
SPARKLING WINE & CHAMPAGNE

Bottle/125ml.

1. **PROSECCO SPUMANTE N.V.** Bianca Nera, ITALY £30/£8.50
Pale, light yellow in colour with a delicately fruity, slightly aromatic nose, well balanced fruit flavours and a light body.
2. **CAVA BRUT ROSADO N.V.** VILARNAU, SPAIN £32/£9.00
Ripe, red fruit flavour of strawberry and raspberry dominate the nose of this Cava. The palate is soft and fresh with a creamy finish.
3. **CHAMPAGNE BRUT PREMIER CRU N.V.** MAILLART, FRANCE £58/£12.50
Wonderfully fruity, fresh and elegant with crisp fruit flavours and a lingering finish.
4. **CHAMPAGNE N.V.** LAURENT-PERRIER LA CUVÉE, FRANCE £85
A blend of 45% Chardonnay, 40% Pinot Noir and 15% Pinot Meunier. This Champagne has a delicate, fresh nose, with good complexity and notes of citrus. It is fresh and supple with rounded, expressive flavours from which the fruit progressively emerges. Good balance and length.

ROSÉ Wine

125ml 175ml 250ml Bottle

5. **Tempranillo Rosado** Copa de Sol, Spain £5.25 / £6.50 / £8.50 £27
Fresh, zippy Rosé with refreshing strawberry fruit flavours and good balancing acidity.
6. **White Zinfandel**, Borrego Springs USA £5.5 / £6.75 / £9.00 £29
A lively, fruity Rosé wine with aromas of red summer fruits and an attractive, crisp sweetness on the palate.



WHITE WINE

125ml

175ml

250ml

Bottle

LIGHT & FRUITY

An ideal apéritif or excellent with fish starters.

Whichever you choose, these will slip down a treat.

7. **Chardonnay** Red Rock, Australia £5.5 / £6.75 / £9.25 £28
This easy-drinking, fruit driven Chardonnay is produced in a new world style, delivering plenty of tropical fruit with a creamy finish.
8. **Pinot Grigio** Botter, Italy £5.5 / £6.75 / £9.25 £28
Straw in colour with light golden hues, it has a fruity bouquet and a subtle, fresh flavour.
9. **Picpoul De Pinet** Blue Mare, France £5.75 / £7.00 / £10.00 £33
A light-bodied wine with bursting acidity cutting through flavours of peach and melon. Undertones of spice, sea breeze and citrus compliment a salty, herbal finish.

ZESTY & REFRESHING

Fish, shellfish, goats cheese and dishes with a bit of zing are delicious here,

10. **Sauvignon Blanc** Las Condes, Chile £5.75 / £7.00 / £9.25 £28
Wonderfully dry and crisp with intense citrus notes, green apples, pear and a tangy finish. Fabulous with scallops, langoustines or spicy dishes.
11. **Chenin Blanc** Veldt Range, South Africa £5.5 / £7.5 / £9.5 £33
A really well-balanced wine: the aromas are reminiscent of melon and lychees with soft tropical fruit flavours dominating the palate and an elegant, refreshing acidity on the finish.
12. **Montado Verdejo** Chardonnay, Spain £5.75 / £7.00 / £9.50 £29
Complex and lifted aromatics present an array of characters from tropical fruit through to herbal, with a strong accent on citrus and passionfruit. On the palate, lime and gooseberry flavors combine with the crisp acidity and minerality to provide perfect balance.



WHITE WINE Cont.

Bottle

CLASSIC WHITES

Try these with white meats, scallops or langoustines.

14. **Albarino** Sand Boy Atlantic, Spain £42

Pale straw yellow in colour with green tints. Freshly cut grass and citrus fruit on the nose lead to lush acidity with ripe, juicy stone fruit character with a touch of spice.

15. **Riesling** Gustave Lorentz, France £44

Citrus and mineral aromas. Lively flavor followed by balanced acidity. Great Structure with a clean, dry flavor. A classic dry Riesling.



RED WINE

125ml

175ml

250ml

Bottle

FRESH, SOFT REDS

Supple in texture, these are delicious with starters.
Try them slightly chilled, with meatier fish dishes,

17. **Merlot** Botter, Italy £5.50 / £6.75 / £9.50 £28
Freshly cut plum and blackberry aromas, with hints of brooding dark chocolate and mint.
Soft, fruit driven.
18. **Pinot Noir** Perinitza, Romania £5.50 / £7.00 / £10.00 £34
Gorgeous flavours! Dark, rich and potent with layers of complex black cherry, raspberry
and cinnamon. Spicy aromas with a lingering aftertaste.

FRUITY & JUICY

Burgers, meat pies and the like are ideal partners here.

19. **Cabernet Sauvignon** Las Condes, Chile £5.50 / £6.75 / £9.00 £28
Ripe red fruits combined with spicy notes and a touch of vanilla and toast from the oak.
Silky ripe tannins and a very persistent finish.
20. **Shiraz** Red Rock, Australia £5.75 / £6.75 / £9.25 £28
Lifted aromas of dark berries such as blackberry and raspberry immediately attract the
senses. This follows on with an added dimension of spice and chocolate.
21. **Malbec** Hanger & Flank, Argentina £5.75 / £7.50 / £10.00 £32
Terrific nose of pure blueberry and blackberry fruits. Well-balanced, rich wine with
lush fruit flavours of boysenberry and blackberry, along with vibrant acidity. Stays pure
and focused, with a delicate toast, mineral and spice notes on the fruit-filled finish.
22. **Cotes du Rhone** Mazets St. Victor, France £5.75 / £ 7.50 / £9.75 £33
A blend of Grenache, Syrah and Mourvèdre, full flavoured with the structure to support
the ample fruit. Delicious!



RED WINE Cont.

Bottle

HEARTY & FULL-BODIED

Crying out for red meat dishes such as beef and venison.

- 23. **Pinotage** De Waal, South Africa £32
This easy drinking wine is packed with ripe, jammy fruits. Soft, mellow and velvety smooth-refreshing and medium-bodied.

- 24. **Montepulciano** Matti, Italy. £40
Bright, dense, deep purple in colour. Dark Morello cherries, juniper berries, spearmint and dark chocolate on the nose. Full-bodied and robust with well-integrated tannins and a velvety texture balanced by supple fruit and acidity. This finish is long, smooth and spicy.

- 25. **Valpolicella Superiore**, Casalforte, Italy £42
Intense scents of blueberry, cherry jam and liquorice, complemented by pleasant balsamic notes of eucalyptus. The elegantly textured palate brings soft, velvety tannins and a fine finish.

- 26. **Rioja Tempranillo** Antano, Spain £40
Dark fruited plum and blueberries, hints of chocolate and grippy tannins.



DESSERT WINE

75ml Bottle (37.5cl.)

27. **LATE HARVEST SAUVIGNON BLANC SANTA EMA CHILE**

£7.50 £28.60

This wine is made from botrytis affected grapes handpicked in late May and then lovingly aged in new oak barrels for 11 months. A deep golden colour, with aromas of honey, dried flowers and sweet spice the palate has a wonderful marmalade character and an elegant fresh acidity which balances with the richness of the wine. Perfect with blue cheeses and desserts too.

