



ÒRAN NA MARA

WINE

SPARKLING & CHAMPAGNE

	125ml	Half Btl	Bottle	Magnum
1 PROSECCO, RIFLESSI, DOC NV ITALY <i>Dry, fresh, crisp, sweet lemon, pear, soft.</i>	8		35	
2 CRÉMANT DE ALSACE, MEYER FONNE FRANCE <i>Tropical fruit notes, crush almond, ripe white fruits, savoury</i>	9		37	
3 HENRIOT CHAMPAGNE, SOUVERRAIN NV FRANCE <i>Dry, fresh, crisp, sweet lemon, pear, soft</i>	13	35	69	119
4 LOUIS ROEDERER, 242 FRANCE <i>Rich, herbs, lemon brioche, toasty, balanced, lengthy</i>			85	
5 HENRIOT BRUT ROSÉ, REIMS NV FRANCE <i>Creamy soft strawberry, silky core, macerated strawberry finish.</i>			90	
6 BOLLINGER, LA GRANDE ANNÉE FRANCE <i>Rich biscuit and yeasty, serious depth, rich elegance.</i>			170	
7 TAITTINGER, COMTES DE CHAMPAGNE FRANCE <i>100% Chardonnay, focused, pear, lime, orange blossom, toasty overtone.</i>			260	

ROSÉ

		175ml	250ml	Bottle
8 GRENACHE ROSÉ, DOMAINE BRUNO ANDREU FRANCE <i>Pale pink, light and dry, strawberry yoghurt pot.</i>		8	10	28
9 CÔTES DU RHONE ROSÉ, L'ANCIENNE ÉCOLE FRANCE <i>Crushed cranberry and raspberry, textured.</i>				30
10 BY.OTT ROSÉ, CÔTES DE PROVENCE FRANCE <i>Effortless yellow fruit, pomegranate, silky texture, classic pale Provence Rose.</i>				65

WHITE

	175ml	250ml	500ml	Bottle
11 FALANGHINA, ANTICHE TORRI ITALY <i>White flower, ripe citrus, tinned white pear, mineral</i>				27
12 SAUVIGNON BLANC 'TENDEM', BRUNO ANDREU FRANCE <i>Peach, pineapple, lime, lemongrass, mineral finish.</i>	8	10		28
13 PINOT GRIGIO, TERAZZE DELLA LUNA ITALY <i>Rich, pear, honeyed notes, herby, soft.</i>	8	10		28
14 CHARDONNAY, LAKEFIELD AUSTRALIA <i>Round, full bodied, toasty pineapple.</i>				29
15 GAVI, CASA ERNESTO ITALY <i>Floral, touch of honey, lovely texture.</i>	11	12		30
16 SAUVIGNON BLANC, CHATEAU LA VERRIERE FRANCE <i>Intense, zesty grassy, white fruits</i>				33
17 VIOGNIER RESERVA, CASA SILVA CHILE <i>Apricot, rose petal, peaches and pears, deliciously rich.</i>				34
18 PICPOUL DE PINET, DOMAINE DE BELLMAR FRANCE <i>White fruit, zesty, mineral, floral palate.</i>				35
19 ALBARIÑO, TERRA DE ASOREI SPAIN <i>Peach, apricot, rich, mineral, complex, clean.</i>	12	14		38
20 ROUSSANE/VIOGNIER ELIXIR, BRUNO ANDREU FRANCE <i>Aromatic, ripe tropical white fruit, savoury textured stone fruit core.</i>				39
21 MAÇON PERONE, MAISON MATISCO FRANCE <i>Baked apple, toffee swipe, super texture, leesy finish.</i>				44
22 RIESLING, SYBILLE KUNTZ QBA GERMANY <i>Green apple, super white core, dry.</i>				47
23 POUILLY FUME, DOMAINE SEBASTIAN TREUILLET LOIRE <i>Tangy Sauvignon, rich ripe green fruit, complex and deep</i>			34	49
24 CHABLIS, DOMAINE SEGUINOT BORDET FRANCE <i>Classic apple, greengage, ripe lemon fruit, smooth, creamy.</i>				52
25 SAUVIGNON BLANC, RAPAURA SPRINGS NEW ZEALAND <i>Gooseberry, tropical, greenage core, swipe of passion fruit, rich.</i>				54
26 ROUSSANNE, THE FOUNDRY SOUTH AFRICA <i>Honeyed white fruit, rich and textured, lovely ripe core, savoury.</i>				56
27 ST VERAN, MASON MATISCO BURGUNDY <i>Rich, tropical lemon, pineapple and cream and a swipe of vanilla</i>			38	55

WHITE

	Bottle
28 CHARDONNAY, MEERLUST ESTATE SOUTH AFRICA <i>New world white Burgundy - toasty tropical fruit with an elegant core.</i>	60
29 TIMORASSO "DERTHONA" WALTER MASSA ITALY <i>Legendary wine, floral apricot, nutty, viscous.</i>	64
30 MERCUREY BLANC 1ER CRU, DOMAINE TUPINIER BAUTISTA FRANCE <i>Citrus, lychees, mangoes wrapped in a cream and vanilla blanket.</i>	69
31 MEURSAULT, DOMAINE BZIKOT FRANCE <i>Opulent, mix between fruit, oak and elegance, sappy finish.</i>	85
32 PULIGNY MONTRACHET, DOMAINE BZIKOT FRANCE <i>Supremely Complex, ripe lemon balm, toffee apple, vanilla and hazelnut notes, delicious.</i>	110
33 CHASSAGNE MONTRACHET, 1ER CRU MORGEOT, BERTRAND BACHELET FRANCE <i>Weight and super rich, textured with nutty notes, almond paste, tropical, classy.</i>	180

FEATURED WHITES

FOR FISH DISHES

When it comes to choosing white wine to accompany your meal, we have some suggestions that we know really sing with our dishes fresh from the sea.

	250ml	500ml	Bottle
18 PICPOUL DE PINET, DOMAINE DE BELLMAR FRANCE <i>White fruit, zesty, mineral, floral palate.</i>			35
19 ALBARIÑO, TERRA DE ASOREI SPAIN <i>Peach, apricot, rich, mineral, complex, clean.</i>	12	14	38

RED

	175ml	250ml	500ml	Bottle
34 MERLOT 'TENDEM', DOMAINE BRUNO ANDREU FRANCE <i>Refined, soft red berry fruit, cassis, spicy, silky core.</i>				28
35 TEMPRANILLO, RAYEN SPAIN <i>Black cherry, fruit cake mix, chunky, juicy.</i>	8	10		29
36 MALBEC MOLINILLO ARGENTINA <i>Violets, full bodied, dark berry fruits, smooth tannins.</i>				30
37 MONTEPULCIANO D'ABRUZZO, FRATELLI BARBA ITALY <i>Deep, rounded, soft, fruity, vibrant.</i>				30
38 BARBERA "TERRA", WALTER MASSA ITALY <i>Dark cherry, spice, sappy, sweet red fruit, velvety.</i>				33
39 CABERNET SAUVIGNON RESERVA, CASAS DEL BOSQUE CHILE <i>Blackcurrant, cassis, spicy, savoury notes, coffee, star anise.</i>				34
40 CHATEAU RIVAL BELLEVUE, BORDEAUX SUPERIEUR FRANCE <i>Merlot, soft, ripe, luscious wild berry fruit, toasty.</i>	11	12		36
41 CÔTES DU RHONE, DOMAINE L'ANCIENNE ÉCOLE FRANCE <i>Plum, bramble jam, all spice, soft and warming.</i>				37
42 PINOT NOIR RESERVA, CASA SILVA CHILE <i>Soft, dark red fruits - strawberries, cherries, cream, mocha, complex.</i>				37
43 BEAUJOLAIS 'LE RONSAI', DOMAINE JEAN PAUL BRUN FRANCE <i>Crushed red fruit, cherry, herb and lots of silky tannins.</i>			26	38
44 RIOJA CRIANZA, BODEGAS GRAN BOHEDAL SPAIN <i>Dark cherries and cream, Christmas cake mix, silky.</i>				39
45 MALBEC 'SERBAL', BODEGAS ATAMISQUE ARGENTINA <i>Plum, blackcurrent notes, violets, silky texture.</i>				40
46 CABERNET MERLOT 'RED', MEERLUST SOUTH AFRICA <i>Intense, crushed black fruit, intense, vanilla cream.</i>				42
47 MALBEC 'LE CHENE DU PRINCE', DOMAINE DU PRINCE FRANCE <i>Super refined, glossy rich fruit, big and silky.</i>				43
48 SHIRAZ 'KILLERMANS RUN', KILIKANOON AUSTRALIA <i>Deep damson fruit, spicy and creamy core, meaty.</i>				44
49 LA LEGENDE DE FONREAUD, HAUT MEDOC FRANCE <i>Cedar, mocha coffee, blackberry core. Proper claret.</i>				46
50 BOURGOGNE PINOT NOIR, DOMAINE TUPINIER BAUTISTA FRANCE <i>Deep dark red cherry, coffee mocha note, super silky.</i>				48

RED

	500ml	Bottle
51 VALPOLICELLA RIPASSO, FUMANELLI ITALY <i>Stoned cherry, soft red fruit, sweet spiced cherry, mocha.</i>	36	50
52 CARIGNAN 'RED SOCKS', CONSOLATION FRANCE <i>Inky dark fruit, spice, violets notes, dark brooding core.</i>		54
53 CHATEAU LA FLEUR CRAVIGNAC ST-EMILION GRAND CRU FRANCE <i>Dark fruit, cassis splashed plum, cedar, cassis swipe, silky textured.</i>		60
54 CHATEAU MOULIN HAUT LAROQUE, FRONSAC FRANCE <i>Intense and structured, viscous creamy fruit, rich and sophisticated.</i>		70
55 VOLNAY, CHRISTOPHE VAUDOISY FRANCE <i>Rich red cherry, mushroom and sweet spice, velvety core.</i>		72
56 RUBICON, MEERLUST SOUTH AFRICA <i>Cabernet flavours, cedar and vanilla, mulberry notes, classy.</i>		78
57 AMARONE CLASSICO, FUMANELLI ITALY <i>Prune, chocolate coated raisin, double cream, cassis, BIG!</i>		89
58 TONDONIA RIOJA RESERVA, BODEGAS TONDONIA SPAIN <i>Old world, meaty, black olive tapenade, sweet old oak notes, aged.</i>		95
59 BRUNELLO DI MONTALCINO, CASTILLO DI ROMITORIO ITALY <i>100% Sangiovese, bright cherry, violet, shiny dark fruit, rich.</i>		115
60 CHATEAU D'ISSAN, MARGAUX FRANCE <i>Dark creamy bramble, classic vanilla, coffee bean with vanilla swipe.</i>		145

FEATURED REDS TO PAIR WITH OUR GRILL MENU

500ml

Bottle

When it comes to choosing red wine to accompany your meal, we have some suggestions that we know that really bring out all the flavours with many of our meaty dishes

38 BARBERA "TERRA", WALTER MASSA

ITALY

Dark cherry, spice, sappy, sweet red fruit, velvety.

33

44 RIOJA CRIANZA, BODEGAS GRAN BOHEDAL

SPAIN

Dark cherries and cream, Christmas cake mix, silky.

39

PUDDING WINES

75ml

61 LATE HARVEST SEMILLION/GEWURTZ/VIOGNIER, CASA SILVA

CHILE

Candied grapefruit marmalade, lovely balance of acidity, juicy.

6

62 LIONS DE SUDIRAUT, SAUTERNES

FRANCE

White chocolate, apricot, honey, candied lemon peel, super classy.

8

63 SMITH WOODHOUSE 10YR OLD TAWNY

PORTUGAL

Prunes, chocolate raisin, spice cassis, deep and super silky.

8

Tipping Our Team

Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge and this is no different - every penny you might want to give is shared equally by our teams through our "Fair Fund". There is no administration cost or anything retained by the company, what you may give is guaranteed to go to 100% to our team.

Service charge is entirely optional, if you would like us to remove it, you need only ask.