

Nestled on the banks of the River Ness, Uile-bheist (Scottish Gaelic for 'monster' pronounced ewl-uh-Vesh-t).

Represents our founder's lifelong ambition of producing the best artisan whisky and beer in the heart of Inverness, Scotland. Being the first distillery to grace Inverness in over a century, the Uile-bheist dream was built on the desire to blend traditional techniques with innovative methods. Our sustainability efforts set us apart as we strive to reduce our carbon footprint, all while protecting the beautiful environment we call home.

With storytelling at the heart of what we do, we link Scotland's rich history and folklore with our exceptional products. Uile-bheist is a place where great stories are told over great drinks. Slàinte Mhath!



WINE

WHITES

	GLASS	BOTTLE
Pinot Grigio (Italy)	8.00	32.35
Sauvignon Blanc Reserva (Chile)	8.65	34.50
Chardonnay (France)	8.75	34.50
Picpoul de Pinet (France)	8.85	35.66
Il Forte (Italy)		37.80
Sauvignon Blanc (New Zealand)		41.00
Charles Krug Sauvignon Blanc		41.00
Albariño (Spain)		41.00

REDS

	GLASS	BOTTLE
Carmenere (Chile)	8.65	33.50
Merlot (France)	8.75	35.60
Tempranillo Rioja (Spain)	8.95	36.70
Montepulciano D' Abruzzo (Italy)		34.50
Malbec (Argentina)		36.70
Chianti (Italy)		37.75
Shiraz (Australia)		42.10

ROSÉ & SPARKLING

	GLASS	BOTTLE
Tempranillo Rosado (Spain)	8.40	26.95
White Zinfandel (USA)	8.75	30.25
Prosecco (Italy)	10.75	31.85
Taittinger Brut Reserve (France)		81.00

SOFT DRINKS

Coke/Diet Coke		3.50
Appletiser		3.25
J20 - orange & passionfruit , apple & raspberry, apple & mango		3.70
Ginger Beer		3.30
Ginger Ale		2.20
Irn Bru/Irn Bru Sugar Free		3.50
Still/Sparkling Water 330ml		2.30
Still/Sparkling Water 750ml		4.40
Soda & Lime		1.65
Orange & Lemonade		2.20
Pepsi/Diet Pepsi		2.50
Lemonade		2.50

SPIRITS

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Gordon's	4.30
Tanqueray	4.30
Edinburgh Original	4.30
Bombay Sapphire	4.30
Hendrick's	4.30
Botanist	4.30
Caorunn Gin	4.30

VODKA & RUM

Absolut	4.30
Grey Goose	4.30
Reyka	4.30
Bacardi	4.30
Morgans Spiced	4.30
Havana Club Special	4.30
Havana Club 7yr	4.30
Morgans Dark Rum	4.30

MALTS

Colpach Earth & spice Blended Malt	9.20
Colpach Sea & Smoke Blended Malt	9.20
Glenmorangie Original	5.35
Glenmorangie 18	16.15
Tomatin 12	6.50
Talisker	6.50
Macallan 12	6.50
Dalmore 12	8.40

DRAUGHT BEER

Forest Dweller IPA	6.95
Uile-bheist Inverness Lager	6.95
White Witch Hazy	6.95
Dark House Scottish Stout	6.95
Scottish Cider	6.95
Highland Storm, Session Ale	6.95

DISCOVER

Discover the real Scotland with our family group of properties and venues. Authentic scottish cuisine, hospitality and good times.



Uile bheist

DISTILLERY & BREWERY



menu

BREAKFAST

Daily from 9am - 10.30am

LUNCH MENU

Served between 12pm - 5pm

Chef's soup of the day today's choice of homemade soup	9.00
Honey roast ham, salad and mustard	11.00
Mature cheddar cheese & pickle	11.00
Egg mayonnaise	11.00
Smoked salmon cream cheese, & cucumber	12.00
Grilled chicken caesar dressing	12.00
Bacon, lettuce & tomato	12.00

All sandwiches served on white, brown or gluten-free bread

Soup and sandwich

Choice of any sandwich with today's soup

15.00

Crispy fried chicken wrap red onion, crispy lettuce, smoky BBQ sauce	14.00
Roast sirloin baguette caramelised onions, Dijon mustard mayo, rich gravy & chips	19.00
French Brie baguette crispy bacon, cranberry & chips	14.00

BAKED JACKET POTATOES 12.00

Choose from:

Baked beans, cheddar cheese, chilli con carne, haggis, spicy 3 beans, Asian slaw & egg mayo

SUNDAY ROAST

Choice of 2 Roasts

Every Sunday from 12 noon

NIBBLES & SHARERS

Nachos chilli con carne, haggis, or spicy 3 bean served with sour cream, jalapenos, salsa, cheese	20.00
Garlic, herb ciabatta bites	7.00
Halloumi fries	7.00
Dirty fries	7.00
Garlic bread/cheese	6.00/8.00
Bread and olives	9.00

GRAZING BOARD 25.00

Haggis bon bons, chicken wings, olives, garlic bread, a side of chips

STARTERS

Soup of the day today's choice of homemade soup	9.00
Cullen skink traditional Scottish soup, smoked haddock, cream, potatoes, leek, onions	13.00
Highland venison carpaccio rocket, parmesan shavings, tonka bean aioli	14.00
Scottish mussels fresh mussels, white wine, garlic, cream, fresh baguette	12.50
Uile-bheist whisky cured salmon pickled shallot, capers, saffron aioli, focaccia bread	13.00
Blue cheese panna cotta beetroot, redcurrant, balsamic glaze, walnuts red wine reduction	11.00
Scotch egg bacon crumb, Dijon mayonnaise	12.00
Roasted butternut squash & quinoa radish, avocado, pomegranate vinaigrette	11.00

MAINS

Mac & cheese cheesy macaroni, garlic bread, salad leaves. Add bacon for 2.00	18.00	Fish & chips battered or breaded haddock, chips, mushy peas, tartar sauce	23.00
Locally sourced, slow roast pork belly parsnip purée, parmentier potato, baby vegetables, cider gravy	26.00	Spicy sausage rigatoni rich tomato sauce, Italian sausage, parmesan	22.00
Traditional steak pie slow braised Scotch beef topped with golden puff pastry, Seasonal vegetables, chips or mash	22.00	Pan-seared Scottish salmon orange braised fennel, parsley, new potatoes, wilted greens, caper butter	28.00
Chicken supreme creamy mashed potato, black pudding, tender stem broccoli, blackened corn, thyme jus	25.00	Scottish mussels fresh mussels, white wine, garlic and cream, warm bread	22.00
Roast cauliflower steak homemade hummus, coriander, gremolata	21.00	Braised lamb shank mashed potato, roast root vegetables, rosemary red wine jus	32.00
Scampi in a basket wholetail scampi, chips, salad, lemon, tartar sauce	22.00	Chicken Caesar Salad chicken breast, cos lettuce, caesar dressing, parmesan, croutons	20.00

Please let your waiter know about any allergies you have.

Please speak to your server to inform us of any special dietary requirements. Some of our dishes can be made vegan please ask your server for details.

A discretionary 10% service charge will be added to your bill.

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BURGERS & GRILLS

Beef Burger	22.00
Chicken Fillet Burger	22.00
Beetroot Burger	20.00
Highland Burger haggis, cheese, whisky jus	24.00
Try one of our famous burgers on a toasted bun, lettuce, tomato, red onion, relish, chips, Asian slaw	
Toppings cheese, bacon, chilli or fried egg	3.00
Scotch Rump Steak 8oz	29.00
Venison Steak 6oz	32.00
Scotch Sirloin Steak 10oz	39.00
All steaks served with grilled tomato, mushrooms, chips, mash or jacket potato	
Sauces peppercorn, whisky, garlic butter	3.50

SIDES

Chips	6.00
Sweet potato fries	7.00
Creamy mash potato	6.00
Seasonal vegetables	6.00
Asian slaw	6.00
Onion rings	6.00
Mac & cheese	6.00
Garlic bread/cheese	6.00/8.00

STEAK NIGHT 60.00

Every Thursday Night

2 STEAKS AND A FLIGHT OF UILE-BHEIST BEERS