

House Selected Wines

Bin No	White Wines	 175ml	 250ml	Bottle
1.	Sauvignon Blanc/ Gros Manseng—France	£5.50	£6.50	£19.00
2.	Pinot Grigio—Pirovano— Italy	£5.00	£6.25	£18.00
3.	Chardonnay—Big Rivers—Australia	£5.00	£6.25	£18.00
4.	Sauvignon Blanc—Turtle Bay—Marlborough	£7.00	£8.50	£25.00
5.	Picpoul de Pinet—Coteaux du Languedoc	£6.00	£7.50	£22.00
6.	Honey Moon Paradella—Pares Balta—Spain	£6.50	£8.00	£23.00

Red Wines

30.	Shiraz—Big Rivers—Australia	£5.00	£6.25	£18.00
31.	Merlot—La Vigne—France	£5.50	£6.50	£19.00
32.	Rioja Crianza—Larchargo—Spain	£8.00	£10.00	£29.50
33.	Cabernet Sauvignon—Glenelly—South Africa	£6.50	£7.50	£22.00
34.	Pinot Noir—Cramele Recas—Romania	£5.50	£6.50	£19.00
35.	Merlot—McManis—California USA	£7.00	£9.50	£28.00

Rose Wines

50.	Pinot Grigio Blush - Cramele Recas - Romania	£5.00	£6.25	£18.00
51.	Provence Rose—Quinson—France	£7.00	£8.50	£25.00
52.	Rose Zinfandel - Feather Falls—California USA	£5.00	£6.25	£18.00

Bubbles

60.	Prosecco Galie —Astoria—Italy			£25.00
61.	Rose 'Prosecco' Fashion Victim - Astoria—Italy			£25.00
62.	Champagne MUMM			£45.00

Try Something Different.... Quirky and unusual wines

Low Alcohol....

12. Doctor's Sauvignon Blanc - Marlborough, New Zealand £25

The Doctors' Sauvignon Blanc is a classic New Zealand style that leaps from the glass with red capsicum, passionfruit and fresh herb aromas. It's full and satisfying to taste, with that crisp, refreshing, tropical Marlborough finish. All this and a naturally modest 9.5% level of alcohol. What's not to like about that?!



Skinny....

Less than half the calories of the regular equivalent

63. Parés Baltà Cava Brut Nature £30

Very dry in style, no added sugar, great for the calorie conscious!

64. Joseph Perrier Blanc de Noirs Brut Nature Champagne £80

100% Pinot Noir, very dry style, aged for a minimum 6 years

Parés Baltà—Biodynamic wines...

One of our favourite vineyards that we have visited! A family vineyard that goes back to 1790 the reason Pares Balta and it wines stand out is that they are not just organic but biodynamic - Taking things a little further. As you would expect from an organic wine no herbicides, pesticides or chemical fertilisers are used, their own flock of sheep provide the fertiliser after harvest and their own bees pollinate the vines during flowering season. The biodynamic aspect comes with using astronomy and homeopathic remedies to provide maximum vitality and self balance to the vineyard in a natural way. While this all sounds a bit wacky in practice it seems to work and an example that we happened to see on our visit was the vine leaves being sprayed with ground quartz crystals to help them catch more natural sunlight.

6. Honeymoon - Parellada £23.00

A slightly sweet unusual wine, this goes fantastically well with fish dishes and even dessert

36. Indigena - Grenache £30.00

Red fruit with a hint of exotic spice and smoky oak undertones, a well balanced oak aged wine with medium body

65. Cava - Blanca Cusine Gran Reserve £45.00

A delicious reserva cava made in the traditional Champagne method, great value for the same price as a standard brut Champagne

66. Cava - Rose £28.00

It's pink and fizzy, need we say any more!

Recommended Wines

White wines

7. Albarino - Senorio de Osuna– Rias Biaxas - Spain **£24.00**

With a floral nose and a palate of peach, apricot and citrus this north eastern gem is great with shellfish.

8. Chenin Blanc – Simonsig Estate – Stellenbosch – South Africa **£20.00**

This versatile variety appeals with a bright straw colour and a distinctive presence of passion fruit, watermelon and guava. Full bodied style with good acidity

9. Viognier – McManis Family Vineyards - River Junction - California **£28.00**

Immensely ripe and aromatic, presenting the classic peach, apricot and honeysuckle character of Viognier in abundance. The wine has a real weight and viscosity that keeps the finish lingering.

10. Chablis – Domaine de la Colombier – Burgundy - France **£33.00**

Fine Chablis with a nose of peach and flint and a refreshing citrus palate with a honeyed silkiness.

11. Tin Cottage Sauvignon Blanc — Bladen wines – Marlborough – New Zealand **£27.00**

The palate is super concentrated and as well as the passionfruit and gooseberry there are elements of tropical fruit interwoven through the wine. It is long and lingering in the finish.

Red Wines

36. Fleurie – Albert Bichot – France **£32.00**

Rich, jammy fruit. Well balanced, soft and round, from one of the most popular Cru Beaujolais villages.

37. Pinot Noir – McManis Family Vineyards - River Junction - California **£28.00**

Aromas of plum, raspberry, and strawberry, with a subtle waft of vanilla from six months of French oak aging, combine with mouth-watering cherry flavours and a creamy mocha note that lingers on the finish.

38. Malbec – Aconcagua – “Reserve” – Bodegas Eclipse – Argentina **£26.00**

A big, full flavoured wine that is smooth and juicy, with dark chocolate, blueberry and spice flavours

39. Shiraz – Patchworks – Yalumba - Australia **£30.00**

Stunning Shiraz with excellent depth of colour, richness and complexity. Silky smooth jammy fruit and dark chocolate flavours are balanced with notes of cedar and spice.

40. Valpolicella Ripasso –Italy **£30.00**

Medium to full bodied red with black cherry, plum and soft spice notes.

Connoisseurs' Collection

12. Sancerre - Domaine Cedrick Bardin – Loire - France (2015,2016) £38.00

Classy Sauvignon Blanc with gooseberry and Citrus infused nose. The palate is lively with elderberry and grapefruit flavours, all finished off with a mineral crispness

13. Pouilly Fuisse (2014) - Albert Bichot – Loire - France £47.50

Lively, aromatic Chardonnay, with predominant notes of white fruit and spices, underpinned by a subtle touch of oak and vanilla

14. Puligny Montrachet Domaine Alain Chavy – Loire - France (2012,2013) £65.00

Attractive Chardonnay typical of the Burgundy region. Tropical fruit, a hint of spicy oak

42. Cotes du Rhone - Domaine Lafond – Rhone Valley – France (2015,2016) £24.00

Medium bodied, fruity red, with flavours of cherry and raspberry. Dry finish

43. Chateauneuf du Pape 2015 – Domaine Berthet-Rayne - France £50.00

A wonderfully rich, fruit driven, spicy style of considerable depth, mixed with a velvety texture.

44. St Emilion Grand Cru 2013– Jean de Trimoulet – Bordeaux - France £50.00

Coming from France's oldest wine producing region, this red is rich and smooth, showing plum and blackcurrant flavours with underlying spicy notes

45. Yalumba 'The Signature' Cabernet Sauvignon/Shiraz 2012— Barossa Valley – Australia £75.00

Awesome full-bodied red from the oldest family producer in Australia. Concentrated silky smooth dark fruit flavours and spice with great complexity. A winner with rich red meat dishes.

46. Rioja Reserva 2013 – Marques de Murrieta – Spain £45.00

From a premium Rioja producer, made using hand-picked grapes and aged for a minimum 2 years in oak. Big, rich and full red with spicy and cassis notes.

47. Beaune 1er Cru 'Clos du Roi' 2011 – Domaine Tollot- Beaut et Fils - Burgundy—France £72.00

A ruby coloured pinot noir, with intense aromas of raspberries, cherries and plums. The bouquet is underpinned by a wonderful silky palate that shows real finesse and is persistently long .

48. Corton Grand Cru 2010 – Domaine Tollot- Beaut et Fils – Burgundy – France £140.00

A densely fruited with an unusually expressive *mélange* of violet, plum, red and black currant, tea and plenty of earth elements. Corton is one of Bourgogne's iconic *grand cru* red wines . Highly complex and sophisticated. Excellent!

49. Nuits St Goerges 2007 Premier Cru 'Les Porrets Saint Georges '– Albert Bichot – Burgundy £100.00

Exquisite pinot Noir from a village at the heart of Côte de Nuits. Delicate and discrete, the nose features predominant fruity aromas of cherry, strawberry and raspberry. Fleshy and robust on the palate, this wine boasts tremendous harmony and balance. Perfect with red meat and game dishes or aged cheeses.

50. Echezeaux 2013 - Albert Bichot – Burgundy - France £265.00

Elegant and sophisticated Grand Cru pinot Noir. The nose features a palette of red berry and summer fruit aromas, enhanced by spicy notes. Round and well balanced on the palate with harmonious structure and rather discrete woody notes. The finish is incredibly long with a touch of dark chocolate on the finish. Pairs well with a variety of red meats, game, stews and cheeses. A real treat!

CHAMPAGNE & SPARKLING WINE

62. **Mumm – Brut Champagne** **£45.00**
This award winning Champagne from this prestigious house, is clean and subtle on the nose it is fresh, elegant and balanced with a long, creamy finish. The style reflects the quality of the Pinot Noir and high proportion of reserve wines in the blend
67. **Joseph Perrier – Cuvee Royale – Brut** **£60.00**
This boutique Grande Marque House was purveyor to Queen Victoria, and was voted in the top 10 Champagnes to be drunk at the Millenium. This Cuvee uses all the three Champagne grape varieties in equal proportion, Chardonnay, Pinot Noir and Pinot Meunier. Incredible finesse with a hint of creamy apricot.
68. **Jacques Copinet – Rose** **£50.00**
A classy Champagne from the Cotes de Sezanne. Salmon pink in colour, this rich rose offers a mouthful of raspberry and brioche.
69. **Joseph Perrier “Vintage” – Rose** **£95.00**
This top quality Rose really delivers with delicious ripe red fruits and a glorious finish.
70. **Laurent Perrier - Rose** **£90.00**
Deep salmon in colour enhanced by a long stream of effervescence. Crisp on the palate with a good length and softness NV.
71. **Louis Roederer – Brut** **£55.00**
Outstanding Champagne from the makers of Cristal that is aged in oak barrels to produce rich, creamy, biscuity work of art. Absolutely exquisite!
72. **Cuvee “Josephine” - Joseph Perrier - Brut** **£195.00**
The Jewel in Joseph Perrier’s crown. Using only grapes from their finest vineyards, this blend of Pinot Noir & Chardonnay offers a regal complexity of delicate pineapple and a honeyed finish.
73. **Louis Roederer – Cristal** **£240.00**
This famous Champagne is only produced in small quantities and is available on an allocation system. The grapes are picked from Grand Cru vineyards only and produce a Champagne which shows great depth of complex flavours on the palate and a long satisfying aftertaste.