

Pre-dinner Suggestions  
*(Light and dry)*

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|--|-------|
| #1 Strawberry Chamberyzette / Prosecco<br><i>Bright / Fresh</i>                  | £7.50 |
| #2 Grand Marnier / Bitters / Sugar / Blanc de Blanc<br><i>Decadent / Moreish</i> | £7.50 |
| #3 Hayman's Old Tom Gin / Cucumber / Prosecco<br><i>Refreshing / Botanical</i>   | £7.50 |

Accompaniments  
*(Easy to get along with)*

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|---|-------|
| #4 Elements of Islay Peat / Pineapple / Honey / Lemon / Sparkling Water<br><i>Smoky / Sweet</i> | £8.50 |
| #5 Ford's Gin / Yellow Chartreuse / Blueberry Shrub / Sparkling Water<br><i>Herbal / Sharp</i>  | £7.50 |

After Dinner Indulgence  
*(Boozy and Stirred)*

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|---|-------|
| #6 Michter's Rye / Amer Picon / Sugar / Bitters<br><i>Rich / Spice</i>                  | £8.50 |
| #7 Buffalo Trace Bourbon / Cocchi Torino / Campari<br><i>BitterSweet / Rich</i>         | £8.50 |
| #8 Hayman's Old Tom Gin / Cocchi Torino / Maraschino / Bitters<br><i>Sweet / Smooth</i> | £8    |
| #9 H by Hine Cognac / Bitters / Sugar / Absinthe<br><i>Luxurious</i>                    | £9    |

## White

*175ml / 250ml / 500ml / Bottle*

Grillo 'Vitese' <i>Colomba Bianca, Italy - Stone fruit, ginger, lime</i>	£5.80 / £7.70 / £15.40 / £23
Viognier Winemakers Reserve <i>Berton Vineyard, Australia - Nectarine, Peach, Jasmine</i>	£6.25 / £8.40 / £16.80 / £25
Albarino Coral Do Mar <i>Pazo Do Mar, Spain - Floral, Citrus, Zesty</i>	£7 / £9.35 / £18.70 / £28
Sauvignon Blanc <i>Saint Clair, New Zealand - Passionfruit, Guava, Blackcurrant</i>	£7.50 / £10 / £20 / £30
Pomino Bianco <i>Frescobaldi, Italy - Floral, Apricot, Quince</i>	£35
Riesling <i>Dopff Au Moulin, France - Floral, Steely, Fresh</i>	£37
Pinot Gris <i>Paringa Estate, Australia - Pear, Spice, Citrus</i>	£39
Montagny Les Reculerons <i>Chateau De Chamilly, France - Creamy, Apricot, Fresh</i>	£45

## Red

*175ml / 250ml / 500ml / Bottle*

Nero D'Avola 'Vitesè' <i>Colomba Bianca, Italy - Spice, Damson, Plums</i>	£5.75 / £7.70 / £15.40 / £23
Primitivo 'Il Pumo' <i>San Marzano, Italy - Cherry, Rosemary, Vanilla</i>	£6.25 / £8.40 / £16.80 / £25
Pinot Noir Reserve Special <i>Gerard Bertrand, France - Cherry, Raspberry, Spice</i>	£7 / £9.35 / £18.70 / £28
Malbec <i>Piattelli Vineyards, Argentina - Smooth, Refined, Spice</i>	£7.50 / £10 / £20 / £30
Merlot <i>Saint Clair, New Zealand - Fleshy, Vanilla, Plum</i>	£35
Apostrophe Possessive Red <i>Larry Cherubino, Australia - Black fruits, Spice, Plum</i>	£35
Rioja Gran Reserva <i>Quasar, Spain - Savoury, Complex, Long</i>	£37
Cru Bourgeois Medoc <i>Chateau Preuillac, France - Silky, Balanced, Elegant</i>	£42

## ROSE

175ml / 250ml / 500ml / Bottle

6 eme Rose <i>Gerard Bertrand, France - Toffee, Candied, Long</i>	£6 / £8 / £16 / £24
Pinot Gris Rose <i>Saint Clair, New Zealand - Strawberry, Dry style</i>	£29

## SPARKLING

125ml / Bottle

Prosecco DOC <i>Amata, Italy - Apple, Pear, Citrus</i>	£6 / £28
Brut Blanc De Blanc <i>Domaine Moutard Diligent, France - Fresh, Zesty, Elegant</i>	£6.50 / £29

## CHAMPAGNE

Brut Tradition <i>Champagne Lelarge-Pugeot, France - Apricot, Orange Zest, Walnuts</i>	£49
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## BEERS

Black Isle Goldfinch IPA	£3.95
Fraoch Amber Ale (500ml)	£4.60
Birds & Bees Golden Summer Ale (500ml)	£4.50
Barneys Red Rye	£4.00
Barneys Pale Ale	£3.95

We will always have a rotating draught beer from our neighbours at Barneys Brewery.  
Please ask our staff what we have on today.