

WHITE WINES

- 1. CHARDONNAY/SAUVIGNON BLANC** £13.95
DONA FLORENCIA 175ML GLASS £3.95
FRAGRANT OFF-DRY EASY DRINKING WINE FROM CHILE
- 2. PINOT GRIGIO DELLA VENEZIE** £15.75
175ML GLASS £4.25
LIGHT DRY & CRISP ITALIAN WINE, WITH LOTS OF MOUTH-FILLING FRUIT - IDEAL WITH ALL SEAFOOD
- 3. SOAVE CLASSICO SUPERIORE DOCG** £26.00
CASTELCERINO, ROCCA SVEVA
HIGH QUALITY DRY ITALIAN CLASSIC, ELEGANT & FRESH WITH LONG PERSISTENT FLAVOURS - GREAT WITH FISH.
- 4. MAKANA RESERVE CHENIN BLANC** £13.95
175ML GLASS £3.95
LIGHT, CITRUSY AND FRAGRANT MEDIUM SOUTH AFRICAN WINE - EASY TO DRINK ON ITS OWN & GOOD WITH WHITE MEATS & FRIED SEAFOOD.
- 5. SAUVIGNON BLANC PASCUAL TOSO** £19.90
FINE AND AROMATIC ARGENTINEAN SAUVIGNON BLANC - WELL SUITED TO CHICKEN, LAMB AND GRILLED FISH, OR A LARGE BOWL OF WHITEBAIT.
- 6. RIOJA BLANCO BODEGAS VALDELANA** £16.95
THE VALDELANA FAMILY HAS BEEN MAKING WINE IN THE VILLAGE OF EL CIAGO SINCE THE LATE 19TH CENTURY. DRY FRESH, CRISP AND PERFECTLY BALANCED - IDEAL WITH LIGHT CHICKEN DISHES, SALADS AND SHELL FISH.
- 7. SEMILLON/SAUVIGNON** £18.00
WATERSTONE BRIDGE
CLEAN VIBRANT AND TASTY AUSTRALIAN WINE FROM VICTORIA - GOOD WITH PASTA, SALADS & SHELLFISH.
- 8. CHENIN/VERDELHO/CHARDONNAY** £15.95
WOOLLOOMOOLOO
EASY TO DRINK OFF-DRY AUSTRALIAN WINE WITH A CREAMY RICH PALATE - IDEAL AS AN APERITIF OR WITH SEAFOOD, CHICKEN & PORK.
- 9. HAWKES BAY PINOT GRIS** £25.00
DISTANT LAND WINERY
LUSCIOUS NEW ZEALAND WINE, DRY AND FRAGRANT - WEILL SUITED TO MOST LIGHT MEATS & FISH.
- 10. POUILLY-FUMÉ 2007** £35.00
CHATEAU FAVRAY
ELEGANT CLASSIC SAUVIGNON FROM THE LOIRE VALLEY - PERFECT WITH SMOKED SALMON & SHELLFISH.
- 11. MACON CHAINTRÉ 2007** £28.50
DOMINIQUE CORNIN.
SMALL FAMILY ESTATE MANAGED BY DOMINIQUE CORNIN, 4TH GENERATION OF THE FAMILY AND A PROUD SUPPORTER OF ENVIRONMENTALLY SENSITIVE VINEYARD MANAGEMENT. CLASSIC UNADULTERATED CHARDONNAY

- 12. POUILLY-FUISSÉ 2006 DOMINIQUE CORNIN** £36.50
HAND HARVESTING AND GENTLE JUICE EXTRACTION
MEANS MINIMAL STRESS; DRY, FRESH AND BEAUTIFULLY
BALANCED CLASSIC WHITE BURGUNDY - A PERFECT
COMPLIMENT TO SHELLFISH & GRILLED FISH.

ROSÉ WINES

- 20. DONA FLORENCIA ROSÉ** £13.95
175ML GLASS £3.95
SOFT EASY DRINKING REFRESHING FRUITY ROSÉ FROM
CHILE - IDEAL APERITIF & GREAT WITH SPICY DISHES.
- 21. EAGLES CLIFF SHIRAZ ROSÉ** £15.50
DELICIOUS OFF-DRY ROSÉ FROM SOUTH AFRICA
PRODUCED FROM SHIRAZ GRAPES - WELL SUITED TO
MOST DISHES, CHICKEN, PORK & LAMB.

RED WINES

- 30. CABERNET SAUVIGNON/MERLOT** £13.95
DONA FLORENCIA 175ML GLASS £3.95
SOFT AND ROUND EASY TO DRINK CHILEAN WINE FROM
THE MAULE VALLEY - SUITS MOST RED MEATS.
- 31. CARMENERE VINA RAVANAL** £18.50
DRY PUNCHY CHILEAN WINE WITH RICH FRUIT, SPICE AND
OAK AGING - IDEAL WITH BAKED HAM, BACON, GRILLED
MEATS & DUCK.
- 32. DUCKS FLAT SHIRAZ/CABARNET** £13.95
175ML GLASS £3.95
ARGUABLY THE BEST VARIETAL BLEND FROM AUSTRALIA,
FULL OF RICH RED BERRY FLAVOURS - A PARTNER FOR
MOST SAVOURY DISHES.
- 33. LUTZVILLE CAPE DIAMOND MERLOT** £17.00
REFRESHING SOFT FULL FLAVOURED SOUTH AFRICAN
WINE FROM THE WESTERN CAPE - GOOD WITH PORK,
LAMB, PASTA & SALADS.
- 34. RIOJA RESERVA 2004** £28.00
BODEGAS VALDELANA
CASK AGED FOR 24 MONTHS IN CELLARS THAT DATE BACK
TO THE 1600'S; CLASSIC STRUCTURED SPANISH WINE -
GREAT WITH PHEASANT, DUCK & LAMB.
- 35. CHATEAU RONDAILH 2007** £19.50
BORDEAUX SUPERIEUR
MEDIUM BODIED CLASSIC "CLARET", FIRM AND
STRUCTURED - IDEAL WITH GRILLED MEATS & OUR
VEGETARIAN DISHES.
- 36. ST ESTEPHE CRU BOURGEOIS 2001** £39.00
CHATEAU TOURS DES TERMES
LOCATED IN THE VERY HEART OF ST ESPTEPHE, NEAR
MEDOC, THE NAME DERIVES FROM A MEDIEVAL TOWER
THAT OVERLOOKS THE ESTATE KNOWN AS LES TERMES -
FINE QUALITY BORDEAUX IDEALLY SUITED TO BEEF STEAK

- 37. FLEURIE 2007** £26.00
CHATEAU DE RAOUSSET-BOULBON
 ELEGANT COMPLEX AND FINE BEAUJOLAIS WITH LASHINGS OF CHERRY AROMAS – DELIGHTFUL WITH CHICKEN & GRILLED SEAFOOD.
- 38. COTE DE NUITS VILLAGE "LES CHAILLOTS"** £35.00
DOMAINE GASHOT-MONOT 2007
 FINE STRUCTURED CLASSIC BURGUNDY FROM VINEYARDS SITUATED ON THE FAMILY ESTATE IN CORGOLOIN, COMBLANCHIEN AND NUITS ST GEORGES - GREAT WITH RED MEAT, CHICKEN & GAME DISHES & GOATS CHEESE.
- 39. NERO D'AVOLA RAPITALIA** £18.50
 FULL BODIED, SUCCULENT AND SMOOTH SICILIAN WINE - WELL SUITED TO MOST ITALIAN MEAT DISHES, CHICKEN, LAMB AND PASTA.
- 40. CHIANTI CLASSICO 2006** £25.00
CONTI SERRISTORI
 STRUCTURED AND VIBRANT SANGIOVESE DOMINATED ITALIAN WINE - PERFECT WITH ITALIAN STYLE SAVOURY DISHES, LAMB AND CURED MEATS.

HALF BOTTLES

- 14. CLASSIC SAUVIGNON BLANC** 37.5CL £11.95
VINA CARTA VIEJA
 FRESH & LIVELY OFF-DRY CHILEAN WHITE WINE -GOOD WITH MOST CHICKEN, PORK & FISH DISHES.
- 41. MEDOC CRU BOURGEOIS 2000** 37.5CL £16.00
CHATEAU NOAILLAC
 LOCATED IN THE NORTH MEDOC, DRY BORDEAUX WITH STRUCTURED RICH FRUIT – IDEAL WITH RED MEATS AND GAME.

CHAMPAGNE

- 50. RENÉ JOLLY BLANC DE NOIRS** £46.00
 HALF BOTTLE 37.5CL £28.50
 PIERRE-ERIC JOLLY CRAFTS THIS FINE CHAMPAGNE UNDER THE WATCHFUL EYE OF HIS FATHER & GRANDFATHER RENÉ, SITUATED IN THE AUBE THEY ONLY PRODUCE FROM 100% PINOT NOIR GRAPES GROWN ON THEIR OWN VINEYARDS; FINE, DRY & BEAUTIFULLY STRUCTURED - NOT JUST FOR CELEBRATING, DELICIOUS WITH SHELL FISH.

DESSERT WINE

- 60. RUTHERGLEN MUSCAT** 50CL £22.00
STANTON & KILLEEN 100ML GLASS £5.95
 RICH FORTIFIED LIQUEUR MUSCAT FROM AUSTRALIA, A PERFECT LUSCIOUS AFTER DINNER TREAT