

Wine List

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

Benjamin Franklin.

	Price per Bottle
White Wines	
* 1. Terres du Sud Grenache Chardonnay 2006/7 <i>Ripe, juicy easy drinking style.</i>	£14.50
* 2. Kalius Macabeo 2007 Bodegas Monfils, Carinena <i>Light, aromatic style with notes of white blossom and citrus.</i>	£15.50
* 3. Chardonnay Les Terres Rousses 2006 <i>Crisp and balanced, with soft yellow fruit and a silky texture.</i>	£16.50
4. Wildman Chardonnay, Victoria 2006 <i>Pure, unadulterated Chardonnay, packed with fresh, ripe white fruit.</i>	£17.50
* 5. Sauvignon VdP du Tarn Alain Gayrel 2007 <i>Clean, fresh and rounded citrus fruit character.</i>	£19.50
6. Sauvignon de Touraine Bois Vaudon 2006 <i>Crisp citrus fruit with notes of nettle and cut grass.</i>	£20.50
7. Original Chenin Blanc Raats, Malmesbury 2007 <i>Ripe, juicy pineapple and peach notes with a fresh citrusy left work wonders with lightly spiced dishes.</i>	£21.50
8. Pinot Grigio Santa Stefano 2006 <i>Fresh and fruity with hints of apple, almonds and floral notes. Great all-rounder.</i>	£22.00
* 9. Hospitien Riesling Feinherb 2007 Vereinigte Hospitien <i>Delicate, soft citrus and apple notes, lightly bound together by a refreshing mineral backbone.</i>	£22.50
10. Riesling, Hartenberg Estate, Stellenbosch <i>Notes of lime and grapefruit with a honeyed, silky mouthfeel and fresh acidity.</i>	£23.50
11. Cotes du Rhone Reserve Grand Veneur 2006 <i>Softly perfumed, yellow fruit with touches of white flowers, spice and taut minerality.</i>	£24.00
12. Staete Land Sauvignon Blanc, Marlborough 2006 <i>Packed with classic gooseberry and passion fruit and a rich, mouthwatering finish.</i>	£24.75
13. EQ Sauvignon Blanc Matetic, Chile <i>Crisp citrusy fruit compete with riper tropical notes, all backed up by a fine acidity.</i>	£25.50
14. Macon Verze Nicolas Maillet 2006 <i>Classic Chardonnay nose with notes of peach and white flowers and a rich, mineral-infused finish.</i>	£27.50
15. Soave Classico Stefano Inama 2006 <i>A step ahead of its peers, this is richly concentrated and vibrant with a lovely mineral structure.</i>	£29.50
16. Gruner Veltliner Hoher Rain Weingut Geyerhof 2006 <i>Aromatic lime and floral notes lead to a bone-dry yet richly fruited palate.</i>	£31.50
17. Gewurztraminer Andre Kientzler 2004 <i>Voluptuous, soft peachy notes laced with rosewater, a great match for spicy foods.</i>	£32.50
18. Pouilly Fume Villa Paulus Masson Blondelet 2006 <i>Lovely fresh citrus notes with a silky-smooth texture and lively mineral streak.</i>	£33.50
19. Rudesheimer Bishofsberg Riesling Dry Style 2006 Josef Leitz <i>Taut mineral character enveloping lots of richly concentrated white fruit.</i>	£34.00
20. Vouvray Les Argiles F Chidaine 2005 <i>Rich, juicy apple and quince fruit with a very pure, poised palate.</i>	£36.00
21. Melville Estate Viognier, Santa Barbara 2005 <i>Creamy peach and tropical fruit balanced by a fresh mineral acidity. Silky smooth.</i>	£39.50
22. Pouilly Fuisse Les Crays Eric Forest 2005 <i>Classic citrusy Sauvignon Blanc character but with that telltale flinty, smoky edge.</i>	£42.50
23. Chassagne Montrachet Vieilles Vignes B Morey 2006 <i>Lots of ripe, upfront fruit to the fore, with a wonderfully rich, mineral structure.</i>	£55.00

Red Wines

- * **24. Terres du Sud Grenache Syrah 2006** £14.50
Medium bodied, balanced, black-fruited palate, easy going juicy style.
- * **25. Kalius Garnacha Bodegas Monfils, Carinena 2007** £15.50
Notes of blackberry and mocha, ripe and succulent.
- * **26. Syrah Merlot Les Terres Rousses 2007** £17.00
Generous, plummy fruit. Soft and supple.
- 27. Wildman Shiraz Victoria 2006** £17.50
Blackberry fruit and rounded structure with a little pepper and spice on the finish.
- * **28. Pinot Noir Vin de Pays d'Oc Dom. Bachellery 2006** £18.50
Vibrant, juicy, strawberry fruit, light-bodied with a soft, supple finish.
- 29. Jumilla Olivares 2005** £19.50
Super-ripe cherry fruit with a touch of spice and nicely structured palate.
- 30. Cotes du Rhone Chaume Arnaud 2006** £22.50
Packed with juicy red fruit and peppery spice.
- 31. Hartenberg Shiraz Cabernet, Stellenbosch 2004** £23.00
Plump, spicy black fruit with notes of mocha and a velvety texture.
- 32. Faugères Domaine St Antonin 2006** £24.00
Concentrated black and red fruit with notes of garrigue herbs.
- 33. Ch de Birot Bordeaux Superieur 2003** £27.00
Medium bodied with pure, red-fruit character a soft, supple structure.
- 34. Rioja Crianza 2004 Bodega Ostatu** £27.50
Dark cherry and creamy black fruits with delicate, sweet spice on the palate.
- 35. Fleurie Domaine de La Madone 2006** £29.50
Light bodied and packed with fresh red berry fruit, lovely when slightly chilled.
- 36. Bandol Domaine Las Bastide Blanche 2004** £31.75
Tightly packed, concentrated blackcurrant fruit, liquorice and spice, with pure mineral precision.
- 37. Chinon Philippe Alliet 2006** £32.50
Wonderfully ripe, perfumed dark fruit. Great balance and purity. Another one that can be drunk slightly chilled.
- 38. Ch Tour St Bonnet Haut Medoc 2000** £33.50
Classic Claret packed with cassis and soft spice, with hints of cedarwood.
- 39. Clos des Andes Malbec, Mendoza 2005** £35.00
Black fruits laced with spice and cream. Powerful and full bodied yet still elegant and classy.
- 40. Santenay Vieilles Vignes B Morey 2005** £39.00
Black cherry fruit with a savoury streak and warm crunchy tannins.
- 41. Staete Land Pinot Noir, Marlborough 2005** £36.75
Bright, juicy, red and black berry fruit, supple and smooth with savoury notes on the finish.
- 42. St Joseph Pierre Gaillard 2006** £37.50
Notes of ripe blackberry and pepper bound by silky tannins. Powerful and precise.
- 43. Nuits St Georges Chauvenet Chopin 2005** £42.50
Pure Pinot Noir character, with fresh red fruit, smoky notes, and a soft minerality.

Rosé Wines

- * **44. Vin de Pays d'Oc 2007 Les Terres Rousses** £17.50
Lovely easy-drinking style with light, red berry fruit.
- 45. Costieres de Nimes Chapelle Paul Blanc 2006/7** £19.95
Summer pudding fruit laced with cream, dangerously moreish.
- 46. Bandol Domaine Bastide Blanche 2006/7** £28.50
A more serious style of rosé, with notes of raspberry, spice and a taut mineral structure.

Dessert Wines

- 47. Coteaux du Layon Saint Aubin P Delesvaux 2006** £27.00
Ripe, pear and sweet quince, unctuous, honeyed palate with a refreshing acidity.
- 48. Pedro Ximinez Anada Alvear 2004 50cl** £29.50
Raisined fruit, nuts and sweet spice.

Champagne & Sparkling

- * **49. Prosecco Santo Stefano N.V.** £21.95
Delicate, chalky, citrus and floral notes.
- 50. Dehours Brut Reserve N.V.** £33.50
Light, elegant nose with apple and citrus fruit and a fine mousse. A perfect aperitif.
- 51. Veuve Clicquot N.V.** £49.95
Classical elegant nose, with soft, supple style and depth.
- 52. Pol Roger Brut** £56.50
Fresh, biscuity notes, with white flowers and crisp citrus fruit.
- 53. Pol Roger 1998** £69.95
More intensely concentrated. Full with richly rounded floral notes and dry finish.

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