



## CHAMPAGNE & SPARKLING

- 1. Prosecco, Il Fresco Villa Sandi, Veneto, Italy, NV** £35.00  
An elegant Prosecco with hints of flower blossom, wild apple and honey notes.
- 2. Bollinger, NV** (Half £40.00) £70.00  
The purest expression of Bollinger's style, a biscuity nose and a rich, balanced palate.

## WHITE

- 3. Sauvignon Blanc, Hidden Bay, Marlborough, New Zealand, 2017/18** £26.00  
Aromatic with lovely citrus fruit, gooseberry and green apple with ripe melon.
- 4. Sancerre, Christian Salmon, Loire, France, 2017/18** £42.00  
Clean and pure with a gooseberry and citrus infused nose.
- 5. Torrontes Finca La Colonia, Norton, Mendoza, Argentina, 2017/18** £25.50  
Intense aromas of white peach and jasmine. Pleasant and well balanced on the palate.
- 6. Viognier, Château Routas, Provence, France, 2018** £25.00  
Peach flavours dominate this medium-bodied white, which features honeydew melon.
- 7. Albariño, Pepa, Rías Baixas, Spain, 2017/18** £32.00  
Inviting hints of lemon grass and sea salt in a pure and fresh wine.
- 8. Rioja Blanco, Viura Verdejo, Conde de Valdemar, Spain, 2017/18** £25.95  
An expressive white wine bursting with white flowers, peach and citrus notes.
- 9. Grillo, Canapi, Sicily, Italy, 2015/16** £23.50  
Grillo is an indigenous grape variety to the island of Sicily. Crisp and refreshing.
- 10. Chablis, William Fèvre, Burgundy, France, 2016/17** £47.50  
An attractive minerality, steely but with a presence of ripe white fruits.
- 11. Gewurztraminer, Hugel, France, 2015** £45.00  
Vibrant aromas of white peach, lemon balm, rose, hawthorn, jasmine, freesia, lime tree and cherry blossom, lychee and pear.
- 12. Pouilly-Fuissé, Clos Reissier, Burgundy, France, 2016** £54.95  
Handpicked grapes reflect the care and attention given to this stunning, old vine wine.
- 13. Riesling Feinherb 'Essence' SA Prum, Mosel, Germany, 2017/18** £31.50  
This off dry Riesling expresses all that is wonderful about the Mosel.

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Please see the reverse of the menu for our house wines and champagnes



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RED

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- 14. Cockburns of Leith Vintage Reserve Claret, Bordeaux, France, 2015** £27.00  
A classically styled claret with blackcurrant fruit, fine, firm tannins.
- 15. Château Cissac, Haut Médoc, Bordeaux, France, 2014** £41.50  
One of the most consistent of Cru Bourgeois clarets. Cabernet dominated, offering deeper darker fruit flavours.
- 16. Carmenere Reserva, Loma Negra, Leyda Valley, Chile, 2017/18** £24.00  
A great mouthful of crunchy berry fruit. Robust flavours of earthy fruit to compliment the more robust menu.
- 17. Malbec Finca La Colonia, Norton, Mendoza, Argentina, 2018** £24.50  
Very soft with big ripe red fruit flavours and a peppery finish. Great example of the very popular Argentinean Malbec.
- 18. Pinot Noir, Giesen Estate, Marlborough, New Zealand, 2015/16** £28.95  
Brick red with a palate of soft raspberries and strawberries.
- 19. Pinotage, The Den, Coastal Region, South Africa, 2017** £30.00  
An intense fruit packed wine with savoury spice and toasty wood flavours.
- 20. Syrah, Domaine de la Baume, IGP Pays d'Oc, France, 2017/18** £29.95  
Ripe red fruit, black pepper, bilberry and violets greet you in this full and fruity Syrah.
- 21. Rioja Gran Reserva, Paternina, Spain, 2006/07** £42.00  
A true Gran Reserva style aged for 30 months in barrel. Drinking superbly right now.
- 22. Crozes-Hermitage 'Petite Ruche' Chapoutier, Rhône, France, 2015/16** £45.00  
A balanced palate with hints of spice and a pleasing, long finish.
- 23. Lirac 'St Valentin' Rocca Maura, France, 2016** £35.95  
Aromas of prunes, pitted fruit, morello cherries, plums, vanilla and mocha.
- 24. Châteauneuf-du-Pape, Domaine Condorcet, Rhône, France, 2016/17** £65.00  
Mainly from the succulent Grenache with a wee bit of spicy Syrah.

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DESSERT

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- 25. Chateau Haut Mouleye France, 2015** 50cl £33.95  
Nuances of honey and marmalade.

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