White Wine

.1. **Son Excellence Sauvignon Blanc, Côtes de Gascogne France.** £23.00
Deliciously zesty and zippy, makes fish and seafood dishes shine 175ml £6.10 250ml £7.90

2. **Castillo de Mureva Organic Verdejo, Spain.** £21.00
These wines are Sauvignon Blanc (or similar to), the dry and refreshing grape for all occasions. Zesty and aromatic with a soft, ripe fruit an ideal partner for flavoursome seafood dishes 175ml £5.50 250ml £7.30

3. **Berri Estates Unoaked Chardonnay, South Eastern Australia.** £22.00
'Anything but Chardonnay?' this may win you over, a dry, light Ozzy Chardonnay that has a refreshing mineral finish. A fine match for seafood, tasty chicken or spicy pork dishes 175ml £5.80 250ml £7.60

4. **Da Luca Pinot Grigio Viognier, Terre Siciliane, Italy.** 24.00
More than your average Pinot! This has a hint of peach from the Viognier and you will be pleasantly surprised 175ml £6.30 250ml £8.30

5. **Cullinan View Chenin Blanc, Western Cape, South Africa** £22.00
Wines made from Chardonnay or similar to, stone & tropical fruits are on show here. A great partner for pork, chicken and vegetable dishes with a touch of sweetness to them. 175ml £5.80 250ml £7.60

6. **Vine Trail Gewurtztranimer, Curicó Valley ~ Chile** £24.50
A dry Gewürztraminer, with just a touch of richness; well-balanced showing classic notes of orange blossom, lychee and rose followed by a fresh finish.

7. **Waipara Hills Sauvignon Blanc, Marlborough ~ New Zealand** £27.50
A generous and lifted style, showing powerful aromas of melon, nettle and snow pea; the palate bursts with fresh citrus, grapefruit and melon notes, the fruit carrying through to the aromatic finish. 175ml £6.95 250ml £9.25

8. **Rare Vineyards Marsanne-Viognier, Pays d'Oc ~ France** £29.00
Soft and aromatic with notes of peach blossom and citrus on the deliciously refreshing finish.

9. **Gavi di Gavi, Enrico Serafino, Italy.** £35.00
A grown up Pinot Grigio, rich and exciting, a real crowd pleaser. Delicious bright, minty note on the nose

10. **Touraine Sauvignon, Domaine Trotignon ~ France** £25.00
Made entirely from Viura grapes, cool-fermented in stainless steel tanks and bottled young to preserve maximum aromas and crispness.

11. **Chablis, Vignerons de Chablis ~ France** £42.00
Fresh, lively with a citrus and white blossom character backed by a finish tinged with minerality. The Chardonnay grapes are harvested at the optimum moment, and cool fermented in stainless steel prior to a period of rest and intergration before bottling.

12.**Cloudy Bay Te Koko Sauvignon Blanc, Marlborough** £65.00
Te Koko undergoes a very slow fermentation in French oak barrels and following the malolactic, it is aged for a further ten months on its lees, again in oak. Rich, almost creamy on the palate, showing cut grass, asparagus, greengage and guava, alongside hints of caramel and vanilla.

Red Wine

13. **Berri Estates Merlot, South Eastern Australia.**
A great all-rounder, as good with Mediterranean dishes as with spicy food or a Sunday roast.

£22.00
175ml £5.80
250ml £7.60

14.**Castillo de Mureva Organic Tempranillo, Spain.**
A heady mix of cherry fruit and spice – great with steak, lamb or roasted vegetables.

£21.00
175ml £5.50
250ml £7.30

15. **Cullinan View Shiraz, Western Cape, South Africa.**
Adds spice and juicy fruit, to full-flavoured beef, lamb or game dishes.

£20
175ml £5.30
250ml £6.90

16. **Beaujolais-Villages, Pascal Clément, France.**
Fresh, savoury, berry-fruit flavours that are excellent with light game, rich chicken and pork dishes

£28.00
175ml £7.30
250ml £9.60

17. **Côtes du Rhône Rouge, Vin Gourmand, Dauvergne Ranvier, France.**
Ripe blackberry fruit and a touch of spice; perfect for warming lamb, beef or mushroom dishes.

£26.00

18. **Portillo Malbec, Uco Valley, Mendoza ~ Argentina**
Ruby-red wine displaying a fresh and fruity nose, enhanced by hints of plum, black berries and a touch of vanilla; fresh fruit flavours, supported by sweet and round tannins and a good structure.

£28.00
175ml £7.10
250ml £9.50

19. **Les Hipster Barber, Côtes du Bourg ~ France**
Constructed from 80% Merlot, 10% Cabernet Sauvignon and 10% Malbec, the grapes grown on vines planted on chalky-clay soils overlooking the Gironde. Shows aromas of ripe dark fruit with notes of broom flowers, coconut and brioche, the palate develops savoury blackcurrant flavours.

£30.00

20.**Rioja Crianza, Viña Real, Spain.**
Winston Churchill's favourite Bodega. Spicy, smooth and powerful, perfectly balanced Rioja. It is ideal with spicy chicken, grilled or roasted dark meats and rich vegetarian dishes.

£28.00

21. **Waipara Hills Pinot Noir, Central Otago ~ New Zealand**
The grapes are cold soaked followed by a short ferment and pressing; the wine is matured in a mixure of tank and barrel for about nine months. Bramble fruit and Cherry.

£37.50

22. **Atamisque Serbal Cabernet Franc, Tupungato, Mendoza ~ Argentina**
Cabernet Franc grapes, grown at high altitude in the Tupungato region of Mendoza, are hand-harvested and quickly transported to the gravity-flow winery to maintain the quality of the juice. The wine is unoaked but allowed to bottle-age prior to release. Shows typical Cabernet Franc fruit, red berry and bramble, on a fruit-driven palate that is juicy and ripe

£42.00

23.**Barolo, Enrico Serafino Italy.**
Elegant and rich, the quintessential Italian Stallion. Great with rich beef and game dishes including duck and pheasant, especially with wild mushrooms.

£65.00

Rosé Wine

24.**Rugged Ridge Zinfandel Rosé, California, USA.** £22.00
175ml £5.80
250ml £7.60
Sweet, soft and light rosé, can work well with savoury foods that have a sweet dimension.

25. **Parini Pinot Grigio Rosé delle Venezie ~ Italy** £26.50
Soft, coppery-pink colour; delicate and fruity bouquet; soft and fresh on the palate.

26. **Côtes de Provence Rosé, Mirabeau Rosé ~ France** £34.00
Rose-pink with wild strawberry, raspberry and redcurrant aromas, the palate offers a combination of ripe red fruits and zesty apple, with a decent amount of acidity that adds grip and texture.

Sparkling Wine & Champagne

27.**Greyfriars Blanc de Blancs Brut, England**. £50.00
Made in the same way as Champagne by family owned producers on the Hogs Back in Surrey. . The Chardonnay grape is responsible for this 'White of Whites'; a wonderful accompaniment to seafood or canapés featuring duck or beetroot.

28. **Da Luca Prosecco, Italy**. £28.50
125ml £6.00
Whilst famed as an apéritif, the soft fizz of Prosecco also partners light chicken dishes, delicate seafood and salads well

28. **Da Luca Rosato Spumante** £28.50
125ml £6.00
Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso.

29 **Veuve Clicquot Yellow Label Brut ~ France** £65.00
Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.

30 **Moët & Chandon Brut Impérial NV.** £60.00
BRONZE (NV) Decanter World Wine Awards 2016. Excellent partner for light dishes based on white fish or chicken, green vegetables, salads and savoury cheese dishes.

31 **Laurent-Perrier Cuvée Rosé Brut NV** £80.00
SILVER (NV) International Wine Challenge 2016. Rosé Champagne pairs exceptionally well with luxurious seafood, aromatic chicken and rich duck dishes..

Wine Expression