

SPARKLING WINE

By the Glass 175ml
By the Glass 250ml
By the Bottle
£38.00

Champagne Veuve Lorinet

A wonderful blend of Pinot Noir, Pinot Meunier and Chardonnay, from Epernay Region, creating a fantastic Champagne with a remarkably fine mousse against a background of intense gold. The nose is full of diverse and flattering aromas. On the palate, dominant notes of apricots and citrus fruits gives way to the spicy aromas of pepper and gingerbread, and of butter and cream.

Champagne Moutard, Grande Cuvee, France

£32.00

This traditional family produced Cuvee is 100% Pinot Noir from the Cotes des Bar, in the Aube area of Champagne, aged on its lees for a minimum of three years following bottle fermentation. A fine, rich, fresh nose shows aroma of butter, almond and brioche with an elegant balanced and generous palate.

Patriarche Cremant de Bourgogne, France

£23.70

Persistent finish. A balanced blend of Aligote Chardonnay, Gamay and Pinot Noir lend to the aromas of Almond. Apple and Lemon. Pale yellow in appearance with golden hints, fine numerous bubbles with a soft mousse. Well balanced, fresh and fruity with a full finish.

Botter Prosecco Spumante, Italy

£20.00

Pale light yellow, with fine perlage. Delicately fruity, slightly aromatic bouquet. Well balanced and light body, harmonic at the taste. Excellent as an aperitif and a perfect accompaniment to hors-d'oeuvres and delicate first courses. Also wonderful with fish and shellfish.

Single Serve 200ml

£7.00

WHITE WINE

Patriarche Heritage Blanc

£4.40 £5.80 £15.00

An ideal House Wine, blending Ugni Blanc, Menu Pinot, Folle Blance and Clairette; crisp, dry and well structured with floral aromas on the nose, and hints of grapefruit on the palate. Yellow green colour with gold tints. **Food matches:** Fish, Prawns and Chicken.

Euca Hill Chardonnay, Australia

£4.60 £6.10 £18.20

Medium bodied, with lovely lemon and lime flavours, creamy textured with aromas of hot buttered toast and crumpets, with hints of spices on the finish. **Food matches:** Chicken dishes, Gammon and Pasta.

Duc de Mornay Picpoul de Pinet, France

£5.30 £7.00 £21.00

Incredibly vibrant and fresh. Slightly perfumed, ripe melon fruit on the nose. The palate is weighty and ripe but remains fresh and saline. **Food matches:** A perfect partner for Fish and Shellfish or just to drink by itself.

Confidenza Vermentino, Italy

£5.20 £6.90 £20.50

From the best areas of Umbria, intense straw in colour. A dry, fruity, well balanced white wine, with a floral and persistent bouquet and a hint of citrus on the finish, **Food matches:** Chilled with Hors-d'oeuvres, Fish Pasta and Risottos, Fish and Shellfish and Soft Cheeses.

Klippenkop Chenin Blanc, South Africa

£5.20 £6.90 £20.50

An appealing light straw colour. Full bodied wine with powerful varietal flavours of pineapple, grandilla melon and green apple. Good structure with lovely balancing acidity. **Food matches:** Salads, Seafood, Smoked Salmon, Roast Chicken and Pork.

WHITE WINE

	By the Glass 175ml £4.70	By the Glass 250ml £6.30	By the Bottle £18.80
Volandas Sauvignon Blanc, Chile Refreshingly crisp, light bodied and dry with a delicate aroma of gooseberries with a mineral edge. An attractive style with bags of classic, invigorating characteristics rarely seen in Chilean Sauvignons with a long, persistent finish. Food matches: Mussels, Grilled Fish.			
Volandas Chardonnay, Chile Enjoys aromas of fresh pineapple and banana, following on the palate with a little vanilla. Medium-bodied, complex and tasty, a great food wine. Food matches: Tuna, Crab and Pasta	£4.70	£6.30	£18.80
Davalillo Blanco Rioja, Spain Wine with a complex bouquet of flowers and fruits close to that of peach. Very pale and shiny in colour, with pearlescent reflections. A slightly acidic sensation on the mouth that extends across the palate leaving a cool, fresh sensation that lingers on, leaving a sweet taste under the tongue. Food matches: Salads, Fish and Seafood.	£5.00	£6.70	£20.00
Confidenza Pinot Grigio, Italy Vibrant and fruity white, attractive on the nose and rich on the palate. Medium bodied with a hint of pineapple, apple and spice in the background. Food matches: Light Fish, Chicken or Ham.	£5.20	£6.90	£20.60
Neptune Point Sauvignon Blanc, New Zealand Lovely fruity and aromatic wine, with notes of citrus, gooseberry and a subtle vanilla touch. Rated highly as one of the top ten Sauvignon Blancs from the Marlborough Estates. Food matches: Seafood, Fish, Pasta, Salads, Chicken or Pork.	£5.70	£7.60	£22.80
Moreau Elegance Chablis, France Crisp attack, citrusy and fresh nutty expression of the Chardonnay grape; good minerality and long lasting finish, it has been chosen for its harmonious and elegant balance between fruit, structure and expression of the Terrior. Food matches: Fish, poultry. A perfect match with Asian or exotic food and harmonises well with Goats Cheeses and Mature Cheddars.			£33.00
	By the Glass 175ml	By the Glass 250ml	By the Bottle
Patriarche Heritage Rose An ideal House Rose, blending Cinsault and Carignan. Crisp, dry and well structured. Floral aromas on the nose, with hints of citrus and vanilla on the palate. Food matches: Salads or White meat dishes.	£4.40	£5.80	£15.00
Confidenza Pinot Grigio Blush Italy Delicate pink in appearance achieved with a 5% blend of Merlot, elegant bouquet and soft with flavours of ripe red fruits. Well balanced between sweetness and refreshing acidity. Food matches: Light Fish, Chicken or Ham and also matches with spicy Asian dishes.	£5.20	£6.90	£20.60
Gold County Zinfandel Blush, USA Delicious Californian rose, with summer fruits and a hint of sweetness on the finish. Food matches: Light Fish, Salads and Pasta dishes			£21.60

RED WINE

	By the Glass 175ml	By the Glass 250ml	By the Bottle
Patriarche Heritage Rouge An ideal House Wine, subtle blending of Syrah, Grenache, Carignan and Cinsault, to be soft and fruity to the taste and ruby red in colour. Medium bodied with notes of Raspberry and Blackberry which linger on the finish. Food matches: Red Meats and Cheeses.	£4.40	£5.80	£15.00
Euca Hill Shiraz, Australia Aromas of ripe plum fruit with hints of spice and subtle oak. Soft tannins and ripe fruit flavours combine to give depth and length on the palate. Food matches: Stew, Steaks and Game.	£4.60	£6.10	£18.20
Volandas Merlot, Chile Full, smooth and rich with classic Merlot characteristics of sweet plums, blackberries, cherries and bitter chocolate. Soft and round with a long pleasing finish. Food matches: Beef, Duck and Goats Cheese	£4.70	£6.30	£18.80
Davalillo Tinto Jovan Rioja, Spain Primary intense aromas of red berry fruits typical of the Tempranillo grape. Cherry red with violet tones and intense on the palate. Flavoursome, fruity and persistent with liquorice hints. Food matches: Meats, Game and Cheeses.	£5.50	£7.30	£21.90
Volandas Cabernet Sauvignon, Chile A bright, garnet coloured wine with a generous nose, hints of chocolate, plums and vanilla. The flavour is soft and harmonious with a medium body and a full finish. Food matches: Red meats, Game and Cheeses.	£4.70	£6.30	£18.80
Trivento Private Selection, Malbec, Argentina Intense with lots of body. Notes of fruit, oak and candied vanilla greet the nose and follow into the mouth. Soft supple tannins leave an enjoyable finish on the palate. Food matches: Rich Lamb and Beef dishes, Stews and Barbeques.	£5.40	£7.10	£21.30
Il Pumo, San Marzano Primitivo, Salento, Italy Deep ruby red with violet reflections; intense aroma, with notes of plum and cherry, spice, with rosemary and vanilla scents. A full bodied wine, soft and balanced, easy to drink. Food matches: Savoury first course, Red Meat and Game, Mature Cheeses.	£6.20	£8.30	£24.80
Rothschild Mouton Cadet 1930 Anniversary Label Merlot (90%) and Cabernet Sauvignon (10%) giving a deep garnet red with hints of violet. The nose opens on black fruit, especially Bilberry and Blackcurrant then goes on to reveal oaky notes of coffee and spice. Aged for eight months in oak barrels and eighteen months in the bottle. Food matches: Red Meats, Pasta dishes and Cheeses			£31.40