

# Wine List

## White Wines

	<b>Glass</b> <b>175ml</b>	<b>Carafe</b> <b>500ml</b>	<b>Bottle</b> <b>750ml</b>
<b>Terre de Garrigue, Tour d’Pins, France, 2008</b>	<b>£3.50</b>	<b>£9.80</b>	<b>£14.00</b>
Fresh, clean and easy drinking wine from a volcanic terroir of hills and <i>garrigue</i> with an intense bouquet of white flowers and exotic fruit character.			
<b>Pinot Grigio, Kamocsay, Hungary, 2008</b>	<b>£4.30</b>	<b>£11.90</b>	<b>£17.00</b>
The Roman vineyards north of Budapest provide perfect growing conditions for this refreshing wine packed with ripe kiwi, apple, melon and citrus flavours.			
<b>Domaine Paul Buisse, Touraine Sauvignon Blanc, France, 2008</b>	<b>£4.60</b>	<b>£13.00</b>	<b>£18.50</b>
Classic sea food wine but also fine with white meats and especially good with goat’s cheese.			
<b>Altano Branco, Douro, Portugal, 2008</b>	<b>£4.80</b>	<b>£13.50</b>	<b>£19.00</b>
From the Symington Port family, this is light in alcohol but long in freshness and aromatics.			
<b>St Hilaire, Chardonnay, France, 2008</b>	<b>£4.80</b>	<b>£13.50</b>	<b>£19.00</b>
Unoaked chardonnay with citrus, apple and minerality.			
<b>Domaine des Lauriers, Picpoul de Pinet, France, 2008</b>	<b>£4.80</b>	<b>£13.50</b>	<b>£19.00</b>
Citrus and ripe pear fruit dominate, with good minerality coming through. Great with seafood.			
<b>Terredigiumara, Inzolia, Italy, 2007</b>			<b>£19.50</b>
From the increasingly fashionable island of Sicily a zippy young dry white with fresh-fruit aromas that blend citrus, melon and fresh white fruit.			
<b>Windspiel, Gruner Veltliner, Austria, 2008</b>			<b>£21.50</b>
Lovely fresh wine which has juicy acidity, lemon and white pepper aromas.			
<b>Petit Bourgeois, Sauvignon Blanc, France, 2008</b>			<b>£23.00</b>
This is "Petit Sancerre" from the redoubtable Bourgeois family who have been making wine for ten generations in this part of the Loire.			
<b>Reserve de Gassac, Viognier, VdP de l’Herault, France, 2008</b>			<b>£23.00</b>
Predominately Viognier with winning notes of lime blossom and honeysuckle, with some apricot and peach. Smooth herby finish and fresh throughout.			
<b>Ra Nui, Marlborough Sauvignon Blanc, New Zealand, 2008</b>			<b>£24.50</b>
Generous aromas of tropical fruit and nettles. Long and rich, with flavours of passion fruit and citric notes.			

- Verdicchio di Matelica, Enzo Mecella, Italy, 2006** **£25.50**  
With mineral and spice this is Italy's most characterful white grape. Excellent with white meats and garlic, as well as fish.
- Bourgogne Chardonnay, Alain Geoffroy, France, 2008** **£26.00**  
A refreshing yet deep Burgundy with fleshy, mineral and citrus fruits. Lovely juicy white and a gourmet all rounder.
- Castrocelta, Albarino, Spain, 2008** **£27.50**  
Aromatic fresh peach and citrus. Delicious fresh white stone fruits.
- Bourgogne Aligote Raisin Dorees, Michel Lafarge, France, 2006** **£29.00**  
Perhaps the best known grower in Volnay has a small patch of Aligote that usually yields more golden berries with a richer flavour.
- Hirsch Zobing, Riesling, Austria, 2006** **£30.50**  
Classic Riesling from this biodynamic producer. Pure peach and apricot aromas and racy acidity. Seriously delicious.
- Gerard Tremblay, Chablis, France, 2008** **£30.00**  
Quintessential Chablis with a clear, light gold colour and steely, dry apple and pear fruit leading to a creamy finish.
- Villa Sparina, Gavi di Gavi, Italy, 2008** **£31.00**  
The finest cortese grapes from Piemonte. Exquisite and attractive.
- Cotes du Rhone, Chateau St Cosme, France, 2008** **£31.00**  
Mystical assemblage of the aromatic Viognier, firm but fleshy Marsanne and the refreshing Picpoul. A true gourmet wine.
- Domaine de la Perriere, Sancerre, France, 2007** **£33.00**  
From the village of Bué. One of the two greatest communes in the appellation, this offers classic gooseberry Sauvignon but with depth and a creamy side.
- Rully 1er Cru Rabource, D. Belleville, Burgundy, France, 2006** **£45.00**  
Rully is known for its high definition white wines. Here a rich, tangy, faintly salty pine and lemon start is followed by the very smooth feel of a nicely made Chardonnay. Fresh throughout with a nutty, brioche twist.

# Wine List

## Red Wines

	<b>Glass</b> <b>175ml</b>	<b>Carafe</b> <b>500ml</b>	<b>Bottle</b> <b>750ml</b>
<b>Madrigale Rosso, Colline Teatine, Abruzzo, Italy, 2008</b>	<b>£3.50</b>	<b>£9.80</b>	<b>£14.00</b>
The style of wine is meant to be easy-drinking and moreish with aromas of red berries and bags of fruit.			
<b>Mas Montel, Petite Syrah, France, 2007</b>	<b>£4.30</b>	<b>£11.90</b>	<b>£17.00</b>
Dark ruby-red, pleasant nose of red and black fruits, hint of warm tar (classic Syrah note) and gentle spicy finish.			
<b>Gran Sasso, Sangiovese, Italy, 2008</b>	<b>£4.40</b>	<b>£12.20</b>	<b>£17.50</b>
Dry with lots of red fruits and a black cherry character. With juicy tannins on the finish this is a fine example of Italy's most noble grape.			
<b>Clos du Pere Clement, Merlot, France, 2007</b>	<b>£4.50</b>	<b>£12.60</b>	<b>£18.00</b>
Dark ruby-red, pleasant and balanced with complex liquorice and ripe red fruit aromas and a long velvety finish.			
<b>Chamonix Rouge, South Africa, 2006</b>	<b>£4.80</b>	<b>£13.50</b>	<b>£19.00</b>
A wonderful expression of cool climate, old world style winemaking. A blend of cabernet and merlot and lightly wooded, in the classic, claret mould.			
<b>Chateau la Dournie, St Chinian, France, 2007</b>	<b>£4.90</b>	<b>£13.70</b>	<b>£19.50</b>
A fine perfumed Syrah character on the nose. Then blackberry, black olive and mediterranean herb flavours. Delicious on its own or with game.			
<b>Domaine Manoir du Carra, Beaujolais Villages, France, 2007</b>			<b>£21.50</b>
Made from old vine fruit and bottled unfiltered this has plenty of depth. Pure cherry and a touch of spice and minerals. Classic Gamay character.			
<b>St Cosme, Cotes du Rhone, France, 2007</b>			<b>£22.00</b>
A deeply concentrated red from vineyards facing Chateauneuf du Pape. 100% Syrah, rich and round peaty flavours of blackcurrant and wild herbs.			
<b>La Bousolle, Pinot Noir, France, 2007</b>			<b>£22.00</b>
Pinot Noir, the most noble of red grapes from the country heart of France. The fruit is lively with a refreshing note of acidity.			
<b>Fescenino, Ribera del Duero, Spain, 2007</b>			<b>£23.00</b>
Lovely bouquet of cedar, violets, leather and blackberry. A layered, mouth filling wine with exceptional depth and length.			
<b>Chateau de Fontenille, Bordeaux, France, 2005</b>			<b>£23.00</b>
The sleek and fine palate offers a pure, linear and fresh fruit style with a cool finish. Good all rounder this.			
<b>Bodegas del Medievo, Crianza Rioja, Spain, 2007</b>			<b>£25.00</b>
Full flavoured but elegant with dominant fruits of wild red, black and blue berries combined with balsamic, cedar wood and well polished soft tannins.			

- Moulin-a-Vent, Dom Gay-Coperet, Beaujolais, France, 2006** **£27.00**  
 Normally the most robust of the cru Beaujolais this old vines Gamay offers an intense ruby colour, with primary aromas of fruit and wild rose. Fresh and captivating minerality make this an ideal accompaniment for pork.
- St Nicolas de Bourgueil, Dom du Fondis, France, 2008** **£27.50**  
 Elegant, smooth, ripe red berries. Expressive strawberries aromas, mushroom and red pepper flavour. Soft tannin finish. A true expression of a Loire Valley Cabernet Franc.
- Waipara Springs, Pinot Noir, New Zealand, 2005** **£28.00**  
 Coffee and blackcurrant aromas leading to cherries, dark chocolate and pepper.
- El Gordito, Calatayud, Spain, 2007** **£28.00**  
 From very old Garnacha and younger Syrah and Tempranillo. Blackberries, spices and hints of toasty oak. A fruit driven wine with length and drinkability.
- Cal Pla, Priorat, Spain, 2005** **£29.00**  
 From the impressive terraces of Garnacha vines on the Mediterranean slopes to the south of Barcelona. Superb concentration, refreshing acidity.
- Jean Marc Millot, Cotes de Nuits, France, 2007** **£35.00**  
 A walled vineyard south of Nuits Saint Georges; red apple and bramble jelly fruit with a strong backbone to compliment rich meats and smelly cheeses.
- Chateau Lamothe Cissac, Haut Medoc, France, 2003** **£40.00**  
 A stone's throw down from Chateau Cissac, this benefits from the same 'terroir' and climate; cassis fruit and a lovely buttered brown toast and spice finish. This 'Vielles Vines' Cuvee is only made in exceptional years.
- The Chocolate Block, South Africa, 2007** **£42.00**  
 Big meaty, smokey, new leather, earthy, dried lychee, rooty aromas. Spicy, orange peel, black raspberry, tobacco, liquorice, bacon, resin, sausage and chocolate flavours. That's what we call complexity.
- Sarget de Gruaud-Larose, Saint-Julien, France, 1997** **£55.00**  
 The second wine of the famous second growth Gruaud-Larose contains all the Bordeaux grape varieties but majors on Cabernet Sauvignon and Merlot. Really attractive wine with a nice degree of maturity and smoked herbs, olive and plummy-earthly black fruits on the nose.

# Wine List

## Rose, Sparkling and Sweet Wines

<b>Rose</b>	<b>Glass</b>	<b>Carafe</b>	<b>Bottle</b>
	<b>175ml</b>	<b>500ml</b>	<b>750ml</b>
<b>Bergerie de la Bastide, France, 2008</b>	<b>£3.80</b>	<b>£10.50</b>	<b>£15.00</b>
Round and soft this wine has a perfect balance between the rich aromas of fruits and a light acidity which gives a long lasting finish.			
<b>Domaine du Fraisse, Faugeres, France, 2008</b>	<b>£4.80</b>	<b>£13.50</b>	<b>£19.00</b>
A pretty domaine with an ultra fresh and clean acidity. Attractive and refreshing, with soft, strawberry fruit style.			
<b>Tour des Gendres, Bergerac, France, 2008</b>	<b>£5.00</b>	<b>£14.00</b>	<b>£20.00</b>
Very dark pink in colour it conveys a nose of candied fruits with an equally juicy palate brimming with cassis and strawberry fruit flavours.			
<b>Sparkling</b>	<b>125ml</b>		<b>750ml</b>
<b>Prosecco di Valdobbiadene, Italy</b>	<b>£4.40</b>		<b>£23.00</b>
Very distinctive classic Prosecco aroma of fresh-cut pear, nicely textured and refreshing. Lovely stuff.			
<b>Dom R de La Grange, Brut Cuvee Signee, France</b>	<b>£5.30</b>		<b>£28.00</b>
Made in the same way as a Champagne from Chardonnay grapes by a small family grower. Elegant, complex with fine bubbles.			
<b>Dom Fabrice Gasnier, Brut Rose Cuvee Cravantine, France</b>	<b>£32.00</b>		
Like a fine Brut Rose Champagne, made from cabernet Franc grapes. Fresh and delicate red berry fruits aromas. Certified Organic.			
<b>Brochet Hervieux, Champagne, France</b>	<b>£7.95</b>		<b>£42.00</b>
From the 1er Cru village of Ecueil, near Reims, where there is more pinot noir than chardonnay (80:20) for this wine, rich and intense.			
<b>Perrier Jouet, Champagne, France</b>			<b>£60.00</b>
From Epernay in Champagne. Famous for its elegance and dry style.			
<b>Sweet</b>	<b>125ml</b>		<b>Bottle</b>
<b>Domaine Fontanel, Rivesaltes, France, 1998</b>	<b>£5.10</b>		<b>£27.00</b>
Heady and rich and sun drenched and utterly rewarding in a sun-baked raisin way. Really delicious and fabulous value. (75cl bottle)			
<b>Les Clos de Paulilles, Banyuls, France, 2007</b>	<b>£5.70</b>		<b>£22.00</b>
Great with cheese, good with light chocolate desserts, fruit pastries and savoury dishes such as rabbit, hare or venison braised with a chocolate sauce. (50cl Bottle)			