



# WINE LIST

## WHITE WINES

	175ml glass	250ml glass	bottle
<p><b>1. Sauvignon Blanc, Estate Bottled, Aromo, Chile</b></p> <p>The popularity of Chilean Sauvignon Blanc continues to grow – probably due to their consistent quality offering us a guarantee of enjoyment! Fish, seafood, poultry and white meat dishes are enticing partners.</p>	<b>£4.80</b>	<b>£6.50</b>	<b>£17.95</b>
<p><b>2. Chardonnay, Los Pastos, Chile</b></p> <p>Chardonnay is one of the best known white grape varieties, now available in various styles around the world. From Chile you can enjoy this fruit driven un-oaked cuvée to match fish and poultry dishes.</p>	<b>£4.80</b>	<b>£6.50</b>	<b>£17.95</b>
<p><b>3. Pinot Grigio, Auction House, Australia</b></p> <p>Pinot Grigio needs little introduction but this example is from Australia. Refreshing aromas of citrus and apple with tropical fruit flavours, this is full flavoured and perfect either as an aperitif or matched with poultry, seafood or aromatic dishes.</p>	<b>£5.30</b>	<b>£6.80</b>	<b>£19.90</b>
<p><b>4. Colombard Côtes de Gascogne, Plaimont, France</b></p> <p>At home in the heart of Gascony, modern winemaking has allowed this workhorse grape a new lease of life in France, offering a clean cut, dry yet fruit driven white.</p>	<b>£5.50</b>	<b>£7.25</b>	<b>£20.90</b>
<p><b>5. Muscadet Sur Lie, Haut Banchereau, Loire, France</b></p> <p>A single vineyards 'sur lie' from the Atlantic coast vineyards of the Loire – the fruit driven styles are supported by zippy acidity to create the perfect match for all seafood and fish options.</p>	<b>£5.80</b>	<b>£7.80</b>	<b>£22.50</b>
<p><b>6. Pinot Blanc, New Hall Vineyards, Essex, England</b></p> <p>From award winning vineyards in Purleigh in Essex. Off-dry – deliciously fruity and delightfully balanced with a refreshing finish.</p>	<b>£6.10</b>	<b>£7.95</b>	<b>£23.50</b>
<p><b>7. Sauvignon Blanc, Honu, Marlborough, New Zealand</b></p> <p>The international success of 'Kiwi' Sauvignon Blanc shows no sign of diminishing. Fresh, crisp, aromatic and with lively curranty flavours. Delicious on its own or to accompany fish, white meats, salads or mildly spicy dishes.</p>	<b>£7.20</b>	<b>£9.30</b>	<b>£26.50</b>
<p><b>8. Gavi, Conchetta, Battistina, Italy</b></p> <p>An aromatic dry white with green apple and citrus characters – typical of the cortese grape. Perfect as an aperitif or matched with fish or white meats.</p>	<b>£7.20</b>	<b>£9.30</b>	<b>£26.50</b>
<p><b>9. Château L'Ermitage 'Tradition' Blanc, Costières de Nîmes, France</b></p> <p>Winemaker Jérôme Castillon has crafted aromatic fruit driven flavours in this blend of Roussanne, Viognier and Grenache. Enjoy as an aperitif or with fish and poultry dishes.</p>			<b>£28.90</b>
<p><b>10. Petit Chablis, Domaine Gerard Tremblay, Burgundy, France</b></p> <p>Gerard Tremblay is the fifth generation to own this family run vineyard. Delightfully crisp, unoaked Chardonnay with a steely minerality.</p>			<b>£36.00</b>



## ROSE WINES

### 12. Zinfandel Blush, Hilmar Springs, California

A delicious medium sweet rosé offering raspberry and cherry flavours with a light crispness.

175ml glass	250ml glass	bottle
£5.00	£6.50	£19.00

### 13. Grenache Rosé, Jean de la Roche, Vin de Pays d'Oc, France

Delightful aromas of strawberry and raspberry in a crisp, dry style.

£5.30	£6.80	£19.90
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### 14. Chateau Deidiere Rosé, Côtes de Provence, France

A Grenache based dry rosé to match perfectly with seafood, fish and salads, bringing a touch of the Mediterranean to the quayside.

£7.40	£9.50	£27.50
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## RED WINES

### 15. Pinot Noir, Los Pastos, Chile

There is an exciting breed of winemakers in Chile intent on selecting cool climate vineyards that produce smooth, velvety red wines that are the signature of Burgundian Pinot Noir.

£4.95	£6.80	£18.50
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### 16. Shiraz, Roos Estate, Western Cape, South Africa

A smooth, supple fruit driven red – easy to enjoy with or without food – showing how marvellous Cape wines have evolved in recent times.

£4.80	£6.50	£17.95
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### 17. Merlot, Aromo, Chile

Soft with succulent berry and damson fruit and hints of spice with concentrated flavours – these are all the hallmarks that have contributed to the popularity of Chilean Merlot.

£4.80	£6.50	£17.95
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### 18. Montepulciano d'Abruzzo, Conviviale, Italy

Intense aromas of cherry, ripe plum and earthy spice making this the perfect choice to accompany many dishes including pasta, casseroles, grilled or roasted meats.

£5.80	£7.50	£21.70
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### 19. Organic Malbec, St Julia, Mendoza, Argentina

A truly rich and fruity Malbec with hints of figs and raisins, produced from **organic vineyards** in the renowned Mendoza region – perfect for all red meat dishes.

£6.50	£8.50	£25.00
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### 20. Bodegas Carrizal Rioja Crianza, Spain

Rioja needs little introduction as this region remains a firm favourite of the British palate. A blend of Tempranillo and Garnacha grapes, the wine spends one year in oak barrels and a further year in bottle prior to release for sale in order to gain the 'Crianza' status. Ideal with red meats and in particular lamb dishes.

£6.50	£8.50	£25.00
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### 23. Mas Arnaud Côtes du Rhône, France

A blend of Grenache and Syrah creating a medium-bodied red with aromas of strawberries and cherry in a juicy refreshing style. Perfect on its own or with red meats.

£26.50
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### 21. Brouilly, Vieilles Vignes, Moulin de Favre, Beaujolais, France

Light and juicy with an abundance of red fruit flavours using the Gamay grape supported with supple tannins.

£33.50
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### 22. Château Rousseau de Sipian, Cru Bourgeois, Médoc, Bordeaux, France

An award winning wine using a blend of Cabernet Sauvignon and Merlot in a style perfect for drinking now. Prime roast beef, lamb or even game will partner this style.

£37.00
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## SPARKLING WINES & CHAMPAGNE

### 25. Lunetta Prosecco Brut Spumante, Veneto, Italy

Light, crisp and well balanced with a creamy mousse and soft apple and pear characteristics. Lovely to share with friends and family on all occasions!

125ml glass

bottle

**£6.50**

**£28.00**

### 26. NUA Rosé Spumante Brut, Italy

Fresh and aromatic with flavours of summer berries and strawberries.

**£6.00**

**£25.00**

### 27. Veuve Ricotteau Brut NV Champagne

Our House Champagne is a delicious blend of the regions classic grape varieties, Pinot Meunier and Pinot Noir. Aromas of red fruits and a gentle mousse – turn any occasion into a celebration!

**£55.00**

### 28. Moet & Chandon Brut Imperial, NV Champagne

One of the most widely recognised Champagnes – perfect as an aperitif.

**£62.00**

### 30. Veuve Clicquot Yellow Label, NV Champagne

A blend of all three Champagne grape varieties creating a richness and elegance with citrus fruits.

**£65.00**

### 31. Laurent Perrier Rosé, NV Champagne

With its distinctive bottle this is one of the best known rosé Champagnes from the revered group of 'Grande Marque' Champagne Houses.

**£82.00**

## DESSERT STYLE

### 32. 'Palazzina' Moscato Passito, Piedmont, Italy - Half bottle

An Italian Muscat that has been allowed to develop a natural sweetness helped by late harvest and dehydration. Intense aromas and flavours are the signature of this wine.

half bottle

**£17.20**

## PORT

### 35. Churchill Graham Reserve Port

Ruby port with intense colour and concentrated flavours.

50ml glass

**£3.50**