

		,	1231111	1 () 1111	2301111	Dottie
		House Wines				
1.		Monte Verde Chardonnay, Central Valley Chile 12.5% Fragrant with white blossom and juicy with pineapple, grapefruit and a subtle hint of camomile.	3.20	4.80	6.30	18.50
2.	P.	Monte Verde Merlot Rosé, Central Valley Chile 13% Enough skin and juice contact for a superb colour, mouth-value raspberry and blackcurrant flavours with fresh zing.	3.20 watering	4.80	6.30	18.50
3.	\$	Monte Verde Merlot, Central Valley Chile 13% A supple and intensely juicy style with intense flavours of ripe red berries and plums. White Wines	3.20	4.80	6.30	18.50
4.	<u> </u>	Altoritas Sauvignon Blanc, Central Valley - Chile Easy-drinking Chilean Sauvignon, fragrant with thyme and notes of lemon, lime and gooseberry.		olus refre	eshing	20.00
5.	4	Da Luca Pinot Grigio, Terre Siciliane - <i>Italy</i> 12.5% Aromas of white flowers, pink grapefruit and Cox's apple: t melon and guava.		te display	ys	21.00
6.	4	Picpoul de Pinet, Réserve Mirou - France 13% Citrussy southern French white made from the Picpoul graph.	pe.			30.00
7.	4	Highfield - Riesling New Zealand 12% A light Riesling, displaying dried apricot and peach aromas palate and hints of sherbet.	s with a	fresh int	ense	27.00
8.	2	Luigi Valori Abruzzo Pecorino DOC - Italy 13% Nose with fine notes of Mediterranean scrubland, on the preshness and crispness. Perfect for aperitifs and fresh summideal all-round companion for Adriatic fish dishes.				35.00
9.		Domaine du Seuil Organic, Bordeaux Blanc - Fra Bob Watts established a great reputation for the quality of Graves, a tradition now being carried on by his daughter ar wine is made using 80% Sémillon and 20% Sauvignon Blan Sémillon is barrel-fermented to give a delicious toasty-vani	his supe nd son-i nc. Som	rb white n-law. T e of the	his	34.00

125ml 175ml 250ml

Bottle

Rosé Wines

10. 🦃	Whispering Hills Zinfandel Rosé USA 8% A beautiful deep salmon-pink coloured wine with loads of flavours and lively acidity. Made in a medium style to appear tastes.				21.50
11. 🎤	La Picoutine Tradition Rosé Vin de France 12.5% Lively summer berry aromas and a sweet tangy flavour of raspberry and strawberry fruits. Red Wines	3.20	4.80	6.30	18.50
12. <i>I</i>	Berri Estates Shiraz - <i>South Eastern Australia</i> 11% Medium-bodied and fruity with raspberry, cherry and plum vanilla spices.	, comple	emented	by	21.00
13. <i>B</i>	Portillo Malbec, Uco Valley, Mendoza - <i>Argentina</i> Plums, blackberries and a touch of vanilla: fresh fruit flavou touch of spice.		orted by	a	22.00
14.	Ponte Miliano Sangiovese Puglia - Italy 12% Red wine with some classic Sangiovese character: crisp che with ripe tannins and a wave of refreshing acidity on the firm	-	rasberry	fruit	29.00
15. A	Cullinan View Pinotage, Western Cape - South A Rich, full and spicy with good levels of fruit aromas and flat South Africa's own grape variety.				27.00
16. 4	Barnabe Oak Aged Pinot Noir - Vin de France 13% Loads of cherry and raspberry fruit on the nose, combined wand pepper. Fruity, juicy and well balanced on the palate wannins and a spicy finish.	with a to			34.00
17.	Chateau Cazau Martet Organic Bordeaux Rouge This well-balanced organic red from Bordeaux is a beautifu with purple hues. Expect aromas of fresh red strawberry, ras fruit and a faint note of lavender. This wine has a round an palate with soft, supple tannins resulting in a classic Bordea	l deep p pberry, 1 d well b	urple col redcurrai	lour	34.00

Champagne & Sparkling

18. 🗞 Trulli Prosecco Spumante Extra Dry

6.00 26.00

Italy %

This wonderful sparkling wine is a soft flavourful wine with delicate bubbles.

19. Se Codorníu Zero Alcohol Free Sparkling Wine

6.00 25.00

Spain 0%

An alcohol free sparkling wine showing fresh sweet tropical fruit, apple and citrus flavours.

20. Champagne available on request France %

Please ask your server for info on available Champagnes and price.

Wine Expression

- Dry, refreshing, delicate, light white
- Zesty, herbaceous or aromatic white
- Juicy, fruit-driven ripe white
- Dry, elegant rosé
- Rich, fruity rosé
- 4 Juicy, medium-bodied, fruit-led red
- Spicy, peppery, warming red
- 🗞 Champagne & Sparkling wine

Beer & Cider

Draught

All of our draught beers at the inn are brewed in Scotland and supplied by the one and only Tennents Brewery. Our local keg ales are from Loch Fyne. Our cider, of course, is a bit Irish in nature, but named accordingly for a Scottish Loaf!

		Pint	Half Pint
Tennents Lager	Glasgow Lager	£5.50	£3.00
Outcider	Tipperary Medium Cider	£5.50	£3.00
Caledonia Best	Scottish Session Ale	£5.50	£3.00
Drygate Kelvin	Glasgow Pilsner (GF)	£5.50	£3.00
Drygate Duke	Glasgow Stout	£5.50	£3.00
Drygate Shred 0.5%	Hazy, Unfiltered Low Alcohol IPA	£5.50	£3.00
Fyne Ales Jarl	Local Citra Blond	£6.00	£3.30
Fyne Ales Easy Trail	Local IPA	£6.00	£3.30

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.

		Bottle
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

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 Vital Spark	Dark Rich Ale	4.95	3.60

Soft Drinks

Cans and Bottles

Coca Cola, Coca Cola Zero	200	ml Bottle	2.40	
Old Jamaica Ginger Beer		30ml Can	2.60	
Fanta Orange Zero		30ml Can	2.50	
Sprite Zero		30ml Can	2.50	
Ting Grapefruit		30ml Can	2.60	
-			2.00	
Barr's Sco	ttish Soft I	Drinks		
Irn Bru, Sugar Free	33	30ml Can	2.30	
Cherryade Sugar Free	33	30ml Can	2.30	
Limeade Suger Free	3.	30ml Can	2.30	
On	Draught	Glass	Pint	Dash W/Spirit
Coca Cola		2.00	3.60	0.95
Coke 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
	Juice			
	Juice	Glass	Pint	Dash
		Glass	Pint	W/Spirit
Apple, Orange, Cranberry, Pineapple	, Grapefruit	2.50	3.90	1.50
Cordial And Water Blackcurrant, Orang	ge, Lime	1.50		
	Milk			
Dairy Semi-Skimmed"		2.00		
Oat Milk		2.00		
Soya Milk		2.00		
	Mixers			
Schweppes Indian Tonic"	15	50ml Can	2.00	
Schweppes Light Tonic	15	50ml Can	2.00	
Schweppes Ginger Ale		50ml Can	2.10	
Big Tom Spiced Tomato Juice		50ml Can	1.90	
	Water			
Highland Spring Still"		70cl	4.00	
Highland Spring Sparkling		70cl	4.00	

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, roasted in Glasgow 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, Alpro Soya and Alpro Oat milk are available. There is no "non-dairy tax" here at the inn.

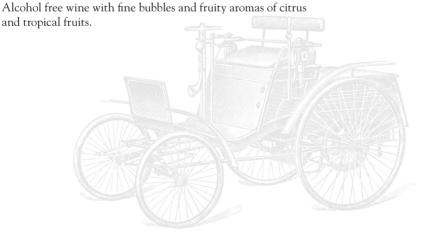
Espresso	1.95
Double Espresso	2.85
Ristretto	1.95
Americano	2.45
Cappuccino	3.55
Cortado	3.40
Latte	3.40
Flat White	3.95
Macchiato	3.40
Coffee Syrups	1.00
Seasonal Syrup (Please Ask) Real Honey, Agave or Maple	
Bambaccino Warm Foamy Milk – Marshmallow and a sprinkle of Chocolate for the little ones.	1.45
Pup-Cup A small squirt of cream for your canine friend.	1.50
Hot Chocolate Fair Trade, Luxury Hot Chocolate by Grumpy Mule.	4.10
Add Cream and Marshmallows	0.50
Tea	2.10
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	

Drinks for the Drivers at the Inn

A selection of our Zero or Low alcohol products new for January 2025, not that January is ever dry here in Argyll! Although technically legal, it is our policy not to serve "non alcoholic" beers, wines and spirits to those under 18.

Zero Beer On	Draught
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Zero Deer On Draught		
	Pint	Half Pint
Drygate Shred 0.5% Hazy, Unfiltered Low Alcohol IPA	5.50	3.00
Zero Beer / Cider		
		Bottle
Menabrea Blonde 0.0% Zero Alcohol Free		4.60
Heineken 0.0% Zero Alcohol Free		4.20
Zero Spirits		
Tanqueray Zero Gin		3.50
Gordons 0.0 Gin		3.50
Dead Mans Zero Spiced Rum		3.40
Lyre's Zero Dark Rum		3.40
Lyre's Zero Italian Spritz "Aperol"		3.90
Zero Cocktails		
Non-Alcoholic Aperol Spritz - Prosecco Cero and Lyres Spritz		8.45
Non-Alcoholic *Bucks Fizz		7.95
Bloody Shame (Non Alcoholic)		6.95
Zero Wine		
	Bottle	Glass
Codorniu Zero 0.00% 75cl	25.00	6.00
A 1 - 1 - 1 C 1 - 1		



Cocktails at the Inn

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! Or, order from the choice below.

House Mimosa – Grapefruit and Prosecco	8.95
Aperol Spritz – The classic recipe	9.45
Non-Alcoholic Aperol Spritz – Prosecco Cero and Lyres Spritz	8.45
Bucks Fizz – Orange Juice, Agave and Prosecco	7.95
Classic Royals Pimms, Campari or Kir	9.95
Gin Fizz A choice of Gordons Flavoured Gins topped with 125ml of Prosecco. Pink, Sloe, Mediterranean Orange, White Peach, Sicilian Lemon or Tropical Passionfruit	9.95 a.
Lemon Queenie – Limoncello, Agave, Prosecco	8.95
Cruachan Cure – Smirnoff, Cranberry Lime	8.95
Snoopy – Gordons, Pineapple, Fresh Lime	8.95
Big Money – Warm Milk, Honey, Whisky	11.95
Bloody Mary – Big Tom Spiced, Double Vodka, Lemon	8.95
Bloody Shame – (Non Alcoholic) – Big Tom Spiced. Lemon	6.95
Speciality After-Dinner Drinks	
Glayva – 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 House Whisky Honey and Spices	6.95
Liqueur Coffee's Tia Maria, Drambuie, Glayva, Baileys, Disaronno, House Whisky	9.95

Spirits at the Inn

Vodka	25ml
Glens - Scottish	3.00
Blackwoods – Scottish	4.30
Smirnoff 21 - Russian	3.40
Reyka - Icelandic	4.40
Rum	
Bacardi – Puerto Rico Blanco	3.40
OVD – We claim Dundee!	3.90
Kraken – Caribbean Black Spiced Rum	4.30
Havana Club – Golden Spiced Cuba	3.90
Whiskey	
	3.60
Jack Daniels - Tennessee Southern Comfort - If you don't like whisky!	3.90
Woodford Reserve Double Oak – If you actually like bourbon	6.10
	0.10
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 – Herbal fruit liqueur	4.00
Archers – Peach liqueur	3.90
Campari – Bitter fruits liqueur	4.00
Cointreau – Orange liqueur	4.00
Disaronno – Amaretto, liqueur	4.20
Drambuie – Isle of Skye whisky liqueur	4.30
Limoncello – Lemon liqueur	3.50
Malibu – Coconut liqueur	3.70
Tia Maria – Coffee liqueur	3.90
Pimms 50ml – Fruit Punch	3.70
Shots	
Monetzuma Tequila - Mehico	3.50
Ramazzotti Sambuca - Milano	3.50

Gin at the Inn

Significantly Scottish and always changing, try a different gin here at the Inn. Always served with the Original choice of Schweppes tonic, there's no need for fancy mixers to cover the taste of quality gin! We garnish with brambles, raspberry, citrus or gooseberry – let us know your preference if you have one.

Bombay Sapphire London, Dry, a little taste of the orient.	4.10
Botanist 12 12 Islay botanicals, all horrible, but fabulous in this gin!	4.75
Caorunn Really good, but mainstream Scottish gin, with a taste of apple orchards in the summer.	4.00
Caorunn Flavoured It might be raspberry, blood orange or pineapple, best ask!	4.10
Downpour Wet, from North Uist, a taste of the crofters way of life and a wash of the sea.	4.20
Gordons – Original Dry, London	3.70
Gordons – OO "Zero Gin" Really Dry, London	3.50
Gordons – Sloe Bit old school, but nice in the winter!	3.80
Gordons Flavours Pink, Mediterranean Orange, White Peach, Sicilian Lemon or Tropical Passionfruit.	3.80
Harris Sailed over on a Cal-Mac, craft botanical gin, no you can't have the empty bottle.	4.80
Hendricks Sometimes with cucumber, sometimes not. Famously good with a curry!	4.10
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
Tyree From the island of Tiree, with its land and soil and sea. Goes through the bone like fire and stone.	4.10

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. The team usually will not recommend anything over £10, but it's best to check the price!

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.

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

	Price	Region	Notes
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	0.00	LOW ENTIND	Oak, tonee iiiisii
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 Weel	x 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"

	Price	Region	Notes
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"
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"

	Price	Region	Notes
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	i" 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 S	inclair 6.10	ISLAND	"Sweet ashy jelly peat"
Tobermory Ledaig 1	0 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"

ALLERGENS

Please let us know of any dietary requirements or allergens prior to ordering.

[1] celery [2] cereals (gluten) [3] crustaceans [4] eggs [5] fish [6] lupin [7] milk [8] molluscs [9] mustard [10] nuts [11] peanuts [12] sesame [13] soya [14] sulphites

V Vegetarian Ve Vegan (o) Option

Food Allergies & Intolerances
Please let our staff know if you have any allergies or special requests
and we will do our best to accommodate them.

MC121360

be drinkaware.co.uk