

CHAMPAGNE & SPARKLING

Divici Prosecco, Organic <i>Italy</i> <i>glera / veneto / dry</i>	125ml · Bottle	£6.00 · £33.00
Pongrácz Rosé <i>South Africa</i> <i>chardonnay / pinot noir / berries / pink</i>		£7.00 · £38.00
Laurent Perrier NV La Cuvée <i>chardonnay led / citrus / elegant</i>		£12.00 · £70.00

ROSÉ

Ca'Lunghetta Pinot Grigio, Rosato <i>Italy</i> <i>pale / light / berries</i>	125ml · 250ml · Bottle	£5.60 · £8.00 · £24.00
Roquestar, Côtes de Provence Rosé <i>France</i> <i>mourvèdre / grenache / pale / summer fruits</i>		£7.00 · £10.00 · £30.00

WHITE

Castillo Perelada 'Blanc Pescador' NV <i>Spain</i> <i>macabeo / parellada / xarel-lo / lightly sparkling</i>		£6.00 · £8.70 · £26.00
De Waal Young Vines Sauvignon Blanc <i>South Africa</i> <i>Stellenbosch / citrus / zingy</i>		£5.85 · £8.35 · £25.00
Senso Trebbiano <i>Italy</i> <i>easy drinking / citrus / crisp</i>		£4.80 · £7.00 · £21.00
Granbazán Albariño Etiqueta Verde <i>Spain</i> <i>Rías Baixas / stone fruit / tropical</i>		£8.25 · £11.75 · £35.00
Picpoul de Pinet Domaine Combe Rouge <i>France</i> <i>Languedoc / fresh / zesty</i>		£5.50 · £8.30 · £25.00
Castillo Monjardin Chardonnay <i>Spain</i> <i>unoaked / fresh / citrus</i>		£7.50 · £10.70 · £32.00

RED

Les Grès Grenache Syrah <i>France</i> <i>Languedoc / red fruit / silky tannins</i>		£5.25 · £7.30 · £22.00
Caleo Nero d'Avola <i>Italy</i> <i>juicy / easy drinking / plums / dark fruits</i>		£5.95 · £8.50 · £25.00
Perinitza Pinot Noir <i>Romania</i> <i>light / earthy / red berry</i>		£4.80 · £7.00 · £21.00
Borsao Tinto Garnacha <i>Spain</i> <i>juicy / smooth / red fruit</i>		£5.25 · £7.30 · £22.00
Schola Sarmenti Roccamora <i>Italy</i> <i>negramarro / Puglia / dark / smooth</i>		£7.75 · £11.00 · £33.00
Susana Balbo Crios Malbec <i>Argentina</i> <i>juicy / oak / cherries / tobacco</i>		£8.25 · £11.75 · £35.00

RALPH & FINNS

BAR — RESTAURANT

LIGHT BITE MENU

Hailtidiki Olives <i>chilli / garlic / lemon</i>	£4.00
Smoked Haddock Croquettes <i>celeriac / pickled onions / horseradish</i>	£4.00
Cumbrae Oysters <i>Classic or Ralph & Finns' Spicy Sauce add Talisker to wash the shell • £5.00</i>	£2.70 each £7 for 3 • £13 for 6
Mackerel Tempura <i>chilli salad / wasabi dressing</i>	£10.00
Smash Burger <i>minced shoulder / cheddar / chips / aioli</i>	£11.00
Courgette Linguine <i>spinach / sundried tomatoes / chilli / parmesan</i>	£12.00
Seabass Caesar Salad <i>smoked pancetta / anchovies / parmesan / croutons</i>	£12.00
Crab & Lobster Cake <i>white crabmeat / lobster / charred lime mayon / seaweed gomasio</i>	£8.00
Sirloin (6oz) <i>chips / pepper sauce</i>	£17.00
Steak Sandwich <i>harrisa steak / blue cheese / caramelised onions / skinny fries</i>	£12.00

SIDES

Skinny Fries <i>garlic aioli</i>	£3.50
House Green Salad <i>citrus dressing / leaves</i>	£3.50
Chips <i>garlic aioli</i>	£3.75