

Wine 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 — £6.65 | Btl — £18.95

2. The Boundary Hut Sauvignon Blanc, New Zealand

175ml — £6.85 | 250ml — £9.65 | Btl — £27.95

3. Saronsberg Sauvignon Blanc, South Africa

Btl — £29.95

4. Sancerre Domaine Bonnard, France

Btl — £35.95

5. 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.

6. Villa Molino Pinot Grigio, Italy

175ml — £5.70 | 250ml — £7.75 | Btl — £22.50

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.

7. 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!

8. Concha CyT Chardonnay, Chile

175ml — £5.65 | 250ml — £7.65 | Btl — £21.95

9. Chablis Reserve De Montaigne, France

Btl — £35.95

CHAMPAGNE



33. Moët & Chandon Brut Impérial, France

Gls — £9.95 | Btl — £55.95

34. Veuve Clicquot Yellow Label, France

Btl — £60.95

35. Dom Pérignon, France

Btl — £195.00

36. Louis Roederer Cristal, France

Btl — £295.00

37. Armand De Brignac Gold, Ace Of Spades, France

Btl — £495.00

ROSÉ CHAMPAGNE



38. Moët & Chandon Rosé, France

Btl — £65.95

39. Veuve Clicquot Rosé, France

Btl — £69.95

40. Laurent-Perrier Rosé, France

Btl — £74.95

SPARKLING WINE



41. Dogarina Prosecco, Italy

Gls — £4.50 | Btl — £26.95

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.

13. Willowood Zinfandel, California

175ml — £5.35 | 250ml — £7.05 | Btl — £20.95

14. Villa Molino Pinot Grigio Blush, Italy

175ml — £5.75 | 250ml — £7.95 | Btl — £23.50

15. Château Léoube Love by Léoube Rose, France

Btl — £35.95

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 — £4.95 | 250ml — £6.65 | Btl — £18.95

17. 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.

18. Concha CyT Cabernet Sauvignon, Chile

175ml — £5.65 | 250ml — £7.65 | Btl — £21.95

19. Château Musar Red Gaston Hochar, Lebanon

Btl — £49.95

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. La Poderosa Malbec, Chile

175ml — £5.75 | 250ml — £7.75 | Btl — £22.50

21. Goyenechea Malbec, Argentina

Btl — £25.95

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.

22. Finca Constancia Parcela 23 Vino De La Tierra, Spain

175ml — £6.70 | 250ml — £8.90 | Btl — £26.25

23. Beronia Rioja Reserva, Spain

Btl — £30.95

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 — £27.95

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 — £5.05 | 250ml — £6.75 | Btl — £19.95

26. Chocolate Box Shiraz, Australia

Btl — £34.95

GAMAY

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

27. Beaujolais Villages, Henry Fessy, France

Btl — £30.95

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 — £25.95

29. The Boundary Hut Pinot Noir, New Zealand

175ml — £7.05 | 250ml — £9.95 | Btl — £29.95

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!”

30. Castelforte Impero, Amarone Della Valpolicella, Classico, Italy Btl — £49.95

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.

31. Schola Sarmenti Criteria Primitivo, Italy
Btl — £31.95

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.

32. Père Anselme Châteauneuf-Du-Pape Rouge, France
Btl — £48.95

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 — £5.35 | 250ml — £7.05 | Btl — £20.95

PICPOUL DE PINET

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

11. Picpoul de Pinet Terrasses de la Mar, France

Btl — £30.95

VIOGNIER

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

12. Le Versant Viognier, France

Btl — £28.95
