

THE MERCHANT BAR

COCKTAILS

STAWBERRY DAIQUIRI

Rum & strawberries

£7.00

PROSECCO COCKTAIL

Glass of Prosecco with a twist

£11.00

GIMLET

Gin, lime twist

£7.00

DARK 'N' STORMY

Rum & ginger beer

£7.00

FRENCH 75

Gin, lemon & Prosecco

£11.00

SUBURBAN

Winter warmer, Whisky, dark rum & port

£7.00

MARTINI

Classic, twist, espresso or dirty

£7.00

MANHATTAN

Whisky, sweet vermouth

£7.00

NEGRONI

Gin, sweet vermouth & Campari

£7.00

TALISKER OLD FASHIONED

Classic old fashioned with a Skye twist using 10 year old Talisker

£12.00

All cocktails subject to availability please check bar for latest details

WINES BY THE GLASS

WHITE WINES

125ml/175ml/Bottle

101- LES GRANGES DE FELINES, Domaine de Belle Mare, 2014

£4.00/£5.00/£18.50

Languedoc- Roussillon, France

A blend of Picpoul, Sauvignon Blanc, Vermentino & Muscat comes together to produce a dry, crisp & refreshing wine with a nose of fresh fruits & white flowers. Easy drinking.

103- VIOGNER, Mandrarossa, 2014

£6.00/£7.00/£22.00

Italy, Sicily

The warm climate of Sicily makes for a nose of ripe peach & apricot as well as a tropical fruit palate & medium body.

115- CHARDONNAY, Meerlust, 2012

£8.00/£9.50 £48.00

Stellenbosch, South Africa

A full bodied wine from one of South Africa's top producers. The nose has complex aromas of ripe stone fruit & marzipan thanks to the warm climate & malolactic fermentation. The rotund, creamy palate is bursting with tropical fruit. The persistent mineral finish helps to balance this big wine.

RED WINES

125ml/175ml/Bottle

201- CARMENERE, Casa Filipe, 2014

£4.00/£5.00/£18.00

Central Valley, Chile

Chile is the biggest producer of Carmenera, a grape that was regularly mistaken for Merlot in the past. Unlike Merlot, Carmenera has a distinctive spice. Edward Felipe has produced a wine with a nose of cherry, mocha & spice which is reflected on the smooth palate.

202- CABERNET SAUVIGNON, Val Demoro, 2013

£4.00/£5.00/£18.00

Central Valley, Chile

Fruity structure with a rich acidity, characteristic of the upper reaches of the capchapoal valley. Intense aromas of red fruit, young palate but with matured tannins that provide a pleasant finish.

203- SHIRAZ, Katherine Hills, 2013

£4.00/£5.00/£18.00

Langhorne creek, South Australia

Beautifully balanced red with full red fruit on the nose, this is a soft & fruity shiraz with plum & blackcurrant notes on the palate & a hint of spice, fine lingering tannins to finish.

ROSE WINES

125ml/175ml/Bottle

116- GRENACHE, Apres le pluie, Katie Jones, 2012

£5.00/£6.00/£26.00

Languedoc- Roussillon, France

Strawberries & raspberry aromas continue on to the palate combining with grapefruit & finishing with zesty acidity



WHITE WINES

- 101- LES GRANGES DE FELINES, Domaine de Belle Mare, 2014 £18.50
Languedoc- Roussillon, France
A blend of Picpoul, Sauvignon Blanc, Vermentino & Muscat comes together to produce a dry, crisp & refreshing wine with a nose of fresh fruits & white flowers. Easy drinking.
- 103- VIOGNER, Mandrarossa, 2014 £22.00
Italy, Sicily
The warm climate of Sicily makes for a nose of ripe peach & apricot as well as a tropical fruit palate & medium body.
- 105- SAUVIGNON & SEMILLON, Chateau Grinou, 2014 £23.00
Bergerac, France
White Bordeaux without the price tag. The Sauvignon provides a herbaceous & tropical nose. The finish is long & dry. Organic.
- 102- PETIT BALLON, Cotes De Gascogne Blanc, 2014 £26.00
Gascony, France
Grapes benefiting from warm, bright growing season, tempered by cooling winds from the Pyrenees. This zippy blend of Colombard & Ugni Blanc is a perfect example, showing ripe, tangy citrus & lively fresh acidity
- 107- GRECO & FIANO, Vigneti del Vulture, 2014 £28.00
Potenza, Italy
Our answer to Pinot Grigio. These indigenous grapes are grown in clay rich soils in Southern Italy. A citrus & stone fruit nose with a lime zest palate & dry finish. The wine spends its life in stainless steel giving way to an incredibly fresh style.
- 108- SAUVIGNON BLANC, "Ana", Eradus, 2014 £28.00
Marlborough, New Zealand
A true to form New Zealand Sauvignon. The nose is full of gooseberries & cut grass with a bone dry, citrus palate all of which makes this wine the perfect match for shellfish.
- 109- ALBARINO, Santa Ruiz, LAN, 2013 £34.00
Rias-Baxas, Spain
The nose is bursting with nectarines & bergamot. This continues on the palate which is light to medium in body & sharp on the finish
- 110- ALIGOTE, Domaine Francois- Carillion, 2012 £35.00
Burgundy, France
Often lurking in the shadow of Burgundy's major white grape, Chardonnay, Aligote is usually found in Cremants however in this instance it is put to the forefront with all of the grapes grown in Puligny- Montrachet. Orchard fruit nose, green apple & grape on the palate, racy acidity on the finish. Think oysters.
- 111- MENETOU- SALON, Sauvignon Blanc, Joseph Mellot, 2013 £38.00
Loire, France
100% Sauvignon Blanc. This tiny vineyard is perched just on the edge of Sancerre benefiting from the fossil rich soils. The nose is one of grapefruit & lemon peel. The palate has plenty of mineral notes: enough to rival any Sancerre in the same price bracket.



WHITE WINES CONT ' D

114- CHABLIS, Domaine Vincent Dampt, 2014 £42.00

Burgundy, France

A traditional example of the region produced by the son of the highly regarded Daniel Dampt. Dispelling any preconceptions about Chardonnay this Chablis offers a refined, creamy palate & classic gun flint finish.

115- RIESLING, Greywacke, 2013 £42.00

Marlborough, New Zealand

Produced by founding Cloudy Bay winemaker Kevin Judd. This nose is full of lemon and lime. The palate is off dry & offers up the same fruit presented on the nose.

116- GRUNER VELTLINER, Loss, Jurtschitsch, 2013 £44.00

Kamptal, Austria

A lesser know grape taken from its classic home and in the typical style. The nose has plenty of green apple backed with more ripe fruit aromas of peach and pineapple. The mineral rich Loss soils give the wine a white pepper spice on the palate as well as purity on the finish.

117- CHARDONNAY, Meerlust, 2012 £48.00

Stellenbosch, South Africa

A full bodied wine from one of South Africa's top producers. The nose has complex aromas of ripe stone fruit & marzipan thanks to the warm climate & malolactic fermentation. The rotund, creamy palate is bursting with tropical fruit. The persistent mineral finish helps to balance this big wine.



RED WINES

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207- MONASTRELL, Reserva, Mas Delmera, 2013 £28.00

Jumilla, Spain

From the well baked vineyards of Jumilla this wine is made up mainly of Monastrell, better known as Mourvedre & a splash of Tempranillo. The nose is bursting with ripe damsons & mocha. The robust palate retains plenty of fruit & vanilla. Ideal with beef cheeks.

RED WINES CONT'D

208- SHIRAZ & GRENACHE, "The Renegade", Ken Forrester, 2012 £32.00

Stellenbosch, South Africa

A Rhone Valley blend plucked from the new world with an almost even split between each of its component grapes. Grenache gives the wine a rustic earthy quality whilst Shiraz lends spice & fruit. 18 months spent in oak makes for well integrated tannins.

208- MORGON, Les Corcelletes, Domaine Lathuiliere Gravallon, 2014 £34.00

Beaujolais, France

The lightest of our wines by the glass: a single vineyard Gamay from the heart of Beaujolais. Ripe raspberries & blackberries on the nose. The palate has fine tannins, plenty of acidity & a mineral finish making it the perfect match for richer fish dishes & white meat or simply a start to the evening.

209- CABERNET FRANC, La Tunella, 2013 £34.00

Friuli, Italy

An international grape grown in North-East Italy and aged in large French oak barrels. To the nose there is plenty of plum & wild berry as well as some black pepper spice. A medium bodied wine with a mineral finish. Think venison.

210- MERLOT, Belvedere, Cecilia Beretta, 2013 £35.00

Veneto, Italy

The Cecilia Beretta has become an agricultural research centre for local university, so only cutting edge technologies are used to produce so beautiful wine. This Merlot is ruby red with velvety tannins & smooth milk chocolate finish

211- SHIRAZ, "Jester", Mitolo, 2012 £38.00

McLaren Vale, Australia

Everything you want from an Australian Shiraz. The nose is packed with cherry and chocolate-mint, supple tannins on the palate and a dark chocolate & liquorice finish. Perfect with a wedge of Blue Murder.

214- PINOT NOIR, Yealands, 2013 £42.00

Central Otago, New Zealand

Grown in a cool maritime climate this Pinot Noir happily competes with red Burgundy in the same bracket. The nose is one of fruit & smoke, think grilled cherries, whilst the palate offers up flavours of raspberries & cherries finishing with espresso & liquorice notes.

215- RASTEAU, Tardieu-Laurent, 2012 £48.00

Rhone, France

Made up of Grenache & Syrah, aged in oak for 20 months, this is a beautiful full bodied ruby red with black pepper, blackberry & gooseberry on the nose, hint of gingerbread & bitter chocolate on the palate, finishing with a touch of spice.



ROSE WINES

116- GRENACHE, Apres le pluie, Katie Jones, 2012 £26.00

Languedoc- Roussillon, France

Katie Jones, when she lost her white 2012 vintage after someone opened the taps in her winery pouring all of her wine down the drain. Strawberries & raspberry aromas continue on to the palate combining with grapefruit & finishing with zesty acidity

PUDDING WINES

75ml/Bottle

401- MONBAZILLIAC, Chateau Septy, 2013 (37.5cl)

£5.00/£22.00

Bergerac, France

A blend of Semillon & Sauvignon Blanc which takes its sweetness from noble rot. Concentrated fruit & white flowers on the nose continues on the honeyed palate which is well balanced by a zesty finish.

403- LIQUEUER MUSCAT, Skillogalee, NV

£9.00/£80.00

South Australia

This wine is made in exactly the same way as tawny port with the majority of the blend made up of 20 year old wine. The nose is one of raisins whilst the palate delivers dried apricots & nuts.

An indulgent after dinner drop or ideal accompaniment to chocolate desserts. Very sweet.

404- CHATEAU COUTET, Premier Cru, 2012

£9.50/£85.00

Barsac, France

This is a botrytised blend of Semillon, Sauvignon Blanc & Muscadelle from the region that is next door neighbours with Sauternes. The aroma is one of marmalade that leads to a creamy palate & long finish.

405- VIDAL ICE WINE, Peller Estate {37.5cl}

£9.50/ £42.00

Ontario, Canada

Ice wine is produced by allowing the grapes to freeze on the vine and pressing immediately after picking. The ice is removed during pressing leaving an incredibly concentrated sweet wine with a surprisingly fresh finish.



SPARKLING WINES

125ml/Bottle

001 -PROSECCO, Brut, Ruggeri, NV

£6.50/£34.00

Veneto, Italy

A classic Prosecco. A fine mousse gives way to a bone dry palate of fresh green apple & a long, crisp finish. The perfect start, middle or end to your meal.

004- BOLLINGER, Special Cuvee, NV

£80.00

Ay, Champagne, France

This grand marque Champagne needs little introduction. Ideal for a celebration.

005- NYETIMBER, Blanc de Blanc, 2007

£75.00

Sussex, England

Sussex shares the same soil type and climate as Champagne. Nyetimber uses the Champagne grapes & the traditional method to produce sparkling wine that is in a very similar vein to its big name competitor. The wine presents a nose of nectarines & toast. The palate is complex with biscuit notes & a clean mineral finish. Think lobster.



TEA

@ THE BOSVILLE

All of our tea is grown in plantations in Sri Lanka by
PMD Teas to Fairtrade standards.

Scottish breakfast - £2.75

An excellent balanced breakfast blend, bold & brisk possesses
a brilliant colour this how breakfast tea should be.

Earl Gray - £3.00

Hand selected high quality low grown tea, married with
natural bergamot oil, aromatic with a smooth citrus notes

Planter's decaf - £2.75

Deep & complex without caffeine, boasts an exquisite flavour

Green Tea - £3.00

Sweet & reinvigorating hand crafted on a single estate,
a fantastically fresh & clean

Chai, cinnamon - £3.50

A marriage of pekoe & indigenous Sri Lankan spices producing an
exceptional tea, smooth cinnamon with spicy notes.

Chamomile flower - £3.50

Clean & sweet with delicate floral notes, using
only whole buds giving a much more developed flavour

Peppermint leaf - £3.50

Herbal tea, helps aid digestion intense freshness of
mint with a smooth minty tang, caffeine free

Rooibos - £3.00

Grown exclusively in the western cape, fast becoming
a very popular beverage, bursting with antioxidants & caffeine free.

C O F F E E

@ THE BOSVILLE

Our coffee is a blend of organically grown Arabica beans hand-picked and washed by Fairtrade producers in Peru and Honduras.

Americano - £2.75

Our amazing coffee served with fresh milk on the side

Espresso - £2.00

Single shot of our Fairtrade Puro coffee

Cappuccino - £3.00

Single shot of Puro Fairtrade coffee with hot foamy milk topped with hand crated chocolate

Latte - £3.00

Single shot of Puro Fairtrade coffee topped up with hot frothy milk

Macchiato - £2.75

Single espresso shot of Puro Fairtrade coffee topped with a spoonful of foamed milk

Double espresso - £2.50

Double shot of Puro Fairtrade coffee

Extra shot - £1.50

Add an extra shot of Puro Fairtrade coffee to your beverage

Liqueur coffee - £2.75 + cost liqueur

Coffee with a tasty extra of your choice by adding a spirit topped with cream

Hot chocolate - £2.75

Delicious hot chocolate topped with a few marshmallows
