



A company owned and run by its employees

# Wine List

Apéritif	Glass	1/2 Bottle	Bottle
Alegria Manzanilla 15% alc Alegria is the perfect light, dry aperitif wine to accompany oysters and seafood. Manzanilla is the most popular wine in Andalucia with tapas and seafood. Oysters and Alegria is a marriage made in heaven!	50ml £2.25	£13.80	

## Champagne and Sparkling Wines

Joseph Perrier Cuvée Royale Brut Champagne 'Joseph' is a particularly refreshing Champagne making it a delicious, dry aperitif and the perfect partner for shellfish and seafood.	125ml £8.95	£25.55	£42.90
Bollinger Special Cuvée A classic, full bodied, hand-crafted, dry champagne. It is superb as an aperitif and with seafood.			£66.40
Prosecco Valdobbiadene, Rizzardi, Veneto, Italy A fine, fresh, dry Italian sparkling wine with a delicate palate from the local Prosecco grapes. A wonderful aperitif!			£30.60
Sacred Hill Brut, Australia A good, fruity, not overly dry sparkler which is excellent with shellfish and fish.			£19.95

## White Wines

<i>French</i>			
Sauvignon /Colombard Vin de Pays Gascogne – 2008 Selected for its crisp, fresh Sauvignon style, this good value, dry house wine is an excellent partner for our seafood dishes.	£4.35		£16.30
Gros Plant du Pays Nantais – 2007/8 A very dry, light wine with a degree of sharpness. It is the perfect wine with oysters and all shellfish. Specially selected and bottled under the Loch Fyne label.	£5.05	£11.20	£19.35
Chardonnay Vin de Pays, Marques de Goulaine, Loire Valley – 2006/7 A most attractive easy drinking, dry, smooth wine to accompany a variety of dishes.	£5.35	£11.75	£20.40
Muscadet sur lie, Domaine des Dorices – 2007/8 A dry, very refreshing, zesty wine which is the wine of choice with shellfish and seafood in the bistros and restaurants of Nantes.		£11.75	£21.45
Macon Blanc Villages 'Les Abatiales' Burgundy An excellent example of uncomplicated, dry, medium bodied French Chardonnay. A versatile wine to accompany most seafood.			£23.50
Gewürztraminer, Michel Leon, Alsace – 2006/7 A smooth, dry wine a rich grapey finish. A fine match for Bradan Rost and smoked salmon.	£7.10		£27.55
Sancerre, Christian Salmon – 2007/8 A wonderfully fresh and zesty Loire Sauvignon Blanc with a perfumed aroma, rich fruit flavours and a hint of gun-smoke on the finish.		£22.00	£38.80
Chablis, William Fèvre – 2006/7 A superb example of the unique dry wine from vineyards east of Paris. It is wonderfully clean with concentrated fruit and minerality on the full palate and the long finish. A great seafood partner!		£23.45	£40.85
Meursault 'Les Clous', Bouchard Père et Fils – 2006/7 Outstanding fuller bodied, dry Burgundy which is particularly good with any richer seafood dishes.			£61.30
<i>Australian</i>			
Sacred Hill Semillon/Chardonnay – 2007/8 An attractive, dry, medium-bodied wine with citrus and peach flavours that make an excellent seafood partner.	£4.95		£18.35
Vita Novus Estate Riesling, Palandri, Western Australia – 2005 The crisp and clean mineral fruit palate of this wine makes it an ideal partner for shellfish and simple fish.	£6.10		£23.45

<i>New Zealand</i>	Glass	1/2 Bottle	Bottle
Marlborough Sauvignon, Jane Hunter, Blenheim – 2007/8 Jane Hunter, 2003 World Wine Woman, produces outstanding, award winning, dry, New Zealand Sauvignon with layers of very fresh fruit flavours.			£29.65
Lofthouse Sauvignon Blanc, Marlborough – 2008 Blessed with an extra dollop of intensely verdant, textbook pea-pod and asparagus charged pizzazz, this wine (from ex-BBC film-makers Rod & Di Lofthouse) is alive with pristine curranty fruit.	£7.10		£30.00
<i>Chilean</i>			
Santa Helena Sauvignon – 2008/9 A very fresh, crisp, easy drinking, good value wine.	£4.60		£16.85
Touchstone Sauvignon Blanc – 2007/8 Touchstone wines each deliver the distinctive and expressive character typical of the grape variety. Here, the tropical fruit character of new world Chardonnay is perfectly captured. Full-bodied, with a soft, creamy finish.	£5.05		£19.35
Adobe Sauvignon Blanc – 2007/8 Vibrant, refreshing, floral gooseberry fruits with a sprightly finish.	£5.05		£19.30
<i>Italian</i>			
DOC Friuli Grave Pinot Grigio – 2006/7 Friuli-Grave sits to the north of Venice and the marginal growing conditions here make grapes with plenty of character and balance. The resulting wine has a rose petal nose with pears and apricots.	£6.10		£23.45
<i>South African</i>			
Cape Dream Chenin A soft dry wine with an attractive floral bouquet and a refreshing finish.			£18.90
<b>Rosé Wines</b>			
<i>South African</i>			
Pinotage Rosé, Delheim Estate – 2008/9 The rosé wine has a mouth watering, fresh, crisp style, with ripe fruit flavours and the perfect partner for naturally oily fish like salmon and Bradan Rost.	£5.85		£21.45
<i>Italian</i>			
Chiarretto Bardolino, Guerrieri Rizzardi – 2007/8 A fine single estate, dry Bardolino rosé, a lovely wine with cherry and strawberry scents and very attractive fruit and good balance.	£6.65		£25.55
<b>Red Wines</b>			
Santa Helena Cabernet Sauvignon – 2007 A dry, easy drinking, good value, unoaked wine with attractive soft fruit and berry fruit flavours.	£4.60		£16.85
Nathaniel Johnston Reserve Claret (House Red) From a family of Scots who settled in Bordeaux in the early 1700's. It is made from Merlot and Cabernet grapes in a very fresh, fruity style.	£6.10	£12.20	£20.40
Touchstone Merlot (Chile) – 2007/8 Alvaro Espinosa can certainly get an astonishing amount of flavour from his grapes. Full of smooth, jammy black cherry and plum fruits it has good length too.	£5.05		£19.35
VDP dOc 'Pure' Pinot Noir, Chateau de Brau (France) – 2007 Super-ripe, black cherry fruits, and a super-soft palate neatly intertwined with smooth tannins. Very seductive!	£6.65		£25.50
Solora Shiraz, Western Australia – 2005/6 A fresh and fruity, medium bodied wine with attractive spice notes and elegance from the Western Australian climate and good grape selection.	£5.60		£20.40
Rioja Crianza Banda Azul, Paternina, Spain – 2004 A medium bodied, medium oaked Rioja with the classic flavours from Tempranillo, Garnacha and Mazuelo grapes.			£24.50

Sweet Wine and Port	Glass	1/2 Bottle	Bottle
Vat 5 Botrytis Semillon, De Bortoli, South Australia – 2005 Light bodied with peach and apricot flavours and a creamy texture with fresh cleansing acidity. Delicious with sweets and soft cheeses and also a very interesting option with oysters.	125ml £6.65	£17.90	
Graham's Late Bottled Vintage – 2001 A well balanced Port full of fruit and a touch of spice. The ideal partner for cheese and chocolate.	50ml		£3.60

## Spirits

Malt Whisky – Springbank, Glenmorangie, Macallan	25ml	£3.60
Gin, Bacardi, Vodka, Whisky	25ml from	£2.35
Vermouth	50ml	£2.25

## Digestifs

Drambuie, Cointreau, Tia Maria, Loch Fyne Liqueur	25ml	£2.35
Baileys	50ml	£2.35

## Armagnac

Janneau VSOP A smooth, oak aged Armagnac from Gascony with a minimum age of seven years. France's oldest spirit.	25ml	£3.60
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## Beer, Stout, Cider

Please ask your waiter/waitress.

## Soft Drinks

Coca Cola, Diet Coke		£1.55
Strath Lomond – still or sparkling	750ml	£3.30
Fruit Juice		£1.55
Mixers		£1.30
Fentimans Victorian Lemonade	275ml	£1.99
Fentimans Ginger Beer	275ml	£1.99
Fentimans Orange Jigger	275ml	£1.99

We try to ensure vintages are as above however these may change. Wines – alcohol content 10-15% by volume, glass size 175ml. Whisky, gin, bacardi and vodka are served in 25ml measures or multiples thereof. Alcohol content between 38% and 45% by volume.