

## WINE LIST

Drinking good wine with good food in good company is one of life's most civilised pleasures.

### CHAMPAGNE & SPARKLING

	125ml	Bottle
<b>Millesimato Nv Brut Spumante, Le Contesse</b> <i>Treviso, Italy</i> Prestigious maker of lovely, apple and pear fruit from Prosecco vineyards around Treviso	5.85	27.50
<b>Skinny Fizz Nv Brut Nature</b> <i>Alicante, Spain</i> Methode Champenoise, low sugar but high quality, Domaine made	5.90	29.00
<b>Molvino Valdobbiadene Prosecco Superiore</b> <i>Veneto, Italy</i> Delicate & sweet. Plenty of vanilla & apple notes. A superior prosecco	6.75	32.00
<b>Molvino Pinot Rose Spumante</b> <i>Veneto, Italy</i> Notes of fresh strawberry and summer berries. Simply divine		32.00
<b>Louis D'or Nv Brut By H.blin</b> <i>Champagne</i> Notable toasty and biscuit notes from this family led maker who is winning lots of awards		49.90
<b>H.blin Nv Brut Rose</b> <i>Champagne</i> The Blin family's most prize winning cuvee		64.00
<b>Veuve Clicquot NV Brut</b> <i>Champagne</i> Ripe biscuit, refreshing style	10.85	65.00
<b>Bollinger NV Brut</b> <i>Champagne</i> Complex and elegant, velvety bubbles, flavours of pear, brioche, spice and fresh walnuts		68.50
<b>Dom Perignon</b> <i>Champagne</i> The most famous Champagne in The World. Simply divine		150.00

### ROSÉ WINES

	175ML	250ML	BOTTLE
<b>2016 Merlot Rosado, Vente Don Quixote</b> <i>Castilla La Mancha, Spain</i> Soft Summer fruits, quite deep in colour	5.45	6.95	21.00
<b>2016 Le Ferme Petit Paul Grenache/Cinsault Rose</b> <i>Southern France</i> Light, fresh, blush style of Mediterranean Rose from the enigmatic Robert Vic	5.95	7.90	23.50
<b>2016 Le Paradis Rose, Domaine Preignes Le Vieux</b> <i>Cotes De Thongue</i> Long flavours of herbs and Summer fruits, most delicate colour and beautiful presentation			29.90

### DESSERT WINES

	100ML	HALF BOTTLE
<b>2015 Chateau Calabre, Semillon Doux</b> <i>Montravel, Sw France</i> Delicate sweet wine with sweet grapefruit character, good with fruit based desserts	5.50	19.95
<b>Nv Colombard/Piquepoul Moelleux, Caves De Beauvignac</b> <i>Languedoc</i> Rare sweeter version of Picpoul, late harvested but still fresh and elegant	4.50	23.90

### WHITE WINES

	175ML	250ML	BOTTLE
Our whites are in order from the most elegant through aromatic to richest styles			
<b>2016 Chenin Blanc, Geo Kinross</b> <i>Coastal Plain, South Africa</i> Bright, white flowers and almond character	4.80	5.95	17.95
<b>2016 Pinot Grigio, Casa Lia</b> <i>Curico Valley</i> A forward, fruitier style of Pinot Grigio	5.90	7.75	23.75
<b>2016 Vermentino Cuvee Prestige, Domaine Preignes Le Vieux</b> <i>Languedoc</i> Vermentino is a very underrated Mediterranean variety grown from Sardinia to Southern France			26.75
<b>2016 Gavi Di Gavi, Produttore Govone</b> <i>Piedmont, Italy</i> Cortese wine from the foothills of The Alps, sometimes known as 'Italian Chablis' - same mineral core			34.25
<b>2016 Picpoul De Pinet, Domaine St Peyre</b> <i>Pinet</i> Lime fresh, zesty white wine, like a squirt of lemon with fritti misti			27.90
<b>2016 Colombard Vermentino, Le Ferme Petit Paul</b> <i>Southern France</i> Juicy, light and fresh Mediterranean white from this 14th Century Domaine	5.50	7.30	21.50
<b>2016 Bush Vine Sauvignon Blanc, Lyme Fontaine</b> <i>Darling Ranges</i> Cool, high altitude Darling Ranges fruit from old vines, tense green capsicum notes			25.50
<b>2016 Sauvignon Blanc, Isabella Da Silva</b> <i>Valle De Rapel</i> Lifted, zesty Sauvignon Blanc, some way between Loire and NZ in style	5.75	7.65	22.95
<b>2016 Albarino, Esencia Divina</b> <i>Galicia, Spain</i> Award winning Albarino, notable creamy salinity, perfect with Atlantic seafood landed in Galicia			35.50
<b>2016 Chardonnay Viura, Bodegas Despierta</b> <i>Castilla La Mancha, Spain</i> Fresh, lifted Chardonnay, no clumsy oak aging but enriched by Viura, the grape of white Rioja	5.10	6.85	19.95
<b>2014 Sauvignon Blanc, Lia Springs</b> <i>Marlborough, Nz</i> Not cloying, confectioned fruit but a steely grapefruit core and bright scent	6.90	9.20	27.50
<b>2016 Mon Blanc, Domaine Montrose</b> <i>Cotes De Thongue</i> Unoaked but full style of Chardonnay from the Coste family, here at this estate since 1702			30.50
<b>2016 Viognier, Domaine Preignes Le Vieux</b> <i>Southern France</i> Rich, heady, waxy, orange and acacia notes with soft finishing acidities	6.35	8.50	24.90
<b>2015 Meursault Vieilles Vignes, Domaine Denis Carre</b> <i>Burgundy</i> Butterscotch notes over ripe but steely fruit structure			42.00



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### RED WINES

175ML    250ML    BOTTLE

Our reds are in order from most elegant through softest to most robust, hearty styles

<b>2015 Cinsault Grenache, Reserve Du Haut Canalet</b> <i>Southern France</i> Vibrant, fresh style from Rhone varietals all sustainable production	21.50
<b>2016 Pinot Noir, La Source</b> <i>Southern France</i> Sappy, vibrant, cherry fruited Pinot lovely with cold meats, can be served cool for the Summer	6.90    9.20    27.90
<b>2016 Sangiovese Di Rubicone, Cantine De Luca</b> <i>Rubicone, Italy</i> The grape of Chianti, bright cherry fruit	5.10    6.85    19.95
<b>2014 Rioja Crianza, Finca Besaya</b> <i>Rioja</i> 12 months in large, old American oak barrels means vanillin, toasty, cedar notes typical of Rioja	7.50    9.80    29.90
<b>2015 La Voliare, Contesse De Marion</b> <i>Languedoc</i> From the delightful Jerome Vic, as good as most Southern Cotes de Rhone with good garrigue flavours	24.95
<b>2015 Merlot, Santa Rosato</b> <i>Valley De Rapel, Chile</i> Rotund, soft Merlot style but with good definition	5.90    7.85    23.90
<b>2015 Montepulciano D'abruzzo, Az Agricole Ilauri</b> <i>Abruzzo, Italy</i> One of the best wineries in Abruzzo, all sustainable methods - smoky, brambly, vanillin fruit	25.80
<b>2015 Pinot Noir, Jk, Scotto Cellars</b> <i>California</i> A rather rich, indulged style of Pinot Noir, warm and ripe	34.50
<b>2015 Cabernet Sauvignon, Finca Lucia</b> <i>Valle De Rapel, Chile</i> Like a soft, fruit driven, earthy Claret style, good plummy Cabernet with herbed undertones	5.95    7.95    23.75
<b>2016 Malbec, Vinos Carretero</b> <i>South America</i> Hearty, typical Malbec character, ideal with charred red meat	6.60    8.80    26.35
<b>2014 Ripasso Delle Valpolicella, Chosen by Nick Faldo, Az Agricole Tobe</b> <i>Veneto, Italy</i> Notes of dried fruit, figs, polished wood and candied fruits, personally selected by golfer, Nick Faldo	35.50
<b>2016 Cabernet Shiraz, Geo Kinross</b> <i>Coastal Plain, South Africa</i> Berryish Cabernet and spiced Shiraz with an underlying roasted earth flavour, typical of South Africa	4.80    5.95    17.95
<b>2015 Barbera D'alba, Produttore Govone</b> <i>Piedmont, Italy</i> Inky, strident varietal from N Italy, perfect with slow cooked pasta sauces	28.90
<b>2016 Old Vine Monastrell, Scandalo, Bodegas Vinessens</b> <i>Alicante</i> Potent, intense, modernista Spanish red, a true artisanal 'garage' wine from this old vine Monastrell	31.50

### SHERRY

50ML

<b>La Gitana Manzanilla, Hildalgo</b> Very dry with a delicious salty tang & refreshing finish	3.40
<b>Gonzalez Byass Tio Pepe, Fino</b> Pale and delicate with light almond & stone fruits aroma. Bone dry & the most famous Fino sherry in the world!	3.30
<b>Napoleon Amontillado, Hildalgo</b> Deliciously dry, made from Palomino grapes with light nutty aroma & a dash of cocoa, toasted caramel and dried fruits	3.80
<b>Faraon Oloroso, Hildalgo</b> Full flavoured dry Oloroso with excellent nutty aromas with a delicious tangy orange & lemon finish	3.90
<b>Harveys Bristol Cream</b> Full flavoured, sweet, creamy with a lightly nutty aroma, soft, smooth & concentrated	3.00
<b>Triana Pedro Ximénez, Hildalgo</b> Very dark & rich, opulently sweet with dried plum & raisin flavours. Made from sun-dried Pedro Ximénez grapes	4.00

### PORT

50ML

<b>Sandeman Founders Reserve Port</b> Aged for five years, a very appealing smooth warming mature sweet Port	2.75
<b>Graham's Quinta dos Malvedos Vintage Port</b> From one of the Douro's greatest vineyards: Luxurious & lusty, showing cassis & layers of black fruit & plum	3.00
<b>Dow's Crusted Port</b> Crusted port is rarely seen nowadays & has all the character of a vintage port, but nearer the price of a ruby port!	3.40
<b>Sandeman 10 Year Old Tawny Port</b> A vibrant premium aged wine with great combination of ripe cherries & mature intensity	3.50
<b>Dow's Quinta do Bomfim, Vintage Port, 2001</b> Single vineyard vintage port from a top port house. Packed with juicy fruit flavours, peppery tannins, & a long slightly dry finish	4.60
<b>Churchill White Port</b> Vibrant golden colour with grated nutmeg & eucalyptus on the nose. On the palate it is fresh & complex with a long peppery finish	3.00

125ml glasses are available.

Vintages may vary.

**Allergy advice:** Virtually all wines contain sulphites, either naturally or added in small quantities as a preservative.