Inspired Hotels

Digestif Menu

Digestif (pronounced dee-jes-teef) is another name for an after dinner drink, or an alcoholic beverage served after dinner to help improve digestion. These drinks are served in small amounts, usually in a cordial glass, and are intended to be sipped. The ideal digestif stimulates digestion after a large meal, soothing the stomach if you've over-indulged a bit too much. .

Brandy & Aquavita

Asbach Brandy **£5.25 25ml**

Aged for three years, Asbach Original acquires its unique and distinctive taste through traditional distillation, careful storage for at least three years in Limousin oak casks and the secret Asbach maturing and refining process. Elegant aromas of spice with harmonious notes of wood, hint of cocoa. Full-bodied palate with the sweetness of ripe grapes combined with spicy notes from the noble oak- wood, harmonious and enjoyably warming. .

Lindores Abbey Aqua Vitae **£5.95 25ml**

The original Dijestiff, Aqua Vitae "Water of Life" from Lindores Abbey Distillery is distilled using spices, dried fruit and locally grown green herbs such as Douglas fir, cleavers and sweet cicely. With citrus notes and full of sweet and spiced flavours, it is delicious as a mixed drink or a cocktail base. The earliest Aqua Vitae was made at Lindores as long ago as 1494, they have authentically recreated that recipe and reimagined it as an inquisitively versatile spirit which is entirely natural, with no added sugars.

For other spirits such as malt whisky & gin please ask for our full menu

Dessert Wines

Muscat de Beaumes-de-Venise, Cave des Vignerons **£23.95 Bottle**

A luscious, rich, sticky, sweet wine form the Rhone Valley in France, this dessert wine has distinct aromas of orange blossom and elderflower unfold a luscious sweetness in perfect harmony.

Vin Santo del Chianti Serelle, Ruffino **£28.95 Bottle**

Aged and fermented in small oak barrels, this Italian dessert wine from the Toscana region is rich with concentrated honeyed and candied fruit notes.

Port

Graham's Late Bottled Vintage Port **£4.80 50ml**

Blended from wines of a single year, this port ages from 4 to 6 years in cask and is ready to drink when bottled. Its concentrated fruity flavour, cherry, red and blackcurrant through to liquorice, and firm full-bodied style make it ideal to accompany chocolate desserts and blue cheeses.

Barbadillo Sherry

Since 1821, seven generations of the Barbadillo family have produced sherry , in Sanlucar de Barrameda, located on the Atlantic coast. This is the classic sherry producing region in Jerez, South West Spain and both a pale cream sweet sherry and medium dry sherry are produced.

Barbadillo Pale Cream Medium Sweet Sherry **£3.95 50ml**

This Sherry is aged for 3 years in sherry butts (casks). The wine is sweetened with the sherry region's famous sweet wine made from sun raised 'Pedro Ximenez' grapes. Bodegas Barbadillo is the world's leading manzanilla producer and this sherry is a sweet wine with a pale colour reminiscent of fino sherry with subtle brioche and dried fruit flavours on the palate and a hazelnut and almond finish.

Barbadillo Pale Cream Medium Sweet Sherry **£3.95 50ml**

Aged for 3 years in sherry butts (casks), firstly under a film of 'flor' yeast to develop bready/brioche flavours and then exposed to oxygen to develop dried fruit and nut flavours to produce a medium dry sherry with a beautiful amber colour, a rich hazelnut nose and hints of flor ageing. On the palate it is rich and full with roast apple and nutty-oak.

Gaelic & Liqueur Coffees

£9.95 each

Freshly ground barista coffee with demerara sugar, your choice of alcohol shot from below and topped with whipped cream.

Gaelic Coffees Whisky Choices 25ml

Old Pultney 12yr, Jura 10yr, Laphroaig 10yr
Glenlivet 12yr, Kingsbarns Doocot

Liqueur Coffees Shot Choices 25ml

Baileys Irish Cream, Amaretto, Tia Maria,
Old Pultney Stroma, Grand Marnier, Asbach Brandy

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.



Bridge of Cally Hotel

Bridge of Cally,
Blairgowrie, PH10 7JJ



The Inn at Lathones

Lathones,
St Andrews, KY9 1JE



Breadalbane Arms Hotel

Bridge End, Aberfeldy,
PH15 2DF

@inspiredhotels

0333 344 6612

www.inspiredhotels.co.uk