

WINE BY THE GLASS

125ml 175ml 250ml **Carafe**
375ml

WHITE WINE

La Cadence Ugni Blanc	£2.95	£3.95	£5.50	£7.95
La Paz Sauvignon Blanc	£3.25	£4.25	£6.00	£8.75
Tooma River Reserve Chardonnay	£3.75	£4.75	£6.50	£9.75
Via Nova Pinot Grigio	£4.00	£5.00	£7.00	£10.50

ROSÉ WINE

Campo Nuevo Garnache Rosado	£3.25	£4.25	£6.00	£8.75
Pinot Grigio Blush Sospiro	£4.25	£5.25	£7.25	£11.00

RED WINE

La Cadence Carignan	£2.95	£3.95	£5.50	£7.95
La Paz Merlot	£3.25	£4.25	£6.00	£8.75
Tooma River Reserve Shiraz	£3.75	£4.75	£6.50	£9.75
Tio Vito Rioja Joven	£4.00	£5.00	£7.00	£10.50

CHAMPAGNE

125ml **Bottle**

J-M Gobillard Baron De Marck NV	£6.50	£37.00
J-M Gobillard Rosé NV	£7.00	£42.00
Moët & Chandon Brut Impérial NV	£8.75	£52.00
Bollinger Special Cuvee NV		£60.00
Moët & Chandon Brut Rosé NV		£70.00
Dom Pérignon 2002		£135.00

SPARKLING WINE

Ruggeri Argeo Prosecco Brut NV	£5.00	£27.00
Ruggeri Brut di Pinot Nero Rosé NV		£30.00

DESSERT WINE

75ml

Muscat de Saint Jean de Minervois	£5.00
Clos Dady, Sauternes	£6.50
Recioto Valpolicella	£7.50

PORT


75ml **Bottle**

Graham's Late Bottled Vintage	£5.00	£48.00
Cockburn's 10 year Tawny	£9.00	£85.00

Wines supplied by: **enotria**
world wine


*Please note, Some vintages may vary, subject to availability

WHITE WINE


Ugni Blanc, La Cadence, Languedoc Roussillon, France, 2010 £15.95 
Fresh, fruity and very easy to drink.

Sauvignon Blanc, Le Paz Colchagua Valley, Chile, 2010 £17.50 
Text book Sauvignon bursting with lime and gooseberry fruit flavours alongside crisp herbaceous characters.

Vermentino, Les Archères Languedoc Roussillon, France, 2009 £19.00
Vermentino is rapidly growing in popularity due to its soft easy drinking style. This example from Southern France is a great introduction to the grape.

Reserve Chardonnay, Tooma River, South Eastern Australia, 2010, £19.50 
Fruit dominated Chardonnay packed with grapefruit, lime and melon flavours, and not a piece of oak in sight.

Fiano, Mandrarossa, Sicily, Italy, 2010 £20.00
When it comes to Italian whites many grapes get forgotten due to the popularity of Pinot Grigio. Don't make that mistake with this outstanding Fiano from Sicily.

Pinot Grigio, Via Nova, Veneto, Italy, 2010 £21.00 
Pinot Grigio so often lacking, but in this wine we are really proud of the delicate fruit and soft finish.

Chenin Blanc, Man Vintners, Western Cape, South Africa, 2010 £21.50
Brilliant off dry Chenin which doesn't lack weight like some can. Layers of ripe tropical fruit with a real citrus backbone.

Mariona Alicante Blanco, Alicante, Spain, 2009 £22.00
Tastes like an English summer, if only we had one. fresh, floral and fruity

Viognier Reserve, Santa Ana, Mendoza, Argentina, 2010 £22.00
Rich and full due to the time the wine spends in barrel but the wine still retains that wonderful stone fruit style which this variety is famous for.

Torrantes, Colomé, Salta, Argentina, 2010 (organic) £23.50
Intense and very floral, if you like Gewurztraminer then this is well worth a try.

Chablis, Oliver Tricon, Burgundy, France, 2010 £29.00
Steely classic Chablis from the highest order. Delicious.

Sauvignon Blanc, Ural, Wairarapa, New Zealand, 2010 (Biodynamic) £29.50
As good a kiwi sauvignon as we've tried. Exceptional weight and length from this tiny biodynamic grower.

Pinot Gris, Lawson's Dry Hills, Marlborough, New Zealand, 2010 £31.00
Made from very ripe grapes this Pinot Gris is as far removed from its Italian cousin as possible. This wine is both rich and complex.

Mâcon Charnay Les Chênes, Manciat-Poncet, Burgundy, France, 2009 £31.00
This French Chardonnay is a great introduction to white burgundy. Soft and succulent with lovely floral notes and generous fruit character.

Hand Picked Riesling, Skillogalee, South Australia, 2010 £31.00
One for the Riesling lovers!! A citrus fruit bomb with rapier like acidity and a long dry finish.

Pouilly Fumé, Château Favray, Loire, France, 2009 £32.50
In some peoples eyes the worlds most delectable Sauvignon Blanc comes from Pouilly Fumé. We're not too sure but we love this wine anyway.

Gavi di Gavi, La Minaia, Nicola Bergaglio, Piemonte, Italy, 2010 £32.00
Italy's answer to Chablis! This iconic Italian white mirrors the minerality and crispness normally found in the French wines of Chablis.


Albariño Valmiñor, Rias Baixas, Spain, 2009 £36.00
The King of Spanish Whites!! Rich and full with racy acidity and ripe stone fruit characters. The perfect match with fish.

Chablis 1er Cru Montmain, Pico-Race, Burgundy, France, 2008 £40.00
100% Chardonnay from the "home" of Chardonnay. A text book 1er Cru Chablis that just keeps on giving. Delicate combination of fruit and acidity.

Directors Reserve White, Tokara, Western Cape, South Africa, 2008 £42.00
Reminiscent of Cru Classe Bordeaux Blanc but without the price tag!! If you like Barrel aged wines then look no further than this Sauvignon/Semillon which is without doubt one of the best wines on our list.

Meursault, Jean-Michel Gaunoux, Burgundy, France, 2008 £56.00
A full, rich style of white Burgundy dominated by ripe tropical fruit and a touch of honey. Intense, concentrated and well balanced.

ROSÉ WINE

Garnacha Rosé, Campo Nuevo, Navarra, Spain, 2010 £17.50 
A real fruit bomb!! Strawberries and cream springs to mind.

Pinot Grigio Blush Veneto, Il Sospiro, Veneto, Italy, 2009 £22.00 
This is a far cry from the majority of flavourless PG Blushes that are available at the moment. This is a drier style with plenty of red berry fruit flavours.

Château La Revelette, Coteaux d'Aix en Provence, France, 2010 (organic) £28.00
Cracking rose that is everything we have come to love and expect of Provence.

RED WINE


Carignan, La Cadence, Languedoc Roussillon, France, 2010 £15.95 
Bright berry fruit with a touch of spice. Good honest French country red.

Merlot, Le Paz, Colchagua Valley, Chile, 2009 £17.50 
Merlot as it should be. Ripe, mouthfilling and packed with dark fruits.

Reserve Shiraz, Tooma River, South Eastern Australia, 2010 £19.50 
Juicy dark fruits, hints of chocolate and lively spices.

Montepulciano Biferno Rosso Riserva, Camillo De Lellis Molise, Italy, 2006 £19.50
Try this for something different. A Montepulciano blend from the second smallest region in Italy. Bold and powerful with bags of rustic warmth.

Nero d'Avola, Mandrarossa, Sicily, Italy, 2009 £21.00
If you want a rich spicy wine which is an interesting alternative to Shiraz then this Sicilian red is well worth a try.

Rioja Joven, Tio Vito, Rioja, Spain, 2009 £21.00 
If you like soft fruity reds than this smooth Rioja should tick all the boxes

Cabernet Malbec, Leduc, Languedoc Roussillon, France, 2009 £21.00
The Cabernet provides a peppery, black fruit character whilst the Malbec offers a floral, violet character.

Pinotage, Man Vintners, Western Cape, South Africa, 2010 £22.00
Modern style Pinotage with lots of primary fruit complimented by that trademark smoky style and subtle oak seasoning.

Côtes du Rhône, Domaine de la Mirandole, Rhône, France, 2009 £24.00
Every list needs a great Rhone red and this is ours. Layered with soft red fruits this is exceptionally easy to drink.

Amalaya Malbec blend, Colomé, Salta, Argentina, 2009 £26.00
Big perfumed Malbec from the highest vineyards in the world. Spicy, intense and packed with fruit.

Ebano 6, Ribera Del Duero, Duero Valley, Spain, 2007 £28.00
For those who like silky Spanish reds with layers of oak. This Spanish Tempranillo combines exuberant fruit with great structure.

Chianti Classico, Dentro, Tuscany, Italy, 2009 £30.00
The wines of Chianti are the perfect match for food been especially fantastic with red meats and richer main courses.

Fleurie La Bonne Dame, Jean Tête, Burgundy, France, 2009 £32.00
This Beaujolais is overflowing with fresh cranberry and raspberry fruit flavours. Soft, supple and perfect for those who dont like their reds too heavy.

Sutherland Cabernet Petit Verdot, Thelema, South Africa, 2008 £33.00
A big brooding wine from the cooler up and coming region of Elgin. Packed with dark fruit flavours with some good spiciness on the finish thanks to the 18 months the wine spends in French Oak.

Saint Emilion, Château Bertinat Lartigue, Bordeaux, France, 2007 £33.00
Modern fruit forward Merlot from Bordeaux. Nice concentration of flavour without the overbearingly high tannins associated with a lot of claret.

Gimblett Gravels Syrah, Hawkes Bay, New Zealand, 2008 £41.00
A Syrah which is grown on arguably the most famous soil in the world. Don't think Aussie Shiraz, this Syrah is more similar in style to the great wines of the Northern Rhone.

Château Lamonthe, Bergeron Cru Bourgeois, Bordeaux, France, 2004 £41.00
Claret made predominantly with Cabernet sauvignon this is true classic claret and is the perfect match with steak.

Chorey-Les-Beaune, Maillard Père et Fils, Burgundy, France, 2008 £42.00
Modern approachable Burgundy that wont break the bank!! Medium bodied and smooth with a lick of vanilla from the oak.

Merlot, Planeta, Sicily, Italy, 2006 £44.00
Planeta are world famous for their take on International grape varieties and this Merlot doesn't disappoint. Complexity and character is the key here not broad shouldered concentration.

Fog's Reach Pinot Noir. J.Lohr, California, USA, 2008 £52.00
Full bodied style of Pinot with layers of fruit and a nice savoury edge. Like drinking silk.

Nuits St. Georges, Fernand Lecheneaut, Burgundy, France, 2006 £68.00
Manages to be concentrated and elegant at the same time which is no mean feat. Wonderfully rounded, ripe, berry fruit and soft voluptuous tannins. Treat yourself?

DESSERT WINE

Muscat de Saint Jean de Minervois, France, 2009 £24.00 
High quality Muscat which is rich and powerful with some refreshing acidity on the finish.

Clos Dady, Sauternes, Bordeaux, France, 2007 £32.00 
The old master and still one of the finest stickies in the world. Must be tried with Liver Parfaits or blue cheese.

Recioto Valpolicella, Bertani, Veneto, Italy, 2007 £38.00 
Imagine Amarone but sweet. If you haven't tried this style of wine before you really should do. Fantastic with Chocolate based desserts.