

## Champagne & Sparkling Wine

1. Brice Trad. Champagne, France - flavoursome, dry champagne from a small family house. An ideal aperitif and seafood partner. £39-00
2. ½ Bottle of Brice Trad. Champagne. £22-50
3. Ackerman Saumur Rose Brut NV, France - A fresh, bottle fermented, dry sparkling rose wine with creamy mousse and ripe, soft red fruit flavours. £24-20
4. Ackerman Saumur Brut NV France - An attractive, fresh, light & dry sparkling white wine produced in the Bordeaux region. Excellent on its own and with both shellfish and fish. £18-10

## White Wine

5. Brown Brothers, Chenin Blanc, Australia - A small amount of residual sugars in this really brings out the flavours. Palate offers pineapple and a mouth-filling creaminess, with some acidity. £20-60
6. Chablis 2005 - Domaine Bous d'Yker, France. The classic, dry, oyster and seafood wine! The palate displays concentrated fruit and a wonderfully clean, mineral character. £32-50
7. ½ Bottle of Chablis 2005 £17-50
8. Muscadet sur lie „Domaines de Dorices“, France The classic light, dry and fresh seafood wine which is made near Nantes at the mouth of the great river Loire. £21-95
9. ½ Bottle of Muscadet sur lie £12-65
10. Pinot Grigio - Provincia di Pavia, Italy. A fine example of the popular, dry, aromatic Pinot Grigio grape. The slightly spicy palate makes this a versatile seafood and white meat partner. £18-00
11. Schmitt Sohne, Flying Goose Riesling, Germany. - A wonderful, dry wine with typically clean, fresh Riesling fruit and an attractive oily note on the palate. £17-20

## Red Wine

12. Rioja Tempranillo, Marques de Albanes, Spain - light, fresh, fruity unoaked wine to drink with lamb and on almost any occasion when choosing a lighter red. £20-30
13. ½ Bottle - NV Nathaniel Johnston Reserve Claret - Bordeaux, France. An easy drinking fruity red Bordeaux blend made from Merlot and Cabernet grapes. A versatile, popular red. £12-60
14. La Mission Merlot - William Fevre, Chile. A fresh, fruity wine in the rich French tradition & from the best grape growing region. Delicious with beef and venison. £17-60
15. Rothschild Pinot Noir, France - An attractive easy drinking, fruity, southern French red which can accompany some richer seafood and most meat dishes. £16-40

## Rose Wine

16. Pinot Grigio Rosato - A pale Italian rose with a crisp fresh taste to compliment both seafood and lighter dishes. £18-00

## House Wines

17. Santa Helena Sauvignon Blanc - Chile. A lively, dry, easy drinking wine with refreshing fruit and a delicate finish. £15-45
  18. Santa Helena Cabernet Sauvignon - An attractive un-oaked Cabernet with fresh berry fruit flavours making it an ideal partner for seafood & meat dishes. £15-45
  19. Alex Lichine Cinsault Rose - A fine, dry, fruity rose from southern France, £15-45
- A 175ml glass of house wine. £4-50

## Dessert Wine

21. Capercaillie - From the hunter valley in New South Wales, Australia, a dessert style Gewurztraminer. 375ml £23-00

## Ports & Sherries

Ruby Port , Grahams - A full bodied rich ruby port to savour either before or after the meal. 50ml £3-25

White Port, Dow - A sweeter, fruity white port to enjoy as an aperitif or an after dinner drink. 50ml £3-25

Warres Otima 10yo Tawny. A stylish wood aged port with dried fruit, spice and nuts on the sweet finish. 50ml £3-25

Dry Sack Fino. One of the great aperitifs! The lower strength alcohol (15%), dry sherry has an attractive almond bouquet and a rich full palate. 50ml (Refrigerated) £3-25

## Lager, Beer & Cider

Skye Light ale 330ml £3-75

Red Cuillin A bitter Skye beer 500ml £4-25

Hebridean Gold Porridge oat ale.500ml £4-25

Black Cuillin A dark Skye ale 500ml £4-25

Stella Artois Lager 330ml £3-75

Magners Irish Cider 564ml £4-95

## Spirits

Gin 25ml £3-25

Dark Rum 25ml £3-25

Bacardi White Rum 25ml £3-25

Vodka 25ml £3-25

## Single Malt Whiskies

Talisker 10yo (25ml) £3-50 ( 50ml) £6-00

Highland Park " £3-50 " £6-00

Ardbeg " £3-50 " £6-00

Jura " £3-50 " £6-00

Caol ila " £3-50 " £6-00

Dalwhinnie double matured £5-00 " £9-50

Talisker 18 y o (25ml) £5-00 (50ml) £9-50

## Gaelic Whiskies

Poit Dhubh (25ml) £3-50 (50ml) £6-00

Te Beag (25ml) £3-50 (50ml) £6-00

Macnamara (Rum finish) £3-50 " £6-00

## Liqueurs

Drambuie (25ml) £3-00 (50ml) £6-00

Cointreau " £3-00 " £6-00

Tia Maria " £3-00 " £6-00

Columba " £3-00 " £6-00

Janneau Armanac VSOP " £3-50 " £7-00

## Alcohol Free Drinks

Orange Juice 300ml Tumbler £1-40

Apple Juice 300ml Tumbler £1-40

Coke/Diet Coke 330ml Can £1-30

Lemonade 330ml Can £1-30

Indian Tonic 200ml Bottle £1-30

Soda water 200ml Bottle £1-30

Fresh still Spring Water 330ml Bottle £1-55

Fresh sparkling spring water " £1-55

## Teas & Coffees

Darjeeling, Assam, Earl Grey or Scottish Blend

. . . . Two cup pot £1-20

Herbal Tea. A selection of herbal teas are available, please ask a member of staff. £1-30

Fresh Bruzzi coffee from the Datarra Estate in Brazil is available as:-

Gaelic Coffee - A measure of Bruzzi coffee, a little brown sugar, 25ml Scotch Whisky, topped with whipped double cream. £5-25

Plain white or black coffee £1-95

Café Latte £2-25

Cappuccino £2-25

Single Espresso £1-50

Double Espresso £2-25

All our wines are supplied by  
Ardmore Wines, Isle of Skye.

Delivered by the Isle of Skye food-link CIC from  
Local suppliers: The Isle of Skye Fresh  
Produce Company, Isle of Skye Oysters, Loch  
Eishort Mussel Culture, , Island Divers.

Also; Salar smoked Salmon, Ewen Grant  
Langoustines, Andy Race fish merchants.

E-mail; [eat@harbourviewskye.co.uk](mailto:eat@harbourviewskye.co.uk)

Tel; 01478 612069