NEWPORT • ON • TAY

shoreline

EST • 2025

FOOD • COCKTAILS • WINE • BEER • SPIRITS • COFFEE

BAR SNACKS

Mixed Nuts	4.50
Crisps	£1.75
Olives	£5

Please ask a staff member for flavours

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COCKTAILS

MARTINIS

LYCHEE MARTINI
Vodka, lychee liqueur, lime, sugar

£11

PORNSTAR MARTINI
Vodka, passionfruit liqueur, passionfruit, lime, prosecco

£11

ESPRESSO MARTINI
Vodka, Kahlúa, espresso, sugar

£12

MARGARITAS

TOMMY'S MARGARITA
Casamigos Tequila, Cointreau, lime, agave

£9.50

SPICY FIFIE
Casamigos Tequila, Cointreau, lime, agave, chilli

£10

ROSA RITA
Sarti Rosa, Casamigos Tequila, lime, sugar

£9.50

PASSIONFRUIT MARGARITA
Casamigos Tequila, Cointreau, lime, agave, passionfruit

£10

SPRITZ

APEROL SPRITZ
Aperol, prosecco, soda

£9

HUGO SPRITZ
Elderflower liqueur, prosecco, soda, mint

£10

SARTI SPRITZ
Sarti, prosecco, soda,

£10

AMALFI SPRITZ
Italicus, prosecco, soda,

£10

COCKTAILS

CLASSICS

NEGRONI — £12.00
Tanqueray London Dry Gin, Campari, vermouth

OLD FASHIONED — £12.00
Woodford Reserve Bourbon, sugar, bitters

AMARETTO SOUR — £11.00
Disaronno Amaretto, lemon, sugar, egg white (vegan foamer availble)

DAIQUIRI — £9.50
Don papa, lime, strawberry, sugar

Make it Passionfruit or Strawberry + £1.50

BRAMBLE — £10.00
Tanqueray London Dry Gin, lemon, sugar, creme de mure

MOJITO — £10.50
Bacardi rum, lime, mint, sugar, soda

Make it Passion fruit or Strawberry + £1.50

COSMOPOLITAN — £10.00
Vodka, Cointreau, lime, cranberry

Your cocktail not on the menu? Ask our bar staff if they can shake it up!

MOCKTAILS

BRAMBLE — £8.00
Tanqueray 0% gin, lemon, grenadine

VIBRANTE SPITZ — £8.00
Martini Vibrante 0.5%, Orange, Soda

EDEN FIZZ — £8.00
Tanqueray 0% gin, apple juice, elderflower, mint, soda

RASPBERRY MOSCOW MULE — £8.00
Seedlip, raspberry, lime, ginger beer

FERAGAIA AND GINGER — £7.50
Fergaia, ginger beer, lime

PERFECT SERVES £11.50

Signature Spirit Combinations prepared the way they're meant to be enjoyed. Each pour is measured to 50ml, paired and garnished to highlight the natural flavours of the spirit complemented by premium Fever-tree mixers.

EDEN MILL GOLF GIN & TONIC

Eden Mill Golf Gin, Fever-Tree Tonic, blackberry, spring of mint, and plenty of ice.
Crisp, clean and lightly aromatic with a fresh mint finish.

HENDRICK'S GIN & ELDERFLOWER TONIC

Hendrick's Gin, Fever-Tree Elderflower Tonic, cucumber.
Cool, floral and refreshing with Hendrick's signature cucumber style.

MALFY GIN ROSA — PINK GRAPEFRUIT & MEDITERRANEAN TONIC

Fever-Tree Mediterranean Tonic, pink grapefruit and rosemary.
Bright, zesty and bittersweet with a fresh citrus lift.

JOHNNIE WALKER BLACK & SODA

Johnnie Walker Black with Fever-Tree Soda, and a slice of lemon.
Refreshing, effervecent highball

CASAMIGOS TEQUILA & MEXICAN LIME SODA

Casamigos Tequila, Fever-Tree Mexican Lime Soda, lime wedge.
Zesty, bubbly, a refreshing combination.
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DON PAPA & GINGER BEER

Don Papa Rum, Fever-Tree Ginger Beer, fresh lime.
Bold, warming and refreshing with a proper ginger kick.

GREY GOOSE & SODA

Grey Goose vodka, Fever-Tree Soda Water, and fresh lime.
Light, zesty and easy-drinking.

GLENFIDDICH 12 & GINGER ALE

Glenfiddich 12 yr old, Fever-Tree Ginger Ale and an orange wedge.
Smooth, mellow and gently spiced.

WINES BY THE GLASS

SPARKLING

	125ML	BTL
Prosecco, Passaparola, Friuli, Italy floral & delicate / Flavours: honeysuckle, apple, pear	7.5	34
Primitivo Rosato Spumante Brut, Aka, Puglia, Italy rosy & vibrant / Flavours: redcurrant, cherry, rose petal	8.5	42
Odd Bird Sparkling Rose Non-alcoholic sparkling rosé bursting with ripe summer raspberries. Made from 100% organic Syrah from Provence. All natural, deep pink color. Silky bubbles, semi-dry finish, and very easy to drink.	6	28

WHITE

	175ML	250ML	BTL
Pinot Grigio, Uvam, Veneto, Italy clean & refreshing / Flavours: melon, pear, lemon	7.5	11	32
Sauvignon Blanc, Kukupa, Marlborough, New Zealand elegant & fresh / Flavours: lemon, pineapple & a touch of oak	8	11.5	34
Chardonnay, Montsablé, Terres Fidèles, France aromatic & intense / Flavours: lime cordial, lychee,passionfruit.	8.5	12	36
Picpoul de Pinet, Ornezon, Languedoc, France minerally freshness / Flavours: grapefruit, citrus, stone fruit	9	13	38
Fiano, Zin, Puglia, Italy soft & ripe / Flavours: melon, mango, nectarine	9	13	38

ROSE

	175ML	250ML	BTL
Château L'Escarelle, Provence, France super pale / Flavours: grapefruit, citrus, stone fruit	9.5	13.5	40
Rosé, Solara, Cramele Recas, Viile Timisului, Romania fruity & lively / Flavours: strawberry, apple, spice	7.5	11	32

125ML AVALIABLE ON REQUEST

WINES BY THE GLASS

RED

	175ML	250ML	BTL
Negroamaro, Acid Crab, Puglia, Italy black berries, liquorice, sweet spices, pepper	9	13	38
Pinot Noir, Solevari Reserve, Viile Timisului, Romania sour cherries, blueberries, cranberries	7.5	11	32
Barbera d'Asti, La Villa, Tenuta Olim Bauda, Piedmont, Italy cherry, blackberry, balsamic	10	14	42
Merlot, IGP Pays d'Oc, Largesse, Languedoc, France raspberry, blackberry, black cherry, nutmeg, spice	8.5	12	36
Malbec, Mont Rocher,Roussillon, France blueberry, plum, flint	8	11.5	34

125ML AVALIABLE ON REQUEST

WINES BY THE BOTTLE

SPARKLING & CHAMPAGNE

Prosecco, Passaparola, Friuli, Italy — £34

Style: floral & delicate / Flavours: honeysuckle, apple, pear
Pairing: Aperitif, light snacks

Primitivo Rosato Spumante Brut, Aka, Puglia, Italy — £42

Style: rosy & vibrant / Flavours: redcurrant, cherry, rose petal
Pairing: shellfish, fish, charcuterie

Crémant De Limoux, Cuvée Françoise, Languedoc, France — £44

Style: delicate & complex / Flavours: white flowers, lemon curd, shortbread
Pairing: Seafood, salads, lighter cheeses

Pinotage Pet-Nat, Bruwer Vintners, Stellenbosch, South Africa — £44

Style: lighter bubbles / Flavours: strawberry yogurt, pomegranate
Pairing: fresh & cured fish

Veuve Cliquot Yellow Label, Veuve Clicquot, Champagne, France — £110

Style: polished & rich / Flavours: pear, peaches, flaky pastry
Pairing: All seafood, veggie dishes, creamy sauces

WHITE

Ripe & Fruit-Led: Fruit-forward character & silky texture, ideal with warming spice & our vibrant dishes

Organic Field Blend White, Te Quiero, La Mancha, Spain — £30

Style: light & easy / Flavours: fresh fruit cup
Pairing: fish, seafood & salads and white meat

Feteascã Regalã, Solevari Reserve, Viile Timisului, Romania — £36

Style: medium-bodied & fruity / Flavours: peaches, pineapple, ginger
Pairing: hearty salads, grilled fish, creamy sauces

Sauvignon Blanc, Kukupa, Marlborough, New Zealand — £36

Style: aromatic & intense / Flavours: lime cordial, lychee, passionfruit, green pepper
Pairing: all seafood, Spring & Summer produce, spice

Fiano, Zin, Puglia, Italy — £42

Style: soft & ripe / Flavours: melon, mango, nectarine
Pairing: seafood, chicken, pork

WHITE

Crisp & Delicate: a selection of wines with sea breeze freshness & citrus notes, best with our seafood & salads

Pinot Grigio, Uvam, Veneto, Italy — £32

Style: clean & refreshing / Flavours: melon, pear, lemon
Pairing: light fish, chicken & pasta dishes

Picpoul de Pinet, Ornezon, Languedoc, France — £38

Style: minerally freshness / Flavours: grapefruit, citrus, stone fruit
Pairing: shellfish, lighter seafood, salads

Verdeca, Alice, Puglia, Italy — £40

Style: crisp & mineral / Flavours: white flowers, citrus, pear, pineapple
Pairing: seafood, fresh cheeses, salads & light Mediterranean dishes

Sancerre Blanc, Terre de Maimbray, Pascal & Nicolas Reverdy, Loire, France — £55

Style: light & lively / Flavours: gooseberry, citrus, cut grass
Pairing: shellfish, soft cheese, fresh vegetables & light poultry

Chablis, Domaine Bernard Defaix, Burgundy, France — £58

Style: subtle & mineral / Flavours: green apple, citrus, chalk
Pairing: seafood & white meat dishes

Elegant & Aromatic: dry & expressive with delicate floral hints, great with our grilled seafood & lighter dishes

Verdejo, Bodegas Cuatro Rayas, Rueda, Spain — £30

Style: round & alluring / Flavours: citrus, acacia florals, fennel
Pairing: shellfish, cured fish, grilled seafood, chicken, goat cheese or light tapas like olives & anchovies

Gavi DOCG, Il Forte, Produttori del Gavi, Piedmont, Italy — £40

Style: light & crisp / Flavours: pear, fresh pineapple, wildflowers
Pairing: fish or lighter dishes, can handle a slight spice

Albarino, El Camaron, Rias Baixas, Spain — £42

Style: mouth-wateringly dry / Flavours: citrus, quince, sea salt
Pairing: fish, shellfish, mediterranean vegetables, white meats & fresh cheeses

WHITE

Bold & Velvety: fuller bodied white wines for our richer dishes

Chardonnay, Montsablé, Terres Fidèles, Languedoc, France — £36

Style: elegant & fresh / Flavours: lemon, pineapple & a touch of oak
Pairing: most fish or white meats, mature cheese, risotto

Rioja Blanco, Vinas Viejas, Bodegas Luis Canas, Rioja, Spain — £49

Style: rich & rounded / Flavours: flowers, fruits, hazelnuts, woodspice
Pairing: perfect with roasted seafood and poultry, creamy sauces, mature cheese, and nuts

Viognier, Les Contours de Deponcins, François Villard, Rhône, France — £65

Style: rich & exotic / Flavours: peach, apricot, orange blossom, cardamom cream
Pairing: creamy fish dishes, shellfish & mild Thai curries - and even delicate lamb

Chardonnay, Russian River Valley, Paul Hobbs, California, USA — £95

Style: powerful & finessed / Flavours: tropical fruit, cashew butter, brioche
Pairing: richer roasted or grilled dishes, especially with butter, cream, and cheese

ROSE

Refreshing & Dry: versatile fresh rosé wines with bright fruit & crisp acidity

Rosé, Solara, Cramele Recas, Viile Timisului, Romania — £32

Style: fruity & lively / Flavours: strawberry, apple, spice
Pairing: prawns & langoustines, light pastas and salads

Château L'Escarelle, Provence, France — £40

Style: dependable elegance / Flavours: floral, strawberry, mineral
Pairing: Mediterranean style dishes, fish, chicken, veg and mild cheese

MAGNUM, Château L’ Escarelle, Provence, France — £77

RED

Fresh & Spiced: medium-bodied reds with bright fruit, gentle spice and food-friendly structure

Organic Field Blend Red, Te Quiero, La Mancha, Spain £28

Style: ripe & rich fruit / Flavours: brambly fruit, spice
Pairing: perfect companion for appetizers

The Opportunist Shiraz, by Thistledown, Langhorne Creek, Australia £36

Style: peppery freshness / Flavours: blackcurrant, cacao, cracked pepper
Pairing: beef, pork

Nero Montepulciano Aglianico, Cloud Cuckoo Land, Riverland, Australia £40

Style: ripe & rustic / Flavours: dark cherry fruit, spices
Pairing: steak and venison or hearty casseroles

Côtes du Rhône Villages Rouge, Le Hardi, Guillaume Gonnet, Rhône, France £46

Style: rich, complex, approachable / Flavours: red fruit, dark fruit, spices, liquorice
Pairing: any meats, particularly duck and lamb

Smooth & Hearty: ripe, supple reds with soft tannins and generous fruit character

Malbec, Mont Rocher,Roussillon, France £34

Style: medium-bodied & soft / Flavours: blueberry, plum, flint
Pairing: fantastic with any meat and strong cheeses

Merlot, Largesse, Languedoc, France £36

Style: easy & fresh / Flavours: black berries, liquorice, sweet spices, pepper
Pairing: pairs well with lighter meat sauces, pizzas, and pasta dishes

Barbera d'Asti, La Villa, Tenuta Olim Bauda, Piedmont, Italy £42

Style: full & intense / Flavours: cherry, blackberry, balsamic
Pairing: pasta in meaty sauces, cured meats, mature cheese

Clos de Canton des Ormeaux, Olivier Cazenave, Pomerol, Bordeaux, France £95

Style: layered & complex / Flavours: vanilla, cinnamon, liquorice, cedar
Pairing: stellar with roast beef or lamb

RED

Light & Juicy: light-bodied red with vibrant acidity, ideal slightly chilled with lighter dishes

Pinot Noir, Solevari Reserve, Viile Timisului, Romania — £32

Style: silky & light / Flavours: sour cherries, blueberries, cranberries
Pairing: great with mushroom & pork dishes

Negroamaro, Acid Crab, Puglia, Italy — £38

Style: easy & fresh / Flavours: black berries, liquorice, sweet spices, pepper
Pairing: pairs well with lighter meat sauces, pizzas, and pasta dishes

Rich & Structured: full-bodied reds with depth, firm tannins and layered complexity

Malbec, Felino, Viña Cobos, Mendoza, Argentina — £44

Style: concentrated & pure / Flavours: plum, blueberries, menthol, long finish
Pairing: the standout partner to any steak

Rioja Reserva, Bodegas Luis Cañas, Rioja, Spain — £55

Style: powerful, earthy elegance / Flavours: brambles, tobacco, plush tannins
Pairing: pairs well with any style of beef or lamb, stews, grilled vegetable dishes, and semi-cured cheeses

Châteauneuf-du-Pape, Bel Ami, Guillaume Gonnet, Rhône, France — £75

Style: rich & smooth / Flavours: cherries, dried wild strawberry, exotic spice
Pairing: any game or red meats

Amarone della Valpolicella, Léon, lLatium Morini, Veneto, Italy — £95

Style: intense & ample / Flavours: black fruit, stewed cherry, mixed herbs, aniseed
Pairing: grilled red meat, roast meat, game, ripe cheeses

Cabernet Sauvignon, Crossbarn, Paul Hobbs, Napa Valley, California, USA — £110

Style: ripe & robust / Flavours: concentrated dark fruits, dried herbs, cacao
Pairing: lamb, steaks, rich casseroles

Brunello Di Montalcino, DOCG, San Polino, Tuscany, Italy — £120

Style: powerful and textured / Flavours: fresh dark fruit, tobacco, spice, pepper, smooth tannins
Pairing: roasted or grilled vegetables, meat, mushrooms and full-bodied cheeses

BEER & CIDER

ON TAP

ALPACALYPSE IPA	£2.75	£5.50
GUINNESS	£3.00	£5.90
MADRI	£2.85	£5.70
TENNENTS	£2.65	£5.30
ASPALL CIDER	£2.65	£5.30
REKORDERLIG STRAWBERRY & LIME	£3.00	£6.00
CAFFREYS	£2.90	£5.80
STAROPRAMEN	£2.95	£5.90

BOTTLES & CANS

PERONI	£4.70
PERONI GLUTEN FREE	£4.70
CORONA	£4.50
BULMERS CIDER	£5.00
BELLFIELD IPA GLUTEN FREE	£4.45

LOW & NO

PERONI ZERO	£3.90
GUINNESS ZERO	£5.00
THATCHER'S 0% CIDER	£5.00
LUCKY SAINT	£5.00
LUCKY SAINT IPA	£5.50

SPIRITS

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	25ML
GORDONS DRY	£4.40
TANQUERAY LONDON DRY	£4.80
BEEFEATER PINK STRAWBERRY	£4.70
BEN LOMOND	£5.10
HENDRICK'S	£4.90
EDEN MILL GOLF	£4.70
DARNLEY'S KINGSBARNS	£5.45
TANQUERAY 10	£5.45
MALFY BLOOD ORANGE	£4.95
MALFY GRAPEFUIT	£4.95
BROCKMANS	£4.95

VODKA

SMIRNOFF	£4.40
SMIRNOFFMIAMI PEACH	£4.90
SMIRNOFF RASPBERRY	£4.90
SMIRNOFF VANILLA	£4.90
GREY GOOSE	£5.60
ARBIKIE STRAWBERRY	£4.90
TITOS	£5.60

RUM

BACARDI	£4.50
CAPTAIN MORGAN	£4.40
DON PAPA	£5.10
HAVANA 7	£4.90
HAVANA ESPECIAL	£4.50
KRAKEN	£4.70
MALIBU	£4.40

WHISKY & WHISKEY

	25ML
DALWHINNIE WINTER GOLD	£6.50
GLENFIDDICH 12	£5.50
GLENFIDDICH 15	£6.20
EDEN MILL BOURBON CASK	£5.90
EDEN MILL CHERRY CASK	£5.90
ISLE OF JURA 12	£5.90
LAPHROIG 10	£5.90
WOODFORD RESERVE	£5.50
KINGSBARNS BALCOMIE	£6.20
JIM BEAM	£4.40
MAKERS MARK	£4.90
FAMOUS GROUSE	£4.40
LOCH LOMOND 12	£5.90
LOCH LOMOND - THE OPEN	£6.90
DEANSTON 12	£7.60
DALMORE 12	£7.50
GLENDRONACH 12	£7.00
JOHNNIE WALKER BLACK	£4.80

TEQUILA

	25ML
OLMECA	£4.60
VIDA DEL MAGUEY MEZCAL	£4.60
CASAMIGOS BLANCO	£5.80
CASAMIGOS REPOSADO	£5.80

LIQUEURS & APERITIFS

BAILEYS (50ML)	£4.70
CAFE PATRON	£5.50
CAMPARI	£4.80
COINTREAU	£4.60
JAGERMEISTER	£3.90
LIMONCELLO	£3.90
LUXARDO SAMBUCA	£3.90
HENNESSY VS	£4.40
GLAYVA	£3.90
TIA MARIA	£4.10
KAHLUA	£4.10
PORT OF LEITH OLOROSO SHERRY (50ML)	£5.60
PORT OF LEITH RESERVE TAWNY PORT (50ML)	£5.60
FIREBALL	£3.90

SOFT DRINKS

BOTTLE COKE	£3.50
BOTTLE COKE ZERO	£3.50
BOTTLE DIET COKE	£3.50
IRN BRU	£3.30
SUGAR FREE IRN BRU	£3.30
ORANGE & PASSIONFRUIT J20	£3.30
APPLETISER	£3.70
SAN PELLEGRINO LEMON	£3.35
SAN PELLEGRINO ORANGE	£3.35
FEVER-TREE TONIC	£3.00
FEVER-TREE SLIM LINE TONIC	£3.00
FEVER-TREE MEXICAN LIME SODA	£3.00
FEVER-TREE SODA	£3.00
FEVER-TREE GINGER BEER	£3.00
FEVER-TREE GINGER ALE	£3.00
RED BULL	£3.75
STILL/SPARKLING WATER 330ML	£2.70
LARGE STILL/SPARKLING WATER	£5.00
ORANGE/APPLE/PINEAPPLE/CRANBERRY JUICE	£2.70

THE CAFE

HOT DRINKS

AMERICANO	£3.50
CAPPUCCINO	£3.70
ESPRESSO	£3.50
FLAT WHITE	£3.70
LATTE	£3.70
MOCHA	£3.90
ICED LATTE	£3.70
HOT CHOCOLATE	£3.90
BABYCCINO	£1.50

OAT AND SOYA MILK ALTERNATIVES AVAILABLE +50P

ORGANIC TEA

BREAKFAST TEA	£3.50
EARL GREY	£3.70
GREEN TEA	£3.70
PEPPERMINT TEA	£3.70
ROOBIOS	£3.70
DECAF BREAKFAST TEA	£3.70