

## SELECTED HOUSE WINES

Bin		Bottle	Style	175ml	250ml
<b><u>WHITE SELECTION</u></b>					
1.	<b>TIN ROOF CHARDONNAY (AUSTRALIA, SOUTH EASTERN)</b> From the Coldridge Estate, this excellent soft buttery Chardonnay, with a smooth mouthfeel and a rich fruity finish.	£17.20	2	£4.20	£5.70
2.	<b>ALBINONI GARGANEGA PINOT GRIGIO (ITALY)</b> A fresh crisp white wine with aromas of flowers and almonds and an elegant light palate which is refreshing and smooth.	£16.70	2	£4.10	£5.60
3.	<b>NEBLINA SAUVIGNON (CHILE, CENTRAL VALLEY)</b> Youthful, lively and fresh, this Sauvignon Blanc has herbal tropical notes on the nose, followed by a zesty citrus palate.	£17.20	1	£4.20	£5.70
4.	<b>2006/7 RIESLING KABINETT, SCHMITT SÖHNE, MOSEL (GERMANY)</b> A medium style of wine from one of the best value countries there is. Tropical fruit notes with a spicy ripe apple finish. Perfect with Asian cuisine, salads and poultry.	£16.70	4	£4.10	£5.60
<b><u>ROSÉ SELECTION</u></b>					
5.	<b>TORRE ALTA, PINOT GRIGI ROSE (ITALY)</b> Elegant notes of acacia flowers on the nose with a soft yet rounded palate	£17.20	2	£4.20	£5.70
6.	<b>BOIS DES VIOLETES, ROSE VIN DE PAYS D'OC (FRANCE)</b> Wonderfully fresh with intense aromas of violet and lychee. The palate is youthful, juicy, rich and well balanced.	£16.70	3	£4.10	£5.60
<b><u>RED SELECTION</u></b>					
7.	<b>MONTEPULCIANO D'ABRUZZO, GRIFONE (ITALY)</b> Montepulciano d'Abruzzo always offers great value for money. This perfect example is a full and fruity wine with hints of black cherry and damson.	£16.70	C	£4.10	£5.60
8.	<b>TIN ROOF SHIRAZ CABERNET (AUSTRALIA, SOUTH EASTERN)</b> A soft fruity red and ripe berry fruit and gentle spicy flavours. Spicy Shiraz, lightened by leafy Cabernet Sauvignon, and enriched by a touch of oak.	£17.20	C	£4.20	£5.70
9.	<b>NEBLINA MERLOT, CENTRAL VALLEY (CHILE)</b> On the nose rich notes of plum and blackberries lifted by Chocolate and Mocha. Silky yet structured with concentrated fruit flavours.	£17.20	C	£4.20	£5.70
10.	<b>AIRES ANDINOS MALBEC, MENDOZA (ARGENTINA)</b> A rich ripe wine with plenty of smooth black fruit and warming hints of spice.	£17.20	C	£4.20	£5.70

All prices are inclusive of VAT

The wines on this list may have an alcohol content by volume content ranging between 7% and 15%  
Style gradings are made by number for white wines ranging from 1 to 4, dry to sweet, and by letter for red wines from A to E, light to full bodied  
Whilst every effort is made to ensure vintages are correct, due to circumstances beyond our control they may become unavailable and will be replaced by the next best vintage available to us

Bin		Bottle	Style
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**WHITE WINE SELECTION**

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| 11. | <b>2010 SAUVIGNON BLANC, JACKSON ESTATE, GREEN LIP (NEW ZEALAND)</b><br>Strikingly pure aromas of fresh basil, lime and passion fruit are confirmed on a palate which possesses mouth watering sweet/sour balance.   | £25.25 | 1 |
| 12. | <b>2009/10 MACON LUGNY, BURGUNDY, LOUIS LATOUR (FRANCE)</b><br>An elegant white burgundy from one of the top producers. Crisp citrus flavours with a hint of orange marmalade.   | £21.25 | 2 |
| 13. | <b>2009/10 POUILLY FUME "LES CHAMPS", GEORGE PABIOT, LOIRE VALLEY (FRANCE)</b><br>Pabiot is a producer who realises there is a tradition with Pouilly Fume but embraces modern technology to achieve the best possible results – this is crispy, dry and very clean and has the characteristic gunflint hint to the bouquet. | £32.45 | 1 |
| 14. | <b>2009 PETIT CHABLIS , BURGUNDY, J MOREAU PERE ET FILS (FRANCE)</b><br>Petit Chablis is often a lesser breed – not here! Produced within the Chablis zone, this is crisp, minerally and very distinguished. A dream with seafood of any type  | £26.00 | 1 |
| 15. | <b>2009/10 VIOGNIER RESERVA, CATAMAYOR (URUGUAY)</b><br>A delicately balanced white with hints of lychees, peach and apricot. Fresh and dry on the palate with a more-ish clotted cream finish   | £21.95 | 2 |
| 16. | <b>2009/10 SANCERRE, DOMAINE BONNARD, LOIRE VALLEY (FRANCE)</b><br>Textbook Sancerre from a small family producer. Zingy lime and lemon notes with a clean fresh finish. This calls for shellfish or any lightly flavoured white meats   | £27.75 | 1 |

**SPARKLING AND CHAMPAGNE**

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| 17. | <b>BOTTER PROSECCO SPUMANTE (ITALY)</b><br>Fresh and clean with a soft body and a pleasing sparkle   | £21.45 | 2 |
| 18. | <b>LINDAUER BRUT CUVÉE (NEW ZEALAND)</b><br>Crisp, flavourful Chardonnay and Pinot Noir give Lindauer the intensity for which this wine is internationally acclaimed | £25.00 | 2 |
| 19. | <b>MOET &amp; CHANDON, NV ,CHAMPAGNE (FRANCE)</b><br>The market leader and back on top form. A citrusy fizz with a satisfying biscuity finish.                       | £49.75 | 1 |
| 20. | <b>LAURENT PERRIER BRUT, NV, CHAMPAGNE (FRANCE)</b><br>Crisp, light and very refreshing – the perfect choice to unwind with  | £48.00 | 1 |

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### RED WINE SELECTION

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21.	<b>2009 COTES DU RHONE, PERE ANSELME (FRANCE)</b> Rich, full-bodied and round on the palate with mild tannins and a long finish. Well balanced aromas of red fruits and spices, with vanilla touches.	£23.45	D
22.	<b>2009 PINOT NOIR, DOMAINE VALMOISSINE LOUIS LATOUR (FRANCE)</b> So soft and silky, with such purity of fruit and so much finesse, few Burgundians would believe this isn't a Burgundy – a fine one at that!	£26.95	C
23.	<b>2009 FLEURIE, "LES GARANS" ,LOUIS LATOUR BEAUJOLAIS (FRANCE)</b> A beautifully soft and silky Fleurie which is very easy to drink but goes well with all kinds of poultry. It is also surprisingly good with fish.	£26.45	B
24.	<b>2009 PINOTAGE, DE WAAL, STELLENBOSCH (SOUTH AFRICA)</b> De Waal were one of the innovators of this South African speciality – in fact growing some of the first vines ever produced. Very high quality with clean juicy dark fruit flavours and smoky spicy notes – ideal with grilled red meats.	£23.00	D
25.	<b>2006 CHATEAU DE LA LIGNE, BORDEAUX ROUGE (FRANCE)</b> Sourced from the south west of Bordeaux this fruit driven red has rich notes of bramble and plum with a satisfying, almost savoury, finish. Any kind of grilled or roast meat is a match but at its very best with lamb	£25.75	C
26.	<b>2005/6 RIOJA RESERVA, BERONIA (SPAIN)</b> There are hints of chocolate, toasted bread and spice on the nose, and a smooth gentle finish. DWWA Commended, IWSC Gold – Best in Class	£37.50	D
27.	<b>2008/09 CABERNET SAUVIGNON RESERVA, TORREON DE PARADES (CHILE)</b> Rich notes of blackcurrant and black cherry and a hint of dark cocoa rich chocolate. A satisfying red wine that is strong enough to cope with grilled and fried red meat – particularly steak.	£21.45	D
28.	<b>1996 CHATEAU CISSAC, CRU BOURGEOIS, HAUT MEDOC</b> Opaque showing lots of age. A restrained nose, blossom, treacle and hint of fruit. A meaty wine, there's still some fruit, good balance, smooth, good length	£38.25	D

### HALF BOTTLE SELECTION

29.	<b>2009/10 CHABLIS, J. MOREAU &amp; FILS (FRANCE)</b> Gold-green colour, fresh Chardonnay bouquet, subtle and elegant on the palate. Ideal with all seafood, fish and white meats	£17.20	1
30.	<b>2010/11 SAUVIGNON BLANC, TORREON DE PAREDES, RENGÓ (CHILE)</b> Clean, crisp and bursting with citrus and elderflower flavours	£10.75	2
31.	<b>2005 RIOJA RESERVA, VINA REAL (SPAIN)</b> A wine that really impresses – great with red meat of any kind	£13.75	C
32.	<b>2008 MERLOT FORTANT, VIN DE PAYS, D'OC (FRANCE)</b> Soft plummy merlot from the south of France	£10.75	B
<b><u>200ML TREAT FOR ONE</u></b>			
33.	<b>BORTOLOMIOL VALDOBBIADENE PROSECCO SUPERIORE (ITALY)</b> Classical sparkling prosecco with a fresh, fruit, velvety taste, offering aromas of green apple and wisteria flower	£ 6.30	1