

Draught

Tennents Lager 4%	
	Pint / 1/2 Pint £3.50 / £1.75
Caledonian Best 3.2%	
	Pint / 1/2 Pint £3.50 / £1.75
Samuel Adams 4.8%	
	(schooner) 2/3 Pint £3.20
Harviestoun Schiehallion 4.8%	
	Pint / 1/2 Pint £4.10 / £2.05
Drygate Gladeye IPA 5.5%	
	Pint / 1/2 Pint £4.20 / £2.10
Magners 4.5%	
	Pint / 1/2 Pint £3.70 / £1.85

Bottles

Lager	
VB (Aus) 4.9%	£4.30
James Boag (Aus) 5%	£4.50
Brooklyn Lager 5.2%	£4.40
Moosehead 5%	£3.90
Tiger 4.8%	£3.65
Grolsch 5%	450ml £4.50
Corona 4.5%	£3.50
Peroni 5.1%	£3.50
Budweiser 4.8%	£3.50
Pale Ales/IPA's	
Little Creatures	
(Aus) 5.2%	£4.40
Coopers (Aus) 4.5%	£4.20
MacBeth 4.1%	500ml £4.40
Punk IPA 5.6%	£4.20
Single Wide IPA 5.7%	£4.30
Sierra Nevada 5.6%	£4.50
Lagunitas IPA 6.2%	£4.30
Wheat Beer/Ale/Stout	
Erdinger 5.3%	500ml £4.50
Estrella Inedit 4.8%	£4.10
Harviestoun Old	
Engine Oil 6%	£3.90
Guinness (surger can) 4.1%	£4.30

Other Bottles

Strongbow	£3.50
Rekorderlig (various)	£4.50
Smirnoff Ice	£3.60
Blue Wkd	£3.60

Non Alcoholic

Erdinger No-Alc	£3.40
Budvar No-Alc	£2.90
Pear Cider	£3.20

Soft Drinks/Mixers

Mineral Water	330ml £1.80
Mineral Water	700ml £3.50
Appletiser	£2.10
J20 (various flavours)	£2.20
Dr Pepper	£1.95
Red Bull	£2.80
Diet Irn Bru	£1.95
Pago Tomato	£2.20
Pago Pineapple	£2.30
Pago Cloudy Apple	£2.30

Fever Tree's

Tonic	£1.95
Slimline Tonic	
Mediterranean Tonic	
Lemon Tonic	
Sicilian Lemonade	
Ginger Beer	
Ginger Ale	

Juices

Small	Medium	Large
£1.40	£1.90	£3.00
Orange, Apple, Pineapple, Cranberry.		

Fountain Drinks

Small	Medium	Large
£1.35	£1.80	£2.90
Coke, Diet Coke, Irn Bru, Sunkist Lemon & Lime, Sunkist Orange, Vimto.		

Spirits

Vodka	
Absolut	£2.70
Grey Goose	£3.40
Arbikie	£3.00
Zubrowka	£2.90
Gin	
Scotland	
Tanqueray	£2.85
Tanqueray 10	£3.30
Hendricks	£3.00
Rock Rose	£3.15
Porters	£3.20
The Botanist	£3.20
Caorunn	£3.10
Edinburgh Gin	£3.05
England	
Portobello Road	£3.50
Sipsmiths	£3.50
Little Bird	£3.30
Martin Millar	£3.00
No.3 Gin	£3.15
Bombay Sapphire	£2.90
Bathtub Gin	£3.10
Beefeater 24	£3.20
Other	
Monkey 47 (Germany)	£3.40
Four Pillars (Australia)	£3.60
Elephant Gin (Germany)	£3.30
Gin Mare (Spain)	£3.30
Rum	
Bacardi	£2.70
O.V.D.	£2.70
Bundaberg	£3.20
Havana 3yr	£2.80
Havana Especial	£2.80
Havana No.7	£3.20
Ron Zacapa	£4.55
Morgans Spiced	£2.75
Whisky/Whiskey/Bourbon	
Blends	
Grouse	£2.65
Monkey Shoulder	£2.80
Single Malts	
Islay	
Laphroaig 10yr	£3.70
Bunnahabhain 12yr	£3.90
Speyside	
Aberlour 10yr	£3.50
Glenlivet 12yr	£3.80
Glenfiddich 12yr	£3.50
Glenfiddich 15yr	£3.80
The Macallan	£3.60
Singleton	£3.60
Highland	
Glenmorangie 10yr	£3.50
Dalmore 12yr	£3.80
Highland Park	£3.50
Other	
Jamesons	£2.90
Canadian Club	£2.80
Bourbon	
Jim Beam White	£2.80
Jim Beam Black	£3.00
Jack Daniel's	£2.80
Makers Mark	£2.90



Roos's Leap

THE DOWN-UNDER DINING EXPERIENCE

Drinks List

Sparkling Wine & Champagne

- 1 Botter Prosecco Spumante DOC** Bottle £22.95
Treviso, Italy
 Pale light yellow colour, with fine perlage, delicately fruity and a slightly aromatic bouquet. Well balanced and light body and harmonic at the taste.
- 2 Tiamo Prosecco Spumante** 187ml £6.75
Treviso, Italy
 Delicate, lightly floral with rich apple and pear notes, a great all-rounder. Perfect as an accompaniment to light dishes or seafood and excellent as an aperitif and a good base for your Bellinis.
- 3 Perrier Jouët** £42.95
Grand Brut NV, Champagne
 Produced in the Epernay region of Champagne, and dating back to 1811, Perrier Jouët consistently produces excellent Champagnes. The style is friendly and open, with a refreshing ripeness to the soft, appley fruit and a zesty mousse.
- 4 Chocolate Box Sparkling Moscato (White Chocolate)** £24.95
Barossa Valley, Australia
 This wine is very pale in colour, but the aromas are anything but understated, zooming out in full floral, orangy Muscat character. It is soft and sweet, balanced by citrusy acids on the finish.

White Wine

- 5 Franschhoek Cellar, Our Town**
Hall Chardonnay £18.25
Western Cape, South Africa 500ml £12.50
 Our Town Hall Chardonnay gives off beautiful pure and bright pineapple, lemon and lime fruit purity and intensity on both nose and palate with a perky balancing acidity to the frisky finish making this a gracious and engaging wine without oak. 175ml £4.50 125ml £3.25
- 6 Villa Rosella Tai/Pinot Grigio, IGT** £17.25
Veneto, Italy 500ml £11.50
 Pale light yellow colour with fresh with notes of white flowers and apple. The palate is harmonic, dry, soft and well-balanced - excellent with fish soups, grilled fish and courses based on mushrooms. 175ml £4.10 125ml £3.05
- 7 Boundary Hut Sauvignon Blanc** £22.95
Ohau, New Zealand 500ml £15.75
 New Zealands soil and climate are ideal for Sauvignon Blanc and this wine is a fine example with its wonderful concentration of fresh crisp fruit. Pear and gooseberry on the nose and the palate, the superb crunchy Granny Smith apple fruit, with tropical fruit notes, makes this an ideal partner to seafood. 175ml £5.75 125ml £4.15
- 8 The Pitmaster Viognier** £17.95
Limestone Coast, Australia 500ml £12.25
 The Viognier is a fresh and fruity style with a dry finish and a hint of aromatic fruit that balances well with lightly spiced and smoked fish and white meat. A perfect match for BBQ, chicken, grilled fish and salads. 175ml £4.40 125ml £3.10
- 9 Butterfly Ridge Riesling/Gewurztraminer** £19.95
South Australia 500ml £13.50
 Delightful perfume of roses from the Riesling and a kick of spice from Gewurztraminer. A little sweetness from the exotic fruit on the palate balanced perfectly with crisp acidity. 175ml £5.10 125ml £3.80
- 10 Picpoul de Pinet, Domaine Combe Rouge** £21.50
Languedoc, South of France
 The literal translation of the name Picpoul is 'lip-singer' on account of its refreshing nature, and this is certainly refreshing for all the right reasons - A bright star from Southern France, with wonderful pear and apple fruit - Heavenly match for seafood, especially shellfish.
- 11 Albert Bichot Chablis, Domaine Long-Depaquit** £29.95
Burgundy, France
 This Chablis shows classic mineral notes, followed by a fresh citrusy flavour and an excellent follow through. It naturally pairs well with smoked salmon and oysters. 125ml £3.80
- 12 Sancerre, Domaine Bonnard** £29.95
France
 A fresh and vivacious Sancerre, with lots of zesty fruit, good acidity and a long finish. It has an excellent balance between weight of fruit and acidity.
- 13 Three Amigos, MC Henry Hohnen** £31.25
Margaret River, Australia
 A nutty, silky wine with creamy fruit and exotic hints, Full and well balanced with oak this is a good interesting wine from David Hohnen, the founder of Cloudy Bay, in partnership with his daughter Freya Hohnen and his brother-in-law Murray McHenry.

Rose Wine

- 14 Villa Rosella Rosé Zinfandel, IGT** Bottle £17.95
Veneto, Italy 500ml £12.25
 A brilliant rose colour, the nose is pleasantly intense, with notes of strawberry and melon. Well-balanced on the palate. Excellent with fish dishes and white meat. 175ml £4.50 125ml £3.40
- 15 Belvino Pinot Grigio** £18.95
Rosatodi Pavia, Italy 500ml £12.75
 Slightly drier in style, full of fresh summer berry fruit aromas. 175ml £5.10 125ml £3.65

Red Wine

- 16 Goyenchea Syrah** £18.75
Argentina 500ml £12.60
 The Syrah vines at the La Vasconia property are all 60 years old and all the grapes are hand picked. The wine is full of ripe, juicy fruit with layers of gentle spices. 175ml £5.00 125ml £3.50
- 17 Navajas Tinto** £18.95
Rioja, Spain 500ml £12.75
 From a family producer, this is ripe and fruity with a smooth velvety texture, delicious cherry fruit and a background of toasty, smoky vanilla oak. 175ml £5.10 125ml £3.50
- 18 De Waal Merlot** £18.55
Stellenbosch, South Africa 500ml £12.55
 This is a velvety soft wine with flavours of creamy blackberries. A lighter bodied Merlot resulting in a perfect food wine which can also be enjoyed on its own. 175ml £4.95 125ml £3.55
- 19 Boundary Hut Pinot Noir** £22.95
Ohau, New Zealand 500ml £15.75
 Aromatic aromas of fresh mixed red berries with hints of chocolate raisins. This wine is light with a fresh fruit profile and a finely grained tannic structure. The palate is brimming with red cherries and plums. 175ml £5.75 125ml £4.15
- 20 Montañés Malbec** £19.75
San Rafael, Argentina 500ml £13.50
 Red ruby colour with violet hints, raspberry and spices on the nose. Showing round tannins and an easy finish on the palate, a great balance between wood and wine. Perfect to enjoy with a classic steak barbecue or pasta. 175ml £5.25 125ml £3.85
- 21 Chateau Brande-Bergere, Cuvée O'Byrne** £28.95
Bordeaux, France
 Powerful and complex nose with notes of undergrowth and a hint of smoke. A warm and vinous attack on the palate, full bodied with a nice structure, and dense tannins carrying on a long finish.
- 22 Mar da Palha Reserva** £21.95
Lisboa, Portugal
 Rich perfume with notes of very ripe black fruit and floral notes combined with vanilla. A rich full bodied wine that is rich and elegant with a long finish. Perfectly suited to Lamb, duck, entrecote, and spicy food and fantastic with cheese.
- 23 Simonsig 'the SMV'** £22.95
Stellenbosch, South Africa
 A blend of the Rhone varieties Shiraz, Mourvedre and Viognier, this is a chocolate masterpiece filled with dark berry and ripe cherry treats. These succulent, rich berry flavours are adorned with mocha aromas and wrapped in a smoky undertone. The velvety tannins combine the primary fruit and secondary wood elements, creating a lingering sweet spicy layer of decadence. Absolutely perfect with burgers and steaks.
- 24 Castelforte Valpolicella Superiore Ripasso** £27.95
Veneto, Italy
 A soft and smooth Ripasso with plenty of plum and prune fruit on the palate. Finish long with soft tannins. Wonderful with roasted and grilled red meats, stew and mature cheese
- 25 Chocolate Box Grenache/Shiraz/Mataro** £27.95
Barossa Valley, Australia (GSM)
 This blend of 36% Grenache, 34% Shiraz and Mataro has savoury oak, dark cherries and stewed rhubarb which dominate the wine. The palette has spice and cinnamon revealing a delicious, lingering finish.
- 26 Woodstock Pilot's View Shiraz** £31.95
McLaren Vale, Australia
 Dark berries, plum and chocolate nuances with some mint, vanilla and spice highlight the underlying savoury tones and well integrated oak characters. Supple, textured tannins leave you wanting more. Enjoy with Rib eye fillet, gnocchi, rocket salad