

125ml 175ml 250ml Bottle

White

Ayrum Verdejo Blanco - Valdepeñas, Spain - £3.10 £4.30 £5.75 £15.95
 This aromatic Verdejo shows floral notes with green apple and citrus fruit on the palate.

Sauvignon Blanc – Luis Felipe Edward Lot 66, Rapel Valley, Chile - £3.30 £4.60 £5.90 £16.50
 - deliciously zesty and zippy, makes fish and seafood dishes shine.

Pinot Grigio - Da Luca - Terre Siciliane, Italy £3.50 £4.70 £6.00 £16.95
 - Richly flavoured with some Viognier included, giving it aromatic notes. The palate displays melon and guava flavours with a crisp acidity and a note of richness.

Rose

White Zinfandel - Vendange, California - sweet, £3.30 £4.60 £5.90 £15.95
 soft and light rose, can work well with savoury foods that have a sweet dimension.

Pinot Grigio Parini Rosédelle Venezia Italy - £3.50 £4.70 £6.00 £16.95
 soft and fruity “PG” rose, good with chicken, pork, salads and seafood.

Red

Ayrum Tempranillo Tinto – Valdepeñas Spain £3.10 £4.30 £5.75 £15.95
 - Cherry-red, very mooth with blackberry and plum fruit: tanins are ligh and finish soft.

Merlot – Berri Estates South-Eastern Australia £3.30 £4.60 £5.90 £16.50
 - a great all-rounder, as good with Mediterranean dishes as with spicy food or a Sunday roast.

Shiraz – Mill Cellars South-Eastern Australia £3.30 £4.60 £5.90 £16.50
 - soft and spicy partner for beef and chicken dishes with hot, tangy or fruity sauces.

Lunaris by Callia Malbec - San Juan Argentina £3.50 £4.70 £6.00 £16.95
 - Enticing aromas of cherry, plum with a background of warming spice, with freshness to the finish.

Sparkling

Prosecco - Da Luca - Pear and peach fruit on a lively, yet soft and generous palate. £6.95 (200ml mini bottle)

White

Muscadet de Sèvre et Maine - La Doussiniere, France - Pale with an appetising crisp acidity and apple fruit. The palate is a bone-dry and light lemon flavour.	£16.95
Marsanne-Viognier - Élevé, Pays d'Oc, France - Showing a fresh, floral character with notes of peach, the finish is soft and slightly spicy.	£17.50
Soave Classico - Bolla, 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
Vidal Riesling - Marlborough, New Zealand - A fine example of the Riesling grape, showing lime and floral aromas combined with the minerality and citrus fruit flavours typical of the grape in an off-dry, 'New World' style.	£18.95
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
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.	£23.00
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.	£29.00 £15.00 - ½
Chablis, Louis Jadot, France - Mouth-watering and minerally Chablis is perfect with simply prepared seafood, chicken and salads.	£29.00

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. £16.95
- 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
- Barbera d'Asti Superiore - Casa Sant' Orsola, Italy** - Made from Barbera grapes grown on the hillsides surrounding the town of Asti. An extended fermentation to allow a lengthy maceration ensures a rich, deep-coloured, spicy red. 17.95
- Chianti - Celsus Trambusti, 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, with bright cherry and spice. Lots of juicy fruit with a soft smooth finish. £21.00
£11.00 - 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. £22.00
£11.50 - ½
- Barbaresco - Torlasco, Italy** - Aged for 2 years in oak to harmonise and concentrate the fruit and the tannins, this wine has spicy balsamic aromas and hints of violet. £24.00

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
Parini Slim Prosecco, Low Sugar Brut, Italy - A crisp refreshing Prosecco from the Veneto region, with less residual sugar and so less calories than many others.	£23.00
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	£23.00
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.	£25.00
Louis Dornier et Fils Brut, France - Excellent partner for light dishes based on white fish or chicken, green vegetables, salads and savoury cheese dishes.	£30.00
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.	£39.00
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.	£43.00

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 Beumes 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)	£18.00
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)	£19.00