



# WINE LIST

## WHITE WINES

	175ml glass	250ml glass	Bottle
<p><b>1. Sauvignon Blanc, Estate Bottled, Aromo, Chile</b></p> <p><i>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.</i></p>	<b>£4.90</b>	<b>£6.60</b>	<b>£18.20</b>
<p><b>2. Viognier, Estate Bottled, Aromo, Chile</b></p> <p><i>At home in the Rhone Valley in France, Viognier requires more than a little expertise to hone its fickle character. The guys at the Aromo Estate have certainly succeeded, offering lively apricot, peach and stone fruit flavours. Ideal with fish, seafood and white meat dishes.</i></p>	<b>£4.90</b>	<b>£6.60</b>	<b>£18.20</b>
<p><b>3. Pinot Grigio, Auction House, Australia</b></p> <p><i>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.</i></p>	<b>£5.30</b>	<b>£6.80</b>	<b>£19.90</b>
<p><b>4. Murphys Un-Oaked Chardonnay, Murray River, Australia</b></p> <p><i>An abundance of tropical aromas of melon and white peach in this delicious un-oaked Chardonnay - perfect for summer sipping.</i></p>	<b>£5.75</b>	<b>£7.50</b>	<b>£21.50</b>
<p><b>5. Muscadet Sur Lie, Haut Banchereau, Loire, France</b></p> <p><i>A single vineyard '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.</i></p>	<b>£6.90</b>	<b>£8.95</b>	<b>£25.95</b>
<p><b>6. Sauvignon Blanc, Honu, Marlborough, New Zealand</b></p> <p><i>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.</i></p>	<b>£7.20</b>	<b>£9.30</b>	<b>£26.50</b>
<p><b>7. Gavi, Alasia, Piemonte, Italy</b></p> <p><i>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.</i></p>	<b>£7.20</b>	<b>£9.30</b>	<b>£26.50</b>
<p><b>8. Crocodile's Lair Chardonnay, Bouchard Finlayson, South Africa</b></p> <p><i>An exemplary Chardonnay from Peter Finlayson exhibiting complexity and elegance from careful use of oak. The perfect companion for white meat and seafood.</i></p>			<b>£39.50</b>



## ROSÉ 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

£5.25 £6.75 £19.50

### 13. Grenache/Syrah Rosé, Bruno Andreu, Languedoc, France

*A delightfully dry yet fruity rosé making the best use of two southern French grape varieties. Careful winemaking creates a pale pink colour and masses of flavours to enjoy as an aperitif or to match with a variety of Summer dishes on the menu.*

£6.00 £7.80 £22.50

### 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

## RED WINES

### 15. Pinot Noir, Arena Negra, Central Valley, Chile

*Arena Negra means 'Black Sands' after the volcanic shores near where the grapes are grown. Hints of cherry and cranberry with subtle spice aromas.*

£5.05 £6.90 £19.20

### 16. Murphys Big Rivers Shiraz, Trentham Estate, Murray River, Australia

*A very smooth and mellow, richly fruited Shiraz with lots of style, impressive depth and easy drinking charm.*

£5.75 £7.50 £21.50

### 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.*

£4.90 £6.60 £18.20

### 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.*

£5.95 £7.75 £22.25

### 19. Malbec, Listening Station, Australia

*A rich and fruity Malbec with hints of ripe black fruit and spice – perfect for all red meat dishes and mediterranean vegetables.*

£6.50 £8.50 £25.00

### 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.*

£6.90 £8.95 £25.95

### 21. Mas Arnaud, Château Courac, 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.*

£27.00

### 22. St Amour, Chateau Belleverne, Beaujolais, France

*From Chateau Belleverne's vineyards in the north of the region, using 100% Gamay grapes, producing a complex and full flavoured wine.*

£33.50

Wines by the glass available in 125ml – please ask for details



## SPARKLING WINES & CHAMPAGNE

125ml  
glass    Bottle

### 25. Di Maria Prosecco, Spumante

£6.50    £28.00

*Prosecco's popularity shows no signs of diminishing - lovely to share with friends and family on all occasions!*

### 26. NUA Rosé Spumante Brut, Italy

£6.00    £25.00

*Fresh and aromatic with flavours of summer berries and strawberries.*

### 29. Moët & Chandon Brut Imperial NV Champagne

£65.00

*Pinot Meunier, Pinot Noir & Chardonnay grapes creating a crisp, fruity champagne with a biscuity finish. Perfect for every occasion!*

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

£68.00

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

### 28. Laurent Perrier Rosé, NV Champagne

£82.00

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

## DESSERT STYLE

Half  
bottle

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

£17.20

*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.*

## PORT

50ml  
glass

### 35. Churchill Graham Reserve Port

£3.60

*Ruby port with intense colour and concentrated flavours.*