

HARBOUR BISTRO

WINE LIST

CHAMPAGNE & SPARKLING

	125ml	Bottle
Prosecco Riflessi Brut Extra NV Conegliano, Italy Light, delicate, orchard fruits, white flowers	7.00	32.00
Champagne Henriot Brut Souverain NV France White flowers, citrus fruit, harmonious palate		55.00

WHITE WINE BU THE GLASS

	125ml	175ml	Bottle
Chenin Blanc, Paarl Heights 2022 Western Cape, South Africa Guava, Citrus, tropical fruits	4.50	6.30	24.00
Sauvignon Blanc 'Tendem' 2022 Languedoc, France Citrus, tropical fruit, green fruit	5.10	7.15	26.00
Falerio Saladini Pilastrì 2022 Organic, Marche, Italy Tangy lemon, pineapple, green fruit	5.50	7.70	28.00
Chardonnay 'Les Prunelles' 2022 Southern France Grapefruit, lime, subtle caramel, creamy	5.95	8.50	34.00
Picpoul de Pinet, Domaine Bellemare 2022 Languedoc, France Elderflower, citrus, pineapple	6.25	8.95	36.00

WHITE WINE

	Bottle
Garnacha Blanco, Latido 2022 Navara, Spain White flowers, yellow peaches, golden apples	25.00
Pinot Grigio, 'Terraza della Luna 2022 Veneto, Italy Leafy, lime, grapefruit	30.00
Greco, Janare 2022 Campania, Italy Citric fruit, melon, peach	32.00
Albariño, Boal de Arousa 2022 Rias Baixas, Spain Crisp lemon, green fruit, tropical and herbal notes	38.00

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<i>Pouilly-Fumé, Sebastien Truillet 2022</i> <i>Loire, France</i> Citrus, stone fruit, blackcurrant leaf, green fruit	47.00
<i>Chablis, Domaine Séguinot Bordet 2022</i> <i>Chablis, France</i> Crisp, peach, apricot, apple, floral	49.00
<i>Veré Clessé, Domaine de Verpaille 2022</i> <i>Burgundy, France</i> Organic, citrus, orange, toffee	58.00

ROSE WINES

	<i>125ml</i>	<i>175ml</i>	<i>Bottle</i>
<i>Rosé Grenache 'Tendem' 2022</i> <i>Languedoc, France</i> Fresh, light, summer fruits	5.10	7.15	26.00
<i>Elixir Rose, 2022</i> <i>Languedoc, France</i> Easy-drinking, fresh, fruity, textured			35.00

RED WINE BY THE GLASS

	<i>125ml</i>	<i>175ml</i>	<i>Bottle</i>
<i>Garnacha Tinto, Latido 2022</i> <i>Navara, Spain</i> Bright red fruits, strawberry, red cherry	4.50	6.30	24.00
<i>Merlot 'Tendem' 2022</i> <i>Languedoc, France</i> Soft & juicy, creamy dark fruit, black pepper	5.10	7.15	26.00
<i>Montepulciano D'Abruzzo, La Salare 2022</i> <i>Abruzzo, Italy</i> Dark cherries, red fruits, plums, spices, almonds	5.95	8.50	34.00
<i>Chateau La Graula Bordeaux Supérieur 2019</i> <i>France</i> Earthy, leather, cherry, chocolate	6.25	8.95	36.00

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RED WINE

	Bottle
Malbec, Molinillo 2022 <i>Mendoza, Argentina</i> Juicy, ripe berry, gentle spice	29.00
Old Hands, Monastrel 2020 <i>La Purisima, Spain</i> Dried figs, chocolate, mocha, aromatic herbs	30.00
Aglianico, Antiche Tori 2022 <i>Campania, Italy</i> Dark cherry & prune, black fruits, juicy core	32.00
Cabernet Sauvignon Reserva, Casas del Bosque 2019 <i>Rapel, Chile</i> Dark plum, bramble, mocha coffee	38.00
Rioja Crianza, Grand Bohedal 2019 <i>Spain</i> Dark red fruit, black pepper, chocolate	39.00
Pinot Noir Reserva 2022 <i>Colchagua, Chile</i> Bright, juicy, red summer fruits	45.00
Pommard, Domaine Vaudoisey 2020 <i>Burgundy, France</i> Sweet dark cherry, dried plum, cocoa powder, silky, rich, textured	65.00

**vintages may vary*

SWEET WINE

	50ml
Chateau Kalian Bernasse 2021 <i>Monbazillac, France</i> Fruit, brioche, fresh, elegant	4.70

PORT & SHERRY

	ABV	50ml
<i>Smith Woodhouse Ruby Port</i>	19%	4.50
<i>Smith Woodhouse 10-Year-Old Tawny Port</i>	20%	5.10
<i>Fernando de Castilla Pedro Ximénez</i>	15%	5.30

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BRANDY

	<i>ABV</i>	<i>25ml</i>
<i>Lauvia Argmanac Reserve</i>	40%	4.50
<i>Hennessy VS Cognac</i>	40%	4.50
<i>Pacory Calvados Domfrontais</i>	42%	4.50

DRINK LIST

GIN

	<i>ABV</i>	<i>25ml</i>
<i>Edinburgh Gin</i>	43%	4.50
<i>Edinburgh Seaside</i>	43%	4.70
<i>Tanqueray</i>	43.1%	4.10
<i>Carounn</i>	41.8%	4.50
<i>Portobello Road</i>	42%	4.30
<i>Hendrics</i>	41.4%	4.70
<i>The Botanist</i>	46%	4.90

BEER

	<i>ABV</i>	<i>BOTTLE/VOL</i>
<i>Birra Moretti Lager</i>	4.6%	4.50/330ml
<i>Bitter & Twisted Golden Ale</i>	4.2%	4.70/330ml
<i>Isle of Skye Gold</i>	4.3%	7.50/500ml
<i>Innis & Gunn The Original Whisky Cask Matured</i>	6.6%	6.95/330ml
<i>Thistly Cross Cider</i>	6.2%	5.95/330ml
<i>Estrella Galicia Non - Alcoholic</i>	0%	4.50/330ml

RUM

	<i>ABV</i>	<i>25ml</i>
<i>Angostura Reserva Rum</i>	37.5%	4.20

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WHISKY

Soft & Floral

	<i>ABV</i>	<i>25ml</i>
<i>Glenkinchie 12yr</i> (<i>Lowland</i>) Blossom honey, pudding wine, marzipan, hay bales	43%	5.10
<i>Tomatin Legacy</i> (<i>Highland</i>) Candy floss, pineapple cubes	43%	4.50
<i>Dalwhinnie 15yr</i> (<i>Highland</i>) Pear, heather honey, walnuts	43%	5.70

Sweet & Honeyed

<i>Glenmorangie Original</i> (<i>Highland</i>) Boiled sweets, peach skin, butterscotch	40%	4.50
<i>Glenmorangie Nectar d'Or</i> (<i>Highland</i>) Blossom honey, sweet grapes, macadamia	46%	7.60
<i>The Balvenie Doublewood 12yr</i> (<i>Speyside</i>) Dried apricots, nuts, honey	40%	5.50
<i>Auchentoshan 12yr</i> (<i>Lowland</i>) Chewy cereal bar studded with cranberries	40%	5.30
<i>Glenfiddich 15yr Solera</i> (<i>Speyside</i>) Fruit peel, raisins, festive spice	40%	6.50
<i>The Glenlivet 18yr</i> (<i>Speyside</i>) Thick-cut marmalade on granary toast	43%	8.10

Dry & Spicy

<i>Dalmore 12yr</i> (<i>Highland</i>) Flaky pastry, medium-roast coffee beans, walnut oil	40%	6.70
<i>Clynelish 14yr</i> (<i>Highland</i>) Digestives biscuits, orange zest, sea salt	46%	5.90

Rich & Complex

	<i>ABV</i>	<i>25ml</i>
<i>Dalmore 15yr</i> (<i>Highland</i>) Figgy pudding, stem ginger, dark chocolate	40%	7.30

Peated

<i>Caol Ila 12yr</i> (<i>Islay</i>) Peppered lemons, meadow grass, light hickory smoke	43%	6.50
<i>Laphroaig 10yr</i> (<i>Islay</i>) Liquorice, medicine cabinet, full of smoke & fire	40%	5.00

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<i>Talisker 10yr</i> (Highland) Smokehouse, red apples & barley, peppercorn	45.8%	5.70
<i>Ardbeg 10yr</i> (Islay) Beach bonfire, vanilla ice cream, lemon sherbet	46%	5.90
<i>Lagavulin 16yr</i> (Islay) Smokey & rich, treacle tart, gingerbread	43%	7.50

LIQUEURS

	<i>ABV</i>	<i>25ml</i>
<i>Disaronno Amaretto</i>	28%	4.20
<i>Glavya Whisky Liqueur</i>	35%	4.20
<i>Grand Marnier</i>	40%	4.60
<i>Frangelico Hazelnut Liqueur</i>	20%	4.40
<i>Tia Maria Coffee Liqueur</i>	20%	4.20
		<i>50ml</i>
<i>Baileys</i>	17%	4.50

SOFT DRINKS

		<i>Bottle</i>
<i>Small still/sparkling water</i>	330ml	2.50
<i>Large still/sparkling water</i>	750ml	3.95
<i>Fever Tree selection:</i> Tonic, Light Tonic, Mediterranean Tonic, Ginger Ale, Lemonade, Soda Water	200ml	2.95
<i>Bon Accord Rhubarb Soda</i>	275ml	4.50
<i>Coca Cola/Diet Coke</i>	200ml	2.75
<i>Fruit Juice</i> Orange, Apple, Cranberry	250ml	2.50

HOT DRINKS

<i>Espresso/Double Espresso</i>	2.75
<i>Macchiato</i>	2.95
<i>Americano</i>	3.10
<i>Latte/Cappuccino/Flat White/Mocha</i>	3.40
<i>Liqueur Coffee</i>	6.50
<i>Selection of Tea's</i> Breakfast, Earl Grey, Green, Chamomile, Peppermint Lemon & Ginger	2.95

**decaffeinated coffee & tea available*

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