

# Wildfire

## Scottish Steak & Seafood Bistro

### Champagne & Sparkling

**Gobillard, Brut Tradition NV, Champagne, France (half bottle)**  
£32.95

**Gobillard, Brut Tradition NV, Champagne, France**  
£59.95

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

### White Wine

**Viognier, Cape Heights, RSA, 2017** 175ml £5.25 250ml £6.95 Bottle £19.95  
A young, fruity and easy drinking white

**Chardonnay, Soldiers Block, Australia, 2017/18** 175ml £5.95 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, Kotuku, Marlborough, New Zealand, 2017** 175ml £6.25 250ml £8.25 Bottle £23.95  
Ripe and fruity flavours, a classic NZ Sauvignon

**Quara, Torrontes, Cafayate, Argentina, 2017** 175ml £6.95 250ml £9.25 Bottle £24.95  
Text book Torrontes! An inspiring wine, elderflower, floral, full bodied and luscious

**Picpoul De Pinet, L'Ormarine, France, 2017**  
£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

**Chenin Blanc Kaapzicht, Stellenbosch, South Africa**  
£29.95  
Ripe quince, pineapple and stone fruit a hint of sweetness and balancing crunchy acid

**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 £5.25 250ml £6.95 Bottle £19.95  
Balanced and soft – an easy going red

**Côtes du Rhône “La Gravelière”, France, 2017** 175ml £5.95 250ml £7.95 Bottle £21.95  
Lightly spicy – compliments the haggis beautifully

**Rioja, Vega, Crianza, Spain, 2015** 175ml £6.95 250ml £8.95 Bottle £27.95  
Soft, ripe and smooth - a modern style Rioja

**Quara, Malbec, Cafayete, Argentina, 2017** 175ml £7.95 250ml £8.95 Bottle £29.95  
Intense ruby-red with violet hues, then very fruity with notes of plum, pepper and spice

**Cabernet Sauvignon, Angus the Bull, Australia, 2015** 175ml £8.25 250ml £9.95 Bottle £31.95  
A fruit driven red, with rich dark chocolate and smoky vanilla  
This spectacular wine was specifically created to accompany steak

**Murphy’s Shiraz, Trentham Estate, Australia, 2016**  
£22.95

**Grenache, Les Oliviers, Mis en Boutille, France 2015**  
£23.95

Ripe red berry flavours for this rich, easy drinking red

**False Bay, Pinotage, Western Cape, South Africa 2016**  
£24.95

Not your average Pinotage! Medium in body, hints of mulberry, spice and juicy plum

**Zinfandel, Scotto Family Wines, Lodi, California, USA, 2013**  
£27.95

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

**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

**Big Top White Zinfandel Rose, California, USA, 2016/17** 175ml £7.25 250ml £9.25 Bottle £25.95

**Ancora, Pinot Grigio, Rose, 2017**  
£27.95

Pleasant on the palate this refreshingly dry rose is a great addition to any dish

