

WINE LIST

WHITE WINE

	125ml	175ml	250ml	Bottle
<p>Sauvignon Blanc Cheval Imperial, France.</p> <p>Easy-drinking sauvignon with gentle gooseberry fruit, fresh acidity and appealing length.</p>	£4.25	£5.50	£6.75	£20.00
<p>Chardonnay Norte Chico, Valle Central, Chile.</p> <p>A flirtatious nose of passionfruit & melon is balanced by a remarkably smooth finish and a hint of minerality. 100% chardonnay.</p>	£4.25	£5.50	£6.75	£20.00
<p>Domaine de Grachies, Cotes de Gascogne, France.</p> <p>With vibrant aromas of citrus fruit and white flowers, this is a fresh and lively blend with hints of apple and zesty tropical fruit</p>	£4.35	£5.75	£7.00	£21.00
<p>Gewurztraminer / Riesling Willowglen Australia.</p> <p>Riverina Gewurztraminer, riesling. A pale straw yellow in colour, the rosewater softness of gewurztraminer is enlivened by the citrus lift of Riesling.</p>	£4.50	£6.00	£7.50	£22.00
<p>Mākutu Sauvignon Blanc, Marlborough, New Zealand.</p> <p>Pale lemon with hints of gooseberry, passion fruit and guava, the palate is full with an underlying flinty minerality and a long, refreshing finish.</p>	£5.50	£7.00	£8.75	£26.00
<p>Gavi la Luciana, Araldica, Italy.</p> <p>This fresh, crisp and lightly aromatic wine offers steely acidity and underlying mineral characters with a touch of fennel and spice, grown in southeastern Piedmont. 100% cortese.</p>	£5.50	£7.00	£8.75	£26.00
<p>Viognier 'les Grains', IGP Mediterranee.</p> <p>A floral aromatic with hints of peach and apricot typical of viognier, with a lively mineral appeal and balance.</p>				£25.00
<p>Picpoul de Pinet, Domaine des Lauriers, France.</p> <p>Bone dry, a blend of ripe fruit and lively acidity with a lovely hint of citrus - perfect with seafood.</p>				£25.00
<p>Pinot Gris, Matahiwi Estate N.Z.</p> <p>An Alsace style of Pinot Gris that is richer and more complex. The palate displays aromas of nectarine and toasted almonds leading to a lingering finish.</p>				£30.00
<p>Montagny 1er cru, Vignerons de Buxy, France.</p> <p>Quince and honey on the nose, with floral fruit and mineral notes. Fermented and matured in stainless steel to preserve pure fruit aromas.</p>				£38.00

ROSE WINE

	125ml	175ml	250ml	Bottle
<p>La Balade de Coline Rosé, Pays du Vaucluse, France.</p> <p>One of our favourite rosés produced in the Southern Rhone area of Vaucluse, a delicate pink in the glass, dry and crisp on the palate, with vibrant citrus notes and an appealing mineral edge.</p>	£4.50	£6.00	£7.50	£22.00
<p>Cuvée Paredaux Rosé, Domaine des Lauriers, IGP Pays d'Oc, France.</p> <p>Ripe, creamy white fruit and hazelnuts, finishing with a dry, stony structure, a very pale pink in colour.</p>	£4.50	£6.00	£7.50	£22.00
<p>Diamarine Coteaux Varois en Provence Rosé, France.</p> <p>Pale pink and very expressive on the nose, delightful tangy on the palate with fresh fruit and citrus aromas leading to an elegant dry finish.</p>				£27.00

RED WINE

Shiraz Andersbrook, Western Cape, South Africa.

A ripe, full-bodied shiraz– spicy black pepper and dark fruit lead into a long, smooth finish. 100% shiraz.

125ml 175ml 250ml Bottle
£4.25 £5.50 £6.75 £20.00

Merlot 'Murier', Vignerons Ardechois, France.

A pronounced nose of ripe black and red fruit; the palate is supple, with plenty of character, dark purple in colour.

£5.00 £6.50 £8.00 £23.50

Malbec 'Tanguero' Flichmann, Mendoza, Argentina.

This has appealing hints of black cherry and chocolate, from well-drained high altitude plots along the Mendoza river.

£5.00 £6.50 £8.00 £23.50

La Grange de Piaugier, AOC Côtes-du-Rhône, France.

A friendly and direct style wine, with floral notes and light spices. Tannins are light and discreet, making this of great drinkability.

£5.50 £7.00 £8.75 £26.00

Primitivo, Coltivato E, Zensa IGP, Italy.

A stunning garnet, with aromas of cherries, toasted almonds and dried fruit. Silky, smooth and elegant in structure with a long finish packed with bright spicy fruit.

£5.50 £7.00 £8.75 £26.00

Rioja Crianza, Vina Valoria, Spain.

Red fruit aromas are intermixed with rose petal and cinnamon; the ambitious palate shows off cherry and leather, but also nuances of tobacco leaf and tea.

£28.00

Fleurie, Dominique et Remy Passot, France.

Floral aromas of violet and rose and ripe raspberry fruit. The Passot family tend twenty-one vineyard plots, mostly in Chiroubles and Morgon.

£34.00

Chateau Saint-Christophe, Saint-Emilion Grand Cru, France.

A grown-up claret with the spices and the black fruit coming through on the mid-palate. The wine finishes on savoury fruit and spice, in delicious Bordeaux style.

£39.00

Supremus, IGT, Toscana, Italy.

An intense bouquet of red berry, violet and toasted vanilla. Expect a full rich flavourful palate with fat tannins and a velvety lingering finish. Cabernet Sauvignon, Merlot, Sangiovese.

£39.00

Chateauneuf du Pape, A.O.C. l'Or de Line, France.

An intense wine with a smoky, almost meaty nose and a delicious mouthful of ripe blackberry tannin, which has won some serious plaudits of late.

£49.00

CHAMPAGNE SPARKLING WINE & PROSECCO

Champagne Gruet Brut Selection, France.

Elegant, light and fresh, with exquisite fruit aromas and a slightly lemony nose. A pleasing lively mousse and a splendid crisp finish.

125ml 175ml 200ml 750ml
£41.00

Cava Brut Reserva Mas Macia, Spain.

Complex flavours of baked apple and stone fruit, along with marzipan notes from time on the lees. Made from Catalonia's traditional fizz grapes, it is packed with aromatic biscuity aromas with a richly textured array of tiny bubbles.

£6.75 £27.00

Prosecco Ponte di Rialto, Italy.

Aromas of green apple and honeysuckle lead into a delicate citrus palate and a lively sparkle 100% glera

£7.25 £23.00

PORT / DESSERT WINE

Lagarada Tawny Porto Port N.V. Portugal.

Lagarada Tawny NV port made from Touriga Nacional grape is a sweet medium with notes of cherries, plum and walnut.

100ml 500ml 750ml
£6.50 £28.00

Saussignac, Chateau Miaudoux, France.

This organic dessert wine is delicious served with summer berries and cream. With a classic Saussignac nose, flooded with apricot and honey, and a suggestion of barley sugar. ding layers to the integral sweetness of the fruit.

£6.50 £22.00