

# By The Glass

## Whites

	125ml	175ml	250ml
Sauvignon Blanc – Bacan – Chile	£3.40	£4.70	£6.50
- Fresh citrus and lime flavours, soft tropical finish			
Chardonnay – Aves del Sur – Chile	£3.40	£4.70	£6.50
- Notes of peach and tropical fruit, leaves a fresh palate			
Pinot Grigio – Zellina – Italy	£3.60	£4.90	£6.80
- Soft with flavours of watermelon and white pear			

## Reds

Merlot – Aves del Sur – Chile	£3.40	£4.70	£6.50
- Silky smooth, medium body, plum and redcurrant flavours			
Tempranillo – Valderba – Spain	£3.40	£4.70	£6.50
- Lush, generous wine, ripe cherry and strawberry			
Shiraz – Sin by the Sea – South Africa	£3.60	£5.00	£6.90
- Blackcurrant and jammy fruit flavours with a touch of spice			

## Rose

Zinfandel – Feather Falls – California	£3.40	£4.70	£6.50
- Vibrant pink in colour with aromas of fresh watermelon and juicy cherry			
Merlot Rose – Aves del Sur – Chile	£3.40	£4.70	£6.50
- Summery nose of strawberries and cream, refreshing and smooth			

## Sparkling

Prosecco – Zellina – Italy	£4.95		
- Fresh and light with flavours of apples and pears			
Joseph Perrier – Cuvee Royale Brut	£8.25		
- Beautiful fresh citrus nose with a delicate palate of peach			

# Whites

- |  | Bottle |
|--|--------|
| 1. Sauvignon Blanc – Bacan – Chile   | £18.50 |
| - Fresh citrus and lime flavours, soft tropical finish.  |        |
| 2. Chardonnay – Aves del Sur – Chile   | £18.50 |
| - Notes of peach and tropical fruit, leaves a fresh palate.  |        |
| 3. Pinot Grigio – Zellina – Italy  | £19.50 |
| - Soft with flavours of watermelon and white pear.   |        |
| 4. Chenin Blanc – Diamond Bay – South Africa   | £21.50 |
| - Outstanding quality from one of South Africa's great family wine estates. Apple, peach and pear drops with crisp lime leaving an off dry finish. |        |
| 5. Sauvignon Blanc – Giddy Goose – New Zealand   | £25.95 |
| - Very popular, packed with notes of tropical fruit, gooseberry and elderflower.   |        |
| 6. Picpoul de Pinet – Domaine Lauriers – France  | £26.00 |
| - Gold medal winning wine is crisp and round, refreshing citrus flavours. Great with seafood!  |        |
| 7. Riesling – Briedeler Herzchen – Germany   | £26.50 |
| - Award winning medium dry. Citrus and tropical fruit flavours.  |        |
| 8. Gewurztraminer – Simonsig Estate – South Africa   | £27.95 |
| - Stunning off dry white with rich and delicious flavours of lychee, limes and tropical fruit.   |        |
| 9. Albarino – Lagar da Indra – Rias Baixas – Spain   | £28.50 |
| - Fresh aromatic style which is medium bodied with distinct peach, apricot and almond notes. Delicious with seafood.                               |        |
| 10. Pinot Gris – Mount Hector – Matahiwi Estate – New Zealand  | £28.95 |
| - A luscious style of Pinot Grigio, full of tropical fruits, rich and lightly spiced.  |        |
| 11. Chardonnay – McManis Family – California   | £29.95 |
| - Round and rich with a satisfying creamy texture. The palate delivers an array of tropical fruits.  |        |
| 12. Gavi di Gavi – La Caplana – Italy  | £29.95 |
| - A wonderfully zesty and lime driven wine made from the Cortese grape, fabulous with fish.  |        |

13. Petit Chablis – Domaine du Colombier – France £32.50
- Made from 100% Chardonnay, crisp and classically elegant with a delicate peach and apple finish.
14. Sancerre – Cedrick Bardin – France £36.00
- Gooseberry and citrus infused. Elderberry and grapefruit flavours all finished off with an elegant mineral crispness.

## Reds

15. Merlot – Aves del Sur – Chile £18.50
- Silky smooth, medium body, plum and redcurrant flavours.
16. Tempranillo – Valderba – Spain £18.50
- Lush, generous wine, ripe cherry and strawberry.
17. Shiraz – Sin by the Sea – South Africa £19.95
- Blackcurrant and jammy fruit flavours with a touch of spice.
18. Rioja – Crianza – Spain £23.95
- Deliciously smooth and smokey ripe fruit flavours with notes of chocolate and vanilla spice.
19. Malbec – Aconcagua – Argentina £23.95
- Smooth and juicy style, with dark chocolate, blueberries and spices.
20. Garnacha – Aldeya – Bodegas Ayles – Spain £24.50
- Gold medal winning wine is juicy and full flavoured with notes of blackberry, plum and spice.
21. Beaujolais A.C – Domaine de la Cote Fleurie – France £26.00
- Light fruit driven style with gentle aromas of red berries with a soft, lightly spiced finish.
22. Cabernet Sauvignon – Los Vascos – Chile £27.50
- Full bodied with blackcurrant flavours complemented by soft tannins and subtle spicy oak.
23. Pinot Noir – McManis Family – California £29.95
- Aromas of plum, raspberry and strawberry with subtle vanilla and cherry flavours and a creamy mocha note that lingers on the finish.
24. Valpolicella Ripasso-DOC – Enzo Vincenzo – Italy £35.00
- Black cherry, plum and soft spice notes. Gold medal mundus vini 2014.

25. Malbec 'Aruma' – Argentina £34.00
- Domaines Baron Rothschild (Lafite) & Nicolas Catena. Fine grained tannins are complemented by notes of blackberries, dark chocolate and liquorice spice.
26. Syrah 'Serendipia' Bodegas Senorio de Ayles – Spain £36.00
- Full bodied yet silky smooth in style. Flavours of wild berries, dark chocolate and vanilla combine perfectly.
27. Rioja Reserva – Marques de Murrieta – Spain £45.00
- Big and spicy with cassis and liquorice notes.
28. Chateauneuf du Pape – Domaine Berthet Rayne – France £48.00
- A wonderfully rich, fruit driven spicy style with considerable depth, mixed with a velvety texture. Highly by wine guru Robert Parker.
29. Chateau du Pez 2010 – St Estephe – France £75.00
- Smooth full bodied style with black cherry, liquorice and spice flavours. Great with Lamb & Beef.

## Rose

30. Zinfandel – Feather Falls – California £18.95
- Vibrant pink in colour with aromas of fresh watermelon and juicy cherry.
31. Merlot Rose – Aves del Sur – Chile £18.95
- Summery nose of strawberries and cream, refreshing and smooth.

# Sparkling

32. Prosecco – Zellina – Italy £25.95  
- Fresh and light with flavours of ripe apples and pears. Very popular.
33. Joseph Perrier – Cuvee Royale Brut – 'Villa Group Own Label' £47.00  
- With small production and very high quality it was recently voted in the top 10 Champagne houses. Beautiful fresh citrus notes with a delicate palate of brioche and peach.
34. Jacques Copinet – Champagne – Brut – Rose £49.00  
- Classy champagne from the Cotes de Sezanne. Salmon pink in colour, this rich rose offers a mouthful of raspberry and brioche.
35. Joseph Perrier – 'Blancs de Blancs' – NV – Brut – Champagne £62.00  
- This fine bubbly made from 100% Chardonnay combines freshness with depth and length. Lemon and toasted brioche flavours make this a great partner to seafood dishes.
36. Bollinger – Special Cuvee – Brut £68.00  
- Rich, full and elegant with great fruit concentration and yeasty flavours.
37. Laurent Perrier – Cuvee Rose – Champagne £78.00  
- Stylish strawberry and raspberry fruits with hints of spice.
38. Cuvee 'Josephine' – Joseph Perrier – Brut £125.00  
- The jewel in the Joseph Perrier's crown. Using only grapes from their finest vineyards, this blend of Pinot Noir and Chardonnay offers a regal complexity of delicate pineapple and honey.
39. Pol Roger – Cuvee 'Sir Winston Churchill' – 2002 Vintage £225.00  
- This premium luxury champagne is not only named after Sir Winston Churchill as Pol Roger was his favourite but was also the house chosen by Kate and Will for the reception of their Royal Wedding! Complex and seductive, a real aristocrat in the champagne world!

# Ports & Dessert Wine

	50ml	70ml	Btl
40. Noval Fine Ruby Port	£4.25		£35.00
- Rich fruit driven and youthful style. Packed with intense brambly fruit flavour			
41. Noval 'Black' Port			£45.00
- Delicious concentrated flavours bursting with juicy red fruits and sweet spice. Great with cheese and excellent lightly chilled with dark chocolate.			
42. Wellwood Botrytis Semillon – Orange County – Australia	£5.25		£26.00
- This delicious wine is made from totally hand picked grapes, showing a sweet luscious palate of apricot and bitter orange flavours, finishing fresh, crisp and well balanced.			