

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**
175ml — 4.95 | 250ml — 6.95 | Btl — 19.95
- 2. GRAND CREVETTE SAUVIGNON BLANC, FRANCE**
175ml — 6.15 | 250ml — 8.75 | Btl — 25.95
- 3. THE BOUNDARY HUT SAUVIGNON BLANC, NEW ZEALAND**
175ml — 6.95 | 250ml — 9.95 | Btl — 28.95
- 4. SARONSBERG SAUVIGNON BLANC, SOUTH AFRICA**
Btl — 30.95
- 5. SANCERRE DOMAINE BONNARD, FRANCE**
Btl — 36.95
- 6. CLOUDY BAY SAUVIGNON BLANC, NEW ZEALAND**
Btl — 50.95
- 7. CLOUDY BAY TE KOKO, NEW ZEALAND**
Btl — 59.95

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.

- 8. VILLA MOLINO PINOT GRIGIO, ITALY**
175ml — 5.95 | 250ml — 8.25 | Btl — 23.95
- 9. LAWSONS DRY HILLS PINOT GRIS, NEW ZEALAND**
Btl — 32.95

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.

- 10. PAZOS DE LUSCO ALBARINO, SPAIN**
Btl — 33.95

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!

- 11. VIGNOBLE DU SUD CHARDONNAY, FRANCE**
175ml — 5.95 | 250ml — 7.95 | Btl — 22.95
- 12. WENTE HAYES RANCH CHARDONNAY, USA**
Btl — 32.95
- 13. CHABLIS GERARD TREMBLAY, FRANCE**
Btl — 35.95

CHAMPAGNE



- 48. MOËT & CHANDON BRUT IMPÉRIAL, FRANCE**
Btl — 55.95
- 49. VEUVE CLICQUOT YELLOW LABEL, FRANCE**
Gls — 10.95 | Btl — 60.95
- 50. DOM PÉRIGNON, FRANCE**
Btl — 195
- 51. LOUIS ROEDERER CRISTAL, FRANCE**
Btl — 295
- 52. ARMAND DE BRIGNAC GOLD, ACE OF SPADES, FRANCE**
Btl — 495

ROSÉ CHAMPAGNE



- 53. MOËT & CHANDON ROSÉ, FRANCE**
Btl — 65.95
- 54. VEUVE CLICQUOT ROSÉ, FRANCE**
Btl — 75.95
- 55. LAURENT-PERRIER ROSÉ, FRANCE**
Btl — 79.95

SPARKLING



- 56. BOTTER PROSECCO DOC, ITALY**
Gls — 4.85 | Btl — 28.95
Upgrade to a bellini with your choice of fresh fruit purée — 1.00
strawberry | raspberry | white peach | passion fruit
- 57. VILARNAU BRUT CAVA, SPAIN**
Btl — 32.50
- 58. VILARNAU ROSÉ CAVA, SPAIN**
Btl — 32.50
- 59. CREMANT D'ALSACE BRUT, LORENTZ, FRANCE**
Btl — 39.95

CHAMPAGNE COCKTAILS



-  **KIR ROYALE — 12.45**
Veuve, Lejay original crème de cassis
Fruity and sparkling
-  **PINK CHAMPAGNE MARGARITA — 9.45**
Olmeca Blanco, Veuve Brut Champagne, fresh lime juice,
Monin Raspberry, peychaud bitters
Sparkling and fresh

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.

- 21. WILLOWOOD ZINFANDEL, CALIFORNIA**
175ml — 5.45 | 250ml — 7.25 | Btl — 20.95
- 22. VILLA MOLINO PINOT GRIGIO BLUSH, ITALY**
175ml — 5.95 | 250ml — 8.55 | Btl — 24.95
- 23. FRANSCHHOEK CELLARS CLUB ROSE, SOUTH AFRICA**
175ml — 6.15 | 250ml — 8.65 | Btl — 25.50

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.

- 24. VALDEMORO MERLOT, CHILE**
175ml — 4.95 | 250ml — 6.95 | Btl — 19.95
- 25. CHÂTEAU BRANDE-BERGÈRE BORDEAUX SUPÉRIEUR, FRANCE**
Btl — 29.95

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.

- 26. VIGNOLE DU SUD CABERNET SAUVIGNON, FRANCE**
175ml — 5.95 | 250ml — 7.95 | Btl — 22.95
- 27. RODNEY STRONG CABERNET SAUVIGNON, USA**
Btl — 38.95
- 28. CHÂTEAU MUSAR RED GASTON HOCHAR, LEBANON**
Btl — 50.95

MONASTRELL

A little known variety but if you enjoy a Shiraz, give this Spanish variety a try! Similar in texture with a bit more of a mix of red and black fruits.

- 29. GORU MONASTRELL, SPAIN**
Btl — 30.95

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!

- 30. LA PODEROSA MALBEC, CHILE**
175ml — 6.10 | 250ml — 8.25 | Btl — 23.95
- 31. CHÂTEAU CROZE DE PYS PRESTIGE MALBEC, CAHORS, FRANCE**
Btl — 30.95

RED WINE



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.

- 32. FINCA CONSTANCIA PARCELA 23 VINO DE LA TIERRA, SPAIN**
175ml — 6.95 | 250ml — 9.45 | Btl — 27.95
- 33. BERONIA RIOJA RESERVA, SPAIN**
Btl — 32.50

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.

- 34. BOTTER CHIANTI, ITALY**
Btl — 28.95

SHIRAZ

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

- 35. RED ROCK SHIRAZ, AUSTRALIA**
175ml — 5.15 | 250ml — 6.95 | Btl — 20.95
- 36. FRANSCHHOEK CELLARS SHIRAZ, SOUTH AFRICA**
Btl — 26.95
- 37. CHOCOLATE BOX SHIRAZ, AUSTRALIA**
Btl — 35.95

GAMAY

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

- 38. BEAUJOLAIS VILLAGES, HENRY FESSY, FRANCE**
Btl — 30.95

CARIGNAN

Once a powerhouse of red blends, old vine reds are now making a comeback. Originating from Spain but more commonly found in French blends. Not as exotic in terms of fruit as a Zinfandel but adds a lot of savoury and dried herbal flavour.

- 39. FILLET MIGNON, FRANCE**
Btl — 26.95

PINOT NOIR

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

- 40. TORREON RESERVA PINOT NOIR, CHILE**
Btl — 26.95
- 41. THE BOUNDARY HUT PINOT NOIR, NEW ZEALAND**
175ml — 7.35 | 250ml — 10.35 | Btl — 30.95
- 42. CLOUDY BAY PINOT NOIR, NEW ZEALAND**
Btl — 59.95

RED WINE



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!"

43. CASTELFORTE IMPERO, AMARONE DELLA VALPOLICELLA, CLASSICO, ITALY Btl — **50.95**

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.

44. SCHOLA SARMENTI CRITERIA PRIMITIVO, ITALY
Btl — **32.95**

45. ZIN-PHOMANIAC, USA
Btl — **34.95**

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.

46. CHATEAUNEUF DU PAPE PARCELLES 28 QUIOT, FRANCE
Btl — **48.95**

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.

47. TORREON DE PARADES SWEET RAQUEL, VALLE DE RENGO, CHILE
125ml — **7.35** | Btl — **27.50**

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!

14. STILL BAY CHENIN BLANC, SOUTH AFRICA
175ml — **5.50** | 250ml — **7.25** | Btl — **21.95**

PICPOUL DE PINET

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

15. PICPOUL DE PINET TERRASSES DE LA MAR, FRANCE
Btl — **31.95**

VERDEJO

Spain's answer to Sauvignon Blanc, a lovely dry white with perhaps a touch more body.

16. BERONIA RUEDA VERDEJO, SPAIN
Btl — **28.95**

VIOGNIER

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

17. LE VERSANT VIOGNIER, FRANCE
Btl — **29.95**

FIANO

An ancient Roman wine. Stone fruit flavours pair well with baked and grilled seafood as well as most pasta dishes.

18. LUNATE FIANO, SICILY
Btl — **30.95**

GRÜNER VELTLINER

From Austria, a dry white similar to a Sauvignon, however displays more savoury vegetable notes... think white pepper, arugula and turnip. If you haven't tried it before we suggest you give this lovely white a go!

19. TINHOF BLANC "GRÜNER VELTLINER", AUSTRIA
Btl — **30.95**

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.

20. GAVI DI GAVI ROLONA CASTELLARI BERGAGU, ITALY
Btl — **38.95**
