

BY THE GLASS/CARAFE

WHITE WINES

	175ML	250ML	500MLCARAFE
Le Havre de Paix, Côtes de Gascogne France	£6.30	£8.40	£16.80
Calusari Pinot Grigio Romania	£6.40	£8.55	£17.10
Native Sauvignon Blanc France	£6.90	£9.15	£18.30
Viognier, Domaine de la Baume 'Elizabeth', Pays d'Oc France	£7.50	£9.95	£19.90

RED WINES

Native, Old Vine Carignan France	£6.40	£8.55	£17.10
Les Terrasses Merlot/Syrah France	£6.80	£9.05	£17.90
Cepas Malbec Argentina	£7.10	£9.45	£19.90
Navajas Rioja Spain	£7.65	£10.20	£20.20
Le Pavillon du Château Beauchêne, Côtes du Rhône France	£9.30	£12.40	£24.40

ROSÉ WINES

Domaine de La Colombette France	£7.10	£9.45	£18.90
Château de la Deidière Provence Rosé France	£9.40	£12.45	£26.90

SPARKLING WINES

	125ML
Emissary Prosecco Italy	£8.65
Furleigh Estate Classic Cuveé England	£11.50

“Wine makes every meal an occasion, every table more elegant, every day more civilised.”

WHITE WINES

BOTTLE

- 1. Le Havre de Paix, Côtes de Gascogne, France** £26.00
Soft, fruity and very easy to drink.
- 2. Calusari Pinot Grigio, Romania** £26.50
Ripe, crisp and citrusy with a characteristic hint of almonds.
- 3. Native, Sauvignon Blanc, Special Cuveé, France** £28.50
Fresh and crisp white with flavours of lemon and grapefruit.
- 4. Viognier, Domaine de la Baume 'Elizabeth', Pays d'Oc, France** £32.00
The palate is voluptuous but retains a refreshing acidity. The finish is long, slightly honeyed and very pleasing.
- 5. Vinho Verde, Quintas do Homem, Portugal** £32.50
This undergoes 4-5 hours skin contact and spends a month on the lees. It shows fruity and complex aromatics, with vibrant acidity.
- 6. Old Road Wine Company Le Courier Chenin Blanc, South Africa** £34.00
Upfront aromas of apricot, honey and blossom, with vanilla and pear drops on the palate.
- 7. Thomas Stopfer Grüner Veltliner, Austria** £36.00
Flavours of green peppers and lime, Gruner Veltliner is an exotic alternative to Sauvignon Blanc.
- 8. Southern Dawn Sauvignon Blanc, Marlborough, New Zealand** £38.00
A classic nose of gooseberries and fresh cut grass.
- 9. Racine Picpoul de Pinet, Bruno Lafon & François Chamboissier, France** £40.00
A vivacious Languedoc white with zesty fruitiness and lively acidity.
- 10. Alasia Gavi del Comune di Gavi, Italy** £42.00
A wonderful Piedmont wine, made with established and old vine fruit. Apple flavours, stone fruit, hints of lemon and a refreshing minerality.
- 11. Mallory & Benjamin Talmard Mâcon Chardonnay, France** £43.00
A lively, crisp and bright with a cream texture and ripe peachy texture.
- 12. David Traeger Maranoa Verdelho, Victoria, Australia** £48.00
Mouth-filling palate of waxy lemon, apple skins, and apricot framed with fine acidity.
- 13. Signature De Colmar Pinot Gris, Alsace Grand Cru Hengst, France** £49.00
Hints of candied peel and crisp, integrated acidity, make this an elegant yet fruitful wine showing real class.
- 14. Daniel Dampt, Chablis, France** £54.00
Fragrant, fresh and attractive aromas with a lemony zip to the wine.
- 15. Fernand Girard et Fils Sancerre, France** £60.00
Classic Sancerre with clean and crisp citrus, a polished minerality, and green apple. A hint of elderflower perfume lingers on the finish.
- 16. Domaine Faiveley Meursault, France** £95.00
An exceptional oak-aged Meursault with hints of stone fruit, honeysuckle and brioche.

If vintages are of concern please ask a member of staff.

RED WINES

BOTTLE

- 17. Native, Old Vine Carignan, France** £26.50
This is a lovely medium bodied wine with plenty of character.
- 18. Les Terrasses Merlot/Syrah, France** £28.00
Its velvety texture makes Merlot instantly appealing balanced by the spicy Syrah.
- 19. Cepas Malbec, Mendoza, Argentina** £29.00
Ripe plums and blackberries, balanced out with sweet, mature tannins.
- 20. Navajas Rioja, Spain** £32.00
Rioja at its precocious youthful best, with intense raspberry and black cherry.
- 21. Terre Siciliane, Fedele Rosso, Italy (Organic and vegan)** £34.00
An approachable, easy-drinking Sicilian wine, with dark berry flavours and a touch of spice.
- 22. The Last Stand Shiraz, McLaren Vale, Australia** £36.00
Full of mulberry and plum fruit with subtle oak spice and good structure.
- 23. Le Pavillon du Château Beauchêne, Côtes du Rhône, France** £39.00
A juicy red and dark cherry fruit with raspberries and blackberries; oaky spice.
- 24. Vieilles Vignes, Clos des Vieux Marronniers, Beaujolais, France** £39.00
Full of wild red fruits, this wine has a wonderful freshness and balance.
- 25. Marques de Borba Colheita Tinto, João Portugal Ramos, Alentejo, Portugal** £40.00
An intensely fruity blend with smooth tannins, made from port grape varieties.
- 26. Château Tayet, Cuvée Prestige, Bordeaux Supérieur, France** £44.00
An oak-aged, Merlot-based blend from the Médoc.
- 27. Scotto Old Vine Zinfandel, Lodi, USA** £42.00
Deep dark rich chocolate and spice with a touch of toffee cream on the finish.
- 28. Maison Ventenac La Cuvée Eve Syrah, France** £44.00
Cuvée d'Eve is a blend of 85% Syrah and 15% Grenache. It has intense aromas of violets on the nose and white pepper spice and berry red fruit on the palate.
- 29. Errazuriz Costa Pinot Noir, Chile** £46.00
The palate is smooth and velvety with dark fruits, a hint of gaminess and toastiness.
- 30. Amancaya Gran Reserva Malbec/Cabernet Sauvignon, Argentina** £50.00
Produced by Lafite Rothschild and Nicolas Catena. Rich style that perfectly blends the structure of Cabernet and the fruit of Malbec.
- 31. Bandol Rouge, Dédicace, Côtes de Provence, France** £54.00
With 90% Mourvèdre and 10% Grenache, this rich and dense wine is full of black fruits.
- 32. Campo Reale, Valpolicella Ripasso Classico, Superiore, Italy** £58.00
Having spent 10 days on Amarone marc, this wine has complex notes of ripe fruit and spice.
- 33. Viña Alberdi Reserva, La Rioja Alta, Rioja, Spain** £60.00
90 Points - Robert Parker, ample sweet fruit, excellent balance, and a pure finish.
- 34. Chianti Classico, Forterutoli, Italy** £63.00
The tannins are silky and well integrated, bringing freshness and balance.
- 35. Château Yon-Figeac, St Emilion Grand Cru Classé, France** £70.00
Aromas of cherry and blackberry mixed with refined notes of vanilla, toast and toffee.
- 36. Aloxe Corton, Les Bouttieres, Domaine d'Ardhuy, France** £75.00
Wonderful breadth and good power - this really could be Corton!
- 37. Lafite Légende, Pauillac, Bordeaux, France** £99.00
The wine is made with the same attention to detail as for the Grand Vin.

BORDEAUX OFFER

- Chateau Villa Bel air Graves 2016** £38.00
L'Esprit de Chevalier Pessac de Leognan 2016 £48.00

MAGNUMS

BOTTLE

38. Château Haut Pasquet Bordeaux, France

£70.00

Round and smooth, with lots of dark fruits, cedar and some smokiness.

39. Villa Antinori Rosso, Italy

£130.00

This wine stays in barrels for twelve months. The wine was then aged in bottle for at least eight months prior to release.

ROSÉ

BOTTLE

40. Domaine de La Colombette, Grenache France

£30.00

A simple pleasant wine with a lovely fresh taste.

41. Château de la Deidière, Provence, France

£39.00

Plenty of spice, a creamy texture and a powerful vinous character.

CHAMPAGNE & SPARKLING WINES

BOTTLE

42. Emissary Prosecco, Italy

£39.00

The Emissary's aim and vision is to create a range of high quality, very low sugar, 100% vegan and sustainably produced Prosecco.

43. Emissary Rosé Prosecco, Italy

£39.00

The Emissary's aim and vision is to create a range of high quality, very low sugar, 100% vegan and sustainably produced Prosecco.

44. Furleigh Estate, Classic Cuveé, Dorset, England

£65.00

A Rich style with notes of biscuits and toast. The creamy palate has a soft mousse and is packed with citrus and orchard fruit flavours all finely balanced by a clean acidity.

45. Ernest Rapeneau Brut Champagne, France

(1/2 BOTTLE) **£40.00**

£75.00

A bright and citrusy Champagne with hints of apricot, jasmine and quince.

46. Billecart Salmon Rosé, Champagne, France

£125.00

One of the great rosé champagnes, it typifies the Billecart Salmon style of elegance and restraint.

47. Dom Perignon Vintage Champagne, France

£295.00

One of the absolutely classic deluxe cuvées of Champagne.

**"I can see that you know your wines,
Most of my guests would not know the difference
Between a Bordeaux and a Claret."
Basil Fawltz**