

WHITE WINE

Sauvignon Blanc
Santa Luz, Chile
175ml Gls £5.25, Btl £20.00

Chardonnay
Marcel Martin, France
175ml Gls £5.25, Btl £20.00

Pinot Grigio
La Dellina, Sicily
175ml Gls £5.25, Btl £20.00

Chenin Blanc
Kanu, South Africa
175ml Gls £5.75, Btl £24.75

Sancerre
Domaine Bonnard, France
175ml Gls £8.95, Btl £39.50

Chablis
William Fevre, France
175ml Gls £8.95, Btl £39.50

RED WINE

Merlot
Santa Luz, Chile
175ml Gls £5.25, Btl £20.00

Shiraz Viognier
Les Templiers, France
175ml Gls £5.25, Btl £20.00

Rioja
Paternina, Spain
175ml Gls £5.65, Btl £24.25

Cabernet Sauvignon Merlot
Buitenverwachting, South Africa
175ml Gls £6.75, Btl £28.95

Pinot Noir
Stoneburn, New Zealand
175ml Gls £8.95, Btl £39.50

ROSÉ WINE

Grenache Rose
Chateau Routas, France
Gls £5.25, Btl £20.00

DRAUGHT BEER

Staropramen
Pint £4.15, Half Pint £2.20

Belhaven
Pint £3.95, Half Pint £2.10

Guinness
Pint £3.95, Half Pint £2.10

BOTTLED BEER

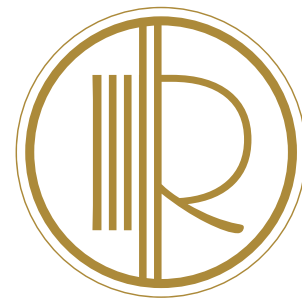
Deroni £3.95
Traditional Italian pale lager

Joker IPA £5.25
Created from a complex layer of malts and blended hops, this well balanced IPA delivers satisfaction every time. 5%

Blue Moon £5.25
Belgian-style wheat ale. It is a refreshing, medium-bodied, unfiltered Belgian-style wheat ale spiced with fresh coriander and orange peel 5.4%

Becks Blue £3.00
Beck's Blue is a light, crisp and refreshing non-alcoholic alternative to beer, with no compromise on taste

Asahi £3.95
Japanese dry lager. Quick clean finish. 5.2%



Bar Meals & Wine List



CHAMPAGNE

Brut Rogano
175ml Gls £9.95, Btl £49.75, Magnum £95.00

Brut Rosé
175ml Gls £12.00, Btl £65.00

Demi-Sec
Btl £65.00

Blanc de Blancs
Btl £80.00

Vintage 2004
Btl £90.00

Josephine 2004
Btl £150.00

OYSTERS

Six	£15.50
Nine	£22.00
Twelve	£28.50
Natural	
Chilled with <i>Champagne</i> <i>mignonette and caviar</i>	

Chilled
with *raspberry & lime vinaigrette*

Rockefeller
with *spinach and Parmesan*

Mornay
with *gratinated cheese sauce*

Deep Fried in Polenta
with *horseradish cream*

Moules Marinière* £11.50
**subject to availability*

Plate of Sliced £10.50
Loch Fyne Smoked Salmon

Chilled Seafood Platter
For one £12.50/For two £25.00

*Reserving booths prior to arrival
is not possible, please ask bar staff
about availability.*

STARTERS

Rogano Fish Soup with <i>rouille and parmesan croutons</i>	£4.50
Soup of the Day	£3.75
Classic Prawn Cocktail	£6.25
Parfait of Chicken Livers with <i>brioche, pistachio and shallot marmalade</i>	£6.25

MAINS

Plaice Coujons <i>hand cut chips and tartar sauce</i>	£12.00
Battered or Breaded Haddock <i>hand cut chips, mushy peas and tartar sauce</i>	£12.50
Haggis Neeps & Tatties <i>whisky sauce</i>	£12.50
Crab Cakes <i>with lightly spiced tomato salsa and smoked tomato coulis</i>	£11.00
Chicken Caesar Salad <i>with croutons, anchovies and pancetta</i>	£8.50
Poached Fillet of Scottish Salmon <i>with orange fennel and potato salad</i>	£13.00

SANDWICHES

*All sandwiches come on brown
bread unless stated*

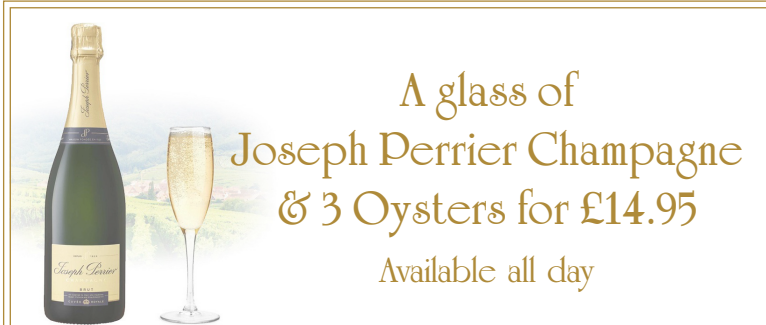
Prawn Marie Rose	£6.50
Loch Fyne Scottish Smoked Salmon	£6.50
Smoked Chicken & Bacon <i>with mustard mayonnaise</i>	£6.50
Goats Cheese & Piquillo Pepper <i>with sunblushed tomato and watercress</i>	£6.50
Egg Mayonnaise	£6.25
Rare Roast Beef <i>with horseradish</i>	£6.50
Sandwich of the Day	£6.50
Soup & Half Sandwich	£6.95
Rogano Fish Soup & Half Sandwich	£7.50

DESSERTS

Crème Brûlée	£5.50
Sticky Toffee Pudding <i>with vanilla ice cream</i>	£5.50
Eton Mess	£5.00
Selection of Scottish Cheese	£7.25

COFFEE & TABLET

Espresso	£2.25
Americano	£2.95
Cappuccino	£3.25
Filter Coffee	£2.50



A glass of
Joseph Perrier Champagne
& 3 Oysters for £14.95
Available all day