

# Wine List

## White

Fortant Sauvignon Blanc 2008/9 (France) **£13.00**  
*Crisp, dry and typically grassy Sauvignon Blanc with aromas of grapefruit and pineapple.*

Berri Estates Chardonnay 2009/10 (SE Australia) **£14.00**  
*Fresh lemony Chardonnay, fermented and matured with no oak contact to retain its crisp, ripe acidity and good weight.*

Pinot Grigio delle Venezia Giulia Lumina, Ruffino 2008/9 (Italy) **£15.00**  
*Refreshingly dry with pear and apple sauce aromas.*

Leasingham Magnus Riesling, Clare Valley 2008/9 (Australia) **£17.00**  
*Fresh, punchy, citrus fruit balanced out by delicious tangy acidity and a long refreshing finish.*

Los Robles Encina Fairtrade Sauvignon Blanc 2009/10 (Chile) **£18.00**  
*Light, herbaceous aromas, coupled with lemons and a hint of peach on the palate.*

Paul Deloux Chablis 2008/9 (France) **£24.00**  
*Flowery, lively fresh and mouth watering with crisp fruity palette and that flinty backbone only found in true Chablis.*

Sancerre, Chateau de Sancerre 2007/8 (France) **£30.00**  
*From the flinty South-East facing slopes, this Sancerre is piercingly concentrated with aromatic fruit, overlaid with a fine mineral finish.*

Chateauneuf-du-Pape Blanc, Domaine Berthet-Rayne 2007/8 (France) **£35.00**  
*Pale/medium straw colour. Finely balanced with a lingering finish.*

Cloudy Bay Chardonnay, Marlborough 2007/8 (New Zealand) **£42.00**  
*Palate is textural and generous with zesty citrus and nougat flavours, subtle toasty oats and a long mineral finish.*

## Rosé

Bigi Montepulciano D'Abruzzo Vipra Rosa 2008/9 (Italy) **£14.00**  
*Distinguished and rustic, with flavours of blackberry, leather and spice. Real weight and taste.*

Louis Jadot Macon Rosé 2007/8 (Burgundy) **£20.00**  
*Deliciously dry and fruity gamay grapes from Cote Maconnais brimming with red berry flavours and crisp freshness.*

Sancerre Rosé La Rabault, Joseph Mellot 2007/8 (France) **£26.00**  
*A real rarity. Made from Pinot Noir with the skins in contact with juice for only a few hours to produce a delicate, dry pink wine with delicious aroma of strawberries.*



## Red

Condesa Tempranillo Crianza La Mancha 2004/5 (Spain) **£13.00**  
*Full bodied cherry red with delicious blackberry flavours and creamy vanilla finish.*

Boschendal Shiraz-Cabernet Sauvignon 2008/9 (South Africa) **£14.00**  
*Deep-coloured blend with the spiciness of Shiraz and richness of Cabernet. Smoky red fruit flavours make it perfect with beef or lamb.*

Chianti Superiore Il Leo 2008/9 (Italy) **£17.00**  
*Vibrant and generous, offering tones of sweet violet, cherry and plums, followed by elegant and impressive notes of nutmeg and vanilla.*

Blackstone Merlot 2007/8 (California) **£18.00**  
*Elegant and supple oak characteristics with dark cherry and berry aromas, with a touch of spicy clove. Rich softness and gently complex.*

Beaujolais-Villages Combe aux Jacques, Louis Jadot 2007/8 (France) **£24.00**  
*Intensely fragrant, vivacious and succulent vibrant berry fruit flavours, pepper notes and floral aromas.*

Chateauf-neuf-du-Pape, Domainl'Arnesque 2007/8 (France) **£30.00**  
*Rich and complex with a touch of spice, leather and liquorice.*

Pinot Noir Reserve, Marlborough 2007/8 (New Zealand) **£35.00**  
*Rich and fleshy with the seductive, silky smoothness special to Pinot Noir. Soft full palate with black cherry, subtle plum and redcurrant.*

Chateau Musar 2000 (Lebanon) **£42.00**  
*Full of spice flavours, complexity and richness, the palate offers notes of ripe black cherries, figs, damsons – even chocolate and olives.  
Full bodied and velvety with very long length. A classic.*

## Sparkling Wine & Champagne

Berri Estates Cuvee Brut NV (SE Australia) **£17.00**  
*Softly sparkling with light hints of apple and pear flavours. Affordable, easy-drinking with good length.*

Codorniu Chardonnay Reserva Brut Cava NV (Spain) **£20.00**  
*Dry, crisp and clean, with lemon and almond flavours and a gently tart finish. The palate is soft, yet lively and full of femininity.*

Prosecco Extra Dry NV (Italy) **£23.00**  
*Fresh, dry and fruity with an elegant bouquet of floral-based hints. Smooth, velvety and poetic flavour.*

Louis Dornier et Fils Brut Champagne **£30.00**  
*Upfront biscuity elegance blends with respectful ageing in bottle. Altogether very stylish.*

Piper-Heidsieck Brut Champagne **£40.00**  
*Young, lively fruit flavours; fresh vivid aroma and assertive crispness. A vivacious Champagne.*

Taittinger Brut Reserva Champagne **£45.00**  
*Perhaps the lightest and most elegant of the Grand Marques champagnes; intensely fragrant, subtle complexity and superb finish from predominant Chardonnay.*

