

WHITE WINE	125ml	175ml	250ml	Bottle	RED WINE	125ml	175ml	250ml	Bottle
LIGHT & ZESTY					SMOOTH & FRUIT DRIVEN				
La Tierra Rocosa Sauvignon Blanc (Chile)     Crisp and refreshing, this wine offers an abundance of passion fruit, grapefruit and lemon fruit flavours.	£4.00	£5.50	£7.50	£20.00	14. Big Bombora Shiraz (Australia) A medium weight red, with a balance between ripe fruit & savoury. The palate is succulent & mouth-filling.	£4.00	£5.50	£7.50	£20.00
2. Bantry Bay Chenin Blanc (Western Cape, South Africa) An aromatic, off-dry wine with hints of tropical and citrus fruit on the nose. Peaches, lemon and apple on the palate.	£4.00	£5.50	£7.50	£20.00	15. La Tierra Rocosa Merlot (Central Valley, Chile)	£4.00	£5.50	£7.50	£20.00
3. Malandrino Pinot Grigio (Veneto, Italy) The pale hue of the wine gives hints of perfume, pears and lime. Fresh and vibrant acidity result in an easy drinking	£4.00	£5.50	£7.50	£20.00	Ample red berry fruit combining fresh acidity with ripeness and warmth. Offers good concentration and depth.  16. Los Bailadores (Rioja, Spain)				£20.00
wine  4. Fathoms Sauvignon Blanc (Marlborough, New Zealand)				£22.00	Violet in colour and soft and fruity in style. Warm, plummy aromas tinged with subtle spice and vanilla.  17. Côtes du Rhône (Remy Ferbras, Rhône)				C22.00
The bouquet springs from the glass, offering plumes of citrus, green grass and elderflower.  5. Sancerre Blanc (Berthier Loire)				£27.00	Gorgeous, succulent notes of red and black berry fruit flavours and a warming hint of spiciness. A long and rounded finish.				£22.00
Aromas of grapefruit and gooseberry leap from the pale lemon coloured glass, along with hints of lime, chalk and flint.					FULL BODIED & RICH				
6. Cloudy Bay Sauvignon Blanc (Marlborough, New Zealand) A wine full of fresh herbal aromas and layers of ripe guava and tropical fruit.				£39.00	18. Flor del Fuego Cabernet Sauvignon (Central Valley, Chile) Fruity flavours of plum & blackcurrant, with a cassis-like concentration, lifted by green-pepper-like savoury tinges.	£4.00	£5.50	£7.50	£20.00
RICH & COMPLEX					19. Oltre Passo Primitivo (IGT Salento, Italy)				£21.00
7. Big Bombora Chardonnay (Australia) Pale straw yellow with youthful green hues. A nose of citrus fruits & ripe apples, with underlying notes of vanilla.	£4.00	£5.50	£7.50	£20.00	Ruby in colour, with a nose of warm prunes, dates & figs, with hints of sweet spice. Voluptuous, with toasty notes that linger.  20. Capillo de Barro Malbec (Argentina)				£21.00
8. Camino Real Blanco (Rioja, Spain) An interesting & complex wine. Ripe fruit flavours with notes of date and banana results in a filling finish and pleasant aftertaste.				£18.95	An intense red-purple colour, with an equally intense nose of plum and bramble. Fulsome on the palate.  21. Espirit de Lussac, Luassac St-Emilion				£22.00
9. Chablis Cape St Martin Burgundy Pale golden colour and a youthful citrus nose with spring blossom nuances.				£26.00	(France) This is a rich full bodied wine, showing great concentrations of flavour, with juicy black fruit.				
AROMATIC & EXCITING					22. Penfolds Bin 2 Shiraz Mourvèdre (Australia)				£32.00
10. Oltre Passo Falanghina (Botte,r Italy) A brilliant all-rounder, with plenty of citrussy fruit & faint notes of apple & quince, with the merest hint of nutty complexity.				£21.00	A backbone of ripe blackcurrant, cherry andv quince overlaid with notes of liquorice, winter pudding and dark chocolate.				
11. L'abeille Picpoul De Pinet (South of				£21.00	ELEGANT & GENEROUS				
France) Light lemon-green in colour, this is a crisp and youthful white wine full of fresh citrus fruit flavours					23. Torre Cerere Montepulciano d'Abruzzo (Italy) This is a soft, fruity approachable red wine produced from	£4.00	£5.50	£7.50	£20.00
12. El Cante Albariño (Rías Baixas, Spain) A light, fresh & youthful wine, with a zesty & well defined citrus backbone, overlayed with subtle hints of stone				£21.00	Montepulciano grapes. With notes of warm plum & blackberry.				
fruits & nectar.  13. Fairhall Cliffs Pinot Gris (Marlborough, New Zealand) Bursting with aromas of pear, honey, apple, spice & even a				£23.00	24. Claro Reserva Pinot Noir (Chile) A richly fruity pinot noir full or ripe strawberry and red currant flavours, supported by subtle notes of dried mixed herbs and wood smoke.				£21.00
hint of cream. Hints of sweetness with pure fruit flavours.	S. CIIA	MBAC	NE		25. Fairhall Cliffs Pinot Noir (New Zealand) Intense aromas of cherry and cassis in addition to spice, earth, brambles & a touch of mocha. The palate is beautifully balanced with elegant tannin providing a lovely taut structure.				£28.00
SPARKLING WINE  29. Glass of Prosecco -		<b>MPAG</b> 7.50	NE		26. Châteauneuf-du-Pape (Les Puits Neuf, Rhône)				£32.00
30. Glass of Champagne 31. Prosecco Corte Alta (Bottle Delicate and aromatic with a light body & fine bubbles apricot & apple with a rev	- DOC Ita this wine ca	aly) <b>£25</b> arries lots of	.00 fresh pead	ch, pear,	With typical Chateuneuf power, the wine delivers a fresh & spicy nose of cherry embellished with notes of wild thyme.				
31. Monopole Heidsieck & Co Brut ( Rich yet approachable, this cuvée offers a harmoni satisfying brioche notes and ar	Bottle - I ous balance	rance) i between cri		fruit,	ROSÉ WINE  27. Blushmore Zinfandel Rosé (Italy)	£4.00	£5.50	£7.50	£20.00
32. Moët & Chandon Brut Impérial Perhaps the best known Champagne, the Brut Imperi crisp and clean, this classic Champagne shows citru An excellent apé	al from Moë is aromas an	t embodies	their house	e style: ours.	A medium-dry rose with ripe red fruits and a touch of sweetness to soften the palate.	64.00	CE FO	C7.50	£30.00
33. Laurent-Perrier Rosé NV		ne <b>£75.</b> 0	00		28. Pinot Grigio Rosé Le Colline di San Giorgio (Breganze, Italy)	£4.00	£5.50	£7.50	£20.00

(Breganze, Italy)
Fresh fruit, such as apricot & peach on the nose; soft floral flavours on the palate & a refreshing, pleasantly smooth finish.

33. Laurent-Perrier Rosé NV Champagne **£75.00**Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing apéritif, it also works well with a variety of dishes