

WINE LIST

House selection

	Sml Glass	Lge Glass	Bottle
1. L'Emage Sauvignon Blanc,	£3:75	£4:95	£13:95
2. Sartori, Pinot Grigio, Italy	£3:75	£4:95	£13:95
3. L'Emage Cabernet Sauvignon,	£3:75	£4:95	£13:95
4. L'Emage Merlot	£3:75	£4:95	£13:95
5. Pinot Grigio Blush, Venetie, Italy	£3:75	£4:95	£13:95

White Wine

6. Santa Serena Sauvignon Blanc			£14:25
Rich and ripe with honey blush, floral and ripe apricot flavours with a well balanced acidity.			
7. Rickety Bridge Chenin Blanc, Franshoek, South Africa			£14:50
A medium-bodied wine with an abundance of fresh fruit resulting in a lingering aftertaste.			
8. Naked Grape Reisling, Germany			£14:75
A fruity, off dry Riesling with Great purity of flavour.			
9. Anakena Viognier Chile.			£14:95
Floral and lemony nose. Well rounded and fresh palate. An ideal companion for fish and seafood.			
10. Cune Monopole Blanco, Rioja, Spain			£15:75
This is an unoaked Viura. Crisp lemony nose is bright and fresh, leading to a savoury lemony/nutty palate with good acidity. A nice fresh food wine with lots of flavour.			
11. Camino Cellars Chardonnay, USA			£18:75
Floral and Musk on the Nose, good intensity of flavours.			
12. Old Coach Road Unoaked Chardonnay, New Zealand			£19:95
Fresh fruit characters are softened by a slightly buttery finish.			
13. Pascal Bouchard Chablis, France			£21 :95
Ripe apples and brioche flavours, elegantly dry with delicate, mineral notes.			

Rosé

14. Sugarbird, Californian Blush, USA			£14:75
With light red fruits on the nose, this wine leaves a refreshing, long lasting finish.			
15. Mommessin, Rose, Cote de Provence, France			£14:75
Classic French Provencal rose. Full flavoured and packed with fruit and slightly dry.			

Red Wine

- 16. Château de Ruth, Côtes du Rhône 2009, France** £14 :95
A heady nose of red currants and raspberries precedes a round, fruity palate with a lengthy, spicy finish.
- 17. Pascual Toso Malbec , Argentina.** £15:95
Heads of ripe blackberry and plum aromas with hints of spice and black pepper, complemented by a soft and fruity palate balanced by velvety textured tannins.
- 18. Campo Viejo, Rioja Crianza, Spain** £16:50
Ruby red in colour with sweet cherry aromas and silky oaky flavours. Light, smooth, velvety texture.
- 19. Donatus Cocoa Hill, Stellenbosch, South Africa** £16:95
Astonishing blend of Cabernet Sauvignon, Merlot, Syrah and Cabernet Franc.
A wine that offers lively fruit uncompromised pleasure and great value!
- 20. Laderas de El Seque, Spain** £18:25
Smooth and fruity, with a variety of characters, terrific wine from Northern Spain.
- 21. Chateau La Roche de Gaby, France** £19:95
This wine has a large smoothness and has an excellent balance of tannins and acidity.
- 22. Château Lucas, Lussac St. Emilion 2007, France** £23:95
A shiny ruby-red colour, an enticing nose of ripe red fruits and hints of vanilla. On the palate, the ripe, mellow and succulent fruit flavours of the Merlot grape are complemented well by the firmness and finesse of the Cabernet Franc.
- 23. Elderton Shiraz Barossa Valley, Australia.** £26:95
Brimming with spicy sweet red fruit. Deep depth of colour and Flavour. Stunning Wine.
- 24. Au Bon Climant, Pinot Noir, USA.** £32:00
Plum and Strawberry Flavours. Bright fruity wine yet well balanced & soft.

Sparkling and champagne

- 25. Bollinger** £39:00
26. Mumm – Cordon Rouge £34:00
27. Laurent Perrier £36:00
28. Baron d'Arignac £15:95

Dessert Wine

- 29. Nerbourg Noble Late Harvest 2006, South Africa 35cl** £14:95
Aromas of dried apricots and raisins with overtones of vanilla on the palate