

## HOUSE SELECTION

			Per Bottle	Per Glass
<u>WHITES</u>	1	<b>Borgo Sanleo</b> 2015 Bacca Bianco Italy <i>Young &amp; fresh, dry &amp; fruity</i>	£15.75	£3.50
	2	<b>Vinas Aymara</b> 2015 Sauvignon Blanc Chile <i>Vibrant &amp; full of life, with hints of gooseberry</i>	£19.50	£4.00
	4	<b>Principato</b> 2016 Pinot Grigio Italy <i>Fresh, clean with smooth complexity &amp; depth</i>	£21.50	£4.50
	5	<b>Picpoul De Pinet</b> 2016 Greysse France <i>Full &amp; fruity with a clean &amp; subtle finish</i>	£23.00	£4.75
<u>ROSÉ</u>	6	<b>Ancora</b> 2016 Pinot Grigio Italy <i>Refreshing, easy drinking Rosé, with a good fruit on the finish</i>	£21.50	£ 4.50
<u>RED</u>	7	<b>Rosso Sanleo</b> 2015 Bacca Rossa Italy <i>Easy drinking countryside red with balanced fruit &amp; tanins</i>	£15.75	£3.50
	9.	<b>L,Eglise</b> 2014 Grenache, Merlot France <i>Clean tanins, fruity &amp; dry red</i>	£19.50	£4.00
	10	<b>Murphy Vineyard</b> 2014 Shiraz Australia <i>Light tannins, big in fruit a medium dry red</i>	£21.50	£4.50
	11	<b>Vallefrio</b> 2015 Pinot Noir Chile <i>Soft delicate red berry fruit &amp; finish</i>	£23.00	£4.75
	11	<b>La Linda</b> 2015 Malbec Argentina <i>Soft delicate red berry fruit &amp; finish</i>	£25.00	£5.00
<u>DESSERT WINE</u>	14	<b>Boschendale Reserve</b> 2012 South Africa 375ml <i>Subtle honey flavours, softly sweet on the palate</i>	£13.00	£5.25
<u>CHAMPERS</u>	15	<b>Baron Albert</b> Brut Tradition <i>Fresh, fruity with a creamy mousse</i>	£49.00	£9.75
	16	<b>Prosecco</b> 200 ml Spumante Italy <i>Easy drinking dry sparkling wine</i>	£7.75	

## HALF BOTTLES

<u>WHITE</u>	166	<b>Friuli</b> Pinot Grigio Superiore 2013	£18.50
	167	<b>Chablis</b> Dom Perrot 2010	£23.00
	168	<b>Sancerre</b> Dom Lauveyat 2013	£26.00
	171	<b>Macon-Fuisse</b> Dom Fvssiacvs 2010	£27.00
	172	<b>Gewurztraminer</b> Cave De Turckheim 2014	£28.00
	173	<b>Pouilly Fume</b> Dom Berthiers 2013	£29.00
	174	<b>Puligny Montrachet</b> Dom Bzikot 2013	£49.00
<u>DESSERT WINES</u>	178	<b>Ch Lafon</b> Sauternes 2004	£36.00
	179	<b>Lillypilly</b> Fortified Shiraz 1995	£55.00
<u>RED WINES</u>	180.	<b>Friuli</b> Cabernet Franc Superiore 2013	£18.50
	182	<b>Beaujolais Village</b> 2006 Louise Latour	£19.50
	183	<b>Simon Hackett</b> 2010 Mc Laren Vale	£24.00
	184	<b>Fleurie</b> 2011 Dom La Madone	£24.00
	186	<b>Châteauneuf du Pape</b> 2012 Grand Veneur	£34.00
	187	<b>Château Cissac</b> 2006 Crus Bourgeois Medoc	£36.00
	188	<b>Volnay</b> 1995 Louis Jadot	£44.00
	189	<b>Santenay</b> 2011 Les Gravieres 1er Cru	£49.00
<u>CHAMPAGNE</u>	190.	<b>Georges Gardet</b> Brut	£36.00
	191.	<b>Jean Moutardier</b> Brut Rosé	£38.00

192. **Bollinger** Special Cuvèe £52.00

## WHITE WINES

<u>LOIRE</u>	23	<b>Touraine</b> 2013 L`arpent des Vaudons <i>Dry with mineral fruit &amp; depth</i>	£34.00
	24	<b>Sancerre</b> 2012 Moulins des Vrilleres <i>Classic Sancerre,crisp with plenty of fruit.</i>	£42.00
	25	<b>Pouilly Fume</b> 2012 Lauverjat <i>Typically flinty flavours with underlying richness</i>	£45.00
<u>BURGUNDY</u>	31	<b>Bourgogne</b> 2011 Ch de L`hestrange <i>Rounded,mellow with a light,fresh acidity</i>	£29.00
	33	<b>Chablis</b> 2014 Dom La Meuliere <i>Dry,full and well balanced chablis</i>	£39.00
	35	<b>Givry 1 er Cru</b> 2013 Dom Parize <i>Rich buttery nose,full on the palate &amp; long finish</i>	£52.00
	38	<b>Chablis 1er Cru</b> 2014 Mont De Milieu <i>Traditionally made chablis from old vines</i>	£54.00
	39	<b>Puligny Montrachet</b> 2013 Dom Bzikot	£78.00
<u>ALSACE</u>	46.	<b>Gewurztraminer</b> 2013 Gocker <i>Aromatic and balanced flavours with hints of spice &amp; sweet fruit</i>	£46.00
<u>RHONE</u>	47	<b>Crozes-Hermitage</b> 2012 Dom Pierre Rougon <i>Rich,hints of spice with a smooth finish</i>	£44.00
<u>LANGUEDOC</u>	49	<b>Le Jade</b> 2015 Viognier VDP <i>Tropical fruit flavoursof passionfruit &amp; apricots</i>	£26.00
	50	<b>Cabezac</b> 2008 Muscat Sec VDP <i>Fresh &amp; rich medium dry wine</i>	£26.00

<u>GERMANY</u>	59	<b>Loosen</b> 2014 Riesling Mosel <i>Medium wine with fruit &amp; balanced acidity</i>	£32.00
<u>SPAIN</u>	60	<b>Aroa Laia</b> 2014 Navarra <i>Medium &amp; full bodied,100% Garnacha</i>	£24.00
	61	<b>Val de Souto</b> 2012 Ribeiro <i>Refreshing medium dry,with good body</i>	£29.00
<u>ITALY</u>	62	<b>Vermentino</b> 2013 Maremma Toscana <i>Crisp with a lingering warm fruity finish</i>	£29 .00
<u>AUSTRALIA</u>	64	<b>The Hermit Crab</b> 2013 Viognier Marsanne <i>Luscious &amp; full bodied with hints of peach</i>	£39.00
<u>NORTH AMERICA</u>	65	<b>Riverstone</b> 2013 Chardonnay <i>Clean,full bodied with honeysuckle overtones</i>	£39.00
	66	<b>Monte Volpe</b> 2011 Primo Bianco <i>Ripe &amp; full with citrus &amp; tropical fruit overtones</i>	£46.00
<u>NEW ZEALAND</u>	67	<b>Southern Lights</b> 2014 Sauvignon Blanc <i>Refreshing with hints of tropical fruits</i>	£36.00
<u>CHILE</u>	69	<b>Leyda Reserva</b> 2015 Sauvignon Blanc <i>Bright &amp; fresh on the palate with citrus aromas</i>	£26.00
<u>SOUTH AFRICA</u>	73	<b>Jordan</b> Blanc Fume 2010 Stellenboch <i>Soft,perfumed,supple with good length</i>	£31.00

## ROSÉ

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|----|--------------------------------------------------------------------------------------------------|--------|
| 75 | <b>Saint Sidoine</b> 2010 Cotes de Provence<br><i>Delicate &amp; complex rose, full of life</i>  | £32.00 |
| 76 | <b>Sancerre</b> 2014 Nicolas Reverdy<br><i>Elegant, clean fruit layers &amp; a subtle finish</i> | £45.00 |

## CHAMPAGNE & DESSERT WINES

- |     |                                                                                |        |
|-----|--------------------------------------------------------------------------------|--------|
| 77. | <b>Michel Forget</b> Rose Brut<br><i>Fresh, dry rose with elegance</i>         | £69.00 |
| 79. | <b>Deutz</b> Brut Classic<br><i>Lovely fine bubbles, great aperitif</i>        | £78.00 |
| 80. | <b>Laurent-Perrier</b><br><i>Elegant &amp; soft, aged 3 years.</i>             | £88.00 |
| 82  | <b>Bollinger</b> Special Cuvée<br><i>Elegant finesse, traditional, classic</i> | £98.00 |

### SPARKLING WINES

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|----|-----------------------------------------------------------------------------------|--------|
| 83 | <b>Prosecco</b> Zonin Cuvee Brut<br><i>Medium dry Spumante from Italy</i>         | £27.00 |
| 84 | <b>Saumur Rose</b> Louise De Grenelle<br><i>Softly dry, elegant &amp; refined</i> | £36.00 |

### DESSERT WINES

- |    |                                                                                                                      |        |
|----|----------------------------------------------------------------------------------------------------------------------|--------|
| 86 | <b>Vina Casablanca</b> 2012 Late Harvest Chile 50cl<br><i>3 grape varieties, not overly sweet</i>                    | £32.00 |
| 87 | <b>Chateau Dauzan</b> 1996 Haut-Montravel 50cl<br><i>Fully botritus, the age giving good depth &amp; full finish</i> | £45.00 |
| 88 | <b>Dom Castera</b> 2006 Jurancon Cuvee Privilege<br><i>Rich with a subtle sweetness &amp; lovely honey overtones</i> | £58.00 |
| 90 | <b>Château Broustet</b> 1989 Barsac<br>Grand Cru Classé de Sauternes                                                 | £75.00 |



## RED WINES

<u>BURGUNDY</u>	91	<b>Bourgogne</b> 2009 Vincent Girardin <i>Silky,fruity, pinot noir</i>	£38.00
	91	<b>Macon</b> 2012 La Roche-Vineuse <i>A great find,multi layered with a good finish</i>	£48.00
	92	<b>Givry</b> 2014 Dom Parize Vielle Vignes <i>Opens out with full berry fruit with a lingering finish.</i>	£55.00
	93	<b>Hautes-Cote de Nuits</b> 2013 Dominique Mugeret <i>Traditionally made &amp; elegant Pinot made in Vosne Romanee</i>	£65.00
	96	<b>Vosne - Romanee</b> 2001 1er Cru Les Chaumes Robert Arnoux	£95.00
	97	<b>Mazis-Chambertin</b> 1999 Grand Cru Harmand Geoffroy	£95.00
<u>RHONE VALLEY</u>	101	<b>Lirac</b> 2012 Dom Coudoulis <i>Mouth filling with lovely soft tannins,silver medal winner</i>	£32.00
	102	<b>Crozes-Hermitage</b> 2012 Aleofane <i>Elegant,subtle spice with fruit &amp; finish</i>	£45.00
	104	<b>Chateauneuf-du-Pape</b> 2011 Dom De Fontavin <i>Big, fruity with lots of finish</i>	£52.00
	106	<b>Chateauneuf-du-Pape</b> 1998 Vieux Telegraphe	£155.00
<u>BEAUJOLAIS</u>	107.	<b>Fleurie</b> 2012 La Madone Georges Duboeuf <i>Ripe ruby fruit &amp; a warm finish</i>	£32.00
<u>LANGUEDOC</u>	108	<b>Dom Le Cazal</b> 2012 Minervois <i>A gutsey countryside wine,great value</i>	£26.00
	109	<b>Dom Mas Roux</b> 2012 Cotes Catalanes <i>Fantastic red, big,beefy &amp; full of berry fruit</i>	£29.00

<u>BORDEAUX</u>	110	<b>Château Deville</b> 2009 Cotes De Bordeaux <i>Old Style claret, clean tanins with fruit &amp; finish</i>	£28.00
	111	<b>Reflets du Chateau Cissac</b> 2011 Haut Medoc <i>A classic claret. 2<sup>nd</sup> wine of Cissac</i>	£39.00
	112	<b>Chateau Les Graves De Viaud</b> 2009 Cotes D Bourg <i>Outstanding Cuvee Prestige, ripe &amp; full</i>	£46.00
	119	<b>Château Belgrave</b> 2000 Haut Medoc 5 er Cru Classe	£85.00
	120	<b>Château d'Armailhac</b> 1995 Haut Medoc 5 er Cru Classe	£125.00
	126	<b>Château Pichon Longueville</b> 1997 Pauillac 2 er Cru Classe	£135.00
	127	<b>Château Kirwan</b> 2000 Margaux 5 er Cru Classe	£135.00
<u>AUSTRALIA</u>	132	<b>Harewood Estate</b> 2014 Denmark Pinot Noir <i>Bursting with fruit, full finish, great value</i>	£32.00
	134	<b>Montadam</b> 2009 Barossa Cabernet Merlot <i>Grippy with ripe berry fruit</i>	£42.00
	136	<b>D'arry's Original</b> 2011 McLaren Shiraz Grenache <i>A deep ruby red with finesse &amp; subtle spice</i>	£45.00
	138	<b>Paccavi</b> 2010 Cab Sauv Margaret River <i>A full bodied red from single family estate</i>	£48.00
<u>NEW ZEALAND</u>	140	<b>Morton Estate</b> 2011 Katikati Pinot Noir <i>Sophisticated with multi layers of light berry fruit</i>	£46.00

**“Cru Wines”**

*In most cases, please allow at least 1/2 hour for these wines to breathe and open up.*



<u>NORTH AMERICA</u>	148	<b>Pink Floyd</b> 2011 Cab Sauvignon Mendocino <i>Full, big &amp; beefy up there with the Bordeaux clarets</i>	£48.00
<u>SPAIN</u>	151	<b>Urbina</b> 2008 Rioja <i>Easy drinking, ripe, full &amp; fruity Tempranillo</i>	£36.00
<u>ITALY</u>	155	<b>Chianti</b> 2010 Castello D, Albola <i>Traditionally made, ripe with good fruit on the finish</i>	£32.00
	156	<b>Sassabruna</b> 2012 Sangevese <i>Wonderful soft ripe berry fruits &amp; warm finish</i>	£36.00
	157	<b>Barolo</b> 2006 Tebavio L`illuminata <i>Great vintage, big beefy &amp; mouth filling</i>	£78.00
<u>SOUTH AFRICA</u>	159	<b>Jordan</b> 2011 Cab Sauvignon, Merlot <i>Rich, deep &amp; full on the palate</i>	£36.00
	160	<b>Simonsig Tiara</b> 2009 Cab Sauvignon, Merlot <i>Ellegant &amp; smooth with a firm dry finish</i>	£38.00
	161	<b>Muratie</b> 2011 Cab Sauvignon, Merlot, Cab Franc <i>Ripe berry fruit with a long finish</i>	£42.00
<u>CHILE</u>	162	<b>Terra Noble</b> 2011 Cab Sauvignon <i>Colchagua valley, ripe with ruby fruits</i>	£26.00