

## WINE LIST

### WHITE

	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
<b>1. Chenin Blanc, Drakensberg Cellars, South Africa</b>	£3.00	£3.60	£4.60	£14.00
<i>Lovely fresh Chenin, showing the uplifted honey and pink grapefruit characters - an appealing wine in every sense</i>				
<b>2. Sauvignon Blanc, Tonada, Chile</b>	£3.30	£3.90	£5.20	£15.50
<i>Pungent tropical aromas of passion fruit and guava, the palate is clean, zesty and dry. Wonderfully refreshing</i>				
<b>3. Pinot Grigio, Ca'Tesore, Italy</b>	£3.30	£3.90	£5.20	£15.50
<i>A real Pinot Grigio - dry and rounded, subtle floral notes with hints of almond butter, lime and peach.</i>				
<b>4. Chardonnay/Torrontes, Las Manitos, Argentina</b>	£3.60	£4.40	£5.50	£16.00
<i>Dry, spicy and appealing - unoaked and fresh with a flavour similar to apricots</i>				
<b>5. Chardonnay, 'Les Argellieres' Xavier Roger, France</b>				£19.00
<i>Big, rich and laden with vanilla, roasted pineapple and peach flavours - this is a dream if you like top white burgundy</i>				
<b>6. Viognier, Las Manitos, Argentina</b>				£19.00
<i>Wow - brash upfront and loaded with tropical peach, apricot and spice notes</i>				
<b>7. Muscadet sur Lie, La Fief de la Brie, France</b>				£20.00
<i>Crisp, zesty and perfect with shellfish - you can almost taste the sea</i>				
<b>8. Sauvignon Blanc, Kuraka, New Zealand</b>				£22.00
<i>A full frontal assault of lingering elderflower, gooseberry and zesty lime, made by the respected Kate Radburn of CJ Pask fame</i>				

### ROSE

<b>9. Richelieu Blush, Vin de Pays, France</b>	£3.00	£3.60	£4.60	£14.00
<i>Faint blush colour, appealing hint of raspberry - dry rounded. It took us 3 years to blend this right - fabulous Blush - very easy drinking</i>				
<b>10. Zinfandel Rose, Route 66, USA</b>	£3.60	£4.40	£5.50	£16.00
<i>Ripe, juicy flavours of watermelon and strawberry lead to a long sweet finish</i>				

<b><u>RED</u></b>	<b><u>125ml</u></b>	<b><u>175ml</u></b>	<b><u>250ml</u></b>	<b><u>Bottle</u></b>
<b>11. Merlot, Tonada, Chile</b>	<b>£3.00</b>	<b>£3.60</b>	<b>£4.60</b>	<b>£14.00</b>
<i>A fruity, medium bodied palate with more plum flavours a chocolatey note and a twist of spice</i>				
<b>12. Shiraz-Malbec, Las Manitos, Argentina</b>	<b>£3.30</b>	<b>£3.90</b>	<b>£5.20</b>	<b>£16.00</b>
<i>Spicy, jammy red from Argentina's warm central vineyards - showing lovely red and black fruits, stewed cherry, spice and a lick of vanilla</i>				
<b>13. Tempranillo, Bodega Pleno, Spain</b>	<b>£3.30</b>	<b>£3.90</b>	<b>£5.20</b>	<b>£16.00</b>
<i>Cracking soft sensual red, with flavours of black fruits, spice and chocolate made by a major Rioja producer producer with vineyards in neighbouring Navarra</i>				
<b>14. Carmenere, Turi Estate, Chile</b>				<b>£18.00</b>
<i>A dark, coffee and mocha scented red from the rare Carmenere grape imagine a Merlot with attitude.</i>				
<b>15. Pinotage, Freedom Cross, South Africa</b>				<b>£20.00</b>
<i>Wonderfully smoky with sweet red berry fruit, spice and a touch of tanned leather - a South African speciality</i>				
<b>16. Côtes du Rhône 'Caprices' Combe de la Roche, France</b>				<b>£21.00</b>
<i>A showy full bodied Rhone - dense and peppery with nice black fruits spice, pepper and hints of smoked paprika</i>				
<b>17. Rioja Crianza, Bodegas Vega, Spain</b>				<b>£22.00</b>
<i>Sensual, soft Rioja, aged in oak for 2 years and howing hints of vanilla, red fruits, supple tannins</i>				
<b>18. Shiraz, Pitchfork, Australia</b>				<b>£22.00</b>
<i>Big and bold with lots of ripe fruit flavours, and the peppery, spicy notes typical of the variety. Fruity and full with a smooth mouthfeel</i>				
<b><u>CHAMPAGNE &amp; PROSECCO</u></b>			<b>20cl Bottle</b>	<b>Bottle</b>
<b>19. Prosecco, Pure, Italy</b>			<b>£5.50</b>	<b>£21.00</b>
<i>Foaming brilliance - dry, yet grapey with a fruit bowl of flavours candied grapes and melon - brings on the Friday feeling!</i>				
<b>20. Champagne Gardet Brut Tradition, France</b>				<b>£39.00</b>
<i>A six-award winning Champagne, made the same way as Krug yet costs around a sixth of the price - rather special and showing maturity, breath of flavour and a long finish.</i>				