



## WINE LIST




# WHITE WINE

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## SAUVIGNON BLANC

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

1. VALDEMORO SAUVIGNON, CHILE   
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
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## 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 the sunny holidays abroad. Pairs well with salads, delicate poached fish and light/mild cheeses.*

5. VILLA MOLINO PINOT GRIGIO, ITALY  
175ml – 5.95 | 250ml – 8.45 | Btl – 24.95
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## ALBARINO

*A Venue favourite, perfect match for all things seafood, 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 – 35.45
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# WHITE WINE

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## 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 it's best, especially if there is a cream based sauce involved!*

- 7. GOYENCHEA CHARDONNAY, ARGENTINA  
175ml – 6.55 | 250ml – 8.85 | Btl – 26.50
  - 8. MACON VILLAGES LA CROCHETTE JEAN LORON, FRANCE  
Btl – 35.95
  - 9. CHABLIS A.C. LONG-DEPAQUIT A. BICHOT, FRANCE  
Btl – 48.95
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## CHENIN BLANC

*Its 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 VV  
175ml – 5.75 | 250ml – 7.85 | Btl – 23.50
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## FETIASCA REGALIA

- 11. FETIASCA REGALA PAPANUDA, ROMANIA  
175ml – 6.15 | 250ml – 8.55 | Btl – 24.95
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## 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 TERRASES DE MAR, FRANCE  
Btl – 33.95
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## VIOGNIER

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

- 13. LE VERSANT VIOGNIER, FRANCE  
Btl – 31.95

## ROSÉ WINE

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*Bella Rosa, happily sits between white and red wines, Rose 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.*

- 14. WILLOWOOD WHITE ZINFANDEL, USA   
175ml – 5.65 | 250ml – 7.75 | Btl – 22.95
  - 15. VILLA MOLINO PINOT GRIGIO BLUSH, ITALY  
175ml – 6.15 | 250ml – 8.35 | Btl – 24.95
  - 16. HAMPTON WATER ROSE, FRANCE  
Btl – 49.50
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## RED WINE

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### MERLOT

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

- 17. VALDEMORO MERLOT, CHILE   
175ml – 4.95 | 250ml – 6.95 | Btl – 19.95
  - 18. CHATEAU DAVIAUD, BORDEAUX SUPERIORE, FRANCE  
Btl – 31.95
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### CABERNET SAUVIGNON

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

- 19. ORGANIC CABERNET SAUVIGNON, MUREDA, SPAIN   
175ml – 6.05 | 250ml – 8.55 | Btl – 24.95
  - 20. CHÂTEAU MUSAR RED GASTON HOCHAR, LEBANON  
Btl – 53.95
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## RED WINE

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### 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 worlds Malbec. Pair with anything from the grill, especially our burger topped with blue cheese, yes please!*

- 21. GOYENECHEA MALBEC, ARGENTINA  
175ml – 6.55 | 250ml – 8.85 | Btl – 26.50
  - 22. CHATEAU LAMARTINE CAHORS, FRANCE  
Btl – 35.95
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### 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!*

- 23. FINCA CONSTANCIA PARCELA 23 VINO DE LA TIERRA  
175ml – 6.95 | 250ml – 9.55 | Btl – 28.45
  - 24. BERONIA RIOJA RESERVA, SPAIN  
Btl – 33.95
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### 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.*

- 25. BOTTER CHIANTI, ITALY  
Btl – 30.45
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### SHIRAZ

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

- 26. RED ROCK SHIRAZ, AUSTRALIA  
175ml – 5.65 | 250ml – 7.75 | Btl – 22.95
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## RED WINE

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### GAMAY

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

27. BEAUJOLAIS VILLAGES, HENRY FESSY, FRANCE  
Btl – 32.50
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### PINOT NOIR

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

28. TORREON RESERVA PINOT NOIR, CHILE  
Btl – 29.95
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### CORVINA

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

29. DOMINI VENETI APPASSIMENTO VENETO IGT PASSITO, ITALY  
Btl – 31.95
30. CASTELFORTE IMPERO, AMARONE DELLA VALPOLICELLA, CLASSICO, ITALY  
Btl – 55.95
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### 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.*

31. SCHOLA SARMENTI CRITERIA PRIMITIVO, ITALY  
Btl – 34.95
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## RED WINE

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### GRENACHE

*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.*

- 32. COTES DU RHONE RED RESERVE, MONT-REDON, FRANCE  
Btl – 37.95
  - 33. CHATEAUNEUF DU PAPE PARCELLES 38 QUIOT, FRANCE  
Btl – 51.95
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## CHAMPAGNE

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- 34. MOËT & CHANDON BRUT IMPÉRIAL, FRANCE • Btl – 59.95
  - 35. VEUVE CLIQUOT YELLOW LABEL, FRANCE • GlS – 10.95 | Btl – 65.95
  - 36. DOM PÉRIGNON, FRANCE • Btl – 245
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### ROSÉ CHAMPAGNE

- 37. MOËT & CHANDON ROSÉ, FRANCE • Btl – 69.95
  - 38. VUEVE CLICQUOT ROSÉ, FRANCE • Btl – 79.95
  - 39. LAURENT-PERRIER ROSÉ, FRANCE • Btl – 84.95
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### SPARKLING

- 40. PROSECCO SPUMANTE DOC VILLA MURA, ITALY • GlS – 4.95 | Btl – 29.95
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