>We claim Dundee!</i>	£3.90
Kraken - <i>Caribbean Black Spiced Rum</i>	£4.30
Havana Club - <i>Golden Spiced Cuba</i>	£3.90

WHISKEY

Jack Daniels - <i>Tennessee</i>	£3.60
Southern Comfort - <i>If you don't like whisky!</i>	£3.90
Woodford Reserve Double Oak - <i>If you actually like bourbon</i>	£6.10

SPIRITS, LIQUEURS and VERMOUTH

Martel VC Cognac	£3.90
Remy Martin VSOP Champagne Cognac	£8.00
Cockburns Reserve Port 50ml	£4.10
Quinta De La 20Year Old Port 50ml	£9.20
Martini Extra Dry and Rosso 50ml	£4.00
Harveys Bristol Cream Sherry	£4.00
Aperol 50ml	£4.00
Archers	£3.90
Campari	£4.00
Cointreau	£4.00
Disaronno	£4.20
Drambuie	£4.30
Limoncello	£3.50
Malibu	£3.70
Tia Maria	£3.90
Pimms 50ml	£3.70

SHOTS

Monetzuma Tequila - <i>Mehico</i>	£3.50
Ramazotti Sambuca - <i>Milano</i>	£3.50

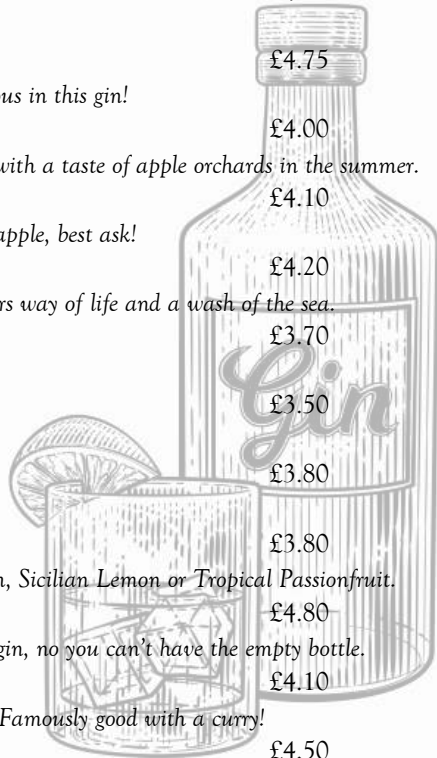
Gin at the Inn

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

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, raspberry, citrus or gooseberry – let us know your preference if you have one.

Bombay Sapphire	£4.10
<i>London, Dry, a little taste of the orient.</i>	
Botanist 12	£4.75
<i>12 Islay botanicals, all horrible, but fabulous in this gin!</i>	
Caorunn	£4.00
<i>Really good, but mainstream Scottish gin, with a taste of apple orchards in the summer.</i>	
Caorunn Flavoured	£4.10
<i>It might be raspberry, blood orange or pineapple, best ask!</i>	
Downpour	£4.20
<i>Wet, from North Uist, a taste of the crofters way of life and a wash of the sea.</i>	
Gordons - Original	£3.70
<i>Dry, London</i>	
Gordons - OO "Zero Gin"	£3.50
<i>Really Dry, London</i>	
Gordons - Sloe	£3.80
<i>Bit old school, but nice in the winter!</i>	
Gordons Flavours	£3.80
<i>Pink, Mediterranean Orange, White Peach, Sicilian Lemon or Tropical Passionfruit.</i>	
Harris	£4.80
<i>Sailed over on a Cal-Mac, craft botanical gin, no you can't have the empty bottle.</i>	
Hendricks	£4.10
<i>Sometimes with cucumber, sometimes not. Famously good with a curry!</i>	
Raasay	£4.50
<i>Hebridean, Raasay well water with a lemony twist.</i>	
Tanqueray	£4.10
<i>London Dry</i>	
Tanqueray Zero	£3.50
<i>London, Even Drier</i>	
Tobermory	£4.45
<i>Craft dry gin from Mull, elderflower and floral tastes of heather.</i>	
Tyree	£4.10
<i>From the island of Tiree, with its land and soil and sea. Goes through the bone like fire and stone.</i>	



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 an generally floral.

HIGHLANDS - So diverse it has sub regions.

North - Cereals and Sweet

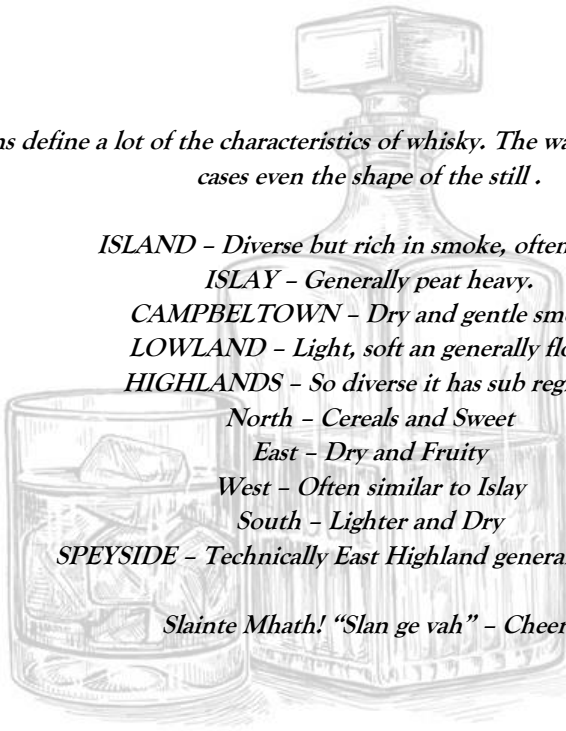
East - Dry and Fruity

West - Often similar to Islay

South - Lighter and Dry

SPEYSIDE - Technically East Highland generally sweeter.

Slainte Mhath! “Slan ge vah” - Cheers



	PRICE	REGION	NOTES
Aberlour 10	6.00	HIGHLAND	"Sweet and malty"
Ardbeg 10	6.05	ISLAY	"Salt, heavy smoke"
Ardbeg Corryvreckan	11.90	ISLAY	"Salt Brine, vanilla"
Ardnamurchan AD	4.10	HIGHLAND	"Apple & Pear, dry smoke"
Ardnamurchan Cask Strength	6.20	HIGHLAND	"Coastal peat, berry spice"
Ardnamurchan The Midgie	4.80	HIGHLAND	"Creamy custard, ginger"
Ardmore Legacy	4.80	HIGHLAND	"Charred smoky oak"
Arran 10	5.50	ISLAND	"Sweet fruity"
Arran Quarter Cask	7.00	ISLAND	"Fruity spice, vanilla"
Auchentoshan 12	6.40	LOWLAND	"Toasted Almonds"
Auchentoshan American Oak	6.00	LOWLAND	"Oak, toffee finish"
Auchentoshan Three Wood	6.90	LOWLAND	"Fruit and hazelnut"
Balvenie Caribbean Cask	9.00	SPEYSIDE	"Sweet apple and mango"
Balvenie Double Wood	8.10	SPEYSIDE	"Bourbon and vanilla"
Balvenie Peat of the Week	11.10	SPEYSIDE	"Honey, light smoke"
Bowmore 12	5.20	ISLAY	"Lemon and heather"
Bowmore 15	10.40	ISLAY	"Dates and treacle"
Bruichladdich Classic Laddie	5.80	ISLAY	"Grapes and cinnamon"
Bruichladdich Port Charlotte 10	7.10	ISLAY	"Heavy Peat, Ginger toast"
Bunnahabhain 12	5.50	ISLAY	"Sultana and sherry"
Bunnahabhain 18	26.40	ISLAY	"Dense, oily smoke"
Bunnahabhain 25	98.20	ISLAY	"Roast spice, Christmas"
Caol Ila 12	6.00	ISLAY	"Boiled sweets and smoke"
Caol Ila Distillers Edition	7.80	ISLAY	"Light-wood bonfire spice"
Clynelish 14	7.60	HIGHLAND	"Orangery, dry oak"
Cragganmore 12	5.80	SPEYSIDE	"Sweet, fragrant, pine"
Craigellachie 13	7.10	SPEYSIDE	"Berry sweet smoke"
Craigellachie 17	19.10	SPEYSIDE	"Oak and sweet smoke"
Dalmore 12	8.90	HIGHLAND	"Marmalade, Dundee cake"
Dalmore 15	15.10	HIGHLAND	"Chocolate orange"
Dalmore 18	49.00	HIGHLAND	"Stewed fruit and smoke"
Dalwhinnie 15	6.10	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	6.20	HIGHLAND	"Smooth, almonds"
Fettercairn 12	6.90	HIGHLAND	"Tropical, ginger spice"
Glendronach 12	8.20	HIGHLAND	"Smoked toffee, marmalade"
Glendronach 15	13.00	HIGHLAND	"Sherry Cake"

Glen Elgin 12	7.30	SPEYSIDE	“Soreen loaf, tiramisu”
Glen Moray	4.40	SPEYSIDE	“Citrus toffee spice”
Glen Moray Sherry	4.40	SPEYSIDE	“Cinnamon sugar”
Glen Scotia 18	19.10	CAMPBELTOWN	“Fudge and sherry”
Glen Scotia Double Cask	6.80	CAMPBELTOWN	“Marmalade and wood”
Glenfarclas 105	12.90	HIGHLAND	“Peppery and harsh”
Glenfiddich 12	4.90	SPEYSIDE	“Floral and spicy”
Glenfiddich Fire & Cane	5.60	SPEYSIDE	“Sherry and orange”
Glen Garioch	8.20	HIGHLAND	“Heather and pears”
Glengoyne 12	6.20	HIGHLAND	“No peat, toffee apple”
Glengoyne 15	12.10	HIGHLAND	“Candied lemon, apple pie”
Glengoyne Cask	11.90	HIGHLAND	“Baked apple and pears”
Glenkinchie 12	6.30	LOWLAND	“Madeira and fruit”
Glenlivet Caribbean	6.70	SPEYSIDE	“Mango, Orange vanilla”
Glenlivet Founders	6.10	SPEYSIDE	“Apple pie and toffee”
Glenmorrangie	6.80	HIGHLAND	“Honey, almonds, toast”
Highland Park 12	6.10	ISLAND	“Heather, fruit cake”
Jura 12	5.40	ISLAND	“Honey salted bananas”
Jura 18	12.90	ISLAND	“Cherry brandy, currants”
Knockandoo	7.10	SPEYSIDE	“Malted bread, melon”
Lagavulin 16	12.40	ISLAY	“Powerful peat!”
Laphroig 10	6.40	ISLAY	“A tinge of TCP”
Ledaig Sinclair	6.10	ISLAND	“Sweet ashy jelly peat”
Ledaig 10	5.60	ISLAND	“Seaside and liquorice”
Macallan 12	10.90	HIGHLAND	“Sherry fruitcake”
Oban 14	11.70	HIGHLAND	“Most Local”
Raasay	6.30	ISLAND	“Lightly peated, dark fruit”
Singleton 12	5.90	SPEYSIDE	“Malty nuts and citrus”
Talisker 10	5.20	ISLAND	“Pear and seaweed”
Talisker Skye	5.10	ISLAND	“Sweeter pear and seaweed”
Tamdhu 10	6.00	SPEYSIDE	“Red fruit and cloves”
Tobermory 12	5.40	ISLAND	“Oak and chocolate notes”
Tomatin 12	5.80	HIGHLAND	“Barley brose and butter”
Tomatin 18	15.60	HIGHLAND	“Honeycomb and barley”
Tomatin Legacy	5.40	HIGHLAND	“Pinecone and citrus”
Tomintoul 10	5.20	SPEYSIDE	“Honeycomb and fudge”

