



**Halibut/Fletan/
Fletan/Ippoglosso/
Heilbutt/
大比目鱼**



**Turbot/Rodaballo/
Rombo
Chiodato/Steinbutt/
多宝鱼**



**Monkfish/Lotte/
Rape/Coda di Rospo/
Seeteufel/
安康鱼**



**Brill/Barbue/
Barbada/Rombo
Liscio/Glatthead/
菱平鱼**



**Dover Sole/Sole/
Lenguado/Sogliola/
Seezunge/多佛尔鲽鱼**



**Haddock/Aiglefin/
Eglefino/Eglefino/
Schellfisch/黑线鳕**



**Seabass/Bar/Lubina/
Spigola/Wolfsbarsch/
海鲈鱼**



**Sea Bream/Dorade/
Dorada/Orata/
Goldbrasse/加吉鱼**



**Mussel/Moule/
Mejillon/Mitili/
Meismuschel/
贻贝**



**Oyster/Huitre/Ostra/
Ostrica/Auster/牡蛎**



**Scallop/Coquille
Saint-Jacques/Viera/
Copsanta/
Jakobsmuschel/扇贝**



**Langoustine/Norway
Lobster/Langoustine/
Cigala/Scampo/
Kaisergranat/
海螯虾 (=挪威龙虾)**



**Lobster/Homard/
Bogavante/Astice/
Hummer/龙虾**



**Brown Crab/
Tourteau/Buey de
Mar/Ganchio di Mare/
Taschenkrebs/
法国面包蟹**



**Squid/Calmar/
Calamar/Calamaro/
Kalmar/鱿鱼**



In the cool clear waters of the Lynn of Lorne and its surrounding sea lochs, the finest shellfish in the world thrives. EE-USK has access to this fantastic produce. Our shellfish is exclusively local. Below we list the names of our fishermen and the area they fish.

Oysters are grown from seed by [Caledonian Oysters](#) on the shores of Loch Creran. Their Pacific oysters are graded according to weight. Ours are 75g minimum and at least 3 years old. They have a passion for their livestock and are rightly proud of their product.

Langoustines are caught by our master mariner [David Fraser AKA Toastie](#) from the waters and sea lochs surrounding Oban and the nearby islands. Thankfully, he works seven days a week in the summer, sometimes in dreadful weather.

Crabs & Lobsters are harvested around the rocky coastline of the island of Luing by [Neil MacQueen and his family](#) on a daily basis. Neil selects his finest examples for us and delivers them live to our kitchen.

Our native **Blue Mussels** are farmed in the beautiful waters of Loch Leven by [James MacLean](#). James has been supplying mussels to EE-USK for over 20 years.

Scallops are supplied by a variety of merchants who source their produce from the waters around the West Coast of Scotland.

White fish halibut, lemon sole, haddock, monkfish, hake and seabass are sourced through various agents who are as passionate as we are about provenance and quality.

Our award winning **Smoked Salmon** and **Smoked Trout** is supplied by the renowned [Inverawe Smokery](#). As a family, they have been smoking salmon for over 40 years.

Our **Scotch Beef** is supplied by [Alister Jackson](#), our local butcher. The Jackson family have been supplying Oban for over 85 years. Ali has been buying his beef exclusively from Whitehouse farm, Stirling, for over 20 years. We are sure they have passed the test of time.

Hot Smoked Salmon is supplied by the [Argyll Smokery](#). They have won numerous awards for their produce including the prestigious and coveted Great Taste gold award.



Champagne Cocktails Great with Fish!

Kir Royal <i>Glass of Champagne with a dash of Cassis liqueur.</i>	£9.95
Fraise or Framboise Royal <i>Glass of Champagne with a dash of strawberry or raspberry liqueur.</i>	£9.95
Lady Macbeth <i>Champagne with a splash of port and a twist of lemon.</i>	£10.25
Paradise Found <i>Champagne with a dash of cherry brandy and a maraschino cherry.</i>	£10.95
Moonlight <i>Champagne with pineapple juice, a splash of vodka and a melon ball.</i>	£10.95
Classic Champagne Cocktail <i>Champagne with a dash of Cognac, Angostura bitters and a sugar cube.</i>	£10.95

Arbikie

Here at Ee-usk we take great pride in selecting the finest local produce with sustainability always in mind. As a result we have teamed up with the like minded people at Arbikie who share our ethos and grow everything they need to make the finest spirits on site at Arbikie Farm outside Arbroath. Why not try one of their award winning, farm to bottle spirits and see how good helping our planet tastes!

Nadar Gin, 43% <i>Meaning nature in gaelic, the worlds first climate positive gin. Hints of lemongrass, ginger and lime leaves makes this the perfect serve with our Thai fishcakes.</i>	£5.15
Strawberry Vodka, 50% <i>Made from Angus strawberries that give each bottle a unique flavour, always packs a punch! Try it with an Eeusk fishcake and cucumber mayo.</i>	£7.10



Spirits

Gordons 37.5%	£2.80
The Botanist 46%	£3.80
Hendricks Gin 41.4%	£3.80
Warners Rhubarb Gin 40%	£3.90
Smirnoff Vodka 37.5%	£2.80
Ketel One Vodka 40%	£3.20
Bacardi Blanca Rum 37.5%	£2.80
Captain Morgan's Spiced Rum 37.5%	£2.80

Mixers & Soft Drinks

Coca-Cola, Diet Coke Bottle	£2.25
Fever Tree <i>Indian tonic, Refreshing light tonic, Elderflower tonic, Lemonade, Ginger ale, Soda water</i>	£2.25
Appletiser	£2.95
Bottle Irn-Bru	£2.25
Ginger Beer	£1.95
San Pellegrino Lemon and Mint	£2.25
San Pellegrino Orange	£2.25
Belvoir Sparkling Elderflower Presse	£2.95
Belvoir Raspberry Lemonade	£2.95
Still/Sparkling Mineral water 750ml	£3.95
Fruit Juice <i>Orange, Apple, Cranberry, Pineapple, Tomato</i>	£1.95
Fruit Juice & Lemonade	£2.45



By the Glass

Sparkling & Champagne

125ML

1. Prosecco Spumante Brut

£5.45

La Cavea, Veneto, Italy

2. Blanc de Blancs

£7.90

Raventós i Blanc, Catalunya, Spain

3. Classic Cuvée Brut

11.90

Rathfinny Wine Estate, Southern England

4. Brut Réserve

13.90

Charles Heidsieck, Champagne, France

Perfect match with oysters.



Gold Medal Winner at: Sommelier Wine Awards/International Wine Challenge

Trophy Winner at: Decanter World Wine Awards

White Wine

125ML

175ML

5. Organic Macabeo

3.90

4.90

Familia Castaño, Murcia, Spain

6. Catarratto

4.10

5.10

Casa Mia, Sicily, Italy

8. Cachapoal Valley Chardonnay

4.40

5.70

Sanama Reserva, Cachapoal Andes, Chile

9. Western Cape Fairtrade Chenin Blanc

4.50

5.90

Liberty Fairtrade, Western Cape, South Africa

12. Picpoul de Pinet

5.30

6.70

Baron de Badassière, Languedoc, France

13. Pinot Grigio

5.50

6.90

Ponte del Diavolo, Friuli-Venezia Giulia, Italy

16. Muscadet Sèvre et Maine Sur Lie

6.00

7.80

Château du Coing de St. Fiacre, Loire, France

Classic match with the mussels.



18. Marlborough Sauvignon Blanc

6.90

8.90

Kim Crawford, Marlborough, New Zealand

21. 'Enchanted Garden of the Eden Valley'

7.90

9.80

Riesling

Dandelion Vineyards, South Australia

N.B. 10% service charge will be added for parties of 8 or more.



By the Glass

White Wine

125ML

175ML

22. Pinot Gris Réserve

8.20


10.30

 Cave de Hunawihr, Alsace, France
Try with the Thai fishcakes.

24. Rías Baixas Albariño

8.90

11.50

 Lagar de Pintos, Galicia, Spain
Classic match with the EE-USK fish selection.

25. Chablis

9.40

11.90

Domaine de L'Enclos, Burgundy, France

Rosé Wine

125ML

175ML

32. Organic Rosado

3.90

4.90

Familia Castaño, Murcia, Spain

33. 'Estérelle' Côtes de Provence

7.20

9.10

Château du Rouët, Provence, France

Red Wine

125ML

175ML

34. Organic Monastrell

3.90

4.90

Familia Castaño, Murcia, Spain

35. Cachapoal Valley Merlot

4.40

5.70

Sanama Reserva, Cachapoal Andes, Chile

36. Mendoza Malbec

5.30


6.70

Kaiken Clásico, Mendoza, Argentina

37. Rioja Negra

6.80

8.70

 Izadi Larrosa, Rioja, Spain
Goes best with the sirloin steak.

38. Fleurie

9.00


11.70

Dominique Morel, Beaujolais, France

39. Pinot Noir

13.20

16.70

 Bodega Garzón Single Vineyard,
Maldonado, Uruguay
Perfect with the fillet steak.



To Start

Local Mussels	£9.95
<i>In white wine, cream, shallots and garlic butter with crusty bread.</i>	
Bigger bowl to share	£13.95
<i>In white wine, cream, shallots and garlic butter with crusty bread.</i>	
Taster Platter (for two)	£18.65
<i>Two salmon and prawn parcels, two Thai fishcakes, a pile of local mussels.</i>	
Loch Creran Oysters (fresh every day)	£2.20 each
1/2 Dozen	£13.00
Dozen	£25.00
Scallops	£11.95
<i>Seared scallops with mornay sauce.</i>	
Scallops and Chorizo	£12.95
<i>Seared scallops with chorizo and lemon butter.</i>	
Gratin	£7.95
<i>Choose from Scallop Gratin, Hake Gratin or Smoked Haddock and baked egg Gratin.</i>	
An EE-USK Fishcake	£7.95
<i>Fresh and smoked salmon blended with potato served with salad and cucumber mayo.</i>	
Smoked Salmon	£10.95
<i>Smoked salmon from the local smokehouse with salad, marie rose dip and granary bread.</i>	
Smoked Haddock Chowder	£8.95
<i>Our rich and creamy soup served with crusty bread.</i>	
Whole Dressed Crab	£12.95
<i>With side salad and marie rose dip.</i>	
Thai Fishcakes	£8.75
<i>With chilli and ginger dressing and salad.</i>	
Smoked Salmon and Prawn	£10.95
<i>Local smoked salmon with langoustine tails in a marie rose sauce.</i>	
Salmon Mousse	£8.95
<i>Fresh and smoked salmon blended with cream and lemon juice served with toast.</i>	
Smoked Trout	£9.95
<i>Locally smoked trout served with salad and granary bread.</i>	
Deep Fried French Brie (V)	£6.95
<i>Brie dipped in fresh breadcrumbs served with redcurrant jelly and green salad.</i>	

Filletted fish may still contain bones despite our best efforts.

N.B. 10% service charge will be added for parties of 8 or more.



Main Courses

Halibut £23.95

Oven baked fillet of halibut, served with creamed leeks and potato gratin.

King Scallops £23.95

Seared local scallops served with potato gratin, vegetables and mornay sauce.

Two EE-USK Fishcakes £14.95

Fresh and smoked salmon blended with potato, served with salad and cucumber mayo.

add chips +£3.00

Thai Fishcakes £14.95

With side salad, EE-USK chips and chilli and ginger dressing.

Sea Bass £19.95

With creamed leeks and savoury mash.

Seafood Platter £23.95

Oysters, langoustines, cracked crab claw, smoked salmon, mussels and a scallop, served with salad and cocktail sauce.
Occasionally we may be required to substitute one of the seafood items listed above with a suitable alternative. We will let you know if this is the case.

EE-USK Fish Selection £23.95

Hake, Seabass and a fish of the day, oven baked and served with a mussel sauce, vegetables and potato gratin.

Grand Platter (for two) £120.00

6 oysters, half lobster, dressed crab, king scallops, langoustines, Thai fishcakes, smoked salmon, mussels, fresh salmon, crab claws.

Salmon Mornay Gratin £17.95

Poached salmon fillet topped with cheese, breadcrumbs and a creamy mornay sauce, served with EE-USK chips and vegetables.

add queenies +£4.00

add peeled prawn tails +£4.00

Monkfish in Batter £17.95

Deep fried Monkfish in batter served with EE-USK chips, salad and homemade tartare sauce.

Langoustines £24.95

Locally caught langoustines with mixed leaves. Cold in shell with cocktail sauce or warm and split with garlic butter.

Haddock in Batter or Breaded £14.95

Served with EE-USK chips, salad and homemade tartare sauce.

Mussels and Chips £13.95

Local mussels cooked in white wine, cream, shallots and garlic butter served with EE-USK chips.

Trio of Salmon (served cold) £16.95

Hot smoked salmon, cold smoked salmon and fresh salmon served with horseradish cream, salad and EE-USK chips.

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Main Courses

Seafood Salad	£13.95
<i>A tossed salad crabmeat with peeled langoustines tails, queenies and pickled calamari</i>	
Seafood Penne	£17.95
<i>Penne pasta with mussels, fresh salmon and queenies in a light and creamy sauce with white wine and shallots.</i>	
Scotch Beef	
<i>Served with EE-USK chips, salad and onion rings.</i>	
Sirloin 12oz	£27.95
Fillet 8oz	£29.95
add queenies +£4.00	
add langoustines +£8.00	
add both +£11.00	
add Pepper Sauce + £3.00	
Whole Dressed Crab	£15.95
<i>Served with cocktail sauce, EE-USK chips and salad.</i>	
Half a Lobster	POA
<i>Served either warm with garlic butter or cold with cocktail sauce, EE-USK chips and salad on the side.</i>	
add Thermidor sauce +£4.00	
Kids Haddock in Batter	£8.50
<i>Served with EE-USK chips, salad and homemade tartare sauce.</i>	
Hake with Mussel Sauce	£16.95
<i>Served with savoury mash and salad.</i>	
Lemon sole in Batter	£17.95
<i>Served with EE-USK chips and salad.</i>	
Sweet Potato, Spinach and Feta Lasagne (V)	£12.95
<i>Served with salad.</i>	

Side Orders

(Available with any dish)

EE-USK Chips	£3.00	Crusty Bread (2 rolls)	£1.00
Creamed Leeks	£3.50	Vegetables	£3.50
		(Peas, leeks & courgettes)	
Mussel Sauce	£3.50	Potato Gratin	£3.50
Mixed Leaves	£4.95	Onion Rings	£3.00

We are very happy to switch any accompaniment to another from our menu.
If you would like to do so please do not hesitate to ask.

Filletted fish may still contain bones despite our best efforts.

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Home Made Desserts

Sticky Toffee Pudding £7.95
With cream and ice cream.

 Enjoy with a glass of Sauternes from Château Delmond £8.00

Lemon Cheesecake £6.95
With fresh cream.

Crème Brûlée £6.95
With vanilla essence.

 Perfect with our `Mylitta` Tokaji Noble Late Harvest from Dobogó £9.90

Bailey's Bread and Butter Pudding £7.95
With fresh cream and ice cream.

Chocolate Mousse £6.95

Dessert Platter £10.95
A bitesize selection of chocolate mousse, lemon cheesecake, crème brulee and homemade meringue

1 Scoop of Scottish Dairy Ice Cream £2.20

2 Scoops £3.60

3 Scoops £4.90


Choose from vanilla, chocolate or strawberry.

Liqueur Coffee £6.95
Baileys, Tia Maria, Gaelic, Irish, Cointreau and Cognac

Dessert Wine 75ML


40. Sauternes 8.00

Château Delmond, Bordeaux, France
Apricot, honey and peach notes mix with citrus peel.

 **Sticky toffee pudding.**

41. 'Mylitta' Tokaji Noble Late Harvest 9.90

Dobogó, Tokaj, Hungary
Concentrated aromas of blossom, candied pineapple and apricot.

 **Try with crème brulee.**

Filletted fish may still contain bones despite our best efforts.

N.B. 10% service charge will be added for parties of 8 or more.



George Mewes of Glasgow Cheese Selection

Cheese Selection

2 cheeses	£7.95
3 cheeses	£9.40
4 cheeses	£10.75



The drinks listed below work extremely well with cheese:

Tawny Port - £3.90 (50ml)
Taylor's LBV Port - £4.50 (50ml)

Morbier

WHAT IT TASTES LIKE: *rich, creamy, nutty, fruity, bold, complex and sweet, buttery milky finish. Strong aroma and elastic paste.*

TEXTURE: *semi-soft, slightly elastic, supple, washed rind*

MILK: *unpasteurised cow's milk*

Appleby's Cheshire

WHAT IT TASTES LIKE: *buttery, savoury and slightly salty with a clean zesty lemon finish, dense and slightly crumbly.*

TEXTURE: *buttery*

MILK: *unpasteurised cow's milk*

Isle of Mull Cheddar

WHAT IT TASTES LIKE: *full-bodied, feisty, complex, sharp, yeasty, tangy and fruity.*

TEXTURE: *chewy and creamy*

MILK: *unpasteurised cow's milk*

Baron Bigot

WHAT IT TASTES LIKE: *buttery, mushroomy, Brie-style rich, substantial paste, bloomy rind, creamy on the outside to almost chalky within. Smooth, delicate and silky texture and complex, long lasting flavours.*

TEXTURE: *creamy, smooth, soft and soft-ripened*

MILK: *unpasteurised cow's milk*

Colston Basset Stilton

WHAT IT TASTES LIKE: *rich, strong, full, tangy and spicy with hints of cocoa on the finish. Luscious, creamy texture.*

TEXTURE: *blue, rich buttery and full-bodied*

MILK: *unpasteurised cow's milk*

Dorstone

WHAT IT TASTES LIKE: *lemony-fresh flavour and a hint of goat. Nutty, bloomy blue rind, mousse-like texture.*

TEXTURE: *creamy and fluffy*

MILK: *unpasteurised goat's milk*



Wine List

Sparkling & Champagne

125ML

BOTTLE

1. Prosecco Spumante Brut

5.45

30.00

La Cavea, Veneto, Italy

An elegant bouquet with aromas of apples and pears.

2. Blanc de Blancs

7.90

46.00

Raventós i Blanc, Cataluña, Spain

A gentle, citrus and mineral-inflected wine with a persistent finish.

3. Classic Cuvée Brut

11.90

59.00

Rathfinny Wine Estate, Southern England

A zesty acidity tempered by the wine's creamy texture.

4. Brut Réserve

13.90

75.00

Charles Heidsieck, Champagne, France

Complex pastry aromas, with apricot, mango, pistachio and almond.

Perfect match with oysters.

Gold Medal Winner at: Sommelier Wine

Awards/International Wine Challenge

Trophy Winner at: Decanter World Wine

Awards



White Wine

125ML

175ML

BOTTLE

5. Organic Macabeo

3.90

4.90

20.00

Familia Castaño, Murcia, Spain

A bright, fresh and fruity wine with notes of citrus and pear.

6. Catarratto

4.10

5.10

21.00

Casa Mia, Sicily, Italy

Fresh peach, apricot and grapefruit flavours and a crisp finish.

7. Viognier IGP Côtes de Thau

22.00

Baron de Badassière, Languedoc, France

Fresh almond and honey perfumes with flavours of guava and apricot.

8. Cachapoal Valley Chardonnay

4.40

5.70

23.00

Sanama Reserva, Cachapoal Andes, Chile

Tropical aromas of peach and pineapple with hints of honey.

9. Western Cape Fairtrade

4.50

5.90

24.00

Chenin Blanc

Liberty Fairtrade, Western Cape, South Africa

Aromas of tropical fruit are balanced by a crisp and fresh acidity.

10. IGP Côtes de Gascogne

25.00

Duffour Père et Fils, South West France

Vibrant peach and exotic fruit give way to an aromatic finish.

N.B. 10% service charge will be added for parties of 8 or more.



Wine List

White Wine

125ML 175ML BOTTLE

- | | | | |
|---|-------------|-------------|--------------|
| 11. Vinho Verde Loureiro/Alvarinho | | | 26.00 |
| Azevedo, Vinho Verde, Portugal
<i>A lovely, fresh and zippy wine boasting ripe citrus and stone fruits.</i> | | | |
| 12. Picpoul de Pinet | 5.30 | 6.70 | 27.00 |
| Baron de Badassière, Languedoc, France
<i>Youthful with fresh, crisp apple and a touch of citrus on the nose.</i> | | | |
| 13. Pinot Grigio | 5.50 | 6.90 | 28.00 |
| Ponte del Diavolo, Friuli-Venezia Giulia, Italy
<i>Elegant on the palate with ripe pears, a touch of sherbet and a nutty note balanced by the characteristic freshness of wines from Friuli.</i> | | | |
| 14. Rioja Verdejo | | | 29.00 |
| El Coto, Rioja, Spain
<i>Intense aromas of fresh citrus and tropical fruit alongside fennel notes.</i> | | | |
| 15. Touraine Sauvignon Blanc | | | 30.00 |
| Domaine Joël Delaunay, Loire, France
<i>Expressive nose of tropical fruits, blackcurrant leaf, grapefruit and peach.</i> | | | |
| 16. Muscadet Sèvre et Maine Sur Lie | 6.00 | 7.80 | 31.00 |
| Château du Coing de St. Fiacre, Loire, France
<i>With a pure fresh fruit character.</i>
Classic match with mussels. | | | |
| 17. Beneventano Falanghina | | | 33.00 |
| Vesevo, Campania, Italy
<i>White flowers and white melon with mineral notes and a touch of honey.</i> | | | |
| 18. Marlborough Sauvignon Blanc | 6.90 | 8.90 | 35.00 |
| Kim Crawford, Marlborough, New Zealand
<i>Tropical fruit with a juicy palate of lifted citrus and crushed herbs notes.</i> | | | |
| 19. Vouvray Sec | | | 37.00 |
| Château Moncontour, Loire, France
<i>Classic green apple and white blossom notes.</i>
Goes best with whole dressed crab. | | | |
| 20. Txakoli | | | 39.00 |
| Bodega Agerre, Basque Country, Spain
<i>Green apple and fresh lemon notes that a balanced by a vibrant acidity and sea-salty spritz.</i>
Perfect match with the taster platter. | | | |
| 21. 'Enchanted Garden of the Eden Valley' Riesling | 7.90 | 9.80 | 40.00 |
| Dandelion Vineyards, South Australia
<i>Classic aromatics of citrus zest, candied peels and hints of dragon fruit.</i> | | | |

N.B. 10% service charge will be added for parties of 8 or more.



Wine List

White Wine

125ML 175ML BOTTLE

- | | | | | |
|---|---|-------------|--------------|---------------|
| | 22. Pinot Gris Réserve | 8.20 | 10.30 | 41.00 |
| | <i>Cave de Hunawihr, Alsace, France</i> | | | |
| | <i>Deep pale yellow with pear and floral aromas and smoky hints.</i> | | | |
|  | Try with the Thai fishcakes. | | | |
| | 23. Vermentino di Sardegna | | | 43.00 |
| | <i>Antonella Corda, Sardinia, Italy</i> | | | |
| | <i>Fragrant and intense with aromas of orange blossom, grapefruit, lemon, sage and capers, balanced by a vibrant acidity on the palate.</i> | | | |
|  | Perfect match for the langoustines. | | | |
| | 24. Rías Baixas Albariño | 8.90 | 11.50 | 45.00 |
| | <i>Lagar de Pintos, Galicia, Spain</i> | | | |
| | <i>Scented with zesty citrus aromatics and a saline trace on the finish.</i> | | | |
|  | Classic match with the EE-USK fish selection. | | | |
| | 25. Chablis | 9.40 | 11.90 | 47.00 |
| | <i>Domaine de L'Enclos, Burgundy, France</i> | | | |
| | <i>Bright with lifted fruit and waxy with a touch of lemon zest.</i> | | | |
| | 26. 'Louro Do Bolo' Valdeorras Godello | | | 49.00 |
| | <i>Rafael Palacios, Galicia, Spain</i> | | | |
| | <i>Lovely flinty character on the nose that gives way to a fresh note of wild mountain flowers.</i> | | | |
|  | Goes best with the halibut. | | | |
| | 27. Marlborough Wild Sauvignon | | | 56.00 |
| | <i>Greywacke, Marlborough, New Zealand</i> | | | |
| | <i>Stone fruits, patisserie aromas and fresh herbs with a hint of smoke.</i> | | | |
| | 28. 'Le Vignoble des Sarrottes' Sancerre | | | 67.00 |
| | <i>Domaine Sautereau, Loire, France</i> | | | |
| | <i>Aromas of candied citrus, white stone fruit, mango and pineapple.</i> | | | |
| | 29. Pouilly-Fuissé En Bertillonne | | | 75.00 |
| | <i>Domaine du Roc des Boutires, Burgundy, France</i> | | | |
| | <i>A fragrant nose with aromas of apricot, peach and hints of fennel.</i> | | | |
| | Try with the scallops and chorizo. | | | |
| | 30. Santa Rita Hills Chardonnay | | | 97.00 |
| | <i>Racines, California, USA</i> | | | |
| | <i>Fragrant and ethereal aromas of grapefruit, peach and subtle spice.</i> | | | |
|  | Goes best with the grand platter. | | | |
| | 31. Puligny-Montrachet | | | 126.00 |
| | <i>Domaine de Montille, Burgundy, France</i> | | | |
| | <i>Notes of citrus oil, white flowers, fresh pastry and beeswax.</i> | | | |



Wine List

Rosé Wine

125ML 175ML BOTTLE

32. Organic Rosado

3.90 4.90 20.00

Familia Castaño, Murcia, Spain

Vibrant aromas of ripe red berry fruit, pink apple and hints of rose petal are met with a juicy fruit flavours and a refreshing acidity.

33. 'Estérelle' Côtes de Provence

7.20 9.10 36.00

Château du Rouët, Provence, France

A bright and fresh rosé with aromas of ripe citrus and white blossom.

Red Wine

125ML 175ML BOTTLE

34. Organic Monastrell

3.90 4.90 20.00

Familia Castaño, Murcia, Spain

Intense ripe red fruits and liquorice hints. Silky and fruit-forward.

35. Cachapoal Valley Merlot

4.40 5.70 23.00

Sanama Reserva, Cachapoal Andes, Chile

Flavours of fresh plum, damson and a hint of chocolate.

36. Mendoza Malbec

5.30 6.70 27.00

Kaiken Clásico, Mendoza, Argentina

Strawberries and cherries with spicy notes and menthol aromas.

37. Rioja Negra

6.80 8.70 34.00

Izadi Larrosa, Rioja, Spain

Vibrant red fruit perfume and floral notes of lavender and wild herbs.



Goes best with the sirloin steak.

38. Fleurie

9.00 11.70 46.00

Dominique Morel, Beaujolais, France

Easy to drink with plenty of red fruit aromas and flavours.

39. Pinot Noir

13.20 16.70 66.00

Bodega Garzón Single Vineyard, Maldonado, Uruguay

Bright, elegant and expressive wine with aromas of cherries and roses.



Perfect with the fillet steak.



Malt Whisky

	AGE	ORIGIN	25ML
Oban - 43% <i>Lightly smoked and oaky, notes of marmalade, toffee apples and pear cider.</i>	14yr old	W.Highlands	£6.00
Oban Distiller's Edition - 43% <i>Sweet honey notes, tangy finish.</i>	14yr old+	W.Highlands	£7.00
Oban Little Bay <i>Rich, fruity, malty, dark chocolate, oak spice finish.</i>		W.Highlands	£8.00
Oban Distillery Exclusive Bottling - 48%		W.Highlands	£11.00
Oban - 43% <i>Smooth sweetness, Spicy finish.</i>	21yr old	W.Highlands	£40.00
Auchentoshan - 40% <i>Sweet, peachy, buttery, oak spice.</i>	12yr old	Lowlands	£5.00
Glenkinchie - 43% <i>Nutty and fruity, light oak finish.</i>	12yr old	Lowlands	£4.25
Aberlour - 40% <i>Notes of Christmas cake and cinnamon.</i>	12yr old	Highlands	£5.00
Clynelish - 46% <i>Spicy and floral with a honey finish.</i>	14yr old	Highlands	£4.95
Dalwhinnie Distiller's Edition - 43% <i>Malty, nutty, vanilla with a smoky finish.</i>	15yr old+	Highlands	£6.25
Glengoyne - 40% <i>Sweet, toffee, popcorn aromas with a liquorice finish.</i>	10yr old	Highlands	£4.00
The Glenlivet - 43% <i>Orange peel, gentle cinnamon spice with a toasted finish.</i>	18yr old	Highlands	£9.00
Glenmorangie Original - 40% <i>Lemon sherbet, apricots and honey.</i>	10yr old	Highlands	£4.00
Old Pulteney - 40% <i>Chocolate and vanilla, fruity and smoky.</i>	12yr old	Highlands	£5.25

N.B. 10% service charge will be added for parties of 8 or more.



Malt Whisky

	AGE	ORIGIN	25ML
Royal Lochnagar - 40% <i>Ginger, creamy, toasted spices.</i>	12yr old	Highlands	£4.25
Balvenie Doublewood - 40% <i>Gentle spice with vanilla, dry but sweet finish.</i>	12yr old	Speyside	£5.75
Benromach Organic - 43% <i>Sweet, malty, peppery with a smooth finish.</i>		Speyside	£4.25
Cardhu - 40% <i>Rich and sweet, apple and pear, smooth finish.</i>	12yr old	Speyside	£4.50
Cardhu - 40% <i>Fruity richness, smooth with bitter chocolate notes.</i>	15yr old	Speyside	£6.25
Cragganmore - 40% <i>Floral, stone fruits, rich with a light smoky and sweet finish.</i>	12yr old	Speyside	£4.50
Glen Elgin - 43% <i>Honey and coffee, malty finish.</i>	12yr old	Speyside	£4.50
Knockando - 43% <i>Earthy, notes of honey and malty finish.</i>	12yr old	Speyside	£4.25
Macallan Gold - 40% <i>Raisins, baked apple, panna cotta, smooth finish.</i>		Speyside	£5.00
The Singleton of Dufftown - 40% <i>Buttery toast, zesty and spicy, fruity finish.</i>	12yr old	Speyside	£4.50
Strathmill - 43% <i>Mixed herb, zesty with a fruity finish.</i>	12yr old		£5.20
Inchgower - 43% <i>Fruity and spicy, smooth and salty finish.</i>	14yr old		£5.50
Benrinnes - 43% <i>Good sweetness, peaty, biscuity, dry finish.</i>	15yr old		£5.75

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Malt Whisky

	AGE	ORIGIN	25ML
Auchroisk - 43% <i>Light, fresh, citrusy with a smooth finish.</i>	10yr old		£5.20
Teaninich -43% <i>Pleasant dryness, sugary, coffee, citrus with a grassy finish.</i>	10yr old		£5.50
Blair Athol - 43% <i>Good body, malty and sweet, bittersweet finish.</i>	10yr old		£5.50
Isle of Jura - 40% <i>Floral, citrus, long malty finish.</i>	10yr old	Islands: Jura	£4.50
Highland Park - 40% <i>Fresh, light grassiness, citrus, well balanced sweetness.</i>	12yr old	Islands: Orkney	£4.25
Highland Park - 43% <i>Rich, honey and peat with a soft, long finish.</i>	18yr old	Islands: Orkney	£14.00
Talisker - 45.8% <i>Sweet, peaty, smoky and peppery finish.</i>	10yr old	Islands: Skye	£5.15
Talisker Distiller's Edition - 45.8% <i>Soft peat smoke, black pepper, chocolate and raisins with rich finish.</i>	10yr old+	Islands: Skye	£6.00
Ardbeg - 46% <i>Peat, vanilla lemon and lime with a bonfire finish.</i>	10yr old	Islands: Islay	£5.40
Bowmore - 40% <i>Smokey, touch of honey, peat and smoke finish.</i>	12yr old	Islands: Islay	£4.00
Bruichladdich Islay Barley (Unpeated) - 50% <i>Rich, buttery, malty brown sugar and custard. Crisp and fresh finish.</i>		Islands: Islay	£4.95
Bunnahabhain - 46.3% <i>Caramel and nutty, cinnamon, long peppery finish.</i>	12yr old	Islands: Islay	£4.95

N.B. 10% service charge will be added for parties of 8 or more.



Malt Whisky

	AGE	ORIGIN	25ML
Caol Ila - 43% <i>Peppery, vanilla and toffee lead to a dark and smoky finish.</i>	12yr old		£5.25
Caol Ila Distiller's Edition - 43% <i>Peaty and medicinal, fruity and fragrant with a long peaty finish.</i>	12yr old	Islands: Islay	£8.00
Lagavulin - 43% <i>Sweet spices, malty and spicy finish with peat smoke.</i>	16yr old	Islands: Islay	£7.25
Lagavulin Distiller's Edition- 43% <i>Cherry, almond and dark chocolate, maritime peat and menthol to finish. Finishing period in Pedro Ximenez casks.</i>		Islands: Islay	£10.00
Laphroaig - 40% <i>Unique Islay peaty richness, bold smoky taste and a hint of seaweed.</i>	10yr old	Islands: Islay	£4.95
Laphroaig Quarter Cask - 48% <i>Full bodied and rich, very long woodsmoke and peaty finish.</i>		Islands: Islay	£5.15



Hot Drinks

Americano	£1.80
Espresso	£1.80
Macchiato	£2.00
Latte	£2.20
Cappuccino	£2.20
Mochaccino	£2.40
Black with Cream	£2.40
Liquor Coffee	£6.95
Single Malt Coffee	from £7.95
Any of the above with an extra shot of espresso, add £0.60. All of the above are available decaffeinated.	
Tea	£2.00
English Breakfast - Earl Grey - Assam - Green - Decaf - Lemon & Ginger - Camomile - Peppermint	
Hot Chocolate	£2.50

Mixers & Soft Drinks

Coca-Cola, Diet Coke Bottle	£2.25
Fever Tree	£2.25
<i>Indian tonic, Refreshing light tonic, Elderflower tonic, Lemonade, Ginger ale, Soda water</i>	
Appletiser	£2.95
Bottle Irn-Bru	£2.25
Ginger Beer	£1.95
San Pellegrino Lemon and Mint	£2.25
San Pellegrino Orange	£2.25
Belvoir Sparkling Elderflower Presse	£2.95
Belvoir Raspberry Lemonade	£2.95
Still/Sparkling Mineral water 750ml	£3.95
Fruit Juice	£1.95
<i>Orange, Apple, Cranberry, Pineapple, Tomato</i>	
Fruit Juice & Lemonade	£2.45

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