



SAPLINBRAE
HOTEL & LODGES

Champagne and wines

Champagne and Sparkling Wine

125ml | 175ml | bottle

Champagne Delamotte Brut NV

50.00

Orchard fruit, citrus, white blossom and lemon zest
Fresh, creamy bubbles – no excuse needed!

Cecilia Beretta Prosecco - Treviso DOC, Italy

6.00

32.00

Delicate with pure freshness
Delightful as an aperitif or with shellfish and pasta

Laurent-Perrier Cuvée Rose Brut NV

80.00

Pretty and pink
Ripe red fruit aromas, high intensity, and great freshness

Rosé

Sanziana Rosé - Transylvania, Romania

4.50

6.00

22.00

Bright red berries, a hint of sweet spice
and a touch of candyfloss

Source Gabriel Rosé - Cotes de Provence, France

25.00

Summer in a glass!
Creamy red berries and gentle floral notes, delicious

Rosés are wonderful on their own, especially in the sunshine!

These pair well with salads and shellfish

A little pepperiness or chilli spice is a perfect food match

White

Crisp, light, mineral

125ml | 175ml | bottle

Picpoul de Pinet, Morin-Langaran 26.00

Languedoc, France

Hints of lemon, apple and tropical notes, a saline finish

White or oily fish and shellfish is perfection

Sanziana Pinot Grigio 4.50 6.00 22.00

Transylvania, Romania

Fresh apple and zesty citrus

Keep it simple – nibbles, canapes, or alone!

Vina Garedo Verdejo/Sauvignon 23.00

Rueda, Spain

Mouth-wateringly zesty and herby

Very good with lighter fish and seafood

Soft, elegant, fruity

Riesling Schloss Schonborn 29.00

Rheingau, Germany

Off-dry pear and apple, with lemony acidity

Enjoy with white meats or fish with a bit of spice!

Sauvignon/Semillon La Combe de Grinou 24.00

Perigord, France

Citrus, tropical fruit and fresh herb notes combined with honey and blossom

Just lovely paired with salads or seafood

Sancerre Domaine de la Grand Maison 32.00

Chateau Balland, Sancerre, France

Crisp and fresh, ripe tropical fruit

Chicken and fish dishes wed well. The classic match is goats cheese

Homer Sauvignon Blanc 6.00 8.00 29.00

Marlborough, New Zealand

Grassy and gooseberry flavours - classic

Crying out for Ugie smoked salmon!

White (cont.)

Vibrant, aromatic

125ml | 175ml | bottle

Corney & Barrow White Burgundy **29.00**

Maconnais, France

Ripe stone fruit and almond. Elegant and creamy

Meaty fish, creamy cheeses and pork dishes are all a great match

Fiano Mucchietto **6.50** **7.50** **30.00**

Puglia, Italy

Rich tropical fruit and almond notes

Seafood pastas and risottos

Tunella Chardonnay **29.00**

Friuli, Italy

Floral, fruity and creamy, beautiful

Delicate white fish and creamy pastas

Red

Light to medium bodied, fruity

125ml | 175ml | bottle

Il Carretto Sangiovese

4.50 6.00 22.00

Puglia, Italy

Juicy, ripe berries and soft tannins

The perfect lunchtime glass, or think all things Italian

Beaujolais-Villages La Cave de la Croisee

29.00

Feraud & Fils, Beaujolais, France

Bright and crunchy red fruit and blueberry flavours

Beautifully pairs with poultry and light game birds

La Muse de Cabestany Pinot Noir

5.00 7.00 25.00

Jean d'Alibert, Languedoc Rousillon, France

Silky smooth violets and juicy red cherry

Very good with tomato-based dishes, meaty fish, light red meat

Barolo La Tartufaia, Giulia Negri

48.00

Piedmont, Italy

Dried fruits, sweet spices, minerality and floral notes

Divine with the rich flavours of game or steak.

Medium bodied, juicy, complex

Corney & Barrow Cotes-du-Rhone

28.00

Rhone, France

Chocolatey and herby with spicy liquorice and dried fruit

Red meat, barbeque style, perfection

Licanten Malbec Idahue Estate La Ronciere

29.00

Curicó Valley, Chile

A savoury style, intense fruit concentration and mineral undertone

Absolute perfection paired with beef or lamb

Cabernet Sauvignon Domaine de Saissac

5.00 7.00 25.00

Languedoc Rousillon, France

Sweetly fruited notes of cassis and cedar, fab fruit concentration

Think steak, lamb, game or burgers

Fleurie La Madone, Lathuiliere Gravallon

29.00

Beaujolais, France

Fresh and light, damson jam fruit, earthy minerality

Gamey birds, especially pheasant is the dream with this wine!

Red (cont.)

Velvety, indulgent

	Bottle
Double Trouble Shiraz Cabernet Barossa Valley, South Australia Dark chocolate, blackcurrants, and toasty oak Steak, venison, all the richness	35.00
Pomerol Ets J-P Mouiex Bordeaux, France Spicy and smokey, raspberry and blueberry Think big. Go with venison or rich beef dishes	35.00
Valpolicella Superiore Ripasso – ‘Baby Amarone’ Veneto, Italy Red fruit, morello cherry and savoury toasted notes Sunday roasts and all the red meats	31.00
Tempera Crianza Bodegas Zugober Rioja, Spain Rich plum, dark cherry and warming spices Cheese and cold meats as well as lamb and game dishes	28.00

Ports and pudding wines

	100ml
Chateau Septy, Monbazillac, Bordeaux Dried fruit, syrupy and pastry flavours	4.50
Sticky Mickey Late Harvest Sauvignon Blanc, Eradus Marlborough, New Zealand Mango, tropical fruit and melon, limey acidity	4.50
San Emilio Pedro Ximenez, Solera Reserva Jerez, Spain Liquid Christmas pudding	4.50
	70ml
Corney & Barrow Ruby Finest Reserve Port NV	4.40
Corney & Barrow 20 year old Tawny Port	5.90

Cocktails and drinks

Cocktails

Raspberry and lemon sour	7.20
Gordons lemon gin, Chambord, raspberry sour mix	
Passionfruit bramble	7.40
Passoa, casis gin, gomme, passionfruit	
Hazelnut and Baileys flat white	7.50
Fresh espression, Kahlua, Baileys, Absolut vanilla vodka, Hazelnut syrup	
Strawberry and lychee martini	7.60
Absolut strawberry, Kwai feh, strawberry syrup, lemon	
Grapefruit and elderflower martini	7.60
St Germain, Whitley neil pink grapefruit gin, elderflower	
Mango daiquiri	7.40
Dead mans fingers mango rum, mango, lime, gomme	
Rhubarb and ginger Collins	7.20
Absolut rhubarb, Whitley neil rhubarb gin, lemon, gomme, ginger beer	

	50ml
Liqueurs	
Disaronno Amaretto	3.80
Baileys Irish Cream	4.40
Cointreau	3.90
Drambuie	3.90
Tia Maria	3.90
Patron Blanco	3.50
Glavya	3.90
	25ml
Brandy	
Courvoisier V.S.	3.90
Remy Martin V.S.O.P.	4.60
House Gins	
Gordon's	3.60
Gordon's pink gin	3.60
Gordon's Mediterranean orange gin	3.60
Gordon's sloe gin	3.60
Gordon's Sicilian lemon	3.60
Premium Gins	
Harris	4.10
Hendrick's	4.10
Brockmans	4.10
Bombay Sapphire	4.10
Tanqueray 10	4.10
Caorunn	4.10
Whitley Neil original	4.10
Whitley Neil rhubarb and ginger	4.10
Whitley Neil raspberry	4.10
Whitley Neil pink grapefruit	4.10
Whitley Neil quince	4.10
Tonic	
Schweppes 125ml	1.80
Fever Tree 200ml	2.30

25ml

Malt Whisky

Glenmorangie 10 yr. old	3.90
Glenfiddich 12 yr. old	3.90
Glenlivet Founders Reserve	3.90
Balvenie Doublewood 12 yr. old	3.90
Highland Park 12 yr. old	4.10
Auchentoshan 12 yr. old	4.50
Old Pulteney 12 yr. old	3.90
Jura 10 yr. old	3.90
Laphroaig 10 yr. old	3.90
Glencadam 18 yr. old	7.20
Chivas regal 12 yr. old	3.90
Oban 14 yr. old	5.10
Glenkinchie 12 yr. old	4.10
Bunnahabhain 12 yr. old	4.20
Guest whisky	3.90

Vodka

Smirnoff	3.60
Absolut, Absolut flavours	3.80
Grey Goose	4.50

Rum

Bacardi	3.90
OVD	3.60
Captain Morgan Spiced	3.60
Malibu	3.60
Kraken Black spiced rum	4.10
Havana 7	4.40
Dead Man's Fingers mango rum	4.10
Guest rums	4.50

Draught

Tennent's Ice Cold	Pint 4.20	½ Pint 2.10
Caledonia Best	Pint 4.10	½ Pint 2.10
Guinness Extra Cold	Pint 4.70	½ Pint 2.40
Orchard Pig Cider	Pint 4.30	½ Pint 2.20
Brewtoon Trawlerman	Pint 4.80	½ Pint 2.30
Brew Toon Torr Mountain Lager	Pint 4.50	½ Pint 2.30

Bottles

Budweiser	3.90
Peroni Nastro Azzurro	4.10
Magners original cider	4.70
Corona	3.90
Erdinger alcohol free	3.70
Rekorderlig fruit cider	4.70
Kopparberg mixed fruit alcohol free	3.80
Windswept Blonde	4.70
Windswept Wolf	4.90
Brew Toon M'Ango Unchained	4.20

Soft Drinks

Coke, Diet Coke, Irn Bru, fanta lemon, 7'up cans	2.30
Bundaberg ginger beer	2.70
Bitter lemon, Canada Dry - 125ml	1.80
Summer House Drinks hint o' mint lemonade	2.70
Summer House Drinks raspberry lemonade	2.70
Orange, apple, cranberry, pineapple juice	2.30
Appletizer	2.40
J20 apple and raspberry	2.40
Deeside still/sparkling water 1 litre	5.50
Deeside still/sparkling water 275ml	2.30
Orange, apple and blackcurrant Fruit Shoot	1.50