

## Sparkling and Champagne

1 – <b>Lunetta Prosecco</b> Spumante & <b>Lunetta Rosé</b> Spumante	200ml	7.75
2 – <b>Drusian Prosecco Superiore Valdobbiadene</b> DOCG Extra Dry		26.95
Deliciously sherbet and with the merest hint of fruity sweetness. Zesty lemon and lime flavours.		
3 – <b>Thomas-Hatté Champagne</b> Tradition Brut	Flute: 8.75	38.95
Citrus and green apple aromas with convincing depth of rich brioche character.		
4 – <b>Pol Roger Champagne</b> Brut Reserve		62.50
Powerful biscuity aromas carried through to the palate - generous fruit & a nutty finish.		
5 – <b>Laurent Perrier Cuvée Rosé Champagne</b> Brut		95.00
Complex, soft and full flavoured with a rich, raspberry-blackcurrant nose & palate.		

## White

Glass 175ml/250ml Bottle

*Crisp and Delicate: Pure, light wines which are perfect for accompanying fish and seafood dishes.*

6 – <b>Les Chapelières</b> IGP Comté Tolosan France	5.25/6.50	18.80
Light citrusy aromas. Clean and lemony, with a pleasing pear accent.		
7 – <b>Principato Pinot Grigio</b> IGT Veneto Italy	5.85/7.75	21.95
Lightly floral, crisp attack. Fresh, clean and simple pleasure.		
8 – <b>Mirror Lake Sauvignon Blanc</b> Marlborough NZ	6.25/8.25	23.95
Attractively green fruited and lively, with gooseberry, lime and quince notes.		
9 – <b>Domaine Furrey Chablis</b> France		31.95
Mineral-rich with a lovely texture to go with that fine hint of butter and wealth of fruitiness.		
10 – <b>Cherrier Père et fils Sancerre</b> France	7.75/10.25	30.50
Intense pure citrus aroma and Clean crisp lemon and grapefruit on the palate, a real classic.		

*Fruity and Aromatic: Cheerful, sunny wines with an abundance of ripe, often tropical, fruit flavours.*

11 – <b>Emiliana Chardonnay</b> Valle central Chile	5.50/7.25	21.50
Melon fruit aroma with a hint of butterscotch. Mid weight chardonnay with decent intensity.		
12 – <b>Viognier La Combe Saint Paul</b> IGP Pays d'Oc France	6.25/8.25	24.00
Fresh pineapple & a touch of Lychee. Such purity of fruit, exotic and subtle.		
13 – <b>Siegel Riesling</b> Pfalz Germany	6.95/8.95	26.50
Delightful balance of lemon and green apple. Medium dry with a fresh finish.		
14 – <b>Domaine Olivier Fichet Mâcon-Burgy « Les 3 Terroirs »</b> Burgundy France	7.50/9.75	28.50
Pure, understated French Chardonnay, nicely weighted, with hints of grapefruit and almonds.		

## Rosé

16 – <b>Ancora Pinot Grigio Rosé</b> IGT Pavia Italy	5.85/7.75	21.95
Dry, light bodied and with crunchy red berry fruit, this is a delicate and refreshing rosé.		
17 – <b>Wildwood Zinfandel Rosé</b> California	5.85/7.75	21.95
Soft on the palate with strawberry jam aroma. Medium and mellow rosé.		
18 – <b>Domaine du Grand Arc Corbières Rosé</b> Languedoc France	6.25/8.25	24.50

Vibrant red berries with peaches and melon, strongly flavoured, finishes dry and cleansing.

**Red** **Glass 175/250ml** **Bottle**  
**Soft & Light: Charmingly fruity wines, supple enough to drink on their own & with light dishes.**

19 – **Le Petit Pont rouge** IGP Pays d'Oc France **5.25/6.50** **18.80**  
From Grenache and Cinsaut with a little Cabernet Sauvignon. Black-fruited with raspberry accent.

20 – **Los Seduras Merlot** Valle Central Chile **5.85/7.75** **21.95**  
A smooth Merlot bursting with fruit; plums and black cherries, supple and charming.

21 – **Sugar loaf Pinot Noir** Marlborough NZ **7.50/9.75** **28.50**  
A charming New World Pinot, fresh, juicy and perfumed with the merest hints of spice.

**Rounded and Smooth: Wines with forward fruit and enough structure to partner rich dishes.**

22 – **Murphy Vineyards Shiraz** Australia **5.85/7.75** **21.95**  
Supple, very ripe brambly Aussie Shiraz, friendly and warming.

23 – **Segares Rioja Tempranillo** Spain **6.25/8.25** **24.50**  
Unoaked Tempranillo, from 30 year old vines. Very ripe, pulpy and strawberryish, soft and juicy.

24 – **CarinaE Malbec** Mendoza Argentina **6.95/8.95** **27.50**  
Blackberry at heart, not sweet, lively, fragrant and refined. Merest smudge of backing tannins.

**Robust & Full Bodied: Big wines, offering strong flavours and body, particularly good with red meat.**

26 – **Château Pierre de Montignac Médoc** France 2011 **31.95**  
Rich mouthful of blackcurrants and blackberries, and spiced with vanilla and cinnamon.

27 – **Boasso Barolo** Serralunga d'Alba Italy 2011 **45.50**  
The king of Italian wines. 100% Nebbiolo from the famed village of Serralunga. Concentrated palate of red fruits, supple but with correct tannin. Calling for a steak...

28 – **Château Deyrem-Valentin Margaux** France 2012 **46.50**  
50% Merlot, 48% Cabernet Sauvignon, plus 1% each of Petit Verdot and Carmenère. Intense black fruit. Ripe, rounded and textured but not heavy at all, with a graphite note, splendid.

**Summer Specials: More unusual wines chosen to match the food of the season.**

**White:**

15 – **Clos les Montys Muscadet** Sèvre et Maine sur lie France **6.95/8.95** **26.50**  
The style of this impressive limited production wine from old vines is recognizable as Muscadet, but with a completely unfamiliar depth and texture. Perfect with seafood.

29 – **Albariño Aba de Trasmia** Rías Baixas Spain **7.50/9.75** **28.50**  
From cool Galicia, this is a fresh and stone-fruited white with saline and mineral hints: What the Spanish drink with their seafood paella.

**Red:**

30 – **Domaine Calot Morgon** Beaujolais France **7.50/9.75** **28.50**  
*Enticing perfume: Fraise des bois with rose petals. Open, generous and juicy, lively and brightly red fruited. Merest hint of tannin. Appealing lifted quality to finish.*