

Wines

Whites

	175ml	250ml	Bottle
1. Il Barroccio Bianco [Garganega], Veneto, Italy [12.0%] Classic Venetian elegance, subtle and delicate fruit with a nutty edge.	£5.50	£7.00	£20.00
2. Sauvignon Blanc, Rosario, Central Valley, Chile [12.5%] From the 147-year old Vina San Pedro Winery. Elegant, zesty and bright with a stylish herbaceous edge.	£5.50	£7.00	£22.50
3. Sanziana Pinot Grigio, Recas Cramele, Banat, Transylvania, Romania [12%] A refreshing look at a pinot grigio from one of Romania's top wineries. Floral with some nice spice elements and a crisp, clean and zesty backbone. FOOD MATCH - Ham hock arancini	£6.00	£8.00	£24.00
4. Bosstok Chenin Blanc, Paarl, South Africa [14%] A proper chenin - quince, tropical fruits and honey on the nose, with a drier flavour on the palate. Juicy and clean with an underlying citrusy tang.			£27.50
5. Sauvignon Blanc, Ana, Michiel Eradus, Marlborough, New Zealand [12.5%] Typical Kiwi Sauvignon, plenty of upfront 'grass, green fruit and veg' on a fresh, tropical fruit zingy palate. FOOD MATCH - Smoked salmon salad, marinated goat's cheese, and Peterhead-landed haddock			£29.50
6. La Combe de Grinou Blanc, Sémillon-Sauvignon, Chateau Grinou Bergerac, France [12%] Produced organically, this wine is fresh, bright and lively with a gorgeous depth of mixed orchard fruits, leading to a medium-bodied, 'food friendly' palate on a dry, zesty finish. FOOD MATCH - Ham hock arancini, smoked duck breast salad, and marinated goat's cheese			£27.50
7. Chardonnay, Vina Mar, Casablanca Valley, Chile [13%] Nicely judged Chilean Chardonnay from the cool climate region of Casablanca Valley - a real mix of citrus and tropical fruits. FOOD MATCH - Ham hock arancini and escalope of salmon			£28.50

Rosé

8. Le Petit Ballon Rosé, Plaimont, Comte Tolosan, France [12.5%] Good colour with bags of summer fruit aromas on a dry, juicy palate.	£5.50	£7.00	£20.00
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Reds

9. Il Barroccio Rosso [Nero d'Avola], Sicily, Italy [13%] Irresistible south Italian quaffer... bags of fruit, guts and character.	£5.50	£7.00	£20.00
10. Cabernet Sauvignon, Rosario, Central Valley, Chile [13.5%] Flavoursome black fruit purity layered with herbal complexity and a rich, rounded palate and length. FOOD MATCH - Beef	£5.50	£7.00	£22.50
11. Malbec, Chamuyo, Mendoza, Argentina [13.5%] Oozing fleshy, chunky dark fruit flavours crying out for beef under all its guises. FOOD MATCH - Beef			£24.00
12. Sanziana Pinot Noir, Recas Cramele, Banat, Transylvania, Romania [12.5%] Elegant pinot aromatics of violets and cherry with a lovely light to medium-bodied crunchy weight. This wine works well with lighter game, such as chicken, pork and more complex fish dishes. FOOD MATCH - Smoked duck breast salad, oven roasted corn-fed chicken breast and baked leek, wild mushroom and feta wellington			£24.00
13. Corney & Barrow Rioja, Bodegas Zugober, Northern Spain [13.0%] Classic Rioja with a modern angle and glorious muscle, fruit purity and freshness. FOOD MATCH - Slow cooked lamb shank and braised daube of beef			£27.50

Continued over



Reds Continued

14. Soraie, Cecilia Beretta, Veneto, Italy [13.5%] £30.00

A 'baby Amarone' in all but name ... using the appassimento process of drying the grapes to accentuate flavour and weight, a firm favourite at Porterhouse. Warm, comforting, silky and medium bodied. **FOOD MATCH - Oven roasted corn-fed chicken breast, slow cooked lamb shank and braised daube of beef**

15. Chateau Saint-Aubin, Bordeaux, France [12.5%] £35.00

A very attractive 'claret' bursting with a blueberry and blackberry compote, with a fresh structure on a mouth-filling palate and finish. Perfect with beef, venison and lamb. **FOOD MATCH - Beef, slow cooked lamb shank and braised daube of beef**

16. L'Ostal de Souquet, Carignan Old Vines, Languedoc, France [13%] £25.00

A cracking bottle of deeply coloured, flavoured and silky red from two plots of old Carignan vines in the highly-respected Haut-Minervois region. A lovely concentration of dark fruits dominates throughout, with fragrant herbal, savoury and liquorice notes on the edge. **FOOD MATCH - Beef, slow cooked lamb shank and braised daube of beef**

Fizz

By the Glass Bottle

17. Prosecco, Cecilia Beretta, Veneto, Italy £7.50 £27.50

Citrus and orchard fruit blossom aromas on a zesty, fresh and lively palate. **FOOD MATCH - Peterhead-landed haddock**

18. Spumante Rosé, Cecilia Beretta, Veneto, Italy £7.50 £27.50

From one of the top Prosecco producers, Le Colture. Red fruits and floral notes, fresh and lively with a crisp, clean finish.

Half Bottle

19. Guy de Chasse, Grand Cru, NV, Champagne, France £24.00 £45.00

Fabulous Grand Cru Champagne from one of the region's hidden gems. Dry, elegant with underlying muscle.

20. Laurent-Perrier, Brut, NV, Champagne, France £65.00

One of the great Grande Marques brands. Consistently outstanding.



Try a *Glen* GARIOCH Malt Whisky



Our Local Whisky Partners...

10yrs £4.00 ∴ 12yrs £4.50 ∴ 15yrs £6.00



Or a dram from our selection of Malt Whiskies

Malt Whisky

Lagavulin 16yrs	£6.00	Balvenie Double Wood 12yrs	£5.00
Glenmorangie 10yrs	£4.50	Highland Park 12yrs	£4.50
Glenkinchie 12yrs	£5.00	Dalmore 12yrs	£5.00
Oban 14yrs	£5.00	Dalmore Tay Dram	£4.50
Cragganmore 12yrs	£5.00	Talisker 10yrs	£4.50
Laphroig 10yrs	£5.50	Macallan Gold	£4.50
Jura 10yrs	£4.00	Glendronach 12yrs	£4.50
Glenfiddich 12yrs	£4.50	Benromach 10yrs	£4.50
Glenlivet 12yrs	£4.50		

