

# B Y T H E G L A S S

CHAMPAGNE	125ml	Bottle
Perrier Jouët Grand Brut	£9.5	£55
Moët & Chandon Brut Imperial N.V	£10.5	£60
Veuve Cliquot Yellow Label N.V	£11.5	£65
Moët & Chandon Rosé Imperial N.V	£12.5	£70

PROSECCO	125ml	Bottle
Divici Prosecco	£5	£25
Follador Prosecco Rosé Brut	£6	£30

WHITE WINE	175ml	250ml	Bottle
Deal Waal Young Vines, Stellenbosch, Sauvignon Blanc (ZA)	£4.25	£6	£18
Cosmina, Banat, Pinot Grigio (RO)	£4.5	£6.5	£19

RED WINE	175ml	250ml	Bottle
Valdemoro, Valle Central, Cabernet Sauvignon (CL)	£4.25	£6	£18
Le Bel Olivier, South France, Grenache-Merlot (FR)	£4.5	£6.5	£19

ROSÉ	175ml	250ml	Bottle
La Jaglerie, Marcel Martin d'Anjou, Medium Rosé (FR)	£5	£7	£21

# S M A L L P L A T E S

## 3 PLATES FOR £10

### PANKO POACHED EGG

{V}

£4

A soft poached egg, encased in crispy panko breadcrumbs and accompanied with a creamed nutmeg spinach

[2|4|7]

**Pairs magnificently with our Divici Prosecco**

### PIZZA FRITTA

{V}

£4

Pizza parcels, stuffed with ricotta and sun blushed tomatoes, served with our in-house bloody mary ketchup

[2|7]

**Paired with our Cabernet Sauvignon**

### WILD MUSHROOM SPRING ROLLS

{V}

£4

Wild mushrooms & bean sprouts sealed in a crispy wonton wrap, served with a chilli & garlic dip

[2|4]

**Enjoy this dish with our fantastic Pinot Grigio**

### LEMON & GINGER SALMON BITES

{GF}

£4

Salmon cooked in lemon & ginger and placed on a bed of edamame beans seasoned with Maldon sea flakes and olive oil

[5|13]

**Try these with a succulent glass of Veuve Cliquot**

### TEMPURA CHICKEN STRIPS

£4

Chicken breast strips marinated in toasted sesame oil & coated in a tempura batter. Served with a sweet soya dip

[2|13]

**Enjoy with a glass of Moët & Chandon Brut**

### BRISKET ROLL

£6.5

Coffee laced roast brisket of beef, rolled in a Yorkshire pudding wrap and served with an old-style mushroom based ketchup

[2|4|7]

**Marries excellently with our Cabernet Sauvignon**

### SCALLOP BRUSCHETTA

£7

Seared scallops, livened with lime zest and placed on toasted brioche with a spicy Kim Chi spread

[2|7|8]

**Elegantly paired with our d'Anjou Rosé**

### DUCK NOODLE SALAD

{V}

£7.5

In house smoked duck breast, with a warm noodle salad, vegetables and a plum dressing

[2|4|9]

**Combines fantastically with our Grenache-Merlot**

### CHEESE BOARD - SERVES TWO

{V}{GF}

£12.5

A selection of Scottish cheeses, served with onion chutney & celery & carrot crudatés

[1|7]

**Paired with our Grenache-Merlot**