



## Wine List

### House Wines

**175ml-£4.30 250ml- £6.10 Bottle £16.75**

(w) Pinot Grigio Malandrino, Italy

(w) Sauvignon Blanc La Tierra, Chile

(w) Chemin des Dames Demi Sec, France

**Rose** White Zinfandel Blushmore, Italy

**Rose** Pinot Grigio Torre Alta, Italy

(r) Merlot La Tierra, Chile

(r) Tempranillo Marques Del Postulado

(r) Malbec Santa Ana, Argentina

### White Wines By The Bottle

Sauv Blanc Fernlands, New Zealand **£22.50**

Chenin Blanc Bantry Bay, SA **£17.50**

Chardonnay Big Bombora, Australia **£17.50**

### Red Wines By The Bottle

Shiraz Big Bombora, Australia **£17.50**

Rioja Reserva 2013 Vina Eguía, Spain **£22.50**

Pinot Noir St. Desir, France **£19.50**

### Fine Wines By the Bottle, from Yapp Bros, Mere. Wine Merchant of the Year 2017

#### White Wines

**Muscadet de Sèvre et Maine sur Lie 2015 £20.00**

This bone dry Muscadet, is a zesty, palate-tingling wine makes a bracing aperitif, and goes down a treat with oysters, mussels and other 'fruits de mer'."

**Menetou Salon 2015/16 - £29.50**

This is a juicy, ripe French Sauvignon from the Loire. It shows a bountiful tropical fruit bouquet and sensuous, silk-textured palate with appealing citrus notes and an elegant, dry finish."

**Sancerre Les Perriers 2016 - £31.50**

Pure Sauvignon Blanc, with a classic elderflower bouquet and a lean, zesty palate. It is widely regarded as being a reference point for the appellation, and the first choice for many Michelin-starred restaurants.

**Chablis 2014 £32.50**

A fresh, versatile, mid-weight Chablis. Made from pure Chardonnay, it has green apple aromas and a fruit-laden palate underscored by a nervy minerality.

**Pouilly-Fuisse 'Minéralys' 2015 - £45.00**

Pouilly-Fuisse is quite rightly seen as producing some of the best value Chardonnay in Burgundy. This example, from Domaine de Roncevaux, provides textbook notes of white peaches, backed by buttered brioche on the palate."

#### Red Wines

**Crozes Hermitage 'Equinoxe' 2016 - £30.00**

Made from the Syrah grape. Crammed with dark, hedgerow-fruit scents and flavours offset by supple tannins, this wine makes an ideal partner to red meat dishes or flavoursome, hard cheeses.

**Saint Joseph 'Offerus' 2014 - £37.50**

The Chave family have been making wine since 1481, so they now know a thing or two about winemaking! It has a bouquet of dark berries and cherries and a mid-weight plummy palate with hints of pepper and spice"

**Lalande de Pomerol: La Chenade 2014 - £47.50**

Made from the traditional blend of 80% Merlot and 20% Cabernet Franc, this red has developed to reveal the classic claret nose of pencil-shavings and graphite, with elegant flavours of black-berry and blackcurrant

**Gigondas Pascal Freres 2011 - £35.00**

Textbook 'cigar box and spice' Gigondas aromas with a palate of warm, autumnal fruit, and a soft rounded finish. This Grenache-based Southern-Rhône blend is a terrific food wine with grilled red meat, stews and braises.

**Châteauneuf-du-Pape 'Pere Caboché' 2014 - £42.50**

Always regarded as a hedonistic and sensual offering. Medium-bodied, charming, elegant and upfront, with traditional notes of garrigue, earth, black cherries and roasted herbs. Meat and cheese would be apposite partners"

#### Champagnes & Prosecco

Champagne Grande Réserve, France NV **£35.00** Moët et Chandon NV **£50.00**

Laurent Perrier France NV **£50.00** Dom Pérignon 2006 Vintage **£175.00**

Prosecco Fontessa, Italy **£5.00 (125ml Glass)** **£24.50** Rose Prosecco **£5.00 (125ml Glass)** **£24.50**

**Dessert Wine** Orange Muscat and Flora Australia **£5.00 - 125ml Glass** **£17.50 Bottle**



