



WHITE wine...

- 1) Sauvignon Blanc | Steenbok | S.Africa (1) 13% vol
Very pale colour, yet giving an instant aroma of crisp green-apple refreshment, with lift and zest.
btl: £13.50 | 175ml: £3.50 | 250ml: £4.50
- 2) Chenin Blanc | Steenbok | S.Africa (3) 13% vol
Light lemony tropical freshness.
btl: £15.50 | 175ml: £3.75 | 250ml: £5.20
- 3) Pinot Grigio | San Antonio | Italy (2) 12% vol
Light and leafy with a hint of pear and blossom. An easy going match for almost anything.
btl: £15.50 | 175ml: £3.75 | 250ml: £5.20
- 4) Sauvignon Blanc | Mount Riley | New Zealand (1) 13% vol
Outstanding in it's class, it has all the hallmarks of a proper, classic kiwi sauvignon. Thoroughly bracing, it has intense citrus and gooseberry flavours that vie for attention.
btl: £18.50 | 175ml: £4.30 | 250ml: £6.25

ROSE wine...

- 1) Rosé | Zinfandel | California (3) 10.5% vol
Ripe, luscious and refreshing, this rosé is simply bursting with fruity, raspberry flavours. A fantastic wine to go with any dish.
btl: £14.50 | 175ml: £3.50 | 250ml: £4.90

Wine Guide...

White wine: 1 – 9, with 1 being the dryest and 9 being the sweetest.



RED wine...

- 1) **Cabernet Sauvignon | Steenbok | S.Africa (C) 14% vol**
Juicy top notes over the savoury flavours of a young firm cabernet.
btl: £13.50 | 175ml: £3.50 | 250ml: £4.50
- 2) **Shiraz | The Paddock | Australia (D) 14% vol**
A delicious cracked black pepper gives way to a chocolate and
spice flavour in the mouth. Gorgeous.
btl: £15.50 | 175ml: £3.75 | 250ml: £5.20
- 3) **Pinot Noir | Vina Carmen | Chile (B) 13.5% vol**
Bright, light, redcurrant and strawberry fruit pinot. Classical varietal
characteristics with a soft and gentle carapace. Pure refreshment.
btl: £15.50 | 175ml: £3.75 | 250ml: £5.20
- 4) **Merlot | Mount Riley | New Zealand (D) 14.5% vol**
Magnificently full flavoured and packed with mulberry and plum
character, it has a touch of bitter chocolate flavour for warmth
and depth. A serious over performer.
btl: £19.50 | 175ml: £4.50 | 250ml: £6.50
- 5) **Rioja Reserva | Marques de Riscal | Spain (C) 14% vol**
Soft and ripe, sweetly oaked, gently finished with all the smoothness
Rioja is renowned for.
btl: £21.50

Wine Guide...

Red wine: A – E, with A being the lightest and softest and E being the
deepest and fullest with a concentrated flavour.



SPARKLING wine/CHAMPAGNE...

- 1) **Cava | Gran Bach Reserva | Spain (1) 11.5% vol**
This cool, understated Reserva proves worthy of attention. The bouquet is appley with a hint of fresh herbs, while on the plate apple and citrus fruit flavours are in balance with the racy edge and make a long, cool finish.
btl: £17.50
- 2) **House Champagne | France**
Traditional French Champagne with a fresh finish.
btl: £29.50
- 3) **Moët & Chandon Champagne | Brut Imperial | France (1) 12% vol**
Possibly the most well known of all Champagnes worldwide. Classic, old fashioned style.
btl: £35.00
- 4) **Moët & Chandon Champagne | Rosé Imperial | France (1) 12.5% vol**
Aromas of cherry, blood orange, peach, spices and smokiness. A subtle balance struck between roundedness and precision is the distinguishing feature of this wine.
btl: £40.00
- 5) **Bollinger | Special Cuveé Brut | France (1) 12% vol**
Firm, yet yeasty, brioche note following through to enrich the fruit flavour. Taut style and solid finish.
btl: £40.00

Wine Guide...

White wine: 1 – 9, with 1 being the dryest and 9 being the sweetest.