

## WHITE WINE

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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 Delfina, Sicily*  
175ml Gls £5.25, Btl £20.00

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

Chablis  
*William Fèvre, France*  
175ml Gls £8.95, Btl £39.50

## RED WINE

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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

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

## DRAUGHT BEER

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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

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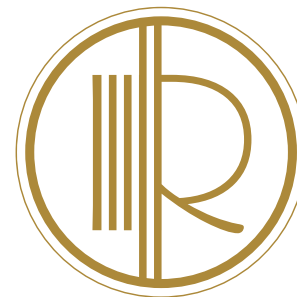
Peroni £3.95  
*Traditional Italian pale lager*

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%*

Beck's 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

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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 £2.75 each

Loch Fyne or Cumbrae

Natural

Smoked Caviar & Mignonette

Soy & Ginger

Citrus & Honey

Mornay

Rockefeller

Steamed Shetland Mussels £12.00

*garlic and parsley white wine cream sauce, soda bread*

Chilled Seafood Selection

*crayfish, smoked mussels, Norwegian prawns, Loch Fyne hot smoke & smoked salmon, pickled herring*

£12.50/ £25.00

## STARTERS

Soup of the Day £5.00

Rogano Fish Soup £5.50

Crayfish Cocktail £7.50  
*gem lettuce, cherry tomato, marie rose*

Chicken Liver Parfait £6.50  
*onion marmalade, toasted brioche*

## MAINS

Sole Goujons £12.50  
*frites, tartar sauce*

Battered or Breaded North Sea Haddock Fillet £13.25  
*hand cut chips, mushy peas, tartar sauce*

Highland Venison Stew £13.50  
*suet and herb dumplings, braised red cabbage*

Smoked Haddock Fish Cakes £9.00  
*poached hens egg, mornay sauce*

Cold Cut Chicken Caesar Salad £10.00  
*gem lettuce, anchovies, croutons, parmesan*

Chilled Poached Half Lobster Salad £27.00  
*mixed leaf, hand cut chips, garlic and lemon mayonnaise*

## SANDWICHES

*All sandwiches are served on brown bread unless otherwise stated*

Drawn Marie Rose £6.50

Loch Fyne Scottish Smoked Salmon £6.50

Coronation Chicken £6.50

Goats Cheese & Piquillo Pepper £6.50  
*sunblushed tomato, watercress*

Egg Mayonnaise £6.50

Rare Roast Beef £6.50  
*horseradish*

Sandwich of the Day £6.50

Soup & Half Sandwich £6.95

Rogano Fish Soup & Half Sandwich £7.50

## DESSERTS

Sticky Toffee Pudding £5.50  
*with vanilla ice cream*

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