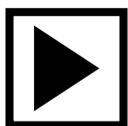




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WORKING THE DIGITAL PHOTO FRAME



Tap the screen
to play



Tap the screen
to pause



Tap the screen
to zoom in



Swipe left to
go forward



Swipe right
to go back



Our Welcome

On behalf of our team, we'd like to extend a warm welcome! We hope you had a pleasant journey and we wish you an enjoyable stay with us. We're always striving to exceed our guests' expectations, however if there's anything we can do to make your stay more comfortable and enjoyable, please don't hesitate to let any member of staff know if you require any assistance.

Within our Digital Guest Information Frame, you'll find a detailed summary of services and information, however should you require any assistance, please contact Reception any time at your convenience.

We have 15 en-suite guest rooms, including 7 Classic Rooms, 4 Estate Rooms and 4 Deluxe Castle Rooms which all have their unique character befitting a 4 AA star Country House Hotel. In-room facilities include Freeview television, direct-dial telephone, tea/coffee making facilities and a complimentary Wi-Fi internet connection.

Our restaurants are located on the ground floor and we serve dinner every day from 6:00 - 9:00pm.

All areas of the Hotel are non-smoking and we respectfully request that you honour this to ensure the comfort of all guests and staff.

The Highlands are a beautiful part of the country and have some of the most stunning scenery in Scotland. For further information regarding walks, attractions and other leisure activities in the area, please kindly refer to the information leaflets in the main entrance foyer or alternatively please ask at Reception.

Thank you for choosing to stay with us at Kinraig Castle and we look forward to meeting all your expectations and welcoming you back again in the future.

Slàinte Mhòr,

Ray, Amy & Yasmin Grant
Proud Owners



Our History

Kinraig Castle and the lands and villages of Kinraig were acquired by Colin MacKenzie, the second son of Rorie Mhor MacKenzie of Redcastle, who died in 1649, and is thought to have come to Kinraig around 1630.

Colin's great-grandson, John V of Kinraig, made over Kinraig to his distant cousin Roderick VII of Redcastle in 1760 and he gave Kinraig to his second son, John. After a very lucrative career in India, John returned to redevelop Kinraig.

The exterior of Kinraig Castle Hotel remains largely unchanged since the early 1800s, however the interior has been extensively modified over the years, to bring it back to and beyond its former glory.

The work was enhanced by John's great-grandson, Sir William Martineau in 1919, when he converted the sandstone castle into the white-harled Scottish Baronial building that you see today.

So, there you have it - a castle from the deep mists of the past that has evolved through generations of the Clan MacKenzie into the now renowned Kinraig Castle Hotel.



Our Information

Alarm Call

Dial "0" to speak to Reception who will be happy to arrange a wake-up call for you at your preferred time.

Breakfast

Advance reservations for breakfast are required to help us maintain the necessary social distancing measures. Please make your advance reservations for breakfast with Reception as soon as possible, before checking in at the Hotel. Our breakfast times are as follows:

❖ Monday to Sunday: 7:00 – 10:00 am

Car Parking

Our car park is free of charge for Hotel residents and guests only.

Check in

Check in is from 3pm.

Checkout

Please kindly vacate your room on the morning of departure by 11:00 am.

Conferences

We have conference and banqueting facilities for between 2 - 40 delegates. For further information or to arrange a viewing please contact Reception.

Dinner

Advance reservations for dinner are required to help us maintain the necessary social distancing measures. Please make your advance reservation for dinner with Reception as soon as possible, preferably before checking in at the Hotel.

Fire

Please take the time to study the instructions in your room and to familiarise yourself with the location of the nearest exit so that in the unlikely event of the alarm being raised you are able to respond accordingly.

If you have a disability that would require you to have assistance in the event of evacuation, please contact Reception so that the staff are aware and can ensure assistance is provided.

The fire alarm system is tested periodically every week. If you hear the alarm, please evacuate the building immediately and assemble in the designated area at the rear of the car park.



Getting About

Information regarding local attractions and places of interest is located in the Main Entrance Foyer and Reception. Should you require any specific information regarding places of interest or directions please ask Reception for assistance.

Hairdryer

This is situated in the top drawer of the desk with the main switch on the wall by the mirror.

Heating

Your room is equipped with radiators that have thermostatic controls to enable you to achieve optimum comfort. If you require additional heating, each room is equipped with an electric convection heater, which is located in the wardrobe. Please be careful to position this well away from any room furnishings and switch it off when not in the room, please do not place any items of clothing on the heaters for drying.

Iron and Ironing Board

An iron and ironing board can be found in the bedroom wardrobe.

Kincraig Lounge

The Lounge is situated on the ground floor and is a peaceful haven for you to relax around our log fire and perhaps enjoy a pre-dinner beverage or a nightcap after dinner.

Laundry

We don't have an in-house laundry, however if you require any assistance with laundry this can be arranged through our local Invergordon Laundry. Please contact Reception for any assistance required.

Luggage

Should you require any assistance with your luggage upon checkout or if you need to leave luggage in the Hotel after you've vacated your room, please call Reception by dialling "0".

Mobile Phones

We respectfully request that you kindly refrain from using your mobile phone in the Alexander and MacKenzie Dining Rooms and also the Kincraig Lounge.

Night Team

Our Night Porter is on duty every night from 10:30 pm - 7:00 am the following morning and is available at Reception or by dialling "0". At certain times during the night, you may experience a delay in reaching our Night Porter by telephone as he may be carrying out security checks and other duties. If returning late and the main entrance



door is locked for security purposes, please ring the doorbell to alert the Night Porter. Beverages may be ordered during the night by contacting the Night Porter.

No-Smoking Policy

All areas of the Hotel are non-smoking. We respectfully request guests to adhere strictly to this policy to ensure the comfort of all guests and staff. **Smoking in this room will lead to an automatic fine of £100 for additional cleaning and servicing of the room.**

Packed Lunches

This can be ordered from Reception each evening before 6:00 pm for the following day. They're priced at £12.95 per person.

Post

Incoming mail that is clearly marked for your personal attention will be delivered to your room or held at Reception for you. We are happy to post any mail for you and mail is collected from Reception on Mondays to Saturdays at approximately 8:00 am.

Snug Bar

We serve a wide selection of alcoholic and non-alcoholic beverages from the Snug Bar, and Kincaig Lounge which are situated on the ground floor and are open every day from 12 noon until 10:30 pm.

Taxi

Should you require any assistance with transportation, please contact Reception and we will arrange a taxi on your behalf.

Telephone

Your guest room has a direct dial telephone. Please dial "9" for an outside line, all telephone calls will be added to your bill and are payable on check out. To contact other guest rooms, dial 3 first and then the room number, e.g. Room 1 is 301, and Room 25 is 325.

Dogs

Dogs are allowed in the Kincaig Lounge between the hours of 10:30am and 5:00pm.

COPING WITH CORONAVIRUS

RISK ASSESSMENT & MITIGATION

OUR COMMITMENT TO HEALTH & SAFETY

Kinraig Castle Hotel has been creating outstanding hospitality experiences for many years and ensuring the health, safety, wellbeing and happiness of our team and guests lies at the very heart of everything we do.

We've reviewed all areas of our operations across all departments to develop a rigorous response and mitigate the Coronavirus (COVID-19) risks.

WE'RE GOOD TO GO

Scotland's tourism and hospitality sectors have suffered terribly from the impact of the COVID-19 pandemic. The Scottish Government has been doing all it can to help the sector through these challenging times and VisitScotland has worked closely with VisitEngland, VisitWales and Tourism Northern Ireland to develop a new UK-wide industry standard and consumer mark to provide confidence for visitors, communities, hospitality and tourism businesses alike. The '**We're Good To Go**' industry standard and supporting mark mean businesses across all sectors of the tourism industry in the U.K. can demonstrate that they're adhering to the respective government and public health guidance, and have carried out a COVID-19 risk assessment to check that they have the required processes and protocols in place to mitigate any risks. We're pleased to confirm that we've received the '**We're Good To Go**' accreditation and we're committed to maintaining the highest possible health and safety standards at all times.

WHAT TO EXPECT

Our objective is to minimise any inconvenience for our guests; however, it will be necessary for us to implement some changes to the guest journey to ensure that enhanced hygiene and safety measures meet government guidelines throughout the Castle and all our guests have peace of mind during their stay. These measures will be revised as and when necessary to ensure our compliance with the latest government guidance and directives.

WHAT WE'LL BE DOING

Cleaning and Hygiene

Our cleaning routines are now more stringent and frequent to ensure the highest possible standards of hygiene throughout the Castle.

Products

We use antimicrobial and hospital grade sanitisers. In addition, we utilise UV lights and air purifiers which are highly effective at killing bacteria.

Public Spaces and Communal Areas

The frequency of cleaning has increased in all public spaces with an emphasis on high contact surfaces, including counters, door handles, public bathrooms, room key cards and locks, staircase handrails, dining surfaces and seating areas.

Bedrooms

Cleaning and sanitising will be carried out with an emphasis on high contact areas such as desks, chairs, phones, TV remote controls, thermostats, doors and doorknobs, windows, lights and lighting controls and clothes hangers. Bathroom drains will be disinfected after each departure. Glasses, crockery and spoons will all be removed and washed after each departure, regardless of whether or not they've been used. All bed linen and towels will be removed from our rooms after our guests check out, regardless of whether or not they've been used.

Housekeeping

Our daily servicing of rooms is currently suspended; for 2-night stays we will provide extra toiletries, tea/coffee in the room. For longer stays we will also provide additional towels. Please kindly contact Reception for any additional linen, towels, toiletries, teas/coffees etc. and any other assistance required.

Kitchen

All food preparation stations are being sanitised at least once per hour during service and deep cleaned every day after service. All our Kitchen staff are wearing the recommended PPE while preparing your food and are working from dedicated sections using their own utensils. Where the sharing of equipment is necessary, the equipment is sanitised before and after each use.

Food Safety

We'll continue to follow the government and public health guidelines and provide best practice food safety and hygiene training for all our food service employees. All food handlers and supervisors are trained in safe food preparation and service practices. It's been necessary to suspend all buffet and self-serve food options until further notice and our restaurant will be providing a la carte menus offering table service only for your convenience and safety.

Restaurant & Bar

All high contact areas, including welcome stations, trolleys, counters, handrails and all associated equipment will be sanitised at least once per hour. All dining tables and chairs will be sanitised after each use. Our card machine (POS) terminals will be sanitised between each guest and staff member use. Menus, bill/check presenters, condiments, candle holders and all other reusable guest items will be sanitised after each use. Our staff will wear gloves when placing linen and napkins on tables and all table linen will be laundered after each use. All crockery, cutlery and glassware will be rinsed and placed through our dishwashers where they are washed and sanitised to comply with food safety regulations. Our dishwashers are deep cleaned after each meal service and all public areas will be thoroughly cleaned by our Night Porter team.

Buffet and self-serve food and drink options are currently suspended; food and drink will be table service only. Table floor plans and seating capacities in our Alexander & Mackenzie Dining Rooms, KinCraig Lounge and Snug Bar will ensure compliance with physical distancing guidelines.

Training

Every member of our team has received training on COVID-19 health and safety protocols. Additional training has been given to Housekeeping, Food & Beverage, Reception and Night Porter teams who have direct contact with guests.

Policies

Our team have received training prior to their return, to ensure awareness of, and strict adherence to our Standard Operating Procedures (SOPs) and all government-recommended practices relating to COVID-19 symptoms, hygiene, hotel cleanliness and physical distancing. In addition, we have reviewed and consulted our team on all of our Risk Assessments. All members of staff will have a temperature check at the start and end of their daily shift.

Hand Hygiene

Team members will be washing their hands with soap and water every 60 minutes (for at least 20 seconds) and always immediately before and after going on break or starting a shift. Our staff also have access to hand sanitizing stations to enhance personal hygiene and their strict adherence to these practices will be closely monitored by our Duty Managers.

Personal Protective Equipment (PPE)

Appropriate PPE (as determined by team setting, role and responsibilities) will be worn by our staff to comply with government guidance and directives. Training on the proper use and disposal of PPE is mandatory for all our staff.

Physical Distancing

The most up-to-date government guidelines on physical distancing will be observed by our team at all times. Team meetings will be conducted virtually or in areas that allow for physical distancing. Staff will stagger arrival times, and administrative teams will allow flexible/working from home as much as possible, to minimise the volume of people in the hotel at any one time.

Uniforms

Staff uniforms will be washed in accordance with clinical guidelines.

Workspaces

Our team will be provided with sanitising products to clean and disinfect their workspaces daily. Any shared equipment and tools will be sanitised before, during and after each shift, and whenever equipment is transferred between colleagues.

WHAT WE ASK OF YOU

Stay Alert

If you have any COVID-19 symptoms before your visit – fever, continuous cough, or loss of taste or smell, or have been asked to self-isolate or quarantine – please stay at home. Please check your temperature before you travel to the hotel. We will happily reschedule your stay or refund your deposit.

What if you become sick with COVID-19 while at Kinraig Castle Hotel?

The incubation period for COVID-19 is 2–14 days, so it's possible you could develop symptoms after you arrive. It's vital that you let a member of our team know if you feel unwell as soon as possible, while avoiding close proximity with any of our team or other guests. If you're able to leave, we will ask you to return home immediately. If this isn't possible (for instance, if you are too unwell to drive) we will ask you to self-isolate in your room. We will contact NHS Scotland immediately to ensure that we follow their instructions and our guest receives any necessary medical assistance. We will also assist with any 'Test and Trace' measures.

Essentials

The use of masks for our guests is mandatory around the Castle, exceptions for this are when dining in the Restaurant or having drinks in the Lounge. Hand sanitiser will be available throughout the Castle and we ask that you please use hand sanitizer especially before entering our restaurant.

Arrival

Our guests will enter the hotel through doors that are either propped open or manually operated by an employee, to minimise the volume of physical contact made with the doors.

Hall Porter

Guests requesting hall porter service are required to pre-book this service when making a reservation. Service is restricted to delivery to the bedroom door.

Check-in

To help mitigate any health risk and minimise any unnecessary contact with our team, we've recently installed an Onity DirectKey key-less entry system which will enable you to check-in and gain direct access to your room using your smartphone. Please let us know if you don't have a smartphone when you're making your booking and we'll prepare a key card for presentation to you upon your arrival. All key cards will be sanitised before and after each use and can be left in your room when checking out.

Payment Transactions

We discourage the use of cash to settle any charges and contact-less payment will be facilitated throughout your stay with us. All food and drink will be automatically charged to your room and a final bill will be e-mailed to you on the morning of departure and you'll be able to check out using our Express Check-out service. If you required the use of a key card during your stay with us, please leave it in the room or pop it in the basket which is located in the foyer before you depart the hotel and our housekeeping team will return it to Reception for sanitisation and re-use. Card machines (POS terminals) will be sanitised after each use and our team will not touch guests' credit/debit cards.

Hand Hygiene

Wash your hands regularly with soap and water for at least 20 seconds and please make use of the hand sanitiser stations which are located throughout the Castle. Always sanitise before entering our restaurant, and after visiting the cloakrooms.

Please Keep Your Distance

Maintain safe distancing limits set by the Scottish Government (currently 2 metres) from members of our team and other hotel guests outside your own group at all times. Public areas, including our dining rooms, have been specially set up to enable physical distancing. All our spaces will operate with a maximum occupancy limit.

Dinner & Breakfast Reservations

Advance reservations for dinner and breakfast are required to help us maintain the necessary social distancing measures. Please make your advance reservations for dinner and breakfast with Reception as soon as possible, before checking in at the hotel.

Follow The Flow

Please keep to the left-hand side when walking throughout the Castle along corridors, on the staircase and when entering/leaving our public areas. Please kindly ask any member of our team if you need any guidance or assistance.

WE'RE HERE TO HELP

If you have any questions or concerns, please just ask a member of our team. You can contact info@kinraig-castle-hotel.co.uk before your stay or dial '0' for Reception from your room during your stay at Kinraig Castle Hotel.

Dinner Menu

To Start

Broccoli Soup (V/GF) Served with Parsley Toasted Almonds	£6.00
Quinoa Salad (V/GF) with Beetroot, Romanesco and Pesto	£7.50
Treacle Cured Salmon with Chive Crème Fraiche, Pickled Beetroot and Caviar	£9.00
Ham Hock Terrine with Apple Chutney, Scottish Oatcake and Cucumber	£8.50
Smoked Mackerel Mousse with Pickled Vegetables, Horseradish Cream and Crispbreads	£8.50

To Follow

Kincaig Fish & Chips Breaded or Beer Battered Haddock, Hand Cut Chips, Tartare Sauce and Mushy Peas	£15.50
Pan Seared Highland Venison Fillet (GF) with Dauphinoise Potatoes, Celeriac Puree, Braised Red Cabbage and Red Wine Jus	£28.50
Kincaig Burger 8oz Scotch Beef Burger, BBQ Pulled Pork, Hand Cut Chips and Coleslaw	£15.50
Slow Braised Lamb Shank (GF) with Creamed Mashed Potato, Tender Stem Broccoli and Rosemary Jus	£24.00
Brick Pastry Parcels (V/GF) Stuffed with Tofu, Lemongrass and Fennel	£20.00
10oz Scottish Rib-Eye Steak with Hand Cut Chips, Mushrooms, Onion Rings and a Choice of Garlic Butter or Peppercorn Sauce	£28.50

To Finish

Dark Chocolate Torte (V/GF) with Orange Sorbet and Berry Compote	£7.50
Honey and Whisky Panacotta (V/GF) with Toasted Oats and Raspberries	£7.50
Lemon Tart with Raspberries and Crème Fraiche	£7.50
Strawberry Parfait with Meringue and White Chocolate Crumb	£7.50

Scottish Artisanal Cheese Selection £12.50

Morangie Brie

A smooth, sweet, creamy cheese made from pasteurised cow's milk, produced nearby by the Stones family of Highland Fine Cheeses at Blarliath Farm near Tain

Blue Murder

A Scottish Cheese of note, Blue Murder is a gorgeously decadent blue cheese that is bold in flavour, ripe and creamy. Previously named after a New Order song, Blue Monday cheese is now Blue Murder cheese. Made in Tain by the Highland Cheese company for ex-Blur bass player Alex James and British food champion Juliet Harbut, both cheese experts, this cheese is made with pasteurised cows' milk from the Highlands.

Isle of Kintyre Apple-smoke Mature Cheddar

Traditionally smoked in Campbeltown over apple wood chips. Distinctive but temptingly mellow. Sweet and Smokey with a melt-in-your-mouth texture.

Isle of Mull Cheddar

Pale ivory in colour with a very sharp, fruity tang, thanks to the unusual diet of the cows that eat the fermented grain from the nearby Tobermory whisky distillery. Made on Sgriob-ruadh farm, Isle of Mull cheddar is an artisanal cheese made using traditional methods and unpasteurised, slightly alcoholic milk from the happiest cows in Scotland.

Served with Apple and Red Pepper Chutney, Celery and Scottish Oatcakes

Children's Dinner Menu

To Start

Tomato Soup with Bread and Butter	£4.00
Carrot and Cucumber Sticks (V/GF) with Hummus	£3.50
Cheesy Garlic Bread	£4.00

To Follow

Pork Sausages with Mashed Potatoes, Peas and Gravy	£6.50
Breaded Chicken Goujons with Chips and Beans or Peas	£6.00
Mini Fish and Chips with Peas	£6.00
Macaroni Cheese with Chips and Peas	£5.50
Pasta Shells in Tomato Sauce (V/GF)	£5.00

To Finish

Chocolate Brownie with Vanilla Ice Cream	£4.50
Fruit Cocktail (V/GF) with Strawberry Sorbet	£3.50
Banana Sundae Cream, Ice Cream, Chocolate Sauce and Sprinkles	£4.00

Breakfast Menu

Continental Items

Fruit Juice

Orange, Apple, Cranberry, Grapefruit or Tomato

Natural Yoghurt

with Berry Compote

Selection of Flavoured Yoghurts

Strawberry, Cherry, Peach, Raspberry or Rhubarb

Fruit Salad

Cereal Selection

Muesli, Granola, Cornflakes, Crunchy Nut Cornflakes, Branflakes, Weetabix, Coco Pops, Rice Krispies, Mesa Sunrise Flakes (V/GF), Ella Berry Granola (V/GF)

Croissant

Toast

A Choice of White, Brown or Gluten Free

Selection of Preserves and Spreads

Strawberry or Raspberry Jam, Orange Marmalade, Clear Honey, Marmite or Nutella

English Breakfast Tea or Cafetière Coffee

Cooked Items

Scottish Porridge

with Cream or Whisky

John Ross Smoked Salmon

with Free-Range Scrambled Eggs

Loch Fyne Scottish Oak Smoked Kippers

with a Lemon and Parsley Butter

Eggs Florentine (V)

Toasted Muffin with Wilted Spinach and Free-Range Poached Eggs Topped with Hollandaise Sauce

Filled Omelette

A Choice of Ham, Mushroom, Cheese or Onion

Traditional Scottish Breakfast

A Choice of Pork Sausage, Back Bacon, Stornoway Black Pudding, Potato Scone, Fried Mushrooms, Grilled Tomato, Baked Beans, Choice of Free-Range Egg – Fried, Poached or Scrambled

Guest Packed Lunch Menu

Sandwiches on white, brown or gluten free bread

Cucumber

Egg Mayonnaise with Cress

Smoked Salmon with Herb Cream Cheese (£1.50 additional charge)

Cheddar and Homemade Chutney

Roast Ham and Mustard

Salad Box (V/GF)

Yoghurt, Apple and Crisps Included in Packed Lunch

Extra sandwiches will be charged at £4 each

We will substitute any item that we do not have available for another product

£12.95 per person

Salad Box (V/GF)

£4.50

Carrot and Cucumber Sticks with Hummus(V/GF)

£3.50

Children's Sandwiches on white, brown or gluten free bread

Roast Ham

Cheddar Cheese

Tuna

Egg Mayonnaise

Carrot and Cucumber Sticks with Hummus(V/GF)

Yoghurt, Apple and Crisps Included in Packed Lunch

Extra sandwiches will be charged at £2 each

We will substitute any item that we do not have available for another product

£7.50 per person

Drinks

Still/Sparkling Water 330ml

£2.00

Fanta 330ml

£2.50

Irn Bru/Diet Irn Bru 330ml

£2.50

Appletise 275ml

£3.00

Gingerbeer 275ml

£3.50

Please order before 6pm for the following day

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering.

WHITE WINE

	175ML	BTL
1. SAUVIGNON BLANC VIGNOBLE DU SUD, LANGUEDOC-ROUSSILLON, FRANCE A good example of Sauvignon Blanc from the South of France. Classic flavours of refreshing citrus fruits and gooseberries balanced with a delightful acidity make this ideal with light food.	4.95	19.95
2. PINOT GRIGIO LA CASADA, VENETO, ITALY Fresh and crisp with an apple and melon twist. Everything you would expect in a Pinot Grigio and a lot more!	4.95	19.95
3. CHARDONNAY VIGNOBLE DU SUD, LANGUEDOC-ROUSSILLON, FRANCE This easy-drinking, fruit-driven Chardonnay is produced in a New World style, delivering plenty of tropical fruit with a creamy finish.	4.95	19.95
4. CHENIN BLANC DE WAAL YOUNG VINES, STELLENBOSCH, SOUTH AFRICA Refreshing, mouth-watering wine, full of pineapples and other tropical fruits.		23.00
5. PICPOUL DE PINET LES JEANTELS, LANGUEDOC-ROUSSILLON, FRANCE A dry white with a pale gold colour and fresh orchard fruit aromas leading into a refreshing palate with elegant citrus hints.		28.00
6. VIOGNIER LE VERSANT, VIN DE PAYS, FRANCE Beautiful yellow colour with green glints. Intense nose of apricots, ripe peach and exotic fruits. The palate has a fresh, crisp acidity followed by a long, lingering finish.		29.95
7. SANCERRE DOMAINE HUBERT BROCHARD, LOIRE, FRANCE Offers grapefruit, lime, spice and mineral notes. On the palate, you find fresh citrus, honey, spices, minerals and even a hint of herbal teas. Beautifully balanced with good length.		39.95
8. GAVI DOCG TERRAROSSA LA ZERBA, PIEMONTE, ITALY This is a discreet Gavi and very much not of the current fashion for high alcohol and oak. It is lovely and pure with a perfumed nose of honeysuckle and pear.	9.95	42.00
9. CHABLIS PREMIER CRU FOURCHAUME DOMAINE DU COLOMBIER, BURGUNDY, FRANCE From 35-year-old vines. Rich and generous on the aroma, but still light and delicate. Lovely, pure fruit combined with a classic, flinty finish.		55.00

ROSÉ WINE

175ML BTL

- | | | | |
|-----|---|------|-------|
| 10. | ZINFANDEL ROSÉ
BORREGO SPRINGS, CALIFORNIA, UNITED STATES
A fresh, lively wine with a refreshing, crisp finish of strawberries and melon. | 4.95 | 19.50 |
| 11. | CHEMIN DE PROVENCE ROSÉ
FONCALIEU, PROVENCE, FRANCE
Pale rose in colour, with a nose full of red fruits and a hint of guava. A fresh and clean palate emphasises ripe strawberries and perfectly balanced acidity. | 6.00 | 25.00 |

RED WINE

175ML BTL

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| 12. | MERLOT
VIGNOBLE DU SUD, LANGUEDOC-ROUSSILLON, FRANCE
Well-structured, easy-drinking Merlot with nice, ripe soft fruit. | 4.95 | 19.95 |
| 13. | CABERNET SAUVIGNON
SEÑORA ROSA, CENTRAL VALLEY, CHILE
A medium-bodied Cabernet Sauvignon with fresh, fruity flavours and a smooth finish. | 4.95 | 19.95 |
| 14. | SHIRAZ
JACOBITE RIDGE, SOUTH-EASTERN AUSTRALIA
Rich, savoury Shiraz with dark chocolate, cinnamon and white pepper on the finish. | | 19.50 |
| 15. | PINOT NOIR
COSMINA, BANAT, ROMANIA
Gorgeous flavours! Dark, rich and potent with layers of complex black cherry, raspberry and cinnamon. Spicy aromas with a lingering aftertaste. | 5.80 | 22.00 |
| 16. | MALBEC
MONTAÑÉS, MENDOZA, ARGENTINA
A nose of spicy mocha underlines the open fruitiness of the Malbec grape. The taste is rich and vibrant with dark red fruits. | 5.95 | 22.50 |

RED WINE

175ML BTL

- | | 175ML | BTL |
|---|-------|-------|
| 17. NERO D'AVOLA SHIRAZ
IL PARADOSSO, SICILY, ITALY
Dark garnet in colour with hints of leather, tar and berry fruit. Overall, this is soft, velvety and complements lamb perfectly. | | 22.50 |
| 18. PINOTAGE
DE WAAL, STELLENBOSCH, SOUTH AFRICA
The De Waal family were one of the very first wineries to plant the varietal commercially, and the Pinotage reflects an elegant, modern style with a silky texture, complimenting nice, smoky notes and lush brambles. | | 25.00 |
| 19. RIOJA CRIANZA
VIÑA AMATE, RIOJA, SPAIN
This Crianza was aged in American oak barrels for twelve months, with a further twelve months in the bottle, creating a smooth Rioja with hints of vanilla and chocolate on the nose. | | 27.00 |
| 20. MERLOT RESERVA
SANTA EMA, MAIPO VALLEY, CHILE
Mature blackberry and blueberry flavours together with sweet, toasty notes. A perfect union of fruit and wood, it is an elegant and structured wine with a good finish. | 9.00 | 36.50 |
| 21. CHÂTEAU LA CROIX
SAINT-BENOIT, BORDEAUX, FRANCE
This wine was finished in oak just to add that subtle extra dimension. Deep garnet in colour – intoxicating aromas of blackcurrant and spice, with an amazingly powerful yet elegant palate. A truly outstanding wine. | | 37.00 |
| 22. SHIRAZ
CHOCOLATE BOX, BAROSSA VALLEY, AUSTRALIA
Rich colours and full fruit character – ripe mulberries, blackberry, strawberry, black cherry and blueberry with a hint of chocolate and oriental spice. | | 38.50 |
| 23. RIOJA RESERVA
BODEGAS CAMPILLO, RIOJA, SPAIN
Deep, complex aromas with very developed hints of fruit, leather and vanilla. Powerful and full-bodied with a well-balanced, tannic flavour on the finish. | | 43.50 |

PUDDING WINE

125ML 50cl BTL

- | | | | |
|-----|--|------|-------|
| 24. | MONBAZILLAC
CHÂTEAU BÉLINGARD, BERGERAC, FRANCE
The bouquet is full with honey, citrus fruit and ripe apple notes. A powerful wine in which the sweetness is well-balanced with enough acidity to keep it fresh and lively. | 6.50 | 26.50 |
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SPARKLING & CHAMPAGNE

125ML BTL

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| 25. | PROSECCO
BAROCCO, VENTO, ITALY
Well-balanced with plenty of peachy fruit, a gentle mouthfeel and a delicate, light finish. Perfect on its own or with fish and delicate starters. | 5.95 | 24.95 |
| 26. | PROSECCO ROSATO
RABOSO, VENETO, ITALY
Light rose colour with an elegant and intense bouquet. Dry, soft and well-balanced on the palate. Excellent as an apéritif or enjoy with light fish or mushroom dishes. | | 24.95 |
| 27. | CHIMÉRE BRUT CHAMPAGNE
ÉPERNAY, FRANCE
Light and delicate bubbles. Expressive fruit and white flower aromas, with an elegant and long finish. | | 49.00 |
| 28. | POILVERT-JACQUES BRUT CHAMPAGNE
MARNE, FRANCE
20% Chardonnay, 30% Pinot Noir and 50% Pinot Meunier. A subtle and elegant wine with floral aromas. On the palate a freshness and harmony which is ideal served as an apéritif but can be enjoyed throughout the meal. | | 87.50 |
| 29. | LOUIS ROEDERER BRUT PREMIER CHAMPAGNE
REIMS, FRANCE
This Champagne is rich, soft, elegant and creamy with a wonderful, biscuity finish. | | 127.50 |
| 30. | LOUIS ROEDERER VINTAGE CHAMPAGNE
REIMS, FRANCE
White peaches with creamy, buttery aromas and flavours leading into an attractive toastiness on the palate with good length. | | 175.00 |