

# Our Drinks

## **GIN (25ML)**

£ 9

Nc'Neen Botanical Spirit

Strontian Gin Sr38

Rock Rose

Caorunn

Eight Lands Speyside Gin

Edinburgh Gin

Tanqueray Flor de Seville 0%

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

## **LOCAL BEER (500ML)**

£ 5.5

Ardgour Gobhar Odhar (Scottish Best Bitter)

Ardgour Badan Fraioch (Heather Ale)

Ardgour Boc Ban (Pale Ale)

Ardgour Gobhar Reamhar (Stout)

Glen Spean Snowgoose (Lager)

## **OTHER BEER & CIDER**

£ 4.5

Thistly Cross Traditional or Strawberry Cider  
(330 ml)

Innis & Gunn Lager (440ml)

### **Non-Alcoholic:**

Thatchers 0% Apple Cider (500ml)

Kopparberg Mixed Fruit Cider (500ml)

Ghost Ship Pale Ale 0.5% (500ml)

Peroni 0% (330ml)

## SEASONAL & WILD COCKTAILS

£14

### Apple Prosecco Punch

Stoli vodka, Cloudy Apple Juice, Prosecco

### Elderflower Martini

Grey Goose vodka, Elderflower Cordial, White wine

### Goistidh (The Gaelic Godfather)

Homemade Beech Leaf Noyau, Nc'Neen Whisky, Highland Boundary Scottish Bitters

### The Bramble

Edinburgh Gin, Lemon, Braemle Liqueur

## MOCKTAILS

£8

### Campari Orange Fizz

Campari 0%, Orange Juice, Sparkling Water, Orange Blossom Water

### Appletini

Gordons 0%, Cloudy Apple Juice

### Captain Ginger

Captain Morgans Spiced Gold 0%, Ginger Ale, Lime

### Homemade Lemonade

£3.5

## 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

*Coravin Wines*

**l'Hospitalet de Gazin Pomerol,  
Chateau Gazin, 2018**

£15/125ml

£22.5/175ml

**Bourgogne Chardonnay Domaine  
Justin Girardin, 2023**

£8/125ml

£11.50/175ml

## WHITE WINE

GLS | BTL

**La Brouette Blanc, Producteurs Plaimont (Gascony)** £5.5 | £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

**Andaina Godello, Adegas Galegas (Spain)** £33

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

**La Combe de Grinou Blanc, Ch. Grinou (Perigord)** £6.5 | £8 | £32

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

**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 the Tokaj region

**Seigneurie de Crouseilles Pacherenc du Vic Bilh-Sec** £37

This wine boasts a beautiful balance of richly textured citrus fruit and a fresh, mineral backbone - an unusual blend, and a perfect food wine

**Sancerre Caillottes, La Croix St-Laurent (Loire)** £8 | £11.5 | £45

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

**Bebenheim 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)**

£5.5 | £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)**

£6.5 | £8 | £32

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)**

£8.5 | £11.5 | £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

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'Neen - 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)

Nc'Neen Huntress Lemon Meadow

£8

## 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 / Bollywood Chai /

Cranberry & Apple / Gunpowder Green / Roiboos

/ Peppermint

£3.5

**Tisanes from local herbalist Clare Holohan**

Please ask about our selection