

## SPARKLING

Cava from Spain offers a different angle to Champagne at more everyday celebratory prices. 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.

- 
- |          |   |              |               |
|----------|---|--------------|---------------|
| <b>1</b> | <b>Fantinel Prosecco Extra Dry</b><br>ITALY<br>Fresh, dry and fruity, a pleasant and extremely elegant bouquet with delightful, floral hints. | <b>£4.50</b> | <b>£21.50</b> |
| <b>2</b> | <b>Rondel Brut, Cava</b><br>SPAIN<br>A Spanish sensation: full of appley fruit-filled bubbles.  |              | <b>£17.95</b> |

## CHAMPAGNE

Elegant and refined Champagne is the highest expression of sparkling wine and sets up any occasion for celebration.

- 
- |          |  |  |               |
|----------|--|--|---------------|
| <b>3</b> | <b>Duval-Leroy Brut</b><br>CHAMPAGNE<br>A fine mousse with soft richly baked biscuit flavours and hints of lightly roasted nuts.   |  | <b>£27.95</b> |
| <b>4</b> | <b>Piper-Heidsieck Brut</b><br>CHAMPAGNE<br>Young, lively fruit flavours, a fresh, vivid aroma and assertive crispness characterise this vivacious Champagne.  |  | <b>£39.95</b> |
| <b>5</b> | <b>Piper-Heidsieck Rosé Sauvage Brut</b><br>CHAMPAGNE<br>Fresh, red berry aromas and a hint of spice on the nose. Predominantly made from Pinot Noir, the palate is well structured with hints of ripe, red fruit flavours and a crisp, lively mousse. |  | <b>£45.95</b> |

## WHITE WINES

### VERY DRY, LIGHT DELICATE

Refreshingly dry with delicate flavours, these wines have a crispness to them which makes them seem lively and bracing. Ideally suited to partner light, delicately flavoured fish, shellfish and light salads, they are particularly good with Mediterranean dishes.

- 
- |          |   |              |              |               |
|----------|---|--------------|--------------|---------------|
| <b>6</b> | <b>Borsari Inzolia Sicilia</b><br>ITALY   | <b>£3.50</b> | <b>£4.95</b> | <b>£15.95</b> |
|          | The Inzolia grape is indigenous to Sicily where it produces a delicious, light herbal and lemon aroma with a warm peachy flavour. |              |              |               |
| <b>7</b> | <b>Pinot Grigio Grave del Friuli, Borgo Tesis, Fantinel</b><br>ITALY  | <b>£4.50</b> | <b>£6.35</b> | <b>£19.95</b> |
|          | Apples, peach and pear notes are all present in this refreshing flavoursome Pinot Grigio.   |              |              |               |
| <b>8</b> | <b>Pinot Grigio Trentino L'Aristocratico</b><br>ITALY   |              |              | <b>£24.50</b> |
|          | Super example of this popular grape. Flavourful and expressive with zesty fruit and long lingering finish.                        |              |              |               |

## WHITE WINES

### DRY, HERBACEOUS OR AROMATIC

Unoaked with a zesty, tangy character often with defined green fruity, herb or floral aromas, backed by a mouth-tingling, refreshing palate. Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in creamy sauces.

- 
- 9 Houghton Bandit Sauvignon Blanc Semillon** **£24.50**  
 AUSTRALIA  
 Warm, soft pineapple and passion fruit aromas followed by rounded lemon and pears with a soft gentle finish.
- 10 Waipara Hills Sauvignon Blanc, Marlborough** **£6.75** **£9.65** **£29.95**  
 NEW ZEALAND  
 Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes.
- 11 Vinho Verde, Quinta de Azevedo** **£21.95**  
 PORTUGAL  
 Lively, very fresh with a touch of 'spritz': a single estate wine with delicious lemon-peel fruit and a good intensity.
- 12 Granfort Sauvignon Blanc, Vin de France** **£3.95** **£5.65** **£17.95**  
 FRANCE  
 This dry wine shows all of the classic characteristics of the Sauvignon Blanc grape, fresh green gooseberry aromas and floral taste.
- 13 Sancerre, Les Collinettes, Joseph Mellot** **£29.95**  
 FRANCE  
 Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish, from one of the finest and most dynamic producers.

## WHITE WINES

### JUCY, FRUIT-DRIVEN, RIPE

Richly flavoured with the attention firmly on their ripe, often tropical fruit character, these wines have plenty of personality. They have the weight of flavour to cope with stronger flavoured seafood, chicken and pork dishes which may be lightly spiced or have light creamy sauces.

- 
- |           |   |                                 |
|-----------|---|---------------------------------|
| <b>14</b> | <b>El Velero Verdejo Blanco Albali, Valdepeñas</b>                          | <b>£15.95</b>                   |
|           | SPAIN   |                                 |
|           | Green apple and citrus fruit on the palate with floral notes on the finish. |                                 |
| <b>15</b> | <b>La Campagne Chardonnay, Pays d'Oc</b>                                    | <b>£3.95    £5.65    £17.95</b> |
|           | FRANCE  |                                 |
|           | Soft, green apple-scented unoaked Chardonnay with a refreshing finish.      |                                 |
| <b>16</b> | <b>Kleine Zalze Cellar Selection Chenin Blanc Fairtrade</b>                 | <b>£18.95</b>                   |
|           | SOUTH AFRICA  |                                 |
|           | Lychee, citrus and guava aromas, with ripe pineapple and peach flavours.    |                                 |

## ROSÉ WINES

### DRY, ELEGANT ROSÉ

Delicious summer-fruit flavoured wines, generally European wines are the driest with “new world” wines having a touch more fruit richness to them. They 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.

- 
- |    |   |              |              |               |
|----|---|--------------|--------------|---------------|
| 17 | <b>Coteaux d’Aix-en-Provence,<br/>Château de Beaulieu</b>                                 | <b>£5.20</b> | <b>£7.35</b> | <b>£22.95</b> |
|    | FRANCE  |              |              |               |
|    | A round full flavoured style with summer fruit flavours and hints of Mediterranean herbs. |              |              |               |
| 18 | <b>Pinot Grigio Rosato del Veneto,<br/>Collezione Marchesini</b>                          | <b>£4.00</b> | <b>£5.75</b> | <b>£17.95</b> |
|    | ITALY   |              |              |               |
|    | Dry and subtly flavoured raspberry and apple-scented rosé from the north-east of Italy.   |              |              |               |

## RED WINES

## LIGHT, SIMPLE, DELICATE

Softly structured, silky with straightforward red-fruit flavours. This is the most flexible red to match with food. Great with tomato-based sauces and many southern European dishes based around vegetables, chicken, pork or salmon.

- 
- 19 **Borsari Cabernet Sauvignon delle Venezie** £3.50 £4.95 £15.95  
 ITALY  
 Bright, soft berry-fruits with juicy damsons, a smooth, easy-going red.

## RED WINES

## JUICY, MEDIUM-BODIED, FRUIT LED

Whilst medium-bodied the key to these wines is the delicious rich, ripe fruit. The best show more integration between fruit and structure giving a long finish. They make great partners for fuller-flavoured pork and chicken dishes, particularly those with dark, rich sauces. Delicious with grilled lamb, roast beef, game, chargrilled vegetables or baked pasta.

- 
- 20 **Don Jacobo Rioja Crianza Tinto, Bodegas Corral** £22.95  
 SPAIN  
 Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.
- 21 **Tierra Merlot, Central Valley** £16.50  
 CHILE  
 Ripe blackberry aromas and a subtle underlay of oak with bright, ripe berry flavours and smooth tannins.

## RED WINES

### JUICY, MEDIUM-BODIED, FRUIT LED CONT'D

- 22 Montepulciano d'Abruzzo, Parini** **£15.95**  
 ITALY  
 Plum and cherry with notes of violet: dry, soft but well structured with a finish of dried fruits and toasted hazelnut.
- 23 Château Haut Roudier, Bordeaux** **£4.20** **£5.95** **£18.95**  
 FRANCE  
 Deep cherry red with coulis-style berry fruit, youthful cherry vibrancy and a rich concentration displaying a delicious freshness.

### SPICY, PEPPERY, WARMING

Made from grapes such as Shiraz (Syrah) these wines have a natural peppery or spicy nature. Top wines also show rich, ripe, powerful and warming fruit flavours. 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.

- 
- 24 Portillo Malbec, Valle de Uco, Mendoza** **£4.95** **£6.35** **£21.95**  
 ARGENTINA  
 Plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a touch of spice.
- 25 Berri Estates Shiraz** **£3.85** **£5.55** **£17.95**  
 SE AUSTRALIA  
 Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.

## RED WINES

### OAKED, INTENSE, CONCENTRATED

Often made from grapes such as Cabernet Sauvignon, Merlot and Pinot Noir these represent the harmonious marriage of wine and oak ageing. They are weighty, complex and at the top end extremely elegant. 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.

- 
- 26 Woodbridge by Robert Mondavi** **£19.95**  
**Cabernet Sauvignon, California**  
USA

Lovely, lifted aromas of dark berry fruit, redcurrant and oak spice. Showing vibrant red and dark berry fruit flavours and fine tannins on the palate with a well-balanced oak finish.

### DESSERT WINES

Dessert wines come in two main styles, racy and refreshingly sweet or luscious and sticky, ask your waiter which will best partner your selection.

- 
- 27 Sauternes Les Garonnelles, Lucien Lurton et Fils** **£19.00**  
FRANCE

An alluring seduction of heavenly honeyed lemons and limes with a ripe luscious richness.

- 28 Campbells Rutherglen Muscat, Victoria** **£24.00**  
AUSTRALIA

Deep amber with tawny hues. Rich, fresh raisin fruit aromas, the palate is powerful and balanced with intense raisin fruit supported by mellow oak and a luscious lingering finish.

## HALF BOTTLES

- 
- 29 Piper-Heidsieck Brut** **£19.95**  
FRANCE  
Young, lively fruit flavours, a fresh, vivid aroma and assertive crispness characterise this vivacious Champagne.
- 30 Frascati Superiore Terre dei Grifi, Fontana Candida** **£11.00**  
ITALY  
Lean, minerally style with a citrusy freshness, hints of crushed almonds on the finish.
- 31 Villa Maria Private Bin Sauvignon Blanc, Marlborough** **£14.00**  
NEW ZEALAND  
Herbaceous and flavoursome from this world renowned estate. The palate is lively and intense, with mouth-filling tropical fruit flavours.
- 32 Valpolicella, Bolla** **£11.00**  
ITALY  
Lovely rounded berry fruit style with an excellent liquorice backbone. Made from Corvina, Rondinella and Molinara grapes grown in the central, hilly region of Valpolicella.
- 33 Don Jacobo Rioja Crianza Tinto, Bodegas Corral** **£14.00**  
SPAIN  
Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.