

Our Drinks

GIN (25ML)

£ 9

Nc'Neen Botanical Spirit

Rock Rose

Caorunn

The Botanist

Hendricks

Edinburgh Gin

Served with Fever Tree Tonic, lime, and herbs from our garden

ARDGOUR ALES

£ 5.5

Gobhar Odhar (Scottish Best Bitter)

Badan Fraioch (Heather Ale)

Boc na Braiche (Pale Ale)

Gobhar Reamhar (Stout)

LAGER & CIDER

£ 4.5

Thistly Cross Traditional or Scottish Fruit
Cider (330 ml)

Thatchers 0% Apple Cider (500ml)

Innis & Gunn (440ml)

Peroni 0% (330ml)

SEASONAL & WILD COCKTAILS

Scot 75

£14

Edinburgh Gin, Sparkling Wine, Sea buckthorn juice

Old Fashioned

£14

Nc'Nean Whisky, Sugar, Angostura

Wild Amaretto Sour

£14

Beech leaf Noyau, Rowan Bud Liqueur, Lemon Juice

Bramble Royale

£12

Ambriel English Sparkling Wine, Braemle Liqueur

Rhubarb G&T

£12

Edinburgh Gin, Homemade Rhubarb syrup, Fever Tree Tonic

A number of classic cocktails also available

FIZZ

GLS | BTL

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

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

Ambriel Classic Cuvee Brut Traditional Method NV £60

Delamotte Brut NV £65

WHITE WINE

GLS | BTL

- La Brouette Blanc, Producteurs Plaimont (Gascony)** £5 | £7 | £27
Zesty lemon and vibrant green apple, great on its own or with vegetarian dishes
- Sanziana Pinot Grigio (Romania)** £28
A refreshingly light and smooth Pinot from a new generation of wine-makers in Banat. Stone fruit and citrus
- La Combe de Grinou Blanc, Ch. Grinou (Perigord)** £6 | £8 | £32
Herbaceous, with delicate floral and ripe tropical notes, the perfect companion to white fish
- Andaina Godello, Adegas Galegas (Spain)** £33
An exciting native Galician variety that combines a subtle wild-flower scent with creamy texture and fresh minerality
- Picpoul de Pinet, Morin-Langaran (Languedoc)** £34
Floral and balanced with hints of exotic fruit, a great accompaniment to shellfish
- Egy Kis Dry Furmint, Barta (Hungary)** £35
Stone fruit notes accented by saline minerality - a surprisingly crisp and fresh wine from Tokaj
- Bourgogne Chardonnay, Justin Girardin, 2021** £8 | £11.5 | £45
Bright, textured white peach fruit, with apple blossom aromas and a fresh line of acidity
- Beblenheim Riesling, Domaine Trapet (Alsace)** £48
Rich lime, peach and pear notes, with very good acidity balancing nicely the fuller body of this wine.
- Chablis Les Lys 1er Cru, Vincent Damp** £54
Classic soft, creamy fruit balanced by flinty minerality

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 (Banat, 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)

£6 | £8 | £30

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

Cabernet Franc, Tunella (Friuli, Italy)

£32

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

Les Becs Fins, Cotes du Rhone, Tardieu-Laurent

£34

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

Soraie, Cecilia Beretta (Veneto, Italy)

£35

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

Manoella Douro, Wine & Soul (Portugal)

£48

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

Chateau Barrail du Blanc St. Emilion Grand Cru, 2018

£50

Opaque ruby in colour, a delectable nose of bright red fruits, super plump and ripe. The palate is sweet and juicy, with a higher Merlot content.

ROSE

GLS | BTL

La Brouette Rose, Producteurs Plaimont

£5 | £7 | £27

Offers layers of fresh strawberries and cream with supple tannins and a lively acidity. Fresh and easy.

Tavel Rose, Tardieu-Laurent (Southern Rhone)

£40

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

DESSERT WINE & PORT

70 ML

Saint Albert Pacherenc du Vic Bilh 2018, Producteurs Plaimont

£6

Revival of an 18th century wine style, with local Gascon grapes. Perfect pairing for cheese.

Monbazillac, Chateau Septy, 2017

£5.5

Cockburn's Special Reserve Port

£5.5

Taylor's Late Bottled Vintage Port, 2018

£5.5

WHISKIES

ALL £6/25ML

Nc'Nean - Drimnin

Maclean's Nose - Ardnamurchan

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

Jura 14 yr old

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 / Ginger Beer

FeverTree Tonic / Light Tonic /

Mediterranean / Ginger Ale

Coke / Diet Coke

Appletiser

Strathmore Still/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