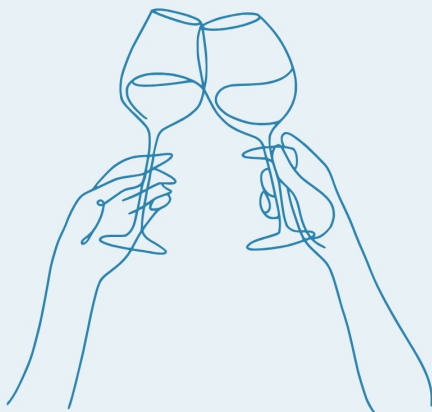


Family owned



DRINKS MENU AND WINE LIST

Since 1996



SPARKLING & CHAMPAGNE

- | | 200ml | Bottle |
|---|-------|--------|
| 1. PROSECCO CECILIA BERETTA NV, VENETO, ITALY | | £34 |
| Delicate with gentle apple aromas. Prosecco remains a favourite as an aperitif but will also sit well with pasta and risotto dishes. | | |
| 2. CANTI PROSECCO DOC NV, ITALY | £10 | |
| Delicate and pale straw in colour with apple and floral aromas. | | |
| 3. VINO SPUMANTE ROSÉ BRUT DOC, TREVISO LE COLTURE NV, ITALY | | £35 |
| A sparkling wine with an elegant pale pink hue and fresh red berry aromas. Pear and red fruit over refreshing sherbety and creamy bubbles. | | |
| 4. LAURENT PERRIER CUVÉE NV, CHAMPAGNE, FRANCE | | £91 |
| A recognised name for elegant, fresh champagne. Light and citrusy with peach & apple flavours. | | |
| 5. GUY DE CHASSEY GRAND CRU NV, CHAMPAGNE, FRANCE | | £66 |
| Handmade on a tiny 11 acre property on the Montagne de Reims. Pinot Noir dominant with a touch of richness leading to a honeyed, spiced apple finish. | | |

ROSÉ WINES

- | | 125ml | 175ml | 250ml | Bottle |
|---|-------|-------|-------|--------|
| 6. PINOT GRIGIO ROSÉ MONTEVENTO, VENETO, ITALY | £4.90 | £7.30 | £9.70 | £29 |
| Refreshing and fruity rosé, with floral hints. | | | | |
| 7. SOURCE GABRIEL PROVENÇE ROSÉ, FRANCE | | | | £39 |
| Dry with stone fruit and enough body to be a particularly good choice with salads and Mediterranean style dishes. | | | | |

DRAUGHT

	Half	Pint
TENNENT'S	£3.20	£5.95
INNIS & GUNN	£3.50	£6.50
CRUZCAMPO	£3.50	£6.50
NECK OIL IPA	£3.75	£6.95
BIRRA MORETTI	£3.75	£6.95
BELHAVEN	£3.00	£5.60
BEST		
GUINNESS	£3.65	£6.75
STRONGBOW	£3.25	£6.00

GINS

	25ml
GORDONS	£3.95
GORDONS PINK	£4.25
BOMBAY SAPPHIRE	£4.95
BOTANIST	£5.50
BROCKMANS	£5.75
CAORUNN	£4.95
EDINBURGH	£4.95
TOBERMORY	£5.25
HENDRICK'S	£5.25
ROCK ROSE	£5.25
BOE VIOLET	£4.95
BOE ORIGINAL	£4.95

VODKA

	25ml
SMIRNOFF ORIGINAL	£3.20
GREY GOOSE	£6.95

OTHER SPIRITS

	25ml
SOUTHERN COMFORT	£4.95
BAILEY'S	£3.75
MIDORI	£3.75
PEACH SCHNAPPS	£3.50
TEQUILA ROSE	£3.00
DRAMBUIE	£5.95
COINTREAU	£4.95
DISARONNO	£3.95
TIA MARIA	£3.95
COURVOISIER	£4.50

MIXERS & SOFT DRINKS

COCA-COLA/DIET COKE, IRN BRU/DIET IRN BRU, LEMONADE, FANTA ORANGE/LEMON, GINGER BEER	£3.00
CRANBERRY, ORANGE JUICE, APPLE JUICE	£2.80
ORANGE & LEMONADE, PINT OF LEMONADE/SODA	£3.70
FEVER TREE TONIC/LIGHT TONIC	£3.30
STRAWBERRY/CHOCOLATE/BANANA MILKSHAKE	£4.50



BOTTLED BEERS & CIDERS

	Each
HEINEKEN 330ML	£4.95
HEINEKEN 0% 330ML	£4.60
KOPPARBERG 500ML	£6.50

WHISKY

	25ml
JURA BOURBON CASK	£6.95
JAMESON'S	£6.95
JACK DANIEL'S	£4.95
FAMOUS GROUSE	£3.95
ARDBEG 10	£8.95
ARRAN 10	£8.95
BOWMORE 12	£8.95
BOWMORE 14	£10.95
Cragganmore 12	£8.25
GLENFIDDICH 12	£7.95
GLENMORANGIE 12	£7.95
LAPHROAIG 10	£8.95
MACALLAN 12	£10.95
OBAN 14	£11.95
TALISKER SKYE 10	£8.95
TOBERMORY 12	£9.50
GLENKINCHIE 12	£7.95
BRUICHLADDICH	£9.50
BALVENIE 12	£8.95
DALMORE 12	£9.50
HIGHLAND PARK 12	£7.95
BUNNAHABHAIN 12	£7.95
DALWHINIE 15	£8.95

RUM

	25ml
MORGANS SPICED	£3.50
KRAKEN	£4.50
BACARDI	£3.95
MALIBU	£3.50

WHITE WINE

By the glass

	125ml	175ml	250ml	Bottle
8. PINOT GRIGIO MONTEVENTO DOC, VENETO, ITALY	£4.80	£7.10	£9.50	£28
Well-balanced and refreshing with delicate notes of grilled almonds and a light, citrus finish.				
9. CHARDONNAY LES GRENADIERS, FRANCE	£5.20	£7.80	£10.40	£31
Ripe & round with just a touch of vanilla. Well balanced and fresh.				
10. SAUVIGNON VERDEJO VIÑA GAREDO RUEDA, SPAIN	£4.90	£7.30	£9.70	£29
Zesty, zingy and aromatic. The perfect seafood match or indeed as a refreshing aperitif.				
11. PICPOUL DE PINET, MORIN LANGARAN, FRANCE	£6.20	£9.10	£12.10	£36
Dry with vibrant citrus fruit, hints of floral notes and refreshing acidity. The perfect pairing with oysters and with fish & chips.				

By the bottle

12. SAUVIGNON BLANC ANA, MARLBOROUGH, NEW ZEALAND	Bottle £35
Benchmark Marlborough. Bursting with fresh citrus, cut grass and gooseberry aromas. Great with the seabass and garlicky prawns.	
13. SOAVE CLASSICO DOC BROGNOLIGO CECILIA BERETTA, VENETO, ITALY	£41
Ripe peach, pear and citrus, with an almondy finish and creamy texture. Great aperitif or an extremely versatile food wine.	
14. PINOT GRIS ERADUS, MARLBOROUGH, NEW ZEALAND	£37
Dainty aromas of white peach, pear and stone fruits on the nose. Smooth and elegant with fresh fruit flavours and zesty acidity to balance.	
15. ALBARIÑO PAZO LA MAZA, ADEGAS GALEGAS DO RIAS BAIXAS, SPAIN	£42
Fresh and spritzzy, so zesty and bright it is mood enhancing! Try with our mixed seafood dishes and fishcakes.	
16. PETIT CHABLIS BAUDOUIN MILLET, BURGUNDY, FRANCE	£46
Bone dry, fresh and steely. Thanks to the crushed oyster shell soils in Chablis, this has a natural affinity with oysters but is also great with smoked salmon and simpler fish dishes.	
17. SANCERRE DOMAINE DE LA GRANDE MAISON, CHAUMEAU-BALLAND, LOIRE	£48
Classic Sauvignon from 30 year old vines for extra concentration of flavour. This wine is refined, mineral and it displays flavours of citrus fruit and lemon peel.	

RED WINE

By the glass

	125ml	175ml	250ml	Bottle
18. MERLOT PANUL, VINEDOS MARCHIGUE, CHILE	£4.80	£7.10	£9.50	£28
Easy drinking, rich and juicy Merlot from the idyllic Colchagua Valley in Central Chile.				
19. EL CAMPESINO CABERNET CARMENERE, VINEDOS MARCHIGUE	£4.80	£7.10	£9.50	£28
Easy drinking, rich and juicy blend that combines dark smoky black fruits ripe tannins.				
20. PINOT NOIR LA MUSE DE CABESTANY, FRANCE	£5.20	£7.80	£10.40	£30
Silky smooth and great with many of our fish dishes. Juicy & lingering and can be enjoyed slightly chilled.				
21. MALBEC SANTA FLORENTINA, ARGENTINA (Fairtrade)	£5.50	£8.10	£10.80	£32
A lighter style of Malbec, juicy and lively with dark berries and a touch of spice.				

By the bottle

22. TEMPERA RIOJA CRIANZA BODEGAS ZUGOBER, RIOJA, SPAIN	Bottle £37
Always a favourite. Medium bodied with juicy plum and cherry flavours. Some warm spices and a smooth finish.	
23. PRIMITIVO MUCCHIETTO IGT, PUGLIA, ITALY	£36
Dark raisined fruits with dried herb aromas and a hint of cinnamon followed by sweet vanilla tannins. Very generous on the palate.	
24. MERLOT-CABERNET, CHÂTEAU MAYNE-GRAVES, BORDEAUX, FRANCE	£35
A well made Claret with broad appeal. Blueberry and cherry aromas, darker fruits on the palate and a balanced, smooth finish.	
25. BARBERA D'ALBA FRATELLI ANTONIO E RAIMONDO, PIEDMONT, ITALY	£40
Exuding deliciously fragrant aromas of blackberries and dried herbs, with lightly spiced, red cherry and raspberry flavours on the palate.	
26. CÔTES-DU-RHÔNE VIGNOBLES GONNET, RHÔNE, FRANCE	£42
Violet, chocolate and dried herb aromas, perfectly balanced with spicy liquorice, dark fruit and a fresh acidity.	
27. CHIANTI CLASSICO VIGNAMAGGIO, TERRE DI PRENZANO, ITALY	£45
Refined with cherry aromas, dried herbs and some gently spice typical of the Sangiovese grape. Well balanced and with fine tannins.	
28. BOURGOGNE PINOT NOIR DOMAINE CYROT-BUTHIAU, BURGUNDY, FRANCE	£51
Classic Red Burgundy. Excellent structure and minerality showing complex notes of crushed forest fruits, earth and spice.	
29. SHIRAZ CABERNET DOUBLE TROUBLE BAROSSA BOY, SOUTH AUSTRALIA	£49
Dark chocolate and opulent blackcurrant with silky tannins and toasty oak.	