

## WINE LIST

### CHAMPAGNE AND SPARKLING WINE

**Prosecco Extra Dry, Fantinel, Italy** £4.50 / £19.50  
A fresh, dry fruity sparkler made using the Prosecco Grape.

**Descombes Brut, NV France** £7.75 / £28.00  
This elegant, stylish Champagne is made using a high percentage of Chardonnay. Made in a light, modern style with excellent biscuity flavour and lively refreshing finish.

**Veuve Cliquot Yellow Label Brut, NV** £48.00  
Well known for both its full bodied, biscuity style and its consistence, the success of this famous brand has grown and grown.

**Veuve Cliquot Yellow Label Rosé, NV** £62.00  
Credited as the first house to produce a rosé Champagne. Lovely Pinot dominated blend with a summer-fruit character.

**Veuve Cliquot Vintage Réserve Brut 2002** £69.00  
Fuller in style than Yellow Label; the blend is 67% Pinot Noir and 33% Chardonnay, all from Premier Cru vineyards. Only made in the best years when the quality reaches the demanding standards set.

### HOUSE WINE

<b>HOUSE WINES BY THE GLASS</b>	<b>175ml</b>	<b>£3.80</b>
	<b>250ml</b>	<b>£4.95</b>

### WHITE

**Tierra Unoaked Chardonnay, Maule Valley, Chile 2010** £14.75  
A fine, elegant Chardonnay that is full of fresh, citrus fruit flavours with a lively, crisp acidity.

**Pinot Grigio delle Venezia, San Floriano, Italy 2010** £14.75  
Light, delicate fruit flavours with a refreshing unoaked finish.

**Fortant Sauvignon Blanc Vdp D'OC, France 2010** £14.75  
A crisp, dry and typically grassy–gooseberry Sauvignon Blanc. The grapes are night harvested in the Aude, Gard and Hérault departments. Cool vinified and bottled young to capture maximum freshness and flavour.

## RED

**Montepulciano d'Abruzzo, Collezione Marchesini, Italy 2010** £14.75

The Montepulciano grape grown along the Adriatic coast produces a rich red wine with spicy fruit and firm tannins.

**Veramonte Reserva Merlot, Casablanca Valley, Chile, 2009/10** £14.75

A rich chocolaty Merlot with some exotic touches of eucalyptus and tobacco on the palate. The 8 months in French and American Oak barrels gives a lovely toasty edge to the typically smooth, rounded finish.

## ROSÉ

**Vendange White Zinfandel, California, 2010** £14.75

A delicious, off-dry rosé made using Zinfandel grapes from the North Central valley.

**Pinot Grigio Rosato del Veneto, Collezione Marchesini, Italy 2010** £14.75

Just off-dry and subtle flavoured this fashionable wine is delicious.

## HOUSE WINES BY THE GLASS

175ml

£3.80

250ml

£4.95

## RED

- 1. Barbera d'Asti Superiore, Sant Orsola, Italy 2006** **£16.50**  
Made from Barbera grapes, the extended fermentation process ensures a rich, deep coloured spicy red.
- 2. Leonardo Chianti, Italy 2009** **£18.00**  
A Modern fruit driven Chianti. A cherry and violet nose, red fruits on the palate with a smooth soft finish.  
*Great Value Wine of the Year International Wine Challenge 2006*
- 3. Rioja Tinto Crianza, DO, Presagio, Spain 2007** **£19.00**  
A combination of red and black fruit, with spice and vanilla from American oak produce a classic Rioja.
- 4. Red Burgundy, Cave D'Azé, A.C, France 2008** **£21.00**  
The Pinot Noir grape gives good colour and a fine red fruit aroma, strawberries on the palate with good acidity and balance.
- 5. Vina Chocolan Syrah Reserve, Chile 2009** **£22.50**  
A lovely, full bodied Shiraz, with rich, ripe fruit.
- 6. Amarone della Valpolicella, DOC Provolò, Italy 2004** **£37.50**  
From Italy's biggest region for quality wines, this classic Italian red is made with low yielding vines, the grapes dried for 4 months before fermentation and then a long maturation in large barrels. A wine of stunning concentration, full with rich, dried fruits, long with a hint of bitterness on the finish.
- 7. Torres Mas La Plana Cabernet Sauvignon Penedès, Spain 2006** **£40.50**  
The 29 hectare Mas la Plana vineyard is one of the finest in the Torres estate. Aged for 18 months in new French oak barrels, the wine is both voluptuous and powerful.  
*Winner of the International Wine Challenge 2006.*
- 8. Ata Rangì, Pinot Noir, Marlborough, New Zealand, 2007/08** **£45.50**  
Typically one of New Zealand's finest wines, this bottle displays seductive perfumes, with a supple and velvety texture, which creates superb balance along with great length and complexity.
- 9. Chateau Haut-Bages-Averous, Pauillac, France 2001** **£52.50**  
Second wine of Château Lynch-Bages, 5ème Cru Classé, but by no means second rate. A rich blackcurrant Bordeaux with ripe blackcurrant flavours on the palate and attractive spicy notes.
- 10. Chateau d'Angludet Margaux Cru Bourgeois A.C, France 2000** **£59.50**  
Owned by the Sichel family, this is a medium to full bodied wine with excellent fruit, finesse and finish. A classic claret

## WHITE

- 20. Soave Classico Superiore Le Maddalene, Bolla Italy 2005** £16.50  
 This top quality Soave comes from the vineyard of Le Maddalene located on volcanic soil in the heart of the Classico region. This rich flavoured wine displays complex flavours of honey, vanilla and spice.
- 21. Kleine Zalze Barrel fermented Chenin Blanc, South Africa 2010** £18.00  
 Hand harvested premium quality grapes from some of the oldest vine yards on the estate are used to produce this elegant, full-bodied fruit-driven wine.
- 22. Macon Aze, A.C White Burgundy, France 2006/08** £19.50  
 100% unoaked Chardonnay, clean, crisp, green apple fruit with good acidity and fine finish. *Silver Medal Macon 2004.*
- 23. Gavi di Gavi la Tolendana, Domini Villa Lanata, Italy 2009/10** £21.00  
 This very dry, subtle wine is Piemonte's most celebrated white wine. From the best part of the region with great intensity and finesse.
- 24. Sancerre, A.C Domaine Sautereau, France 2009/10** £24.50  
 From a small family producer in the village of Crezancy just South of Sancerre in the upper Loire Valley. The best of Sauvignon Blanc grapes producing a typical, intense pungent aroma and a wine full of citrus fruit.
- 25. Rolly Gassmann, Riesling, Alsace, 2004** £25.50  
 An excellent wine from the distinguished grower in Rorschwihr. A classic Riesling aroma, fresh with zesty lime and a touch of oil. The palate is soft and off-dry but with zingy citrus flavours, wonderful balancing acidity and good length.
- 26. Chablis, Premier Cru-Les Fourneaux, A.C., Domaine Alain Gautheron, 06/09** £27.00  
 The most northerly of the Burgundy vineyards. From a small family producer in Fleys, with an immaculate modern cellar. This is a delicious, full wine, with great length/steely dry.
- 27. Le Mont, Vouvray Demi-Sec A.C, S.A.Huet, 2000/02** £30.00  
 Noel Pinguet produces wines from Chenin grapes grown using organic and Biodynamic principles. A clear and bright pale straw colour, with a honeysuckle and lime aroma, intense lemon/lime palate with honey overtones. Off-dry, excellent acidity and long finish.
- 28. F.E Trimbach Gewurztraminer, Alsace, 2006/07** £34.50  
 The ripe, spicy character of Alsace's hallmark grape needs no introduction. This classic example has the typical ripe, peachy character, full palate and dry finish expected of the variety.
- 29. Cloudy Bay Sauvignon Blanc, Marlborough New Zealand 2010** £39.50  
 This wine without doubt established Cloudy Bay as a world class winery. Grapes from 8 estates in Rapaura, Fairhall, Renwick and Brancott provide the fruit for this intensely grassy-gooseberry Sauvignon Blanc.

## DESSERT WINES

**Brown Brothers Late Harvest Orange Muscat , Australia 2009 37.5cl** £14.00

A unique dessert wine from the Mystic Park Vineyard in Victoria. This is a lively, yet elegant dessert wine with great intensity of flavour.

75ml measure £3.25

**St. Stephan's Crown, Tokaji Aszu 5 Puttonyos, Hungary 2004/07 50cl** £26.00

Deliciously sweet, complex peachy, nectarine nose, dried apricots and honeyed palate. This great wine of Hungary has fabulous balancing acidity that leaves the palate refreshed. A wonderful experience.

## S H E R R Y

75ml measure

**La Gitana Manzanilla**

£3.75

La Manzanilla has a dry finish with a fresh and delicate taste.

**Croft Original Sherry**

£3.75

A sherry with a clean, crisp taste and an aromatic sweet finish.