



## Wine List

**Bottle:**                      **Half:**

### Champagne and Sparkling Wines

1	<b>Bollinger Special Cuvee</b> <i>rich and full-bodied champagne with a heavy spiced apple and honey flavour</i>	<b>£51.00</b>	<b>£27.00</b>
2	<b>Laurent Perrier Rose</b> <i>expressive bouquet of fresh fruit aromas with a melange of berry and cherry flavours</i>	<b>£62.50</b>	
3	<b>Veuve Clicquot Yellow Label</b> <i>well balanced and pleasantly fresh to taste with a remarkable fruity structure</i>	<b>£50.00</b>	<b>£26.00</b>
4	<b>Fluteau Brut (house champagne)</b> <i>pale in colour with floral and citrus notes</i>	<b>£36.00</b>	
5	<b>Jacobs Creek Pinot Noir Chardonnay</b> <i>citrus fruit flavours enhanced with creamy nutty character, soft, crisp and clean</i>	<b>£21.00</b>	
6	<b>Jack Rabbit White Zinfandel</b> <i>a floral and fruity sparkling rose that is bursting with strawberry flavour</i>	<b>£15.00</b>	

### Rosé Wines

7	<b>Jack Rabbit White Zinfandel</b> <i>refreshing with strawberry flavours and delightfully sweet taste</i>	<b>£13.75</b>	
8	<b>Mateus Rosé</b> <i>medium dry well balanced fresh, light and fruity</i>	<b>£15.75</b>	

### Bordeaux

#### White Wines

9	<b>Bordeaux Sauvignon Borie Manoux 2008</b> <i>fresh and fruity dry wine with good acidity</i>	<b>£14.50</b>	
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#### Red Wines

10	<b>Mouton Cadet Rouge Rothschild 2006 / 2007</b> <i>smooth, fresh and elegant with red fruit, black fruit and a good tannic structure</i>	<b>£21.00</b>	<b>£11.50</b>
11	<b>St Emilion Lussac Sichel</b> <i>concentrated red with suave tannins and ripe red fruit flavours</i>	<b>£20.00</b>	
12	<b>Chateau Baret Pessac Leognan 2001/2004</b> <i>ruby in colour with aromas of jammy fruits, good depths and tannins</i>	<b>£27.50</b>	



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### Burgundy

#### White Wines

- |    |  |               |               |
|----|--|---------------|---------------|
| 14 | <b>Macon Lugny “Les Charmes” Cave De Lugny 2008 / 2009</b><br><i>crisp and lively, with flavours of citrus</i>           | <b>£18.50</b> | <b>£10.00</b> |
| 15 | <b>Chablis C. Vienot 2008 / 2009</b><br><i>crisp and clean with hints of apple, citrus fruit and oak</i>                 | <b>£19.50</b> | <b>£10.50</b> |
| 16 | <b>Chablis 1er Cru, Vaillons Moreau 2007 / 2008</b><br><i>rich and dry with aromas of peach, ginger and white pepper</i> | <b>£32.00</b> |               |

#### Red Wines

- |    |   |               |               |
|----|---|---------------|---------------|
| 17 | <b>Fleurie C. Vienot 2008 / 2009</b><br><i>velvety and elegant with aromas of red and black fruit, peach, rose, violet and iris</i> | <b>£19.00</b> | <b>£10.25</b> |
| 18 | <b>Brouilly C. Vienot 2008 / 2009</b><br><i>deep ruby in colour with a bouquet of soft fruits, plum and peach</i>                   | <b>£20.00</b> |               |
| 19 | <b>Macon Rouge Superior Bouchard Aine 2007 / 2008</b><br><i>soft, medium red packed with smooth blackcurrant and blackberry</i>     | <b>£19.00</b> | <b>£10.25</b> |

### Loire Valley

#### White Wines

- |    |  |               |               |
|----|--|---------------|---------------|
| 20 | <b>Sancerre Cave Daniel Ducroux</b><br><i>zingy and upfront with aromas of apple and gooseberry</i>                              | <b>£25.00</b> |               |
| 21 | <b>Pouilly Fume Domaine des Berthiers 2007</b><br><i>dry, silky and lively with a floral and fruity finish of pear and peach</i> | <b>£25.00</b> |               |
| 22 | <b>Muscadet Chateau De La Ragotiere</b><br><i>very dry, with vibrant citrus, melon and herb palette</i>                          | <b>£18.50</b> | <b>£10.00</b> |

### Rhone Valley

#### Red Wines

- |    |   |               |               |
|----|---|---------------|---------------|
| 23 | <b>Cote Du Rhone, Thomas Bassot 2008 / 2009</b><br><i>elegant, spicy, silky soft tannins which develop to a long finish of fresh red fruits</i> | <b>£14.50</b> |               |
| 24 | <b>Crozes Hermitage La Petit Ruche 2006 / 2007</b><br><i>elegant and fresh with red fruits, cherry, blackcurrants and raspberry</i>             | <b>£20.00</b> |               |
| 25 | <b>Chateauneuf Du Pape Reine Jeanne 2007</b><br><i>bold, dark ruby with a complex nose of spices and hints of pear</i>                          | <b>£30.00</b> | <b>£16.00</b> |

### Rhine & Mosel

#### White Wines

- |    |  |               |  |
|----|--|---------------|--|
| 26 | <b>Piesporter Michelsberg</b><br><i>medium wine with a hint of peach and green apple</i> | <b>£13.50</b> |  |
|----|--|---------------|--|



## Wine List

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### Spanish

#### White Wines

- 27      **Marques De Caceres, Rioja**      **£16.00**  
*deceptively dry due to the lovely floral and tropical fruit aromas with  
flavours of stone fruit on the pallet*

#### Red Wines

- 28      **Marques De Caceres, Rioja**      **£20.00**  
*lusciously fresh and fruity with red berries and a hint of cinnamon*

### Italian & Sicilian

#### White Wines

- 29      **Pinot Grigio, Bolla**      **£16.00**  
*dry with ripe peachy fruit flavours and excellent length*
- 30      **Soave Classico Lamberti**      **£21.50**  
*fresh smooth and crisp with intense fruit and mineral undertones*

#### Red Wines

- 31      **Chianti Serristori**      **£16.00**  
*classical with refreshing hints of cherry and liquorice, soft and supple*
- 32      **Valpolicella Classico, Classico Lamberti**      **£21.50**  
*a concentrated off dry wine of nutty aroma, medium body and winter  
berry flavour*

### New World

#### White Wines

- 33      **Aldridge Estate Semillon/Charodonnay 2008, Australia**      **£13.00**  
*citric and peach fruits combining in an easy drinking style*
- 34      **Boshcendal Chenin Blanc, South Africa**      **£12.75**  
*full-bodied wine with aromas of exotic mango and honey*
- 35      **Stoneleigh Marlborough Sauvignon Blanc, New Zealand**      **£17.00**  
*dry and vibrant, with fruity aromas of grapefruit and passionfruit*
- 36      **Oyster Bay Chardonnay, New Zealand**      **£22.00**  
*crisp, dry and zingy with flavours of citrus and subtle oak*
- 37      **Brown Brothers Dry Muscat, Australia**      **£18.00**  
*crisp and dry, with aromas of spicy musk, pineapple and honeydew melon*



## Wine List

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### Red Wines

<b>38</b>	<b>Norte Chico, Merlot, Chile</b> <i>Intense ruby red with aromas of ripe berries and chocolate</i>	<b>£13.00</b>
<b>39</b>	<b>Penfolds Koonunga Hill Shiraz Cabernet Sauvignon 2008, Australia</b> <i>medium with flavours of rhubarb, ripe dark fruits and spicy oak</i>	<b>£19.00</b>
<b>40</b>	<b>Stoneleigh Marloborough Pinot Noir 2008, New Zealand</b> <i>deep ruby with black cherry, raspberry, plum and toasty spice</i>	<b>£19.00</b>
<b>41</b>	<b>Concha Y Toro Reserva Privado, Chile</b> <i>refined blackcurrant sweetness with fragrant smokiness of the oak</i>	<b>£20.00</b>
<b>42</b>	<b>Aldridge Estate Shiraz/ Caberne 2008, Australia</b> <i>ripe plum and cherry fruit with subtle American oak on the palate</i>	<b>£14.00</b>

### Rose Wines

<b>43</b>	<b>False Bay, South Africa</b> <i>delicately spiced and deliciously fruity dry rose</i>	<b>£15.00</b>
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## Dessert Wines

<b>44</b>	<b>Muscat De Beaumes De Venise Ogier, Rhone Valley (50cl)</b> <i>luscious white with a pretty floral fruit, rich grape flavour and balanced finish</i>	<b>£16.00</b>
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## House Wine

<b>White</b>	<b>Bouchard Aine Chardonnay</b> , France <i>delectable with exotic fruit and peach with a hint of oak</i>	<b>£14.25</b>
<b>Red</b>	<b>Bouchard Aine Pinot Noir, France</b> <i>hearty and intense with notes of jammy fruits, spices and herbs</i>	<b>£14.25</b>
	By the Glass	
		125ml <b>£3.75</b>
		250ml <b>£4.95</b>
<b>White</b>	<b>Franschhoek Cellar Sauvignon Blanc, South Africa</b> <i>crisp wine with flavours of pineapple and fig</i>	<b>£13.50</b>
<b>Red</b>	<b>Franschhoek Cellar Merlot, South Africa</b> <i>supple, velvety wine with hints of cherry and plums</i>	<b>£13.50</b>
	By the Glass	
		125ml <b>£3.75</b>
		250ml <b>£4.95</b>

## Mineral Water

<b>Pellegrino Sparkling or Still (750 ml)</b>	<b>£3.00</b>
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