

WINE LIST

BAR - RESTAURANT - CAFE

WHITES

PAPARUDA PINOT GRIGIO – ROMANIA

PACKED FULL OF RIPE HONEYED FRUIT, FRESH, DRY & CRISP. PERFECT WITH PASTA, SALMON OR CHEESE. **175ML 4.50 | BOTTLE 16.00**

LA PETITE VIGNE VIOGNIER – FRANCE

AMAZING APRICOT AND PEACH AROMAS WITH A SPARK OF SPICE. PERFECT FOR MILD SPICY COOKING. **175ML 5.00 | BOTTLE 18.00**

TANNERS SAUVIGNON – FRANCE

A SUPERB SAUVIGNON WITH GOOD FRESH, GRASSY FRUIT – A LOVELY DRINK. DRY CRISP. GREAT WITH FISH, SALADS & CHICKEN. **175ML 5.00 | BOTTLE 18.00**

PICPOUL DE PINET – FRANCE

DELICIOUS WINE FROM SETE, WITH SUPERB LEMONY BALANCE. IDEAL WITH SEAFOOD OR DRUNK ALONE. **175ML 5.50 | BOTTLE 20.00**

NOVAS GRAN RESERVA, CHARDONNAY – CHILE

DRY & OAKED, A CLASSIC CHARDONNAY WITH RIPE TROPICAL FRUIT FLAVOURS. IDEAL WITH FISH, SEAFOOD & ALL WHITE MEATS. **175ML 6.00 | BOTTLE 22.00**

BISHOPS LEAP MARLBOROUGH SAUVIGNON – NEW ZEALAND

EVERYTHING YOU EXPECT FROM THIS NEW ZEALAND CLASSIC. BEST SERVED WITH FRESH SEAFOOD, PASTA OR WHITE MEATS. **BOTTLE 25.00**

GAVI DI GAVI 'FOSSILI' SAN SILVESTRO – ITALY

SPICY WITH A PLEASANT MINERAL TONE AND CRISP FINISH., GOOD WITH SPICY FOOD. **BOTTLE 28.00**

RIESLING GRAND CRU KAEFFERKOPF, HENRI EHRHART – FRANCE 2012

THIS IS FRAGRANT POWERFUL & BALANCED WITH A WONDERFUL DEPTH OF FRUIT. **BOTTLE 28.00**

SANCERRE, JEAN-MAX ROGER 2013 – FRANCE

FLAVOURS OF GRASSY DRIED HERBS, LIME & GREEN APPLE WITH A TOUCH OF MINERALITY, LIGHT WITH AN ELEGANT MOUTHFEEL. EXCELLENT WITH SEAFOOD & SOFT CHEESE. **BOTTLE 30.00**

CHABLIS 1ER CRU LES FORETS, MOREAU-NAUDET ET FILS 2012

A SUPERB, INTENSE CHABLIS, THIS HAS A LOVELY BALANCE OF LEMONY CRISPNESS. **BOTTLE 35.00**

ROSE

TANNERS FRENCH ROSÉ, COTES DE GASCOGNE – FRANCE

VIBRANT SUMMER FRUITS, SOFT STRAWBERRY FLAVOUR. BEST WITH HOT AND COLD STARTERS & MEDITERRANEAN CUISINE. **175ML 5.00 | BOTTLE 18.00**

CALIFORNIA CREEK ZINFANDEL ROSÉ – USA

AGAIN, LOADS OF SWEET & SUMMER FRUITS, IDEAL WITH DESSERTS OR JUST IF YOU HAVE A SWEET TOOTH. **175ML 5.00 | BOTTLE 18.00**

CHATEAUX VILLERAMBERT-JULIEN ROSÉ, MINERVOIS – FRANCE

A GREAT APERITIF OR A PERFECT ADDITION TO FISH & SEAFOOD **BOTTLE 28.00**

MAISON WILLIAMS CHASE ROSÉ – FRANCE – 2014

AN ATTRACTIVE PALE ROSÉ WHICH IS CLEAN, FRESH & JUICY WITH PLENTY OF RASPBERRY FRUIT. ANOTHER SUCCESS FROM WILLIAM CHASE, CAN THE MAN DO NO WRONG! **BOTTLE 28.00**

REDS

PAPARUDA PINOT NOIR – ROMANIA

FRAGRANT & FRUITY, PLENTY OF RIPE RED FRUITS & HINTS OF SPICE. A PERFECT COMPANION TO RED MEATS & CASSEROLES. **175ML 4.50 | BOTTLE 16.00**

TANNERS MERLOT – FRANCE

DELICIOUSLY SOFT WITH LOTS OF JUICY FLAVOURS, RIPE & PLUMMY. **175ML 5.00 | BOTTLE 18.00**

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LA PETITE VIGNE SHIRAZ – FRANCE

SOFT, JUICY AND FULL OF WARM, SPICY SYRAH FRUIT, FLAVOURS ON THE PALATE OF BLACKBERRIES & DAMSONS.

175ML 5.00 | BOTTLE 18.00

GOUGUENHEIM SYRAH, MENDOZA – ARGENTINA

LOVELY DARK FRUIT, BRAMBLE, SPICE & CIGAR BOX AROMAS. BEST SERVED WITH BEEF & HARD CHEESE. **175ML 6.00 | BOTTLE 22.00**

GUSTALES CRIANZA – RIOJA SPAIN

AN INTENSE OAK AGED RIOJA WITH FLAVOURS OF CHERRIES, PLUMS & VANILLA. GREAT WITH ROAST BEEF & HARD CHEESES.

175ML 6.00 | BOTTLE 22.00

ARBOUSE, COTE DU RHONE VILLAGE, MASSIF D'UCHAUX – FRANCE

RICH SUMMER PUDDING FLAVOURS MINGLE WITH CARAMEL, SPICE & PEPPER NOTES. **BOTTLE 25.00**

PINOT NOIR, ESTERHAZY – AUSTRIA 2013

AGED FOR 12 MONTHS IN WOODEN CASKS, THIS IS A STRAWBERRY & CHERRY SCENTED PINOT WITH NUANCES OF OAK. EXCELLENT COMPARED TO SIMILAR PRICED BURGUNDY. **BOTTLE 26.00**

MITCHELL CABERNET SAUVIGNON – AUSTRALIA

THIS MINT, BLACKCURRANT AND GREEN PEPPER CABERNET, TASTES AS GOOD AS IT GETS A WELL-ROUNDED WINE WITH A TOUCH OF NEW OAK.

BOTTLE 30.00

CHATEAUX D'ARGADENS, BORDEAUX SUPERIOR – FRANCE

SOFT & FRUITY WINE WITH PLENTY OF ROBUST FLAVOURS. BEST DRUNK WITH RED MEATS & GAME. **BOTTLE 28.00**

TUMMIL FLAT PINOT NOIR, MARLBOROUGH – NEW ZEALAND 2011

A COMPLEX, SILKY WINE WITH BLACK CHERRY FRUIT, EARTH & SPICE. IT HAS A NICE FULLNESS ON THE PALATE & FINISHES WITH A SATISFYING SAVOURINESS. **BOTTLE 28.00**

ROSSO DI MONTALCINO CASTELLO DI ARGIANO SESTI – ITALY – 2014

A FRESH ACIDITY AND POINTED LITTLE TANNINS MAKE FOR A VERY SATISFYING MOUTHFUL. **BOTTLE 30.00**

CHATEAU MONTAIGUILLON, MONTAGNE SAINT-EMILION – FRANCE 2012

THIS HAS A DELICIOUS SUBTLE RED FRUIT CHARACTER BACKED UP BY GOOD STRUCTURE & RIPE TANNINS. **BOTTLE 30.00**

CHATEAU LES HAUTS CONSEILLANTS – LALANDE-DE-POMEROL – FRANCE 2012

A RIPE AND GLOSSY PERFUME LEADS INTO A JUICY, FRESH PALATE WITH GOOD VOLUME AND A MINERAL FINISH. SUPERB WITH A PINK RACK OF LAMB.

BOTTLE 35.00

SPARKLING

PROSECCO – FILLI – SACCHETTO – ITALY 2015

EXTRA DRY, FINE BUBBLES, CITRUS AROMA. **175ML 6.00 | BOTTLE 25.00**

SPARKLING MALBEC – GOUGUENHEIM – MENDOZA – ARGENTINA

FINE MALBEC BUBBLES, FRUIT AROMAS OF CHERRIES & STRAWBERRIES **175ML 6.00 | BOTTLE 25.00**

HOUSE CHAMPAGNE – FRANCE

ALWAYS DRY WITH PLENTY OF SPARKLES. **BOTTLE 35.00**

VEUVE CLICQUOT – FRANCE

THE PERFECT CHAMPAGNE FOR THAT VERY SPECIAL OCCASION. **BOTTLE 35.00**

