

Wine List



CHAMPAGNE & SPARKLING

- 1 Martial Couvreur N.V. Brut Cuvée Spéciale** **£45.00**
Full-bodied with rich and creamy fruit aromas, this is elegant and charming with a soft, rounded finish.
- 2 Martial Couvreur N.V. Rosé Champagne** **£50.00**
*Made from Chardonnay and Pinot Noir.
This lovely pink Champagne is crisp and flavoursome with ample mousse and a lingering finish.*
- 3 Pol Roger White Foil** **£60.00**
*Remarkable Champagne with tiny bubbles.
Clean fruit on the nose and a delicate mousse with a clean dry flavour on the palate. A favourite of Sir Winston Churchill and also used at the Royal Wedding of William and Kate.*
- 4 Pol Roger Vintage 2004** **£110.00**
Striking Pinot nose, huge ripeness and complexity, with great weight and richness. It has serious backbone with fine length and smoky spiced concentration.
- 5 Ara Sauvignon Blanc** **£34.00**
New Zealand
Fresh fruit aromas balanced by the zest of a Sauvignon Blanc sparkle. Perfect for any formal or relaxed occasion!
- 6 Hambledon Classic Cuvée** **£45.00**
England
Fresh sourdough, magnolia and lily scents mingle with a hint of smoke over a core of greengage, red plums and dessert apples. The palate is vivid, almost vibrantly crunchy, with precise, well balanced ripe acidity. Definitely something to get excited about!
- 7 MeonHill Rosé** **£45.00**
England
A combination of black and red berry summer fruits offers a full bouquet of fresh and delicate aromas which provide a perfect balance and crispness of flavours.
- 8 Prosecco Lunetta** **£25.00**
Italy
Light and fruity with hints of apple and peach and a fresh, softly sparkling palate.
- 9 Prosecco Lunetta** **20cl £ 7.95**
Italy
A small version of the above: no need to share!

By the Glass

175ml £5.00

125ml £3.50

bottle

10 Sauvignon Blanc

South Africa

£16.95

Millberg Cellars

A wonderfully fresh bouquet with ample fruit on the palate and fresh creamy acidity on the finish. Great with seafood, chicken, pasta or salad.

11 Chardonnay Oppidum, Oc IGP

France

£17.95

Vignerons de Laudun~Chusclan

Subtle peach and apricot aromas, pleasantly fresh unoaked Chardonnay with good length. Ideal with fish or chicken dishes.

12 Pinot Grigio, Veneto

Italy

£19.95

Cantina Danese

The nose is intense with good levels of fruit, notably notes of fresh ripe apricot; the finish is rounded with length.

13 Shiraz Pinotage

South Africa

£16.95

Millberg Cellars

Intense black plum and ripe berry flavours with hints of vanilla. Medium bodied with a lingering fruity aftertaste. Perfect with red meats or game.

14 Merlot Oppidum, Oc IGP

France

£17.95

Vignerons de Laudun~Chusclan

Classic wine with lovely plummy flavours on the palate, this is fairly full-bodied with a firm finish. Compliments red meat dishes and soft cheese.

15 Valpolicella Ripasso

Italy

£22.95

Cantina Danese

Wonderful spicy bouquet; warm, strong and complex with a rich velvety finish balanced by just a hint of tannin.

16 Pinotage Rosé

South Africa

£16.95

Millberg Cellars

Excellent rosé with depth and a little spice, fruit driven flavours that are fresh and clean; this is just off dry.

17 Syrah Rosé Oppidum, Oc IGP

France

£17.95

Vignerons de Laudun~Chusclan

Ripe fruit aromas with depth of flavour kept in balance with a twist of acidity on the finish.

WHITE WINES

- 18 Chenin Blanc** *South Africa* **£16.95**
Millberg Cellars
*Pale in colour with good fruit on the nose and a delicate palate.
Well balanced with a fresh and lasting finish.*
- 19 Sauvignon Blanc Excelsus, Loire** *France* **£19.95**
Guilbaud Frères
Big fruit on the nose leading to a massive mouthful of classic gooseberry and elderflower flavours.
- 20 Viognier, Languedoc** *France* **£23.50**
Château Ricardelle
Clean aromatic wine on the palate. This has rich deep structure with a long, fruity and refreshing finish.
- 21 Château le Grand Moulin, Bordeaux France** **£23.50**
J.F. Réaud
Classic Bordeaux Sauvignon Blanc. Aromatic and juicy with a twist of dry acidity on the finish.
- 22 Picpoul de Pinet, Languedoc** *France* **£23.95**
Domaine de Bellemare
*A classic! Fresh, crisp and dry with great appeal as it is rich and lively with great minerality on the palate, but has kept its clean acidity on the finish.
A perfect accompaniment for seafood and shellfish.*
- 23 Rioja Blanco** *Spain* **£23.95**
Hacienda López de Haro
Fresh and fruity with ripe melon and pear; lingering vanilla and buttery flavours.
- 24 Vouvray, Loire** *France* **£29.50**
Domaine de la Rouletière
*This classic demi-sec has a succulent aroma. On the palate it is deep, rich and soft, with a very well balanced finish.
Well matched with white meats, fish and Mediterranean flavours.*
- 25 Sauvignon Blanc** *New Zealand* **£29.50**
Saint Clair
Passionfruit and blackcurrant leaf aromas lead to a rich palate with passionfruit and blackcurrant flavours and a salty minerality. This wine has a silky, luscious texture and a long lingering finish.
- 26 Pinot Gris** *New Zealand* **£29.50**
Opawa
Fragrant bouquet with pear and papaya aromas and a hint of spice, with a concentrated, fresh and succulent finish. Well matched for lightly spiced dishes.
- 27 Gavi del Comune di Gavi, Farigliano** *Italy* **£29.95**
Azienda Vitivinicola Patrizi
A gently spicy nose with hints of green apple. Light with hints of lime marmalade and toasty characters.
- 28 Albariño Val do Xuliana, Rias Baixas** *Spain* **£29.95**
Bodegas Coto Redondo
Fresh with honey notes, harmonious and well balanced with plenty of citrus fruit and a floral finish.

29 Pouilly Fuissé, Burgundy **France** **£34.95**

Cave des Grands Crus Blancs

Straw colour with a full, flowery bouquet, good length and delicate ripeness. This is a complex style of Chardonnay with nutty characteristics.

30 Chablis Montmain 1er Cru, Burgundy **France** **£39.50**

2010 Jean et Sebastien Dauvissat

This wine has ripe fruit aromas on the nose and intense flavours on the palate, balanced by the typical minerality which made Chablis famous.

31 Sancerre Ultimus, Loire **France** **£39.95**

2011 Domaine Thomas et Fils AOC

The ultimate Sancerre! From old vines grown on clay and limestone, barrel fermented and left on the lees for three months this wine is rich and structured, full bodied, with notes of toast and vanilla and a long finish

32 Pernand Vergelesses 1er Cru, Burgundy **France** **£49.95**

Sous Frétille ~ 2010 Domaine Denis Père et Fils

Simply superb! Fresh and rich with slight aniseed overtones, the finish is intensely soft and almost creamy.

R O S É

33 Sancerre Rosé, Loire **France** **£35.95**

Domaine Thomas et Fils AOC

This is stunning rosé made from 100% Pinot Noir. Full flavoured with big fruit overtones, fairly full bodied but with elegant crispness.

RED WINES

- 34 Merlot** *South Africa* **£16.95**
Millberg Cellars
Soft fruit with ample body, good length and a touch of tannin on the finish.
- 35 Shiraz Earthworks, Barossa Valley** *Australia* **£23.95**
Bitter & La Nauze
Aromas of ripe dark cherries, red fruits and plums with hints of vanilla. Rich, juicy palate with flavours of wild blackberries and charming length on the finish.
- 36 Château la Commanderie de Queyret** *France* **£24.50**
Claude Comin
Classic Bordeaux with deep red fruit aromas followed by good levels of fruit on the palate and a long finish with a twist of tannin. Great with red meat dishes, especially steak.
- 37 Côtes du Rhône Princes d'Orange** *France* **£28.50**
Domaine de Boissan
Deep in colour with rich aromas on the nose and a long, slightly spicy finish. Lovely with lamb dishes or other red meats.
- 38 Klein Pinotage** *South Africa* **£28.50**
Tulbagh Winery
Big, fat, enticing aromas of mulberries and ripe red fruit. Soft, full palate with jammy black plum flavours and balanced supple tannins.
- 39 Finca Resalso** *Spain* **£29.95**
Emilio Moro
Smooth with rich black fruit and good depth, this is fresh and juicy with firm structure and length.
- 40 Chianti Classico** *Italy* **£33.95**
Villa la Pagliaia
Cherry aromas on the nose, full flavours on the palate balanced with soft tannins and a lingering finish.
- 41 Bourgogne Pinot Noir, Burgundy** *France* **£35.00**
Domaine Denis
Classic raspberry Pinot flavours, a good nose and ample fruit add to the subtle balance.
- 42 Château La Picherie, Bordeaux** *France* **£35.00**
Montagne St Emilion
Clean cassis aromas on the nose with a full palate and a long finish.
- 43 Château de Viaud-Lalande 2011** *Bordeaux~France* **£39.00**
Lalande-de-Pomerol
This wine has ripe aromas on the nose, it has soft deep fruit flavours on the palate and ample structure.
- 44 Rioja Gran Reserva** *Spain* **£37.50**
Cerro Anon
Big, full and round due thanks to its long period in the bottle, smooth on the palate and very elegant.

- 45 Fleurie Vieille Vignes, Burgundy** **France** **£38.00**
Domaine de la Madone
Elegant but intense wine made from 100 year old vines. Ruby colour with hints of violet, it has aromas of fresh fruit and old roses and a long, complex finish.
- 46 Châteauneuf du Pape, Rhône** **France** **£42.00**
Domaine de la Pinède
Opulent, rich in character and brimming with ripe berries. Fantastic elegance and balance with some tannin on the finish.
- 47 Barolo** **Italy** **£45.00**
Azienda Vitivinicola Patrizi
Open and spicy nose with notes of berry fruits, plum, wood smoke and leather. Delicate with fresh berry fruit on the palate with good concentration. A warm mid-palate leading to the characteristic firm, structured finish.
- 48 Château des Graviers, Margaux** **France** **£45.00**
2012 Dufourg~Landry
*Rich and elegant! Bio-dynamic wine, aged for 18 months in oak, this is complex, warm and pleasing on the palate with a broad mouthfill and long, soft yet chewy tannins on the finish.
Great with red meat dishes, especially steak and strong cheese.*
- 49 Volnay 1er cru, Burgundy** **France** **£60.00**
Clos de la Rougeotte ~ 2007 F. Buffet
This is a feminine wine with firm tannins. The flavours are deep and rich, with good length and an elegant finish.
- 50 Château Beychevelle, St Julien,** **Bordeaux France** **£110.00**
2007 Castel & Suntory
Deep raspberry, blackcurrant and floral notes. Good fruit on the palate, ripe tannin, low acidity and a round, generous mouthfeel.

D E S S E R T S

<i>Selection of Favourite Desserts</i>	£ 8.50
<i>Vanilla Bean & Lemon Crème Brulée</i>	£ 7.50
<i>Chocolate Marquise with Blood Orange Sorbet & Guava Sauce</i>	£ 7.50
<i>Raspberry Bavarois with Granny Smith Sorbet</i>	£ 7.50
<i>Selection of Local Cheeses with our Chutney & Biscuits</i>	£ 11.00

P O R T S E L E C T I O N from Poças (Prices per 50ml glass)

<i>White</i>	<i>Sweet and smooth.</i>	£3.50
<i>Ruby</i>	<i>Elegant flavours.</i>	£3.50
<i>LBV 2007</i>	<i>Deep red, full bodied with lovely fruit aromas.</i>	£4.00
<i>Tawny 10yo</i>	<i>Well balanced with long lasting taste. Prices per 50ml glass.</i>	£4.50

D E S S E R T W I N E S

51	<i>Monbazillac</i>	<i>Bordeaux~France</i>	<i>125ml glass</i>	£7.00
	<i>Château Monbazillac</i>		<i>50cl</i>	£28.00
	<i>Fresh nose with marmalade and ripe nectarine, the palate is rich honey and toffee with a twist of bitter orange zest</i>			
52	<i>Black Muscat</i>	<i>California~USA</i>	<i>125ml glass</i>	£8.50
	<i>Elysium</i>		<i>37.5cl</i>	£24.00
	<i>Vibrant colour with provocative rose and lychee aromas; this is intense and moreish without being cloying. Good with blue cheese, fruit, chocolate or vanilla puddings.</i>			
53	<i>Orange Muscat</i>	<i>California~USA</i>	<i>125ml glass</i>	£8.50
	<i>Essensia</i>		<i>37.5cl</i>	£24.00
	<i>Aromas of orange blossom and apricot, and a lingering refreshing aftertaste. Excellent with chocolate, almonds or fruit.</i>			
54	<i>Pedro Ximénez</i>	<i>Malaga~Spain</i>	<i>50ml glass</i>	£4.00
			<i>50cl</i>	£35.00
	<i>Intense raisin and date aromas on the nose, sweet and elegant on the palate, velvety and sticky with a long finish. Delicious over vanilla ice cream or with rich fruit desserts.</i>			
	<i>Tea or Coffee & Petit Fours</i>			£3.95