

M
MACFARLANE.

DRINKS LIST



CHAMPAGNE & SPARKLING

BTL

Prosecco DOC Treviso, Vinicola Serena 20cl

7.95

Veneto, Italy | 11%

A lively crisp sparkling wine with a delicate lemony character and an aromatic dry refreshing finish.

Bianco Spumante Gran Cuvee Costaross, Vinicola Serena

19.50

Veneto, Italy | 11%

Pale Straw yellow in colour with notes of ripe red fruits such as raspberries and strawberries as well as hints of yeast typical of a well made sparkling wine. This is as good if not better than most Prosecco's and is highly recommended by 'Macfarlane'.

Brut Baron De Marck, Gobillard

41.00

Champagne, France | 12.5%

A clean and soft champagne with stylish character. It's fruity nature is fresh and appealing, bursting with apples and pears.

ROSÉ WINE

125ML | 175ML | 250ML | BTL

Zinfandel Rosé, De Gras

3.55 | 4.95 | 6.95 | 19.95

Colchagua, Chile | 12.5%

A full palate of pink grapefruit, pomegranate, and honey, with a hint of spiciness in the after taste.

Comte de Provence Rosé, La Vidaubanaise

3.75 | 5.25 | 7.50 | 21.00

Provence, France | 12.5%

A light, bright nose of wild strawberries with a refreshing, smooth palate.

DESSERT WINE

BTL

Late Harvest Tokaji Katinka, Patricius

37.5cl 25.00

Tokaji, Hungary | 11.5%

Lightly sweet and complex with hints of orange, white chocolate and caramel.

WHITE WINE

125ML | 175ML | 250ML | BTL

Chardonnay IGP Pays d'Oc, Les Mougeottes

3.30 | 4.65 | 6.50 | 18.75

Languedoc, France | 13.5%

Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character.

Picco del Sole Falanghina, IGT Beneventano

3.30 | 4.65 | 6.50 | 18.75

Campania, Italy | 12.5%

A new & trendy varietal, straw white in colour with greenish hues, notes of apples, bananas & pineapples abound in this deliciously fresh and aromatic wine.

Rioja Blanco Heredad de Tejada, Bodega Classica

3.50 | 4.90 | 6.90 | 19.50

Rioja, Spain | 12.5%

Ripe fruit, dates and banana notes with the nuances of a crianza, making it an interesting and complex wine.

Sauvignon Blanc, Yealands Estate

25.00

Marlborough, New Zealand | 13%

Stone fruit and guava underpinned with notes of fresh herbs. The palate is brimming with zingy fruit, balanced by a long crisp, mineral finish.

Picpoul de Pinet, Réserve Roquemolière

25.00

Languedoc, France | 12.5%

The wine is crisp, light and aromatic, with remarkable freshness on the palate. A wonderful food wine especially with all seafoods.

Sauvignon Semillon, MadFish

25.50

Western Australia | 13%

Lovely fruit flavours of pear and lemon, alongside jasmine florals.

Chenin Blanc, Bogle Vineyards

29.80

California, USA | 11%

Richer flavours of stone fruits like peaches and apricots balance the mouthfeel.

Sancerre, Domaine des Vieux Pruniers

36.00

Loire, France | 13%

Clean and fresh with enticing lemon and leafy green aromas and a palate full of citrus and mineral fruits.

RED WINE

125ML | 175ML | 250ML | BTL

Artolas Red, Vidigal

3.30 | 4.65 | 6.50 | 18.75

Lisbon, Portugal | 13%

Bright ruby colour with elegant spiciness, medium body with a delicate finish.

Côtes du Rhône Rouge Quatre Cepages, Laudun Chusclan

3.30 | 4.65 | 6.50 | 18.75

Rhone, France | 13.5%

Delicious red fruit flavours with notes of eucalyptus. A lovely wine full of charm, elegance, & finesse.

Carménère Reserva, De Gras

3.50 | 4.90 | 6.90 | 19.50

Colchagua, Chile | 13.5%

A full bouquet of spice, oak and black fruit precedes a firm but juicy palate of plum and currant characters.

Petit Pinotage, Ken Forrester Wines

22.95

Western Cape, South Africa | 14.5%

Classic Pinotage aromas of spicy mulberries, plum pudding and cherries, with more subtle hints of smoky bacon.

On The Grapevine Shiraz, McWilliams

22.95

Australia | 13.5%

Intense dark fruit aromas of plum, and forest berries with hints of spice and vanilla.

Chianti Riserva, Da Vinci

24.50

Toscana, Italy | 13.5%

Fruity and spicy with hints of cherry, vanilla and cinnamon.

Rioja Crianza, Ramón Bilbao

25.00

Rioja, Spain | 13.5%

Fresh dark fruits such as blackcurrants and blackberries prevail with a deliciously smooth and velvety finish.

Estacion 1883 Malbec, Trapiche

26.95

Mendoza, Argentina | 14%

This Malbec has notes of ripe red fruits, cherries and violets with an underlying minerality and an elegant finish.

DE-ALCOHOLISED

BTL

Ariel Chardonnay, J. Lohr

8.50

California, USA | 0.5%

Ariel Chardonnay has a distinctive combination of buttery apple and butterscotch characteristics combined with a toasty French oak bouquet and should continue to develop complexity as it ages.

Cabernet Sauvignon, Ariel

8.50

California, USA | 0.5%

Ariel oak-aged Cabernet Sauvignon offers aromas of black currants, cherry, blueberries, and chocolate, with soft tannins and a dry finish.

Our aim at "Macfarlane" is to introduce a wine list which consists not only of top quality wines, but also wines which are a little more special and which will compliment our menus.

To that end and with the help of our wine merchants - Enotria&Coe - we have had a personal hand in choosing this small selection of wines which we believe offers something to suit everyone. Throughout the year we will also offer Blackboard Specials reflecting seasonal wines of interest and/or, wines we think are outstanding value for money.

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Ewan & Ania

GIN

25ML

Audemus Pink Pepper Gin

5.20

A warming Gin with a rush of pink peppercorn | Paired with Fever-Tree Indian Tonic. Garnished with Lavender

Death's Door Gin

4.00

An evolving juniper front is followed by a spiced middle and cooling fennel finish | Paired with Fever-Tree Mediterranean Tonic. Garnished with Coriander

Isle of Harris Gin

5.20

Juniper and citrus fade away to leave a sense of sweet candy and vanilla, with memories of black pepper | Paired with any Fever-Tree Tonics | Garnished with pink Grapefruit

Gordon's London Dry Gin

2.80

Juniper Forward house pour. Paired with Fever-Tree Indian Tonic | Garnished with a lime wedge

Hoxton Gin

4.20

Not your nan's gin. Expect coconut and grapefruit | Paired with Fever-Tree Ginger Ale | Garnished with grapefruit

The Botanist Gin

4.20

This gin has a citrus freshness that excites and stimulates the taste buds | Paired with Fever-Tree Indian Tonic | Garnished with a lime wedge

Fifty Pounds Gin

4.20

Clean and fresh on the nose with citrus hints and juniper | Paired with Fever-Tree Mediterranean Tonic | Garnished with lemon

Bombay Dry Gin

3.30

Introduced in 1959, this is the precursor of the now famous citric led gin | Paired with Fever-Tree Mediterranean Tonic | Garnished with lemon

Bombay Sapphire Gin

3.30

Aromatic with bright citrus notes | Paired with Fever-Tree Mediterranean Tonic | Garnished with a lemon wedge

Hepple Gin

4.20

Coriander, pine and sherbet lemon sweetsies | Paired with Fever-Tree Mediterranean Tonic | Garnished with lemon

Caorunn Gin

4.00

Six traditional and five Celtic botanicals make this a crisp, aromatic taste adventure | Paired with Fever-Tree Elderflower Tonic | Garnished with apple slices

Tanqueray London Dry Gin

3.20

Clear and poignant juniper aromas with a light spice | Paired with Fever-Tree Aromatic Tonic | Garnished with a lemon twist

Pink 47 Gin

3.20

Juniper led with finely balanced botanicals and citric element providing a fresh note | Paired with any Fever-Tree Tonics | Garnished with chilli

Brockmans Gin

3.70

Juniper is complemented by unique blueberry and blackberry flavours that deliver a distinctive fruit taste | Paired with Fever-Tree Ginger Ale | Garnished with blackberries and orange

Aviation Gin	4.00
Made in the full bodied Dutch Style with 100% corn neutral spirit Paired with Fever-Tree Ginger Ale Garnished with mint and lime	
Hendricks Gin	3.70
Delightfully infused with cucumber and rose petal Paired with Fever-Tree Elderflower Tonic Garnished with a slice of cucumber	
Eden Mill Original Blueberry & Vanilla Chilli & Ginger	3.50
Delicious acerbic berry like qualities Paired with Fever-Tree Indian Tonic Garnished with lemon	
Opihr Gin	3.50
Bursts of Citrus balanced with the rich, earthy aromas and a soft spice Paired with Fever Tree Mediterranean Tonic	
Ungava Gin	4.00
Made using 6 rare botanicals local to Canada including Nordic juniper, crowberry and wild rose hips Paired with any Fever-Tree Tonic Garnished with a wedge of lime	
Edgerton Pink Gin	3.50
A pop of tart sweetness immediately dissipates in a sharp burst of heat Paired with Fever-Tree Elderflower Tonic Garnished with a slice of grapefruit	

We prefer to pair all our G & T's with Fever Tree Tonics however we also carry a range of other's if you have a particular preference then please just ask.

WHISKY

25ML

Ledaig 10 Year Old Isle of Mull	4.50
Tomatin Legacy Inverness	4.50
The Ardmore Legacy Aberdeenshire	4.50
Glenfiddich 12 Year Old Banffshire	4.50
Jura Superstition Jura	4.50
The Famous Grouse Perth	3.20
Arran Lochranza Reserve Isle of Arran	4.50
Glen Scotia Double Cask Campbeltown	5.50
Talisker Skye Isle of Skye	4.50
Dalwhinnie Winter's Gold Inverness-shire	5.00
Bunnahabhain 12 Year Old Islay	4.50
Craigellachie Speyside	6.00
Rock Oyster Blend of the Isles	5.50
Jack Daniels Honey Tennessee	3.50
Johnnie Walker Platinum Kilmarnock, Ayrshire	7.50
Jack Daniels Tennessee	3.50
Evan Williams Bourbon Kentucky	4.50
Jameson Dublin, Ireland	3.50

BRANDY

25ML

Three barrels VSOP brandy	3.25
Metaxa 5	3.75
Castarede Armagnac VSOP	5.50

RUM

25ML

Butterfly cane rum 3yrs	3.25
Butterfly cane spiced rum	3.25
The Kraken dark rum	3.45
Sailor Jerry Caribbean spiced rum	3.25
Bacardi carta blanca/carta negra	3.25

PORT & SHERRY

50ML

Fletchers port	5.00
Maynards reserve single harvest 2006 port	5.00
La Concha Medium sherry	5.00
Gran Capataz medium dry sherry	5.00

SPIRITS	25ML
Nonino Grappa 41	4.50
Extra Dry Martini	3.80
Martini Rosso	3.80
Zubrowka (Bison grass infused Polish vodka)	3.00
New Amsterdam Vodka	2.40
Belvedere premium Vodka	3.85
Malibu	2.85
Campari	2.95
Apero	3.25
Don Angel Tequilla Oro	5.50
Don Julio Reservade Tequilla	6.00
Ciroc Amaretto Vodka	3.20

LIQUEURS	25ML
Benedctine D.O.M 1510	4.00
Antica Sambuca	3.25
Disarrono Amaretto	3.25
Saliza Amaretto	3.50
Expre Spezieria Coffee Liqueurs	3.50
Baileys Irish Cream 50ml	3.25
Grand Marnier (orange & conac)	3.50
Cointreau	3.25
Drambuie	4.00
Soplica (Rasperry/Hazelnut Vodka)	3.00
Southern Comfort	3.50
Peach Schnapps	2.95
Swiss plum Schnapps	2.95
Tia Maria	3.25
Tamova Raspberry Vodka	3.50
Lemoncello Goccia d'Oro	4.00
Aperol	3.25
Campari	3.25
De Kuyper Blue Curacao	2.25
De Kuyper Grenadine	0.80
Creme de Cassis	2.50
Triple Sec	2.95
Jagermeister	3.25

DRAUGHT BEER

Birra Moretti

1/2 PINT | PINT

2.50 4.50

BOTTLED BEER & CIDER

Innes & Gunn Lager Beer	3.80
Peroni	3.50
Peroni Ambra	4.50
Brew Dog KingPin	3.80
Old Mout Cider	3.95
Ayr Brewing Company	4.25
Alcohol Free Beer	3.20
St Mungos Lager	3.80
Thatchers Cider	4.20
Modello	3.70

CLASSIC COCKTAILS

The Amaretto Sour Amaretto almond flavoured liqueur mixed with fresh lemon juice, sugar syrup, egg white and shaken until the perfect consistency. Served long over some ice. A candy drink.	6.00
The Cosmopolitan A delicious shaken mix of Vodka and triple sec with fresh lime and cranberry juice served straight up. Elegant.	5.50
The White Russian A milshaky texture of Vodka, Kahlúa and cream served on the rocks. Decadent and sophisticated.	5.50
The Espresso Martini Sumptuous mix of vodka, coffee liquor and espresso. Rich, indulgent and creamy.	5.50
The Old fashioned Bourbon whiskey balanced with fresh, sweet and bitter elements. Strong and smooth classic.	5.50
The Margarita Tequila based, with a fresh, crisp flavors barely tempered by triple sec, sugar and lime. Complex	5.50
The Gin Fizz Extra dry gin, balanced by lemon juice and sugar, lightened by soda. Refreshing drink that evokes summer.	5.50

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