



*The Russell Hotel  
Wine & Drinks Menu*

## Cocktails

Russell's Sour Grouse	£8.50
<i>Famous Grouse, lemon juice, egg white, syrup</i>	
Flirtini	£9.50
<i>Edinburgh Gins Raspberry Liqueur, Grey Goose Vodka, passion fruit puree</i>	
Cognac French 75	£8.50
<i>Remy martin v.s.o.p, prosecco, brown sugar, lemon juice</i>	
The Love Gin	£8.50
<i>Eden mill love gin, cucumber, basil, lime, elderflower fever tree tonic</i>	
Aged Rum Daiquiri	£9.50
<i>The Kraken, dark matter, lime juice, syrup</i>	
Penicillin	£10.50
<i>Makers mark bourbon, ginger syrup, honey syrup, laphroaig</i>	
Bloody Mary	£9.00
<i>Tio Pepe, Smirnoff, Tomato Juice, Worcester, celery, tabasco, lemon</i>	

## Sparkling Wine

	125ml	Btl
1 Prosecco, San Giovanni <i>Valdobbiadene, Italy</i>	£5.95	£26.50
<i>Flavours of green and red apples, juicy pears and a light elegant floral hint.</i>		
2 Rose Spumante, Perini <i>Veneto, Italy</i>		£26.50
<i>Fully sparkling with floral notes and juicy red berry flavours.</i>		
3 Champagne Brut Reserve, Pol Roger <i>France</i>		£68.00
<i>It is full, rich yet fresh. Beautifully balanced with great depth of flavour.</i>		
4 Champagne La Cuvee, Laurent Perrier - half bottle <i>France</i>		£37.50
<i>Perfectly balanced with fresh fruit, subtle spice and hints of citrus.</i>		
5 Rose Champagne, Laurent Perrier <i>France</i>		£79.00
<i>Bright, fresh and intense, with notes of raspberries, strawberries and black cherries.</i>		
6 Champagne Special Cuvee Brut, Bollinger <i>France</i>		
<i>Fresh flavours of citrus with hazelnuts, brioche and toast.</i>		

## White Wine

	125ml	175ml	250ml	Btl
10 Chardonnay, Grand Cape <i>Western Cape, South Africa</i>	£3.95	£5.75	£7.95	£19.00
Fresh with perfumed jasmine notes and white stone fruit flavours.				
11 Pinot Grigio, La Voluta Grande <i>Della Venezie, Italy</i>	£3.95	£5.75	£7.95	£21.00
A fresh, dry white with stone fruit and citrus aromas and lightly spicy notes.				
12 Sauvignon Blanc, Aves del Sur <i>Central Valley, Chile</i>	£3.95	£5.75	£7.95	£22.50
Fresh crisp and vivacious with citrus and tropical fruit.				
13 Muscadet Sur Lie, Domain du Manoir <i>Loire Valley, France</i>				£24.50
Subtle fruit and spicy notes with peach and melon flavours on the palate.				
14 Sauvignon Blanc, The Realm <i>Marlborough, New Zealand</i>				£25.50
Juicy and lingering passion fruit and gooseberry flavours with a mineral finish.				
15 Verdejo Blanco, Marques de Riscal <i>Rueda, Spain</i>				£26.95
Fresh and well balanced with tropical fruit notes.				
16 Gavi, La Conchetta <i>Piemonte, Italy</i>				£28.00
A gently aromatic, dry white with green apple and lime.				
17 Riesling, The Real McCoy, Jordan <i>South Africa</i>				£32.00
Crisp lemon-lime flavours with white peach and Granny Smith apple,				
18 Chablis le Verger, Domaine Geoffroy <i>Burgundy, France</i>				£35.50
Rich and ripe, with aromas of delicate flowers, juicy stone fruits and a full buttery finish.				
19 Sancerre les Baronnes, Domaine Bourgeois <i>Loire Valley, France</i>				£40.00
Subtle yet powerful with flavours of exotic fruit and citrus aromas.				
<h2>Rose Wine</h2>				
25 Chiaretto Rosato, Monferrato <i>Piemonte, Italy</i>	£3.95	£5.75	£7.95	£19.00
Ripe and juicy plum and cherry characters all balanced by crisp acidity.				
26 Rose, Maison de Vignerons <i>Gascony, France</i>				£21.50
Delicious wild berry aromas and floral fruit flavours with crunchy acidity on the finish.				

	Red Wine	125ml	175ml	250ml	Btl
30	Cabernet Sauvignon, Grand Cape <i>Western Cape, South Africa</i>	£3.95	£5.75	£7.95	£19.00
	<i>Rich in fruit flavours with cassis and a warming wood spice finish.</i>				
31	Merlot, Aves del Sur <i>Central Valley, Chile</i>	£3.95	£5.75	£7.95	£22.50
	<i>Rich plum and luscious damson fruit with gentle overtones of cloves.</i>				
32	Tempranillo, Clos Montblanc <i>Catalonia, Spain</i>	£3.95	£5.75	£7.95	£24.00
	<i>Rich fruit with flavours of raspberries and vanilla.</i>				
33	Merlot/Cabernet Sauvignon, Chateau Haut Pougnan <i>Bordeaux, France</i>				£25.50
	<i>Red and black berry aromas with sweet spice notes.</i>				
34	Syrah Reserva, Kidia <i>Loncomilla, Chile</i>				£27.00
	<i>Ripe black fruit are mixed with sweet notes of toffee and vanilla.</i>				
35	Malbec, Nieto <i>Mendoza, Argentina</i>				£28.50
	<i>Flavours of plums, figs, and dried fruit with a smoky vanilla character.</i>				
36	Cotes du Rhone, Janasse <i>Rhone Valley, France</i>				£29.00
	<i>Concentrated and ripe with flavours of black cherry, blackberry and a hint of strawberry.</i>				
37	Pinot Noir, Snapper Rock <i>Marlborough, New Zealand</i>				£29.50
	<i>Pure crushed red berries and spicy notes.</i>				
38	Rioja Reserva, Riscal <i>Rioja, Spain</i>				£32.00
	<i>Spicy aromas of great complexity, with notes of ripe dark berries and light toasted hints.</i>				
39	Rioja Reserva, Riscal Magnum <i>Rioja, Spain</i>				£59.50
	<i>Spicy aromas of great complexity, with notes of ripe dark berries and light toasted hints.</i>				
40	Shiraz, Bobbie Burns, Campbells of Rutherglen <i>Rutherglen, Australia</i>				£34.50
	<i>Dark plums and blackberry with elegant characters of black pepper and a hint of spicy oak.</i>				
41	Chateau Montaignillon, St Emilion <i>Bordeaux, France</i>				£36.00
	<i>Plums, blackcurrants and cherries backed up by a subtle oak spice.</i>				

## Red Wine

Btl

- 42 Pinotage, Redhill, Simonsig  
*Stellenbosch, South Africa*  
*Sweet ripe mulberry, raspberry, vanilla spice with a hint of liquorice.* £39.50
- 43 Ernie Els Proprietors Blend  
*Stellenbosch, South Africa*  
*Rich, full flavoured, earthy and long on the palate.* £39.00
- 44 Crozes Hermitage 'Le Rouvre' Tete de Cuvee  
*Rhone Valley, France*  
*Elegant Syrah, full of forest berries and sweet spice.* £45.00
- 45 Amarone 'Capitel de Roari', Luigi Righetti  
*Veneto, Italy*  
*Black cherry, prunes and earthy aromas.* £49.00
- 46 Les Charmes de Kirwan (2nd wine of 3eme Chateau Kirwan)  
*Bordeaux, France*  
*Intense cherry and cassis flavours, balanced with notes of oak, vanilla and spice.* £55.00

## Dessert Wine

50ml

Btl

- 90 Sauternes, Schroder and Schyler  
*Bordeaux, France*  
*On the palate, it is ample, rich and smooth with citrus, apricot and mango.* £4.50 £26.95
- 28 Moscatel de Goya  
*Navarra, Spain*  
*Figs, roasted walnuts and a refreshing acidity.* £28.00