

WYINNE LIST



WHITE WINE



SAUVIGNON BLANC

A dry white that typically are tart with herbal green fruit flavours. Pairs well with fish, chicken and pork dishes. Goats cheese being a Scotts favourite, is a match made in heaven.

- 1. VALDEMORO SAUVIGNON BLANC, CHILE vv**
175ml — 4.95 | 250ml — 6.95 | Btl — 19.95
- 2. LOMOND ESTATE SAUVIGNON BLANC, SOUTH AFRICA**
175ml — 7.95 | 250ml — 10.95 | Btl — 31.95
- 3. LAWSON'S DRY HILLS,
MARLBOROUGH SAUVIGNON BLANC, NEW ZEALAND**
Btl — 39.95
- 4. SANCERRE DOMAINE BONNARD, FRANCE**
Btl — 42.95

PINOT GRIGIO

A light bodied, dry white made famous in Italy but has established itself all over the world. Easy drinking, instantly reminding you of sunny holidays abroad. Pairs well with salads, delicate poached fish and light/mild cheeses.

- 5. VILLA MOLINO PINOT GRIGIO, ITALY**
175ml — 6.15 | 250ml — 8.75 | Btl — 25.50

ALBARINO

A Venue favourite, it's a perfect match for all things seafood. It's easy drinking like Pinot Grigio but with more citrus driven aromatics. Think freshly squeezed tangerine and you're on the right track.

- 6. PAZOS DE LUSCO ALBARINO, SPAIN**
Btl — 35.95

CHARDONNAY

A dry, full bodied white wine that when oak aged have a spicy, vanilla, bourbon esque note. Unoaked wines are lighter with zesty apple and citrus flavours. Lobster, crab, chicken and mushroom dishes show this variety at its best, especially if there is a cream based sauce involved!

- 7. GOYENCHEA CHARDONNAY, ARGENTINA**
175ml — 6.65 | 250ml — 8.95 | Btl — 26.50
- 8. MACON VILLAGES LA CROCHETTE JEAN LORON, FRANCE**
Btl — 35.95
- 9. CHABLIS A.C. LONG-DEPAQUIT A. BICHOT, FRANCE**
Btl — 43.95

CHAMPAGNE



- 36. MOËT & CHANDON BRUT IMPÉRIAL, FRANCE**
Btl — 59.95
- 37. VEUVE CLICQUOT YELLOW LABEL, FRANCE**
Gls — 10.95 | Btl — 65.95
- 38. DOM PÉRIGNON, FRANCE**
Btl — 235
- 39. LOUIS ROEDERER CRISTAL, FRANCE**
Btl — 325
- 40. ARMAND DE BRIGNAC GOLD, ACE OF SPADES, FRANCE**
Btl — 495

ROSÉ CHAMPAGNE



- 41. MOËT & CHANDON ROSÉ, FRANCE**
Btl — 69.95
- 42. VEUVE CLICQUOT ROSÉ, FRANCE**
Btl — 76.95
- 43. LAURENT-PERRIER ROSÉ, FRANCE**
Btl — 79.95

SPARKLING



- 44. PROSECCO SPUMANTE DOC VILLA MURA, ITALY**
Gls — 4.95 | Btl — 29.95

ROSÉ WINE



Bella Rosa happily sits between white and red wines, Rosé is more like a state of mind. Easy to drink, pair with light salad, light pasta or especially with lightly cooked shellfish, grilled fish or goats cheese.

- 15. WILLOWOOD WHITE ZINFANDEL, USA** 
175ml — 5.95 | 250ml — 7.75 | Btl — 23.50
- 16. VILLA MOLINO PINOT GRIGIO BLUSH, ITALY**
175ml — 6.15 | 250ml — 8.65 | Btl — 24.95
- 17. HAMPTON WATER ROSE, FRANCE**
Btl — 50.95

RED WINE



MERLOT

'Little Blackbird' in French, this wine is a very approachable red that is very easy drinking on its own or paired with food.

- 18. VALDEMORO MERLOT, CHILE** 
175ml — 4.95 | 250ml — 6.95 | Btl — 19.95
- 19. CHATEAU DAVIAUD, BORDEAUX SUPERIORE, FRANCE**
Btl — 31.95

CABERNET SAUVIGNON

Full bodied red grape first heavily planted in the Bordeaux region. Today, it's the most popular wine variety in the world. Bold tannins with a long finish, these wines pair well with lamb, beef, smoked meats and firm / hard cheeses.

- 20. ORGANIC CABERNET SAUVIGNON, MUREDA, SPAIN** 
175ml — 6.45 | 250ml — 8.65 | Btl — 24.95
- 21. CHÂTEAU MUSAR RED GASTON HOCHAR, LEBANON**
Btl — 54.95

MALBEC

Plump, dark fruit flavours with a smoky finish. A great alternative to Cabernet Sauvignon or Shiraz. Originating from Cahors, France, Argentina now grows 75% of the world's Malbec. Pair with anything from the grill, especially our burger topped with blue cheese, yes please!

- 22. GOYENECHEA MALBEC, ARGENTINA**
175ml — 6.45 | 250ml — 8.95 | Btl — 26.95
- 23. CHATEAU LAMARTINE CAHORS, FRANCE**
Btl — 36.95

TEMPRANILLO

Fantastically versatile wine to pair with food. BBQ, lasagne, pizza, beef ragu work so well with its red and black fruit flavours coupled with its meaty / peppery qualities.

- 24. FINCA CONSTANCIA PARCELA 23 VINO DE LA TIERRA, SPAIN**
175ml — 6.95 | 250ml — 9.65 | Btl — 28.95
- 25. BERONIA RIOJA RESERVA, SPAIN**
Btl — 34.95

RED WINE



SANGIOVESE

The noble grape of Tuscany. Similar in body, acidity and tannin to Cabernet Sauvignon but slightly more elegant with red fruits being more prominent.

- 26. BOTTER CHIANTI, ITALY**
Btl — 30.95

SHIRAZ

Intense fruit flavours and middleweight tannins typify this full bodied grape variety. Pairs well with Mediterranean and French style cuisine.

- 27. RED ROCK SHIRAZ, AUSTRALIA**
175ml — 5.85 | 250ml — 7.65 | Btl — 22.50

GAMAY

Great alternative to pinot noir for those looking for a lighter, juicier and more floral red.

- 28. BEAUJOLAIS VILLAGES, HENRY FESSY, FRANCE**
Btl — 32.95

PINOT NOIR

A lighter bodied fruity red with lovely soft tannins. A great pairing with most meat dishes but also cream sauces.

- 29. TORREON RESERVA PINOT NOIR, CHILE**
Btl — 28.95

CORVINA

The best quote I have seen/heard is that "Amarone turns raisins into gold. It's not cheap and neither should it be, it's difficult to make but oh my its good!"

- 30. DOMINI VENETI APPASSIMENTO VENETO IGT PASSITO, ITALY**
Btl — 30.95
- 31. CASTELFORTE IMPERO, AMARONE DELLA VALPOLICELLA, CLASSICO, ITALY** Btl — 53.95

RED WINE



ZINFANDEL

A medium bodied red that originated from Croatia but oh boy does it travel well! Wines are fruit forward and spicy with a medium length finish on the palate. Chicken, pork and cured meat dishes are a great match for this wine.

- 32. SCHOLA SARMENTI CRITERIA PRIMITIVO, ITALY**
Btl — **35.95**

GRENAICHE

Surprisingly responsible for some of the world's most delicious and expensive wines. Grenache is a big part player with no interest in the red carpet; think strawberries, black cherry and raspberry, this medium bodied wine cuts through spicy foods and works especially well with roasted meats and vegetables.

- 33. COTES DU RHONE RED RESERVE, MONT-REDON, FRANCE**
Btl — **38.95**
- 34. CHATEAUNEUF DU PAPE PARCELLES 38 QUIOT, FRANCE**
Btl — **51.95**

DESSERT WINE



A sweet wine that is a blend of Gewurztraminer and Sauvignon Blanc grapes. The resultant wine is golden yellow in colour with elegant aromas of candied orange and honey and a balanced and refined palate. The winemaker enjoys this wine with Stilton, but it works equally well with desserts.

- 35. TORREON DE PARADES SWEET RAQUEL, VALLE DE RENGU, CHILE**
125ml — **7.55** | Btl — **27.95**

WHITE WINE



CHENIN BLANC

It's hard not to love... truly a wine for every occasion. Pair with pâté, terrine, smoked salmon, halibut or white meat. Or just sip in the Scottish summer sun!

- 10. STILL BAY CHENIN BLANC, SOUTH AFRICA** 
175ml — **5.85** | 250ml — **7.95** | Btl — **23.50**

FETIASCA REGALIA

- 11. FETIASCA REGALA PAPANUDA, ROMANIA**
175ml — **6.45** | 250ml — **8.95** | Btl — **26.95**

PICPOUL DE PINET

Dry white that is a perfect match for all things seafood, every sip transports you to the southern French sun...

- 12. PICPOUL DE PINET TERRASSES DE LA MAR, FRANCE**
Btl — **33.95**

VIOGNIER

Fuller bodied than a Chardonnay, with lots of perfumed, floral driven aromatics.

- 13. LE VERSANT VIOGNIER, FRANCE**
Btl — **32.50**

CORTESE

Widely considered the white jewel in the crown of Piedmont wine. This hidden gem is synonymous with fresh, crisp acidity and green fruit flavours. On the nose, it is floral, reminiscent of summery white flowers with hints of lemon. Dating back to the 1600's, the Cortese grape comes from a rich heritage and is certainly the 'in' grape variety of the moment and is the perfect sidekick to fresh seafood and stunning views.

- 14. GAVI DI GAVI ROLONA CASTELLARI BERGAGU, ITALY**
Btl — **40.95**