



# cafe menu

hot drinks

patisserie

breakfast


promotions

wine list

cocktails

whiskies etc.

## coffees



	reg
black	2.40
white	2.50
espresso	2.40
latte	2.50
flavoured latte	2.95
cappuccino	2.75
hot chocolate	2.95
deluxe hot chocolate	3.75
carry out coffee	2.10

2.95

specialist teas from Tea Pigs. All sorts of weird 'n' wonderful names to choose from.

please ask your server for our current selection.

## promos

(served: 8am till 11am, mon-fri • 9am till noon, sat)

filled roll with any filling (extra filling 50p per item) and your choice of tea or coffee	£3.75
any pastry and your choice of tea or coffee	£3.50
any tea or coffee of your choice 'n scone	£2.95
any tea or coffee of your choice	£2.10

## set breakfast

(served: 8am till 11am, mon-fri • 9am till noon, sat)

£7.95

fresh juice of your choice

choose from:

plain, mushroom, cheese or spanish omelette

french toast with bacon & maple syrup

sausage, bacon, egg of your choice with grilled tomato

haddock mornay with a poached egg

your choice of tea or coffee

## patisserie

all garnished with cream n berries!

freshly baked butter croissant with butter n jam 2.40

freshly baked pain au chocolat 2.40

carrot cake 2.25

millionaire shortbread 2.25

freshly baked danish pastry 2.40

plain or fruit scones 2.25

muffins 2.75

pancakes with cream syrup n jam 2.95

basket of viennoiserie 3.75

basket of mediterranean breads with olives,  
balsamic 'n olive oil 3.50

Pizza 2 Go  
**£7.00**  
All Day Every Day

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## breakfast

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served till noon, mon-sat/till 5pm sun

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caprice scottish breakfast 6.95  
sausage, bacon, tattie scone, black pudding, mushrooms and grilled tomato  
served with toast and your choice of egg

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light fry up 4.95  
bacon, sausage and toast served with choice of egg

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haddock mornay 5.95  
smoked haddock fillet in mornay sauce topped with a poached egg

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fresh pancakes (2) 3.95  
with maple syrup & bacon

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french toast with bacon 'n maple syrup 4.25

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3 egg omelette

plain 4.50

spanish (potatoes, peppers & onions) 4.95

cheese & mushroom 4.95

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cereal of your choice with fresh berries n milk 2.95

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porridge with fresh berries n cream or milk 3.95

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your choice of eggs (2) with toast 4.95

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## filled rolls

mon-sat till 12 noon/till 5pm sunday

morning rolls filled with either: bacon, tattie scone,  
black pudding, egg or sausage

1 filling 2.25

2 fillings 2.60

3 fillings 2.95

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## boards to share

**Antipasti** 12.50  
salami, mortadella, parma ham, salsiccia piccante,  
pickles, cheese n med veg n bread

**Mediterranean cheese n veg** 12.50  
dolcellate, pecorino, gorgonzola n provolone picante with olives, sun  
dried tomatoes, n pickled veg with melba toast

# THE SMOOTHIE GUY



## smoothies

raspberry, mango 'n yoghurt  
melon, strawberry 'n mango  
peach, passion fruit 'n mango  
strawberry 'n banana

## breakfast smoothies

blackberry, blueberry, pineapple, banana 'n yoghurt  
strawberry, yoghurt, muesli 'n banana

our smoothie serving is 400ml  
= two and a half of your five a day

£3.25



Just Eat More  
(fruit & veg)

# frappé



avalanche effect

Banana

Chocco

Strawberry

Vanilla

Coffee



Five Delicious Flavours Blended with Milk & Ice

£3.25

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## cocktails

all £5.95

### French Martini

The classic connoisseur's choice

A 50ml measure of Absolut vodka, mixed with a 25ml shot of chambord liquor, shaken with fresh pineapple juice over ice and strained into a frosted martini glass - garnished with raspberry coulis.

### Singapore Sling

A zingy, refreshing taste from the orient!

One 25ml measure of Plymouth gin is mixed with 1/2 a shot of Grand Marnier & 1/2 a shot of Cherry Marnier, along with a 1/4 shot of Benedictine. Mixed together with fresh pineapple juice, charged with soda and served in a high-ball - finished off with a drizzle of Grenadine liquor.

### Cosmopolitan

Manhattan's signature tippie!

A 50ml measure of Absolut vodka is shaken with a 25ml shot of Ctriple sec, mixed together with freshly squeezed limes and a splash of cranberry juice. Strained over a frosted martini glass and delicately finished off with a flamed orange twist.

### Apple Daiquiri

A sharp but elegant twist of apple and rum - the taste of long hot summer days in a glass!

One and a half shots of apple teichenne mixed together with one and a half shots of Havana rum, a shot of water and a shot of gomme, three wedges of fresh limes, shaken, strained and poured over crushed ice into a martini glass.

### Mojito

The national drink of Cuba - a sharp, tangy twist to tantalise your taste buds!

50ml shot of Havana rum, shot of gomme syrup, sachet of brown sugar, shaken together with muddled fresh mint leaves and lime wedges, charged with soda and served over crushed ice into a highball glass.

### Bloody Mary

The definitive hangover cure

A 50ml measure of Absolut vodka is mixed together with; a splash of Tabasco; Worcester sauce; lime wedges; dash of salt and then shaken with pureed tomato juice and served with ice into a highball - garnished with a sprig of celery and a sprinkle of cracked pepper.

### Pina Colada

Puerto Rica's best kept secret!

A double shot of Havana rum is blended with coconut cream and shaken with fresh pineapple juice over ice and strained into a highball - it is finished off with a sprinkle of desiccated coconut and a slice of fresh pineapple.

### Strawberry Mule

A sweet and sour mix of fruity goodness!

A double measure of Absolut vodka is shaken with a splash of strawberry liquor and muddled strawberries, charged with ginger beer and served over crushed ice into a highball - finished off with a sprig of fresh mint and strawberries.

### Margarita

Pay homage to Mexico and indulge in this classic delight!

50mls of Jose Cuervo Tequila is shaken over ice with 25mls of Triple Sec liquor and fresh lime juice and then double strained into a martini glass with a salted rim - garnished with a slice of lime,

### Bellini

Chilled Prosecco with fresh peach pureé.

### Kir Royal

Chilled champagne with chambord.

### Bellini Martini

Deliciously refreshing! The Sloan ranger's favourite weekend tippie!

Peach Schnapps and Absolut Vodka with ripened peach pureé shaken over ice, served in a Martini chilled glass and garnished with a peach slice. Mmmm!

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## WHISKY

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**Ardbeg Uigeadail 54.2%** £5.75

Winner of World Whisky of The Year title in Jim Murray's 2009 Whisky Bible.

A fine drop of Ardbeg bottled at cask strength. It's an earthy whisky with a bit of spice - a marriage of Ardbeg from an American Bourbon barrel and Spanish Sherry butt which gives a sweet and smoky finish to this malt

**Balblair 1989 Vintage 21yr 43%** £4.95

Voted best Highland Malt (no age statement) at 2008 World Whisky Awards. Bottled 2010.

A full-bodied dram with aromas of raisin and green apple with hints of banana and lemon. Rich and fruity on the palate with a rich spiciness leading to a long and complex smooth finish. Just wonderful.

**Bunnahabhain 1999 7yr Robbie's Drams Bottling 50%** £3.95

Limited Edition of 360 bottles.

This delightful whisky has a lightly spiced nose with a sweet peatiness. The palate is clean and nutty with running saltiness. The finish is spicy with barley sugar dryness.

**Edradour 1997 Ibisco Decanter 56.4%** £5.95

Limited Production of 705 bottles. Distilled: 30/04/1997- Bottled: 06/09/10.

From Scotland's smallest Distillery.

The nose is rich and powerful. The palate is full-bodied with a powerful fruitiness coming through. Very rich and nutty. The finish is rich and warming.

**Glenfarclas 15yr 46%** £3.95

Complex, sherried, deliciously peated, light butterscotch aromas, with a hint of dried fruit. The palate is full-bodied with super balance of sherried sweetness, malty tones and peaty flavours. The finish is long lasting with sweet sherry.

**Springbank 10yr 46%** £3.95

Voted Best Campbeltown single malt (12y/o and under) at 2010 World Whisky Awards.

A medium-sweet dram that is big-bodied and rich with a dark peaty touch. Matured 60% in Bourbon cask and 40% in Sherry cask.

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## GIN

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**Caorunn Gin 41.8%** £3.95

Caorunn is Gaelic for Rowan Berry

Released in small batches from Balmenach distillery. It is infused with six traditional and five Celtic botanicals, using pure grain spirit and Scottish water. Crisp and dry and naturally balanced gin.

**Right Gin 40%** £3.95

An Imported Gin from Sweden which uses eight Botanicals from six countries along with soft Artic water from Lake Bolmen in Sweden. Distilled five times from corn. Clean and crisp.

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## VODKA

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**Mamont Vodka 40%** £3.95

Crystal clear Mamont is like no other vodka. Outstandingly smooth, clear, delicate and rich toned, its secret lies in uniquely Siberian ingredients and craftsmanship. An excellent vodka which has a hint of cedar nuts.

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## RUM

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**E1 Dorado 12yr Rum 40%** £3.95

This Demerara twelve years old is one of the premium rums with a superb colour, smooth taste and full fragrant aroma. The twelve years old rum has been judged the number one rum in the premium category from a list of 40 rums. Quite simply superb!!

**Pusser's Navy Rum 15yr 40%** £4.25

A gold medal winning rum. This rum is for sipping like a fine Cognac or single malt whisky. A top quality rum of sheer excellence.

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## wine list

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### WHITE VIOGNIER

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...agh my dear Viognier, renowned for your heady, sweet perfume and fruity nature...Once the most fashionable of white grapes thanks to the rather scarcely produced, yet infamous Condrieu from the Rhone, France. Rather tricky to grow it is now being championed worldwide.

#### Single Vineyard, Anakena Winery – Rapel Valley, Chile

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A top Award-Winning example from the foot of the Andes showing all the best features of the Viognier grape - Luscious aromas of peaches and honeyed orange blossom with a citrus twist in the mouth that lingers and lingers...

175ml Glass £5.95

750ml Bottle £22.95

### PINOT GRIGIO

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Known as Pinot Gris ( Grey) when grown elsewhere in the world, this Italian clone is bested in the cool North Eastern regions of the Republic. For me, the light body and crisp refreshing acidity make the wines very approachable and favourable with lighter flavoured foods.

#### Victoria – Friuli-Grave D.O.C., Italy

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Nestling in the foothills of the Alps on the Slovenian border, the Vines for this wine have enjoyed the well drained alluvial soils. The result is a fresh, light, dry white wine with a lemony character, hints of apples, pears and slight nuttiness on the finish.

175ml Glass £5.75

750ml Bottle £20.95

### SAUVIGNON BLANC

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Perhaps the grape of the moment and certainly one of my fondest, especially when grown in Sancerre, Loire - Francais. One to enjoy the cooler climates around the world, this green skinned grape is aromatic, acidic and a tremendous partner with our seafood.

#### Simonsvlei Estate Winery – Paarl, South Africa

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I find this example true to the Sauvignon Blanc roots (excuse the pun), with these grapes being sourced from the cool Durbanville slopes surrounding Cape Town. The wine? ...Delightful citrus fruit aromas and flavours with a green pepper/grassy edge.

175ml Glass £4.95

750ml Bottle £18.95

### RED SHIRAZ

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...or Syrah? Same same. Producing the majestic Hermitage of the Rhone Valley and the powerful Penfolds Grange from South Australia this noble black grape demands a warm climate and produces serious red wines with peppery spice and deep, dark, warming fruit flavours.

#### The “SMV”, Simonsig Estate – Stellenbosch, South Africa

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I had to pick this stunner out? Why? Just taste it and see. Will a Double Gold Medal help convince you? 82% Shiraz with a little Mourvedre and Viognier to boot! Sweet vanilla pod, cinnamon spices, super ripe dark berry fruits & a little perfume...sheesh

175ml Glass £5.95

750ml Bottle £22.95

### SANGIOVESE

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At home in the sublime Tuscan countryside, it is thought that this is where the life of Sangiovese began. A bit thin on skin this grape, surprisingly, needs a long ripening period but, with a little care, it will reward you with fresh red fruits, light-ish body & gentle, juicy acidity.

#### Chianti D.O.C.G. Castello di Querceto – Tuscany, Italy

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A great example of a Sangiovese based wine made by one of the top wineries located in the Classico region, 15 miles South of Florence (well worth a visit then!) Well balanced, lightly tannic with red cherry fruit, light herb notes & classic bitter twist.

175ml Glass £5.75

750ml Bottle £20.95

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## wine list

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### RED CABERNET SAUVIGNON

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A very small grape this one, with a thick skin which can give the wines produced heavy tannin levels. With the right amount of sunshine, however, the resulting wines can soften and produce well balanced fruity reds that pair well with cheeses and cured or red meats.

**Tekena Estate – Rapel Valley, Chile**

Protected from the cool coastal breezes by a range of hills, the vines for this red have had their grapes ripened perfectly. The final product is also ripe & juicy with fresh plum, black cherry flavours & a smooth as you like, velvety mouthfeel.

175ml Glass £4.95

750ml Bottle £18.95

### ROSÉ CABERNET FRANC

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In comparison with her offspring above, this blue/black grape is somewhat lighter in style & can ripen in slightly cooler regions such as the Loire, France. Alongside Merlot & Cabernet Sauvignon this grape provides one the vital components to the famous Clarets of Bordeaux.

**Rose (Sec), Remy Pannier – Loire, France**

A short period of fermentation with the skins gives this elegant wine a vibrant, deep pink hue. Characteristic yet subtle raspberry aromas and flavours from the Cabernet Franc grape with some lipsmacking acidity for a clean fresh finish.

175ml Glass £4.95

750ml Bottle £18.95

### FIZZ PROSECCO

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Yes, yes, yes it is a grape and also the name of this stylish fizz we now adore. Grown in the Veneto region of North East Italy the vines & indeed wines are now governed & protected much like Champagne. Grapes crushed, fermented & secondary fermented for the delicious bubbles.

**San Giovanni - Valdobbiadene D.O.C.G. Italy**

This is the top area (Valdob. for ease of speech) where the Prosecco grapes flourish on the cool yet sunkissed slopes. A superb refreshing fizz which is dry with light apple & pear aromas & flavours and a dash of blossom perfume for a touch of class.

125ml Glass £4.95

750ml Bottle £24.95

### CARAFE WINE

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Selected by me for you these wines are great gluggers.

Vino Bianco Seco	Half Litre Carafe	£9.95
Vino Rosato	Half Litre Carafe	£9.95
Vino Rosso	Half Litre Carafe	£9.95

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### CHAMPAGNE

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Nesting over 5 levels of limestone cellars the Gardet House uses a skillfull blend of Pinot Noir, Chardonnay & Pinot Meunier grapes from their top-rated vineyards and generations of winemaking expertise to produce top quality fizz.

Georges Gardet Cuvee St Flavy Brut	£39.95
Charles Gardet Rose Brut 1er Cru	£49.95

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**THE**  
**AYRSHIRE**  
**GALLOWAY**  
**HOTEL**

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