

WINE LIST



CHAMPAGNE



33. MOËT & CHANDON BRUT IMPÉRIAL, FRANCE
Btl – 68.95
34. VEUVE CLICQUOT YELLOW LABEL, FRANCE
Gls – 12.95 | *Btl* – 73.95
35. LAURENT-PERRIER LA CUVÉE BRUT NV, FRANCE
Btl – 75.95
36. DOM PÉRIGNON, FRANCE
Btl – 325

ROSÉ CHAMPAGNE



37. MOËT & CHANDON ROSÉ, FRANCE
Btl – 78.95
38. VEUVE CLICQUOT ROSÉ, FRANCE
Btl – 86.95
39. LAURENT-PERRIER ROSÉ, FRANCE
Btl – 89.95

SPARKLING



40. SEA CHANGE PROSECCO 0%, ITALY
Gls – 5.25 | *Btl* – 29.95
41. BOTTER PROSECCO, ITALY
Gls – 5.35 | *Btl* – 31.95
42. BANFI ROSA REGALE BRACHETTO D'ACQUI, ITALY
Gls – 7.65 | *Btl* – 41.95

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 – 5.85 | *250ml* – 7.95 | *Btl* – 23.95
2. JACKSON ESTATES GREEN LIP SAUVIGNON BLANC, NEW ZEALAND
Btl – 45.95
3. SANCERRE DOMAINE BONNARD, FRANCE
Btl – 46.95

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.

4. VILLA MOLINO PINOT GRIGIO, ITALY
175ml – 6.55 | *250ml* – 9.45 | *Btl* – 27.95

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.

5. PAZOS DE LUSCO ALBARINO, SPAIN
Btl – 41.95

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!

6. GOYENECHEA CHARDONNAY, ARGENTINA
175ml – 7.75 | *250ml* – 10.35 | *Btl* – 30.95
7. MACON VILLAGES LA CROCHETTE JEAN LORON, FRANCE
Btl – 38.95
8. CHABLIS A.C. LONG-DEPAQUIT A. BICHOT, FRANCE
Btl – 51.95

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!

9. THE COVE CHENIN, SOUTH AFRICA
175ml – 6.65 | *250ml* – 9.45 | *Btl* – 27.95

PICPOUL DE TERRET

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

10. PICPOUL DE TERRET, FRANCE
Btl – 37.95

VIOGNIER

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

11. LE VERSANT VIOGNIER, FRANCE
Btl – 36.95

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.

12. VILLA ROSELLA ZINFANDEL, ITALY
175ml — 6.55 | 250ml — 9.35 | Btl — 26.95
13. VILLA MOLINO PINOT GRIGIO BLUSH, ITALY
175ml — 6.85 | 250ml — 9.65 | Btl — 28.75
14. CHATEAU ROUTAS ROUVIERE ROSE, FRANCE
175ml — 8.95 | 250ml — 12.95 | Btl — 36.95
15. WHISPERING ANGEL, FRANCE
Btl — 56.95

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.

16. VALDEMORO MERLOT, CHILE 
175ml — 5.85 | 250ml — 7.95 | Btl — 23.95
17. CHATEAU DAVIAUD, BORDEAUX SUPERIORE, FRANCE
Btl — 35.95

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.

18. ORGANIC CABERNET SAUVIGNON, MUREDA, SPAIN 
175ml — 6.75 | 250ml — 9.65 | Btl — 27.95
19. CHÂTEAU MUSAR RED GASTON HOCHAR, LEBANON
Btl — 57.95

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!

20. GOYENCHEA MALBEC, ARGENTINA
175ml — 7.75 | 250ml — 10.35 | Btl — 30.95
21. CHATEAU LAMARTINE CAHORS, FRANCE
Btl — 39.95

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.

22. FINCA CONSTANCIA PARCELA 23 VINO DE LA TIERRA, SPAIN
175ml — 7.75 | 250ml — 10.35 | Btl — 30.95
23. BERONIA RIOJA RESERVA, SPAIN
Btl — 36.95

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.

24. BOTTER CHIANTI, ITALY
Btl — 33.95

SHIRAZ

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

25. RED ROCK SHIRAZ, AUSTRALIA
175ml — 6.55 | 250ml — 9.15 | Btl — 26.95

GAMAY

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

26. BEAUJOLAIS VILLAGE, CHATEAU DE LA PIERRE, FRANCE
Btl — 38.95

PINOT NOIR

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

27. TORREON RESERVA PINOT NOIR, CHILE
Btl — 32.95

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!"

28. DOMINI VENETI APPASSIMENTO VENETO IGT PASSITO, ITALY
Btl — 35.95
29. CASTELFORTE IMPERO, AMARONE DELLA VALPOLICELLA, CLASSICO, ITALY
Btl — 58.95

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.

30. SCHOLA SARMENTI CRITERIA PRIMITIVO, ITALY
Btl — 38.95

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.

31. COTES DU RHONE RED RESERVE, MONT-REDON, FRANCE
Btl — 41.95
32. CHATEAUNEUF DU PAPE PARCELLES 38 QUIOT, FRANCE
Btl — 55.95