

<b>Champagne &amp; sparkling</b>	125ml		Btl
Prosecco Arcobello, Treviso, Italy	£6.00		£23.00
<i>Full of ripe apple fruits and a soft gentle mousse.</i>			
Côte Mas, Sparkling Piquepoul, South of France			£25.00
<i>Packed with ripe peach and pear flavours, hints of citrus and a soft mousse.</i>			
Champagne, Rodier père & fils, NV			£45.00
<i>Quite full bodied, with lemon zest, toasty fruits and hints of brioche.</i>			
<b>White wines</b>	175ml	250 ml	Btl
<b><u>Light &amp; Fresh</u></b>			
Verdejo, casa Maria, Spain, 2014	£4.20	£5.50	£16.50
<i>Melon and golden citrus lemon from one of Spain's premier white grapes.</i>			
Chenin blanc, Klippenkop, South Africa, 2013			£17.50
<i>Crisp and fruity, with melon and pink grapefruit flavours.</i>			
Pinot Grigio, Madregale, Terre di Chieti, Cantina di Tollo, Italy, 2014	£4.60	£6.00	£18.00
<i>Easy drinking with apple and pear fruit and gentle acidity.</i>			
Sauvignon blanc, casa Azul, Chile, 2015	£4.80	£6.50	£19.50
<i>An abundance of crunchy blackcurrant, elderflower and gooseberry.</i>			
Sauvignon blanc, Stoneburn, Marlborough, New Zealand, 2014			£24.50
<i>Classic kivi sauvignon, bursting with guava and passion fruit.</i>			
Sancerre, 'Jeunes Vignes' Henri Bourgeois, Loire, France, 2014			£28.50
<i>Mineral edged palate broadening and ripening in the mouth with a delicious full tangy grapefruit finish.</i>			
<b><u>Medium to full bodied</u></b>			
Diemersdal unwooded Chardonnay, Durbanville, South Africa, 2014			£22.00
<i>Ripe orchard fruits mingle with citrusy notes. Broad yet refreshing.</i>			
Pinot Blanc, Domaine Jean Sipp, Alsace, France, 2014			£23.50
<i>Full of ripe pear and spice notes, with a creamy texture and a dry finish.</i>			
Macon-Davayé Les Belouzes, Domaine des Maillettes, France, 2014	£6.50	£8.60	£25.00
<i>Elegant peachy fruit with hints on nuts and a bright fresh finish.</i>			
Mercurey Blanc, Vignes de Maillonge, Domaine Michel Juillot, France, 2013			£35.00
<i>Classy white burgundy with rich peach and apple flavours, some spicy oak and a crisp long finish.</i>			
<b><u>Unusual choices</u></b>			
Picpoul de Pinet, domaine de la Viste, France 2015	£5.20	£7.10	£21.00
<i>Tropical notes allied with a zesty mineral freshness. Perfect with seafood.</i>			
Riesling, Louis Guntram, Rheinhessen, German, 2014	£5.50	£7.50	£22.00
<i>Tropical fruit (pineapple and melon), great balance between sweetness and acidity.</i>			
Gavi, Cinzia Bergaglio, Piedmont, Italy, 2014			£24.00
<i>One of Italy's most famous white wines with notes of green apple, pear-skin and toasted almonds.</i>			
<b>Half bottle white</b>			
Moris Vermentino, Italy, 2014			£18.00
<i>Rapier fresh, yet also with warm ripe apricot notes.</i>			
Chablis, Gerard Tremblay, France, 2013			£19.50
<i>Classic Chablis, white fruit, apple skin and plenty of grip.</i>			
<b>Rose wines</b>	175ml	250 ml	Btl
Reserve de Gassac rose, France, 2014	£4.80	£6.50	£19.00
<i>Pale pink in the 'Provençal' style, berry fruit and a fresh twist in the tail to keep it deliciously balanced.</i>			
Mélopée de Gavoty, Cotes de Provence, France, 2014			£23.00
<i>Pale and bone dry, with summer berry fruits and a refreshing finish.</i>			

Red wines	175ml	250 ml	Btl
<b><u>Light to medium bodied</u></b>			
Tempranillo, Basiano tinto, Spain, 2014 <i>Much like a rioja, this has plenty of ripe cherry and raspberry fruit and smooth tannins.</i>	£4.20	£5.50	£16.50
Malbec Shiraz, Osaado, San Juan, Argentina, 2014 <i>Earthy notes and ripe tannins tempered by fresh berries and an alluring bright peppery finish.</i>	£4.50	£6.10	£18.00
Pinot noir, domaine la Bassoule, France, 2014 <i>Think summer pudding with a splash of cream, perfect drunk when young and fresh.</i>			£22.50
Corbieres, Chateau Ollieux-Romanis, Languedoc, France, 2015 <i>Fresh and compote berry flavours and juicy spice</i>			£23.50
Beaujolais, Brouilly, domaine Cretae des Garranches, France, 2014 <i>Juicy ripe berry led Gamay but with enough weight and structure to carry it with food, delicious chilled.</i>			£29.50
Pinot noir, Hunters, New Zealand, 2012 <i>Intense and fruity, with a savoury character and very smooth tannins.</i>			£32.00
<b><u>Medium to full bodied</u></b>			
L'Enclos Merlot Cabernet, Domaine de Castelnaud, France, 2013 <i>Richly fruited, with plum and blackcurrant and a silky texture.</i>	£4.90	£6.60	£19.50
Nero D'Avola, MaréeD'Ione, Italy, 2014 <i>Deep and ripe, with spicy black fruits, notes of raisins and mellow tannins, great with charred meat.</i>	£5.20	£6.90	£20.50
Rioja, Montesc bodegas classica, Spain, 2013 <i>Aromas of blueberries and liquorice medium-bodied and spicy with soft tannins.</i>	£5.50	£7.20	£21.50
Legado Syrah, De Martino Estate, Maipo, Chile, 2014 <i>Striking nose of ripe red fruit with spicy notes and a delicious chocolate and velvet mouth feel.</i>			£23.00
Cabernet Sauvignon, Bodega Cecchin, Mendoza, Argentina, 2015 <i>Aromas of currant, dried mint and tobacco, sinery and peppery with flavours of dried herbs and leather on the palate.</i>			£24.00
Chateau Deville, Premières Côtes de Bordeaux, France, 2012 <i>Good bottle age has helped this Cabernet Merlot blend develop well, full-flavoured and juicy, earthy notes and just enough tannin.</i>			£25.00
<b><u>"Pushing the boat out"</u></b>			
Rosso di Montalcino, Pieri Agostina, Montalcino, Tuscany, 2013 <i>Full and powerful Tuscan classic, with sour cherry, dark plums and a refreshing finish.</i>			£39.00
Châteauneuf du Pape, domaine Versino, France, 2012 <i>Big and bold, with leathery raspberry and blackberry fruits and a powerful spicy end.</i>			£47.00
Chateau Paloumey, Haut Medoc, Bordeaux, France, 2010 <i>Fine and elegant claret from a classic vintage. Black fruits, cigar box and very fine tannins.</i>			£52.00
<b>Half bottle red</b>			
Carmenere Reserva, Ventisquero, Colchagua, Chile, 2014 <i>Dark fruits, baked earth and old leather all combine in this juicy, spicy wine.</i>			£12.00
Moss Wood, Amy's, Margaret River, Australia, 2014 <i>From one of Australia's greatest estates comes this super concentrated, yet supremely elegant Bordeaux blend.</i>			£17.00
St Emilion, Chateau de Claymore, Bordeaux, France, 2014 <i>Merlot with Cabernet &amp; Malbec in support, full-bodied with flavours of cassis, earthy spicy notes and harmonious tannins.</i>			£21.00
<b>Magnum</b>			
Rioja Reserva 'Gavanza', Bodegas Dominim, Spain, 2014 <i>Rich, warm and toasty, this Reserva has plum &amp; damson fruit, a hint of cocoa butter and sweet tannins.</i>			£53.00
<b>Dessert</b>			
Muscat de Rivesalte, Chateau de Jau, Langedoc, France <i>Orange-flower, crushed grapes and crystallised fruits; offset by a tangy finish.</i>	£5.90		£29.00
Morandé, sauvignon blanc, late harvest Chile, 2009 <i>Sweet and rich, with honeyed citrus fruits, ripe figs and fine acidity.</i>	£6.50	£23.50	
Pedro Ximinez Cardinale Cisneros <i>Deep, dark and luscious - nuts, rasins dates and sweet figs. Great with chocolate or blue cheese.</i>	£6.00		