

## WINES

Wines at the inn are curated for our menu by our Operations and Inn Manager, Head Chef and recommended through our sommelier Liam Dunn offering a variety of accessible new and old world tastes. We welcome you to take the rest of your bottle home if our by the glass range is not to your taste..

All wines by the glass are measured as per the Weights and Measures Act at 125, 175 and 250ml. We keep special occasion Champagnes and Wines in the cellar, let us know if you would like the list.

### BY THE GLASS

#### House Red

Small £3.70      Medium £4.70      Large £6.20

A light & soft, easy drinking red wine with gentle strawberry and cherry flavours, fresh and . Perfect for just one glass.

#### House White

Small £3.70      Medium £4.70      Large £6.20

Verdejo blanco, pale lemon colour with steel hues. Intense aromas of a wide range of citrus and exotic fruits. Fresh, fruity, zesty palate.

#### House Rose

Small £3.70      Medium £4.70      Large £6.20

This delicious tempranillo rosado has lively and very light refreshing strawberry flavours and delicate summer fruit notes.

#### Baron De Villeboerg Champagne

12.0%      £13.00

Pale golden yellow colour with fine, persistent bubbles. It has an elegant nose with notes of blossom and yellow apple, and a fresh palate of pear, apple and citrus.

#### Trulli Prosecco Brut

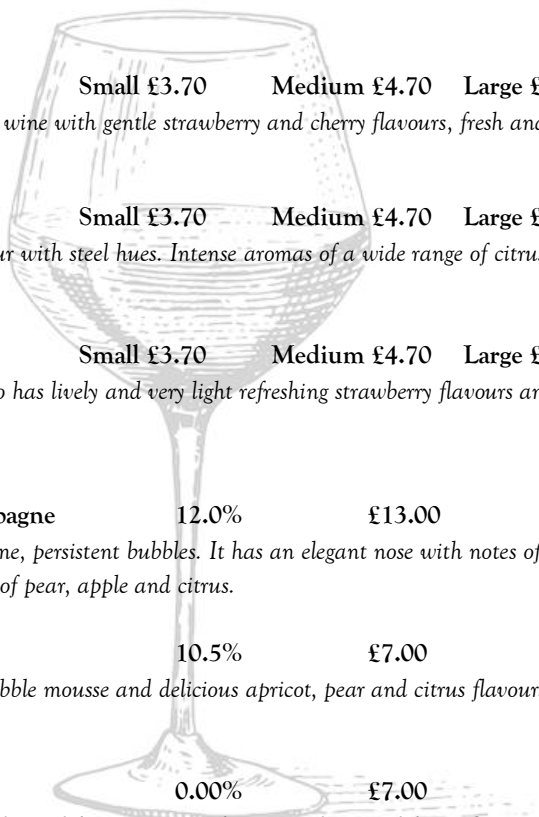
10.5%      £7.00

Elegant and crisp with a fine bubble mousse and delicious apricot, pear and citrus flavours. Perfect with charcuterie. Italy

#### Codorniu Zero

0.00%      £7.00

Alcohol free wine with fine bubbles and fruity aromas of citrus and tropical fruits. Spain



## WHITES BY THE BOTTLE

**Alma Mora Chardonnay, San Juan** 13.5% £29.00

*Light, dry and fresh with aromas of pineapples and white flowers. An undertone of herbal notes with tropical fruits that take you deep into the heart of San Juan's desert through this juicy balanced wine.*

**Picpoul de Pinet Réserve Mirou** 12.0% £31.00

*The Picpoul grape has been grown around the sleepy village of Pinet, for centuries. Surprisingly bright and fresh for a wine produced in such a warm climate, makes for a good food wine and is particularly good with seafood. France*

**La Picoutine Colombard** 11.0% £25.00

*This fresh, bright and aromatic Colombard with citrus, green apple and tropical fruit notes. A crisp, dry palate with refreshing acidity and a clean finish typical of south-west France.*

**Minini Pinot Grigio, IGT** 12.0% £28.00

*This fresh, light white wine has aromas and flavours of pears and apples. Italy*

**Chateau Ste. Michelle Riesling** 13.5% £37.00

*Our Columbia Valley Riesling is a blend of Riesling from throughout Washington's Columbia Valley. The wine offers crisp apple and white peach aromas and flavours with subtle mineral notes.*

**Cuatro Rayas Sauvignon Blanc, Esp** 13.0% £29.00

*Regarded by many as Spain's noblest variety, with a little Cabernet Sauvignon to add both structure and flavour. Matured in American oak barriques for nine months. Full-bodied and rich in the mouth.*

## ROSE BY THE BOTTLE

**Les Nuages Rose, Vin Du France** 10.5% £25.00

*Deliciously balanced and fruit-filled rose with great wild strawberry character and a fresh appetising finish*

**Barnabe, Pinot Noir Rose** 13.0% £28.00

*Pinot Noir rose, it is a lovely pale pink colour with violet hints. Subtle aromas of watermelon, raspberries and strawberries on the nose with violet and rose notes. Bright acidity and a soft creamy texture on the palate.*



## REDS BY THE BOTTLE

**Luis Felipe Edwards Rio Rica Pinot Noir** 12.5% £26.00

*A bright and juicy style of pinot noir, with flavours of red plum, cherry, and redcurrant. It has a delicate structure with fine tannins and refreshing, mouthwatering acidity.*

**Rare Vineyards Malbec** 13.0% £27.00

*Argentinian Malbec is appreciated from Argentina. However, Malbec's home is in south-west France especially with this overtly fruity red with violet aroma and spice on the pallet France.*

**Short Mile Bay Merlot** 11.0% £24.00

*Juicy Merlot with a soft, smooth palate showing ripe plum, mulberry and blackberry; a spicy vanilla note follows, acquired during a brief period of oak ageing. Australia.*

**Antica Cinta Chianti** 12.5% £36.00

*Grapes from the centre of Tuscany between Florence and Siena are used to make this bright, ruby-red wine with an intense and persistent fragrance of mature red fruit.*

**Errazuriz Estate Cabernet Sauvignon** 13.5% £30.00

*From the original Errazuriz Estate north of Santiago. A warm fermentation followed by extended maceration ensures maximum extraction of the ripe fruit flavours. Matured in mainly French oak.*

**Arnegui Reserva Rioja** 13.5% £33.00

*Deep cherry red in colour, quite dark and intense. On the nose, it displays aromas of sweet matured fruit; and aromas of soft and new oak. The palate is fruity, elegant, pleasant and well balanced.*

## SPARKLING

**Baron De Villeboerg Champagne** 12.0% £52.00

*Pale golden yellow colour with fine, persistent bubbles. It has an elegant nose with notes of blossom and yellow apple, and a fresh palate of pear, apple and citrus.*

**Trulli Prosecco Brut** 10.5% £26.00

*Elegant and crisp with a fine bubble mousse and delicious apricot, pear and citrus flavours. Perfect with charcuterie. Italy*

**Codorniu Zero** 0.00% £26.00

*Alcohol free wine with fine bubbles and fruity aromas of citrus and tropical fruits. Spain*

## BEER AND CIDER ON TAP

*Our draught beers at the inn are brewed predominantly in Scotland and supplied by the one and only Tennent's Brewery. Our local keg ales are from Loch Fyne. Our cider is Irish in nature, but named accordingly for a Scottish Loaf!*

		PINT	½ PINT
Tennent's Lager	Glasgow Lager	£5.50	£3.00
Outcider	Tipperary Medium Cider	£6.00	£3.50
Caledonia Best	Scottish Session Ale	£5.50	£3.00
Drygate Kelvin	Glasgow Pilsner (GF)	£5.50	£3.00
Guinness	Irish Nonsense	£6.00	£3.50

---

Fyne Ales Jarl	Local Citra Blond	£6.50	£3.50
Fyne Ales Easy Trail	Local IPA	£6.50	£3.50

---

## BOTTLES AND CANS

*We've got the entire range of Fyne Ale's Farm Brewery ales here, they are located just 10 miles South at Loch Fyne, Scottish Cider and Italian and Dutch options are available for the continental choice.*

Thistly Cross	Scottish Real Cider	£4.40
Thistly Cross	Scottish Real Strawberry Cider	£4.95
Thistly Cross	Scottish Real Elderflower Cider	£4.95
Menabrea Blonde	Alpine Blonde Lager of Italy	£4.60
Menabrea Blonde 0.0%	Zero Alcohol Free	£4.60
Heineken	Dutch Pale Lager	£4.20
Heineken 0.0%	Zero Alcohol Free	£4.20
Guinness 0.0%	Zero Alcohol	£4.40

## LOCAL BOTTLE BEERS FROM FYNE ALES

		Sit In	Take Away
Fyne Ales Jarl	Citra Ale	£4.95	£3.60
Fyne Ales Avalanche	Pale Ale	£4.95	£3.60
Fyne Ales Hurricane Jack	Blonde Ale	£4.95	£3.60
Fyne Ales Highlander	Amber Ale	£4.95	£3.60
Fyne Ales Argyll Porter	Dark Rich Ale	£4.95	£3.60

## CANS AND BOTTLES SOFT DRINKS

Coca Cola or Coca Cola Zero	200ml Bottle	£2.40
Old Jamaica Ginger Beer	330ml Can	£2.60
Fanta Orange Zero	330ml Can	£2.50
Sprite Zero	330ml Can	£2.50
Ting Grapefruit	330ml Can	£2.60
Oasis Summer Fruit or Exotic	330ml Can	£3.10
Appletiser	250ml Can	

## BARR'S SCOTTISH SOFT DRINKS

Irn Bru	330ml Can	£2.40
Irn Bru Sugar Free	330ml Can	£2.30

ON DRAUGHT	GLASS	PINT	DASH w/spirit
Coca Cola, Coca Cola Zero	£2.00	£3.60	£0.95
Soda	£2.00	£3.60	£0.95
Schweppes Tonic	£2.00	£3.60	£0.95
Schweppes Lemonade	£2.00	£3.60	£0.95

EAGER JUICE	GLASS	PINT	DASH
	£2.50	£3.90	£1.50 w/spirit
Apple, Orange, Cranberry, Pineapple, Grapefruit			

CORDIAL and WATER	£1.50
Belvoir Farm Raspberry or Elderflower	
Schweppes Blackcurrant, Orange or Lime	

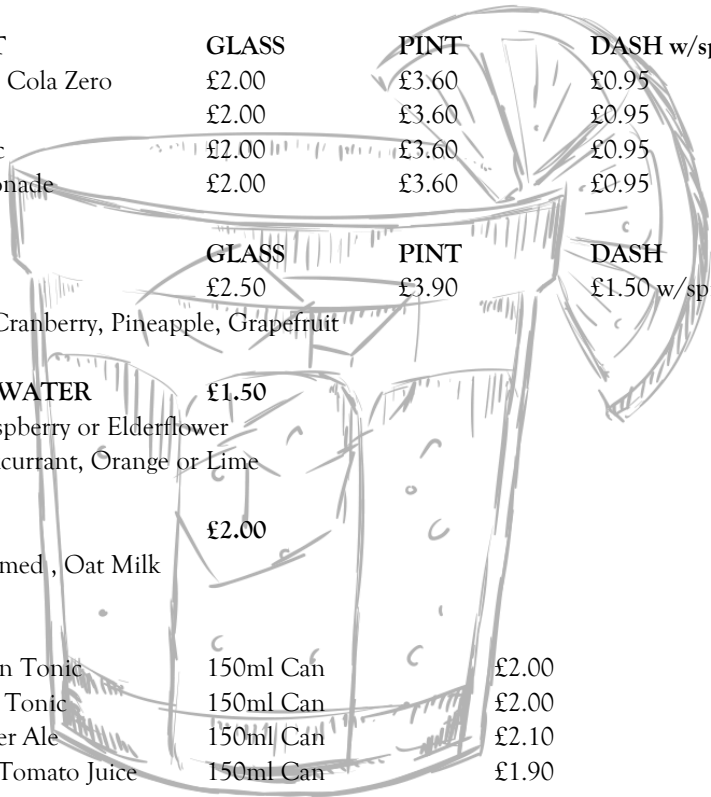
MILK	£2.00
Dairy Semi-Skimmed, Oat Milk	

## MIXERS

Schweppes Indian Tonic	150ml Can	£2.00
Schweppes Light Tonic	150ml Can	£2.00
Schweppes Ginger Ale	150ml Can	£2.10
Big Tom Spiced Tomato Juice	150ml Can	£1.90

## WATER

Highland Spring Still	(70cl)	£4.00
Highland Spring Sparkling	(70cl)	£4.00



## HOT DRINKS

We use a select Dark Roast Bean here at the Inn. It's super strong and full of burnt chocolate and dark berry notes in a traditional Italian style, roasted by Black and Whites..

We only serve one size of coffee at the inn, but if you prefer a mug, let us know.

Semi Skimmed Dairy Milk, Soya and Oat milk are available.

There is no "non-dairy tax" here at the inn.



Espresso	£1.95
Double Espresso	£2.85
Ristretto	£1.95
Americano	£2.45
Cappuccino	£3.55
Cortado	£3.40
Latte	£3.40
Flat White	£3.95
Macchiato	£3.40

<b>Coffee Syrups</b>	£1.00
Real Honey, Agave or Maple	

<b>Bambaccino</b>	£1.95
Warm Foamy Milk - Marshmallow and a sprinkle of Chocolate for the little ones.	

<b>Pup-Cup</b>	
A small squirt of cream for your canine friend.	£1.50

<b>Hot Chocolate</b>	
Fair Trade, Luxury Dark Hot Chocolate	£4.10
- Add Cream and Marshmallows	£0.50

<b>Tea</b>	
Clipper Fair-trade Classic Everyday Tea	£3.10

Fair-Trade Clipper Organic Teas	£3.40
Decaf, Lemon and Ginger, Peppermint, Earl Grey or Green Tea	

## COCKTAILS

*We're far from Cocktail experts here at the inn, but if there's something you like, we have the ingredients and the bartenders in a good mood, we'll do our best!*

*Our Cocktails are made with our own house spirits – Cruachan Creations.*

House Mimosa – Grapefruit and Prosecco	£8.95
Aperol Spritz – The classic recipe	£9.45
Classic Royals – Pimm's, Campari or Kir	£9.95
Bloody Mary – Big Tom Spiced, Our Vodka, Lemon	£8.95
Bloody Shame - (Non Alcoholic) – Big Tom Spiced. Lemon	£6.95

Midnight on the Loch	£9.95
----------------------	-------

*Our dark Cruachan Creations rum, Coca-Cola, fresh orange.*

Bankside Elderflower Fizz	£9.95
---------------------------	-------

*Our own Cruachan Creations gin, Belvoir elderflower, Prosecco*

Cruachan Cure	£8.95
---------------	-------

*Cruachan Creations vodka, cranberry, fresh lime*

Snoop Dogs Welcome	£8.95
--------------------	-------

*Cruachan Creations gin, pineapple, fresh lime, agave*

Tyndrum Big Money Mine	£11.95
------------------------	--------

*Warm Milk, Honey, Cruachan Creations Whisky*

Bramble Overrun	£9.95
-----------------	-------

*Cruachan Creations rum, Belvoir Raspberry, Soda top, frozen bramble*

## AFTER DINNER

Glavya – Traditional Scottish Tangerine and Honey Liqueur	£4.30
---	-------

Quinta De La 20Year Old Port 50ml	£9.80
-----------------------------------	-------

Remy Martin VSOP Champagne Cognac	£8.00
-----------------------------------	-------

Hennessy VSOP Cognac	£5.20
----------------------	-------

Hot Toddy	£6.95
-----------	-------

*House Whisky Honey and Spices*

Liqueur Coffee's	£9.95
------------------	-------

*Tia Maria, Drambuie, Glavya, Baileys, Disaronno, House Whisky*



## VODKA

<i>Cruachan Creations – Hints of Kaffir lime. Clean honest spirit</i>	£3.40
Glens – Scottish, has a bad rep, one of the best vodkas in the world.	£3.00
Blackwoods – Scottish, more botanical.	£4.30
Absolute – Swedish, crisp for cocktails.	£3.50
Reyka – Icelandic, fresh and clean, no mixer needed.	£4.40

## RUM

<i>Cruachan Creations – Dark toffee notes, rich and dark</i>	£3.40
Bacardi – Puerto Rico Blanco	£3.50
OVD – Demerara We claim Dundee!	£3.90
Kraken – Caribbean Black Spiced Rum	£4.30
Havana Club – Golden Spiced Cuba	£3.90
Dead Mans – Zero Spiced Rum	£3.50
Lyre's – Zero Dark Rum	£3.50

## GIN

<i>Cruachan Creations – Elegant and dry with refined juniper notes</i>	£3.40
Botanist 12 – 12 Islay botanicals, all horrible, but fabulous in this gin	£4.75
Downpour – North Uist, the crofters way of life and a wash of the sea.	£4.20
Harris – Sailed over on a cal-mac craft botanical gin,	£4.80
Raasay – Hebridean, Raasay well water with a lemony twist	£4.50
Tanqueray – London Dry	£4.10
Tanqueray Zero – London, Even Dryer	£3.50
Tobermory – Craft dry gin from Mull, elderflower and floral tastes of heather.	£4.45
Tyre – Tyree, land and soil and sea. Goes through the bone like fire and stone.	£4.10

VODKA  
RUM GIN  
WHISKY

Try one of our very own small batch spirits.  
Crafted with Ellon Spirits

£3.40 25ml  
£44.00 take home a bottle

THE HOUSE POUR  
from the award winning  
BEN CRUACHAN INN



## WHISK(E)Y

Jack Daniels - <i>Tennessee American Bourbon</i>	£3.60
Southern Comfort - <i>If you don't like whisky!</i>	£3.90
Woodford Reserve Double Oak - <i>If you actually like bourbon</i>	£6.10

## SPIRITS, LIQUEURS and VERMOUTH

Martel VC Cognac	£3.90
Remy Martin VSOP Champagne Cognac	£8.00

Cockburns Reserve Port 50ml	£4.10
Quinta De La 20Year Old Port 50ml	£9.20

Martini Extra Dry and Rosso 50ml	£4.00
Harveys Bristol Cream Sherry	£4.00

Aperol 50ml - <i>Herbal fruit liqueur</i>	£4.00
---	-------

Archers - <i>Peach liqueur</i>	£3.90
--------------------------------	-------

Campari - <i>Bitter fruits liqueur</i>	£4.00
--	-------

Cointreau - <i>Orange liqueur</i>	£4.00
-----------------------------------	-------

Disaronno - <i>Amaretto, liqueur</i>	£4.20
--------------------------------------	-------

Drambuie - <i>Isle of Skye whisky liqueur</i>	£4.30
---	-------

Limoncello - <i>Lemon liqueur</i>	£3.50
-----------------------------------	-------

Malibu - <i>Coconut liqueur</i>	£3.70
---------------------------------	-------

Tia Maria - <i>Coffee liqueur</i>	£3.90
-----------------------------------	-------

Pimms 50ml - <i>Fruit Punch</i>	£3.70
---------------------------------	-------

Lyre's Zero Italian Spritz - " <i>Aperol</i> "	£3.90
--	-------

## SHOTS

Monetzuma Tequila - <i>Mehico</i>	£3.50
-----------------------------------	-------

Ramazotti Sambuca - <i>Milano</i>	£3.50
-----------------------------------	-------



## WHISKY

*Ah whisky! Where to begin, where, or better yet... when to end.*

*I recommend starting at "A", if you make it to the Glens we'll call the undertakers.*

*Whisky like much in life is subjective: regions and flavour maps, sweet, smoky, smooth, oaked, peated, sherry finish, port cask. If it all has you a bit confused, don't panic. It's all good.*

*It's a bit mind boggling for a beginner so if you have no clue what to pick, ask the bartender for a recommendation, we all like different whisky for different reasons so expect a few opinions from everyone you ask. The team usually recommend our own Whisky – Cruachan Creations, a delicious and approachable sweet whisky.*

*As for water, ice and mixers. Just drink it how you like it, no one's judging.*

*(Seriously, don't take it too seriously!)*

The regions define a lot of the characteristics of whisky. The water, the tradition, in some cases even the shape of the still .

ISLAND - Diverse but rich in smoke, often peaty.

ISLAY - Generally peat heavy.

CAMPBELTOWN - Dry and gentle smoke.

LOWLAND - Light, soft an generally floral.

SPEYSIDE - Technically East Highland generally sweeter.

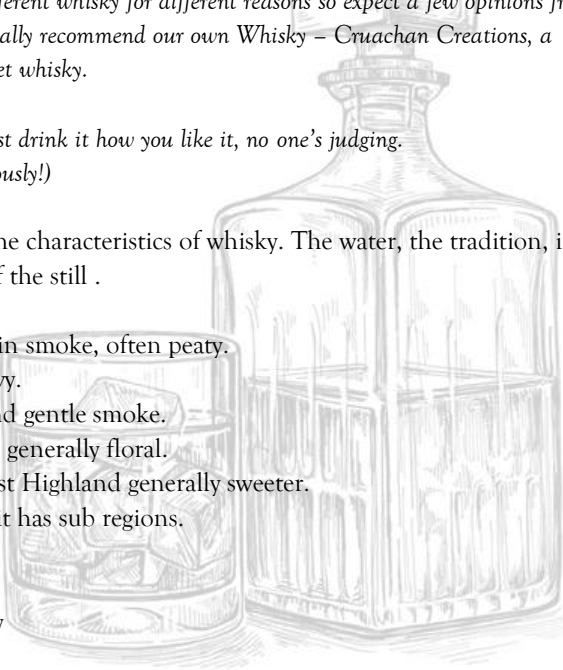
HIGHLANDS - So diverse it has sub regions.

North - Cereals and Sweet

East - Dry and Fruity

West - Often similar to Islay

South - Lighter and Dry



# SINGLE MALT WHISKY

Our Malt Whisky is selected to reflect the character of the Ben Cruachan Inn – warm, welcoming and quietly refined. Smooth on the palate with a balanced finish, it's equally at home neat, with a drop of water, or shared over conversation late into the evening. Slàinte.

Try one of our very own Single Malt Whiskies  
Crafted with Ellon Spirits

£3.40 25ml

£44.00 take home a bottle

THE HOUSE POUR  
from the award winning  
BEN CRUACHAN INN



	PRICE	REGION	NOTES
<b>Cruachan Creations</b>	<b>3.40</b>	<b>Highland</b>	<b>"Easy drinking, caramel"</b>
Aberlour 10	6.00	HIGHLAND	"Sweet and malty"
Ardbeg 10	6.05	ISLAY	"Salt, heavy smoke"
Ardbeg Corryvreckan	11.90	ISLAY	"Salt Brine, vanilla"
Ardnamurchan AD	4.10	HIGHLAND	"Apple & Pear, dry smoke"
Ardnamurchan Cask Strength	6.20	HIGHLAND	"Coastal peat, berry spice"
Ardnamurchan The Midgie	4.80	HIGHLAND	"Creamy custard, ginger"
Ardmore Legacy	4.80	HIGHLAND	"Charred smoky oak"
Arran 10	5.50	ISLAND	"Sweet fruity"
Arran Quarter Cask	7.00	ISLAND	"Fruity spice, vanilla"
Auchentoshan 12	6.40	LOWLAND	"Toasted Almonds"
Auchentoshan American Oak	6.00	LOWLAND	"Oak, toffee finish"
Auchentoshan Three Wood	6.90	LOWLAND	"Fruit and hazelnut"
Balvenie Caribbean Cask	9.00	SPEYSIDE	"Sweet apple and mango"
Balvenie Double Wood	8.10	SPEYSIDE	"Bourbon and vanilla"
Balvenie Peat of the Week	11.10	SPEYSIDE	"Honey, light smoke"
Bowmore 12	5.20	ISLAY	"Lemon and heather"
Bowmore 15	10.40	ISLAY	"Dates and treacle"
Bruichladdich Classic Laddie	5.80	ISLAY	"Grapes and cinnamon"
Bruichladdich Port Charlotte 10	7.10	ISLAY	"Heavy Peat, Ginger toast"
Bunnahabhain 12	5.50	ISLAY	"Sultana and sherry"
Bunnahabhain 18	26.40	ISLAY	"Dense, oily smoke"
Bunnahabhain 25	98.20	ISLAY	"Roast spice, Christmas"
Caol Ila 12	6.00	ISLAY	"Boiled sweets and smoke"
Caol Ila Distillers Edition	7.80	ISLAY	"Light-wood bonfire spice"
Clynelish 14	7.60	HIGHLAND	"Orangery, dry oak"
Cragganmore 12	5.80	SPEYSIDE	"Sweet, fragrant, pine"
Craigellachie 13	7.10	SPEYSIDE	"Berry sweet smoke"
Craigellachie 17	19.10	SPEYSIDE	"Oak and sweet smoke"
Dalmore 12	8.90	HIGHLAND	"Marmalade, Dundee cake"
Dalmore 15	15.10	HIGHLAND	"Chocolate orange"
Dalmore 18	49.00	HIGHLAND	"Stewed fruit and smoke"
Dalwhinnie 15	6.10	HIGHLAND	"Honey and apples"
Deanston 12	4.90	HIGHLAND	"Heather honey, vanilla"
Deanston 18	10.85	HIGHLAND	"Lemon cheesecake"
Deanston Virgin Oak	5.90	HIGHLAND	"Double cream, pinecone"
Edradour 10	6.20	HIGHLAND	"Smooth, almonds"
Fettercairn 12	6.90	HIGHLAND	"Tropical, ginger spice"
Glendronach 12	8.20	HIGHLAND	"Smoked toffee, marmalade"

	PRICE	REGION	NOTES
Glendronach 15	13.00	HIGHLAND	"Sherry Cake"
Glen Elgin 12	7.30	SPEYSIDE	"Soreen loaf, tiramisu"
Glen Moray	4.40	SPEYSIDE	"Citrus toffee spice"
Glen Moray Sherry	4.40	SPEYSIDE	"Cinnamon sugar"
Glen Scotia 18	19.10	CAMPBELTOWN	"Fudge and sherry"
Glen Scotia Double Cask	6.80	CAMPBELTOWN	"Marmalade and wood"
Glenfarclas 105	12.90	HIGHLAND	"Peppery and harsh"
Glenfiddich 12	4.90	SPEYSIDE	"Floral and spicy"
Glenfiddich Fire & Cane	5.60	SPEYSIDE	"Sherry and orange"
Glen Garioch	8.20	HIGHLAND	"Heather and pears"
Glengoyne 12	6.20	HIGHLAND	"No peat, toffee apple"
Glengoyne 15	12.10	HIGHLAND	"Candied lemon, apple pie"
Glengoyne Cask	11.90	HIGHLAND	"Baked apple and pears"
Glenkinchie 12	6.30	LOWLAND	"Madeira and fruit"
Glenlivet Caribbean	6.70	SPEYSIDE	"Mango, Orange vanilla"
Glenlivet Founders	6.10	SPEYSIDE	"Apple pie and toffee"
Glenmorrangie	6.80	HIGHLAND	"Honey, almonds, toast"
Highland Park 12	6.10	ISLAND	"Heather, fruit cake"
Jura 12	5.40	ISLAND	"Honey salted bananas"
Jura 18	12.90	ISLAND	"Cherry brandy, currants"
Knockandoo	7.10	SPEYSIDE	"Malted bread, melon"
Lagavulin 16	12.40	ISLAY	"Powerful peat!"
Laphroig 10	6.40	ISLAY	"A tinge of TCP"
Macallan 12	10.90	HIGHLAND	"Sherry fruitcake"
Oban 14	11.70	HIGHLAND	"Most Local"
Raasay	6.30	ISLAND	"Lightly peated, dark fruit"
Raasay "The Draam"	5.90	ISLAND	"Oak peat, christmas cake"
Singleton 12	5.90	SPEYSIDE	"Malty nuts and citrus"
Talisker 10	5.20	ISLAND	"Pear and seaweed"
Talisker Skye	5.10	ISLAND	"Sweeter pear and seaweed"
Tamdhu 10	6.00	SPEYSIDE	"Red fruit and cloves"
Tobermory 12	5.40	ISLAND	"Oak and chocolate notes"
Tobermory Ledaig Sinclair	6.10	ISLAND	"Sweet ashy jelly peat"
Tobermory Ledaig 10	5.60	ISLAND	"Seaside and liquorice"
Tomatin 12	5.80	HIGHLAND	"Barley brose and butter"
Tomatin 18	15.60	HIGHLAND	"Honeycomb and barley"
Tomatin Legacy	5.40	HIGHLAND	"Pinecone and citrus"
Tomintoul 10	5.20	SPEYSIDE	"Honeycomb and fudge"

