



Wine List

6 KING STREET, CRIEFF

Est. 2006

Whites

	125ML	175ML	BOTTLE
Grillo, La Segreta <i>Sicilia, Italy — crisp, citrus, floral</i>	£7.00	£9.00	£34
Casa Ernesto, Gavi DOCG <i>Piemonte, Italy — zesty, green apple</i>	£7.50	£9.50	£40
Monvin, Pinot Grigio <i>Puglia, Italy — dry, crisp, pear</i>	£7.00	£9.00	£36
Natum, Pecorino <i>Abruzzo, Italy — aromatic, citrus, herbal</i>	£7.50	£9.50	£35
Piersanti, Verdicchio 'Ottavio' <i>Marche, Italy — dry, almond, citrus</i>	—	—	£40
La Guardiense, Fiano 'Janare' <i>Campania, Italy — honeyed, pear, nutty</i>	—	—	£41
Marco Porello, Roero Arneis <i>Piemonte, Italy — floral, pear, delicate</i>	—	—	£54
Nunzio Ghiraldi, Lugana <i>Lombardia, Italy — citrus, almond, mineral</i>	—	—	£60

Sparkling

	125ML	175ML	BOTTLE
Prosecco, Riflessi <i>Veneto, Italy — light, fresh apple</i>	£8.50	—	£37
Sparkling Chardonnay, Bruno Andreu (alcohol-free) <i>France — alcohol-free, fruity fizz</i>	£6.50	—	£32

Reds

	125ML	175ML	BOTTLE
Merlot, Bruno Andreu (alcohol-free) <i>France — soft, red berry</i>	£6.00	£8.00	£30
Passimiento, Baglio Gibellina <i>Sicilia, Italy — sweet red berry</i>	£9.00	£11.00	—
Brusco dei Barbi <i>Toscana, Italy — fresh, plum, redcurrant</i>	—	—	£45
La Guardiense, Aglianico 'Janare' <i>Campania, Italy — dark fruit, firm, earthy</i>	£7.50	£9.50	£39
Monvin, Sangiovese <i>Puglia, Italy — cherry, savoury, light</i>	£6.00	£8.00	£31
Agriverde 'Natum', Montepulciano d'Abruzzo <i>Abruzzo, Italy — soft, dark cherry</i>	£7.00	£9.00	£36
Cantine De Falco, Primitivo <i>Salento, Puglia, Italy — ripe, jammy blackberry</i>	£8.50	£10.50	£41
Fumanelli, Valpolicella Classico Superiore <i>Veneto, Italy — cherry, light spice</i>	—	—	£54
Castello Romitorio, 'BRIO' Toscana IGT <i>Toscana, Italy — bright cherry, fresh</i>	—	—	£55
Rocche Costamagna, Barbera d'Alba <i>Piemonte, Italy — dark cherry, high acid</i>	—	—	£58



Fine Wine

6 KING STREET, CRIEFF

**Fonterutoli, Chianti
Classico Riserva 'Ser
Lapo'**

*Toscana, Italy — structured,
cherry, dried herb*

£100

Fumanelli, Amarone

*Veneto, Italy — rich, dried
fruit, velvety*

£140

**Rocche Costamagna,
Barolo del Comune di la
Morra**

*Piemonte, Italy — tar, rose,
powerful*

£130

**Castello Romitorio,
Brunello di Montalcino**

*Toscana, Italy — refined
cherry, leather*

£192

Bin End — limited stock, while it lasts · ask your server for
today's guest wines & recommended pairings

Salute

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