

125ml 175ml 250ml Bottle

White

Viura – Condesa de Leganza, Spain - a fine match for seafood, tasty chicken or spicy pork dishes. £2.90 £3.95 £5.00 £14.95

Sauvignon Blanc – Luis Felipe Edward Lot 66, Rapel Valley, Chile - deliciously zesty and zippy, makes fish and seafood dishes shine. £3.10 £4.30 £5.40 £15.95

Pinot Grigio - Da Luca - Terre Siciliane, Italy - Richly flavoured with some Viognier included, giving it aromatic notes. Thee palate displays melon and guava flavours with a crisp acidity and a note of richness. £3.30 £4.50 £5.60 £16.50

Muscadet de Sèvre et Maine, La Doussinière, France - bone dry and refreshing good with fish or shellfish and anything spicy. £3.40 £4.70 £5.80 £16.95

Rose

White Zinfandel - Vendange, California - sweet, soft and light rose, can work well with savoury foods that have a sweet dimension. £2.90 £3.95 £5.00 £14.95

Pinot Grigio Parini Rosédelle Venezia Italy - soft and fruity “PG” rose, good with chicken, pork, salads and seafood. £3.30 £4.50 £5.60 £16.50

Red

Tempranillo – Condesa de Leganza La Mancha Spain - fruit-led and light, refreshing with chicken, Mediterranean and cheese dishes. £2.90 £3.95 £5.00 £14.95

Merlot – Berri Estates South-Eastern Australia - a great all-rounder, as good with Mediterranean dishes as with spicy food or a Sunday roast. £3.10 £4.30 £5.40 £15.95

Shiraz – Mill Cellars South-Eastern Australia - soft and spicy partner for beef and chicken dishes with hot, tangy or fruity sauces. £3.10 £4.30 £5.40 £15.95

Malbec – Callia - San Juan Argentina - turns the heat up when paired with spicy dishes or peps up grilled or roasted beef or lamb dishes. £3.30 £4.50 £5.60 £16.50

Sparkling

Prosecco - Galanti Frizzante - Ripe apple & pear flavours with a soft finish. £5.25

White

- Oben Grove Riesling/Gewürztraminer, Germany** - Dominated by Riesling's lime and apple character, the Gewürztraminer adding softness and aromatic floral notes; a light off-dry and refreshing wine. £17.50
- Marsanne-Viognier - Eleve, Pays d'Oc, France** - Showing a fresh, floral character with notes of peach, the finish is soft and slightly spicy. £17.50
- Gumdale Chardonnay, Southeast Australia** - full of ripe pineapple, peach and melon aromas with undertones of sweet and creamy oak. £17.50
- Bolla Soave Classico, Italy** - soft floral bouquet and clean pear and lemon flavours with a delicate almond aftertaste. Perfect for lighter fare like grilled seafood, chicken, fish-based pastas, and entrée salads. £17.95
- Faustino VII Rioja Blanco, Spain** - Bronze (2013) International Wine & Spirit Competition 2014. Light and refreshing, a mouth-watering partner for salads and seafood. £17.95
- Kleine Zalze Chenin Blanc, Stellenbosch, South Africa** - Concentrated aromas of lime, winter melon and apple fruit on the nose with layers of citrus and herbs on the palate. £19.95
- Waipara Hills Sauvignon Blanc, Marlborough, New Zealand** - Bronze (2013) Sommelier Wine Awards 2014. "Well balanced, subtle and light," said Robert Mason of Cheese at Leadenhall. £19.95
- Waipara Hills Pinot Gris, Waipara Valley, New Zealand** - Rich and oily textured palate with a burst of pear and stone fruit flavours & fresh acidity at the close. Great with roast pork or Asian inspired dishes. £20.50
- Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France** - Bronze (2013) International Wine Challenge 2014. Citrusy, with delicious ripe fruit, great with fish and other seafood dishes. £22.00
- Chapel Down Flint Dry, England** - Light and refreshing, a mouth-watering partner for salads and seafood. £28.00
- Sancerre, Les Collinettes, Joseph Mellot, France** - Silver (2013) Sommelier Wine Awards 2014. With a delightful green streak allied to good balance and concentration of flavours, ripe apples and yellow plums dance with gooseberries and tropical fruit on both nose and palate. £15.00 - ½
- Chablis, Louis Jadot, France** - Mouth-watering and minerally Chablis is perfect with simply prepared seafood, chicken and salads. £33.00

Red

- Daciana Pinot Noir, Romania** - Aromas of violets, wild cherries and hints of tobacco. Juicy, light and berry filled on the palate. Can be served cool with fish or at room temperature with game or spicy foods. £17.00
- Élevé Carignan Vieilles Vignes, France** - crammed with black cherry fruit, lifted by subtle vanilla aromas; bold, meaty tannins provide satisfying texture and length £17.50
- Trambusti Celsus Fiasco Chianti, Italy** - A distinct bouquet and a smooth, harmonious taste, both dry and fresh. Bright ruby red with an intense and persistent nose well suited to accompany meals of roasted game, spit and grilled meat, as well as aged cheeses. £19.50
- Beaujolais-Villages Combe aux Jacques, Louis Jadot, France** - Seriously cool Beaujolais, bags of soft fruit and flavour. £23.00
£12.00 - ½
- Don Jacobo Rioja Crianza, Tinto, Bodegas Corral, Spain** - SILVER (2009) International Wine & Spirit Competition 2014. Fruity, smooth Rioja is ideal with spicy chicken, grilled or roasted dark meats and rich vegetarian dishes. £26.00
£13.50 - ½
- Montepulciano d'Abruzzo, Valle Reale, Italy** - Full-flavoured, ideal for partnering with full-flavoured meat dishes or those with cheese, cream or tomato sauces. £22.00
- Barolo I Siglati Casa Sant'Orsola, Italy** - With big notes of black cherry, damson and leather on the nose. Full bodied, with rich plum and violet tones on the palate which lead into spicy oak and strong but well rounded tannins. The ideal partner to venison, game or steak. £27.00
- Bourgogne Pinot Noir Château de Mercey, Domaine Rodet, France** - Fresh, savoury, berry-fruit flavours that are excellent with light game, rich chicken and pork dishes. £29.00

Sparkling/Champagne

- Da Luca Prosecco, Italy** - Clean and crisp red apples and lemon sherbet on the nose, with a slightly spicy hint of fennel seeds. Dry in style with vibrant and lively bubbles. £21.00
- Pongracz Brut N.V., South Africa** - A mouth-wateringly delicate fizz, rich & complex with a full & fruity finish. Notes of ripe fruits, fresh apples and creamy yeast aromas £22.50
- Pongracz Brut Rosé N.V., South Africa** - Immediately, aromas of berries and freshly baked bread become apparent and on the palate the wine reveals a rich flavour; notes of currants are especially dominant. £23.50
- Louis Dornier et Fils Brut, France** - Excellent partner for light dishes based on white fish or chicken, green vegetables, salads and savoury cheese dishes. £32.00
- Duval Leroy Brut, France** - BRONZE (NV) International Wine Challenge 2014. Excellent partner for light dishes based on white fish, green vegetables, salads or goat's cheese. £38.00
- Canard - Duchene Brut, France** - Light-bodied, clean and fruity in style with baked-bread, fresh apple and lemon aromas complemented by subtle floral and honey nuances. Fresh and easy drinking. £41.00
- G.H. Mumm Cordon Rouge Brut, France** - BRONZE International Wine Challenge 2014. Excellent partner for light dishes based on white fish or chicken, green vegetables, salads and savoury cheese dishes. £44.00

Dessert

- Concha y Toro Late Harvest Sauvignon Blanc, Maule Valley, Chile** - Sumptuous, sweet wine with ripe papaya, peach and honey aromas. Light, fresh and fruity with a long, subtle, honeyed finish. (375ml) £13.95
- Muscat de Beaumes de Venise, Cave des Vignerons, France** - Distinctive aromas of orange blossom and elderflower unfold a luscious sweetness in perfect harmony. (375ml) £15.95
- Sauternes Les Garonnelles, Lucien, Lurton et Fils, France** - An alluring seduction of heavenly honeyed lemons and limes with a ripe luscious richness. (375ml) £20.00
- Torres Moscatel Oro Floralis, Catalunya, Spain** - Moscatel de Alejandria and Moscatel de Grano Menudo used to produce this sweet luscious wine, the perfect accompaniment to any dessert. (500ml) £21.00