

# Wine List

## Recommended Wines

White

**2008 Louis Latour, Ardèche Chardonnay France £4.10/£17.50**

A fresh pale lemon colour, with a full round fresh fruity aroma of citrus and lemon fruits. The palate is light and elegant with balancing acidity and a clean finish.

**2010 Sauvignon Blanc, Anakena Estate Chile £3.95/£9.50/£16.50**

Crisp Sauvignon Blanc from Chile's Central Valley, infused with notes of white peach, pineapple and citrus. Fresh on the palate, with a pleasant finish, it's delicious with chicken and light bites.

Red

**2009 Louis Latour, Domaine de Valmoissine France £4.50/£18.50**

Valmoissine is a high quality Pinot Noir grown in vineyards around the Cote du Verdon region. This wine has a lovely plum and blackcurrant nose. It is soft and silky with purity of ripe plums and rich spice, fresh and supple with elegant tannins.

**2010 Cabernet Sauvignon, Anakena Estate Chile £3.95/£9.50/£16.50**

Easy drinking Chilean Cabernet Sauvignon, intense purple colour with delicate notes of cherry, plums and spices. Soft and well balanced.

## Champagne and Sparkling Wines

**NV Champagne Perrier Jouët France £54**

Established in 1811 by Pierre Nicolas-Marie Perrier, Perrier Jouët's Champagne is presented in the iconic art nouveau *Flower Bottle*. With attractive citrus, lemon, cream and toasty notes, it's also delicious.

**NV Champagne Maison Trouillard France £7.50/£43**

Chardonnay, Pinot Noir and Pinot Meunier have all been blended to create this grower Champagne from Maison Trouillard, with its moreish notes of lemon and brioche. The Trouillard family has been producing in the region since 1896, when Lucien produced his first vintage.

**NV Prosecco, Casa Vinicola Zonin Italy £5/£25**

The Classic Italian sparkling wine. Bright, straw yellow, with a sprightly mousse, it has intense pear drop and citrus flavours, and just a hint of wisteria.

## White Wine – France

**2010 Claude Val Blanc, Domaine Paul Mas France £16.95**  
Fruity, citrusy and well balanced white from Southern France, made with a blend of no less than 6 grape varieties: Grenache Blanc, Chenin Blanc, Mauzac, Chasan, Vermentino and Sauvignon Blanc.

**2008 Jacques-Yves Blanc Sec, Vignobles Producta Bordeaux £19.50**  
Crisp Sauvignon from a forward looking Bordeaux producer which has great finesse. Nice as an apéritif, and as a partner to seafood or lighter meals.

**2009 Picpoul de Pinet, La Griffe Mont Tauch Languedoc £21.50**  
Lovely Picpoul de Pinet from Mont Tauch, one of southern France's leading producers, based in the Languedoc's dramatic landscape of steep sided hills and Cathar castles. Crisp, with lemon, herbs and floral notes.

**2009 Mâcon-Villages, Maison Duvergey-Taboureau Burgundy £27**  
Well made Mâcon combining elegant ripe stone fruit with minerality and that touch of sweet honey which makes wine from the Mâconnais - at the southern end of Burgundy - so drinkable.

**2009 Chablis, Maison Duvergey-Taboureau Burgundy £29**  
Light gold in colour; complex nose with aromas of pear, citrus and acacia. Crisp, but well rounded on the palate, with zesty fruit and beautiful minerality.

**2009 Sancerre, Domaine des Cottreaux Loire £34**  
Situating in Verdigny in the northern part of the region, this tiny family-run Domaine is owned by Jean-Marie Reverdy, one of the area's leading winemakers, whose 15 hectares have spectacular views over the picturesque town of Sancerre. Dry and herbaceous, it has lots of lime and gooseberry fruit, and a subtle flinty edge.

**2008 Meursault, Maison Duvergey-Taboureau Burgundy £45**  
Hand harvested grapes were fermented in traditional Burgundian oak casks to make this Meursault with its very distinct aromas of vanilla, toasted bread, walnut, vanilla and ripe citrus fruit, which all carry through and linger beautifully on the palate. Superb white Burgundy.

## White Wine – Rest of the World

**2010 Stoney Vale Semillon Chardonnay**

**South East Australia £15.95**

Made in the signature style of South East Australia, Stoney Vale is a light to medium bodied Semillon Chardonnay blend with ripe melon and apple fruit on the palate, and hints of oak.

**2010 Single Vineyard Viognier, Anakena Estate**

**Chile £19.50**

From vineyards in the Rapel Valley, in the foothills of the Andes, this award-winning Viognier is quite full bodied for a white wine, with intense flavours of apricot and peach.

**2009 Pinot Grigio IGT, Zonin**

**Italy £19.50**

Pinot Grigio from low yielding vines, which produce fruit with oodles of flavour. Not too high in alcohol, crisp, mouth-watering acidity, and a good finish.

**2010 Cliff Edge Sauvignon Blanc, Wairau Valley**

**New Zealand £21**

With its lifted tropical fruit and green pepper flavours, Marlborough region Sauvignon Blanc like this has become a classic wine style, and is equally good as an apéritif as it is with food. The Falcon which features on the label of the Cliff Edge Sauvignon was re-established in the Wairau Valley in 2005.

**2010 Grüner Veltliner, Weingut Markus Huber**

**Austria £27**

Markus Huber started making wines in Austria's Traisental Valley when he was just 23, following in the footsteps of five previous generations of his family. His pure Grüner Veltliner has clean, green apple fruit, combined with typical Grüner spiciness.

**2009 Saar Riesling, Van Volxem, Saar**

**Germany £29**

Roman Niewodniczanski, the seven foot tall scion of the Bitbürger brewing family, bought the ailing Van Volxem estate in the Saar valley in 1999, and has restored the property to more than its former health and fame. The style of this stunning wine harks back to the old traditions of the 19th century: lots of pure, ripe through cut through with an intense, smoky minerality.

## Red Wine – France

**2010 Claude Val Fruité Rouge, Domaine Paul Mas France £16.95**

A blend of Grenache, Carignan, Syrah and Merlot grown in the Hérault Hills of the Languedoc. With ripe dark fruit and lifted raspberry notes, but also good structure, it strikes a nice balance between Old and New World Styles.

**2009 Côtes du Rhône Cuvée Réserve, La Coterie Rhône Valley £18.50**

Nicely structured Côtes du Rhône, with supple tannins, lots of red berry fruit, and a good finish. Vignoble La Coterie have won numerous awards in recent years at both the Decanter World Wine Awards and the International Wine Challenge.

**2009 Jacques Yves Bordeaux Merlot, Vignobles Producta Bordeaux £19.50**

Mainly but not exclusively Merlot in the blend, one third of which is aged in oak casks for five months. Deep ruby red in colour, it has aromas of red berries and spices on the nose, and on the palate this wine bears all the finesse of Merlot, with a well balanced finish

**2009 Beaujolais-Villages, Duvergey-Taboureau Beaujolais £21.50**

Rigorous selection of the best quality grapes in the vineyard combined with Beaujolais' unique winemaking process have created this soft, utterly charming red from Maison Duvergey Taboureau, with its silky, raspberry fruit.

**2008 Gigondas, Les Dentelles de Cézanne Rhône Valley £27**

From vineyards on the foothills of Mont Ventoux, this is a blend of the Southern French grapes Grenache, Syrah, Mourvèdre and Cinsault. Dark purple, it's bursting with notes of warm climate fruit, strawberries, raspberries, blackberries, spices and leather.

**2007 Château Lagrange, AC Lussac St Emilion Bordeaux £29**

With 20 days maceration, followed by ageing in French oak barrels, this ruby red St. Emilion has a rich nose, with hints of spice and coffee. Structured and well balanced, it's perfect with red meat and mature cheeses.

**2004 Château Puy Castéra, Cru Bourgeois Haut Médoc Bordeaux £36**

Predominantly Cabernet Sauvignon in the blend, which has been aged in new oak for 12 months, this is archetypal 'Left Bank' Bordeaux with notes of vanilla, cedar wood, cigar box, pepper and spice.

**2008 Châteauneuf-du-Pape, La Volonté des Papes Rhône Valley £38**

Classic red wine from the most famous and best *terroir* in the Southern Rhône, Châteauneuf *La Volonté* is full bodied and laced with spice and dark berry aromas. Rich, supple and well balanced, it's the classic accompaniment to game, beef, lamb and barbequed meat.

## Red Wine – Rest of the World

**2010 Stoney Vale Shiraz Cabernet** **South East Australia** **£15.95**

A South East Australian red blend of Shiraz and Cabernet Sauvignon grapes; medium bodied, with a soft brambly nose, rich black fruit and oak on the palate, and a hint of spice.

**2010 Merlot, Anakena Estate** **Chile** **£16.50**

Easy drinking, unoaked ruby red Merlot with lifted strawberry and blackberry aromas. Rich and smooth, rounded tannins and a pleasant finish.

**2008 Montepulciano d'Abruzzo DOC, Zonin** **Italy** **£19.50**

Made from Montepulciano grapes grown in the hilly Abruzzo region, this is dry, tarry with hint of leather, and lots of cherry fruit. Nicely balanced; the quintessential Italian red.

**2008 Barossa Valley Shiraz, Rosedale Estate** **Australia** **£19.50**

With a continental climate and a variety of soil types from deep sand to clay, loam and granite, Shiraz grapes love the Barossa. The Rosedale Estate Shiraz, which spends 4 months ageing in French oak, has intense dark cherry fruit on the palate, with hints of coffee and peppery spice. Great with robust roasts and hard cheeses.

**2009 Malbec, Pascual Toso Estate** **Argentina** **£21.50**

From one of the most prestigious wineries in Argentina, occupying 400 hectares in the Mendoza River Highlands, the Toso Estate Malbec is full bodied and rich, with blackberry fruit and liquorice coupled with smoky accents of vanilla and lingering oak.

**2006 Rioja Crianza, Fernandez de Piérola** **Spain** **£27**

100% Tempranillo, aged 18 months in French and American oak, this is an elegant, rich red, infused with fruits of the forest, vanilla and smoky bacon notes. Powerful, long finish; Rioja with real personality.

**2005 Masarej Barbera d'Asti, Castello del Poggio** **Italy** **£29**

From the mediaeval stronghold of Castello del Poggio, which dominates the surrounding hills of Monferrato in central Piemonte, the Masarej is made from 100% Barbera grapes aged for a year in small oak barrels. It has ripe fruit coupled with intriguing hints of spice, and fantastic structure, elegance and length.

## Rosé Wine

**2010 Claude Val Rosé, Domaine Paul Mas, France £16.95**

Pretty, mouth-watering pink with notes of cherry and toffee, made from a blend of 7 Southern French grape varieties grown in the Languedoc sub-regions of Limoux and Pézenas.

**2010 Malbec Rosé, Pascual Toso Estate Argentina £21.50**

Made with grapes from Argentina's Barrancas, Maipu and Mendoza regions, this is a fuller bodied and flavoured rosé than most. Very aromatic, with white plums and ripe morello cherries, it's intense, refreshing, and a great rosé to have with food.

## Pudding Wine

**NV Muscat de Beauges-de-Venise, La Coterie (37.5cl) France £19.50**

Award winning Muscat de Beauges-de-Venise, made from 100% Muscat à Petits Grains ; as sweet as you'd expect, but also surprisingly delicate. The perfect end to a meal.

## Drinks Menu

### Spirits 2.5cl

#### Whisky

Glenmorangie 10yrs	40%	vol	£3.10
Talisker 10yrs	45.8%	vol	£3.10
Jura 10yrs	40%	vol	£2.60
Laphroaig 10yrs	40%	vol	£2.50
Famous Grouse	40%	vol	£2.10
Whyte and Mackay	40%	vol	£3.10
Jack Daniels	40%	vol	£2.10
Bushmills Original	40%	vol	£2.10

#### Gin

Gordon's	37.5%	vol	£2.10
Bombay sapphire	40%	vol	£2.60
Hendricks	41.4%	vol	£2.60

#### Tequila

Jose cuervo especial	38%	vol	£2.10
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#### Vodka

Russian standard	37.5%	vol	£2.10
Absolut	40%	vol	£2.10

#### Rum

Bacardi	37.5%	vol	£2.10
Pamparo	40%	vol	£2.10

#### Brandy

Remy Martin V.S.O.P	40%	vol	£3.35
Courvoisier V.S	40%	vol	£3.10
Calvados	40%	vol	£2.60

### Vermouth/Aperitifs 5cl

Martini Dry	15%	vol	£2.10
Cinzano	15%	vol	£2.10
Martini rosso	15%	vol	£2.10
Dubonnet	14.8%	vol	£2.10
Campari	25%	vol	£2.60
Pimms	25%	vol	£2.60
Pimms with lemonade			£4.10
Kir			£4.60

**Sherry (Glass 7.5cl)**

Fino Tio pepe	15%	vol	£2.60
Amontillado Harveys	17.5%	vol	£2.60
Bristol cream Harveys	17.5%	vol	£2.60

**Port (Glass 7.5cl)**

Dows ruby	19%	vol	£2.60
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**Liqueurs 5cl**

Bailey	17%	vol	£3.10
Cointreau	40%	vol	£3.10
Crème de Cassis	17%	vol	£3.10
Drambuie	40%	vol	£3.10
Grand Marnier	40%	vol	£3.10
Kahlua	20%	vol	£3.10
Tia maria	20%	vol	£3.10
Glavya	35%	vol	£3.10
Khummel	39%	vol	£3.10
Southern Comfort	35%	vol	£3.10
Apricot Brandy	24%	vol	£3.10

**Beers**

London Pride	4.7%	vol	£3.60
Landlord	4.1%	vol	£3.60
Leffe	6.6%	vol	£3.60
Stella Artois	5.0%	vol	£3.10
Beck's	5.0%	vol	£3.10
Carlsberg	3.8%	vol	£3.10
Strongbow	5.3%	vol	£3.10
Guinness	4.2%	vol	£3.10

**Soft Drinks**

Mineral water (Still/Sparkling)	£1.00	glass
Mineral water (Still/Sparkling)	£3.25	bottle
Fresh Fruit Juice (Orange/Apple/Pine apple/Grapefruit)	£2.10	
Tomato juice	£2.10	
Coke	£2.10	
Diet Coke	£2.10	
Mixers (Tonic water/Lemonade/Soda/Ginger ale/Bitter lemon)	£1.55	
Ginger beer	£1.55	