

LOCH FYNE®

OYSTER BAR

Many of the vineyards represented on our list were discovered by our founding partner, Johnny Noble, seen here with his good friends the Boullault family examining their vines in Muscadet. The Boullaults make the Gros Plant which is such a perfect match for Loch Fyne Oysters. Johnny died in 2002 but our links with the vineyards have continued, as we aim to provide a unique and eclectic mix of wines, chosen specially to complement the dishes we serve.



Thank you for visiting our Oyster Bar located in these farm buildings since 1988.

Our Farm Shop is also open seven days a week and our Loch Fyne Direct service can deliver goods to your home or as a gift on your behalf.

Visit us online at www.lochfyne.com

Find us on Facebook and Twitter and keep in touch.

Loch Fyne Oysters Ltd., Clachan, Cairndow, Argyll PA26 8BL
A Company owned and run by its employees.

wine list



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Wine List

Apéritif

	Glass	1/2 Bottle	Bottle
Alegria Manzanilla 15% alc	50ml £2.60	£15.50	
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!			

Champagne and Sparkling Wines

Joseph Perrier Cuvée Royale Brut Champagne	1/4 bottle £14.95	£28.50	£46.50
‘Joseph’ is a particularly refreshing Champagne making it a delicious, dry aperitif and the perfect partner for shellfish and seafood.			
Bollinger Special Cuvée			£70.00
A classic, full bodied, hand-crafted, dry champagne. It is superb as an aperitif and with seafood.			
Sacred Hill Brut, Australia			£27.20
A good, fruity, not overly dry sparkler which is excellent with shellfish and fish.			

White Wines

<i>French</i>			
Sauvignon /Colombard Vin de Pays Gascogne – 2009	£4.30		£16.95
Selected for its crisp, fresh Sauvignon style, this good value, dry house wine is an excellent partner for our seafood dishes.			
Gros Plant du Pays Nantais – 2009	£5.50	£13.35	£21.90
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.			
Chardonnay Vin de Pays, Marques de Goulaine, Loire Valley – 2008	£5.35	£12.30	£21.50
A most attractive easy drinking, dry, smooth wine to accompany a variety of dishes.			
Muscadet sur lie, Domaine des Dorices – 2009		£14.30	£24.80
A dry, very refreshing, zesty wine which is the wine of choice with shellfish and seafood in the bistros and restaurants of Nantes.			
Victor Berard Chablis – 2009			£32.00
This is classic Chablis at its delicious, mouth-watering finest. A marked zesty freshness and a broad, creamy texture come together to make for a concentrated, elegant white.			

Australian

Yalumba Y Series Viognier – 2009/10	£7.00		£28.00
From its intense lime-scented aromas to its flavours of soft apricot and ginger, this wine oozes personality and has an irresistible charm. A wonderful combination with smoked seafood.			

New Zealand

Marlborough Sauvignon, Jane Hunter, Blenheim – 2009/10	£8.40		£33.60
Jane Hunter, 2003 World Wine Woman, produces outstanding, award winning, dry, New Zealand Sauvignon with layers of very fresh fruit flavours.			
Lofthouse Sauvignon Blanc, Marlborough – 2009	£8.60		£34.50
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.			

Chilean

Santa Helena Sauvignon – 2010	£4.50		£17.70
A very fresh, crisp, easy drinking, good value wine.			
Touchstone Sauvignon Blanc, Organic Wine – 2010	£5.50		£21.80
Touchstone wines each deliver the distinctive and expressive character typical of the grape variety. Here, the tropical fruit character of new world Sauvignon is perfectly captured. Full-bodied, with a soft, creamy finish.			

Italian

DOC Friuli Grave Pinot Grigio, Organic Wine – 2009/10	£6.10		£24.50
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.			

Spain

Wild Thing Sauvignon Blanc, Organic Wine – 2009/10	£4.65		£18.95
A generous Sauvignon Blanc from La Mancha, Spain, with a lot of flavour; green apple, pawpaw fruits and a fine backbone of acidity. Helps raises funds for the Born Free Foundation with every bottle sold. Thank you!			
Vine Esmeralda, Torres – 2010	£5.55		£22.50
An unusual but delicious blend of 85% Moscatel and 15% Gewürztraminer. Lovely delicate honey and fresh grape fruit characters are tempered by the zip and spice of a little Gewürztraminer.			

Rosé Wines

<i>South African</i>			
Pinotage Rosé, Delheim Estate – 2010/11	£5.80		£23.30
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 <i>Bradan Rost</i> .			

Red Wines

Santa Helena Cabernet Sauvignon – 2009	£4.50		£17.70
A dry, easy drinking, good value, unoaked wine with attractive soft fruit and berry fruit flavours.			
Nathaniel Johnston Reserve Claret (House Red)	£5.70	£13.80	£23.50
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.			
Touchstone Merlot, Organic Wine (Chile) – 2009/10	£5.50		£21.80
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.			

Port

Graham's Late Bottled Vintage – 2005	50ml £3.90		
A well balanced Port full of fruit and a touch of spice. The ideal partner for cheese and chocolate.			

Spirits

	Glass	1/2 Bottle	Bottle
Malt Whisky – Springbank, Glenmorangie, Macallan	25ml		£3.90
<i>(Please enquire about our Malt of the Month)</i>			
Gin, Bacardi, Vodka, Whisky		25ml from	£2.65
Vermouth		50ml	£2.50
<i>Digestifs</i>			
Drambuie, Cointreau, Tia Maria, Loch Fyne Liqueur		25ml	£2.90
Baileys		50ml	£2.90

Armagnac

Janneau VSOP		25ml	£3.90
A smooth, oak aged Armagnac from Gascony with a minimum age of seven years. France's oldest spirit.			


Beers, Stout and Cider

Fyne Ales from our local brewery – Highlander, Maverick, Avalanche and Pipers Gold
Please ask your waiter/waitress.

Soft Drinks

Coca Cola, Diet Coke			£1.80
Still or Sparkling Water		750ml	£3.40
Fruit Juice			£1.55
Mixers			£1.30
Fentimans Victorian Lemonade		275ml	£2.20
Fentimans Ginger Beer		275ml	£2.20
Fentimans Orange Jigger		275ml	£2.20

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.

 Wine from vineyards founded by Scottish families.

All our wines are available to purchase in our Farm Shop