

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 Hambledon Classic Cuvée** **£45.00**
Classic blend of Pinot Noir, Pinot Meunier and Chardonnay. 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!
- 6 Prosecco**
Lunetta **Italy** **£25.00**
Light and fruity with hints of apple and peach and a fresh, softly sparkling palate.
- 7 Prosecco** **Italy** **20cl** **£ 8.50**
Lunetta
A small version of the above: no need to share!
- 8 Spumante Rosado** **Italy** **20cl** **£ 8.50**
Soft rosé with ripe berry flavours balanced with lively fizz and again a bottle all to yourself!

By the Glass

175ml £5.25

125ml £3.75

bottle

White

9 Sauvignon Blanc **South Africa** **£17.95**
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.

10 Chardonnay **France** **£18.95**
Domaine de Belle Mare

Delicate nose of flowers, wild mint, honey and white fruits. Elegant and complex, it has a little acidity to give balance and good length on the palate. Ideal with fish or chicken dishes.

11 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.

Red

12 Shiraz Pinotage **South Africa** **£18.95**
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.

13 Merlot **France** **£18.95**
Domaine de Belle Mare

The nose is of soft black fruit, the palate is round with liquorice overtones balanced by silky tannins. Compliments red meat dishes and soft cheese.

14 Pinot Noir **Italy** **£19.95**
Cantina Danese

Lovely aromas of cherry, blackcurrants and raspberries. Elegant and fruity. Medium bodied with good length on the finish.

Rose

15 Pinotage Rosé **South Africa** **£17.95**
Millberg Cellars
Excellent rosé with depth and a little spice, fruit driven flavours that are fresh and clean; this is just off dry.

16 Pinot Grigio Blush Mirabello **Italy** **£19.95**
Adria Vini
Fresh and crammed with summer fruit flavours.

White Wines

17 Chenin Blanc **South Africa** **£17.95**
Millberg Cellars
Pale in colour with good fruit on the nose and a delicate palate. Well balanced with a fresh and lasting finish.

18 Muscat **France** **£19.95**
Domaine de Belle Mare
Big fruit on the nose leading to a massive mouthful of classic gooseberry and elderflower flavours.

19 Picpoul de Pinet, Languedoc **France** **£23.95**
Domaine de Belle Mare
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.

20 Rioja Blanco **Spain** **£23.95**
Hacienda López de Haro
Fresh and fruity with ripe melon and pear; lingering vanilla and buttery flavours.

21 Verdejo **Spain** **£26.95**
Palacio de Bornos
Pale yellow in colour with hints of green. Intense floral aromas and crisp acidity with good levels of fruit.

22 Macon Loché, **Burgundy France** **£28.50**
Domaine de la Rouletière
Nose of white flowers, acacia, peach, lemon and quince. Complex, balanced and elegant with a nice minerality and a touch of citrus on the finish. Well matched with white meat or fish.

23 Bacchus **UK** **£29.50**
Sixteen Ridges
Aromas of crushed basil and herbaceous gooseberries and a crisp, clean finish. Superb pairing for fish or chicken dishes.

- 24 Sauvignon Blanc** *New Zealand* **£29.95**
Babich Wines
An inviting mix of gooseberry and tropical, passionfruit aromas. Palate entry is luscious and lively, bursting with passionfruit. The finish is wonderful, with good length and displays that minerality that has put Marlborough Sauvignon Blanc on the map.
- 25 Gavi del Comune di Gavi** *Farigliano, Italy* **£31.50**
Azienda Vitivinicola Patrizi
A gently spicy nose with hints of green apple. Light with hints of lime marmalade and toasty characters.
- 26 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.
- 27 Chablis Montmain 1er Cru, Burgundy** *France* **£39.50**
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.
- 28 Sancerre Ultimus, Loire** *France* **£39.95**
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.

Rose Wines

- 29 Douceur d'Un Été, Cahors** *France* **£24.00**
Domaine Roussille et Filles
Strawberries and white fruit on the nose, soft and off-dry but refreshing due to a nice crisp finish.

Red Wines

- 30 Merlot** *South Africa* **£17.95**
Millberg Cellars
Soft fruit with ample body, good length and a touch of tannin on the finish.
- 31 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.
- 32 Chianti Riserva Roccialta** *Italy* **£26.95**
Uggiano
Aromas of black cherry, bramble fruit and hints of violet. The palate has dark, ripe plum and berry fruit with supple tannins and a long, rounded finish.

- 33 Barbera di Alba** **Italy** **£27.50**
Azienda Agricola Filippino
A deep ruby red colour with fresh, fragrant ripe red fruit. This wine spent 6 months in oak giving a more medium-bodied, easier drinking red wine with a touch of spice. A fantastic alternative for lovers of Pinot Noir.
- 34 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.
- 35 Syrah** **South Africa** **£33.00**
La Bri Winery
Multi award winning wine from the Franschhoek Valley. This dark, inky, vibrant wine entices with an explosive mix of liquorice, violets and cloves. The entry is silky and soft followed by a glossy texture on the palate that combines flavours of cinnamon, white pepper and spice to offer an attractive density and mouthfeel.
- 36 Bourgogne Pinot Noir, Burgundy** **France** **£35.00**
Domaine Denis
Classic raspberry Pinot flavours, a good nose and ample fruit add to the subtle balance.
- 37 Malbec Le Péché du Clos, Cahors** **France** **£35.00**
Roussille et Filles
Bold, spicy and elegant, with nicely blended tannins and lovely aromas of red and black fruit.
- 38 Château La Picherie, Bordeaux** **France** **£35.00**
Montagne St Emilion
Clean cassis aromas on the nose with a full palate and a long finish.
- 39 Rioja Gran Reserva** **Spain** **£37.50**
Cerro Anon
The nose has a delicate balance of aromas opening with red fruits that melt with smoky notes and spices and hints of leather and tobacco. Round, full and soft in the mouth, it has a lingering, elegant finish.
- 40 Châteauneuf du Pape, Rhône** **France** **£42.00**
Les Galets Roulés
Earthy aromas and spiced black fruit mingle with tar, charcoal, smoke, tobacco and pine needles. The palate is velvety and warm; medium/full-bodied.
- 41 Château des Graviers, Margaux** **France** **£45.00**
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.
- 42 Pavillon de Glana, St. Julien** **France** **£55.00**
Société Civile d'Exploitation du Château du Glana
Beautiful dark colour with young purple-blue tints. Pleasant, fairly elegant nose. Black fruit aromas (plums and black cherries) are tinged with oak touches, hints of tobacco, earth and mild spices.

- 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.

DESSERTS

<i>Christmas Pudding with Brandy Butter</i>	£ 8.00
<i>Orange Posset with Homemade Biscuits</i>	£ 8.00
<i>Trio of Sorbets & Ice Creams</i>	£ 7.50
<i>Chocolate Delight with Vanilla Ice Cream & Chocolate Sauce</i>	£ 8.00
<i>Selection of Local Cheeses with our Chutney & Biscuits</i>	£ 11.00
<i>Tea or Coffee with Homemade Mince Pies</i>	£ 3.95

PORT & SHERRY SELECTION (Prices per 50ml glass)

<i>Ruby</i>	<i>Elegant flavours.</i>	£ 3.50
<i>LBV 2012</i>	<i>Deep red, full bodied with lovely fruit aromas.</i>	£ 4.00
<i>Tawny 10yr</i>	<i>Well balanced with long lasting taste.</i>	£ 4.50
<i>Amontillado Sherry</i>		£ 3.50
<i>Norfolk Selection Pedro Ximenez</i>		£ 4.50
<i>PX cut with English whisky: dried fruit, chocolate, toffee & coffee. Yum!</i>		

DESSERT WINES

43	<i>Monbazillac</i>	<i>Bordeaux~France</i>	125ml glass	£ 7.50
	<i>Château Monbazillac</i>		50cl	£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>				
44	<i>Black Muscat</i>	<i>California~USA</i>	125ml glass	£8.50
	<i>Elysium</i>		37.5cl	£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>				
45	<i>Orange Muscat</i>	<i>California~USA</i>	125ml glass	£8.50
	<i>Essensia</i>		37.5cl	£24.00
<i>Aromas of orange blossom and apricot, and a lingering refreshing aftertaste. Excellent with chocolate, almonds or fruit.</i>				