

WINE LIST

Sparkling & Champagne

- 1. Nua Prosecco (Italia)** **£25.00**
This pale-yellow sparkling is elegant and crisp, with a fruity bouquet of citrus and tropical fruits. 20cl Bottle £8.00
- 2. Jules Feraud champagne (France)** **£45.00**
A fine mousse of tiny bubbles and generous apple fruit & yeasty flavours on the palate. It is a well-structured and balanced wine. Exceptional value for money from the award-winning producer H. Blin.

White Wines

- 3. Sauvignon Blanc, Tierra Alta (Chile)** **£22.00**
A fresh and crisp wine with ripe citrus fruit. Packed with lime zest, lemon and kiwi fruit flavours. 175ml £5.00
250ml £6.50
- 4. Chardonnay, Kleindal (South Africa)** **£23.00**
A dry, medium to full bodied with moderate tannins and acidity. 175ml £5.50
250ml £7.00
- 5. Pinot Grigio, Catarratto (Italy)** **£25.00**
An intense straw colour wine from the Sicily region with an ample, lasting fruity Bouquet. 175ml £6.00
250ml £7.50
- 6. Soave Classico, Familia Pasqua (Italy)** **£27.00**
Enticing citrus and stone fruit flavours with notes of almond blossom.
- 7. Sauvignon Blanc, Zephyr (New Zealand)** **£35.00**
Vivid flavours of citrus fruit, pea and wet stone characterise this zesty Sauvignon Blanc.
- 8. Macon-Fuisse, Domaine De Fussiacus (France)** **£40.00**
Aromas of lemons and citrus fruit with a hint of stony minerality. Round smooth feel with apple and lemon flavours.



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9. **Chablis 1er Cru, La Motte 'Beuroy (France)** **£45.00**
Enticing citrus and stone fruit flavours with notes of almond blossom.
10. **Larrivet-Haut-Brion Pessac Léognan blanc de 2000 en CBO** **£75.00**
Sweet aroma of vanilla and cotton candy. Very dry on palate. White flowers and some minty leaves linger.
11. **Chateau de Fieuzal Graves Blanc 1999** **£85.00**
Mature ripe yellow fruit with candied citrus, lemon, and yellow Apple. Oaky tones with butter and almonds. Minerals, stone, and honey. Very bold with fresh acidity.

Rosé Wines

12. **Pinot Grigio Rosé, Casa Defra (Italy)** **£22.00**
Dry but crammed with fresh summer fruit flavours.
175ml £5.00
250ml £6.50
13. **Côtes de Provence Rosé (Organic), Hecht & Bannier (France)** **£30.00**
A classy rosé of immense charm; plump, medium bodied and marked by crisp grapefruit and passion fruit. Zippy and refreshing.



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Red Wines

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| 14. | Sangiovese di Puglia, Ancora (Italy)
<i>Round medium-bodied, perfectly balanced flavours of youthful red fruit.</i> | £21.00
175ml £5.00
250ml £6.50 |
| 15. | Malbec, Pablo Cortez (Argentina)
<i>Vibrant flavours of berries, plum marmalade and cherries.</i> | £23.00
175ml £5.50
250ml £7.00 |
| 16. | Organic Merlot, Adobe Reserva, Emiliana (Chile)
<i>The palate is juicy with ample fruit. Delicate oak influence contributes complexity and structure.</i> | £25.00
175ml £6.00
250ml £7.50 |
| 17. | Organic Rioja Tinto, Gatito Loco (Spain)
<i>This wine stands out for its red and black fruits and liquorice aromas. Fresh and round with a multitude of nuances supporting the black fruits.</i> | £27.00 |
| 18. | Shiraz, Smalltown Vineyards 'The Black Craft' (Australia)
<i>This is a classic Barossa Shiraz with intense savoury flavours of thick blackberry compote, black pepper and typical iron-rich beefy flavours.</i> | £35.00 |
| 19. | Chateau Les Grands Chenes Medoc CB 2011
<i>Black cherry, currents, blueberries, and a bit of Cedar on the nose. Black fruit; plums, cherry and berries with oak and pepper on the palate. Medium tannins that are smooth and pleasant throughout the long, fruity finish.</i> | £52.00 |
| 20. | Chateau Marsac Seguineau Margaux 2011
<i>Lovely with dark cherry, leather, chocolate. Hint of oak and spice. Dry finish but well balanced and surprisingly easy to drink.</i> | £56.00 |
| 21. | Amarone Della Valpolicella, La Colombaia
<i>Full and intense red color; it is complex with spicy and ripe red fruit notes. Good structure with soft tannins on the palate.</i> | £58.00 |
| 22. | Connetable de talbot St Julien 1999
<i>Smoke, earth, old leather, dark red fruit & a hint of savoury/menthol on the nose. Plump cherry & plum on the palate with a long lingering finish.</i> | £64.00 |



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23. **Chateau Potensac Medoc CB 1993** **£66.00**
A smell of mushrooms, gunpowder, wet earth, cedarwood, vanilla, dried cassis. Vivid and still the expected taste palate in line with the nose; savoury tones being dominant, but eldering impressions popping up; coffee bitter, juniper and leather.
24. **Chateau de Fieuzal, GCC de Graves Pessac Leognan 1994** **£68.00**
Leather and elegant barnyard on the nose. Medium bodied, medium minus soft and round tannins, well balanced wine with nice finish.
25. **Faugeres Rarissime mise mas Gabinele 2003** **£72.00**
Very full bodied, balanced with delicate fruit. Leather, raisins, spicy, flowers, grapefruit, dry smooth tannins, a long taste of plums, dark chocolate.
26. **Les Fiefs de Lagrange, Saint Julien 1995** **£77.00**
Lovely with dark cherry, leather, chocolate. Hint of oak and spice. Dry finish but well balanced and surprisingly easy to drink.
27. **Chateau Haut Batailley, 5eme GCC Pauillac 1995** **£105.00**
Developing nicely with its tobacco, ash, earth, green pepper, and spicy cassis character.
28. **Clos Rene, Pomerol de 2000, CBO** **£118.00**
Liquorice and berry flavours, with hints of minerals and flowers. Medium-bodied, with lovely tannins and a long, pretty finish.
29. **Clos du Marquis, Saint Julien 1999** **£120.00**
Ripe dark berries, forest floor, cigar box, cedar, and leather on the nose. Warm, fruity, and extinct taste, with good ripeness. Elegant wine with good structure.
30. **Chateau Latour a Pomerol 1979** **£162.00**
Plums, ripe red and black fruits, leafy spearmint, spices, and chocolate notes. Opulent layers of silky, velvety fruit float over your palate. Beautiful wine.
31. **Chateau Beychevelle, 4eme GCC Saint Julien 1996** **£185.00**
Firm and classic in nature, the wine is crisp, bright, and fresh, with a peppery bite to the cedar tinted, Cabernet fruit.
32. **Clos la Rose St Emilion GC 1964** **£240.00**
Dark Boysen berry in nose with tobacco. Taste has chocolate, leather, tannins, banana and sea salt. Round and smooth feel in mouth. Tender. Excellent and warm.



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Magnums

33. **Chateau Grand Rivailon St Emilion GC Magnum 1997** **£85.00**
Dark red- well balanced. Black cherry, oak. Mild tannis.
34. **Magnum Chateau Larruau, Margaux, 2008** **£105.00**
This medium ruby wine shows nice aromas and flavours of kirsch, pencil shavings, sage, and vanilla. Medium-bodied, fresh and with medium fine-grained tannins, it is a seductive, silky wine which is easy to drink.
35. **Magnum Chateau Giscours, GCC Margaux de 1995** **£230.00**
Crème de cassis, tobacco, earth, and cherry aromas, medium bodied with some tannin to resolve, this lighter style of Margaux ends with a cassis and strawberry finish. This is the first vintage for Alexander van Beek at the chateau.

Port

36. **Tawny Port, Porto Barao De Vilar 10 Years (Portugal)** **50ml £5.50**
Lively cherry and plum fruit. Rich and full bodied with a smooth finish.

