

WHITE

1. **Cintila**, Portugal (2016) 12ABV £4.50 £6.10 £17.50
International Wine & Spirits Competition 2017
Portugese Wine Maker of the Year
Intense fruity aromas with hints of sun-ripened peach. Soft on the palate, with good structure and a pleasant, persistent finish.
Delicious with fish, salads and shellfish, also accompanies lightly spiced food well.
2. **Tierra Antica Sauvignon Blanc**, Chile (2016) 12.5ABV £4.95 £6.70 £18.95
An array of mouth-watering citrus aromas that recall grapefruit and limes are underpinned by vibrant herbaceous characters. Bright refreshing acidity and a hint of salty minerality on the long finish. Ideal with fresh oysters, white fish ceviches and salads.
3. **Unoaked Chardonnay**, Australia (2017) 12.5ABV £5.90 £7.80 £21.75
Upfront aromas of white rose, vanillin and toasted nutmeg carry to a soft and fruity palate. A lovely acid line throughout leads to a long and tasty finish.
Enjoy with grilled fish, chicken salad or chilled as an apéritif.
4. **Novita Pinot Grigio**, Italy (2016) 12ABV £5.25 £7.10 £20.95
A vibrant tangy freshness and a hint of spiciness are the hallmarks of good Pinot Grigio and we're delighted that this wine exhibits those qualities. The quaffing drink par excellence.
Chilled as an apéritif or with white meats and fish dishes.
5. **Kronenberg Riesling**, Germany (2015) 9.5ABV £5.40 £7.30 £19.95
The wine is packaged using a special blue bottle which is an old, traditional, Nahe colour. The wine itself is fruity, fresh and elegant with aromas reminiscent of summer flowers.
This is a wonderful wine to accompany fish in a delicate sauce or a pork dish.
6. **Michele Chiarlo Gavi 'Palas'**, Italy (2016) 12ABV £6.50 £9.20 £26.50
Bright and modern, this is a floral and fruity Gavi showcasing appealing aromas of exotic fruits and white peach. It is harmonious and refreshing on the palate with a pleasing roundness and an elegant finish.
This is a great match for grilled king prawns with a honey and lemon dressing; salmon and vegetable tempura.
7. **Tuatara Bay Sauvignon Blanc**, New Zealand (2016) 13ABV £6.50 £9.20 £26.50
A dry, light bodied crisp wine with gooseberry, passion fruit and grassy notes.
Ideal on its own or with light dishes such as chicken or fish salad.
8. **Sancerre Blanc**, France (2017) 13ABV £37.50
Lively mineral tones are complemented by fresh green fruits through to a long and zesty finish.
Classic Sancerre from a top grower.
This Sancerre accompanies Asian inspired cuisine and pairs beautifully with summer salads.

RED

9. **Cintila**, Portugal (2016) 12.5ABV £4.50 £6.10 £17.50
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A rich, raspberry and violet scented wine made from the Castelão grape.
Medium-bodied, with soft tannins and an easy drinking finish.
A versatile red wine which accompanies grilled red meats, meat stews or rich pasta dishes.
10. **Tierra Antica Merlot**, Chile (2017) 13ABV £4.95 £6.70 £18.95
An intense cherry red colour with bright purple hints. Red and black fruit aromas of cherries and blackberries. On the palate the wine displays soft, sweet tannins, balancing acidity and a good structure.
Enjoy this wine with rich flavoursome stews, roasted chicken or chargrilled hamburgers.
11. **Sierra Los Andes Malbec**, Argentina (2016) 13.5ABV £5.90 £7.80 £21.75
Deep, violet red in colour with intense, sweet, spicy aromas combined with rich red fruits and floral hints of violet. On the palate it is soft, velvety, fresh and well balanced.
The perfect partner to chargrilled steaks, roasted red meats, charcuterie and rich vegetable bakes..
12. **Foundstone Shiraz**, Australia (2017) 14.5ABV £5.90 £7.80 £21.75
An expressive Shiraz offering an abundance of ripe blackberry, black cherry and plum fruit along with toasty sweet oak notes. Generous and concentrated, with notes of coffee, vanilla and caramel complement the fruit flavours and create a long, rich satisfying finish. Enjoy with steak or hearty winter stews.
13. **Hugonell, Crianza Rioja**, Spain (2014) 13.5ABV £6.40 £9.10 £25.00
This a beautifully rounded wine – the oak has allowed it to soften a touch and pick up subtle vanilla and spice notes while preserving most of its youthful fruit.
At room temperature to accompany roast meats, game and mature cheese.
14. **Tuatara Bay Pinot Noir**, New Zealand (2014) 13.5ABV £6.60 £9.40 £27.95
Juicy red fruits dominate the palate. Ripe red plums, raspberry and red cherry flavours are balanced with a good acidity and a subtle toasty finish. Enjoy on its own or with charcuterie meats or pheasant stew.
15. **Cotes du Rhone**, France (2015) 14ABV £28.95
An enticing nose of concentrated, ripe red berry fruits, enhanced by subtle notes of black pepper and spice. Supple and rounded on the palate, supported by a delicate tannic structure. Roasted duck fillets with polenta; roasted meats or rich lentil dishes.
16. **Chateau Fayau Bordeaux Rouge**, France (2016) 13ABV £34.45
Marked aromas of crunchy blackcurrant and redcurrant lead to a supple, rounded palate with firm tannins and a pleasant aromatic freshness. Fantastically modern and versatile Bordeaux.
An ideal accompaniment to roasted red meats, steaks and grilled meat dishes.

ROSE

17. **Cintila Rosé**, Portugal (2016) 12.5ABV £4.50 £6.10 £17.50
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A light, fruity rosé with enticing aromas of fresh strawberries and cream complemented by a soft and rounded flavour.
Delicious served chilled as an apéritif, but also with summer salads, grilled fish and lightly cooked seafood.
18. **Cuvée Henri Fabré Rosé**, France (2016) 12.5ABV £5.70 £8.10 £23.50
Pale salmon in colour, this is the quintessential Provence rosé. A refreshingly fruity bouquet leads to delicate white spice and mineral flavours on the palate and an elegant finish.
A wonderfully elegant apéritif, serve with light salads, grilled meats and fresh seafood dishes.
19. **Sunset Point Zinfandel Blush**, Italy (2016) 11ABV £5.40 £7.10 £19.95
Classic red berry and pink grapefruit aromas augmented by hints of black pepper and wild herbs.
A smooth, medium style rosé, its delicate berry flavours have a refreshing citric edge and light peppery spice.
As an apéritif or to accompany lightly flavoured dishes.

BUBBLES

17. **Prosecco Di Conegliano**, Italy 11AB £8.50(200ml)
18. **Sachetto Vini Prosecco Brut Fili**, Italy 12ABV £25.75
19. **Champagne Bernard Remy Brut NV**, France 12ABV £39.50
20. **Champagne Laurent Perrier Brut La Cuvée**, France 12ABV £70.00
21. **Champagne Bollinger, Special Cuvée**, France 12ABV £73.00

DESSERT

22. **Château du Juge Cadillac**, France 13ABV £20.95
Shows great versatility with concentrated apricot, honeycomb and floral aromas, an unctuous palate, oozing with peaches and honey with refreshing acidity.