

## SPARKLING & CHAMPAGNE

- |   |       |               |
|---|-------|---------------|
| 1. PROSECCO CECILIA BERETTA NV,<br>VENETO, ITALY  | 200ml | Bottle<br>£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,<br>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,<br>CHAMPAGNE, FRANCE   | £91   |               |
| A recognised name for elegant, fresh champagne. Light and citrusy with peach & apple flavours.  |       |               |
| 5. GUY DE CHASSEY GRAND CRU NV,<br>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

- |   |                |                |                |               |
|---|----------------|----------------|----------------|---------------|
| 6. PINOT GRIGIO ROSÉ<br>MONTEVENTO,<br>VENETO, ITALY  | 125ml<br>£4.90 | 175ml<br>£7.30 | 250ml<br>£9.70 | Bottle<br>£29 |
| Refreshing and fruity rosé, with floral hints.  |                |                |                |               |
| 7. SOURCE GABRIEL<br>PROVENÇE ROSÉ,<br>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 BEST	£3.00	£5.60
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
ARBEG 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

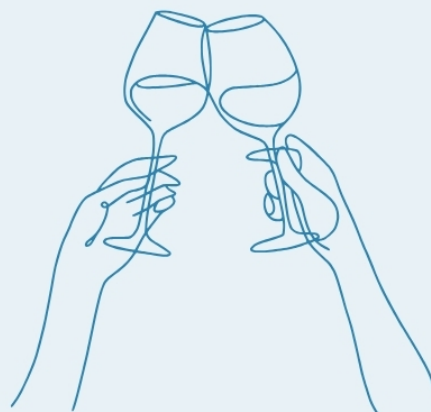
	25ml
MORGANS SPICED	£3.50
KRAKEN	£4.50
BACARDI	£3.95
MALIBU	£3.50

Family owned



## DRINKS MENU AND WINE LIST

Since 1996



## WHITE WINE

By the glass

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

By the bottle

- |  | Bottle |
|--|--------|
| <b>12. SAUVIGNON BLANC ANA, MARLBOROUGH, NEW ZEALAND</b><br>Benchmark Marlborough. Bursting with fresh citrus, cut grass and gooseberry aromas. Great with the seabass and garlicky prawns.  | £35    |
| <b>13. SOAVE CLASSICO DOC BROGNOLIGO CECILIA BERETTA, VENETO, ITALY</b><br>Ripe peach, pear and citrus, with an almondy finish and creamy texture. Great aperitif or an extremely versatile food wine.   | £41    |
| <b>14. PINOT GRIS ERADUS, MARLBOROUGH, NEW ZEALAND</b><br>Dainty aromas of white peach, pear and stone fruits on the nose. Smooth and elegant with fresh fruit flavours and zesty acidity to balance.  | £37    |
| <b>15. ALBARIÑO PAZO LA MAZA, ADEGAS GALEGAS DO RIAS BAIXAS, SPAIN</b><br>Fresh and spritzy, so zesty and bright it is mood enhancing! Try with our mixed seafood dishes and fishcakes.  | £42    |
| <b>16. PETIT CHABLIS BAUDOIN MILLET, BURGUNDY, FRANCE</b><br>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. | £46    |
| <b>17. SANCERRE DOMAINE DE LA GRANDE MAISON, CHAUMEAU-BALLAND, LOIRE</b><br>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.      | £48    |

## RED WINE

By the glass

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

By the bottle

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