

# Wine List

## Champagnes and Sparkling Wine

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|---|---|---------|
| 1 | Taittinger, Brut Reserve NV, <i>France</i>                  | £ 49.50 |
|   | A beautifully balanced Champagne with crisp, elegant fruit. |         |
|   | 125ml Glass   | £ 8.75  |
| 2 | Taittinger Brut Prestige Rose, <i>France</i>                | £ 53.00 |
|   | Aromas of wild strawberries with a hint of spice.           |         |
|   | 125ml Glass   | £ 9.50  |
| 3 | Chimere NV, <i>France</i>                                   | £ 37.50 |
|   | A Dry Champagne with fine bubbles and a touch of ageing.    |         |
| 4 | Katherine Hills Sparkling, <i>Australia</i>                 | £ 21.75 |
|   | Supple with a fruity flavour and acidity.                   |         |

## White Wines

### By the Glass

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|---|--|---------|
| 5 | Valdemoro Sauvignon Blanc, <i>Chile</i>                        | £ 16.25 |
|   | A fresh wine with intense aromas of grapefruit and lemon.      |         |
|   | 175ml £ 4.50      250ml £ 5.50                                 |         |
| 6 | Terret-Chardonnay, Moreau, <i>France</i>                       | £ 18.95 |
|   | A fresh wine, especially complimentary to white meat and fish. |         |
|   | 175ml £ 5.50      250ml £ 6.50                                 |         |
| 7 | Pinot Grigio IGT, Botter, <i>Italy</i>                         | £ 18.50 |
|   | Light and refreshing from Venetia with soft acidity.           |         |
|   | 175ml £ 5.25      250ml £ 6.25                                 |         |
| 8 | Cotes du Rhone Blanc, Maison Boauchon, <i>France</i>           | £ 21.75 |
|   | Full of apricot and peach aromas with a lasting finish.        |         |
|   | 175ml £ 6.25      250ml £ 7.25                                 |         |

## White Wines

### Crisp Fresh Dry Whites

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|----|--|---------|
| 9  | Fernleaf Sauvignon Blanc, Marlborough, <i>New Zealand</i>        | £ 22.50 |
|    | Citrus aromas and refreshingly zesty on the palate.              |         |
| 10 | Sancerre, Domaine Moulin Granger, <i>France</i>                  | £ 28.95 |
|    | Vinified under the watchful eye of Arnaud Bourgeois.             |         |
| 11 | Chablis, J. Moreau et Fils, <i>France</i>                        | £ 26.95 |
|    | A more fruity style of Chablis with ripe, long lasting flavours. |         |

### Smooth Medium Bodied White Wines

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|----|---|---------|
| 12 | Cape Bay Chenin Blanc, <i>South Africa</i>                        | £ 18.75 |
|    | Aromas of pears and apples in this easy drinking white.           |         |
| 13 | Semillon Chardonnay, Pendulum, <i>South Africa</i>                | £ 17.75 |
|    | Citrus and tropical fruit characters with a subtle oak influence. |         |
| 14 | Riesling Rudolph Muller, <i>Germany</i>                           | £ 18.50 |
|    | A crisp white, drier in style than many German wines.             |         |

### Rich Full Whites

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|----|---|---------|
| 15 | Colombard Chardonnay, Trig Point, <i>Australia</i>                | £ 17.95 |
|    | Displays tropical fruit flavours with good length and fruitiness. |         |
| 16 | Rioja, Vina Real Barrel Fermented White, <i>Spain</i>             | £ 18.95 |
|    | Good acidity and flavours of lightly toasted oak and biscuit.     |         |

## Rose Wines

### By the Bottle

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|----|--|---------|
| 17 | Willowood White Zinfandel, <i>California</i> | £ 16.75 |
|    | Lively, fruity blush with summer berries.    |         |
| 18 | Pinot Grigio, Rosato, <i>Italy</i>           | £ 18.50 |
|    | Fresh and dry, a soft and well balanced rosé |         |

## Les Vins Blancs Classics

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|----|---|---------|
| 19 | Montagny,<br>La Grande Roche, 1er Cru, Louis Latour - 2003/04   | £ 39.95 |
|    | <i>A ripe, rich Premier Cru Montagny from the Côte Chalonnaise area of Burgundy. Full and slightly nutty with tremendous length.</i>  |         |
| 20 | Chablis, Grand Cru, Les Clos,<br>J. Moreau et Fils - 2001   | £ 60.75 |
|    | <i>This single vineyard is well exposed to ripen the Chardonnay grape and develop all the characteristics of its special soil. The result is a wonderful, concentrated citrus nose with hints of nettles and mint. Perfectly balanced acidity completes this stunning wine.</i> |         |

## Cellar Choice

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|----|---|---------|
| 35 | Willowood Chardonnay, (White) <i>Australia</i>    | £ 16.25 |
| 36 | Marquis De La Tour, Sparkling Rose, <i>France</i> | £ 20.95 |
| 37 | Fortant Shiraz, Robert Skalli, <i>France</i>      | £ 16.95 |

### Dessert wine by the Glass—125ml

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|----|---|--------|
| 39 | Late Harvest Gewurztraminer, Reserva, <i>Chile</i>                | £ 5.35 |
|    | Torréon de Paredes.<br>Candied peel and honey, utterly delicious. |        |

## Red Wines

### By the Glass

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|----|---|---------|
| 21 | Grenache, Vignoble du Sud, Vin de Pays d'Oc, <i>France</i>    | £ 18.75 |
|    | A velvety wine with spice, black cherry and plum aromas.      |         |
|    | 175ml £ 5.50      250ml £ 6.50                                |         |
| 22 | Willowood Merlot, <i>California</i>                           | £ 16.25 |
|    | This wine has smooth, ripe fruit with soft tannins.           |         |
|    | 175ml £ 4.50      250ml £ 5.50                                |         |
| 23 | Merlot Refosco, Altana di Vico, Botter, <i>Italy</i>          | £ 16.95 |
|    | Fruity and great with pasta dishes and cold meats.            |         |
|    | 175ml £ 4.65      250ml £ 5.65                                |         |
| 24 | Cotes du Rhone Rouge, Maison Bouachon, <i>France</i>          | £ 22.25 |
|    | 70% Grenache and 30% Syrah, results in a complex fruity wine. |         |
|    | 175ml £ 6.50      250ml £ 7.50                                |         |

## Red Wines

### Soft Fruity Easy Drinking Reds

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|----|---|---------|
| 25 | Merlot, Goyenechea, <i>Argentina</i>                          | £ 18.95 |
|    | A big wine, full of ripe plummy fruit with a soft finish.     |         |
| 26 | Beaujolais, Domaine du Pré des Roses, <i>France</i>           | £ 19.75 |
|    | Fruity on the nose and a gentle elegant palate. (Henry Fessy) |         |
| 27 | Trig Point Shiraz Cabernet, <i>South Africa</i>               | £ 18.75 |
|    | An elegant, light bodied wine with a rounded palate.          |         |

### Smooth Medium Bodied Reds

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|----|--|---------|
| 28 | Rioja, Beronia Crainza, <i>Spain</i>                     | £ 24.95 |
|    | Aged for 5 months in new oak barrels, full and rounded.  |         |
| 29 | Merlot-Cabernet, Moreau, <i>France</i>                   | £ 18.95 |
|    | Berry fruits and soft tannins give a well balanced wine. |         |

### Rich Full Bodied Reds

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|----|---|---------|
| 30 | Raouls Basket Press Red, <i>South Africa</i>          | £ 18.50 |
|    | Big, beefy and juicy red with spicy notes.            |         |
| 31 | Cabernet Sauvignon, Valdemoro, <i>Chile</i>           | £ 17.00 |
|    | Rich robust cabernet, from a great family run winery. |         |
| 32 | Blackstone Zinfandel, <i>California</i>               | £ 22.50 |
|    | Stewed fruits with deep, dark spicy notes.            |         |

## Les Vins Rouges Classics

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|----|---|---------|
| 33 | Givry, Louis Latour - 2002  | £ 36.95 |
|    | <i>The best négociant offering Givry is Maison Louis Latour, whose wine exhibits an attract ive earthy, spicy character. It has a rich fruit driven bouquet with notes of wild cherry and raspberry that ends on a smooth fruity note.</i>  |         |
| 34 | Gigondas, Duc de Montfort<br>Maison Bouachon - 2001   | £ 60.75 |
|    | <i>The first impact on the nose is cocoa, followed by jammy notes (cherry, strawberry and plum flesh), completed by spices and, above all, leather. Strong, well-balanced mouth with a hint of silky tannins. Well structured and generous, the finish develops into notes of red plum.</i> |         |