

WHIGHAMS WINE CELLARS

Whighams can trace its history back to 1766. Archives from that year show 'The Buck' pictured below landed a cargo of Claret in New York. The cellars in Charlotte Square became the company headquarters in the late 1800's. In the cellars they were bottling from barrels mainly sourced from Bordeaux, supplying the gentry of the New Town with wine, whisky and port. More recently, in 1983 the cellars were converted into a wine bar, which was subsequently extended to what you see today.

Our aim continues to be, to source the best possible wines at reasonable prices, offering great examples of grape varieties and regional styles. We endeavour to search for wines from wine makers who are passionate about their vineyards and produce.

We hope you enjoy our list.
If we can help please do ask, we love to talk about wine.



'The Buck', 1766

CHAMPAGNE

	125ml	Bottle
Joseph Perrier Cuvée Royale Brut Grande Marque NV Green apple & peach with roundness & length. An excellent aperitif. <i>Magnum 95.00</i>	9.25	49.50
Bollinger Special Cuvée Grande Marque NV Truly iconic. Structure & length with pear, brioche & spicy aromas. <i>Magnum 135.00</i>	12.50	70.00
Joseph Perrier Blanc de Blancs NV 100% Chardonnay. Notes of spicy cinnamon & biscuit with lemon.		70.00
Joseph Perrier Brut Rose NV Ripe red fruits, hints of violet & liquorice with a touch of mint.		70.00
Joseph Perrier Vintage 2008 Excellent balance. White flowers & a full palate of power & delicacy.		95.00
Joseph Perrier Cuvée Josephine 2004 Named to celebrate the marriage of Joseph's daughter Josephine. This wine is only produced during the best vintages. Spices, dried & candied fruits with a mineral frame.		160.00
Laurent Perrier NV Mellow & fresh with balance.		65.00
Laurent Perrier Rose NV 100% Pinot Noir from Grand Cru villages. Fruit dominates the palate. A lively wine with structure & freshness.		90.00

SPARKLING

Marques De Monistrol Valhondo Cava Brut NV Lovely & dry. Perfect with appetisers & small bites.	4.95	29.70
La Delfina Prosecco Spumante DOC NV Lightly fruity & properly dry. Clean & fresh.	5.00	29.90
Villa Sandi Il Fresco Spumante Rosato NV Summer fruits & a dry finish.	5.85	35.00

WHITE BY THE GLASS & BOTTLE

		175ml	Bottle
<i>Colombard / Ugni blanc</i>	Whighams Cuvee IGP Cotes de Gascogne France 2016 Soft & rounded with white flower. Lemon adds fresh acidity. <i>(vgn)</i>	5.25	22.30
<i>Sauvignon blanc</i>	Marquis de Goulaine Loire France 2017 From the oldest continuous wine producer in the World. Crisp, aromatic dry wine with a distinctive floral aroma.	6.75	28.80
<i>Picpoul</i>	Beauvignac Languedoc France 2017 This zesty wine from the Languedoc has aromas of grapefruit & lemon. A perfect aperitif wine.	6.90	29.35
<i>Melon de Bourgogne</i>	Domaine de la Tourmaline Muscadet sur Lie Loire France 2017 With a natural spritz, this wine is really refreshing with ripe fruits & fine minerality.	6.35	27.25
<i>Chardonnay</i>	Domaine Séguinot-Bordet Petit Chablis France 2015 Crisp yellow apples & a twist of lemon. A firm, clean finish.	9.45	40.45
<i>Pinot Grigio</i>	Sanzania Recas Cramele Romania 2017 Using sustainable farming practices, the producer has created a zesty Pinot Grigio with complimentary peach & melon flavours.	5.00	21.25
<i>Sauvignon Blanc</i>	Santa Luz 'Alba' Chile 2018 Pure fruit & crisp. Notes of herb & lemon curd with a lively finish.	4.70	19.95
<i>Chardonnay</i>	The Accomplice Australia 2017 The palate is soft with a creamy texture. Balanced by fine acidity & a hint of oak. <i>(vgn)</i>	5.80	24.80
<i>Sauvignon Blanc</i>	Giesen Estate Marlborough New Zealand 2017 Leans towards gooseberry & citrus with zesty acidity.	7.40	31.70
<i>Chenin Blanc</i>	Cape Dream Western Cape South Africa 2017 Crisp stone-fruit flavours with a hint of tropical richness.	5.10	21.75
<i>Riesling</i>	The Courtesan The Clare Valley Australia 2017 Brilliant quality for the price. All the lime & elderflower you would expect from a great Riesling. A firm staff favourite. <i>(vgn)</i>	7.65	32.60

All wines by the glass are also available in 125ml and 250ml.

WHITE BY THE BOTTLE

		Bottle
<i>Viura / Chardonnay</i>	Finca Manzanos Rioja Spain 2017 Vivid aromas of white peach & tropical fruits. <i>(vgn)</i>	24.80
<i>Viognier</i>	Domaine de la Baume Elisabeth Languedoc Roussillon France 2017 Aromatic floral notes, honeyed peach & pear fruit.	26.70
<i>Cortese</i>	Tenuta Olim Bauda Gavi Piedmont Italy 2016 Soft & harmonious Gavi with a delightful finish.	38.35
<i>Sauvignon/ Semillon</i>	Buitenverwachting Buiten Blanc Constantia South Africa 2017 Dry & full bodied with ripe gooseberry, green peppers, melon & hints of tropical fruits.	27.30
<i>Chardonnay</i>	Elysian Springs Honey Block Adelaide Australia 2016 Rich, ripe & rounded. Made using sustainable viticulture & biodynamic principles.	37.85
<i>Garganega/ Sauvignon</i>	Masi Possessioni Serego Alghieri Veneto Verduzzo Italy 2017 A rare white wine, excellent with fish.	35.95
<i>Sauvignon Blanc</i>	Lomond Pincushion Cape Agulhas South Africa 2016 Green fig, ripe pineapple & gooseberry. Produced using sustainable farming methods.	34.10
<i>Chardonnay</i>	Fox Run Finger Lakes USA 2015 Unoaked with subtle lemon & white nectarine. Produced using sustainable practices.	39.70
<i>Albarino</i>	Lagar de Bouza DO Rias Baixas Spain 2017 Fresh, crisp palate of lemon zest, fresh lime, stone fruits & notes of flint soil. <i>(vgn)</i>	33.15
<i>Pinot Bianco</i>	Cantina Meran Weissburgunder DOC Italy 2017 Utterly delicious. Fresh scent of green apples, rich & well balanced. <i>(vgn)</i>	38.30
<i>Pinot Gris</i>	Stoney Range Sherwood Estate Waipara New Zealand 2017 Aromatic, poached pears, spicy complexity & honeysuckle on the finish.	38.30
<i>Sauvignon / Semillon</i>	Chateau La Fleur des Graves Blanc Graves de Vayres AOC France 2016 Exuberant white with exotic & fresh orchard fruit & a touch of oak - floral, honeyed & uplifting.	37.75

WHITE BY THE BOTTLE

		Bottle
<i>Chardonnay</i>	Verg Ecosse Pouilly Fuisse AOC France 2015 Owned by Scottish wine enthusiasts, the grapes are hand harvested & farmed using biodynamic practices. Harmonious lemon acidity & peachy ripe fruit with honeyed overtones.	45.00
<i>Riesling</i>	Pewsey Vale The Contours Eden Valley Australia 2012 Bottle aged for 5-years before release. Great length with a full Riesling nose. Lemongrass, toast, lime, brioche & sage oil. The staff wish they could drink it more often!	47.00
<i>Chardonnay</i>	William Fevre Chablis Chablis AOC France 2016 Hand harvested & organically grown although not yet certified. Excellent with fish, this elegant wine has white fruits & citrus with subtle minerality.	49.95
<i>Sauvignon Blanc</i>	Marquis de Goulaine Sancerre Sancerre AOC Loire France 2016 An expressive wine with floral & fruity notes.	55.00
<i>Sauvignon Gris</i>	Casa Marin San Antonio Valley Chile 2016 Powerful floral & spicy aromas with a touch of pink grapefruit. (<i>vgn</i>)	46.50
<i>Chardonnay</i>	Domaine Jaeger-Defaix Rully 1er Cru France 2015 Aged for 18-months in French oak. Aromas of peach & apricot on both nose & palate. (<i>organic & vgn</i>)	63.40

ROSÉ

		175ml	Bottle
<i>Pinotage</i>	Delheim Stellenbosch South Africa 2018 Vibrant, light pink in colour. Concentrated cranberry & pomegranate aromas. (<i>vgn</i>)	6.90	29.50
<i>Syrah</i>	Marcel Martin Pays D'oc France 2017 Lively & tasty on the palate, round & fruity with wild strawberry aromas.	5.60	24.00
<i>Cinsault / Grenache / Syrah</i>	Chataeu Routas Coteaux Varois en Provence France 2017 Watermelon, ripe peach aromas & floral notes lead to a palate alive with wild strawberries & hints of mineral notes. Crisp acidity & a refreshing finish.	6.90	29.50

All wines by the glass are also available in 125ml and 250ml.

RED BY THE GLASS & BOTTLE

		175ml	Bottle
<i>Merlot</i>	Santa Luz Valle Central Chile 2017 Medium bodied, strawberry & cherry with hints of vanilla.	4.70	19.95
<i>Cabernet Sauvignon</i>	Domaine De Saissac Languedoc France 2015 Delicious blackcurrants. Medium tannin & good finish. <i>(vgn)</i>	6.00	25.45
<i>Nero d'Avola</i>	Canapi Terre Siciliane Italy 2017 Fantastic with pasta. Really smooth.	5.75	24.45
<i>Malbec</i>	Anubis Mendoza Argentina 2016 From Susana Balbo, one of the World's leading female grower/producers. This is a fine Malbec with mature red fruit & hints of chocolate	6.95	29.70
<i>Tempranillo/ Garnacha/ Mazuelo</i>	Finca Manzanos Crianza Rioja DOCa Spain 2014 Fresh, fruity & well balanced with sensations of raspberries, vanilla & cinnamon. <i>(vgn)</i>	7.20	30.80
<i>Pinot Noir</i>	Baron Philippe de Rothschild Languedoc France 2017 Light & fruity with well structured berry notes.	6.15	26.30
<i>Montepulciano</i>	Itinera Abruzzo Italy 2015 A round & juicy red with good earthy cherry & berry.	6.55	28.00
<i>Corvina/ Corvinone/ Rondinella</i>	Latium Morini Valpolicella DOC Italy 2016 Lovely ruby colour with a powerful & aromatic nose of cherry, strawberry & raspberry fruits. <i>(vgn)</i>	7.70	32.95
<i>Shiraz</i>	Willowglen De Bortoli South East Australia 2017 Bright fruity wine. Plums, red berries & a hint of chocolate.	7.00	29.90
<i>Mourvedre/ Grenache/ Shiraz</i>	Rhebokskloof 'MGS' Paarl South Africa 2015 Deep plum & black cherries. A rich concentration of flavours. Meaty structure.	8.45	36.00

All wines by the glass are also available in 125ml and 250ml.

RED BY THE BOTTLE

		Bottle
<i>Pinot Noir</i>	Stoneburn Malborough New Zealand 2016 Medium body with classy strawberry & black cherry fruit aromas.	39.75
<i>Merlot/Cabernet Sauvignon</i>	Chateau Petit Bois Lussac St Emilion France 2015 Soft, supple character & plum fruit flavours.	35.70
<i>Carmenere</i>	Loma Negra Reserva Luis Felipe Edwards Leyda Valley Chile 2017 Dark purple colour with fruit & tannin in good balance.	26.40
<i>Merlot/Cabernet Sauvignon/ Cabernet Franc</i>	Cockburns Of Leith Reserve Vintage Claret Bordeaux Supérieur France 2015 Classic claret with blackcurrant fruit, fine, firm tannins & hints of vanilla & spice. Well balanced with good length.	27.00
<i>Grenache/Syrah</i>	Chapoutier Belleruche Cotes du Rhone France 2016/17 This biodynamically grown wine offers rich blackberry & cherry fruit with a hint of chocolate & delicate tannins.	35.50
<i>Grenache</i>	Thorny Devil Thistledown Wines Barossa Australia 2016 Barossa punch only adds to the elegance of this wine. Vibrant wild strawberry & spicy with a silky texture.	38.40
<i>Malbec</i>	Château Haut-Monplaisir Cahors AOC France 2015 Classic black Cahors, rich in fruit with a strong mineral texture.	39.85
<i>Shiraz/Viognier</i>	The Lane Block 14 Adelaide Hills Australia 2015 Delicious hedgerow fruit with crunchy acidity giving a lift to the wine. Produced using sustainable methods. (<i>vgn</i>)	38.00
<i>Negroamaro/ Malvasia Nera</i>	La Casada Salice Salentino DOC Italy 2015 Aromas of jammy red fruits & vanilla provided by a lick of oak. Dense & chewy on the palate.	27.15
<i>Garnache/ Tempranillo/ Syrah/Mazuelo</i>	Manga Del Brujo El Escoces Volante DO Calatayud Spain 2014 From Scottish winemaker Norrel Robertson MW. Pronounced aromas of black fruits, cracked pepper, smoke & toast.	33.50

RED BY THE BOTTLE

		Bottle
<i>Garnache/ Tempranillo/ Syrah/Mazuelo</i>	Raats Dolomite Stellenbosch South Africa 2015 Dark berry fruit & a touch of herb linger on the palate with a hint of wet-stone minerality. Superb! (<i>vgn</i>)	31.70
<i>Corvina/ Rodinella/ Molinara</i>	Masi 'Costasera Amarone della Valpolicella Classico DOCG Italy 2012 Immensely full-bodied & complex with intense & mature dry fruit aromas. Drink with game, mature cheese or as a digestif.	72.50
<i>Cabernet Sauvignon</i>	Stella Bella Margaret River Australia 2014 A medium weighted wine that is full of flavour. Red currants & cherries fill the palate. (<i>vgn</i>)	49.75
<i>Cabernet Franc/ Merlot/Syrah/ Cabernet Sauvignon</i>	Aria De Caiarossa Toscana Italy 2012 This stylish Bordeaux blend super Tuscan is simply superb! A stylish blend, it is notable for it's spicy balsam & velvety texture.	61.55
<i>Cabernet Sauvignon Ciasault/ Carignan</i>	Chateau Musar Serge Hochar Gazhir Lebanon 2003 Beautiful depth. Berries on the nose & a hint of liquorice.	73.05
<i>Merlot/ Cabernet Franc</i>	Chateau Coutet Saint Emilion Grand Cru France 2008 Elegance in a bottle. Like cherries dipped in dark chocolate.	52.30
<i>Syrah</i>	Chapoutier Petite Ruche Crozes-Hermitage France 2015 Ripe blackberry aromas dominate the nose & are supported by subtle sage-like hints. (<i>biodynamic</i>)	47.50
<i>Tempranillo/ Graciano/Mazuelo Garnacha</i>	Bodegas Zugoer Reserva Rioja DOCA Spain 2012 Bursting with dark druit on the nose. Elegant & ripe. (<i>vgn</i>)	44.10
<i>Pinot Noir</i>	Crossbarn Paul Hobbs Sonoma County USA 2014 Cherry & blueberry fruit, slight toasty oak with a bit of silky texture. (<i>vgn</i>)	77.50
<i>Tempranillo</i>	Tinto Pesquera Crianza Ribera del Duero D.O Spain 2014 Beautifully balanced with ripe, rich fruit & smooth, subtle oak. Excellent structure & length.	54.95

WINE FLIGHTS

Our wine flights can be enjoyed by wine beginners and connoisseurs alike. A fun and educational way to sample a variety of wines with notes to guide your way.

An excellent accompaniment to our tapas menu.

Below are the wine flights currently available.

Whites From Around The World

Domaine de la Tourmaline | Muscadet sur lie

Cape Dream | Chenin Blanc

Sanzania | Pinot Grigio

Giesen Estate | Sauvignon Blanc

10.25

Reds From Around The World

Canapi | Nero d'Avola

Anubis | Malbec

Finca Manzanos Crianza | Rioja

Rhebokskloof | 'MGS'

12.25

The Scottish Connection

Marquis de Goulaine | Sauvignon Blanc

The Courtesan | Riesling

Thorny Devil Thistledown Wine | Grenache

Cockburns of Leith | Claret

12.75

The French Flight

Domaine Seguinot-Bordet | Petit Chablis

Beauvignac | Picpoul de Pinet

Baron Philippe de Rothschild | Pinot Noir

Domaine de Saissac | Cabernet Sauvignon

12.75

All flights are four 75ml measures.

CHAMPAGNE COCKTAILS

Classic Champagne cocktail Courvoisier VS, sugar syrup & bitters topped with House Champagne	9.50
Kir Royale Chambord raspberry liqueur topped with House Champagne	8.50
Aperol Spritz A Venetian Classic! Aperol, Prosecco & soda.	7.75
Edinburgh Fizz Edinburgh gin raspberry liqueur, cranberry juice topped with House Champagne.	9.00
Gin Fizz Darnleys original gin, St Germaine elderflower liqueur, lemon juice topped with Prosecco.	7.50

*"I drink Champagne when I'm happy and when I'm sad.
Sometimes I drink it when I'm alone. When I have company, I consider it
obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise, I
never touch it -- unless I'm thirsty."*

Lily Bollinger House of Bollinger Champagne, 1961



COCKTAILS

French Martini Absolute vodka, Chambord raspberry liqueur & pineapple juice.	6.00
Whighams Bloody Mary Smirnoff vodka, tomato juice, celery salt, worcestershire sauce, lemon juice, black pepper & a dry Sherry or port float.	7.50
Blueberry Smash Kraken rum, Funkin blueberry puree, lemon juice.	7.50
Amaretto Sour Disaronno Amaretto, cherry brandy, egg white, lemon juice.	7.00
Hendrick's Negroni Hendrick's gin, Campari & martini Rosso.	7.50
Old Fashioned – Classic or Scottish Woodfords Reserve bourbon, orange bitters & sugar syrup. Swap the bourbon for Ardbeg whisky for a smoky Scottish version.	8.50/10
Espresso Martini Absolute vodka, Tia Maria coffee liqueur, shot of espresso.	7.50
Cosmopolitan Ketel citroen vodka, Triple Sec, cranberry juice.	7.50
Cranachan Glenmorangie whisky, Chambord raspberry liqueur, honey, milk, cream.	9.00



PERFECT SERVES

All Perfect Serves are 50ml and served with Fevertree tonic unless otherwise stated.

Brockmans & ginger ale 9.00
Brockmans gin, blackberries, ginger ale.

Daffy's & tonic 9.25
Daffy's gin, lime, mint, tonic.

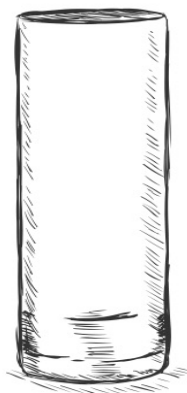
Pickering's & tonic 8.75
Pickering's gin, pink grapefruit, tonic

Hendrick's & tonic 9.50
Hendrick's gin, rose bitters, cucumber, black pepper, tonic.

Edinburgh & tonic 8.50
Edinburgh gin, marmalade, orange bitters, tonic.

The Perfect Storm 8.75
Kraken rum, lime, ginger beer.

Ketel Tom Collins 7.00
Ketel One citrus vodka, lemon juice, sugar syrup, soda.



DRAUGHT BEER

Tennents Lager Glasgow, Scotland (4%)	4.50
Guinness Stout Dublin, Ireland (4.3%)	4.95
Deuchars IPA Edinburgh, Scotland (4.4%)	4.45
Heineken Lager Amsterdam, Holland (5%)	5.30
Paolozzi Lager Edinburgh, Scotland (5.2%)	5.50
Coast to Coast Pale Ale Edinburgh, Scotland (4.6%)	4.90
Three Hop Lager Edinburgh, Scotland (4.5%)	5.25
Orchard Thieves Cider Hereford, England (4.5%)	4.95

Guest ales | All our guest ales are from Scottish craft brewers, please ask your server for the current line up.



BOTTLED BEER

LAGER

Peroni Nastro Azzurro Italy 330ml (5.2%)	4.00
Sol Mexico 330ml (4.4%)	3.90
Budweiser Budvar Czech Republic 500ml (5%)	4.95
Budweiser Budvar B:free Czech Republic 330ml (0.5%)	3.95

IPA / PALE ALE

Williams Brothers Joker IPA Scotland 500ml (5%)	5.25
Williams Brothers Caesar Augustus Scotland 500ml (4.1%)	5.50
Black Isle Organic Yellowhammer Scotland 330ml (4.0%)	5.25
Black Isle Organic Goldfinch Scotland 330ml (3.5%) (<i>Gluten Free</i>)	5.50

WHEAT BEER

Windswept Weizen Scotland 330ml (5.2%)	5.00
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RED / DARK BEER

West Munich Red Scotland 330ml (4.9%)	5.00
Williams Brothers March of the Penguins Scotland 500ml (4.9%)	5.25
Innis & Gunn Original Scotland 330ml (6.6%)	4.95

CIDER

Old Mout Cider New Zealand 500ml (4%) <i>Choose from Kivi & lime or Strawberry & pommegrante</i>	5.50
Magners Irish Cider Ireland 330ml (4.5%)	3.95

SOFTS

Fresh apple / orange / cranberry / pineapple	1.95
Icon coca cola/ diet coke 330ml	2.40
Fever Tree tonic water / refreshingly light tonic water 200ml	2.10
Fever Tree ginger beer 200ml	2.10
Red bull 250ml	2.50
Schweppes tonic water 125ml	1.60
Schweppes tomato juice 200ml	1.60
Schweppes ginger ale 125ml	1.80
Speyside mineral water 330ml <i>still or sparkling</i>	1.80
Speyside mineral water 750ml <i>still or sparkling</i>	3.75

MOCKTAILS

Alcohol free

Virgin Mary Tomato juice, celery salt, Worcestershire sauce, lemon juice, black pepper.	3.50
Cranberry & Pineapple Cooler Cranberry juice, pineapple juice, orange juice, ginger ale.	3.50
St Clements Orange juice, bitter lemon, mint	3.50
Virgin Mojito Lots of fresh mint, limes & sugar syrup over crushed ice & soda.	3.50

BARBITES

Au Gourmand sourdough
with extra virgin olive oil & balsamic (*vgn*)
1.00 pp

Marinated house olives (*vgn*) (*ngci*)
3.00

Skinny fries with aioli or Sriracha ketchup
(*v*) (*ngci*)
3.00

3 mini fishcakes with tartare
4.95

Butcher's chipolatas drizzled with honey & thyme
4.50

Haggis croquettes with clapshot mash,
whisky & wholegrain mustard crème fraiche
5.95

Loch Fyne oysters with shallot vinaigrette
or soy & ginger (*ngci*) (*df*) (*n*)
each 2.00

Bowl of crispy calamari with aioli
4.50

Scottish Sharing Board
Venison chorizo, chorizo curado, oak smoked duck breast,
Anster cheddar, Hebridean blue cheese & Corra Linn, olives, hummus, chutney
& sourdough bread (*n*)
20.00

Available 12-10
Dishes subject to change

Vegetarian (*v*) *Vegan* (*vgn*)
Non Gluten Containing Ingredients (*ngci*)
Dairy Free (*df*) *Contains nuts* (*n*)
Please advise your server of any allergens.

November 2018