

# HOUSE WINES

#### WHITES

1. Macabeo Chardonnay, Cent Soft, clean, ripe fruits with good	· 1	10
175ML £4.10	250ML £5.90	bottle £16.50
2. Sauvignon Blanc, Las Cond Tropical fruits with a crisp, clear		
175ML £4.10	250ML £5.90	bottle £16.50
	REDS	
3. San Mario Rosso Puglia, Ita Dark chocolate with soft, berry f	5	
175ML £4.10	250ML £5.90	bottle £16.50
4. Gamay Aujoux Vin de Fras Soft, light cherry fruits with a him		
175ML £4.10	250ML £5.90	bottle £16.50
	ROSÉ	

5. Pic St Loup Rosé, Chateau de Lancyre France 2009 Lovely light soft juicy berry fruits to start followed by a long persistent finish with a hint of spice, red fruits and good acidity.  $\pounds 22.80$ 



#### SPARKLING WINE & CHAMPAGNE

6. Cava Marques De La Sardana Spain A delicious, fresh, light sparkling wine that slips down a treat.....  $\pounds$ 18.50

7. Passaparola Prosecco Pradio Italy A classic from the north of Italy, crisp apple and pear fruits with good balance and a delicate finish.  $f_{22.50}$ 

8. Clover Hill 2005 Vintage Tasmania Australia

If you have been unconvinced by the claims of sparkling wines over certain champagnes then this is the one to change you're mind. From the vineyards in northern Tasmania, the grapes ripen slowly during the long cool growing season creating a rich, soft wine. Creamy, nutty characteristics are coupled with crisp fruit and an amazing long finish.  $\pounds 38$ 

9. Champagne Pierre Mignon, Grande Reserva Brut NV Champagne France A crisp, well balanced Champagne with citrus hints on the nose overlaid with touches of brioche and yeastiness. The palate is fresh, clean and lively with a creamy mousse and long finish.  $\pounds 22$  (Half Bottle)

10. Champagne Maillart 1er Crut Brut NV. France A fantastic Premier Cru Champagne. The high percentage of Pinot Noir lends a lovely elegance and finesse. Bottle age and balance combine to produce a Champagne that we all preferred to the highly marketed brands we tasted.  $\frac{f}{2}$ .38



11. Champagne Ruinart Blanc De Blanc. France. Made exclusively from Chardonnay grapes this is such elegant and delicate Champagne. Really smooth, creamy and well balanced. Assured and beautifully made.  $\pounds75$ 

12. Champagne Dom Perignon 2002 Vintage. France A classic. Produced only in the finest vintages from grapes grown on 100% rated vineyards. A combination of 55% Chardonnay for fresh, fruit flavours and structure and 45% Pinot Noir to add weight and richness. Soft aromas of cream, apples, brioche and hazelnuts. Real weight with a wonderfully long, rich creamy finish.  $\pounds$ 115

## HALF BOTTLE WHITE WINE

13. Santa Ema. Sauvignon Blanc Chile 2010 Lovely fresh apple aromas combined with a long, clean concentrated citrus finish  $\pounds 11.50$ 

14. Sancerre Blanc Domaine Hubert Brochard Loire, France 2009 A dry unoaked wine with fresh citrus flavours. Beautifully poised with a graceful balanced finish. Half a bottle may not be enough...  $\pounds$ 17.50



### WHITE WINES

17. Sauvignon Blanc Santa Ema. Chile 2010

Lovely fresh apple aromas combined with a long, clean concentrated citrus finish Fantastic value.

£17.90

18. Pinot Grigio Bella Modella, Italy 2010 Crisp and refreshing, mouth watering flavours with delicate citrus fruits  $\pounds$ 18.50

19. Muscadet Sur Lie Les Vignes Blanches, Domaine Menard Gaborit. Loire, France 2009

A great mix of lemon and savoury yeasty flavours with a crisp almost saline freshness, terrific focus and depth of flavours. Perfect for seafood starters.  $\pounds 21.50$ 

20. Francesca Bay Sauvignon Blanc. New Zealand 2010 We took this one very seriously! Blind tasting a whole battery of big name Marlborough Sauvignon Blancs. Francesca Bay was the unanimous winner. Fantastically balanced with lush, fat passion fruit and melon flavours yet remaining clean, precise and light.  $\pounds 24.00$ 

21.Rioja Blanco, Barrel Fermented Luis Canas Spain 2009 Made from the fashionable Viura grape, barrel fermented Rioja, rich, harmonious fruits followed by fresh citrus and a good structured finish.  $\pounds 25$ 

22. Soave DOC Campo le Calle, Latium Morini Italy 2010.

Harvested late in the first week of October this is a weightier, more complex and structured wine than the regular Soave. Rich honeyed with full stone fruit flavours and a long, mineral finish.

£25.50



24.Gruner Veltliner, Federspiel Terrassen. Austria 2010 Lovely creamy nose, subtle and complex. Clean, fresh, mouthwatering citrus fruits. A perfect match for most seafood dishes £26

25. Pinot Blanc Tradition Caves JB Adam Alsace France 2009 Dry and crisp with refreshing apple and citrus fruit character with a smooth creamy finish.  $\pounds 27.50$ 

26. Mulderbosch Sauvignon Blanc, Western Cape South Africa 2009 Tropical fruit on the nose with complex ripe fruit flavours and a lovely herbaceous, crisp finish  $\frac{1}{2}$ 27.50

27. Pouilly Fume Patrice Moreau. Loire France 2010 Fantastic rich honeysuckle and cut grass aromas, lots of fruit, with a full long finish. .  $\pounds$ 29.50

28. Albarino Veiga Naúm Rias Baixas Galicia Spain 2010 A lovely example of the varietal Albariño. Fresh and aromatic with peach & apricot fruits and a beautifully balanced finish. A perfect accompaniment to seafood.  $\pounds 31$ 

30. Gavi D.O.C. La Zerba. Italy 2009. A lovely balanced Gavi, lots of honeysuckle and pear with a fresh acidity to hold it in check.  $\pounds 32.50$ 

31. Chablis Domaine Bernard Defaix, Burgundy France 2009 Delicate apple fruits with a soft, clean, mouth watering finish. This is a classic Chablis, understated and assured  $\pounds 34$ 

32. Sancerre Blanc Domaine Hubert Brochard Loire, France 2010 Soft yellow in colour with fresh grapefruit and citrus fruits. Beautifully poised with a graceful balanced finish.

£37



33. St Véran Fleur, Domaine Saumaize-Michelin. Burgundy, France 2008 A brilliantly balanced, Chardonnay. Completely un oaked resulting in a wine with rich ripe fruits and a lovely juicy, creamy finish.  $\frac{f}{238}$ 

34. Meursault Sous La Velle Domaine Mestre Michelot Burgundy France 2008 Absolute classic Mersault from one of the village's best producers. Rich, rounded and perfectly balanced with really integrated oak. Lovely apricot fruits with citrus and honeysuckle and just a hint of vanilla. A really elegant wine.  $\pounds54$ 

#### **RED WINES**

35. Tramontane Grenache Rouge VdP Cotes Catalanes Roussillon Southern France 2009

Made from very old vine Grenache. Not oaked, great bramble aromas with cherry and spice flavours, combined with depth and freshness. Really good.  $\pounds$ 17.50

36. Cháteau De Taste, Cote De Bourg, Bordeaux, France 2009 Made on the right bank in Cotes De Bourg with 60% Merlot and over 30% Cabernet with the rest being Malbec. Really approachable Claret with aromas of blackcurrant and cassis, juicy tannins and fantastic structure. Great value.  $\pounds$ 19.50

37. Shiraz The Opportunist, One Chain Vineyards Australia 2010 Rich, ripe, full plum and cassis fruits with a little savory smokiness from the oak. Smooth, rich and silky.  $\pounds$ 19.50



38. QV Tinto Douro, Quinta de Ventozelo. Portugal 2008 A really well made balanced wine. A dark, smooth, earthy red with blueberry fruits and a long minerally finish.  $f_{23.50}$ 

39. Brouilly, Louis Latour, A Beaune Cote d'Or, France 2010 Produced using traditional Beaujolais techniques which result in soft, ripe, perfumed summer fruits & a gentle slightly earthy finish.  $\pounds 25.50$ 

40 Rioja Crianza, Finca Manzanos, Spain 2007 Plenty of good, soft brambly fruit, approachable in style it is nonetheless probably better suited to game and red meat.  $\pounds 27$ 

42. Felino Malbec, Cobos, Mendoza, Argentina 2009

Made by the highly respected wine maker Paul Hobbs, famous for producing some of the finest wines in the U.S and South America. His Felino Malbec is youthful, succulent and juicy with savoury, earthy tones, good fruits and a delicious minerally finish. A delicious wine.

£34

43. Rioja Crianza Reserva Bodegas Campillio Spain 2004 Deep, warm spicy rioja with hints of leather and vanilla. Full-bodied but not too overpowering as there is plenty of fruit and not too much oak.  $\pounds$ 35

44. Chateau Haut Gleon Cuvee Claude Viallat France 2001 A blend of Syrah, Grenache and Carignan. This is the top wine of the estate; only grapes from lower yielding older vines have been selected to produce a really top quality wine. Soft, mellow, full bodied with intense baked fruit flavors and a hint of oak. Perfectly balanced. £36



## 45. L'Infidéle Mas Cal Demoura, Languedoc, France 2007

A blend of Syrah, Grenache, Mourèdre, Carignan & Cinsault grapes. Aromas of black fruits, dried herbs and leather this is an elegant, supple wine with smooth, complex fruits. A truly fine wine.

£37

46. Amayna Pinot Noir, Leyda Valley Chile 2008

Sandwiched between the Coastal mountain range & the Pacific, Leyda Valley is home to Chile's best Pinot Noirs and Amayna is one of its stars. Fantastic rich, warm, black cherry fruits and gentle oak which is balanced perfectly with enough acidity to hold it in check.  $\pounds 39$ 

47. Clifford Bay Pinot Noir. Marlborough New Zealand 2004

Lovely smooth black cherry fruits balanced by ageing in French oak. Fine tannins and a soft full finish. A really good partner for meatier fish. A perfect example of New Zealand Pinot Noir.

£39

48. Pernand-Vergelesses, 1er Cru Les Vergelesses, Domaine Jean-Jacques Girard. Burgundy France 2008/2009.

Fantastic rich nose – lots of red cherry fruits and a full, soft, long finish. Elegant & harmonious.

£48

49. Les Tourelles De Longuevelle Pauilliac Bordeaux France 2004 This is super delicious, serious Claret! It has wonderful cedar box scents, savoury black fruits and just a hint of toast. The palate is soft, with good structure and wonderful plum, blackcurrant and prune fruits.  $\frac{1}{2}$ ,52

50. Alain Burguet, Gevrey- Chambertin, Burgundy, France 2006 Unfiltered, made using natural yeasts and aged for 18-20 months in new oak. Lovely purity of black cherry fruits with classic earthy, gamey undertones of pinot noir. A beautifully made wine.

£65



#### DESSERT WINES

51. Familia Zuccardi Torrontés Tardío 2009, Mendoza ArgentinaFresh, fruit salad with a hint of creaminess.Bottle (50cl) £18.70£3.50 75ml Glass

52. Los Pecadillos Glotonia Pedro Ximenez, Montilla – Moriles, Spain Lovely dried fruits & prune flavours, rich, velvet & very smooth. Bottle (50cl)  $\pounds 24.75$   $\pounds 4.40$