

## WINE LIST

### CHAMPAGNE

<b>Bruno Paillard Brut Premier Cuvee NV, France</b>	<b>£61.70</b>
Wonderful, elegant Champagne with delicate freshly baked bread and citrus aromas. The palate is crisp, fresh and complex with grapefruit, lime and subtle red fruit alongside the richer brioche notes.	
<b>Pol Roger Brut Reserve White Foil NV, France</b>	<b>£63.25</b>
Winston Churchill's favourite tippie.	
<b>Veuve Clicquot Yellow Label NV, France</b>	<b>£69.50</b>
Loved the world over for its crisp, full flavours, consistent quality and celebratory yellow label.	
<b>Bollinger Special Cuvee NV, France</b>	<b>£88.70</b>
The Special Cuvee is the most accomplished expression of the Bollinger style.	
<b>Laurent Perrier Cuvee Rose Brut NV, France</b>	<b>£104.00</b>
The LP Rose and its famous bottle is the benchmark for rosé Champagne around the world.	
<b>Krug Grande Cuvee NV, France</b>	<b>£194.25</b>
No other Champagne can compete with Krug – you never forget your first glass and it's a steal at this price.	

### WHITE WINES

#### Light, Fresh and Easy Drinking

<b>St Hallett Poacher's Blend 2008 Barossa Valley, Australia</b>	<b>£24.40</b>
Poacher's Blend has a lovely, aromatic quality allied with a fantastic intensity due to its blend of Semillon and some Sauvignon Blanc. Unoaked, it brims with fresh and juicy lemon and lime flavours.	
<b>Alois Lageder Pinot Grigio Dolomiti 2008, Italy</b>	<b>£35.20</b>
A top class Pinot Grigio that shames many inferior versions with bags of fresh peach, lemon zest and pear fruit on the nose, with a subtle hint of fresh flowers too. The palate is quite richly textured with more pears, citrus fruit and a hint of spice on the long, refreshing finish.	
<b>Sancerre Blanc 'Grand Chaille' Domaine Thomas 2008, France</b>	<b>£40.90</b>
Jean Thomas runs a tight operation in Sancerre. Immaculate vineyards and cellars tell of a philosophy that borders on the obsessive. Made with top-class fruit, grown and vinified with painstaking attention to detail, the wines have a fantastic ice-cool purity.	

#### Fruit Driven and Aromatic

<b>Verdicchio dei Castelli di Jesi Brunori 2008, Tuscany Italy</b>	<b>£27.00</b>
An elegant, sophisticated Verdicchio that is among the DOC's best wines. Citrus, almond and mineral notes characterise a well-balanced, refined palate. An elegant Italian white best enjoyed with grilled and poached fish dishes.	
<b>Clay Station Lodi Viognier 2008, USA</b>	<b>£34.60</b>
Chapoutier now produces the most diverse and complex wines to be found in the northern Rhône. This example has a combination of roundness and freshness on the mouth with fine aromas of acacia and violets.	

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**Springfield Estate Sauvignon Blanc Life From Stone 2009 South Africa** £31.25  
Sancerre style Sauvignon from a boutique producer in the heart of Robertson. Stunning mineral ripe green pepper and zesty fruit flavours – you would be hard pushed to tell the difference.

### Rich and Full Flavoured

**Cotes du Roussillon Blanc Centenaire Domaine Lafage 2008, France** £30.10  
Made by the multi-talented Jean Marc Lafage, who has made wine on most continents and is one of the most accomplished winemakers at work today. Big and complex style of wine with flavours of peach and melon with vanilla notes. Round, full and elegant with a nice balance between fullness and acidity.

**Huia Pinot Gris 2008, New Zealand** £35.65  
The nose reveals intense ripe pear character, white peach and exotic spices. Lovely soft texture with layers of white fruit, nuts and spices.

**Springfield Estate Wild Yeast Chardonnay 2006, Robertson South Africa** £32.50  
As the name states this Chardonnay is fermented with native yeast present and is abound with flavours of pineapple and pear drops. Deliciously complex and Burgundian in style.

## RED WINES

### Approachable and Fruity Reds

**Valdivieso Reserve Merlot 2007, Chile** £28.90  
Ultra smooth, juicy Merlot with jammy plum, blackberry and damson fruit, served up with lashings of mocha coffee and chocolate. A classic Chilean Merlot that offers an awful lot of pleasure per pound.

**Brouilly Vieilles Vignes Domaine du Moulin Favre 2008, France** £31.90  
Brouilly is one of the ten 'crus' from the Beaujolais region of Burgundy. This old vine Gamay has aromas of red fruits - cherry, redcurrant, and raspberry and is rounded, light bodied and well balanced.

**Thesaurum Corvina Cabernet Sauvignon 2006 Veneto Italy** £26.50  
Northern Italian version of the famous 'Super-Tuscan' wines – adding a dash of Cabernet Sauvignon to traditional varieties. Very soft and elegant.

### Elegant and Smooth Reds

**Campomaggio Chianti Classico 2005, Tuscany Italy** £36.70  
Smooth, ripe Chianti Classico in a modern style; juicy black cherries, blackberries, cinnamon spice, vanilla and chocolate abound. The ripe, bold tannins and crisp Sangiovese acidity adds the all important backbone. This Mediterranean red can easily cope with rich tomato based meat and fish dishes.

**Stonier Pinot Noir 2007, Australia** £37.50  
Rich in plum and cherry fruit but with earthy, savoury spice and ripe tannins too, it has weight, structure and fruit in perfect harmony. Concentrated and elegant at the same time as good Pinot Noir should be.

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**Domaine du Colombier Crozes Hermitage 2007, France** £40.45  
Red and black bramble fruits on the nose. The palate is bursting with black cherry and blackberry fruit with ripe tannins and a hint of peppery spice.

### Rich, Oaky and Robust Reds

**Dinastia Vivanco Rioja Reserva 2004, Spain** £44.35  
A new modern winery, Dinastia Vivanco make modern styled Riojas with the focus firmly on bright, juicy fruit flavours. Aromas of spicy oak and eucalyptus, as well as mature black and red fruit. A deliciously rounded mouthful, with soft, rounded tannins, and hints of toast and liquorice on the finish. Perfect with lamb dishes.

**St Hallett Gamekeepers Reserve 2008, Barossa Valley Australia** £24.40  
Classic Shiraz Grenache blend; medium bodied with a palate of sweet, ripe fruit leading to a long finish of soft tannins, chocolate and spice.

**Chateau d'Archangeau Graves 2004, Bordeaux France** £36.50  
Deep ruby colour with an elegant bouquet of very ripe morello cherries. Full-bodied, round and smooth, it has cassis and green pepper notes with richer, black fruits underneath. A delicious, classically styled Graves with the added bonus of lots of ripe fruit from the hot 2003 vintage.

## FINE WINES

### White Wines

**Puligny - Montrachet Roche de Bellene Nicolas Potel 2007, Burgundy France** £73.20  
This ripe Puligny has tones of honeyed toast and buttery vanilla. A fuller style than Rully, combining finesse and elegance with a powerful concentrated palate. A Burgundy lovers dream!

**Chateau Pierre-Bise Savennieres Clos de la Coulaine Claude Papin 2007, Loire France** £45.00  
100% Chenin Blanc from the Loire Valley. Preserved lemons and yellow plums on the nose lead to a rich palate with great complexity and a long finish.

**Petaluma Hanlin Hill Riesling 2008, Australia** £44.60  
Very intense, yet elegant with citrus and mineral depth with a hint of smokiness on the palate. Superb with seafood and shellfish.

### Red Wines

**Villa Sant'Anna Vino Nobile di Montepulciano 2005, Tuscany Italy** £51.00  
Deep, dark colour with a complex nose of rich cherry and sweet spice. The palate is full- bodied with concentrated, fleshy black fruit, ripe tannins and well-integrated oak.

**Morgan Santa Lucia Highlands Twelve Clones Pinot Noir 2007, California** £37.80  
Located in the heart of Steinbeck country, the vineyards are in the Santa Lucia Highlands overlooking the Salinas River Valley and enjoy warm morning sunshine before ocean breezes cool down the afternoons. Hedonistic Californian Pinot with lush strawberry, cranberry and cherry fruit balanced by soft, ripe tannins and crisp acidity. Smooth, chocolaty, spicy oak enriches but never dominates the fruit.

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**Chateau Lamartre St-Emilion Grand Cru 2005, Bordeaux France** **£49.00**

This superb St Emilion is surprisingly soft for the vintage, with rich, round flavours suggestive of oak, cassis, herbs, and minerals. On the palate the wine is elegant and full-bodied with smooth tannins and great length. Red Bordeaux is excellent with beef, lamb, grilled veal and rich French cheese, for example Camembert, Brie and Roquefort.

### DESSERT WINES

**L'Illa Noble Late Harvest Chenin Blanc 2007 35cl, South Africa** **£28.30**

Beautiful Botrytis affected Chenin Blanc. Intense marmalade and honey flavours balanced with a keen acidity. Concentrated but not too sweet.

**Chateau Loupiac Gaudiet Loupiac 2005 35cl, France** **£25.10**

A blend of Semillon and Sauvignon Blanc from this satellite region of Sauternes. Rich mixed peel and pineapple, with a hint of spice and fresh citrus acidity.

### HOUSE WINES

#### Champagne and Sparkling

**De Nauroy NV Brut** **£42.50**

Exceptional value, this is a hand-made wine of real pedigree with plenty of fruit and a very forward style.

**Prosecco Valdobbiadene Brut Jeio Bisol NV Italy** **£33.25**

Produced in Italy from the Prosecco grape, this is a family owned business and stands out as one of Italy's finest. Creamy and fruity with a fresh, clean finish.

**Graham Beck Brut Rose NV, South Africa** **£36.25**

Aromas of raspberries, cherries and a few secondary whiffs of minerality. Flirtatious and fun, yet elegant and structured, it's perfect for all seasons and settings.

#### House Whites

**San Rafael Sauvignon Blanc 2008, Chile** **£21.00**

Cool, crisp and fruity with soft tropical fruit notes of pineapple and passion fruit cut by citrusy lime and gooseberry on the refreshing finish.

**Argento Chardonnay/Viognier 2008, Argentina** **£21.95**

Soft, fruity white that uses a healthy splash of peachy, aromatic Viognier to add some top-notes to the nose, and a bit of extra weight to the fresh, mineral Chardonnay on the palate.

**Saam Mountain Chenin Blanc 2009, Paarl South Africa** **£22.50**

Tropical aromas of pear, guava and ripe yellow stone fruits jump out of the glass when you pour Saam Mountain Chenin Blanc. The abundance of flavours carries through on the well-structured palate and aftertaste. This unwooded Chenin pairs fantastically with creamy goat's cheese, sushi, pasta and pizza.

*WIETA certified – Wine Industry Ethical Trade Association code, ensuring that all their farm and cellar workers are protected under Healthy and Safety, child labour, minimum wages and freedom from discrimination. Saam are active members of South Africa's Biodiversity program.*

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### House Rosé

**Vivanco Rioja Rosado 2008, Spain** £24.70  
Strawberry pink with hints of redcurrant on the nose. The palate boasts strawberry and cherry fruit notes and a delicious hint of liquorice.

### House Reds

**San Rafael Merlot 2007, Chile** £21.00  
Soft, smooth, easy-drinking wine with juicy, plummy Merlot fruit on the nose. The palate is fruity and jammy with crowd-pleasing red berry and cherry fruit.

**Saam Mountain Cabernet Sauvignon 2008, South Africa** £22.50  
Blackberry and plummy on the nose. The intensity of the fruit is carried on to the palate where it fills the mouth with juicy tannins and ripe, dark fruit with hints of vanilla. The aftertaste is long and fruity.  
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Whilst every effort is made to maintain the vintages and growers stated above, this may not always be possible. However we will supply a wine of an equivalent quality at a comparable prices.

### Port, Brandy and Liqueurs

	<b>Glass</b>	<b>Bottle</b>
Taylor's LBV	£5.00	£36.30
Lloyd's Cognac VSOP	£4.75	£67.10
Liqueurs	from £4.75	N/A

### Beer

		<b>Bottle</b>
A selection is available	from	£3.60

### Spirits

A selection is available	from	£2.65

### Soft Drinks

	<b>Per Jug</b>	<b>Per Bottle/Can</b>
Fruit Juices	£9.00	
Still & Sparkling Water		£2.60
Canned Drinks		£1.65
Baby Mixers & Fruit Juices		£1.65

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