

## Wines by the Glass

House White	Soleus Organic Sauvignon Blanc 2007 – Chile
House Red	Soleus Organic Merlot 2007 - Chile
House Champagne	Henriot Brut Soverain NV (125ml glass)

## 175ml glass

£4.95

£4.95

£8.95

White Wine £7.95  
175 ml

France - Chablis	Chablis 2007, William Fèvre
Loire	Radcliffes Sancerre 2007
New Zealand	Mansion House Bay 2007, Sauvignon Blanc
Italy	Pinot Grigio Via Nova 2010
England- Kent	Gribble Bridge, Dry Ortega 2007
Germany	Prinz Von Hessen 2006

Red Wine £7.95  
175 ml

France – Rhone	Côtes Du Rhône Rouge 2007, Guigal
France- Burgundy	Brouilly 2007, Bouchard
Argentina	Santa Ana Malbec
Chile	Cordillera 2007
Australia	E Minor Shiraz, Barossa Valley
Spain	Gran Coronas – Cabernet Sauvignon 2006

Dessert Wine £7.50  
125ml glass

France - Bordeaux	Sauternes AC 2006
France -	Chateau Billot Saussignac

Rosé Wine £6.95  
175ml glass

Italy	Rosato Veronese IGT, Veritiere 2007
Australia	Hand Picked Cabernet Malbec Rose 2009

## Sherry £3.95

Spain - Jerez	Barbadillo Fino
	Barbadillo Amontillado
	Barbadillo Pale Cream

## House Wines

		750ml bottle	175ml glass
White	<b>1. Soleus Organic Sauvignon Blanc 2007 – Chile</b>	£18.95	£4.95
	A quality wine crafted from organically grown grapes from prime estates in Chile's renowned Central Valley. This is a limited production wine that is crisp and juicy with mineral notes that give it a lively finish.		
Red	<b>2. Soleus Organic Merlot 2007 - Chile</b>	£18.95	£4.95
	Watered with pure Andean snow melt water, the vineyards benefit from the reliable Chilean sunshine and cool Pacific breezes. This wine is medium bodied, finely structured and fruit driven, with blackberry and morello cherry flavours.		
Champagne	<b>3. Henriot Brut Soverain NV</b>	£48.00	£8.95 (125ml)
	Dry as biscuits, bubbly with elegance and a golden hue.		

## White Wine

		750ml bottle	175ml glass
France Loire	<b>4. Pouilly Fumé 2009, Roger Pabiot et ses Fils</b>	£38.95	
	Bone dry, gunflint and smoke typify this lightest of wines.		
	<b>5. Radcliffes Sancerre 2007,</b>	£29.95	
	Well developed aromas of both floral and fruit notes. The wine shows elegant gooseberry, appl and grassy flavours followed by a crisp mineral finish. A rich yet dry wine, an ideal accompaniment to our fish dishes.		
	<b>6. Sancerre Comte 2009 Jean Marechal</b>	£48.95	
	A classic Sancerre from vines cultivated in gravelly soil producing a crisp finish.		
Burgundy	<b>7. Montagny 2009, Bouchard Père et Fils</b>	£37.95	
	With a richness and complexity few wines can match, Chardonnay from Burgundy adds classic hints of flinty and chalky soil with nuances tones of nuts, cinnamon, honey and butter to the rich, sometimes unctuous but rarely heavy, ripe orchard fruits that the grapes are capable of providing.		
	<b>8. Meursault 2007, Bouchard Père et Fils</b>	£58.95	
	Multi-flavoured, complex nose with gentle hint of oak, perfumed, buttery and smooth. <b>Ideal with fish.</b>		

## White Wine

750ml 175ml  
bottle glass

## Chablis

**11. Chablis 2009, William Fèvre**

£38.95 £7.95

Refined on the nose with fruit & citrus notes, fresh and subtle with a pleasant flinty finish.

**12. Chablis Premier Cru 2007, Les Vaillons**

£46.95

Delicate yet powerful wine with flint mineral character and an elegant nose.

**13. Chablis Grand Cru Bougros, Domaine de Vauroux 2006**

£79.95

This is quintessential Grand Cru Chablis from an outstanding vintage. Intense and elegant on the nose the palate is immensely concentrated and complex with layers of green apple and restrained minerality. The finish is amazingly long.

## Alsace

**14. Gewurztraminer 2008**

£28.95 £7.95

Spices and herbs are the focal point of this dry but floral wine from Alsace on the French German border.

## Australia

**15. Yering Station Chardonnay 2006**

£32.95

Pale and straw in colour with a pure complex nose of flinty, minerally characters as well as citrus with some almond. The palate is clean, fresh and well integrated with oak character.

**Perfect with Chicken, rabbit and our fish of the day**

**17. 2011 Hand Picked Gewurztraminer, Skilloalee**

£42.95

Shows the unmistakable floral, rose petal aromas and flavours of pure Gewurztraminer fruit, sometimes also reminiscent of passionfruit or lychees. It has a strength of character without being oily or overpowering, is intensely fruity but dry on the finish and has good balancing acidity

## White Wine

750ml 175ml  
bottle glass

## New Zealand

**18. Mansion House Bay. Marlborough Sauvignon Blanc 2010** £29.95 £7.95

Classic lychee and gooseberry nose with hints of tropical fruits and nettle leaf on the palate. This wine comes from three sites in the Awatere and Wairau valleys and the combination gives rise to the complex and intense aromas that are the hallmark of Marlborough.

## Spain

**21. Fransola Sauvignon Blanc 2008, Miguel Torres** £39.95

Made with 90% Sauvignon Blanc and 10% Parellada this wine offers smokey nuances with peach and apricots on the nose.

## Germany

**23. Prinz Von Hesson 2006** £28.95 £7.95

Buckets of fruit but a refreshing lightness of touch abound in this German favourite.

## Italy

**28. Pinot Grigio Via Nova 2010** £25.95 £7.95

A crisp and characterful version of this Italian classic. This light, slightly spicy white wine is gently perfumed, showing flavours of fresh peach and lemon with a delicate, dry and nutty finish.

Lovely on its own as an apéritif, this is also **a delicious match for fish, salads and white meats**

## White Wine - Half Bottles

	375ml ½ bottle	750ml bottle	125ml glass
<b>France</b>			
<b>32. Muscadet Sevre et Maine 2007</b>	£14.95		
A taste of the stalks and leaves are abundant in this little bottle of crisp, dry wine.			
<b>33. Macon Lugny 2009, Louis Latour</b>	£18.95		
Think leafy boulevards, petanque and a bowl of Moules et Frites.			
<b>Chile</b>			
<b>35. Torreón de Paredes Sauvignon Blanc 2008</b>	£14.95		
New World Sauvignon with Old World breeding.			

## Dessert Wine

<b>France</b>			
<b>37. Sauternes AC 2008 (500ml bottle)</b>	£18.95		£7.50
A grand old sticky sweet wine with a honey and syrup style.			
<b>38. Chateau Billot Saussignac 2006 2006 (500ml bottle)</b>	£25.95		£7.50
A dessert wine with a delicate touch, light & perfumed with lavender and a hint of sweet rosemary.			
<b>39. Muscat Beaume de Venise 2004</b>	£19.95		£7.50
Peaches, plums, apricots, honeysuckle and elderflower flow through this summer's day of a wine.			
<b>Australia</b>			
<b>41. Brown Brothers Orange Muscat and Flora 2008</b>	£18.95		
Floral, citrus and delicateness are the key characteristics of this beauty.			
<b>42. Liqueur Muscat, Skillogee</b>	£79.95		£15.95

**Drink on its own after dinner, or with a sweet dessert!!**

This shows nutty, raisin and apricot flavours, and is full and sweet enough to match well with the sweetest desserts (even chocolate!). This fortified wine is made in the same way that tawny port is made. It is a blend of different vintages all made from fruit growing on Skillogee vineyards. These separate wines are fermented and fortified and left to age in oak puncheons. The current blend is made from 1992 and 1993 vintages predominantly, with a little older material to contribute some aged, rancio character and some younger wine to give freshness and lift.

## Red Wine

750ml	175ml
bottle	glass

## Rhone

**47. Côtes Du Rhône Rouge 2007, Guigal**

£29.95 £7.95

A deep ruby/purple wine with lots of cassis, kirsch, pepper, and even an intriguing floral note, the wine is medium to full-bodied, silky smooth, and a truly delicious, hedonistic and intellectually satisfying wine.

**48. Chateauneuf du Pape 2003, Guigal**

£56.95

80% Grenache, 10% Syrah, and 5% Mourvèdre and others from 45 year-old vines. A deep dark red in the glass with aromas of spices and mature red fruits. In the mouth, round tannins with powerful complexity. A rich unctuous wine with notes of mature plums, hazelnuts and red fruits. A very rich wine full of harmony and balance. **Excellent with red meat, game bird and cheese**

## Burgundy

**49. Brouilly 2009, Bouchard**

£32.95 £7.95

Young fresh and juicy, full of redcurrants, medium acidity ideal served slightly chilled

**51. Pommard Les Noizons 2001, Jean Luc Joillet**

£49.95

This wine is of medium weight with a spicy and expansive opulence. It is well structured with great flair and elegance.

**53. Fleurie Villa Ponciago 2009**

£52.95

The nose is pure black cherry with a hint of floral to make it really pretty to smell. On the palate those black cherries are there with a touch of spice to round it out and keep it from being one-dimensional

**54. Beaune 1er Cru Clos De La Mousse 2002**

£89.95

Clear red with very slight tints of purple and orange. On the nose, a bit of cinnamon mixed with red fruit. On the palate, a soft texture with flavors of tart dark cherries, raspberries, and minerality lurking in the background. A light wine, and a food friendly one

## Red Wine

750ml 175ml  
bottle glass

## St. Emillion

**55. Atinum Saint Emillion 2006**

£31.95

This wine presents a beautiful, brilliant ruby colour. The bouquet develops aromas of small, candied red fruits. In the mouth it is smooth and silky

**56. Château Bertinat Lartigue, Richard Dubois 2007**

£39.95

This wine is of a deep ruby colour and is at it's best after it has been left to age for a period of between 6 and 10 years. 90% merlot, 10% Cabernet Sauvignon, it has abundance of underwood. It's round and supple in the mouth.

**57. Château Plaisance, Grand Cru, 2004**

£49.95

Deep ruby in the glass with concentrated black fruit and oak aromas. On the palate, the wine is powerful, with classy wood treatment and a wonderfully rich, sensuous structure and a long finish. Watchwords are accessibility, concentration and supple balance. A concentrated and ripe tannic structure make it perfect for red meat dishes, but it has the suppleness to be enjoyed on its own, or with lighter food.

## Medoc

**59. Chateau Tour St Bonnet 2003**

£39.95

Located in the South-west of France, in the area of Bordeaux, the Medoc has some of the most prestigious red wine vintages in France. This example is reasonably concentrated, smooth and accessible with ripe blackcurrant style fruit.

## Haut-Medoc

**61. Tour Haut Moulin 2000**

£51.95

This wine is classically modelled Haut Medoc. Its tannins are solid and of good quality. The wine is matured for 18 months in casks and comes across with elements of aniseed, vanilla and woodland scent.

**62. Château Lamothe Bergeron, Cru Bourgeois, Haut-Médoc 2004**

£54.95

Fine rounded plum fruit on the nose. Warm plush cassis fruit with a hint of oak. Nice balance and length.

**63. Château Belgrave 5ème Cru Classe 2006**

£64.95

Displays all the concentration and finesse one has come to expect from this excellent Chateau, ripe fruit, excellent concentration, balanced tannins and a long lingering, dry finish.

Intense colour, pronounced and concentrated jammy blackcurrants, lots of high toast new oak, modern wine, fruit and polished."

## Red Wine

750ml 175ml  
bottle glass

## Australia

**69. Yering Station Pinot Noir 2008**

£36.95 £7.95

Ruby red in colour with uplifted aromas of black cherry and plum, complex floral undertones with hints of spice and tar. Intensely rich, well balanced palate, where red berries and toasty oak are the dominant flavours, with an attractive savoury, spicy finish.

A rich, silky and elegant wine. Complex and elegant, this wine demonstrates the Yarra Valley's success at growing this notoriously fussy yet revered grape.

**70. E Minor Shiraz, Barossa Valley, 2008**

£38.95 £7.95

Deep, vibrant red, purple hue. Aromas abound of ripe, dark fruit and berries with lifted spices and supporting but subtle, oak. The Palate shows a firm acid spine, holding the gentle oak and spicy dark fruits together. Medium bodied with great length of oak and fruit flavours.

**72. Skillogalee Cabernet Sauvignon 2006**

£45.95

70% Cabernet Sauvignon, 18% Cabernet Franc, 12% Malbec

This Cabernet blend is another dark, rich wine in the Skillogalee tradition, with intense colour and powerful, warm aromas and flavours. The wine is full and soft with sweet, leafy fruit flavours, rich vanillin oak and firm drying tannins on a lingering finish.

**Ideal with red meats and game dishes.**

**73. Skillogalee Basket Pressed Shiraz, 2007**

£45.95

This Shiraz is another dark, rich wine in the Skillogalee tradition, with intense colour and powerful, warm aromas and flavours. On the nose and the palate there are berryfruit and plum characters and hints of eucalyptus or mint can sometimes be found. Tannin structure is fine but firm and there is a good level of natural acidity.

**Drinks well with red meat and game dishes**

## Red Wine

750ml 175ml  
bottle glass

## Italy

**79. Fonterutoli Chianti Classico 2008**

£39.95

Produced from different Sangiovese clones, this important Chianti Classico, concentrated, elegant and complex ages for 12 months in small oaked barrels. Dark, richly coloured ruby/garnet. Perfumed nose of black cherry and spice with hints of woodsmoke and tobacco. Full, ripe tannins, integrated acidity and a long finish. **Will compliment lamb or beef.**

**80. Picco De Sole, Cannonau Di Sardegna**

£42.95

A typical Sardinian red with a deep ruby colour and a palate brimming with ripe fruit and hints of sweet spice. Good acidity, soft tannins and a well-balanced, persistent finish. **Great with red meats and hard, aged cheeses.**

## Spain

**81. Rioja Reserva Marques de Riscal 2006**

£39.95

Using 15 year old Tempranillo vines with 10% Graciano grapes, this wine has a dark cherry colour with good depth. It has balsamic aromas with hints of ripe fruit. The finish prove persistent with reminders of toasted oak and its passage through the mouth is pleasant, elegant and easy drinking.

**82. Torres Gran Coronas – Cabernet Sauvignon 2006**

£36.95 £7.95

The rich, sensual aroma is typical of the grape varieties recalling small red and black berries (cherries and blackcurrants), green coffee beans, liquorice and the characteristic vanilla and leather notes from ageing. On the palate the wine is full and silky with dense, well-structured tannins.

Cabernet Sauvignon and Tempranillo are the grapes that bestow their nobility on Gran Coronas, a wine of a deep red hue, with ochre and brick-red touches from its ageing.

**83. Torres Mas La Plana – Cabernet Sauvignon 2005**

£55.95

This wine is a deep, dense, cherry colour with a touch of mahogany. A wonderfully intense bouquet, as is typical of this vineyard: hints of cranberries, cherries and truffles, with an incense-like quality developed during ageing in wood. Full, elegant and a pronounced aftertaste well befitting a wine of this quality.

In this small vineyard, only the most select Cabernet Sauvignon grapes are grown. These are used to make strictly limited quantities of Torres' most prestigious red wine, now known to connoisseurs all over the world. In the Paris Wine Olympiad, the 1970 vintage triumphed over some of the most famous wines in the world, including Chateau Latour. This success has been repeated on several other occasions, with Mas La Plana notching up numerous other international awards.

## Red Wine

750ml 175ml  
bottle glass

## Chile

**85. Cordillera 2007**

£33.95

A spectacular blend of grapes varieties from ancient vines. The practice of non-grafting means that the vines are unchanged from those imported from France before the devastating outbreak of Phloxera.

**86. Manso de Velasco 2007**

£49.95

Extraordinarily rich aromas of ripe fruit. Its aristocratic Cabernet Sauvignon tannins have a majestic, regal structure, heightened by the creamy background from long barrel-ageing.

## Argentina

**89. Santa Ana Malbec Eco 2010**

£25.95

Brooding, deep red in colour with black fruit aromas. The palate is medium bodied and dry with soft, ripe blackcurrant flavours and balancing structure, finishing rounded and juicy.

**The ideal wine for grilled meat. Combines also very well with pasta and cheeses.**

**90. Malbec Cabernet Sauvignon Bonarda Corte A, Vistalba 2007**

£79.95

A nose that walks the line between floral and rich earthy aromas, incorporating scents of prunes and later dark black cherry as the wine opens up. In the mouth the wine is huge, brooding and deep with flavours of cassis and black cherry.

**Perfect with Steak!!**

## Red Wine - Half Bottles

## Burgundy

100. Fleurie 2009 Henry Fessy £16.95

A graceful Burgundian wine with an airy lightness.

101. Cote de Beaune Villages 2007 Louis Latour £15.95

Another smoothie from Burgundy with a great colour and delicate fruit

## Bordeaux

102. Chateau Rousseau De Sipian 2000 £16.95

This wine may lack some of the finesse of the Haut-Medoc yet it has a robust character and well pronounced body, which is uncommon of such a good value wine.

## Australia

103. Echo Point Series Shiraz £19.95

This wine is a great example of Yarra valley Pinot Noir with uplifted aromas, silky palate & a lingering finish.

## Rosé Wine

750ml 175ml  
bottle glass

## France

**119. Sancerre Rosé, 2010, Domaine des Vieux Pruniers**

£33.95

This wine possesses a lightly aromatic, juicy nose of strawberries with hints of crushed leaves. The palate is dry, light and fruity with a mouthwatering layer of red fruits covering its vivacious, mineral acidity that lends elegance and poise to the long, crisp finish.

## Italy

**120. Rosato Veronese IGT, Veritiere 2010**

£24.95 £6.95

This wine is produced with 100% Corvina Veronese grape variety. Soft red fruit flavours abound on the palate with a crisp freshness that is both balanced and versatile.

## Australia

**121 Hand Picked Cabernet Malbec Rosé, Skillogalee 2009**

£39.95

This wine is best served chilled, especially during the warmer months and is a great match for most food styles, particularly fresh seafood. The wine shows fresh raspberry and cranberry on the nose. The palate is fresh and lively, held together by a fine structure of natural acid and fine tannin balance.

## Champagne

750ml  
Bottle

### 3. Henriot Brut Souverain NV

£48.00

A non-vintage blend of 40% Chardonnay and 60% Pinot Noir, with a third of the wine made up of reserve wines. The wine is lively and dry, with complex aromas and elegance thanks to the high proportion of Chardonnay from the Grand Cru vineyards.

### 110. Henriot Brut Rosé

£57.50

A delicately coloured rosé produced with the addition of 20% red wine. The blend is 42% Chardonnay and 38% Pinot Noir, of which 30% are reserve wines.

### 111. Henriot Demi Sec

£69.95

Made from an equal proportion of Chardonnay & Pinot Noir, this cuvee offers aromas of white stoned fruit, brioche and citrus aromas. It is well balanced with a lovely structure and good acidity on the finish.

### 112. Henriot Cuvée des Enchanteleurs 1995

£159.95

1990 is regarded as one of the finest vintages to date, and benefited from a very regular growing cycle, excellent late ripening conditions and thirteen years on the lees. This wine is a blend of 57% Chardonnay from the Cotes de Blancs and 43% pinot Noir from the Montagne de Reims.

### 113. Veuve Clicquot NV

£76.95

The old lady continues to impress with the orange label classic.

### 114. Bollinger NV

£79.95

One of the finest non vintage Champagnes available, always rich, toasty and full bodied, with wonderful concentration and depth of flavour. Many Champagne houses aspire to this style but few succeed as well as Bollinger.

### 115. Taittinger Vintage 2004

£84.95

Grown up Champagne for err... Grown ups?

Distinguished by a delicate nose marked by subtle brioche notes, it has a palate of considerable depth and balance with hints of honey.

### 116 Dom Perignon 2002

£199.95

Dom Perignon the man, was born in 1638 & died in 1716. His famous last words "I see stars" was also uttered upon his first taste of Champagne.

Light, citrusy and very minerally. A lot of apple and biscuit flavours. Dried lemon rind and a lot of biscuit on the palate. A long, spicy finish with a lot of pencil flavours!

## Why not try our selection of local wines

### Still wine

**Ortega 2010 £18.50**

**An award winning wine for many years.**

Medium full fruit wine, well balanced with a distinctive fragrance and good acidity. Biddenden's Ortega is best served slightly chilled as an aperitif or with pasta, poultry, white meats, salads or cheese

**Gribble Bridge Dornfelder 2010 £18.50**

*Highly Commended at the 2007 UKVA Awards*

A light summery red wine, an ideal accompaniment to Mediterranean Style Meals.  
Single varietal wine produced from the Dornfelder grape.

**Gribble Bridge Rosé 2010 £18.50**

*Awarded Silver Medal SEVA 2010.*

*A fine Rose for all occasions.*

A full well balanced medium dry wine produced from the Dornfelder grape.

Still wine available by the glass for £6.95

### Sparkling Wine

**Quality Pink Sparkling Wine 2007 £38.00**

*Awarded Bronze Medal SEVA 2010*

Bottle fermented in the traditional method, this sparkling Rosé wine is off dry in style.  
Produced from single varietal Gamay

**Quality White Sparkling Wine 2004 £38.00**

This off dry Sparkling wine is bottle fermented in the traditional method, from a blend of Reichensteiner, Pinot Noir, and Scheurebe. Fresh & sophisticated.

Sparkling wine available by the glass for £8.95