

Wildfire

Scottish Steak & Seafood Bistro

Champagne & Sparkling

Gobillard, Brut Tradition NV, Champagne, France (half bottle)
£24.95

Gobillard, Brut Tradition NV, Champagne, France
£47.95

Prosecco, Ca Bolani Spumante, Italy
200ml £7.95 Bottle £23.95

White Wine

Chenin Blanc, Cape Heights, RSA, 2016 175ml £4.95 250ml £6.95 Bottle £18.95
A young, fruity and easy drinking white

Chardonnay, Soldiers Block, Australia, 2016 175ml £5.25 250ml £7.25 Bottle £20.95
Un-oaked, crisp and clean

Pinot Grigio Catarratto, Dea Del Mare, Italy, 2016 175ml £5.95 250ml £7.95 Bottle £21.95
Crisp and delicate with mild citrus and apple flavours

Sauvignon Blanc, The Cut, Nelson, New Zealand, 2016 175ml £6.25 250ml £8.25 Bottle £23.95
Ripe and fruity flavours, a classic NZ Sauvignon

Picpoul De Pinet, L'Ormarine, France, 2016 175ml £6.95 250ml £9.25 Bottle £24.95
Elegant fruit and crisp floral dryness - a great pairing with mussels

Albariño, Eidosela, Rias Baixas, Spain, 2016
£25.95

The famous powerful wine from the verdant North West coast

Grüner Veltliner, Winzer Krems, Austria, 2015
£26.95

A great wine to pair with seafood – full bodied with hints of pepper

Pinot Gris, Allan Scott, Marlborough, New Zealand, 2015
£29.95

Medium-dry, silky and elegant with apple and stonefruit flavours

Chenin Blanc, The Den, Painted Wolf, Swartland RSA, 2016
£30.95

A lively, medium to full bodied wine, with flavours of creamy pineapple, pink lady apples and melon

Roussane, Viogner, Grenache, Chateau L'Ermitage, Costieres de Nimes, France, 2016
£31.95

A beautiful, dry and slightly aromatic blend from one of the regions finest small batch winemakers

Pouilly Fuissé, Domaine Romanin, Burgundy, France, 2015
£33.95

Perfect with the mussels, it is rich elegant oak with a long creamy finish

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Red Wine

Merlot, Condorito, Chile, 2016 175ml £4.95 250ml £6.95 Bottle £18.95
Balanced and soft – an easy going red

Murphy's Shiraz, Trentham Estate, Australia, 2015 175ml £5.25 250ml £7.25 Bottle £20.95
A typical Australian shiraz – elegantly spicy and oaky

Côtes du Rhône "La Gravelière", France, 2015 175ml £5.95 250ml £7.95 Bottle £21.95
Lightly spicy – compliments the haggis beautifully

Rioja, Vega, Crianza, Spain, 2014 175ml £6.95 250ml £8.95 Bottle £25.95
Soft, ripe and smooth - a modern style Rioja

Cabernet Sauvignon, Angus the Bull, Australia, 2015 175ml £7.25 250ml £9.95 Bottle £28.95
A fruit driven red, with rich dark chocolate and smoky vanilla
This spectacular wine was specifically created to accompany steak

Grenache, Les Oliviers, Mis en Bouffle, France 2015
£23.95

Ripe red berry flavours for this rich, easy drinking red

Zinfandel, Scotto Family Wines, Lodi, California, USA, 2013
£25.95

Red fruit, dark chocolate, rich ripe plum and sweet spiced vanilla

Malbec, Quara, Valle de Cafayate, Salta, Argentina, 2016
£28.95

A text book deep, dark Malbec with sweet juicy plums, cherries and baked fruit

Pinot Noir, Maison Jessiaume, Bourgogne, France 2015
£33.95

A beautiful bouquet of cherry and raspberry is the base of this exquisite Pinot Noir

Amarone della Valpolicella, Maurizio B Martino, Veneto, Italy, 2012
£59.95

Deep, rich and smooth with hints of dark chocolate and vanilla. A classic companion for steak

Rosé Wine

Ancora, Pinot Grigio, Rose, 2016 175ml £6.95 250ml £8.95 Bottle £24.95
Pleasant on the palate this refreshingly dry rose is a great addition to any dish

Sancerre Rosé, Joseph Mellot, Loire, France, 2016
£32.95

This is a real rarity. This region is famous for its white wines but also makes tiny quantities of rosé from 100% pinot noir. They are amongst the best rosés in the world.