

## *Champagnes and Sparkling Wines*

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| <b>1. Bouvet Saphir Vintage Brut, Méthode Traditionnelle</b>   | <b>£32.50</b>  |
| Pale gold with amber tints, crystal clear fine bubbles. Full bodied with long lasting aromas of white flowers, peach, acacia, honey and hazelnut. Well balanced with a fresh style.  |                |
| <b>2. Bouvet Brut Rose Excellence, Méthode Traditionnelle</b>  | <b>£32.50</b>  |
| Salmon pink and partridge eye colour with a ripe-berry bouquet with redcurrant and long-lasting aromas of raspberry, strawberry and fine herbal piquancy. Plenty of fruit and lingering finish.  |                |
| <b>3. Ponte Treviso Prosecco, Extra Dry</b>  | <b>£29.50</b>  |
| Light yellow in colour with greenish reflections. Delicately fruity with reminiscence of apple, pear, citrus fruits and floral hints on the nose. It has a lively and light taste.   |                |
| <b>4. Ponte Pink Prosecco, Brut</b>  | <b>£31.50</b>  |
| Delicate citrus notes which sit within a symphony of peach and delicious red apples. On the palate, the wine offers an elegant combination of acidity and freshness.   |                |
| <b>5. Forget Brimont Brut Premier Cru</b>  | <b>£56.00</b>  |
| A harmonious Champagne boasting a fine and creamy mousse and lightly mouth-watering acidity throughout, enlivening the rich hints of coffee liqueur and clover honey that accent the poached pear, brioche and grated ginger flavours. |                |
| <b>6. Forget Brimont Rose Premier Cru</b>  | <b>£59.00</b>  |
| Toasty nose and tense, dense, powerful palate of juicy red berry fruit and sour cherry flavours, bronze award winner decanter 2018. Blend of 60% Pinot Noir, 20% Pinot Meunier and 20% Chardonnay.                                     |                |
| <b>7. Taittinger, Brut Reserve (House Champagne)</b>   | <b>£67.50</b>  |
| From Champagne's oldest cellars, this Champagne has peach and acacia notes on the nose, a citrus-fresh yet delicately honeyed palate, and a beautiful, elegant finish.   |                |
| <b>8. Taittinger, Brut Prestige Rose</b>   | <b>£85.00</b>  |
| An intense cherry-pink in color with extremely fine, Its classic, aromatic Pinot fragrance of red raspberries and strawberries is offset by elegant, subtle floral and earth nuances into a crisp, refreshing finish.                  |                |
| <b>9. Laurent Perrier Brut Rose</b>  | <b>£105.00</b> |
| With a core of lush ripe fruit and toasted hazelnuts on the finish, 2005 Cristal is one of the most flamboyant Cristal Champagnes.   |                |
| <b>10. Dom Perignon</b>  | <b>£260.00</b> |
| With a core of lush ripe fruit and toasted hazelnuts on the finish,  |                |

### *Champagne & Sparkling by the glass*

<b>Taittinger Champagne</b>	<b>£15.00</b>
<b>Kir Royal</b>	<b>£14.50</b>
<b>Bucks Fizz</b>	<b>£ 8.95</b>
<b>Signat Cava Brut Rose Sparkling</b>	<b>£ 8.95</b>
<b>Ponte Prosecco 200ml bottle</b>	<b>£10.00</b>

## House Wines

### White

**11. Sauvignon Blanc, Bouchard Aine et Fils** **£24.00**

Crisp white, Sauvignon Blanc which is famous as the grape responsible for Sancerre and Pouilly-Fume. Dry wine with flinty aromas. Refreshing acidity with green apple fruit flavours. Well balanced with good length.

**12. Chardonnay, Franschoek Cellar, S. Africa** **£24.00**

Pure and bright pineapple, lemon and lime on the nose and palate with a perky balancing acidity to the frisky finish, unoaked.

**13. Picpoul De Pinet Terre D'Eole** **£24.00**

A good, crisp Picpoul with a fresh and lively palate showing excellent weight from lees ageing and citrus notes, a clean finish with saline touches.

### Rose

**15. Les Vignobles Foncalieu Exquise Rosé** **£24.00**

This wine exudes an attractive nose brimming with peaches and citrus fruits while its palate is nicely focused and fresh. A really appealing southern French rosé.

### Red

**17. Merlot, Bouchard Aine et Fils** **£24.00**

Intense ruby red colour with aromas of green pepper and blackcurrant with a very pronounced note of dark chocolate, elegant and supple with lovely well-integrated tannins.

**18. Cabernet Sauvignon, Franschoek Cellar, S. Africa** **£24.00**

Deep red crimson in colour with intense blackcurrants and violets on the nose providing a suitable introduction to concentrated currants and mulberry fruit flavours. The flavours of the cabernet Sauvignon are elaborated by attractive savoury oak spice to a smooth and lingering fruit finish.

**19. Pinot Noir, Bouchard Aine et Fils** **£24.00**

Carmine-red with purple highlights, this Pinot Noir has a nose redolent of red-fruit and fruit tree blossom; the palate has fine, smooth tannins and a refreshing acidity which carries the fruit flavours to the finish.

### Wine by the glass

House Wine	175ml	£ 7.00	250ml	£ 9.00
Pinot Grigio White	175ml	£ 7.50	250ml	£ 9.50
Pinot Grigio Blush	175ml	£ 7.50	250ml	£ 9.50
Macon Lugny, Louis Latour	175ml	£ 9.00	250ml	£11.00
Sauvignon Blanc, New Zealand	175ml	£ 9.00	250ml	£11.00
Crianza Rioja, Marques de Caceres	175ml	£ 9.50	250ml	£11.50
Malbec, Argentina	175ml	£11.00	250ml	£13.50
Pinot Noir, New Zealand	175ml	£11.00	250ml	£13.50
Kir	175ml	£ 7.50		

## *White Wines*

### *France - Loire*

**21. Muscadet Chateau de la Cassemichere** **£28.50**

This Château produces top quality Muscadet which has excellent freshness, good levels of fruit, fresh acidity with a clean finish. The classic food match is seafood.

**22. Vouvray, Demi-Sec, La Forcine** **£29.50**

White fruits and mineral structure on the nose followed by peach, Nice acidity and great balance and freshness on the palate.

**23. Sancerre Domaine Ducroux** **£42.00**

Attractive, citrus nose with exotic fruit and gooseberries. Lovely zesty style, smooth on the palate with a touch of lemon sherbet and peaches. Up-lifting acidity gives the wine charming freshness and elegance

### *France - Burgundy*

**25. Chablis, Simonnet-Febvre** **£45.00**

This is a very pleasant wine which exhales uncommon but delicious notes of peach on the nose. On the palate, we find the usual freshness and mineral character known to the appellation with roundness and a lingering finish

**26. Chablis 1<sup>er</sup> Cru, Beauroy, Domain Michaut** **£55.00**

Expect golden hints of almond, vanilla and a long finish. A vivid yellow with a hint of green. An expressive nose of white flowers, acacia and a round palate, expressive, slightly unctuous with a fine mineral return. Powerful and rich..

**27. Macon Lugny, Louis Latour** **£35.00**

Pale gold in colour, with a beguiling aroma of fresh apples, lemon curd and toasted citrus fruits atop a palate of fresh and crisp green-apple acidity, buttery and peachy fruit and a long, warming finish.

## *South Africa*

**29. Boshendal Estate, Sommelier Selection Chenin Blanc** £33.50

A beautiful fruit coarse of elegant peach-infused characteristics with a hint of honey-glazed nuts. A well-balanced full-bodied wine with a long, lingering finish.

## *Italy*

**31. Pinot Grigio, Ponte** £26.00

From the Veneto region of Italy and is a light straw yellow colour with greenish reflections, light and fruity, dry with a good structure. Ideal with risotto, pasta and light cheeses.

## *New Zealand*

**33. Mirror Lake, Marlborough, Sauvignon Blanc** £33.00

This fresh crisp dry Sauvignon combines gooseberry and passion fruit notes and is the perfect wine to serve as an aperitif or with seafood dishes. Just as it should be – fresh clean vibrant and uncomplicated.

## *Australia*

**35. Sauvignon/Semillon, 'Exmoor' Xanadu** £38.00

The vibrant bouquet exhibits fresh passion fruit and citrus characters, with dried herbs and hints of lemon sherbet in the background. An easy-drinking classic Margaret River wine style with wonderful purity

## *Chile*

**37. Sauvignon Blanc, Classic Series, Montes** £27.50

A crispy and fruity wine. Light yellow-green colour; bright and clear. The aroma shows pure and intense character.

## *Spain*

**39. Albarino, Marques De Caceres, Deusa Nai** £36.50

Lively fruit aromas with notes of peach and citrus. A nervy and refreshing acidity counterbalance the fruit and provide an elegant finish. Enjoy as an aperitif or with light seafood dishes.



## *Rosé Wines*

### *France*

**41. Diamarine, Coteaux Varois en Provence**

**£27.50**

Pale pink, very expressive on the nose. Deliciously tangy on the palate with fresh fruit and citrus peel aromas leading to a very elegant finish.

### *South Africa*

**42. Rose, The Rose Garden, Boshendal Estate**

**£28.50**

Soft and juicy, bouncing with succulent ripe strawberries, raspberries and mulberries. Tinged with a hint of spice. Finishes with great balance, freshness and fruity intensity.

### *Italy*

**43. Pinot Grigio, Blush, Lamberti**

**£26.00**

A dry, fresh and fruity rose with delicate aromas of red berries. Soft and creamy textured - with good intensity of ripe berry and red cherry fruit, and a vibrant finish. Serve as an aperitif or to accompany salads, cold meats such as salami or smoked chicken or seafood dishes.

## *Dessert Wines*

**83. Muscat de Rivesaltes, Domaine Cazes**

**½ bottle**

**£27.00**

Pale gold in colour with lovely fresh vibrant aromas of citrus and exotic tropical fruit. Full and sweet on the palate with notes of mint and spice.

**125ml glass**

**£ 9.50**

## *Red Wines*

### *Italy*

**45. Chianti, Serristori** **£27.00**

Good colour. Sour cherry, earth and blueberries on the nose. Palate of strawberries, cherries, earth almond on the nose this is a bit spicy and the taste is a bit tart but full of red cherries, light chianti body with a lingering taste.

**46. Barolo, Tenimenti Ca Bianca** **£55.00**

An intense and ethereal bouquet of vanilla, cloves and clean woodland undergrowth. The palate is full and firm with velvety flavour and a fine, lingering aftertaste of liquorice and ripe red fruits..

### *Spain*

**48. Marques De Caceres, Rioja Crianza** **£32.00**

Dark ruby red color. Fresh notes of red berries on the nose enriched by a depth of vanilla and sweet spice. Clean and lively on tasting with ripe tannins that blend with balanced structure. Fleshy in the mouth with delicious flavors. A perfect accompaniment to fried food, rice dishes, pasta, fish in tomato sauce, ham, chorizo, pate and beef.

**49. Bodegas Muga, Reserva Rioja** **£45.00**

Nose of blackberries & blackcurrants with hint of white truffles and wet slate, full body and supple tannins, polished and refined.

**50. Gran Reserva, Prado Enea Bodegas Muga** **£78.00**

stylish nose of black fruits mingling with spices, gingerbread and liquorice. The soft, supple entry on the palate leads to a sensation of gentle power and air-light volume underpinned by cashmere silky tannins.

### *Portugal*

**52. Vallado, Quinta do Vallado** **£28.00**

On the nose, concentrated, highlighting the ripe red fruits, rock rose and violet. Good structure, fleshy with round tannins. Persistent ending.

### *South Africa*

**54. Journey's End 'The Pastors Blend'** **£35.00**

Rich dark fruit aromas of blackcurrant and ripe cherries with subtle spicy notes from the oak and a fresh palate of juicy plums and blackcurrant with savoury spice and dried herby notes. A young, fresh Bordeaux blend made for early drinking.

### *California*

**56. Old Vine Zinfandel, Lodi, Ironstone Vineyards** **£35.00**

Juicy bright red fruits with soft supple tannins, aromas of ripe red currants and fresh strawberries, medium-dark purple in colour.

## *France – Bordeaux*

**58. Château Franc Pipeau, Grand Cru, St Emillion** **£46.00**

A complex wine full of fruit and freshness with young yet note worthy tannins, **Certified Organic**.

**59. Château Cossieu-Coutelain, Saint Estèphe** **£44.00**

This is a modern, polished wine, solidly packed with dark tannins and dense fruits.

## *France - Burgundy*

**61. Bourgogne Pinot Noir, Louis Jadot** **£38.00**

On the palate, the wine is pleasant, fruity and refreshing, with light tannins and great elegance.

**62. Nuits Saint Georges, Remoissenet Pere et Fils** **£72.00**

The fresh and densely fruited dark berry nose is quite ripe with an Intensely earthy and sauvage character.

**63. Fleurie, Cave de Fleurie** **£35.00**

Classic Fleurie with fresh cherry fruits and a fragrant floral perfume. Concentrated fruit and light tannic presence are testament to the cru status of this wine. An attractive wine with a silky texture.

## *France - Côtes du Rhône*

**65. Côtes du Rhône, Les Coteaux, Boutinot** **£29.50**

Brambly fruit underpinned by subtle oaky nuances, lovely sweet spice, warm star anise with a touch of cinnamon

**66. Châteauneuf du Pape, Les Galets de la Berthaud** **£55.00**

An 80-20 blend of grenache and syrah aged only in concrete, this is a Châteauneuf full of pretty raspberry and red cherry aromas. Full bodied and rich, it offers silky texture with flavours of damson, spiced plum and peppery spice on the palate.

## *Argentina*

**68. Malbec Mendoza, Kaiken Ultra, Las Rocas** **£36.00**

Intense purplish colour with red shades. Very expressive, revealing a floral and red fruit profile of violet, raspberry and cherry, with marked aromas of toasted coffee and chocolate.

## *Chile*

**70. Carmenere, Araucano Reserva** **£34.00**

From the superb Novas vineyard comes this award-winning blend. Rich and fleshy with sweet tannins and gentle concentration that comes from old vines and low yields. A really accomplished wine made from organically grown grapes. **Certified Organic**.

## *New Zealand*

**72. Pinot Noir, Paper Road, Borwick Estate** **£38.50**

This is about purity of Pinot Noir with spicy savouriness and bright, juicy red fruits. It is medium bodied with velvety soft tannins, a mix of tart and sweet cherry fruit with a chocolate touch to the lightly oaked finish and a spicy zestiness to the lingering aftertaste.

## *Non-Alcoholic Wines – Clarity Wines*

### *White Sparkling*

**74. Scavi & Ray** £19.00  
Non-alcoholic Prosecco, fresh and light.

### *White Wine*

**76. Ariel, Chardonnay – California** £19.95  
Tropical fruit character and subtle oak from barrel aging. It has a distinct combination of buttery apple and butterscotch taste with a toasty French oak bouquet.

**77. Darling Cellars, Sauvignon Blanc** £18.00  
Light yellow with flavours of ripe tropical fruit, yellow peaches and gooseberries, complimented by a fresh acidity and lingering finish. Stunning with seafood.

### *Rose Wine*

**79. Darling Cellars, Rose** £18.00  
Great salmon pink colour with ripe strawberries and sweet candyfloss on the nose following through to a balanced pallet with a lingering finish. Great with salmon, Italian foods and salads.

### *Red Wine*

**81. Ariel, Cabernet Sauvignon - California** £19.95  
Ariel is made using the gentle cold filtration process. Oak aged with aromas of blackcurrants, cherry, blueberries and chocolate with soft tannins and a dry finish.

**82. OddBird, Shiraz/Merlot** £18.00  
Entirely organic blend from Merlot and Shiraz from the French region of Languedoc-Roussillon. Liberated from alcohol dry Shiraz/Merlot style with a currant and black cherry undertone