

INSPIRED HOTELS

WINE MENU

WHITE WINE



Vidriada Airen VG
Castilla-La Mancha, Spain
A fragrant nose of perfumed and fruit aromas. Fresh and light, apple and grapefruit characters make this easy-going and refreshing.
Food Match: Try with the Battered Haddock.

Bottle **£28.95**
125ml **£5.95**
175ml **£7.95**



Bel Canto Famoso Pinot Grigio VG
Rubicone IGT, Italy
Straw yellow, with hints of exotic white fruit, white floral scents, fresh and fragrant wine.
Food Match: A great all rounder that can be enjoyed with food or on it's own.

Bottle **£31.25**



The Old Gum Tree Chardonnay
South East Australia, Australia
Lifted peach and cream with lemon blossom, soft juicy palate and crisp cleansing finish make this an enjoyable easy drinking wine.
Food Match: A perfect partner for Inspired Hotels Chicken.

Bottle **£31.25**



Bantry Bay Chenin Blanc VG
Western Cape, South Africa
A fresh wine showing delicate floral notes and subtle pineapple fruit, joined by striking lemon and grapefruit flavours.
Food Match: Try with the Garlic Mushrooms.

Bottle **£31.25**



Sugarbush Hill Sauvignon Blanc VG
Western Cape, South Africa
Bright, with exotic passion fruit aromas and flavours of gooseberry. The palate has a balance of citrusy lime to provide a fresh finish.
Food Match: Great match for the Vegetable Tart.

Bottle **£32.95**

DIRECTOR'S CHOICE WHITES



Finger Post Sauvignon Blanc VG — Bottle **£36.95**

Marlborough, New Zealand

Gooseberry, pink grapefruit and tropical passionfruit with a citrus backbone. Fresh acidity with more mid-palate weight.

Food Match: Try with Brie & Fig Honey Tartlet.



La Vieille Cure Muscadet 'Sèvre et Maine sur lie' — Bottle **£37.95**

Loire, France

Delicate nose of green apple. Refreshing and dry wine with a real citrus zest. The 'sur lie' aging ands a subtle creaminess and texture.

Food Match: Pairs beautifully with a fish pie.



Valle Berta Araldica Gavi VG — Bottle **£38.95**

Piedmont, Italy

Subtle traces of honeysuckle with characteristic aromas of lime zest and minerality. It offers a clean and refreshing finish.

Food Match: A perfect partner for Cullen Skink.



Riscos Viognier Reserva VG — Bottle **£39.95**

Colchagua Costa, Chile

A soft, rounded wine with notes of ripe peach and soft floral aromas. On the palate are fruity notes, with silkiness and freshness.

Food Match: This full bodied wine pairs well with Haddock Mornay.



Moillard-Thomas Chablis — Bottle **£44.95**

Burgundy, France

Bright pale yellow in colour. Open nose of white fruits with a nice minerality offering complexity. The palate is well-balanced and the finish is lemon-flavoured and refreshing.

Food Match: Chablis pairs well with any of our fish or chicken dishes.

RED WINE



Vidriada Tempranillo
Castilla-La Mancha, Spain
A soft and easy drinking red made from Spain's signature grape variety, Tempranillo. Berry fruits on the palate with a hint of black pepper.
Food Match: An ultimate 'all rounder' this wine pairs well with a variety of dishes.

Bottle **£28.95**
125ml **£5.95**
175ml **£7.95**



Hillville Road Merlot
South East Australia, Australia
A soft and juicy Merlot with the perfect balance of red berry fruits, of cherry and plum with a sweet vanilla oak and spice.
Food Match: Merlot is Ideal with all Burgers.

Bottle **£31.25**



The Old Gum Tree Shiraz
South East Australia, Australia
This is a classic, fruit driven Shiraz with intense, ripe raspberry and cherry flavours with overtones of vanilla and baking spice.
Food Match: Matches brilliantly with Haggis & Black Pudding Tower or Haggis Neeps & Tatties.

Bottle **£31.25**



Flor del Fuego Cabernet Sauvignon VG
Central Valley, Chile
Stewed blackcurrant and plum, with a cassis like concentration. Fulsome tannins make this a bold and rich red, with a silky finish.
Food Match: Our Inspired Hotels Venison & Haggis Pie compliment this full-bodied wine.

Bottle **£31.95**



Camino Acero Malbec VG
Mendoza, Argentina
This is an elegant, juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine.
Food Match: Malbec and Steak is a match made in heaven.

Bottle **£35.25**

DIRECTOR'S CHOICE REDS



Conde De Castile Rioja Crianza VG — Bottle **£36.95**

Rioja, Spain

Full of black fruit with hints of cocoa, clove and cinnamon. Supple tannins tempered by sweet oak.

Food Match: The complex flavours pair well with our Venison Sausage & Mash.



Mozzafiato Primitivo VG — Bottle **£37.25**

Puglia IGT, Italy

This Primitivo has a mouth-coating palate of dried prune, date and cherry, with notes of sweet spice and a lick of chocolate. Great structure from the good balance between the soft tannins and acidity.

Food Match: Rich Primitivo matches well with Venison Casserole.



Xavier Milhade 'XM' Bordeaux Supérieur — Bottle **£38.95**

Bordeaux, France

Deep garnet with plush plum and cedar notes; velvety tannins meet a bright, mineral finish.

Food Match: Will perfectly compliment our venison or chicken dishes.



Campofiorin, Masi — Bottle **£39.95**

Veneto, Italy

Dark ruby red with subtle violet tinges. Aromas are predominantly of ripe cherries, with nuances of vanilla and cinnamon. Rich and mouth-filling, with soft tannins and a velvety, savoury finish.

Food Match: Pair two Italian classics together with our Inspired Lasagne.



Antica Vigna Amarone della Valpolicella DOCG — Bottle **£44.95**

Veneto, Italy

Expect juicy flavours of plum, red cherry and dates with notes of chocolate and leather, it's an elegant style of Amarone.

Food Match: Save a glass for the end of the meal and our Cheese Plate.

ROSE WINE



Ombrellino Pinot Grigio Rosé
Terre D'Abruzzo, Italy
Pale salmon hue with crisp strawberry and white peach aromas; refreshing acidity and zesty finish.
Food Match: Enjoy a refreshing glass on it's own or try it with Smoked Salmon & Prawn Cocktail.

Bottle **£28.95**
125ml **£5.95**
175ml **£7.95**



Pescadero Point White Zinfandel Rosé VG
California, USA
This vibrant fruity rose is bursting with juicy strawberries, raspberries and watermelon on the palate, giving way to a sweet and moreish finish.
Food Match: Pair this off-dry wine with a Cranachan Sundae.

Bottle **£29.25**

SPARKLING WINE



Apericena Prosecco 20cl
Prosecco DOC, Italy
Delicate and aromatic with fine bubbles.
This wine carries lots of fresh peach, pear, green apple and an elegant zest to finish.

20cl Bottle **£13.25**



Movendo Prosecco DOC
Prosecco DOC, Italy
Delicate and aromatic with fine bubbles.
This wine carries lots of fresh peach, pear, green apple and an elegant zest to finish.
Food Match: Fizz & Chips! Try with our Battered Haddock.

Bottle **£33.95**

INSPIRED HOTELS

Always book direct for the best available rates



Bridge of Cally Hotel
Bridge of Cally,
Blairgowrie, PH10 7JJ



Breadalbane Arms Hotel
Bridge End, Aberfeldy,
PH15 2DF



The Inn at Lathones
Lathones, St Andrews,
KY9 1JE,

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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.

MC115510 **for the facts drinkaware.co.uk**