

## Champagne & Sparkling

	<u>200ml</u>	<u>Bottle</u>
Gobillard, Brut Tradition NV, Champagne, France (half bottle)		£32.95
Gobillard, Brut Tradition NV, Champagne, France		£59.95
Prosecco, Ca Bolani Spumante, Italy	£7.95	£23.95

## White Wine

### BY THE GLASS

### 175ml 250ml Bottle

<b>Viognier, Cape Heights, RSA, 2017</b> <i>A young, fruity and easy drinking white</i>	£5.25	£6.95	£19.95
<b>Chardonnay, Soldiers Block, Australia, 2017/18</b> <i>Un-oaked, crisp and clean</i>	£5.95	£7.25	£20.95
<b>Pinot Grigio Ancora, Italy,</b> <i>Crisp and delicate with mild citrus and apple flavours</i>	£5.95	£7.95	£21.95
<b>Sauvignon Blanc, Kotuku, Malborough, New Zealand, 2017</b> <i>Ripe and fruity flavours, a classic NZ Sauvignon</i>	£6.25	£8.25	£23.95
<b>Picpoul De Pinet, L'Ormarine, France, 2017</b> <i>Elegant fruit and crisp floral dryness - a great pairing with mussels</i>	£6.95	£9.25	£24.95

### BY THE BOTTLE

<b>Quara, Torrontes, Cafayate, Argentina, 2017</b> <i>Text book Torrontes! An inspiring wine, elderflower, floral, full bodied and luscious</i>		£24.95
<b>Albariño, Eidosela, Rias Baixas, Spain, 2016</b> <i>The famous powerful wine from the verdant North West coast</i>		£25.95
<b>Grüner Vetliner, Winzer Krems, Austria, 2015</b> <i>A great wine to pair with seafood – full bodied with hints of pepper</i>		£26.95
<b>Chenin Blanc Kaapzicht, Stellenbosch, South Africa</b> <i>Ripe quince, pineapple and stone fruit a hint of sweetness and balancing crunchy acid</i>		£29.95
<b>Pouilly Fuissé, Domaine Romanin, Burgundy, France, 2015</b> <i>Perfect with the mussels, it is rich elegant oak with a long creamy finish</i>		£33.95

## Red Wine

### BY THE GLASS

**Merlot, Condorito, Chile, 2016**

*Balanced and soft – an easy going red*

175ml 250ml Bottle

£5.25 £6.95 £19.95

**Côtes du Rhône “La Gravelière”, France, 2017**

*Lightly spicy – compliments the haggis beautifully*

£5.95 £7.95 £21.95

**Rioja, Vega, Crianza, Spain, 2015**

*Soft, ripe and smooth - a modern style Rioja*

£6.95 £8.95 £27.95

**Quara, Malbec, Cafayete, Argentina, 2017**

*Intense ruby-red with violet hues, then very fruity with notes of plum, pepper and spice*

£7.95 £8.95 £29.95

**Cabernet Sauvignon, Angus the Bull, Australia, 2015**

*A fruit driven red, with rich dark chocolate and smoky vanilla  
This spectacular wine was specifically created to accompany steak*

£8.25 £9.95 £31.95

### BY THE BOTTLE

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

£22.95

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

*Ripe red berry flavours for this rich, easy drinking red*

£23.95

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

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

£24.95

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

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

£27.95

**Pinot Noir, Maison Jessiaume, Bourgogne, France 2016**

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

£33.95

**Amarone della Valpolicella, Maurizio B Martino, Veneto, Italy, 2012**

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

£59.95

## Rosé Wine

### BY THE GLASS

**Big Top White Zinfandel Rose, Calafornia, USA, 2016/17**

£7.25 £9.25 £25.95

### BY THE BOTTLE

**Ancora, Pinot Grigio, Rose, 2017**

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

£27.95