

WINES BY THE GLASS

(Subject to Vintage change)

WHITE *ABV%

	175ml	250ml
Louis Alexandre, Vdp Gascogne *11.5	£3.45	£4.40
Pinot Grigio, Brume di Monte *12	£4.00	£5.20
Sauvignon Blanc, Cave de Haut Poitou *12.5	£4.40	£5.50
Chardonnay Verdelho, Stickleback White *12.5	£4.40	£5.50
Riesling, Naked Grape *12.0	£4.50	£5.60
Pinot Grigio, Norfolk Rise *12.5	£5.60	£6.70
T'air D'Oc Chardonnay, Domaine Gayda *13	£5.60	£6.70
Sancerre, Vincent Pinard *13.5	£6.20	£7.40
Chablis, Defaix *12.5	£6.20	£7.40
Sauvignon Blanc, Westbrook *13	£6.20	£7.40

ROSE

	175ml	250ml
Louis Alexandre, Vdp D'Oc *12.5	£3.50	£4.50
Pinot Grigio, Ancora *12	£4.40	£5.50
Pink Sancerre, Vincent Pinard *13	£6.20	£7.40

RED

	175ml	250ml
Louis Alexandre, Vdp Vaucluse *13	£3.45	£4.40
Gamay, Cave de Haut Poitou *12	£4.40	£5.50
Pinot Noir, Anakena *14	£4.40	£5.50
Pinotage, False Bay *14	£4.40	£5.50
Malbec, Pascual Toso *14	£4.40	£5.50
L'archet Grenache, Domaine Gayda *12	£5.60	£6.70
Scrubby Rise Red, Wirra Wirra *14.5	£5.60	£6.70
Classic Red, Château Massaya *14.5	£5.60	£6.70
Merlot, Porcupine Ridge *14.5	£5.60	£6.70

CHAMPAGNE BY THE GLASS (125ml)

Moët et Chandon Brut Imperial NV	£8.00
Moët et Chandon Brut Imperial Rosé NV	£9.00

CHAMPAGNE

(Subject to Vintage change)

Moët et Chandon Brut Imperial NV	£36.00
Moët et Chandon Brut Imperial Rosé NV	£49.00
Moët et Chandon Brut Imperial Vintage 1999/2000	£55.00
Moët et Chandon Brut Imperial Vintage Rosé 1999/2000	£65.00
Moët et Chandon Brut Imperial (Magnum)	£80.00
Moët et Chandon Brut Imperial (Jeroboam)	£200.00
Veuve Clicquot Brut NV 'Yellow Label'	£50.00
Veuve Clicquot Rosé NV	£65.00
Veuve Clicquot Yellow Label Brut (Magnum)	£100.00
Veuve Clicquot Vintage Rich	£65.00
Veuve Clicquot Rare Vintage 1988	£85.00
Veuve Clicquot Rare Vintage Rosé 1985	£95.00
Veuve Clicquot, La Grande Dame 1998	£120.00
Veuve Clicquot, La Grande Dame Rosé	£200.00
Dom Perignon 2000	£125.00
Dom Perignon Oenothèque 1992	£250.00
Dom Perignon Vintage Rosé 1996	£300.00
Dom Perignon 1999 (Magnum)	£265.00

Dom Perignon Vintage 1995 (Jeroboam)	£9995.95
---	-----------------

This Jeroboam of Dom Perignon Vintage 1995 is wrapped in a sheet of silver-plated metal that has been dipped in a bath of white gold. The work of art combines the exquisite craftsmanship of the finest wine creator and jeweller.

Bollinger Special Cuvée NV	£50.00
Bollinger Rose NV	£75.00
Bollinger Grande Année 1997	£85.00
Krug Grand Cuvée	£130.00
Krug 1995	£220.00
Krug Rosé Vintage	£275.00
Krug Clos Du Mesnil 1995/6	£650.00
Louis Roederer Brut Premier NV	£50.00
Louis Roederer Cristal 1999	£280.00
Laurent-Perrier Ultra Brut NV	£60.00
Laurent-Perrier 1996	£80.00
Laurent-Perrier Brut NV	£50.00
Laurent-Perrier Brut Rosé Reserve	£60.00
Laurent-Perrier Grand Siècle La Cuvée Vintage	£95.00
Laurent-Perrier Brut (Magnum)	£100.00
Laurent-Perrier Brut Rosé Reserve (Magnum)	£130.00
Joseph Perrier, Blanc de Blancs NV	£43.00
'R' De Ruinart Brut NV	£45.00
Ruinart Rosé NV	£55.00
Perrier-Jouet Belle Époque 1996/8	£115.00
Perrier-Jouet Belle Époque Rosé 1999	£125.00
Billecart-Salmon Brut Reserve NV	£60.00
Billecart-Salmon Brut Rosé NV	£65.00
Sir Winston Churchill, Pol Roger 1998	£250.00

SPARKLING

Limney Estate Vintage 2005

£27.50

Sussex, England

Highly rated by Champagne and sparkling wine guru Tom Stevenson this Organic fizz is a revelation. Bright, fruity with a lightly yeasty character redolent of the finest champagnes.

Moët et Chandon Green Point Non-Vintage Brut NV

£25.00

Coldstream, Australia

Green Point was established in 1986 by Moët et Chandon in a cool climate area of Australia. Green Point is a classic blend of Chardonnay and Pinot Noir made using the traditional méthode champenoise.

Moët et Chandon Green Point Non-Vintage Rose Brut NV

£25.00

Coldstream, Australia

Green Point non-vintage Rose entices with red berry fruit and complex yeasty aromas that lead to a lovely creamy palate with a long, complex and crisp finish.

Pelorus Vintage 2004

£30.00

Cloudy Bay Marlborough, New Zealand

A blend of 60% Pinot Noir and 40% Chardonnay brimming with concentrated fruit, nuttiness and a creamy mousse.

WHITE WINES:

(Subject to Vintage change)

CRISP AND FRESH

Trebbiano D'abruzzo, Ancora 2008 **£14.50**

Abruzzo, Italy

Zesty, fresh green fruits.

Sauvignon Blanc, Pacifico Sur 2008 **£15.00**

Chile

Vibrant, crisp green fruits.

Muscadet, Sur Lie, Guy Charpentier 2007 **£18.00**

Loire, France

A complex, bone dry wine, back in fashion and a must with seafood.

Sauvignon Blanc, Cave De Haut Poitou 2007 **£16.50**

Loire, France

Soft and ripe with attractive green fruits ideal with fish & light lunches.

Gros Manseng, Alain Brumont 2006/7 **£19.00**

Gascony, SW France

Super fresh with elderflower and green fruits to the fore.

Norfolk Rise Pinot Grigio, Kregliner Estates 2008 **£20.50**

South Australia

Great alternative to the Italian Pinot. A cracking Aussie version. Apple blossom, ripe pear with a lovely lingering finish.

T'air D'Oc Chardonnay, Domaine Gayda 2007 **£18.50**

Languedoc, France

Fresh and delicious with elements of apple, melon and citrus zest.

Gavi Di Gavi, Nuovo Quadro, La Battistina 2008 **£24.50**

Piemonte, NW Italy

Fresh, attractive with ripe apple and pear to the fore.

Sancerre, Cuvee Flores, Vincent Pinard 2007	£21.50
Loire, France	
Subtle fruit flavours of elderflower and lemon with a refreshing lift of citrus acidity. Aromatic and zesty.	
Chenin Blanc, William Robertson 2008	£16.00
South Africa	
Fleshy ripe Coxes apples with a hint of melon.	
Naked Grape Riesling 2007	£17.00
Pfalz, Germany	
Apple and lime crispness with a touch of yellow peach on the palate, finishing with delicate honeycomb sweetness. Medium in style, yet with a lovely freshness.	
Sauvignon/Semillon, Cape Mentelle 2007	£26.00
Western Australia	
Crisp and complex with fresh tropical and gooseberry characters.	
Roc Blanco, Castillo Perelada 2008	£18.50
Catalunya, Spain	
Floral on the nose with a whiff of spring blossom with citrus and tropical influences on the 'whistle clean' palate.	
Sauvignon Blanc, Premium Selection, Westbrook 2008	£24.00
Marlborough, New Zealand	
Exotically fruited with mouth-watering gooseberry and passionfruit flavours.	
Graacher Dry Riesling, Von Kesselstat 2007	£26.00
Mosel, Germany	
Made by one of the finest Estates in Germany. Put your preconceptions about German wine to one side, this is fantastic dry Riesling. Lime and lemon with crisp apple acidity. Great with spiced foods or as a mouth watering aperitif.	
Orballo Albarino, Bodegas la Val 2007	£26.50
Rias Baixas, NW Spain	
Enticingly aromatic with subtle flavours of peach and apricot to the fore, underscored by a crisp mineral finish.	

Gewurztraminer Reserve, Cave de Hunamihr 2006 **£27.50**

Alsace, France

Attractive floral elements on the nose lead into a rich and fruity palate full of juicy lychee fruits. Though rich, the finish is dry. Ideal with oriental influenced dishes.

Sauvignon Blanc, Cloudy Bay 2008 **£37.00**

Marlborough, New Zealand

The iconic Sauvignon Blanc from New Zealand. Vibrant and multi layered in its complexity.

FULL BODIED AND RICH

Chardonnay/Verdelho, Stickleback 2007 **£17.50**

South Australia

Bursting with fresh exotic fruits with zesty lemon and lime undertones.

Viognier, Santa Rosa 2008 **£19.00**

Mendoza, Argentina

Peach and apricot with a lovely lifting citrus twist.

Pecorino, Caldora 2008 **£21.00**

Abruzzo, Italy

This rare Italian variety has lovely candid tropical fruits characteristics.

Chablis, Vieilles Vignes, Daniel Etienne Defaix 2005 **£21.50**

Sourced from minimum 35 year old vines, this Chablis has a richness and complexity most producers only fantasise about. Minerally with real citrus drive, which develops into an enriching nutty, creamy finish.

Rioja Blanco, Barrel Fermented, Luis Canas 2007 **£24.00**

Rioja, N Spain

The rich toasty vanilla oak is perfectly complemented by zesty lemony acidity. Rich, yet clean and crisp. Great with white meats.

L'Archet Maccabeo, Domaine Gayda 2006 **£25.00**

Languedoc, S France

Ripe but not overstated peachy fruit, with attractive spicy elements from partial oak maturation.

Chardonnay Reserva, Terrazas De Los Andes 2008 **£28.00**
Mendoza, Argentina

High altitude, cooler climate growing gives this rich chardonnay real balance. White peaches, butterscotch and dried apricot dominate the palate initially then a really crisp citrus acidity gives the wine a refreshing lift on the finish, balancing the wine beautifully.

Chardonnay, Cloudy Bay 2005 **£40.00**
Marlborough, New Zealand

Intriguing and complex, packed full of citrus and stone fruit characters, enhanced by toasty oak.

VERY FINE

Pouilly Fuissé, Nicolas Potel 2006 £28.00

Burgundy, France

Tropical nuances with subtle, integrated vanillin oak, excellent with white meat dishes.

Te Koko, Cloudy Bay 2004/6 £48.00

Marlborough, New Zealand

An unusual barrel fermented Sauvignon Blanc, aged on its lees for 18 months. Aromatic and richly textured with a mixture of tropical fruit and spices.

Châteauneuf Du Pape Blanc, Château Mont Redon 2007 £30.00

Rhône Valley, France

Hauntingly fragrant, reminiscent of almond and peach blossom. The palate is a wonderfully smooth, silky texture with a balance of dried apricot fruit and fresh apple acidity.

Meursault, Latour Giraud 2006 £41.00

Burgundy, France

Rich, ripe and buttery with hints of spicy oak and honey on the rich finish.

Vintage Tunina, Silvio Jermann 2003 £48.00

Friuli, NE Italy

Bright straw in colour with golden reflections, the nose is very elegant with scents of honey and country flowers. Dry soft and well balanced with an extraordinary persistence due to its full body.

<p>Condrieu, Les Vins De Vienne 2003</p> <p>Rhône, France</p> <p>Powerfully aromatic and sensuously ripe on the nose. The wine is soft and succulent with apricot, honeysuckle and grapefruit flavours. Fresh acidity and a clean dry finish add vivacity to balance its weight and concentration.</p>	£50.00
<p>Puligny Montrachet, Etienne Sauzet 2005/6</p> <p>Burgundy, France</p> <p>Magnificent Puligny from one of the most revered and sought after producers.</p>	£60.00
<p>Corton Charlemagne, Bonneau Du Martray 2004</p> <p>Burgundy, France</p> <p>One of the great 'Grand Crus' of Burgundy from high up on the hill above the village of Aloxe Corton. A wine of great richness and complexity.</p>	£110.00
<p>Batard Montrachet, Grand Cru, Maison Henri Boillot 2002</p> <p>Burgundy, France</p> <p>Full bodied, intensely rich with masses of nutty, honey and toast flavours. Undoubtedly one of the finest white wines in the world.</p>	£200.00

ROSE

(Subject to Vintage change)

Pinot Grigio Rosé, Ancora 2008 £16.50

Piemonte, N W Italy

Vibrant red berry fruits. Crisp and dry.

Collection Rosé, J. Mourat 2008 £20.00

Loire, France

Delicate, complex summer fruit flavours which really linger on the palate. Beautifully packaged to boot.

Shiraz Rose, Paxton 2008 £25.50

100% Organic. This is packed to the gunwales with luscious strawberry, raspberry and redcurrant flavours. Rich and creamy, yet dry on the finish. This is Rosé with attitude.

Bandol Rosé, Domaine Lafran Veyrolles 2007 £32.00

Bandol, S France

Our 2nd Organic Rosé from the highly fashionable Provençal region of Bandol. Delicate pink with intense ripe red fruit, subtle and lingering.

Nieddera Rosato, Attilio Contini 2008 £22.00

Sardinia

Strawberry and blackcurrant with crisp acidity and the structure to complement rich seafood dishes, Poultry and Pork.

Sancerre Rosé, Vincent Pinard 2007 £21.50

Loire, France

Delicate red summer fruits that really linger on the palate. Delicious with fish.

RED WINES

(Subject to Vintage change)

LIGHT AND SUPPLE

We have chosen the wines in this section deliberately so that they are low in tannin. We heartily recommend you try them lightly chilled which really enhances their fruity character.

Sangiovese/Merlot, Ortonese 2008 **£15.50**

Marches, East Italy

Soft plummy fruit with a hint of toffee on the supple finish.

Gamay, Cave De Haut Poitou 2007 **£16.50**

Loire, France

Succulent and juicy, this works well lightly chilled with fish and light dishes.

C' Corvina, Alpha Zeta 2007 **£17.50**

Veneto, NE Italy

Corvina is the principal grape of good Valpolicella. This is brimful of sour cherry and blackberry.

Pinot Noir, Anakena 2008 **£19.50**

Chile

A heady bouquet of soft summer fruits leads into a palate that is supple and succulent.

Garnacha, Bodegas Artazuri 2007 **£20.50**

Navarra, N Spain

This oozes with the red fruits of summer, particularly strawberry. Really juicy and moreish.

Fleurie, Vieilles Vignes, Potel-Aviron 2006 **£21.50**

Beaujolais, France

A class apart from the insipid Beaujolais of the past this 'Cru Beaujolais' is sourced from minimum 50 year old vines and has intense, velvety smooth blackberry and loganberry flavours.

L'Archet Grenache, Domaine Gayda 2007

£20.50

Languedoc, S France

Chockerblock full of juicy, succulent red summer fruits.
Delicious lightly chilled.

RIPE AND JUICY

Pinotage, False Bay 2007 **£17.00**

South Africa

Full of dark fruits with earthy, spicy nuances.

Zinfandel, Winston Hill 2006 **£17.50**

California, USA

Fine version of America's signature variety full of brambly fruit and spicy influences.

Cabernet/Shiraz/Grenache, Stickleback 2007 **£17.50**

South Australia

"A funky little blend that offers a welcome change from the usual formulaic Aussie cheapies" Matthew Jukes. We concur, this is a real gem for the price.

Laderas De El Seque, El Seque 2007 **£18.00**

Alicante, Spain

If you thought Alicante was just a tourist zone then think again. This brilliant blend of cabernet, monastrell and syrah, full of fleshy black fruits and smooth tannin.

Côtes Du Rhône, Domaine Berthet Rayne 2007 **£19.00**

Rhône, France

Well balanced, smooth and approachable with subtle flavours of raspberry and other red fruits, with the merest hint of spice on the finish.

Merlot, Porcupine Ridge 2008 **£20.00**

South Africa

Supple damson and blackberry with fruitcake and toffee nuances on the rounded, lingering finish.

Rioja Tempranillo, Orobio 2007 **£21.00**

Red fruits with violet hints on the nose. Fresh and light with subtle flavours of barrel ageing on the finish.

Devil's Corner Pinot Noir, Tamar Ridge 2008 **£29.00**

Tasmania

A youthful Pinot displaying lifted cherry and spice characters on the nose and richly textured dark fruits on the palate.

Pinot Noir, Cloudy Bay 2005 **£42.00**

Marlborough, New Zealand

Rich in dark red fruits, dried herbs, toasty oak and silky tannins. A 1st class vintage for this iconic wine.

FULL AND OPULENT

Malbec, Pascual Toso 2008 **£17.50**

Argentina

This is a rich, tightly packed Malbec with masses of mulberry, plum and black cherry fruit.

Primitivo, A Mano 2007 **£17.00**

Puglia, Italy

Like dipping a spicy raisin in a black cherry compote. This wine is richly flavoured, yet mellow and warming. Perfect with richly flavoured food.

Carmenere Reserva, Casa Silva 2006 **£20.50**

Colchagua Valley, Chile

Carmenere has rapidly become the signature variety of Chile. Initially thought to be Merlot, it has now been recognised as Carmenere, the great lost variety of Bordeaux. Noted for its dark fruited and chocolaty character this is a rich, intense wine. Voted best Carmenere in Chile this year.

Scrubby Rise Red, Wirra Wirra 2007 **£20.00**

McLaren Vale, Australia

A sumptuous blend of Shiraz, Cabernet Sauvignon and Petit Verdot. Dark berry fruits mingle with medicinal spice influences and firm yet smooth oak tannins.

Classic Red, Château Massaya 2005 **£23.00**

Lebanon

Château Musar led the way in putting Lebanon on the World wine map. Massaya have taken the quality and interest to new heights. A truly Superb Wine!

Reserva Malbec, Terrazas De Los Andes 2006 **£28.00**

Mendoza, Argentina

In our humble opinion Argentina is the most improved wine producing country in the World in recent years. This wine amply demonstrates why. Plushly textured with fine grained tannins and typical notes of violets, cherries, black plums and chocolate.

Tonaghe, Cannoneau Di Sardegna, Atilio Contini 2006

£32.00

Sardinia

From the sun soaked Island paradise of Sardinia this is a quirky and characterful wine. Dark fruits, spice and herbs on the nose develop into a mouthfilling, rich whole. This wine definitely rewards close inspection.

Vinas De Gain Rioja, Artadi 2006

£35.00

Rioja, Spain

We are delighted to have secured an allocation from this highly sought after Bodega. They are one of only a handful of Roja producers who hand sort their grapes bunch by bunch to ensure maximum fruit quality. From minimum 25 year old vines this wine is characterised by a strong impression of red fruits and spices in perfect harmony with flavours of barrel ageing.

VERY FINE

Barolo, Reverdito 2004 £32.00

Piemonte, NW Italy

Attractive aromas of violet and dried flowers lead into a palate which is powerful, firm, yet supple.

Les Brulieres de Beychevelle 2006 £38.00

Haut Medoc, Bordeaux, France

Made by the famous Ch Beychevelle. This is everything you would expect good claret to be.

Cabernet Sauvignon, Cape Mentelle 2001 £44.50

Margaret River, Western Australia

Firm and finely structured, the rich, intense dark berry fruits blend harmoniously with the vanilla and cedary tannins from the oak ageing.

Amarone, Arano 2004 £40.00

Veneto, NE Italy

Voluptuous and silky smooth black cherry fruit with a raisiny, spicy quality on the powerful, lingering finish.

Nuits St Georges, Nicolas Potel 2005 £40.50

Burgundy, France

Probably more than any other village in Burgundy, Nuits St Georges is noted for the full flavour and sturdy structure of its wines. Intense black cherry fruit with notes of liquorice and spicy oak.

Châteauneuf Du Pape, Domaine De Marcoux 2002 £50.00

Rhône Valley, France

This Biodynamic Domaine is one of the most sought after by collectors of fine Châteauneuf . Philippe Armenier's wines are noted for their concentration and finesse and this vintage is no exception.

Volnay, 1er Cru Clos De Chenes, Nicolas Potel 2004 £53.00

Burgundy, France

Nicolas Potel is particularly noted for the quality of his Volnays. This Premier Cru is silky smooth and fragrant, showing tremendous finesse.

Rioja Gran Reserva, Bodegas Remelluri 1997/99	£62.00
Rioja, Spain	
Complex red summer fruits and blackberries are perfectly complemented by subtle vanillin oak influences. The finish goes on and on. . .	
Cabernet Sauvignon, Bin 707, Penfolds 1997	£95.00
Australia	
A rarity, an example of one of Australia's iconic wines with a decent amount of bottle age. The perfect illustration of what Aussies do best; powerful, rich and flavoursome.	
Clos de Beze, Gevrey, Domaine Bruno Clair 2000	£110.00
Burgundy, France	
Clos de Beze is one of the 9 'Grand crus' of Gevrey Chambertin, and one of the most sought after. Slightly less full bodied than the other 'Grand Crus' it is noted for its finesse.	
Château Lynch Bages, 5 Eme Cru Classe, Pauillac, 1996	£150.00
Bordeaux, France	
A favourite amongst critics and collectors alike. From a good vintage this is drinking beautifully now. Complex, rich and plummy with supple tannins and a spicy blackcurrant and vanilla aftertaste.	
Château Leoville Barton, 2eme Cru Classe, St Julien, 1982	£200.00
Bordeaux, France	
1982 was a fabulous vintage, and this was one of the best wines. The 1982 is one of the finest wines Leoville Barton have produced in the last 50 years. A wine of immense class, drinking to perfection now.	
Château Lafite Rothschild, 1er Cru Classe, Pauillac 1990	£420.00
Bordeaux, France	
One of the 5 'First Growth' Château . An outstanding wine from a wonderful vintage.	

WHITE DESSERT WINE

(Subject to Vintage change)

Moscato, Saracco 2007 5.5% Abv

Piemonte, NW Italy **½ bottle** **£14.50**

Hints of orange blossom, sweet, light yet with clean refreshing acidity. Perfect with fruit based puds, or just on its own.

Semillon/Gewurztraminer, Late Harvest, Casa Silva 37. 5cl **£14.50**
Chile 2005

The Aromatic Gewurztraminer grape is complemented by the lemon / citrus Semillon.

Sauternes, Ch de St Helene 2000 37. 5cl **£21.50**

Bordeaux, France

Intense rich and honeyed tropical fruits ideal with blue cheese and richer based puddings.

RED DESSERT Wine

(Subject to Vintage change)

Brachetto, D'Acqui, Cavallino, Il Cascinone 2007 5% Abv

Piemonte, NW Italy **bottle** **£19.50**

The perfect foil for anything chocolaty and blue cheeses. Velvety smooth strawberry and red berry fruits.

Port

Krohn LBV 2001, 20.5% Abv	£1.95
Senior Tawny, Niepoort 20.7% Abv	£2.25
Colheita 1991, Niepoort 20.8% Abv	£5.30
Vintage 1999, Quinta do Portal 20% Abv	£5.00

All served in 50ml.

Sparkling Dessert Wine By The Glass

125ml.

Moscato Saracco 2007 5.5% Abv	£4.50
Red Brachetto, D'Acqui, Cavallino, Il Cascinone 2007 5% Abv	£4.50