

## CELLAR SELECTION

We keep a few special bottles tucked away in the cellar should you feel like treating yourself. Stocks are limited and we always try and offer a range of styles from some of the world's best producers. They all have a bit of bottle age and are sitting nicely in their drinking windows.

---

### WHITE WINE

- |   | <b>Bottle</b> |
|---|---------------|
| 100. <b>Chateau Beauregard Ducasse Blanc</b> 2015 Bordeaux, France 13% abv<br><i>A lovely blend of Sauvignon Blanc and Semillon with a touch of oak. The Sauvignon brings lovely fresh green fruited flavours and the Semillon adds richness, texture and honeyed notes. The oak adds weight and a faint smoky note. A delight with shellfish</i> | £45.50        |
| 101. <b>Au Bon Climat Chardonnay</b> 2015 California, USA 13.5% abv<br><i>Made by colourful Jim Clendenen in Santa Barbara, California this is one of Californians best Chardonnay's. Rich and powerful, ripe lemon, tropical notes and perfectly balanced toasty/nutty oak notes.</i>  | £59.95        |
| 102. <b>Meursault 'Les Grandes Charrons' Sylvain Bzikot</b> 2015 Burgundy, France 13% abv<br><i>The Bzikot family are of Polish decent and arrived in Burgundy after WW2. Sylvain produces a big style of Meursault from this single vineyard. It's expressive, drinking well in it's youth and a real joy to drink.</i>                          | £76.95        |

### RED WINE

- |  |        |
|--|--------|
| 103. <b>Cellar Cal Pla 'La Carenyeta'</b> 2014 Priorat, Spain 14% abv<br><i>The Priorat region of Spain produces some of the country's biggest and heady wines from a mix of Garnacha, Cabernet Sauvignon and Carignan. This is Joan Sangenís 100% Carignan and is amazing stuff. Soft, full bodied and complex. It's a big glass of wine but perfect with hearty Scottish food.</i> | £55.95 |
| 104. <b>Barbera 'Monleale' Walter Massa</b> 2011 Piedmont, Italy 15% abv<br><i>Walter Massa is the king of Barbera in Northern Italy. He likes to age it so it has complex balsamic and wild red fruit aromas. Great with game dishes.</i>   | £58.95 |
| 105. <b>Meerlust Rubicon</b> 2014 Stellenbosch, South Africa 14% abv<br><i>This might be one of the world's last wine bargains. Prices of fine wines have rocketed over the years but not so much in South Africa. Meerlust produce one of South Africa's finest Bordeaux blends in Rubicon. Elegant, big, complex and well-priced. Try with steak and lamb.</i>                     | £59.95 |
| 106. <b>Chateau Beau Site</b> 2006 Bordeaux, France 12.5% abv<br><i>Not notch estate based in St Estephe. The 2006 has a few years bottle age and is starting to shed all its tannin and reveal secondary aromas along with lovely dark, dusky cassis fruit.</i>   | £62.95 |
| 107. <b>Nuits St Georges 1er Cru 'Clos Des Porrets' Henri Gouges</b> 2010 Burgundy 13%abv<br><i>Henri Gouges wines take a bit of time to come around but they are phenomenal. Lovely balance of fruit, structure and almost haunting complexity.</i>   | £79.95 |
-

## CHAMPAGNE & SPARKLING WINE

Sparkling wine remains one of life's greatest pleasures and should not be reserved for special occasions! The lighter style of Irroy is perfect with the artichoke Oysters and our house cured Tarbert mackerel whilst Louis Roederer's richer, more complex flavours will stand up to the poached sole and rabbit terrine. Our new Cremant d'Alsace is the perfect aperitif.

---

		<u>125ml</u>	<u>Bottle</u>
1.	<b>Irroy</b>   Carte D'Or Brut NV Champagne, France 12.5% abv <i>Elegant Bubbles – Soft Lemon - Brioche</i>		£49.50
2.	<b>Irroy</b>   Brut Rose NV Champagne, France 12.5% abv <i>Strawberry – Vanilla - Toasty</i>		£59.95
3.	<b>Henriot</b>   Brut Souverin NV Champagne, France 12% abv <i>Honeysuckle – Zesty - Vibrant</i>		£49.95
4.	<b>Louis Roederer</b>   Brut Premier NV Champagne, France 12%abv <i>Full bodied – Very Complex - Silky</i>		£59.95
5.	<b>Prosecco DOC</b>   Riflessi Brut NV Conegliano, Italy 11% abv <i>Aromatic – Elegant Bubbles – Lemon Sherbet</i>	£5.10	£28.65
6.	<b>Cremant d'Alsace</b>   Meyer Fonne NV Alsace, France 12% abv <i>Almonds – White fruit – Soft Toast</i>		£39.95

## FRESH, CRISP, LIGHTER WHITES

Although lighter in style these wines still pack a lot of flavour. All are unoaked and are characterised by bright lemon/citrus flavours and zippy acidity. Perfect aperitif wines or to be paired with shellfish, lighter fish dishes and vegetables.

---

		<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
7.	<b>Pouilly Fume</b>   Sebastien Treuillet 2016 Loire Valley, France 13% abv <i>Green Fruit – Stone fruit – Flinty Notes</i>			£36.95
8.	 <b>Falerio</b>   Saladini Pilastris 2017 Marche, Italy 13% abv <i>Modern Pinot Grigio – Vibrant lemon – Super fresh</i>	£5.60	£7.99	£22.45
9.	 <b>Chardonnay/Macabeo</b>   'Caprichos' 2017 Cariñena, Spain 13% abv <i>Tropical Melon Fruit – Lemon notes – Easy drinking</i>			£18.95
10.	<b>Roussanne/Sauvignon</b>   'Tendem' 2016 Pays d'Oc, France 12% abv <i>Fleshy Pear – Mineral Notes – Apple</i>			£22.50
11.	<b>Picpoul de Pinet</b>   Calmel & Joseph 2017 Languedoc, France 12.5% abv <i>Green apple – Saline quality – Citrus</i>	£7.10	£10.20	£28.95
12.	<b>Fiano</b>   'Janare' La Guardiense 2017 Campania, Italy 13.5% abv <i>Amazing freshness – Rich Citrus – Ginger</i>			£26.50

---

## AROMATIC, HERBACEOUS, ZESTY WHITES

Again, these six whites are all unoaked and towards the lighter end of the scale but benefit from a zestier character, more intense aromatic qualities and more mineral/tangy acidity. We start to see more green fruit flavours which makes them perfect with Isle of Mull scallops, Albarino in particular and Oban skate. The dry German Riesling from Sybille Kuntz is worth a special mention and is well worth trying!

---

		<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
13.	 <b>Riesling</b>   Sybille Kuntz 2016 Mosel, Germany 12% abv Dry & Minerally – Squeezed Lime – Green Apple			£38.95
14.	<b>Sauvignon Blanc</b>   Rio del Mar 2017 Colchagua, Chile 13.5% abv Green fruit – Zesty – Mouth watering	£4.95	£7.10	£19.85
15.	<b>Albarino</b>   Terra Asorei 2017 Rias Baixas, Spain 13% abv Super Fresh – Mineral laced – Vibrant citrus fruit			£29.95
16.	 <b>Pinot Blanc Reserva</b>   Meyer Fonne 2016 Alsace, France 12.5% abv Old Vines – Rich Texture – Zippy fruit			£36.95
17.	<b>Sauvignon Blanc</b>   Domaine des Bruyeres 2016 Touraine, France 12% abv Gooseberry – Juicy Lime – Greengage			£29.95
18.	<b>Verdejo</b>   'Vendimia Nocturna' Grupo Yllera 2016 Rueda, Spain 12.5% abv Grapefruit – Savoury edge – Tangy			£29.95

## SOFT, ROUND, TROPICAL FRUITED WHITES

We start to see oak used in some of these wines and extended lees aging to give the wines more texture, a bigger structure and more rounded, pronounced flavours. The fruit is moving away from the acidic green/citrus flavours and into more tropical and stone fruit ones. These wines stand up better to Guinea fowl, Sea Bass and smoked quail. Macon Uchizy is excellent with the poached sole.

---

		<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
19.	<b>Chardonnay</b>   Cranswick Estate 2017 Australia 13% abv Pineapple – Creamy Texture – Melon	£5.75	£8.30	£23.30
20.	 <b>Chenin Blanc</b>   Paarl Heights 2017 Western Cape, South Africa 12.5% abv Melon fruit – Honeyed notes – Perfect all-rounder	£4.55	£6.55	£18.95
21.	<b>Viognier Reserva</b>   Casa Silva 2017 Colchagua, Chile 14% abv Stone Fruit – Apricot – Exotic			£28.95
22.	<b>Sauvignon Blanc</b>   Taringi 2017 Marlborough, New Zealand 12% abv Passion Fruit – Racy Gooseberry – Intense Peach	£7.00	£10.00	£28.10
23.	 <b>Lugana</b>   Nunzio Ghiraldi 2016 Lombardia, Italy 13.5% abv Lemongrass – Exotic Richness – Herbal Notes			£34.95
24.	 <b>Macon Uchizy</b>   Domaine Talmard 2017 Burgundy, France 13% abv Unoaked – Generous Weight – Soft Tropical Notes			£35.30

---

## RICHER, FULLER BODIED WHITES

Here you'll find the bigger, richer more intense white wines that work a treat with meatier fish, pork and cheese. If you like your oak flavours you'll love Casas del Bosque Chardonnay and Saint Veran. Bohedal's Blanco is chef's favourite and one of the stand out wines on our list. It's super versatile and pairs best with the seared Isle of Mull Scallops, sea bass & citrus cured salmon.

---

	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
25. <b>Chablis</b>   Domaine Seguinot-Bordet 2016 Burgundy, France 12.5% abv <i>Baked Apple – Ripe Lemon – Tangy Minerals</i>			£37.50
26. <b>Chardonnay Reserva</b>   Casas del Bosque 2015 Casablanca, Chile 14% abv <i>Toasty Notes – Ripe Pineapple – Hazelnut</i>			£26.20
27. <b>Sancerre</b>   Henry Natter 2017 Loire Valley, France 12.5% abv <i>Zesty Green Fruit – Soft smoke – Rich Texture</i>			£39.95
28. <b>Chenin Blanc</b>   The Liberator 2017 Stellenbosch, South Africa 14% abv <i>Ripe Apricot – Oyster Shells – Creamy yellow fruit</i>			£28.95
29. <b>Rioja Blanco</b>   Bodegas Bohedal 2017 Rioja, Spain 13.5% abv <i>Ripe Lemon – Soft Vanilla – Super Fresh</i>			£31.95
30. <b>St-Veran</b>   Domaine de La Croix Senaillet 2016 Burgundy, France 13% abv  <i>Toffee – Smoky Lemon Fruit – Nutty</i>			£39.95

## ROSE WINE

Rose is amazingly versatile and diverse. The Garnacha Rose is light and fresh, perfect as an aperitif or with citrus cured salmon. The Tendem rose has a bit more body and intensity of flavour so works well with roast fig and heritage beetroot.

---

	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
31. <b>Garnacha Rose</b>   'Caprichos' 2017 Cariñena, Spain 12.5% abv <i>Dry – Ripe red summer berries – Amazing!</i>			£18.95
32. <b>Cinsault/Grenache Rose</b>   Tendem 2017 Pays d'Oc, France 12.5% abv <i>Crushed red fruit – Lovely Structure – Elegant &amp; Complex</i>	£6.00	£8.00	£22.50

---

## SOFT, JUICY, FRUITY REDS

These reds are all about soft, juicy red fruit flavours. An uncomplicated selection which offers vibrant and fragrant berry flavours, low tannins and pure pleasure. Try any with the veal.

---

		<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
33.	<b>Montepulciano d'Abruzzo</b>   Barba 2016 Abruzzo, Italy 12.5% abv Crunchy Red fruit – Soft Tannin – Silky			£24.60
34.	 <b>Old Vines Garnacha</b>   Caprichos 2017 Cariñena, Spain 13.5% abv Wild berry fruit – Heady notes – Big & Soft	£4.50	£6.45	£18.10
35.	<b>Rioja</b>   'Vendimia' Bodegas Aldonia 2017 Rioja, Spain 14.5% abv Complex - Beautifully balanced – Elegant red fruit	£6.70	£9.25	£26.55
36.	<b>Merlot</b>   Rio del Mar 2017 Colchagua, Chile 13.5% abv Black Plum – Subtle Spice - Velvety	£4.95	£7.05	£19.95
37.	 <b>Shiraz</b>   'Lakefield' Cranswick Estate 2017 Australia 13% abv Damson – Soft Red Berries - Chocolate	£6.05	£8.70	£24.50
38.	<b>Pinot Noir</b>   Domaine des Chezelles 2016 Touraine, France 12.5% abv Cherry – Aromatic - Fragrant			£28.95

## MEDIUM BODIED, ELEGANT REDS

This is the section where all the bargains are! Low tannins, soft fruit, small amounts of barrel age and complex flavours give these wines lovely balance and elegance. The two Bordeaux's are perfect with herb crusted Argyll lamb and Argyll Angus beef whilst Casa Silva Pinot Noir is excellent with guinea fowl breast.

---

		<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
39.	<b>Pinot Noir Reserva</b>   Casa Silva 2016 Colchagua, Chile 14% abv Elegant red fruit – Earthy undertones – Smoky			£28.95
40.	 <b>Sangiovese</b>   'Bacaiá' San Valentino 2017 Emilia Romagna, Italy 14% abv Black Cherry – Leather - Smooth			£32.95
41.	<b>Beaujolais</b>   'Le Ronsay' Jean Paul Brun 2016 Beaujolais, France 12% abv Fuller style of Beaujolais – Hedgerow fruit – Lovely Structure			£29.95
42.	<b>Syrah/Merlot</b>   'Tendem' Bruno Andreu 2017 Pays d'Oc, France 13.5% abv Dusky red fruit – Subtle spice – Savoury Notes			£22.50
43.	<b>Bordeaux Superior</b>   Chateau La Graula 2014 France 14.5% abv Ripe Cassis – Tobacco – Chocolate			£27.05
44.	<b>Graves</b>   Chateau des Gravieres 2012 Bordeaux, France 13% abv Blackberry – Cigar smoke – Stoney minerals			£36.95

---

## WARM SPICY REDS

If you like some spicy oak in your wines then this is the section for you. The mains are mainly from warmer wine growing regions and with careful use of oak they all display a degree of warmth, spicy and soft tannin. These are the reds you want with bigger red meats.

---

		<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
45.	<b>Shiraz/Mourvedre</b>   Meerestein 2017 Western South Africa 14.5% abv  Peppery Spice – Dusky Damson fruit – Soft tannins	£4.55	£6.55	£18.35
46.	<b>Portal d'Ouro</b>   Quinta do Portal 2016 Douro Valley, Portugal 13% abv  Bargain! – Asian Spice – Porty (Heady)			£25.85
47.	<b>Primitivo</b>   'Macrame' I Pastini 2016 Puglia, Italy 13.5% abv Juicy Plums – Prune – Deep Texture			£27.95
48.	<b>Rioja Crianza</b>   Bodegas Bohedal 2015 Rioja, Spain 14% abv Dark Cherry – Sweet Spice - Luscious			£31.95
49.	<b>Malbec</b>   Triuno 2017 Mendoza, Argentina 12.5% abv Juicy – Dark black fruit – Soft chocolate notes			£27.60
50.	<b>Nero d'Avola</b>   Terra Firma 2017 Sicily, Italy 14% abv Wild berries – Punches above its weight – Spicy			£22.50

## FULL BODIED, DARK FRUITED, COMPLEX REDS

This powerful bunch are all about dark fruits, blackcurrants and complex oak flavours. They are great for red meat dishes and strong cheese. A special mention for Magneric from Domaine Saint Croix which is similar to Chateauneuf-du-pape and a real bargain. If you like big heady wines then the Priorat is a good call.

---

		<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
51.	<b>Rioja Reserva</b>   Bodegas Bohedal 2013 Rioja, Spain 14% abv Blackcurrant – Coffee Crème - Vanilla			£37.50
52.	<b>Malbec</b>   'Serbal' Atamisque 2016 Mendoza, Argentina 13% abv  Unoaked – Silky Tannins – Black Fruit			£38.45
53.	<b>Carmenere Reserva</b>   Casas del Bosque 2016 Colchagua, Chile 13.5% abv Chocolate – Herby - Cassis			£29.95
54.	<b>Priorat Crianza</b>   Cellars Cal Pla 2015 Priorat, Spain 15% abv Big dark Fruit – Heady – Soft tannins			£36.15
55.	<b>Roussillon</b>   'Magneric' Domaine Saint Croix 2014 France 14.5%  Earthy Flavours – Bramble Jam – Warming			£41.95
56.	<b>Shiraz</b>   'Killerman's Run' Kilikanoon 2015 Claire Valley, Australia 14.5% abv Powerful – Complex Spice - mocha			£39.95

---

## DESSERT WINES

A wee glass of sweet wine is the perfect way to end a good meal. The late harvest Semillon/Gewurztraminer is the perfect all-rounder to pair with baked fruit, cheese and pastry dessert. If you are going for chocolate then the Rutherglen Muscat works perfectly with is darker fruit. The Sauternes is a real treat and is great with strong cheese.

---

	<b>100ml</b>	<b>350ml Bottle</b>
57. <b>Semillon/Gewurztraminer</b>   Casa Silva 2016 Colchagua, Chile 12.5% abv <i>Pink Grapefruit – Marmalade – Orange Peel</i>	£7.15	£23.45
58. <b>Rutherglen Muscat</b>   Stanton & Killeen NV Australia 17.5% abv <i>Rich Raisin – Christmas Cake – Fresh and Floral</i>	£11.25	£36.80
59. <b>Sauternes</b>   Lions de Suduiraut 2013 Bordeaux, France 13.5% abv <i>Rich Honey – Orange – Dense and Ripe</i>	£11.45	£37.45

## PORT

Still the ultimate way to finish dinner. Perfect with strong cheese and Chocolate.

---

	<b>100ml</b>	<b>Bottle</b>
60. <b>Ruby Port</b>   Smith Woodhouse NV Douro, Portugal 19% abv <i>Spicy Red fruit – Cherry – Youthful</i>	£4.85	£31.90
61. <b>Late Bottle Vintage</b>   Fonseca 2011 Douro, Portugal 20% abv <i>Lush – Dark Plum – Chocolate</i>	£6.45	£42.40
62. <b>10 Year Old Tawny</b>   Smith Woodhouse NV Douro, Portugal 20% abv <i>Dried Fruit – Christmas Cake – Spicy Wood</i>	£7.85	£51.75
63. <b>Vintage 'Guimaraens'</b>   Fonseca 1998 Douro, Portugal 20.5% abv <i>Complex – Dark Chocolate – Deep Plum</i>	£11.45	£74.85

## SHERRY

We have a wonderful range of Sherries from Fernando de Castilla's Classic range. The Fino and Manzanilla are lovely pre dinner drinks. The Amontillado is a real treat if you like your Sherry darker and more complex whilst the Pedro Ximenez is like treacle!

---

	<b>100ml</b>	<b>Bottle</b>
64. <b>Fino</b>   Fernando de Castilla NV Jerez, Spain 15% abv <i>Bone Dry – Savoury - Nutty</i>	£5.60	£36.70
65. <b>Manzanilla</b>   Fernando de Castilla NV Sanlúcar de Barrameda 15% abv <i>Tangy – Citrus - Salty</i>	£5.60	£36.70
66. <b>Amontillado</b>   Fernando de Castilla NV Jerez, Spain 17% abv <i>Dry – Raisins – Dried Fruit</i>	£6.45	£42.40
67. <b>Pedro Ximenez</b>   Fernando de Castilla NV Jerez, Spain 15% abv <i>Super Sweet – Brown Spice – Christmas Cake</i>	£8.55	£56.20

---

