

## Champagne & Sparkling Wine

1. Brice Trad. Champagne, France - flavoursome, dry champagne from a small family house. An ideal aperitif and seafood partner. £49-90
2. ½ Bottle of Brice Trad. Champagne. £29-00
3. Saumur 1811 Brut NV, France - A fresh, bottle fermented, dry sparkling rose wine with creamy mousse and ripe, soft red fruit flavours. £26-75
4. Alexis Lichine/Kraemer Brut – An attractive, fresh, light & dry sparkling white wine produced in the Bordeaux region. Excellent on its own and with both shellfish and fish. £17-65

## White Wine

- 5 Sacred Hill Semillon Chardonnay, De Bortoli, Australia - A dry wine with citrus & peachyfruit flavours and a smooth palate that makes an ideal partner for poultry and most seafood. £15-80
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. £31-50
7. ½ Bottle of Chablis 2005 £17-20
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. £20-40
9. ½ Bottle of Muscadet sur lie £12-15
10. Santa Helena Sauvignon Blanc - Chile. A lively, dry, easy drinking wine with refreshing fruit and a delicate finish. £15-45
11. Pinot Grigio - Rizzardi Family, Veneto, 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. £23-65
12. Schmitt Sohne, Flying Goose Riesling, Germany. - A wonderful, dry wine with typically clean, fresh Riesling fruit and an attractive oily note on the palate. £16-00

## Red Wine

13. Sacred Hill Shiraz Cabernet, De Bortoli, Australia – An easy drinking red with attractive, young berry fruit and a touch of spice and pepper. A versatile wine to enjoy with most meats, pasta and cheese £15-80
  14. 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. £18-90
  15. Heathcoat Shiraz (Limited Release), Brown Brothers, Australia. A supple, fuller bodied wine with ripe tannins making it a fine match for our meat and game dishes. £22-00
  16. 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. £11-75
  17. Caliboro Merlot Reserve - Vina Segu, Maipovalley, Chile. A richer, lightly oaked wine made from the best Merlot grapes from the estate. Delicious with beef and venison. £16-40
  18. Rothschild Pinot Noir, France – An attractive easy drinking, fruity southern French red which can accompany some richer seafood and most meat dishes. £15-25
  19. Santa Helena Cabernet Sauvignon - An attractive unoaked Cabernet with fresh berry fruit flavours making it an ideal partner for simpler meat dishes. £15-45
- ## House Wines
22. Alex Lichine Chardonnay – Vin d' Pays d'Oc, France. A dry, rounded, medium bodied wine with ripe fruit & a hint of butter. £15-10
  23. Alex Lichine Merlot - Vin d Pays d'Oc, France. A good example of this popular grape. The wine is soft, fruity and very easy to drink. £15-10
  24. Alex Lichine Cinsault Rose , France. – A fine, dry, fruity rose from southern France. An excellent partner for grills and most other dishes. £15-10
- A 175ml glass of house wine. £4-45

## Rose Wine

**20. Pinot Grigio Rosato** – A pale Italian rose with a crisp fresh taste to compliment both seafood and lighter dishes. £16-80

## Dessert Wine

**21. Capercaillie** – A dessert style Gewurztraminer from the hunter valley in New South Wales, Australia. 375ml £23-00

## Ports & Sherries

**Ruby Port , Grahams** A full bodied rich ruby port to savour either before or after the meal. 50ml £3-00

**White Port, Dow** A sweeter, fruity white port to enjoy as an aperitif on the rocks or without ice as an after dinner drink. 50ml £3-00

**Warre's Otima 10yo Tawny.** A stylish wood – aged port with dried fruit, spice and nuts on the sweet finish. 50ml £3-00

**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 £3-00

## Lager, Beer & Cider

|                       |                         |       |       |
|-----------------------|-------------------------|-------|-------|
| <b>Red Cuillin</b>    | A bitter beer from Skye | 500ml | £3-99 |
| <b>Hebridean Gold</b> | Porridge oat ale Skye   | 500ml | £3-99 |
| <b>Black Cuillin</b>  | A dark ale from Skye    | 500ml | £3-99 |
| <b>Stella Artois</b>  | Lager                   | 330ml | £3-15 |
| <b>Mangers</b>        | Irish Cider             | 330ml | £3-15 |

## Spirits

|                          |      |       |
|--------------------------|------|-------|
| <b>Gin</b>               | 25ml | £3-00 |
| <b>Navy Rum (dark)</b>   | 25ml | £3-50 |
| <b>Bacardi White Rum</b> | 25ml | £3-00 |
| <b>Vodka</b>             | 25ml | £3-00 |

## Single Malt Whiskies

|                        |        |       |        |       |
|------------------------|--------|-------|--------|-------|
| <b>Talisker 10yo</b>   | (25ml) | £3-50 | (50ml) | £6-00 |
| <b>Highland Park</b>   | “      | £3-50 | “      | £6-00 |
| <b>Ardbeg</b>          | “      | £3-50 | “      | £6-00 |
| <b>Tullibardine</b>    | ”      | £3-50 | “      | £6-00 |
| <b>Jura</b>            | “      | £3-50 | “      | £6-00 |
| <b>Laphroaig</b>       | ”      | £3-50 | “      | £6-00 |
| <b>Talisker 18 y o</b> | (25ml) | £5-00 | (50ml) | £9-50 |

## Gaelic Whiskies

|                               |        |       |        |       |
|-------------------------------|--------|-------|--------|-------|
| <b>Poit Dhubh</b>             | (25ml) | £3-50 | (50ml) | £6-00 |
| <b>Te Beag</b>                | (25ml) | £3-50 | (50ml) | £6-00 |
| <b>Macnamara (Rum finish)</b> | “      | £3-50 | “      | £6-00 |

## Liqueurs

|                        |        |       |        |       |
|------------------------|--------|-------|--------|-------|
| <b>Janneau Armanac</b> | (25ml) | £3-50 | (50ml) | £7-00 |
| <b>Drambuie</b>        | “      | £3-00 | “      | £6-00 |
| <b>Cointreau</b>       | “      | £3-00 | “      | £6-00 |
| <b>Tia Maria</b>       | “      | £3-00 | “      | £6-00 |
| <b>Baileys</b>         | “      | £3-00 | “      | £6-00 |

## Non-Alcoholic Drinks

|                       |               |       |
|-----------------------|---------------|-------|
| <b>Orange Juice</b>   | 300ml Tumbler | £1-40 |
| <b>Apple Juice</b>    | 300ml Tumbler | £1-40 |
| <b>Coke/Diet Coke</b> | 330ml Can     | £1-25 |
| <b>Lemonade</b>       | 330ml Can     | £1-25 |
| <b>Indian Tonic</b>   | 200ml Bottle  | £1-25 |
| <b>Soda water</b>     | 200ml Bottle  | £1-25 |

|                                     |              |       |
|-------------------------------------|--------------|-------|
| <b>Fresh still Spring Water</b>     | 330ml Bottle | £1-55 |
| <b>Fresh sparkling spring water</b> | “            | £1-55 |

## Teas

### 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

## Coffee

Fresh Bruzzi coffee from the Datar Estate in Brazil is available as;-

|                                                                                                                               |       |
|-------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Gaelic Coffee</b> - A measure of Bruzzi coffee, a little brown sugar, 25ml Scotch Whisky, topped with whipped double cream | £4-95 |
| <b>Plain white or black coffee</b>                                                                                            | £1-95 |
| <b>Cafe Latte</b>                                                                                                             | £1-95 |
| <b>Cappuccino</b>                                                                                                             | £1-95 |
| <b>Single Espresso</b>                                                                                                        | £1-50 |
| <b>Double Espresso</b>                                                                                                        | £2-25 |