

WINE LIST

All prices include VAT at the standard rate. All of our wines have an alcohol content of between 7 & 15% ABV unless otherwise stated.

In association with





Chardonnay Rowlands Brook Australia

A beautifully balanced and integrated wine with rich aromas of		
melon and fresh tropical fruit. Chardonnay pairs well with seafood		
and mild cheeses, making this a perfect pairing with our Fish Pie. (2)		
175ml glass £ 5.60	250ml glass £ 7.90	bottle £23.95

Sauvignon Blanc Ladera Verde Chile

Crisp and fresh with citrus fruit, a hint of herbs and a twist of melon, making an excellent pairing with our Vegetable Shepherd's Pie.(2) 175ml glass £5.60 250ml glass £**7.90** bottle £23.95

Pinot Grigio Amori Italy

Fresh and fruity, with a bouquet of tropical and citrus fruits. Elegant and perfectly balanced on the palate, complimenting lighter dishes such as our Steamed Scottish Mussels. (2)

175ml glass £ 5.60	250ml glass £8.30	bottle £24.95

Viognier Los Coches Chile

Pale in colour with hints of white peach, apricot, and pear, with a lively citrus character and a long honey like finish. This wine pairs well with Asian inspired dishes, like our Teriyaki Glazed Salmon. (2)

bottle **£29.95**

Vinho Verde Loureiro Portugal

Fresh, crisp and dry with intense floral notes and abundant apple and pear aromas, making an excellent pairing with chicken dishes such as our Chicken Ben Macduie (2)

bottle £32.95

Chablis Gérard Tremblay France

Elegant and crisp with honeyed fruit on the nose and steely fruit on the palate, pairing excellently with light fish dishes, such as our Grilled Sea Bass. (2) _____

bottle £39.95

CHAMPAGNE & SPARKLING

Prosecco Spumante Italy

Refreshing and soft on the palate, offering refreshing acidity with hints of tropical fruit and citrus flavours. -----

200ml bottle £9.95 bottle £29.95

Sparkling Malbec Rosé Argentina

Extra Brut Gouguenheim

Full of delicate red fruit aromas and flavour of strawberries, bright cherries with a lovely fresh juiciness on the palate.

Maillart Platine 1er Cru France

Golden in colour with intense aromas of fruit and toasty hazelnuts. Wonderfully fresh and fruity with great finesse.

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bottle £55.00

bottle **£35.95**

Laurent Perrier Brut NV France

A perfumed nose with hints of citrus and white fruits. Fresh and easy on the palate, with notes of honeysuckle, ripe peach, citrus and a slight toasty note on the finish.

bottle £74.95

Merlot Pato Torrente Chile

Fruity and packed full of ripe berries with a subtle hint of chocolate with a lovely smooth finish. An excellent pairing with our Steak Pie. (c)

175ml glass £ 5.60	250ml glass £ 7.90	bottle £23.95

Cabernet Sauvignon Ladera Verde Chile

A dash of Merlot rounds out the ripe, structured Cabernet in this		
delicious fruity red, making a perfect pairing with lamb. (c)		
175ml glass £ 5.60	250ml glass £ 7.90	bottle £23.95

Malbec Vicuna Chile

Bold with rich flavours of damsons and plums with a hint of black pepper and chocolate. An excellent wine to accompany grilled meat, including oiur Prime Rib Eye and Sirloin Steaks. (d)

175ml glass £ 5.60	250ml glass £ 8.30	bottle £24.95

Pinot Noir Lautural Romania

Medium bodied with notes of juicy red berries, cherries and a hint of spice. This wine compliments rich dishes beautifully, such as our Venision Loin. (b)

bottle **£29.95**

Rioja Biani Joven Spain

Fresh and elegant with notes of fresh red fruits and eucalyptus on the nose. This Rioja makes a fantastic pairing with spicy dishes, such as our Cajun Chicken. (b)

bottle £29.95

Shiraz Rowlands Brook Australia

Medium bodied, smooth, velvety and rich on the palate, complimented with ripe blackcurrant and blackberry. A perfect partner to our Venison Casserole. (c)

bottle £30.95



Pinot Grigio Rosé Amore Italy

Elegant and fruity with silky smooth, crisp and lingering raspberry flavours, complimenting fish dishes such as our Grilled Sea Bass. (3) ------175ml glass £**6.00** 250ml glass £**8.30** bottle **£24.95**

White Zinfandel Angel's Flight USA

A crisp, easy drinking rosé, pale pink in colour with aromas of red berries, currants, cherries and peaches. An excellent pairing with our Steak Mince and Tatties. (3)

175ml glass £6.00	250ml glass £ 8.30	bottle £24.95

TASTE GUIDE

White wines - Dry (1) to Sweet (9)

Reds - Light (a) to Full bodied (e)