

Wine List

Recommended Wines

Louis Latour, Ardèche, Chardonnay

£3.95 / £15.95

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.

Louis Latour, Domaine de Valmoisine, Pinot Noir

£3.95 / £15.95

Champagne and Sparkling Wines

Veuve Cliquot, NV

£45 / £25 Half / £14 quarter

Lingering fruity flavours of apple and pear on the palate create a fresh, harmonious and lively Champagne. A stunning non vintage with great body and roundness, it never disappoints.

Leclerc Mono Cru

£21 Half / £35

38% pinot noir, 37% meunier, 25% chardonnay – the mono cru is an exclusive cuvée from Leclerc Briant where due to the excellent potential of the grapes in 3 of their premier cru areas they make a cuvée specifically from that plot

Varichon & Clerc Blanc De Blanc Brut

£6.50 / £18

A delicious and engaging wine which is pale in colour with delicate bubbles and a bouquet of flowers with herbal and mineral elements. Very elegant, stylish and refreshing with classic bottle aged flavours of toasted bread, vanilla and spices lingering on the finish.

White Wine

French White

Loire

Muscadet de Serve et Maine sur Lie, Chateau des Montys 2006 **£18**

A dry crisp white wine, slightly acidic but with a good balance of fruit. The classic accompaniment to shellfish especially oysters.

Pouilly-Fumé, Les Charmes Domaine Chatelain 2005 **£22**

Characteristically Sauvignon wine, with gunflint, delicate flavours and some wood tannins. Accompaniment to fish dishes particularly with strong sauces.

Henri Bourgeois, Sancerre 2006 **£24**

This fruity wine with delicate and floral fragrances possesses excellent balance, invigorating freshness and delightful persistence. Accompanies shellfish and fish dishes, excellent aperitif.

Burgundy

Domaine Millet, Petite Chablis 2006 **£19.50**

A pure concentrated unoaked Chablis from a producer that believes in an uninterventionist approach. A mix of pears and lemons and a delicate mineral quality that adds great depth. Aperitif and accompanies fish, shellfish and salads.

William Fevre, Chablis 2006 **£11.50 Half / £22**

The epitome of village Chablis: crisp but not austere, fresh yet ripe. Perfect accompaniment to all types of fish shellfish and seafood dishes.

Baronne du Chatelard, Pouilly-Fuissé **£24**

Traditional but with a few modern twist and the wine is pure Chardonnay. 60% is matured in new oak barrels with the balance in stainless steel which controls the oak flavour. It is a rich, expressive wine and has a seductive aroma of citrus fruits and a hint of oak.

Vincent Girardine Rully 1er Cru Les Cloux 2006 **£28**

Tradition and quality are the keystones of Girardins' philosophy, coupled with respect for the Terroir and always with the aim of producing premium wines. The 2006 vintage is a rich and intensely fruited wine with fine balancing acidity and crisp finish.

Domaine Michelot, Meursault 2005 **£36**

To wine lovers all over the world it is inconceivable to think of Meursault without thinking of Bernard Michelot. His wines are textbook versions of the appellation. They are powerful, buttery and rich but age worthy too.

Italian White

Gavi, Balbi Soprani 2007

£16.95

This fashionable Italian dry white wine is made from the Cortese grape from Piedmont. Fruity and aromatic with mineral notes and a tangy citrus finish.

Spanish White

El Coto Blanco 2007

£3.95 / £15.95

100% Viura. Pale white gold with a fruity, fresh apple nose. Very aromatic with notes of anise and spice. Nice, round mouth feel with apple and ripe pear flavours and good persistence on the finish.

Australian White

Crystal Brook, Chardonnay 2007

£3.95 / £15.95

This easy drinking wine has a refreshing fruit driven style, showing rich aromas of pineapple and melon. The palate is creamy, smooth and full of tropical fruit flavours, which linger on the after-taste.

Chilean White

Miguel Torres, Santa Digna, Sauvignon Blanc, Reserve 2007

£3.95 / £15.95

One of Chile's most consistent quality Sauvignons of the past 10 years. Made in a bright clean style, with classical Chilean Sauvignon fruit, pink grapefruit, grassy tea notes and lots of citric punch to give a lively, mouthwatering finish.

Red Wine

French

Burgundy

Traslepu, Cote Du Rhone 2003 **£19.50**

Plummy fruit, good tannins support the complexity of this wine. Excellent example of Cote Du Rhone.

Chateau du Chatelard, Fleurie Les Vieux Grantis 2007 **£23.50**

From a special parcel of old vines, delicious ample lush Cru Beaujolais from one of the village's foremost producers.

Cote Du Rhone

E Guigal, Gigondas 2003 **£26**

Powerful nose dominated by red berries and delicate oak aromas. On the palate a full bodied wine with round and supple tannins.

E Guigal St Joseph 2003 **£34**

Aromas of spices, red berries and delicate oak. On the palate round soft tannins. Overall a good balance between scarcely perceptible acidity and tannins which add ageing potential and softened by long ageing in oak.

Bordeaux

Baron Philippe de Rothschild, Claret 2006 **£3.95 / £15.95**

The expert winemaking team of Baron Philippe de Rothschild, masters of the art of assemblage, have used their unrivalled skill to create a vintage AC Bordeaux wine for everyday drinking. The wine is soft, fruity and lively due to the high proportion of Merlot.

Chateau Cluzan 2005 **£14 Half / £22.50**

A small property of 25 hectares overlooking the Garonne Valley. This award winning wine offers a fruity velvety balance is a classic bordeaux/claret.

Chateau LaLande Cru Bourgeois Listrac 2001 **£26**

A Smooth well developed Bordeaux red. Rich dark colour, refined bouquet excellent well balanced taste with complex fruit and lingering finish.

Chateau Segonnes Margaux 2003 **£37**

The sister property of the famed Chateau Lascombes, Segonnes offers all the supple, elegant fruit of a typical Margaux wine.

Italian Red

Colle Secco Montepulciano D'Abruzzo DOC

£19.50

Ruby red with purplish highlights, bouquet of ripe red fruit, liquorice, cloves and cocoa spicy nuances. Full-bodied, with good structure and sweet tannins, well-balanced with good length.

Spanish Red

El Coto, Crianza 2004

£12.50 Half / 19.50

Ruby-red colour. Fresh fruit and liquorice aromas typical of Tempranillo. Silky, velvety, with a good aromatic intensity throughout.

Coto De Imaz, Gran Reserva Rioja 2004

£21.50

Deep, dark red color with brick highlights. Spicy nose with notes of vanilla and red fruits. Smooth, elegant and long on the palate. Very balanced, with toasty, spiced fruit in the finish.

Australia Red

Crystal Brook, Shiraz 2007

£3.95 / £15.95

A warm fruity wine for which Australian shiraz has become famous. Revealing layers of spicy white pepper and berry flavours, its finish is smooth and lingering.

Beresford Cabernet Sauvignon, Maclaren Vale 2005

£4.50 / £19.50

Smooth and complex full bodied wine with good length. A wine to complement all types of meat dishes.

Chilean Red

Miguel Torres, Santa Digna Merlot 2003

£4.25 / £16.95

A Merlot with great aromatic intensity, plum and blackberry jam mixed with spicy hints of vanilla and liquorice. A very attractive and elegant palate and a long aftertaste with lingering spices.

Argentinean Red

Alta Vista, Grande Reserve Malbec, Mendoza 2005

£18

Structured Malbec, with lots of graphite and loam layered within the blackberry and black currant fruit. Thick but ripe, with chocolate and espresso notes framing the finish. Nice mineral hint too.

Rosé Wine

Marques del Turia, Rosé 2007 – Spain

£3.25 / £14

Lovely red summer fruit flavours balanced with light acidity.

Terra Sana, Organic Rosé 2007, France

£4 / £16

Hand selected organic grapes from the south-west of France.

Delicious flavours of ripe strawberries and raspberries. Perfect light drinking.

Sweet Wine

Muscat Beaumes de Venise, Domaine de Coyeux

£15 Half

A classic perfectly balanced dessert wine, fresh and delicious scents combined with a good balance to create a complex finish.