

Wine List at the Inn

Wines at the inn are curated for our menu and offer a variety of accessible new and old world tastes. Our Laderas wines are vegan certified; the Bordeaux Blanc and Bordeaux are both Organic offering a delicious option for the environmentally conscious among us. Low/No alcohol options are available by the glass.

			Bottle	250	175	125
WHITES						
Laderas Sauvignon Blanc (Ve)	12.5%	75cl	24.00	£8.25	£6.25	£5.05
Moondarra Chardonnay	12.5%	75cl	24.50	£8.45	£6.45	£5.25
Trulli Pinot Grigio	12.5%	75cl	25.00	£8.65	£6.65	£5.45
Picpoul de Pinet Réserve Mirou	12.5%	75cl	32.00			
Highfield Riesling	12.0%	75cl	33.00			
Gavi di Gavi Toledana	12.0%	75cl	43.00			
Domaine du Seuil Bordeaux Blanc	12.5%	75cl	45.00			
REDS						
Laderas Merlot (Ve)	13.0%	75cl	24.00	£8.25	£6.25	£5.05
Moondarra Shiraz	13.0%	75cl	24.50	£8.45	£6.45	£5.25
Zarapito Malbec	13.5%	75cl	25.00	£8.65	£6.65	£5.45
Ponte Miliano Sangiovese Puglia	12.0%	75cl	27.00			
Chateau Cazeau Martet Bordeaux	13.5%	75cl	29.00			
Kudo Plains Pinotage	13.0%	75cl	35.00			
Barnabe Oak Aged Pinot Noir	13.0%	75cl	34.00			
ROSE						
Whispering Hills White Zinfandel	11.0%	75cl	24.00	£8.25	£6.25	£5.05
Parini Pinot Grigio Blush	12.0%	75cl	24.00	£8.25	£6.25	£5.05
SPARKLING						
Trulli Prosecco Brut	11.0%	75cl	32.00			£6.75
Alcohol Free Prosecco	0.05%	75cl	28.00			£5.75
Lanson Black Label Brut	11.0%	75cl	95.00			
Henri Benoit NV Champagne	12.0%	75cl	75.00			
Voga Rosato Sparkling Rose	11.0%	75cl	34.00			

Beer and Cider at the Inn

DRAUGHT		PINT	½ PINT
Tennent's Lager	Glasgow Lager	£4.60	£2.40
Caledonian Best	Glasgow Brown Bitter	£4.60	£2.40
Fyne Jarl Citrus Blonde	Loch Fyne Citrusy	£5.95	£3.00
Fyne Easy Trail IPA	Loch Fyne Hoppy	£5.95	£3.00
Guinness	Dublin Stout	£5.95	£3.00
Magners Cider	Ireland Dry Cider	£4.95	£2.50

BOTTLES AND CANS

PRICE

We've ditched glass where possible in favour of cans to be as environmentally responsible as we can. Lowering our carbon footprint but keeping a high quality offering for our guests. No/Low and high quality Gluten Free options are available too!

Kopparberg Cider	Mixed Fruits	£4.00
Kopparberg Cider	Strawberry Lime	£4.00
Budweiser 0.0	No Alcohol Lager	£3.95
Magners Cider 0.0	No Alcohol Cider	£3.95
Orinoco	Chocolate Milk Stout	£5.80
Crossing the Rubicon	West Coast IPA	£5.80
Dead Pony Club	Session IPA	£4.85
Fyne Lager	Local Helles Lager	£4.95
Birra Moretti	Italia Lager	£4.25
Bellfield Lager (GF)	Gluten Free Lager	£4.95
Fraoch (GF)	Gluten Free Heather Ale	£5.00
Orkney Dark Island	Scottish Dark Rich	£5.95
Fyne Vital Spark	Local Brown Ale	£5.95



Soft Drinks at the Inn

CANS

Coca Cola, Coca Cola Zero	£2.20
Barr's Lemonade	£2.20
Barr's Dandy Lion and Burdock	£2.20
Irn-Bru, Irn-Bru Sugar Free	£2.20
Old Jamaica Ginger Beer	£2.20

Appletizer	£2.95
J20 - Orange Passionfruit, Apple Raspberry	£2.95

JUICE

Apple, Orange, Cranberry, Pineapple

£2.00

CORDIAL

Blackcurrant, Orange, Lime

£1.20

MILK

Semi-Skimmed Dairy

Oat Milk

Soya Milk

£1.20

£1.20

£1.20

MIXERS

Schweppes Soda

Schweppes Ginger Ale

Franklin and Sons Indian Tonic

Franklin and Sons Light Tonic

Big Tom Spiced Tomato Juice

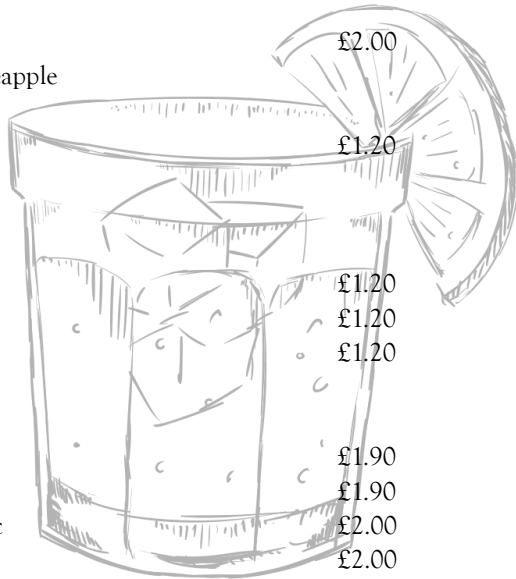
£1.90

£1.90

£2.00

£2.00

£1.90



WATER

We're removing bottled water from our menu as part of our environmental policy, we have Aqua Libra filtered still and sparkling water as an alternative to tap water. Filtered and fizzed right here in the inn significantly reducing our carbon footprint. A £3.00 cover charge for the table is applicable for unlimited refills of both still and sparkling water.

Aqua Libra

Unlimited Chilled and Filtered or Sparkling

Coming Soon

Can O'Water Still or Sparkling

£2.15

Cruachan Tap Water

£0.00

Hot Drinks at the Inn

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.

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

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

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

Coffees

Espresso

Ristretto

Americano

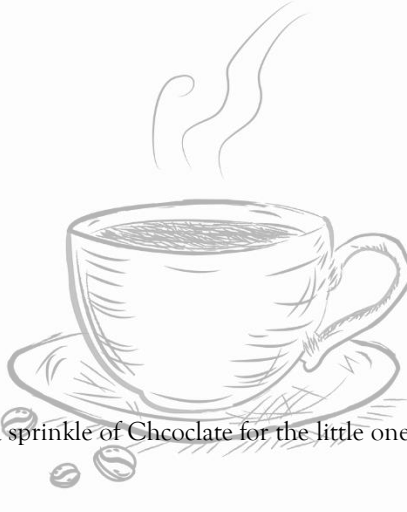
Cappuccino

Cortado

Latte

Flat White

Macchiato



Bambaccino

Warm Foamy Milk - with a sprinkle of Chocolate for the little ones.

£1.95

Pup-Cup

A small squirt of cream for your canine friend.

£0.95

Fair-Trade Café Express Hot Chocolate

£3.75

Add Cream and Mallows

£4.25

Teas

Clipper Fair-trade English Breakfast Tea

£3.20

Pukka Fair-Trade Organic Teas

£3.60

Night Time Berry, Three Mint, Ginger Tea, or Chamomile

Cocktails at the Inn

House Prosecco Cocktails

Aperol Spritz	£8.95
Pimms and Lemonade	£7.45
Pimms and Prosecco	£9.95
Campari Royal	£10.95
Edinburgh Gin Fizz	£9.95
A choice of Edinburgh Gin Liqueurs topped with 125ml of Prosecco.	
<i>Rhubarb and Ginger</i>	
<i>Raspberry</i>	
<i>Pomegranate and Rose</i>	
<i>Plum and Vanilla</i>	
<i>Elderflower</i>	
<i>Orange Blossom and Mandarin</i>	

Bloody Mary	£6.95
Bucks Fizz	£9.95

Speciality After-Dinner Drinks

Quinta De La 20Year Old Port 50ml	£9.20
Remy Martin VSOP Champagne Cognac	£8.00
Hot Toddy - Honey and Spices	£2.95
Any rum or Whisky from our Collection	+Spirit
Liqueur Coffee's	£6.95
Tia Maria, Drambuie, Glayva, Baileys, Disaronno	
Or any Whisky from our Collection	+Spirit
Glayva over Ice	£3.95

Spirits

VODKA

Arbikie HAAR Vodka	£3.50
Smirnoff 21	£2.70
Glens Scottish Vodka	£2.70
Reykya	£3.00

RUM

Bacardi	£2.90
Diplomatico	£3.65
Captain Morgans Spiced	£2.80
Captain Morgans Dark Rum	£2.60
OVD	£2.70
Dark Matter Spiced	£3.60

WHISKEY

Jack Daniels	£2.70
Buffalo Trace	£3.20
Southern Comfort	£3.10
Woodford Reserve Double Oak	£6.10

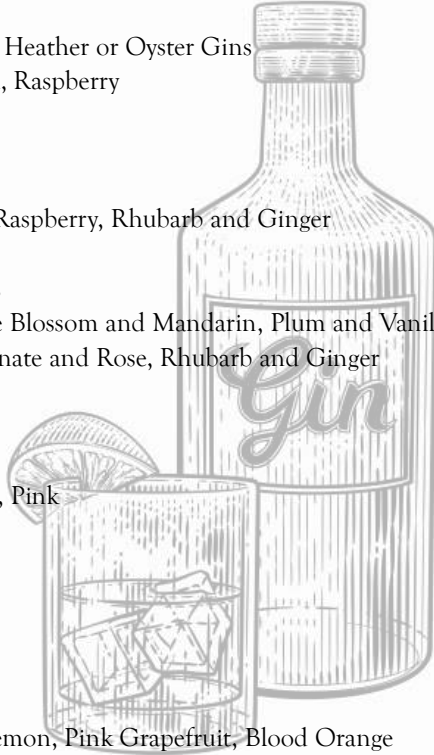
SPIRITS, LIQUEURS and VERMOUTH

Martel VC Cognac	£3.40
Remy Martin VSOP Champagne Cognac	£8.00
Cockburns Reserve Port 50ml	£4.00
Quinta De La 20Year Old Port 50ml	£9.20
Martini Extra Dry and Rosso 50ml	£3.80
Harveys Bristol Cream Sherry	
Patron XO Silver Tequila	£5.00
Aperol 50ml	£3.20
Archers	
Baileys 50ml	£4.20
Bénédictine	£3.80
Campari	£3.80
Disaronno	£3.00
Drambuie	£3.10
Glavya	£3.95
Tia Maria	£2.70
Pimms 50ml	£3.20



Gins at the Inn

Electric Spirit Achroous	£4.20
Arbikie Kirsty	£4.20
Barra Atlantic	£4.20
Bathtub	£3.90
Blackwoods	£3.60
Bombay Sapphire	£3.40
Botanist 12	£4.20
Brockmans	£4.20
Isle of Bute - Gorse, Heather or Oyster Gins	£4.00
Caorunn - Original, Raspberry	£3.90
Colonsay	£4.60
Edinburgh Gins	£3.50+
Original, Bramble, Raspberry, Rhubarb and Ginger	
Edinburgh Liqueurs	£3.20
Elderflower, Orange Blossom and Mandarin, Plum and Vanilla, Raspberry, Pomegranate and Rose, Rhubarb and Ginger	
Edgerton Pink	£4.20
Foxdenton Sloe	£4.80
Gordons - Original, Pink	£2.60
Ginmare	£6.10
Harris	£4.80
Hendricks	£4.00
Kintyre	£4.60
Kirkjuvagr	£4.60
Malfy - Original, Lemon, Pink Grapefruit, Blood Orange	£4.20
Misty Isle	£4.20
Portobello Road	£4.55
Raasay	£4.40
Rock Rose	£4.40
Shetland Reel - Original, Ocean Scent	£4.50
Sipsmith Sloe	£4.50
Tanqueray 10	£4.50
Tobermory	£4.45



Whisky at the Inn

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.

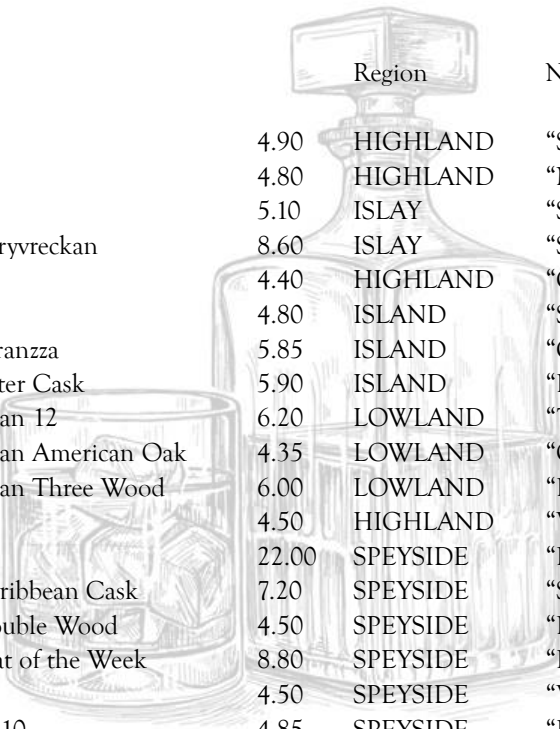
Regions and flavour maps, sweet, smoky, smooth, oaked, peated, sherry finish, port cask.

If it all has you a bit confused, don't panic. It's all good.

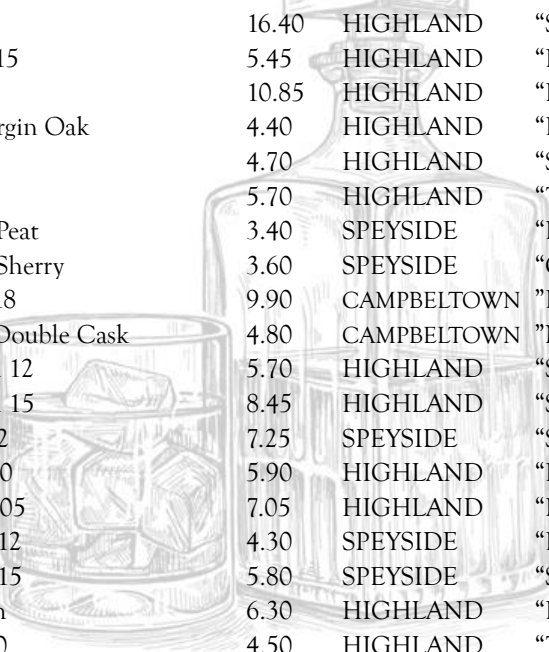
It's a bit mind boggling for a beginner so if you have no clue what to pick, ask the bartender for a recommendation, we all like different whisky for different reasons so expect a few opinions from everyone you ask.

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

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



		Region	Notes
Aberlour	4.90	HIGHLAND	"Sweet and malty"
AnCnoc	4.80	HIGHLAND	"Madeira sweet"
Ardbeg 10	5.10	ISLAY	"Salt, heavy smoke"
Ardbeg Corryvreckan	8.60	ISLAY	"Salt Brine, vanilla"
Ardmore	4.40	HIGHLAND	"Charred smoky oak"
Arran 10	4.80	ISLAND	"Sweet fruity"
Arran Lochranzza	5.85	ISLAND	"Citrus toffee"
Arran Quarter Cask	5.90	ISLAND	"Fruity spice, vanilla"
Auchentoshan 12	6.20	LOWLAND	"Toasted Almonds"
Auchentoshan American Oak	4.35	LOWLAND	"Oak, toffee finish"
Auchentoshan Three Wood	6.00	LOWLAND	"Fruit and hazelnut"
Balblair 05	4.50	HIGHLAND	"Vanilla, citrus blossom"
Balvenie 21	22.00	SPEYSIDE	"Raisin and honey"
Balvenie Caribbean Cask	7.20	SPEYSIDE	"Sweet apple and mango"
Balvenie Double Wood	4.50	SPEYSIDE	"Bourbon and vanilla"
Balvenie Peat of the Week	8.80	SPEYSIDE	"Honey, light smoke"
Benriach	4.50	SPEYSIDE	"Vanilla and sherry"
Benromach 10	4.85	SPEYSIDE	"Herbal and grassy"
Benromach 15	6.90	SPEYSIDE	"Cinnamon and oak"
Benromach 2008	5.25	SPEYSIDE	"Ash and citrus"
Bowmore 12	4.60	ISLAY	"Lemon and heather"
Bowmore 15	8.10	ISLAY	"Dates and treacle"



Bruichladdich Classic Laddie	5.50	ISLAY	“Grapes and cinnamon”
Bruichladdich Port Charlotte	6.00	ISLAY	“Salted caramel, smoke”
Bunnahabhain 12	5.10	ISLAY	“Sultana and sherry”
Bunnahabhain 18	16.00	ISLAY	“Dense, oily smoke”
Bunnahabhain 25	55.00	ISLAY	“Roast spice, Christmas”
Caol Ila 12	6.00	ISLAY	“Boiled sweets and smoke”
Caol Ila 18	11.50	ISLAY	“Autumn grass, demerara”
Clynelish 14	7.50	HIGHLAND	“Orangery, dry oak”
Cragganmore	4.95	SPEYSIDE	“Sweet, fragrant, pine”
Craigellachie 13	6.10	SPEYSIDE	“Berry sweet smoke”
Craigellachie 17	14.50	SPEYSIDE	“Oak and sweet smoke”
Dalmore 12	6.90	HIGHLAND	“Marmalade, Dundee cake”
Dalmore 15	10.85	HIGHLAND	“Chocolate orange”
Dalmore 18	16.40	HIGHLAND	“Stewed fruit and smoke”
Dalwhinnie 15	5.45	HIGHLAND	“Honey and apples”
Deanston 18	10.85	HIGHLAND	“Lemon cheesecake”
Deanston Virgin Oak	4.40	HIGHLAND	“Double cream, pinecone”
Edradour 10	4.70	HIGHLAND	“Smooth, almonds”
Fettercairn	5.70	HIGHLAND	“Tropical, ginger spice”
Glen Moray Peat	3.40	SPEYSIDE	“Burnt white chocolate”
Glen Moray Sherry	3.60	SPEYSIDE	“Cinnamon sugar”
Glen Scotia 18	9.90	CAMPBELTOWN	”Fudge and sherry”
Glen Scotia Double Cask	4.80	CAMPBELTOWN	”Marmalade and wood”
Glendronach 12	5.70	HIGHLAND	“Smoked toffee, marmalade”
Glendronach 15	8.45	HIGHLAND	“Sherry Cake”
Glen Elgin 12	7.25	SPEYSIDE	“Soreen loaf, tiramisu”
Glenfarclas 10	5.90	HIGHLAND	“Honey, starter whisky”
Glenfarclas 105	7.05	HIGHLAND	“Peppery and harsh”
Glenfiddich 12	4.30	SPEYSIDE	“Floral and spicy”
Glenfiddich 15	5.80	SPEYSIDE	“Sherry and orange”
Glen Gairloch	6.30	HIGHLAND	“Heather and pears”
Glengoyne 10	4.50	HIGHLAND	“Toffee apple”
Glengoyne 12	6.00	HIGHLAND	“No peat, toffee apple”
Glengoyne 18	11.40	HIGHLAND	“Crème caramel”
Glengoyne Cask	8.70	HIGHLAND	“Baked apple and pears”
Glenkinchie 12	5.10	LOWLAND	“Madeira and fruit”
Glenlivet Caribbean	6.50	SPEYSIDE	“Mango, Orange vanilla”
Glenlivet Founders	4.20	SPEYSIDE	“Apple pie and toffee”
Glenmorrangie	4.10	HIGHLAND	“Honey, almonds, toast”
Highland Park 12	4.80	ISLAND	“Heather, fruit cake”

Jura 10	4.00	ISLAND	“Vanilla and sherry”
Jura 18	8.90	ISLAND	“Cherry brandy, currants”
Kingsbarns Doocoot	5.00	LOWLAND	“Young oak”
Knockandoo	4.70	SPEYSIDE	“Malted bread, melon”
Lagavulin 16	9.80	ISLAY	“Powerful peat!”
Laphroig 10	5.20	ISLAY	“A tinge of TCP”
Ledaig 12	5.40	ISLAND	“Smoke and green apple”
Ledaig	4.70	ISLAND	“Seaside and liquorice”
Longmorn	6.25	SPEYSIDE	“Subtle gingerbread”
Oban 14	9.00	HIGHLAND	“Expensive! Try Tobermory”
Singleton 12	4.50	SPEYSIDE	“Malty nuts and citrus”
Singleton Tailfire	4.50	SPEYSIDE	“Peppery and hot”
Stronachie	4.50	HIGHLAND	“Oats, biscuits”
Talisker 10	5.10	ISLAND	“Pear and seaweed”
Talisker Skye	5.00	ISLAND	“Sweeter pear and seaweed”
Tamdhu	5.90	SPEYSIDE	“Red fruit and cloves”
Tobermory 12	4.90	ISLAND	“Oak and chocolate notes”
Tomatin 12	4.70	HIGHLAND	“Barley brose and butter”
Tomatin 18	4.90	HIGHLAND	“Honeycomb and barley”
Tomatin Legacy	4.90	HIGHLAND	“Pinecone and citrus”
Tomintoul 10	4.60	SPEYSIDE	“Honeycomb and fudge”
Tomintoul 16	7.40	SPEYSIDE	“Espresso and vanilla”

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 and generally floral.

HIGHLANDS – So diverse it has sub regions.

North – Cereals and Sweet

East – Dry and Fruity

West – Often similar to Islay

South – Lighter and Dry

SPEYSIDE – Technically East Highland generally sweeter.

Slainte Mhath! “Slan ge vah” – Cheers