

## **BY THE GLASS/CARAFE**

### **WHITE WINES**

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

### **RED WINES**

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

### **ROSÉ WINES**

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

### **SPARKLING WINES**

	125ML
<b>Emissary Prosecco</b> Italy	<b>£8.65</b>
<b>Furleigh Estate Classic Cuveé</b> England	<b>£11.50</b>

**“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**