

# Our Drinks

## **GIN & TONIC (25ML)**

£ 9

Nc'Nean Botanical Spirit - Drimnin

Barra Atlantic Gin

Caorunn Scottish Gin

The Botanist - Islay

Edinburgh Gin

## **ARDGOUR ALES**

£ 5.5

Eas Gael (Pale Ale)

Gobhar Odhar (Scottish Best Bitter)

Boc Ban (IPA)

Bainne nan Gobhar (Milk Stout)

## **LAGER & CIDER**

Innis & Gunn Lager

£ 4.5

Thistly Cross Traditional Cider

£ 4.5

Thistly Cross Scottish Fruit

£ 4.5

Peroni 0.0%

£ 4

Kopparberg Mixed Fruit 0%

£ 4.5

# Cocktail of The month

## From Morvern with Love

From one coastal mining town to the other, this is our take  
on the classic Daiquiri

Gorse Flower Rum, Lime juice, Gorse Syrup  
£12

## COCKTAILS

£14

### Martini

Gin of your choice, Noilly Prat

### French 75

Edinburgh Gin, Sparkling Wine, Lemon juice

### Old Fashioned

Monkey Shoulder, Angostura, Orange

### Cosmopolitan

Grey Goose Vodka, Cranberry Juice, Triple Sec,  
Lime

### Whiskey Sour

Monkey Shoulder, Lemon Juice, Angostura

### Kir Royal

English sparkling wine, Crème de Cassis

£12

## FIZZ

GLS | BTL

Ambriel English Reserve Single Vineyard Demi-Sec £10 | £55

Ambriel Classic Cuvee Brut Traditional Method NV £60

Sylvoz Prosecco DOC Treviso Le Colture Brut £7 | £35

Delamotte Brut NV £65

## WHITE WINE

GLS | BTL

### **La Brouette Blanc, Producteurs Plaimont (Gascony)**

Zesty lemon and vibrant green apple, great on its own or with vegetarian dishes

£5 | £7 | £27

### **Sanziana Pinot Grigio (Romania)**

A refreshingly light and smooth Pinot from a new generation of wine-makers in Banat. Stone fruit and citrus

£28

### **Picpoul de Pinet, Morin-Langaran (Languedoc)**

Floral and balanced with hints of exotic fruit, a great accompaniment to shellfish

£30

### **La Combe de Grinou Blanc, Ch. Grinou (Perigord)**

Herbaceous, with delicate floral and ripe tropical notes, the perfect companion to white fish

£6 | £8 | £30

### **Andaina Godello, Adegas Galegas (Spain)**

An exciting native Galician variety that combines a subtle wild-flower scent with creamy texture and fresh minerality

£33

### **Egy Kis Dry Furmint, Barta (Hungary)**

Stone fruit notes accented by saline minerality - a surprisingly crisp and fresh wine from Tokaj

£35

### **Muscadet Sevre et Maine sur Lie Les Vignes du Bourg, Domaine Julien Braud (Loire)**

A classic mineral, saline Muscadet with pretty orchard fruit. Grown organically over mineral-rich soil

£38

### **Petit Chablis, Baudouin Millet (Burgundy)**

Mineral notes and a tangy palate with stone fruit and crisp acidity, a well balanced Petit Chablis

£38

### **Sancerre Caillottes, La Croix St-Laurent (Loire)**

Green apple and lime zest with hints of chalky minerality - from a certified organic domaine

£45

### **Chablis Les Lys 1er Cru, Vincent Dampt (Burgundy)**

Classic soft, creamy fruit balanced by flinty minerality

£54

## RED WINE

GLS | BTL

### **Cipollina Rosso (Sicily, Italy)**

£5 | £7 | £28

Cherry-scented, ripe plums and sweet spices with a juicy finish

### **Sanziana Pinot Noir, Cramele Recas (Romania)**

£28

Full of red fruit and a hint of smokiness, great with venison or lamb

### **La Combe de Grinou Rouge, Ch. Grinou (Perigord)**

£30

An easy drinking, soft and juicy red, a new rival to the famous neighbouring Bordeaux

### **L'Ostal del Souquet Carignan (Languedoc)**

£5.5 | £8 | £30

Deep in flavour with notes of blackberries and wild herbs, smooth in texture and long on the finish

### **GAM Beaujolais-Villages, Lathuiliere-Gravallon (Beaujolais)**

£32

Vibrant raspberry and red cherry, elegant tannins complimented by fresh minerality

### **Cabernet Franc, Tunella (Friuli, Italy)**

£32

Beautifully ripe and elegant Cabernet Franc, delivering vibrant and velvety dark fruit

### **Soraie, Cecilia Beretta (Veneto, Italy)**

£34

A sort of 'baby amarone' - coffee and spice on the nose, followed by ripe fruit on a fresh, medium-bodied palate

### **Cotes du Rhone, Becs Fins, Tardieu-Laurent (Rhone)**

£35

Blueberry and raspberry fruit, channelled by firm tannins, brimming with southern Rhone personality

### **Manoella Douro, Wine & Soul (Portugal)**

£48

Black cherry and stone fruit, on the palate elegant tannins balanced with juiciness

## ROSE

GLS | BTL

La Brouette Rose, Producteurs Plaimont

£5 | £7 | £27

Tavel Rose, Tardieu-Laurent (Southern Rhone)

£40

Deep pink colour, beautifully complex texture and flavour, an great food wine from starter to dessert

## DESSERT WINE & PORT

70 ML

Monbazillac, Chateau Septy, 2016

£5.5

Corney & Barrow Finest Ruby Reserve

£5.5

Taylor's LBV, 2017

£5.5

## WHISKIES

ALL £5/25ML

Nc'Nean - Drimnin

Tobermory 12 yr old - Mull

Bunnahabhain 12 yr old - Islay

Balvenie Doublewood 12 yr old -  
Speyside

Bruichladdich - Islay (unpeated)

Talisker 12 yr old - Isle of Skye

Monkey Shoulder (Blended Scotch  
Whisky)

## COGNAC & LIQUORS

25 ML

Drambuie

£4.5

Tia Maria

£4.5

Disaronno

£4.5

Baileys

£4.5

Martell VS

£4.5

Remy Martin VSOP

£5

A.E. Dor XO

£20

## SOFT DRINKS

£3

**Fentimans** Victorian Lemonade /  
Sparkling Elderflower/ Cola / Ginger Beer

**FeverTree** Tonic / Light Tonic / Ginger  
Ale

Diet Coke

Appletiser

Sparkling water 750ml

Orange / Apple / Cranberry juice

£2

## TEA & COFFEE

Espresso / Americano

£2.5

Cappuccino / Latte

£3.5

### **Eteaket Teas**

£3

English Breakfast / Earl Grey / Gunpowder Green  
/ Roiboos / Peppermint

### **Tisanes from local herbalist Clare Holohan**

£3.5

Please ask about our selection