

Wine List

Champagnes & Sparkling Wines

		Bottle
1. Palau Cava Brut Rosé		£18.50
<i>Charming, fruity pink fizz from Penedes in northern Spain. Perfect as an aperitif.</i>		
2. Palau Cava Brut		£18.50
<i>Distinctively dry and nutty Cava with a fine depth of flavour.</i>		
3. Champagne Ray Maurin Brut	125ml glass	£6.00
<i>Crisp, fresh, biscuity Champagne – light and easy drinking.</i>		
4. Prosecco Cipriano		£19.50
<i>A delicious, soft sparkler from the north of Italy, a wonderful nose and creaminess on the palate. A perfect wine for any occasion.</i>		
5. Champagne Veuve Clicquot Ponsardin		£45.00
<i>Clicquot's signature brut non-vintage is loved the world over for its crisp, full flavours and consistent quality.</i>		
6. Champagne Bollinger Grande Année 2000		£89.50
<i>Stunning vintage Champagne – full and complex with a classic toasty richness and a magnificent finish.</i>		
7. Champagne Laurent-Perrier Brut Rosé		£69.50
<i>Beautiful Rosé Champagne which fills the mouth with flavours of raspberries and cherries and finishes with a cleansing acidity.</i>		

Red wines by the glass

	175ml Glass	250ml Glass	Bottle
8. Cuvée Jean-Paul Rouge 2009	£3.65	£5.00	£14.50
<i>Medium-bodied red with plenty of ripe, raspberry and cherry fruit flavours.</i>			
9. Norte Chico Merlot 2010	£4.00	£5.50	£16.00
<i>Lovely, round, easy drinking Chilean Merlot; full of flavours of cherries and plums</i>			
10. Millbrook Shiraz/Cinsaut 2010	£4.00	£5.50	£16.00
<i>A lustrous red in the glass, this exciting blend of Shiraz and Cinsaut introduces an array of ripe berries and follows through in a juicy well-structured palate with a smooth finish</i>			
11. Cave Belair, Bordeaux Rouge 2008	£4.35	£6.00	£17.50
<i>Fabulous "House" Claret from the long-established Bordeaux firm of Maison Sichel; this is well structured with ripe berry fruit flavours and a lovely supple finish.</i>			

White wines by the glass

	175ml Glass	250ml Glass	Bottle
12. Cuvée Jean-Paul Sec 2010	£3.65	£5.00	£14.50
<i>Elegantly crisp, grapefruity House White with plenty of fruit and an abundance of character.</i>			
13. Norte Chico Sauvignon Blanc 2010	£4.00	£5.50	£16.00
<i>Zesty, Chilean Sauvignon Blanc, full of fruit with a dry, zippy finish</i>			
14. Rolleston Vale Semillon/Chardonnay 2009/10	£4.00	£5.50	£16.00
<i>Charming white from South Australia. This has hints of “peaches and cream” coupled with a lovely, citrusy acidity.</i>			
15. Three Choirs English House 2009	£4.35	£6.00	£17.50
<i>From Newent in Gloucestershire, this is a fragrant, medium dry white.</i>			
16. Pinot Grigio, Allamanda 2010	£4.35	£6.00	£17.50
<i>Delightful, light crisp white with a pleasant aromatic quality and a gorgeously refreshing finish.</i>			

Rosé Wines

17. Paradise Point Zinfandel Rose	£4.00	£5.50	£16.00
<i>Soft, fruity, easy drinking blush wine from California.</i>			
18. Domaine de Pellehaut Rose 2010	£4.00	£5.50	£16.00
<i>Really charming French rosé – full of strawberry and raspberry flavours yet with a refreshing, dry finish.</i>			
19. Cotes du Rhone Rosé, Les Cerisiers 2009/10			£18.00
<i>A pale, sublime and very elegant rosé with a lovely soft plump texture and good depth and length; delicate fresh red fruit flavours combined with the aromatic herbal perfumes of the Southern Rhône. Perfect!</i>			

Red Wines

20. Casa de Romero 2009			£16.00
<i>A rustic, flavour-packed red with aromas of damson and dried fruit and a fine concentration of spice and plums on the palate.</i>			
21. Shiraz/Cabernet, Rolleston Vale 2009			£16.00
<i>Fine, full flavoured Aussie red. Generous and warming with a spicy quality on the finish.</i>			
22. Montepulciano d’Abruzzo, Conviviale 2009			£18.00
<i>Distinctive and generous red from southern Italy; ideal with red meats and spices.</i>			
23. Vina Marro Rioja Crianza 2006			£20.25
<i>Soft, supple Rioja, full of ripe fruit flavours underpinned with a gentle oaky character.</i>			
24. Malbec Reserva, Nieto Senetiner 2009			£20.25
<i>Malbec has become Argentina’s signature grape variety and with examples like this it is easy to see why. Rich and full bodied with plenty of sweet ripe black and red berry fruit..</i>			

- 25. Pinot Noir, Villa Wolf 2009** **£21.00**
From one of the world's most reputed winemakers, Dr Ernst Loosen, comes this light and juicy wine. Ripe, redolent with red fruit and berry character, a really gorgeous lighter style of red.
- 26. Visan, Domaine de la Bastide 2009** **£23.50**
Generously proportioned red from the southern Rhone; fleshy and distinctive with hints of garrigue herbs and black pepper.
- 27. Shiraz, Barossa Vines 2009** **£25.00**
In the words of winemaker, Grant Burge: "the palate is soft and generous with flavours of fleshy fruit, raspberries and spice, and well integrated vanillin and chocolate oak, soft tannins and a long velvety smooth finish." Couldn't have put it better myself!
- 28. Antiguas Reservas Cabernet Sauvignon 2008** **£25.50**
Very fine, elegant Cabernet from Chile's foremost, family run winery. Rich and flavoursome with real backbone and finesse.
- 29. Barolo Flori 2006** **£31.00**
Classic Italian red, not quite the tannic brute of yesteryear but supple and elegant with a lovely bittersweet character on the finish.
- 30. Chateau Fourcas Dumont, Lustrac 2005** **£31.00**
Seriously classy Claret, fleshy and velvety, with a whiff of cedar, blackcurrant and toast.
- 31. Volnay, Vieilles Vignes, Nicolas Potel 2003** **£40.00**
Very, very fine Burgundy which is now drinking superbly; full of red berried expression with a gorgeous sweetness on the finish.

White Wines

- 32. Millbrook Chenin Blanc 2010** **£16.00**
Fine, mineral Chenin characters with gentle ripe apple aromas, honeyed aromatics and delicious greengage and citrus lemon acidity on the long finish. A wine with great finesse and style.
- 33. Verdicchio Ruviano, Monte Schiavo 2009** **£17.95**
Pale lemony yellow appearance. Fresh, zesty, citrus aromas with a touch of nutty and stone fruit flavours. Good acidity on the palate with ripe honeyed and herbal tones and a hint of wet stone.
- 34. Pinot Gris, Villa Wolf 2009** **£18.25**
Ripe peach and nectarine aromas combine with a suggestion of honey in a very expressive nose. The palate is rich and seamless, with ripe fruit balanced by sweetness and, while the acidity is not obvious, it's there, helping to keep the palate fresh. The texture is smooth and graceful, combining generosity and subtlety. Lovely stuff.
- 35. Riesling, Dr Loosen 2009** **£19.85**
Delicious, light aromatic Riesling from the beautiful Mosel Valley. Just off-dry this has a fine acidity lending freshness and giving the fruit an additional lift.
- 36. Petit Bourgeois, Vin de Pays du Jardin de la France 2009** **£20.75**
From one of the top growers in Sancerre, this is classic Loire Valley Sauvignon Blanc; beautifully concentrated and fruity yet with a mouthwatering zestiness and a gorgeous balance of flavours.
- 37. Chardonnay, Burge Vines 2009** **£23.00**
Soft, creamy style of Chardonnay, slightly restrained with flavours of peaches and green apples.
- 38. Makutu Sauvignon Blanc 2009/10** **£21.45**
Gorgeous, aromatic Kiwi Sauvignon; fills the mouth with a wealth of tropical fruit flavours and finishes with a crisp zestiness.

39. Vouvray, Coteaux des Tuffiers 2008 **£19.75**

A delicious off-dry style of Chenin Blanc with honeyed, nutty aromas. On the palate lush fruit and minerality are balanced by a steely backbone of acidity. The wine has a long rich finish. Will cellar brilliantly for as many as ten years, becoming even more concentrated and fine.

40. Rioja Blanco, Martinez Lacuesta 2009 **£25.00**

Full of green fruit aromas, fresh, clean and fruity with a well balanced acidity.

41. Chablis, Domaine de Vauroux 2008 **£26.00**

Text-book Chablis, very clean, crisp and elegant.

42. St Aubin, 1er cru La Chatenniere 2008 **£37.45**

La Chatenniere is one of the finest vineyard sites in St Aubin, named after the feral cats that spend their summers sunbathing between the rows of vines. The cats must know something as this has an extra level of depth and richness and a real complexity. Perfect with richer fish dishes.

Dessert Wine

43. Concha y Toro Late Harvest Sauvignon **£11.45**

1/2 bottle

125ml glass

£4.00

Brilliant gold with amber tones, the rich and honeyed dessert wine combines the sweet fruit flavours of papaya and peach.