

## HOUSE WINES

### **\*Neblina Merlot- Central Valley - Chile - £14.00**

*This Chardonnay from Chile's central valley is packed with tropical fruit flavours and a soft mouthfeel*

### **\*Neblina Sauvignon Blanc - Central Valley - Chile - £14.00**

*Youthful, lively and fresh, this Sauvignon Blanc has herbal tropical notes on the nose, followed by a zesty citrus palate.*

### **\*Neblina Merlot Rose - Central Valley - Chile - £14.00**

*A true New World rosé, with intense colour and mouthwatering red fruit characters.*

## WHITE WINES

### **Tin Roof Chardonnay- Australia - £15.00**

*A soft buttery Chardonnay, with a smooth mouth feel and a rich fruity finish. An excellent companion to most types of food but mellow enough to also be enjoyed on its own.*

### **\*Casa dei Gretti Pinot Grigio - Italy- £15.75**

*A pale, golden straw colour, this wine offers a lightly fruity bouquet and a subtle, refreshing flavour. Moderate acidity and notes of honeydew melon make for a gluggable, summery wine.*

### **Macon Lugny Louis Latour- Burgundy - £19.95**

*Sophisticated white Burgundy at a very affordable price, well defined, buttery lemon bouquet with crisp apple fruit flavours.*

### **La Grille Cool-Fermented Chenin Blanc - France - £17.95**

*A freshly fruity and slightly off-dry white, bottled with a natural spritz to maintain freshness. Plenty of white flower and peach characters contribute to the balance of this wine.*

### **Chablis, Jean Bourguignon – Burgundy – France £23.95**

*Lively and fresh with clean citrus aromas. Crisp, fruity and steely dry on the palate. The finish is long and lean.*

### **Pouilly Fumé Les Cascadelles, Cave de Pouilly**

#### **Loire Valley - France - £24.95**

*Packed with classic Sauvignon Blanc flavours of gooseberries, orange blossom and citrus fruit backed by a crisp, elegant mineral character on the finish.*

### **Farleigh Estate Sauvignon - Marlborough- New Zealand - £22.95**

*Crisp, balanced and fruit driven, with lots of gooseberries, passion fruit and a fresh, citrus finish.*

### **Sancerre Les Baudrières- Loire Valley France - £23.95**

*Brightly coloured, fresh citrus with underlying minerality and suggestions of mussel shells, following on from the nose it is refreshingly crisp with a well balanced finish.*

## RED WINES

### **Cotes due Rhône – Les Galets – Rhône Valley – France £15.00**

*Showing gorgeous, succulent notes of red and black berry fruit flavours and a warming hint of spiciness. Soft and supple tannins contribute to a long and rounded finish.*

### **Gestos Malbec- Mendoza - Argentina - £22.95**

*An intense red colour leads to aromas of plums combined with delicate oak, spices and chocolate. Red berry fruit continues on the palate where it is met with a hint of herbal spice.*

### **\*Otterbrook Mill Shiraz- South Eastern Australia - £18.95**

*Packed with sweet berry fruit flavours, the palate is soft and smooth with excellent balance. The cherry, plum and spice characters are evident from the start.. A fantastic party wine.*

### **Coldridge Estate Merlot- South Eastern - Australia - £15.75**

*Soft and rounded with plum and berry fruit, smoky vanilla undertones and a smooth finish.*

### **Pinot Noir Valmoissine, Louis Latour - Vin de Pays de Coteaux du Verdon – France £22.95**

*Candied cherry fruits with a spicy perfume on the nose, a velvety textured palate brimming with ripe cherry and strawberry fruits laced with vanilla, leading to a rounded finish.*

### **Cuvée des Antiques CNDP, Caves du Fournalest - Rhone Valley – France £36.95**

*This wine is dark ruby with a complex nose of spices and hints of pear. A smooth and lingering finish.*

### **Château Greysac Médoc, Cru Bourgeois – Bordeaux France - £28.95**

*Aromas of classic, black cherry, plum, vanilla and spice. A medium body consisting of ripe currants, tobacco and juicy plums, fine tannins, elegantly balanced fruits, and a lingering finish.*

### **San Millan Rioja Crianza - Rioja- Spain - £19.50**

*Red cherry colour of medium intensity with violet hues. Direct and fresh nose. Aromas of ripe red fruits with a subtle floral bouquet and notes of cinnamon and clove. In mouth soft but with body and structure*

## ROSE WINES

### \*Pinot Grigio rose Breganze- Italy - £16.50

*Soft floral flavours on the palate and a refreshing, pleasantly smooth finish.*

### Rioja Rosado, Marques de Caceres- Spain - £21.95

*This refined, fresh rosé made from 80% Tempranillo and 20% Garnacha, offers delightful notes of red currants and strawberries.*

## SPARKLING WINES

### Prosecco di Conegliano Valdobbiadene Extra Dry- Italy - £19.95

*A light sparkling prosecco with toasted pineapples and rich tropical fruits. Terrific summer alternative to Champagne – perfect for summer BBQ's!*

### Lindauer Brut - New Zealand - £22.95

*A fresh and ripe fruity bouquet exhibiting subtle aromas of toast and black fruits. A fresh and vibrant palate with zingy acidity, crisp citrus fruit characters and a mineral finish.*

### Lindauer Rosé- New Zealand - £22.95

*Vibrant pink in colour, with a large number of beads of fast rising bubbles and aromas of red fruits, spice, currants and peach. A full bodied and refreshing wine with ripe red fruit and citrus flavours.*

### Cava Calamino – Spain - £18.95

*Fresh and harmonious, displaying plenty of apple and toast flavours, yet intensely dry and mouth-watering.*

### Codorniu Pinot Noir Rosé – Spain - £22.95

*Brimming with character, this wonderful strawberry pink Rosé has an incomparable flavour reflecting cherry fruits and a unique freshness.*

## CHAMPAGNE

### \*Jacquart Brut Tradition- Champagne - France - £35.00

*A blend of 50% Chardonnay, 35% Pinot Noir and 15% Pinot Meunier. Showing delicious notes of marzipan, yeast and freshly baked croissants. Elegant and balanced with a lively mousse.*

#### Our recommended House Champagne

### Laurent Perrier - France - £52.50

*A lighter house style. Subtle citrus, toast and spice predominate this perfectly balanced Champagne, with a strong structure giving the wine good food compatibility.*

### Jacquart Brut Rosé- France - £49.00

*Delicious fresh berry fruit flavours, a creamy texture on the palate and crisp refreshing finish - a fantastic summer aperitif.*

### Laurent Perrier Rosé- France - £95.00

*Unusually made by the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing aperitif, it also works well with a variety of dishes.*

### Veuve Clicquot Brut NV- France - £65.00

*Veuve Clicquot ages their non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power, with rich fruit and a mouth-filling mousse.*

## DESSERT WINE

### Late Harvest Sauvignon Blanc - 37.5cl – Chile - £17.95

*Golden yellow with amber tones, this sumptuous wine displays ripe papaya, peach, spice and honeyed aromas. The palate is light, fresh and fruity with a long, subtle, honeyed finish.*

### Clos L'Abeilley Sauternes, Half Bottle – Sauternes – France - £19.95

*Wild honey aromas, luscious apricot fruit, with a racy acidity that superbly balances the sweetness on the excellent finish.*

**Prices are inclusive of VAT at 20%**

*Wines marked with \* denotes stock wines held on board other wines need to be requested in advance due to limited storage space  
If your preferred wine is not listed please speak to our office who will be more than pleased to give you a price and order it in specifically for your event.*