

RED WINE

9. Tingle Creek House Red Merlot, Las Condes ~ Chile 12.95

An attractive nose with ripe red and stone fruits overlaid with a herbal quality. On the palate these develop to show ripe plum and prune flavours with an accessible structure.

10. Ruby Cabernet, The Veldt Range ~ South Africa 13.50

The warmth of South Africa shines out of this soft, juicy wine packed with winter red fruits. Ideal with meat and light, spicy dishes

11. Nero d'Avola Shiraz, Il Paradosso, Sicily ~ Italy 14.50

A full bodied and spicy blend of the indigenous Nero d'Avola grape, and the more familiar dark berried character of Shiraz.

12. Rioja Vina Amate ~ Spain 15.95

A simple but very enjoyable example of young Rioja. An easy drinking wine with bright fruity notes of black cherry and plum.

13. Malbec "Finca la Nina" Don Cristobal ~ Argentina 16.95

Powerful aromas of plums and blackcurrants and rich, soft, full-bodied plum flavours on the palate, which seem to linger for minutes.

14. Cabernet Sauvignon, Red Earth, Adelaide Plains~ Australia 18.50

Blackcurrant and mint aromas. Fresh and vibrant. A well integrated wine matured in French/American Oak barrels for over a year. Touch of vanillin oak and soft tannins.

15. Cotes du Rhone, Jerome Quiot, Rhone Valley ~ France 19.25

A blend of Grenache, Syrah and Mourvèdre, this is serious Cotes du Rhone, being full flavoured and having the structure to support the ample fruit. Delicious drinking now.

16. Pinot Noir, Francesca Bay, Marlborough ~ New Zealand 19.50

This classic is grown on selected vineyards and is carefully and selectively harvested by hand. Aged in oak casks, this fine wine has a vibrant colour and a complex abundance of strawberry, cherry and dark berry fruit.

SPARKLING & CHAMPAGNE

19. Cava Castell Llord Brut NV ~ Spain 15.50

Soft, creamy sparkler with zesty fresh fruit and a wonderfully clean, dry finish.

20. Poilvert Jacques Brut NV, Champagne ~ France 37.95

Subtle and elegant wine with floral aromas and on the palate a freshness and harmony which is ideal served as an aperitif but can be enjoyed throughout the meal.

21. Maillart Brut Rosé NV, Champagne ~ France 47.50

A superb value rose that offers summer red berry fruit flavours in abundance, backed up by a delicate mousse and lasting finish.



Tingle Creek Hotel

Erbusaig

Kyle of Lochalsh

Ross-shire IV40 8BB

T: 01599 534430

F: 01599 534315

E: info@tinglecreek-hotel.co.uk

W: www.tinglecreek-hotel.co.uk

Tingle Creek Hotel

Bar Menu
& Wine List

BAR MENU

STARTERS

Chef's Homemade Soup £3.95
served with homemade crusty bread

Highland Haggis £5.95
served on a homemade herb scone and served with a creamy onion and whisky sauce

Smoked Trout Paté £5.50
served with a chilli tomato and dill chutney and highland oatcakes.

Creamy Garlic Mushrooms £5.75
baked in a rich creamy and garlic sauce, topped with melted mozzarella cheese served with crusty bread

Loch Eishort Mussels £6.95
locally rope grown mussels, steamed in white wine, garlic and our own fresh herbs, served with crusty bread. (when available)

MAINS

Fish and Chips £9.95
a succulent fillet of haddock deep fried in a homemade beer batter served with chips, peas and tartare sauce.

Breaded Scampi £9.50
deep fried and served with chips, peas and tartare sauce

Chicken Goujons £8.95
strips of battered chicken served with chips and a Dijon mustard mayonnaise dip.

Steak and Guinness Cobbler £9.50
braised scottish beef marinated in Guinness Ale and cooked with root vegetables bound in a rich roast gravy and served with homemade mature cheddar cheese scones.

8 oz Scottish Rump Steak £14.95
served with chips, onion rings, mushrooms and tomato

Cheese Burger £6.95
single Aberdeen Angus beef burger on a sesame seed bun with fresh green leaves topped with cheese and served with chips

Highland Burger £9.95
two Aberdeen Angus beef burgers on a sesame seed bun with fresh green leaves topped with cheese and served with chips, onion rings and a homemade tomato salsa dip

Vegetarian Dish – Please ask at the bar for details

SEAFOOD

Loch Eishort Mussels £13.95
locally rope grown mussels, steamed in white wine, garlic and our own fresh herbs, served with crusty bread. (when available)

Isle of Skye Langoustines £19.95
creel caught in the waters around the Isle of Skye, these langoustines are well worth trying. Served hot and sautéed in garlic & lime butter with homemade crusty bread

SIDE ORDER

Bowl of Chips £2.50
Basket of Chips £3.95
Onion Rings £2.95
Garlic Bread topped with Mozzarella £3.50
Green Leaf Salad & Dressing £3.50
Homemade Bread & Butter £1.75

CHILDRENS MENUS - £4.50

Fish tiddlers and chips or vegetables
Chicken nuggets and chips or vegetables
Sausage and chips or vegetables

CHILDRENS DESSERTS - £2.95

Mixed Ice cream (2 scoops) or Sticky toffee pudding and ice cream

HOMEMADE DESSERTS

Sticky Toffee Pudding £5.95
served with a hot toffee sauce and vanilla ice cream

Scottish Eton Mess £5.95
a variation of the traditional Scottish Cranachan with layers of crushed meringue, honey and whisky cream, raspberries and toasted oatmeal, served with Scottish shortbread.

Chef's Own Cheesecake £5.95
served with a sweet biscuit base and various toppings and fillings

Baileys Chocolate Truffle Gateau £5.95
A soft chocolate sponge base, with a Baileys and cream truffle topping with chocolate curls and fresh cream. A chocolate lovers heaven!

Chocolate Crunch Key Lime Pie £5.95
set on a crunchy chocolate base, with a smooth lime topping and drizzled with a chocolate sauce, served with vanilla ice cream

Raspberry and Passion fruit Pavlova £5.95
A tower of meringue filled with fresh fruit and cream drizzled with a homemade fruit coulis

Trio of Ice-Cream £5.95
three scoops of ice cream, with a chocolate flake and topped with either a strawberry or chocolate coulis.

WINE LIST

WHITE WINE

Per Bottle

1. Tingle Creek House White, Sauvignon Blanc, Las Condes ~ Chile 12.95
Crisp acidity and a touch of citrus fruit on the finish. Dry white with a medium body.

2. Chenin Blanc, The Veldt Range ~ South Africa 13.50
A really well balanced wine:. Soft tropical fruit flavours dominating the palate and an elegant, refreshing acidity on the finish.

3. Colombard, Champs du Moulin Cotes de Gascogne ~ France 14.95
Lovely crisp and citrusy flavours on the palate leading to a truly satisfying finish. Very moreish!

4. Pinot Grigio, La Casada, Veneto ~ Italy 15.50
What can we say, great Pinot Grigio – fresh and crisp with an appley melon twist. Everything you would expect and a lot more!

5. Chardonnay, Santa Ema, Casablanca ~ Chile 16.95
High quality Chardonnay. Tropical fruits of banana and pineapple dominate in this clean and crisp wine.

6. Verdelho "Finca la Nina" Don Cristobal ~ Argentina 16.95
This unique wine in Argentina, is characterized by its fruity aromas with floral tones and its freshness highlighted by its balanced acidity in the mouth.

7. Viura/Sauvignon Pucela ~ Spain 17.75
Pale yellow colour, fruity and intense bouquet with touches of white fruit. The palate is dry and fruity with a refreshing edge of acidity.

8. Sauvignon Blanc, Francesca Bay, Marlborough ~ New Zealand 18.95
The superb crunchy Granny Smith apple fruit, with tropical fruit notes, makes this Marlborough Sauvignon an ideal partner to seafood dishes.

ROSÉ WINE

17. Cabernet Sauvignon Rosé, Las Condes ~ Chile 12.95
Vibrant pink in colour with amazing floral aromas,this wine has a distinct freshness and strawberry character.

18. Pinot Grigio Rosé, La Casada ~ Italy 14.50
An oddity of the wine world that is wonderfully refreshing, with crisp acidity backed up by pleasant soft, red fruit flavours.