

THE WINES



RESTAURANT
HOME

BUBBLES

BIN NO.		GLASS	BOTTLE
01.	DOMENICO DE BERTIOL PROSECCO DI VALDOBBIADENE SPUMANTE Italy – Light, fruity aromas of fresh green apples and pears plus a hint of yeastiness on the nose lead to a creamy, softly sparkling palate with some nutty richness on the finish	£4¾	£21
02.	HOUSE CHAMPAGNE JOSEPH PERRIER CUVÉE ROYALE France – Stylish and elegant Champagne with plenty of soft and developed fruit and a clean flavour, it's never released until it's at least three years old	£6¾	£38
03.	HENNERS VINTAGE ENGLISH SPARKLING WINE 2010 English – Biscuit brioche on the nose, with delicate white flower, citrus and apple characters on the palate with a long elegant finish		£45
04.	MOËT ET CHANDON BRUT IMPÉRIAL France – A delicate medley of fresh fruits with nuances of brioche		£55

WHITE

BIN NO.		175ML	250ML	BOTTLE
05.	LE SANGLIER DE LA MONTAGNE UGNI BLANC / COLOMBARD France – Fresh, lightly aromatic and a joy to drink for its uncomplicated flavours. Dry but soft	£4¾	£5¼	£14¾
06.	DIEZ SIGLOS RUEDA VERDEJO Spain – Complex aromas of nettle and passion fruit, tangerine oil and citrus. A rounded and complex palate, with savoury hints and bitter marmalade to finish.	£5	£6	£15¾
07.	MIRABELLO PINOT GRIGIO Italy – A fresh, dry white with gentle floral and citrus aromas. Crisp and delicate on the palate with lightly honeyed fruit balanced by lemony acidity and a fresh, dry finish	£5¼	£6½	£16¾
08.	SAUVIGNON BLANC LE FUME BLANC France – An outstanding example of Vin de Pays Sauvignon Blanc, with great vibrancy and charm, full of grassy flavours	£5¼	£6½	£16¾
09.	FRANSCHHOEK UNOAKED CHARDONNAY South Africa – Pale green gold with pineapple, lemon and lime aromas. Lively balancing acidity to a fresh finish	£5½	£6¾	£17¾
10.	GAVI BALBI SOPRANI Italy – Dry and bright white from Italy made from the Cortese grape. Mineral, fresh and slightly herby	£6¼	£7¾	£19½
11.	OMRAH SAUVIGNON BLANC 2013 Australia – Delicious cross between the styles of the Loire Valley and Malborough Sauvignon Blanc, with citrus flavours combining perfectly with subtle tropical notes	£7	£8¾	£22½
12.	OMRAH UNOAKED CHARDONNAY 2011 Australia – The first winery in Australia to make an unoaked Chardonnay. This crisp, smooth style is outstanding	£7	£8¾	£22½
13.	PLANTAGENET ESTATE RIESLING 2012 Australia – Try just one sip and you will be taken with this delicate, dry wine. Can be drunk on its own but gets even better with seafood	£7¼	£9	£23½
14.	ETIENNE DE LOURY, SANCERRE LES JEANNETTES 2012 France – Super Loire white from 100% Sauvignon Blanc grapes. Zesty, lemony, unoaked and beautifully balanced			£28
15.	PULIGNY-MONTRACHET, DOMAIN JEAN LOUIS CHAVY 2011 France – Outstanding White Burgundy from a superb grower. Powerful, rounded, lightly oaked and full of citrus flavours			£38
16.	CHABLIS, IER CRU VAILLONS 2011 France – Top chablis from a top vineyard and a superb producer. Lemon, mineral and light but intense at the same time			£43

RED

BIN NO.		175ML	250ML	BOTTLE
17.	LE SANGLIER DE LA MONTAGNE CARIGNAN France – A fruity and vibrant red with cherry fruit and touches of spice and herb	£4¾	£5¼	£14¾
18.	MERLOT, WILDWOOD USA – This velvety Merlot from California has rich aromas of blueberry, vanilla and toasty oak. On the palate, intense currant and mixed berry flavours lead into a fruit filled finish	£5	£6	£15¾
19.	JUAN GIL MONASTRELL – MONASTRELL Spain – A wine with complex aromas of ripe, red fruits with a hint of oak, rich with layers of lush spicy plum and cherry fruit and a touch of chocolate on the finish. So good they named it twice!	£5¼	£6½	£16¾
20.	FITOU, CUVÉE PRESTIGE, CAVES FONCALIEU France – A robust and hearty red with spicy fruit and a touch of liquorice.	£5½	£6¾	£17¾
21.	FRANSCHHOEK PINOTAGE South Africa – Generous aromas of black cherries, clove and raspberry jam leading to a smooth and juicy palate with a hint of spice from gentle oak aging	£5½	£6¾	£17¾
22.	BERBERANA GRAN RESERVA RIOJA 2006/07 Spain – This Gran Reserva has a subtle aroma derived from ageing in both oak barrels and bottle. Harmonious and smooth yet full bodied, this wine has classic characteristics of a Gran Reserva	£6¼	£7¾	£19¾
23.	OMRAH PINOT NOIR 2012 Australia – If you enjoy wines from Burgundy, this lighter bodied, elegant style will impress you. A lighter red that is tasty on its own but also works with many different dishes	£7	£8¾	£22¾
24.	OMRAH CABERNET/MERLOT 2010 Australia – A wine made for food, pairing beautifully with meat dishes and cheeses	£7¼	£9	£23½
25.	AMARONE DELLA VALPOLICELLA CLASSICO DEL FONDATORE 2010 Italy – A complex nose showing notes of black cherry, plum, violets, coffee and raisins. The palate is smooth and rounded, with a medley of dried fruit characters and subtle tannins. Beautifully integrated and elegant, sweetly rich with a long complex finish			£40
26.	PLANTAGENET ESTATE SHIRAZ 2009 Australia – Plantagenet's oldest and leading wine that has been amongst Australia's best for over thirty years. The savoury, peppery style is Australia's take on the finest wines from the Rhone Valley. Absolutely delicious			£42
27.	CHATEAU DEYREM VALENTIN, CRU BOURGEOIS, MARGAUX, 2009 France – Scents of brambly fruit with a lead pencil note. Ripe, rounded and supple. Cooked plum core, textured but not heavy at all, with again a hint of graphite. Perfumed finish			£45

ROSÉ

BIN NO.		175ML	250ML	BOTTLE
28.	BERRYS' HOUSE ROSÉ France – Using Grenache as its base, this summery wine has notes of soft red fruits and an easy, dry finish that leaves a hint of Provence	£5	£6	£15½
29.	ANCORA PINOT GRIGIO ROSÉ Italy – A dry, fresh and fruity rosé, with delicate aromas of red berries and a palate of lush, summer fruits	£5¼	£6½	£16½
30.	SYRAH ROSÉ, ARROGANT FROG France – Intense cherry pink colour. Complex aromas of cherries, toffee and floral notes. Fruity character with a long finish	£5½	£6¾	£17½



All wines served by the glass are also available in a 125ml serving
This menu is printed on 100% recycled paper using vegetable oil based inks