

WINE LIST

WHITE

| | <u>125ml</u> | <u>175ml</u> | <u>250ml</u> | <u>Bottle</u> |
|---|--------------|--------------|--------------|---------------|
| 1. Chenin Blanc, Drakensberg Cellars, South Africa | £3.40 | £4.00 | £5.30 | £15.00 |
| <i>Lovely fresh Chenin, showing the uplifted honey and pink grapefruit characters - an appealing wine in every sense.</i> | | | | |
| 2. Sauvignon Blanc, El Picador, Chile | £3.60 | £4.20 | £5.50 | £16.00 |
| <i>Crisp, zesty and vibrant- showing lovely gooseberry and passionfruit aromas.</i> | | | | |
| 3. Pinot Grigio, Ca'Tesore, Italy | £3.60 | £4.20 | £5.50 | £16.00 |
| <i>A real Pinot Grigio - dry and rounded, subtle floral notes with hints of almond butter, lime, and peach.</i> | | | | |
| 4. Chardonnay, Rooks Lane, Victoria, Australia | £3.80 | £4.40 | £5.70 | £16.50 |
| <i>Soft, tropical, a touch of buttery oak, subtle notes- very moreish!</i> | | | | |
| 5. Marsanne- Viognier, Languedoc | | | | £18.00 |
| <i>A delight of peach, apricot, pineapple, and pear – dry yet soft and plump.</i> | | | | |
| 6. Chardonnay, 'Les Argellieres' Xavier Roger, France | | | | £20.00 |
| <i>Big, rich, and laden with vanilla, roasted pineapple, and peach flavours - this is a dream if you like a top white burgundy.</i> | | | | |
| 7. Muscadet sur Lie, La Fief de la Brie, France | | | | £21.00 |
| <i>Crisp, zesty and perfect with shellfish - you can almost taste the sea.</i> | | | | |
| 8. Sauvignon Blanc, Kuraka, New Zealand | | | | £23.00 |
| <i>A full-frontal assault of flavours with lingering notes of elderflower, gooseberry, and zesty lime.</i> | | | | |

ROSE

| | | | | |
|--|--------------|--------------|--------------|---------------|
| 9. Richelieu Blush, Vin de Pays, France | £3.40 | £4.00 | £5.30 | £15.00 |
| <i>Faint blush colour, appealing hint of raspberry - dry and rounded. A fabulous Blush and very easy drinking.</i> | | | | |
| 10. Zinfandel Rose, Route 66, USA | £3.80 | £4.40 | £5.70 | £16.50 |
| <i>Ripe, juicy flavours of watermelon and strawberry lead to a long sweet finish.</i> | | | | |

| <u>RED</u> | <u>125ml</u> | <u>175ml</u> | <u>250ml</u> | <u>Bottle</u> |
|------------|--------------|--------------|--------------|---------------|
|------------|--------------|--------------|--------------|---------------|

| | | | | |
|--------------------------------------|--------------|--------------|--------------|---------------|
| 11. Merlot, El Picador, Chile | £3.40 | £4.00 | £5.30 | £15.00 |
|--------------------------------------|--------------|--------------|--------------|---------------|

Ripe, smoked sweet cherry, mocha and finished off with a touch of oak.

| | | | | |
|--|--------------|--------------|--------------|---------------|
| 12. Shiraz, Rooks Lane, Australia | £3.60 | £4.20 | £5.50 | £16.00 |
|--|--------------|--------------|--------------|---------------|

Big, ripe, and soft with a rich core of black jam fruit, spice, and sweet vanilla pod.

| | | | | |
|---|--------------|--------------|--------------|---------------|
| 13. Tempranillo, Bodega Pleno, Spain | £3.60 | £4.20 | £5.50 | £16.00 |
|---|--------------|--------------|--------------|---------------|

Cracking soft sensual red, with flavours of black fruits, spice and chocolate made by a major Rioja producer with vineyards in neighboring Navarra.

| | | | | |
|-------------------------------|--------------|--------------|--------------|---------------|
| 14. Malbec, Las Pampas | £4.00 | £4.80 | £6.20 | £18.00 |
|-------------------------------|--------------|--------------|--------------|---------------|

A revelation- with dense chewy sweet black fruits, coffee, liquorice and spice- all encased with a soft shell of oak and an elegant jammy finish.

| | | | | |
|--|--|--|--|---------------|
| 15. Carmenere, Turi Estate, Chile | | | | £18.00 |
|--|--|--|--|---------------|

A dark, coffee, and mocha scented red from the rare Carmenere grape, imagine a Merlot with attitude.

| | | | | |
|--|--|--|--|---------------|
| 16. Pinotage, Freedom Cross, South Africa | | | | £19.00 |
|--|--|--|--|---------------|

Wonderfully smoky with sweet red berry fruit, spice, and a touch of tanned leather - a South African specialty.

| | | | | |
|---|--|--|--|---------------|
| 17. Rioja Crianza, Bodegas Vega, Spain | | | | £20.00 |
|---|--|--|--|---------------|

Sensual, soft Rioja, aged in oak for 2 years and showing hints of vanilla, red fruits, supple tannins.

| | | | | |
|--|--|--|--|---------------|
| 18. Côtes du Rhône 'Vielles Vigne, France | | | | £21.00 |
|--|--|--|--|---------------|

A full-bodied Rhone, offering dense and peppery black fruits, roast cherry, herbs and cracked black pepper.

| | | | | |
|--|--|--|--|---------------|
| 19. Cabernet Franc, Argellieres, France | | | | £23.00 |
|--|--|--|--|---------------|

A ripe, sensual and elegant red with notes of stewed and mulled black fruits and a veneer of oak.

| | | | | |
|--|--|--------------------|----------------------|----------------------|
| <u>CHAMPAGNE & PROSECCO</u> | | <u>20cl</u> | <u>Bottle</u> | <u>Bottle</u> |
|--|--|--------------------|----------------------|----------------------|

| | | | | |
|----------------------------------|--|--------------|--|---------------|
| 20. Prosecco, Pure, Italy | | £6.00 | | £21.00 |
|----------------------------------|--|--------------|--|---------------|

Foaming brilliance - dry, yet grapey with a fruit bowl of flavours including candied grapes and melon.

| | | | | |
|--|--|--|--|---------------|
| 21. Il Fresco Rose' Brut Villa Sandi Prosecco, France | | | | £22.00 |
|--|--|--|--|---------------|

Attractive pink colour and subtle tastes of cherry and strawberry. It's dry with a long foaming, refreshing finish- pure delight in a glass!

| | | | | |
|--|--|--|--|---------------|
| 22. Champagne Gardet Brut Tradition, France | | | | £40.00 |
|--|--|--|--|---------------|

An award-winning Champagne which is really rather special. Showing maturity, breadth of flavour and a long finish.

| | | | | |
|----------------------------|--|---------------------|--|----------------------|
| <u>Dessert Wine</u> | | <u>125ml</u> | | <u>50cl</u> |
| | | | | <u>Bottle</u> |

| | | | | |
|---|--|--------------|--|---------------|
| 23. Pacherenc De Vic Bilh, Gascony, France | | £6.50 | | £24.00 |
|---|--|--------------|--|---------------|

Delightfully sweet and luscious with creamy/ tropical marmalade notes and balancing quenching acidity. A superb dessert wine made in miniscule quantities.

