

CHAMPAGNE & SPARKLING

125ml Bottle

- 1. Prosecco Spumante, Mabis, Italy** £4.20 £19.95
Light, effortless and ever-so-fashionable.
- 2. Chardonnay Sparkling, Vida Organica, Argentina** £4.60 £25.00
Decadent, amply-flavoured and 100% organic.
- 3. Cava rosado, Sumarroca, Spain** £6.95 £35.50
Sophisticated, well-made Cava with a serious side.
- 4. Pierre Mignon, Grand Réserve, France** Half Bottle £23.00
Fresh, clean and stylish with an exuberant lemon character.
- 5. André Roger Grand Cru, France** £8.40 £43.00
An immaculate Champagne composed of grapes from Grand Cru vineyards. Crisp and citrus-led with subtle hints of brioche and baked pear.
- 6. Pommery Brut Royal, France** £56.00
Taut, zesty and enviably well-groomed, Pommery offers a very dry take on classic bubbly.
- 7. Bollinger "Special Cuvée", France** £72.00
This sought-after member of the prestigious Grandes Marques is widely admired for its opulent, full-bodied style.
- 8. Laurent Perrier Rosé, France** £86.00
The most iconic rose Champagne of all... and rightly so!
- 9. Cristal Brut Vintage, France** £190.00
This famous name scarcely needs introduction. The final word in decadence.

CHAMPAGNE COCKTAILS

- Kir Royal** £7.95
Glass of Champagne with a dash of Cassis liqueur.
- Fraise or Framboise Royal** £7.95
Glass of Champagne with a dash of strawberry or raspberry liqueur.
- Lady Macbeth** £8.25
Champagne with a splash of port and a twist of lemon.
- Paradise Found** £8.95
Champagne with a dash of cherry brandy and a maraschino cherry.
- Moonlight** £8.95
Champagne with pineapple juice, a splash of vodka and a melon ball.
- Classic Champagne Cocktail** £8.95
Champagne with a dash of Cognac and angostura bitters.

THESE WINES ARE GREAT WITH SEAFOOD

We thought that it would be nice to introduce you to wines that are produced in some of the famous seafood regions of Europe, like Galicia, Basque country, Languedoc and Loire estuary. These wines are made in a style that not just accompanies the seafood, but actively enhances all the delicate flavours.

Languedoc Roussillon

Sunny and warm with a huge costal line. It is the perfect place to enjoy seafood overlooking the sea and drinking Picpoul. One of the oldest Languedoc grapes, the Piquepoul has been growing in this region for centuries. It is soft and delicate on the nose, with pleasant hints of acacia and hawthorn blossom, fresh in the mouth it has an excellent acid/structure balance. It neutralizes the salt and iodine in shellfish and therefore is perfect with Oysters.

10. Picpoul de Pinet, Domaine De Montredon, Languedoc, France	125ml £4.50	175ml £6.10	Bottle £22.90
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The perfect oyster wine.

Galicia

Located in the extreme north western corner of Spain. There are only a few grape varieties that do well and produce wines that are simply perfect with seafood. These are Albarino, Treixadura and Godello.

11. Albarino, Lagar de Bouza Galicia, Spain	125ml £5.80	175ml £7.80	Bottle £29.95
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100% Albarino, this wine has beautifully subtle aromas of peaches and honey, but very powerful mineraly palate with lime, white peach and hazelnuts definitely standing out. In spite of being dry, there is a touch of sweetness that compliments beautiful scallops, langoustines, mussels and crab claws on our **seafood platter**.

12. Casal de Armán, Eira Dos Mouros DO Ribeiro, Spain	125ml £6.00	175ml £7.95	Bottle £31.50
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This wine is the best that Galicia has to offer on the wine front. It is a blend of all three native grape varieties – Treixadura, Godello and Albarino. Soft, dry, with subtle notes of almonds, lime, with a touch of creaminess on the palate which makes this wine simply unforgettable. No oak was used, all grapes hand picked and only free run juice was used.

*We feel that it perfectly compliments our **Grand Platter** for two which also has the best that west coast has to offer – all sorts of shellfish, langoustines, scallops, crab, lobster, all of which is so delicate and almost sweet. You need wine that compliments all these subtle and delicate flavours. We are proud to have just that.*

13. Casal de Armán, DO Ribeiro, Spain			Bottle £38.50
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With fuller body and structure not dissimilar to a good Burgundy, this wine is a bit different from the two above. The wine was left on its lees (the yeast) for 6 months, which gives this wine much more richness and creaminess. So, we thought that our **Euusk platter** with halibut, sea bass and turbot cooked in a mussel sauce will go perfectly with this wine. The fish is more robust then the shellfish, the sauce is delicate but creamier and richer then just a twist of lemon. Perfect combination.

Muscadet

A real classic! The growing region lies at the far western reaches of the Loire Valley and is dominated by cool maritime climate. If you want to try something that is currently being seen as “designer Muscadet” try our Picpoul de Pinet from Languedoc- Roussillon in South of France. It’s very similar in style and equally delicious.

14. Muscadet Sur Lie, Abbaye de Sainte Radegonde	125ml £4.60	175ml £6.20	Bottle £23.50
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Delicate on the nose, lighter acidity with moderate alcohol levels makes it a perfect accompaniment to a seafood lunch. Try it with our amazing langoustines from loch Lihne (20 minutes from Oban)

We hope this gives you an idea of how passionate we are about the product we sell.

WHITE WINES

	125ml	175ml	Bottle
15. Airen, Campo Azafran, Spain	£3.30	£4.40	£16.50
Crunchy apple fruit flavours brightened by a snappy, citrusy twang.			
16. Chardonnay, Costa Vera, Chile	£3.60	£4.70	£18.00
A brisk, unwooded style of Chardonnay enlivened by lemony fruit characters and a refreshing pear and apple finish.			
17. Pinot Grigio, Bella Modella, Italy	£3.80	£5.00	£19.00
Ethereally light. Delicately fruited, vibrant and soft as goose down.			
18. Chenin/Torrantes, Santa Rosa, Argentina	£3.90	£5.20	£19.50
Subtle exotic fruits and a smear of honey. Off dry and full of flavour.			
19. Viognier IGP Pays D'Oc, Mont Rocher, France			£20.00
Honeysuckle and apricot aromas on the nose with a rich, almost unctuous palate that is surprisingly dry and refreshing.			
20. Sauvignon/Riesling "The Opportunist", One Chain, Australia			£24.00
Vibrant, grassy, citrus-tinged fruit enhanced by the richness of Riesling.			
21. Sauvignon Blanc, Stoney Range Waipara, New Zealand	£4.70	£6.30	£24.50
A pronounced, herbaceous nose with mouth-watering hints of grapefruit, guava and gooseberry. Unmistakable Marlborough style.			
22. Sauvignon de Touraine, Domaine Patrick Vauv Loire, France			£25.00
Flirtatiously aromatic yet gracefully dry Sauvignon with exotic fruits in abundance.			
23. Pinot Grigio, "Priara", Pradio, Italy			£27.50
This Pinot Grigio dances on the palate with delicious floral, pear and honeysuckle notes. Vivacious character and satisfying depth.			
24. Gruner Veltliner Federspiel Terrasen, Wachau, Austria			£28.00
Chiselled aromas of grapefruit and white pepper. Elegant and enduring on the palate.			
25. Macon Fuisse, Domaine de Fussiacus Burgundy, France	£5.85	£7.85	£29.90
A fine example of the best that Southern Burgundy has to offer. This succulent wine shows ripe citrus fruits with tropical hints.			

WHITE WINES

125ml 175ml Bottle

- 26. Sauvignon Blanc, Zephyr, New Zealand** **£32.00**
 Sprightly and intensely aromatic with scents of guava, mango, passion fruit, asparagus and cut-grass leading to a richly textured palate.
- 27. Gewurztraminer, J.B. Adam**
Alsace, France **£6.50** **£8.50** **£34.00**
 Lychee and honey-smearing fruits on the nose followed by a generous palate. Slightly off-dry, but held aloft by brisk, cleansing acidity.
- 28. Chablis, Domaine Defaix, France** **£6.60** **£8.70** **£36.00**
 Textural and mineral-tinged, with flinty notes on the nose and a smattering of green apple. Exquisite with langoustines.
- 29. Sancerre "Les Bouffants"** **£6.70** **£8.80** **£36.50**
Domaine Moreux, France
 Dry and steely with a smoked grapefruit character and an intense core of crisp, mineral fruit.
- 30. Chablis 1er Cru, Cote de Lechet, Domaine Defaix, France** **£46.00**
 Grown on stony soils, this top-level Chablis shows racy mineral characters wound in smouldering coils of flint smoke. Full-bodied and elegant, with enough confidence to handle rich sauces.
- 31. Rully 1er Cru, Mont-Palais Blanc, Domaine Moreux, France** **£50.00**
 Medium-bodied and gently perfumed, with a deft balance of sumptuous orchard fruits and lively acidity.
- 32. Chablis Grand Cru Vaudesir, Domaine Defaix, France** **£56.00**
 As rich as lemon curd (but less spreadable). Well-balanced with a long finish.
- 33. Puligny Montrachet, Lucien Muzart, France** **£68.00**
 As strong, balanced and lithe as a dancer on pointe, expressing taut mineral and citrus characters dressed with hints of nuts and butter.
- 34. Sauvignon Blanc, Sherwood Estate, New Zealand** **Half bottle** **£16.50**
 Ripe, tropical fruits, mouth-puckering gooseberries and vegetal hints of blanched asparagus.

RED WINES

	125ml	175ml	Bottle
35. Tempranillo, Campo Azafran, Spain Silky smooth with fleshy dark fruits, sultry spices and a succulent finish.	£3.30	£4.40	£16.50
36. Pinot Noir, Nostros, Chile A light, fragrant red. Bright, wild strawberry and raspberry fruits dominate a soft, supple palate.			£19.00
37. Merlot IGP Pays D'Oc, Largesse, France Spiced red and black fruits seasoned with vanilla caviar and crushed black pepper. Feisty and spirited, yet comforting and generous.	£4.00	£5.50	£21.00
38. Shiraz, The Opportunist Barossa, Australia Fathomless depths of lush black fruits coupled with a floral, succulent palate, seasoned with hints of blueberry and spice.	£4.70	£6.30	£24.50
39. Carmenere, Armador, Chile Stunning value Carmenere that really shows the potential of this variety when handled well. Savoury, creamy and lush with spicy olive tapenade flavours.			£25.50
40. Cotes du Rhone, Point de Folie, France Delicious traditional blend of Grenache and Syrah. Meaty red fruits with layers of tobacco and spice.	£4.90	£6.70	£26.00
41. Rioja Crianza, Luis Canas, Spain A much-loved red. Complex and well balanced with a soft, gently sweet oak finish.			£29.00
42. Malbec, Seria A, Zuccardi, Argentina Rich, ripe berry fruit is complimented by savoury, lightly charred wood and hints of spice. Lovely, silky texture and a warming finish.			£30.00
43. Chateau Treytins, St Emilion-Montagne, France Deliciously ripe dark berry fruit characterises this wine. Medium-bodied with a soft, supple structure and warm, savoury finish.			£38.00

RED WINES

125ml 175ml Bottle

44. **Chateuneuf du Pape Rouge, Domaine du Vieux Lazaret, France** **£55.00**
A gutsy, full-bodied red with plenty of flavour and character. Spiced brambles and red berry fruit; a summer hedgerow in a glass!
45. **Nuits St Georges, Domaine Forey, France** **£69.00**
Richly scented and hauntingly beautiful. Violet and rose aromas lend elegance and mystique to the plush, finely-structured palate.
46. **Pinot Noir, Sherwood Estate, New Zealand** **Half bottle £16.50**
Sourced from different vineyard sites exclusively for Sherwood, the crushed juices are vinified separately, then meld as they age in oak. Medium-bodied with jewel-like colour and flavours of cherry and plum.
47. **Chateau Lamothe Cissac, Haut Medoc Cru Bourgeois, France** **Half bottle £19.50**
A traditional style of Bordeaux showing notable elegance and an abundance of savoury fruit characters. Medium-bodied with well integrated tannins, cedary oak flavours, and a long, complex finish.

ROSE WINES

Bottle

48. **Tempranillo Rosado, Campo Azafran La Mancha, Spain** **£3.30 £4.40 £16.50**
Guileless and open-hearted, with youthful wild strawberry, raspberry and cranberry fruit flavours.
49. **Cabernet Sauvignon Rose, Los Espinos Central Valley, Chile** **£22.00**
Off dry style of rose, packed with juicy fruit. Soft and creamy on the palate. Eton Mess in a glass!
50. **Syrah/Grenache, Pic St Loup, Chateau de Lancyre, France** **£5.60 £7.20 £28.00**
A vibrant strawberry pink colour with generous layers of crisp, ripe berry compote fruits.

WINES BY THE GLASS

125ml

175ml

WHITE

15. **Airen, dry white, Campo Azafran La Mancha, Spain**
Dry and zesty.
16. **Chardonnay, Costa Vera, Chile**
Tropical fruit, off dry, no oak.
17. **Pinot Grigio, Bella Modella, Italy**
Light and smooth.
18. **Chenin/Torrontes, Santa Rosa Mendoza, Argentina**
Subtle exotic fruits and honey.
10. **Picpoul de Pinet, Coteaux de Languedoc Domaine De Montredon, France**
The perfect oyster wine.
14. **Muscadet Sur Lie Abbaye de St Radegonde, France**
Perfect with langoustines!
21. **Sauvignon Blanc, Stoney Range New Zealand**
Aromatic, fresh, zingy.
11. **Albarino, Lagar de Bouza, Spain**
Classic seafood wine from Galicia.
25. **Macon Fuisse, Domaine de Fussiacus Burgundy, France**
Citrus and tropical fruit.
12. **Casal de Armán, Eira Dos Mouros DO Ribeiro, Spain**
Staff's absolute favourite white! Delicate yet powerful.
27. **Gewurztraminer, J.B. Adam Alsace, France**
Full, rich, medium dry.
28. **Chablis, Domaine Defaix, France**
Crisp, lean and mineral.
29. **Sancerre, Les Bouffants Domaine Moreux, France**
Dry, smoked grapefruit, minerally fruit.

£3.30

£3.60

£3.80

£3.90

£4.50

£4.60

£4.70

£5.80

£5.85

£6.00

£6.50

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£4.70

£5.00

£5.20

£6.10

£6.20

£6.30

£7.80

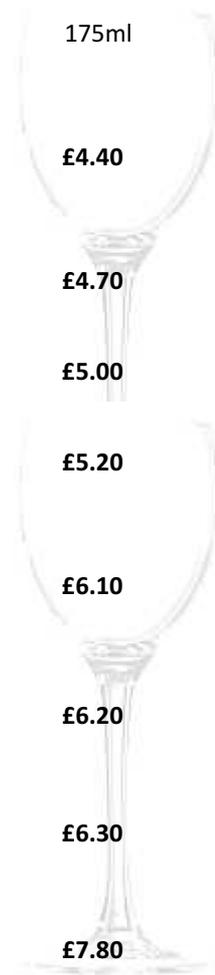
£7.85

£7.95

£8.50

£8.70

£8.80



WINES BY THE GLASS

125ml

175ml

SPARKLING & CHAMPAGNE

- 1. Prosecco Spumante, Mabis** £4.20
Veneto, Italy
Delicate soft and dry.
- 2. Chardonnay Sparkling, Vida Organica** £4.60
Mendoza, Argentina
Rich and full bodied.
- 3. Cava rosado, Sumarroca** £6.95
Catalunya, Spain
Pink and decadent.
- 4. André Roger, Grand Reserve, France** £8.40
Elegant and classy.

RED

- 35. Tempranillo, Campo Azafran** £3.30 £4.40
La Mancha, Spain
Juicy and soft and very fruity.
- 37. Merlot, Largesse, South West France** £4.00 £5.50
Lighter style of Merlot. Elegant.
- 38. Shiraz, The Opportunist, South Australia** £4.70 £6.30
Full, ripe, rich and spicy.
- 40. Cotes du Rhone, Point de Folie** £4.90 £6.70
Rhône, France
Real classic, restrained, all time favourite.

ROSE

- 48. Tempranillo Rosado, Campo Azafran** £3.30 £4.40
La Mancha, Spain
Raspberries and cranberries, dry.
- 49. Syrah/Grenache, Pic St Loup** £5.60 £7.20
Chateau de Lancyre, Languedoc, France
A beautiful Provence rose, subtle and soft.



