

Wine List

*“Wine makes daily living easier, less hurried,
with fewer tensions and more tolerance.”*

Benjamin Franklin.

| | Price per Bottle |
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| White Wines | |
| * 1. Kalius Macabeo Bodegas Monfil, Carinena 2008 <i>Light and aromatic with notes of white blossom and citrus.</i> | £14.50 |
| * 2. Terres du Sud Grenache Chardonnay 2008 <i>Ripe and juicy easy drinking Southern France white.</i> | £15.00 |
| * 3. Les Terres Rousses Chardonnay 2008 <i>Crisp and balanced, with soft yellow fruit and a silky texture.</i> | £15.50 |
| 4. Les Terres Rousses Sauvignon 2008 <i>Clean and very fresh with grassy notes.</i> | £16.50 |
| * 5. Lantana Semillon Chardonnay, Australia 2008 <i>Waxy, citrus fruit flavours with a soft finish.</i> | £17.00 |
| 6. Original Chenin Blanc Raats, Malmesbury 2008 <i>Fresh and light with hints of crisp green apples. Good all rounder.</i> | £18.50 |
| 7. Picpoul de Pinet Chateau de Pinet 2006 <i>The classic shellfish match. Leesy and salty on the finish.</i> | £20.00 |
| 8. Gondola Pinot Grigio Santa Stefano 2008 <i>Ripe, juicy pineapple and peach notes with a fresh citrusy finish.</i> | £20.00 |
| * 9. Vereinigte Hospitien Riesling Feinherb 2007 <i>Delicate, soft citrus and apple notes, lightly bound together by refreshing minerality. Off dry style.</i> | £21.00 |
| 10. Cotes du Rhone Domaine Grand Veneur 2008 <i>Softly perfumed, yellow fruit with touches of white flowers, spice and taut minerality.</i> | £22.00 |
| 11. Mt Beautiful Sauvignon Blanc, North Canterbury 2008 <i>Packed with classic gooseberry and passion fruit and a mouthwatering finish.</i> | £22.00 |
| 12. Le Plaisir Muscat Sec Mas Amiel 2007 <i>Summer in a glass. Refreshing grapefruit flavours dominate.</i> | £23.00 |
| 13. EQ Sauvignon Blanc Matetic, Chile 2007 <i>Crisp citrusy fruit compete with riper tropical notes, and lifted finish.</i> | £24.00 |
| 14. Macon Villages Nicolas Maillet 2007 <i>Classic Burgundy nose with notes of peach and white flowers. Leesy and long.</i> | £26.50 |
| 15. Soave Classico Stefano Inama 2007 <i>Not your average Soave. Good complexity to go with the rich orchard fruits.</i> | £28.00 |
| 16. Michelle Richardson Pinot Gris, New Zealand 2007 <i>Full flavoured pear and lychee fruit, with weight and balance.</i> | £30.00 |
| 17. Pouilly Fume Villa Paulus Masson Blendelet 2007 <i>Lovely fresh citrus notes with a delicate texture and lively mineral streak.</i> | £33.00 |
| 18. Vouvray Les Argiles Francois Chidaine 2007 <i>Rich, juicy apple and quince fruit with a very pure, poised palate.</i> | £34.50 |
| 19. Pouilly Fuisse Terroir de Pouilly Christophe Cordier 2007 <i>Lots of depth and complexity on this white flower and mineral dominated wine.</i> | £38.00 |
| 20. Meursault Jean-Philippe Fichet 2006 <i>Rich and classy with lots of depth, complexity and persistence.</i> | £57.00 |

Red Wines

- 21. Kalios Garnacha Bodegas Monfil, Carinena 2007** £14.50
Ripe and succulent with notes of blackberry and mocha.
- 22. Terres du Sud Grenache Syrah 2007** £15.00
Medium bodied, balanced, black-fruited palate, easy going juicy style.
- 23. Les Terres Rousses Syrah Merlot 2007** £15.50
Generous, plummy fruit. Soft and supple.
- * 24. Pinot Noir Domaine Bachellery 2008** £16.50
Vibrant, juicy, strawberry fruit, light-bodied with a soft, supple finish.
- * 25. Koyle Cabernet Sauvignon, Colghagua, Chile 2007** £17.00
Big concentraion of blackcurrant with a hint of spice and round finish.
- * 26. Jumilla Altos de la Hoya 2006/7** £18.50
Super-ripe cherry fruit with a touch of spice and nicely structured palate.
- 27. Rosso Piceno Superiore Saladini Pilastrri 2006** £18.50
Warm and rounded with good earthy and cherry fruit flavours.
- * 28. Willandra Shiraz, Australia 2006** £20.00
Blackberry fruit and rounded structure with a little pepper on the finish.
- 29. Cotes du Rhone Chaume Arnaud 2006/7** £22.00
Packed with juicy red fruit and some herbal notes give a warm finish.
- 30. Quinto do Crasto, Douro 2006** £23.00
Fresh and fruity with good balance and gentle supporting acidity.
- 31. Montepulciano d'Abruzzo Villa Medoro 2006** £23.00
Rounded with plenty of ripe fruit and warm, balancing acidity and gentle tannins.
- 32. Chateau Penin Bordeaux 2006** £24.00
Plum and cassis dominated. Classic drinking Claret.
- 33. Fleurie Domaine de La Madone 2007/8** £25.00
Light bodied and packed with fresh red berry fruit, lovely when slightly chilled.
- 34. Rioja Crianza Bodega Ostatu 2006** £26.50
Dark cherry and creamy black fruits with delicate, sweet spice on the palate.
- 35. Saumur Domaine Guiberteau 2007** £29.00
*Ripe and perfumed with grassy notes combining with dark fruits.
Can be drunk chilled.*
- 36. Chateau La Tour St Bonnet Haut Medoc 2000** £30.00
Classic Claret packed with cassis and soft spice, with hints of cedarwood.
- 37. Chianti Classico Le Cinciole 2006** £34.00
*Buckets of ripe cherry fruit dominate with, rich warm structure
and lots of length on the finish.*
- 38. Dutschke St Jakobi Shiraz, Barossa Valley 2004** £37.00
Full on full-bodied Oz Shiraz, very ripe and concentrated. A big number.
- 39. Santenay Vieilles Vignes Bernard Morey 2005** £42.00
Black cherry fruit with a savoury streak and warm crunchy tannins.
- 40. Nuits St Georges Les Charmottes Chauvenet Chopin 2006** £55.00
Pure Pinot Noir character, with fresh red fruit, smoky notes, and a soft minerality.

Rosé Wines

- 41. Les Terres Rousses Syrah Rosé 2008** £15.50
Lovely easy-drinking dry rosé with light, red berry fruit.
- 42. Cotes du Ventoux L'Instant Domaine de Fondreche 2008** £20.00
Light coloured, fresh and juicy rose, with good summer fruit flavours.
- 43. Bandol Domaine La Bastide Blanche 2008** £29.00
A more serious style of rosé, with notes of raspberry, spice and a taut mineral structure.

Dessert Wines

- 44. Chateau Petit Vedrines Sauternes 2005 Half bottle** £22.00
Gloriously rich and sweet with blancing acidity married to candied fruit.

Champagne & Sparkling

- * **45. Prosecco Santo Stefano N.V.** £23.00
Delicate, chalky, citrus and floral notes..
- 46. Dehours Brut Reserve N.V.** £39.50
*Light, elegant nose with apple and citrus fruit and a fine mousse.
A perfect aperitif.*
- 47. Veuve Clicquot N.V.** £65.00
Classical elegant nose, with soft, supple style and depth.
- 48. Pol Roger Brut N.V.** £74.99
Fresh, biscuity notes, with white flowers and crisp citrus fruit.

* These wines are available by the glass in measures of 175ml & 250ml.