



WINE LIST

WHITE WINE

☞ VERY DRY, DELICATE, LIGHT WHITE

These wines are ideally suited to partner light, delicately flavoured fish, shellfish and light salads, they are particularly good with Mediterranean dishes.

- 1. Vipra Bianca Umbria, Bigi** **£17.07**
Italy 12.5%
A Grechetto and Chardonnay blend, showing gentle, white peach and pear flavours.
- 2. Pinot Grigio Grave del Friuli** **£19.71**
Borgo Tesis, Fantinel, Italy 13%
Apples, peach and pear notes are all present in this refreshing flavoursome Pinot Grigio.
- 3. Picpoul de Pinet, Domaine Sainte-Anne** **£21.22**
France 12.5%
Citrussy southern French white made from the Picpoul grape.
- 4. Gavi, Enrico Serafino** **£5.35 £7.65 £22.94**
Italy 12.5%
This refreshingly dry wine shows subtle floral notes on the nose, and has a tangy, mineral palate.
- 5. Mâcon-Villages Domaine de la Grange** **£13.68**
Magnien, Louis Jadot
France 13%
Full-flavoured freshness heaped with apple ripeness giving way to a softer style, distinctive of its southern provenance.

WHITE WINE

DRY, HERBACEOUS OR AROMATIC WHITE

Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in creamy sauces. The most aromatic and less dry wines work well with lightly spiced dishes.

- 6. Son Excellence Sauvignon Blanc** **£16.73**
Côtes de Gascogne
France 12%
Fresh and zesty white, with citrus, blackcurrant leaf and tropical fruit notes.
- 7. Vinho Verde, Quinta de Azevedo** **£20.19**
Portugal 11%
Lively, very fresh with a touch of 'spritz': a single estate wine with delicious lemon-peel fruit and a good intensity.
COMMENDED (2010) INTERNATIONAL WINE CHALLENGE 2011
- 8. Callia Selected Torrontés** **£20.23**
San Juan, Argentina 13.5%
Very floral and dry with restrained tropical fruit on the nose leading into a finish dominated by spice and lychee notes.
COMMENDED (2013) INTERNATIONAL WINE CHALLENGE 2014
- 9. Drylands Sauvignon Blanc** **£29.04**
Marlborough, New Zealand 13%
Sensational aromatic Sauvignon. Grapefruit and gooseberries lead into vibrant fresh cut grass, gooseberries and tropical fruit and crisp, refreshing finish.
SILVER (2013) SOMMELIER WINE AWARDS 2014
- 10. Casillero del Diablo Sauvignon Blanc** **£10.94**
Central Valley, Chile 13%
Clean bright, well balanced citrus and tropical fruit with pleasant herbs and fresh green grass.
BRONZE (2013) DECANTER WORLD WINE AWARDS 2014

WHITE WINE

JUICY, FRUIT-DRIVEN RIPE WHITE

These wines have the weight of flavour to cope with strongly flavoured seafood, chicken and pork dishes which may be lightly spiced or have light creamy sauces.

11. Waipara Hills Pinot Gris £22.53

Waipara Valley, New Zealand 14%

Quince, pear and a touch of toffee: the palate is rich and textured with baked apple, pear and spiced stone-fruit.

SILVER (2013) INTERNATIONAL WINE CHALLENGE 2014

12. Riesling Alsace, Portrait Range £25.95

Domaine Zinck, France 12.5%

Lemon accompanied by verbena, white flowers and a mineral note.: lively, refreshing and dry.

13. Gewürztraminer Alsace, Portrait Range £28.22

Domaine Zinck, France 12.5%

Off-dry, with a balancing fresh fruit character of pear, rose petal and lychee: enhanced with exotic notes of spice and a pinch of peppermint.

SILVER (2012) DECANTER WORLD WINE AWARDS 2014

14. The Vintner Chardonnay £16.01

Limestone Coast, Australia 12.5%

Fruit-driven Chardonnay, plenty of citrus and stone fruit with a deliciously fresh finish.

FULL-FLAVOURED, NUTTY, OAKED WHITE

The European wines are delicious with seafood and all but the darkest meats with butter or cream-based sauces, whilst the richer 'new world' examples match well with even spicier and richer sauces.

15. Viña Real Rioja Blanco, Barrel Fermented £24.65

Spain 13.5%

Beautifully balanced and quite delicious with pure, floral and citrus aromas leading into a rounded, creamy, rich palate.

16. Over the Shoulder Chardonnay £35.18

Yarra Valley, Australia 12.3%

The palate is lithe, fresh and racy: mineral, wet stone, citrus flowers and grapefruit. It is long and linear in shape, with a juicy, mouth-watering natural acidity.

COMMENDED (2012) INTERNATIONAL WINE CHALLENGE 2014

17. Meursault, Louis Jadot £55.00

France 13%

A superb reason to explore this region - layers of pineapple and citrus fruit tumble with rich toasted nuttiness.

SILVER (2008) SOMMELIER WINE AWARDS 2014

RED WINE

🍷 **JUICY, MEDIUM-BODIED, FRUIT-LED RED**

These make great partners for fuller-flavoured pork and chicken dishes, particularly those with dark, rich sauces. Delicious with grilled lamb, roast beef, game, char-grilled vegetables or baked pasta..

- 18. Élevé Pinot Noir** **£16.70**
Vin de France 13%
From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.
- 19. Merlot del Lazio Togale, Fontana Candida** **£16.87**
Italy 12.5%
Plush and rounded cherry and plum fruit with a juicy and soft character.
- 20. Herencia Altés Garnatxa Negra** **£18.96**
Terra Alta, Spain 14%
Cherry and berry fruit supported by a touch of spice on a smooth, mineral finish.
- 21. Errázuriz 1870 Carmenère** **£19.61**
Rapel Valley, Chile 14%
Velvety displaying red-fruit aromas matched with spice: the palate is intense, juicy and fresh.
- 22. Viña Pomal Centenario Rioja Crianza** **£22.08**
Spain 13.5%
Black fruit, liquorice and subtle mineral notes, cocoa and toasty notes from barrel ageing: supple and balanced.
BRONZE (2005) INTERNATIONAL WINE & SPIRIT COMPETITION 2014
- 23. Chianti Superiore Il Leo** **£22.77**
Ruffino, Italy 13%
Vibrant cherry and violet-scented Sangiovese, backed by a smooth, yet refreshing finish.
- 24. Don Jacobo Rioja Crianza Tinto** **£13.71**
Bodegas Corral, Spain 12.5%
Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.
SILVER (2009) INTERNATIONAL WINE & SPIRIT COMPETITION 2014
COMMENDED (2007) INTERNATIONAL WINE CHALLENGE 2011

RED WINE

🍷 SPICY, PEPPERY, WARMING RED

A good selection with strongly flavoured beef and lamb dishes. The richest, ripest wines when paired with spicy foods, act as if to turn the heat up.

25. **Drostdy-Hof Winemakers Collection Pinotage** £16.90
Western Cape, South Africa 13.5%
Shows cherry, raspberry and a note of banana with subtle spicy oak aromas: deliciously concentrated berry flavours.
26. **Portillo Malbec, Valle de Uco** £18.79
Mendoza, Argentina 14%
Plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a touch of spice.
BRONZE (2013) INTERNATIONAL WINE CHALLENGE 2014
27. **Ravenswood Old Vine Zinfandel** £25.68
Lodi County, USA 14.8%
Powerful and spicy with typical black pepper, plum and berry-fruit aromas and flavour. A very full-bodied palate but with ripe, velvety tannins giving a smooth, rounded finish.
COMMENDED (2011) INTERNATIONAL WINE CHALLENGE 2014
28. **JJ Hahn Reginald Shiraz Cabernet** £30.07
Barossa Valley, Australia 13.5%
Floral aromas with notes of dark chocolate, sweet spice and black cherry, followed by white pepper and liquorice: elegant with blackberry and mineral notes.
SILVER (2009) SOMMELIER WINE AWARDS 2014
29. **Crozes Hermitage, Petite Ruche, M.Chapoutier** £35.14
France 13%
Top quality northern Rhône: 100% Syrah with ripe red-berry fruit flavours, pleasant lingering spice and warm oak.
GOLD (2012) INTERNATIONAL WINE CHALLENGE 2014

RED WINE

🌐 OAKED, INTENSE, CONCENTRATED RED

A match for full-flavoured lamb, beef and strongly flavoured game dishes. The elegant style of the wines from the top European regions can partner quite simply prepared dishes.

- 30. Alidis Tinto 6 Meses Barrica, Viña Mambrilla** £24.31
Ribera del Duero, Spain 14%
This Tempranillo is delightfully soft and fruity with a rich warmth and a toast character.
- 31. Château Reynon, Premières** £35.18
Côtes de Bordeaux, France 13.5%
Shows a developed liquorice and blackcurrant character with smoky nuances: the palate is smooth with integrated tannins and balancing acidity.
- 32. Châteauneuf-du-Pape** £58.00
Clos de L'Oratoire des Papes, Ogier, France 15%
Surprising floral nose with notes of grass and acacia, evolving onto more classic notes of red berries: ample palate, with fine tannins and silky length.
- 33. Volnay, Louis Jadot** £60.00
France 13%
The most feminine and elegant of the Côte de Beaune's reds, showing a silky refinement, delicate yet with a plump berry character.
- 34. Casillero del Diablo Cabernet Sauvignon** £10.63
Central Valley, Chile 13.5%
Deep-coloured, shows ripe black cherry and cassis with a whisper of oak and chocolate.

Bin

175ml

250ml

Bottle

ROSÉ WINE

These wines can be quite flexible with food as long as the sweetness level of the dish is matched. Chicken, fish and summer-cuisine can all be enhanced with a chilled glass.

DRY, ELEGANT ROSÉ

35. **Mirabeau Rosé, Côtes de Provence** **£24.34**
France 12.5%

Rose-pink with wild strawberry, raspberry and redcurrant aromas: the palate offers a combination of ripe red fruits and zesty apple.

COMMENDED (2013) DECANTER WORLD WINE AWARDS 2014

RICH, FRUITY ROSÉ

36. **September Hill White Zinfandel** **£21.19**
California, USA 13.5%

Ripe and fresh with the classic sweetish palate, showing strawberry and raspberry fruit.

DESSERT WINE

37.5cl bottle

37. **Brown Brothers Late Harvest** **£20.19**
Orange Muscat and Flora
Victoria, Australia 10.5%

A unique dessert wine made from a rare blend of two grape varieties grown in Victoria. It has a wonderfully light, floral aroma and sweet, grapey palate.

SPARKLING & CHAMPAGNE.

With a mouth-watering quality they make ideal partners for fish and other seafood, as well as light chicken dishes, salads and many lightly flavoured starters.

38. Fantinel Prosecco Extra Dry **£26.02**

Italy 11.5%

Fresh, dry and fruity, a pleasant and extremely elegant bouquet with delightful, floral hints.

39. Bouché Père et Fils Cuvée Réservee Brut **£35.00**

France 12%

Family passion takes all three grapes from south of Epernay and results in bubbles of baked apple deliciousness.

SILVER (NV) INTERNATIONAL WINE CHALLENGE 2011

40. Piper-Heidsieck Brut **£49.00**

France 12%

A classic Pinot Noir dominated Brut Champagne: plenty of freshness with citrus notes, such as grapefruit, followed by Granny Smith green apple, and crunchy, juicy pear - ample and intense.

SILVER (NV) INTERNATIONAL WINE CHALLENGE 2014

SILVER (NV) INTERNATIONAL WINE CHALLENGE 2011

41. Bouché Père et Fils Brut Rosé **£39.00**

France 12%

A predominance of Pinot Noir gives a rich summer strawberry fruit flavour.

GOLD OUTSTANDING (NV) INTERNATIONAL WINE & SPIRIT COMPETITION 2014

42. Fantinel Rosé Brut **£26.33**

Italy 12%

Delicious strawberry and redcurrant flavours backed with a squeeze of sweetened lemon juice.

BRONZE LIST (NV) SOMMELIER WINE AWARDS 2010

Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

125ml measure available upon request, ABV% may vary