



---

# Wines

---

# Recommended wines by the bottle or glass

---

Here are some wines we particularly recommend for their excellent value for money and easy-to-drink style. The French La Serre wines are lighter bodied with soft elegant varietal character, while the New World wines (Acacia Tree and Paddock) have a bit more flavour and weight.

## Whites

<b>27</b>	<b>Chenin Blanc, Acacia Tree</b>	<b>South Africa</b>	<b>£18.00</b>
	Delicious, ripe citrus and peach flavours with a refreshing crisp finish.		
<b>28</b>	<b>Chardonnay, The Paddock</b>	<b>Australia</b>	<b>£18.50</b>
	Juicy, sun-packed Australian wine with peach and tropical fruit on the nose. The palate keeps up the exotic theme with refreshing peach and pineapple notes with some crisp lemon on the finish.		
<b>17</b>	<b>Pinot Grigio, Il Conto Vecchio</b>	<b>Italy</b>	<b>£19.50</b>
	A real crowd pleaser. A subtle fragrant grape with a touch of lemon citrus flavour.		
<b>19</b>	<b>Sauvignon Blanc, La Serre</b>	<b>South of France</b>	<b>£20.50</b>
	Lovely, fresh, pure varietal character. Soft and lively palate of melon, peach and pear mixed with tangy, lemony notes. Delicious.		

## Rosés

<b>45</b>	<b>Pinot Grigio Blush, Il Conto Vecchio</b>	<b>Italy</b>	<b>£19.00</b>
	Very light pink colour and a touch of sweetness make this a classic Pinot Grigio with a twist. If you want something not too dry and very drinkable, this would be perfect.		
<b>46</b>	<b>Rosé de Syrah, La Serre</b>	<b>South of France</b>	<b>£20.00</b>
	Bursting with ripe fresh strawberry and raspberry fruit flavours. A firm structure and grip from the red Syrah grape helps it go just as well with food as on its own.		

## Reds

<b>58</b>	<b>Barrel Aged Tempranillo, Solarena</b>	<b>Spain</b>	<b>£19.00</b>
	Enticing brambly fruit on the palate gives way to rounded, velvety, vanilla flavours, while the subtle oak adds extra richness, structure and intensity of flavour.		
<b>59</b>	<b>Grenache/Merlot, La Croix</b>	<b>South of France</b>	<b>£19.50</b>
	Dark red fruit flavours and a rustic flavoursome feel with just a hint of spice.		
<b>73</b>	<b>Shiraz, The Paddock</b>	<b>Australia</b>	<b>£20.00</b>
	Rich fruits on the nose, including plums and red berries that carry through onto the palate with a good ripe tannin structure. Friendly and approachable.		
<b>52</b>	<b>Merlot, La Serre</b>	<b>South of France</b>	<b>£20.00</b>
	Soft and smooth, easy-drinking, gentle ripe fruit with plum and blackberry flavours.		

---

The wines above can also be served by the glass

175ml **£4.95**

250ml **£6.95**

---

# Sparkling Wine

---

- |          |  |              |                          |               |
|----------|--|--------------|--------------------------|---------------|
| <b>1</b> | <b>Prosecco Spumante, Azzillo</b>  | <b>Italy</b> |                          | <b>£20.50</b> |
|          | Typical crisp and delicate bubbles. Pale light yellow colour, delicate and complex bouquet with fruity notes that remind of peach, green apple with second notes of acacia and lilac.                    |              |                          |               |
| <b>2</b> | <b>Raboso Rosato Spumante, Azzillo</b>   | <b>Italy</b> |                          | <b>£22.50</b> |
|          | A delicate pink sparkling wine filled with summer fruit aromas. Fresh and lively on the palate, dry, crisp and easy to drink.  |              |                          |               |
| <b>3</b> | <b>Cava Brut Reserva, Torre del Gall</b>   | <b>Spain</b> |                          | <b>£26.50</b> |
|          | Classy Cava from Frexienet, one of the region's top producers. Clean and crisp with apple and citrus notes on the palate. Smooth and well balanced.  |              |                          |               |
| <b>4</b> | <b>Cava Rosé Reserva, Torre del Gall</b>   | <b>Spain</b> |                          | <b>£26.50</b> |
|          | The fun pink version! Bursting with juicy, ripe strawberries; a real crowd-pleaser.  |              |                          |               |
| <b>5</b> | <b>Prosecco, Le Contesse</b>   | <b>Italy</b> | <b>1/4 bottle (20cl)</b> | <b>£6.95</b>  |
|          | Sparkling wine obtained from an exclusive selection of grapes from Treviso plains area. It is a light straw yellow colour with fine bubbles. Fruitful and typical nose. Soft and lightly aromatic taste. |              |                          |               |
| <b>6</b> | <b>Prosecco, Pinot Rosé, Le Contesse</b>   | <b>Italy</b> | <b>1/4 bottle (20cl)</b> | <b>£6.95</b>  |
|          | Fresh and creamy with generous redcurrant notes from the Pinot Noir and citrus fruit flavours from the Chardonnay with a round, soft finish. Enjoy on its own or with tapas and finger food.             |              |                          |               |
-

# Champagne

---

<b>7</b>	<b>DEVAUX Grand Reserve</b>		<b>£45.00</b>
	This is a well-structured Champagne that has a pale yellow, almost clear colour with a fine bead and a classical Pinot Noir aroma showing notes of flowers.		
<b>8</b>	<b>DEVAUX Grand Reserve</b>	1/2 bottle (37.5cl)	<b>£27.50</b>
<b>9</b>	<b>DEVAUX Grand Reserve Rosé</b>		<b>£52.50</b>
	A light pink colour with fine and persistent bead, this Champagne has a nose of strawberries and raspberries. The palate is rich, fine and round with a complex array of aromas, from ripe to candied fruit, hazelnuts and bakery. The finish is long and persistent.		
<b>10</b>	<b>G H MUMM 'Cordon Rouge' Brut</b>		<b>£49.00</b>
	The flagship Champagne from the famous House of Mumm. Vanilla, hazelnut and citrus notes weaving through the rich texture, simply delicious.		
<b>11</b>	<b>G H MUMM 'Cordon Rouge' Brut</b>	1/2 bottle (37.5cl)	<b>£33.50</b>
<b>12</b>	<b>G H MUMM 'Cordon Rosé'</b>		<b>£59.00</b>
	A classic non-vintage Rose Champagne with lovely elegant subtle red fruit flavour, with hints of fresh strawberries		
<b>13</b>	<b>MOËT &amp; CHANDON Brut 'Impérial'</b>		<b>£57.50</b>
	Probably the world's most famous Champagne house. Always elegant and sophisticated.		
<b>14</b>	<b>MOËT &amp; CHANDON Brut 'Impérial'</b>	1/2 bottle (37.5cl)	<b>£35.00</b>
<b>15</b>	<b>BOLLINGER Brut 'Special Cuvée'</b>		<b>£52.50</b>
	Bollinger makes wines of real depth and power.		
<b>16</b>	<b>LAURENT PERRIER Brut Rosé</b>		<b>£75.00</b>
	Essentially a fruity style with aromas of gooseberries, raspberries, cherries and wild strawberries with subtle hints of brioche. Very lively and fresh.		

---

# Crisp, light and fresh whites

---

These light-bodied dry white wines are perfect examples of uncomplicated wine-making, using modern techniques designed to produce refreshing young approachable wines. They tend to come from cooler climate Northern hemisphere countries like France, Italy and Portugal. The emphasis here is on wines with crisp, elegant, subtle, fresh flavours that can be drunk on their own or with salads, seafood, fish, chicken and pasta.

- |  |                             |               |
|--|-----------------------------|---------------|
| <b>17 Pinot Grigio, Il Conto Vecchio</b>   | <b>Italy</b>                | <b>£19.50</b> |
| A real crowd pleaser. A subtle fragrant grape with a touch of lemon citrus flavour.  |                             |               |
| <b>18 Vermentino/Sauvignon Blanc, La Croix</b>   | <b>South of France</b>      | <b>£20.00</b> |
| This blend of 70% Vermentino and 30% Sauvignon Blanc has a lovely fresh aromatic character with savoury notes and a long refreshing finish.  |                             |               |
| <b>19 Sauvignon Blanc, La Serre</b>  | <b>South of France</b>      | <b>£20.50</b> |
| Lovely, fresh, pure varietal character. Soft and lively palate of melon, peach and pear mixed with tangy, lemony notes. Delicious.   |                             |               |
| <b>20 Vinho Verde Branco, Conde Villar</b>   | <b>Portugal</b>             | <b>£22.00</b> |
| Beautifully clean, fresh and crisp. This light, delicate style of wine is making a huge come-back in popularity, helped by its lower alcohol content and matching perfectly with seafood.  |                             |               |
| <b>21 Gavi, Tuffolo</b>  | <b>Italy</b>                | <b>£23.00</b> |
| This is a fantastic example of Gavi, with floral aromas and intense white and citrus fruit flavours.   |                             |               |
| <b>22 Château Haut Rian Blanc</b>  | <b>Bordeaux, France</b>     | <b>£23.50</b> |
| This is one of our easy drinking whites with the Semillon giving a slight hint of minerality to the finish. A crisp, fresh Sauvignon Blanc/Semillon blend. The wines from this property set the benchmark for good value wine in Bordeaux.                                 |                             |               |
| <b>23 Muscadet Sur Lie, Domaine Guindon</b>  | <b>Loire Valley, France</b> | <b>£24.50</b> |
| Still one of the best matches with shellfish and fish salads. A real spritzy zing and subtle flavours.   |                             |               |
| <b>24 Unwooded Chardonnay, 'Bon Vallon', De Wetshof</b>  | <b>South Africa</b>         | <b>£25.50</b> |
| Crisp, fresh citrus flavours and a creamy aftertaste with elegant fruit and a long yeasty, nutty finish.   |                             |               |
| <b>25 Albariño, 'A20' Bodegas Castro Martin</b>  | <b>Rias-Baixas, Spain</b>   | <b>£32.00</b> |
| If you're choosing a nice piece of fish, try this. Salty tangy flavours jump out of the glass and bring out your food flavours. The Albariño grape is only found in Rias-Baixas in the North-West corner of Spain.   |                             |               |
| <b>26 Chablis, Tremblay - Marchive</b>   | <b>Burgundy, France</b>     | <b>£35.00</b> |
| Chablis is actually a tiny town and region to the North of Burgundy, producing lovely, crisp, mineral and elegant wines from Chardonnay grapes. The palate is quite ripe and soft, with hints of toffee apple, stone fruit and citrus. The finish is crisp and refreshing. |                             |               |
-

## Aromatic and fruitier whites

---

These wines have stronger aromas on the nose and more flavour and body when tasted. Grapes such as Sauvignon Blanc, Grillo, Chenin Blanc and Riesling can be found here.

- |           |  |                             |               |
|-----------|--|-----------------------------|---------------|
| <b>27</b> | <b>Chenin Blanc, Acacia Tree</b><br>Delicious, ripe citrus and peach flavours with a refreshing crisp finish.  | <b>South Africa</b>         | <b>£18.00</b> |
| <b>28</b> | <b>Chardonnay, The Paddock</b><br>Juicy, sun-packed Australian wine with peach & tropical fruit on the nose. The palate keeps up the exotic theme with refreshing peach and pineapple notes with some crisp lemon acidity on the finish. | <b>Australia</b>            | <b>£18.50</b> |
| <b>29</b> | <b>Sauvignon Blanc, Valdivieso</b><br>The warmer climate gives this more roundness of style, with subtle hints of ripe tropical fruits. So easy to drink, with a lovely mouth-watering finish.   | <b>Chile</b>                | <b>£22.50</b> |
| <b>30</b> | <b>Chardonnay, 'Alamos' Catena</b><br>From the famous Catena Estate, this elegant Chardonnay shows a very good balance and mouthfeel with crisp fruit flavours, excellent freshness and light notes of vanilla and toast.                | <b>Chile</b>                | <b>£23.50</b> |
| <b>31</b> | <b>Riesling, Wolf by Dr Loosen</b><br>The iconic Ernie Loosen owns and runs this Pfalz estate and produces this delicious slightly off-dry classic Riesling. Lower in alcohol, it goes extremely well with more foods than you think.    | <b>Pfalz, Germany</b>       | <b>£23.50</b> |
| <b>32</b> | <b>Château Montlau, Entre Deux Mers</b><br>Classic white Bordeaux - lemon and lime flavours with a pleasant fresh and rounded mouthfeel.   | <b>Bordeaux, France</b>     | <b>£23.00</b> |
| <b>33</b> | <b>Grillo, Legato</b><br>An indigenous varietal of Sicily, Grillo thrives in the hot, dry climate of the island. Abundantly aromatic with lush notes of apricot, lemons and herbs.   | <b>Sicily, Italy</b>        | <b>£23.00</b> |
| <b>34</b> | <b>Macon Lugny, 'Les Charmes', Cave de Lugny</b><br>Floral aromas and also peach and pear which continue onto the palate - opulent, rich with nuts and honey, very rounded and soft with a hint of ginger.                               | <b>Burgundy, France</b>     | <b>£26.00</b> |
| <b>35</b> | <b>Vouvray Demi-Sec, Clos de Nouys, Paul Buisse</b><br>100% Chenin Blanc with beautiful aromas of acacia flowers and white peach with medium sweetness and complex flavours.   | <b>Loire Valley, France</b> | <b>£27.50</b> |

---

Continues over >

## Aromatic and fruitier whites (Continued)

---

- |   |                                 |               |
|---|---------------------------------|---------------|
| <b>36 Sauvignon Blanc, Spy Valley</b>   | <b>Marlborough, New Zealand</b> | <b>£28.00</b> |
| Classic grass and gooseberry flavours from the world-renowned Marlborough region. Lovely ripe citrus flavours and a long finish.  |                                 |               |
| <b>37 Sancerre, 'Tradition', Remy Vincent</b>   | <b>Loire Valley, France</b>     | <b>£32.50</b> |
| The picturesque village of Sancerre is just down river from Pouilly and makes equally good unoaked Sauvignon Blanc. Fuller flavoured yet still elegant with a zingy minerality and freshness. |                                 |               |
| <b>38 Pouilly Fumé, 'Les Berthier', Claude Michot</b>   | <b>Loire Valley, France</b>     | <b>£33.00</b> |
| Loire Sauvignon Blanc with a touch of gun-flint smokiness from a long established family producer.  |                                 |               |
| <b>39 Saint Veran, Jean Thomas</b>  | <b>Burgundy, France</b>         | <b>£35.00</b> |
| Typical Chardonnay aromas of white flowers and pear, the mouth is lively, fresh and easy to drink.  |                                 |               |
| <b>40 Chablis 1er Cru 'Montmains', Marronniers</b>  | <b>Burgundy, France</b>         | <b>£37.50</b> |
| A step up from straight Chablis, this Premier Cru from the Montmains vineyard has increased complexity and a little more rich minerality.   |                                 |               |
-

# Fuller bodied and lightly oaked whites

---

Here you will find some of the more serious and complex French dry white wines and ripe full flavoured New World wines. Many winemakers have begun to reduce the amount of oak they use during fermentation, and for maturation, in order to allow the 'terroir' (soil) to really express itself. These wines have more weight in the mouth and a longer finish. They will show more flavour and give more enjoyment when paired with food.

- |  |                         |               |
|--|-------------------------|---------------|
| <b>41 Viognier, 'Single Valley Lot', Valdivieso</b>  | <b>Chile</b>            | <b>£27.50</b> |
| The The Viognier grape is gaining popularity. Peach and apricot on the nose, fruit driven, bursting with flavour.  |                         |               |
| <b>42 Pouilly Fuissé 'Les Reisses', Robert Denogent</b>  | <b>Burgundy, France</b> | <b>£46.50</b> |
| Pouilly Fuissé, in the Mâconnais region can produce beautiful full flavoured sumptuous wines. Chardonnay really thrives on these limestone and rich clay soils.  |                         |               |
| <b>43 Meursault, 'Cuvée Charles Maxime', Latour-Giraud</b>   | <b>Burgundy, France</b> | <b>£48.50</b> |
| Meursault and Puligny are neighbouring appellations but different in style. Meursault is slightly softer, richer but less lively and fruity than Puligny. This has great concentration and a firm buttery flavour with a long complex finish. Owner Jean-Pierre Latour has 11 hectares of prime Meursault vineyards and his village wine is consistently good. |                         |               |
| <b>44 Puligny-Montrachet, 'Les Enseignes', Roux</b>  | <b>Burgundy, France</b> | <b>£60.00</b> |
| Puligny produces some of the best white wines in Burgundy. The vineyards are perfectly situated and produce an almost unbelievable concentration, purity, succulence and definition in their wines. The Roux brothers have access to some of the best vineyards and have made a wine of great elegance, balance and complexity with long lasting finish.       |                         |               |
-



# Refreshing rosés

---

Rosé wines should be taken far more seriously these days. The quality of the fruit and winemaking has improved dramatically and there is more choice from around the world. They are the perfect drink on a warm summer's day but can also be enjoyed all year round both with and without food.

- |  |                             |               |
|--|-----------------------------|---------------|
| <b>45 Pinot Grigio Blush, Il Conto Vecchio</b>   | <b>Italy</b>                | <b>£19.00</b> |
| Very light pink colour and a touch of sweetness make this a classic Pinot Grigio with a twist. If you want something not too dry and very drinkable, this is for you.  |                             |               |
| <b>46 Rosé de Syrah, La Serre</b>  | <b>South of France</b>      | <b>£20.00</b> |
| Bursting with ripe fresh strawberry and raspberry fruit flavours. A firm structure and grip from the red Syrah grape helps it go just as well with food as on its own.   |                             |               |
| <b>47 Zinfandel Rosé, Stone Barn</b>   | <b>USA</b>                  | <b>£22.00</b> |
| This rosé or 'blush' wine is packed full of raspberry, strawberry and watermelon fruit flavours. Juicy and light, it has a refreshing bright acidity and delicious sweet finish.   |                             |               |
| <b>48 Côte de Provence Rosé, Château d'Astros</b>  | <b>Provence, France</b>     | <b>£26.00</b> |
| From the sun-drenched south of France, Provence is considered one of the best areas for rosé. Pale pink-salmon colour, this classic, popular style of French rosé has delicious ripe fruit flavours of soft berry fruits. Ideal as an aperitif.                              |                             |               |
| <b>49 Sancerre Rosé, Remy Vincent</b>  | <b>Loire Valley, France</b> | <b>£31.00</b> |
| Pure Pinot Noir that has been aged for a short time in cask to add complexity to the palate. Light and bursting with red berry fruit with nuances of spice and liquorice. Best served slightly chilled but not excessively so. It makes a great wine for lunchtime drinking. |                             |               |
-

## Soft and lighter reds

---

These reds are at the lower end of the alcohol spectrum - around 12.5 to 13.0% - and have less weight and body. They are supple and smooth, but still with good fruit and plenty of juicy acidity. As such they can be really tasty when slightly chilled. Beaujolais especially is delicious from the ice bucket in summer - that's how the French locals drink it.

<b>50 Merlot, La Serre</b>	<b>South of France</b>	<b>£20.00</b>
Soft and smooth, easy-drinking, gentle ripe fruit with plum and blackberry flavours.		
<b>51 Tempranillo Rioja, Castillo Clavijo</b>	<b>Rioja, Spain</b>	<b>£21.50</b>
Garnet colour with purple glints, the wine has a nose of black cherries. With good intensity and smooth complexity with aromas of ripe red-berries, spices and vanilla, the palate of ripe fruit is soft and creamy.		
<b>52 Barbera, Riva Leone</b>	<b>Piedmont, Italy</b>	<b>£22.00</b>
Lovely dark berry fruits, soft tannins and bright acidity. A great example of modern Italian winemaking at its best.		
<b>53 Pinot Noir, Le Versant</b>	<b>South of France</b>	<b>£23.50</b>
Ruby red colour with an aromatic nose of black cherries and elegant floral notes. This Pinot Noir is silky and well balanced with smooth tannins.		
<b>54 Beaujolais-Villages, Andre Colonge</b>	<b>Beaujolais, France</b>	<b>£24.50</b>
Only the Gamay grape can produce such fresh vibrant juicy light-bodied wines. Try it served cool at lunchtime.		
<b>55 Fleurie, Cave de Fleurie</b>	<b>Beaujolais, France</b>	<b>£26.00</b>
Fleurie is one of the primary villages, or 'Cru' in Beaujolais. More colour and depth while retaining all the juicy freshness you expect.		
<b>56 Pinot Noir, Spy Valley</b>	<b>Marlborough, New Zealand</b>	<b>£34.00</b>
More fruit-driven than its counterpart in Burgundy. Ripe cherries and plums. From one of the larger family owned producers in the famous Marlborough region.		

---

# Medium bodied reds

---

These wines have slightly more weight and body, a touch more alcohol and some have had time maturing in oak barrels. You will find Merlot wines here from Chile, South Africa and France where it is often blended with Cabernet. Pinotage is South Africa's very own red grape variety, made their own by crossing Pinot Noir with Cinsault. Portugal are now making great red wines that go very well with food and deserve to be tried.

<b>57 Pinotage, Acacia Tree</b>	<b>South Africa</b>	<b>£18.00</b>
A soft, easy-drinking red wine, with flavours of blackcurrants, cherries and plums.		
<b>58 Barrel Aged Tempranillo, Solarena</b>	<b>Carinena, Spain</b>	<b>£19.00</b>
Enticing brambly fruit on the palate gives way to rounded, velvety, vanilla flavours, while the subtle oak adds extra richness, structure and intensity of flavour.		
<b>59 La Croix Grenache/Merlot</b>	<b>South of France</b>	<b>£19.50</b>
Dark red fruits and a rustic flavoursome feel with just a hint of spice.		
<b>60 Merlot, Valdivieso, Rapel,</b>	<b>Chile</b>	<b>£22.00</b>
Smooth and juicy with blackberry and damson fruit served up with lashings of mocha coffee and chocolate.		
<b>61 Merlot, Indaba</b>	<b>South Africa</b>	<b>£22.50</b>
Crafted in a fresh, clean style, this velvety Merlot offers lively, succulent flavours of cherry, dark berry and plum backed by subtle chocolate and herbal nuances and an elegant minerality.		
<b>62 Château Peyrouley 'Cuvée Prestige'</b>	<b>Bordeaux, France</b>	<b>£23.00</b>
This gold medal winner is a lovely blend of 70% Merlot and 30% Cabernet Sauvignon. Aged in oak barrels for 12 months it has lovely red fruit aromas with hints of spice and vanilla. Excellent with red meats and cheeses.		
<b>63 Ciconia', Herdade São Miguel</b>	<b>Alentejo, Portugal</b>	<b>£23.50</b>
Multi-award winning, this wonderfully mouth-watering red wine shows just what cracking wines modern Portugal can actually produce. Big and rich in style, packed full of ripe cherry and blackberry fruit with hints of chocolate and spice, it is made from a blend of grapes including Shiraz.		
<b>64 Lagrimas de Garnacha, San Martin</b>	<b>Navarra, Spain</b>	<b>£23.50</b>
Ripe and juicy with, cherry, raspberry and forest fruit flavours.		
<b>65 Chianti, Ceppaiano</b>	<b>Tuscany, Italy</b>	<b>£24.00</b>
Vibrant fresh red fruit flavours from the heart of Tuscany. Made from Sangiovese grapes.		
<b>66 Côtes du Rhone, 'Sabounet', Roger Sabon</b>	<b>Rhône Valley, France</b>	<b>£24.50</b>
Succulent red fruit flavours. A blend of Grenache and Syrah from the southern Rhône valley.		
<b>67 Château Haut Rian Rouge</b>	<b>Bordeaux, France</b>	<b>£25.00</b>
A blend of Merlot, Cabernet Sauvignon and 10% Cabernet Franc, aged for 6 months in oak barriques.		

---

---

<b>68</b>	<b>Chinon, Château de la Bonneliere, Marc Plouzeau</b>	<b>Loire Valley, France</b>	<b>£26.00</b>
	A broody, masculine wine with beautiful aromatics of red fruits and bold tannins that give great complexity.		
<b>69</b>	<b>Rioja Crianza, Dinastia Vivanco</b>	<b>Rioja, Spain</b>	<b>£26.50</b>
	Intense cherry colour with aromas of violets, vanilla and spice. Concentrated red fruit flavours from ripe Tempranillo grapes with well integrated oak flavours from 16 months in French and American oak, and a long elegant finish.		
<b>70</b>	<b>Château La Croix Ferrandat</b>	<b>Saint-Emilion, France</b>	<b>£31.50</b>
	Merlot is the dominant grape in St Emilion, on the right bank of the river Dordogne. Intense red fruit flavours, silky tannins and good structure helped by the blending of 10% Cabernet Sauvignon.		
<b>71</b>	<b>Petit Corbin-Despaigne</b>	<b>Saint-Emilion, France</b>	<b>£33.50</b>
	The second wine from Grand Corbin-Despaigne. A blend of Cabernet Franc, Cabernet Sauvignon and Merlot, showing elegant red and black fruits with fine tannins and a long finish.		
<b>72</b>	<b>Château Beaumont</b>	<b>Haut-Médoc, France</b>	<b>£34.00</b>
	Offering up notes of roasted herbs and licorice, red and black currants. Medium-bodied, relatively lush and fruity in style.		

---

## Richer and fuller bodied reds

---

These wines have dark red fruit flavours, firmer tannins and more complexity. They may have a degree or two more alcohol and they will have seen some oak, either during fermentation or maturation or both, and so will have more weight and depth, and therefore should definitely be matched with hearty meat dishes and stronger food flavours.

<b>73 Shiraz, The Paddock</b>	<b>Australia</b>	<b>£20.00</b>
Rich fruits on the nose, including plums and red berries that carry through onto the palate with a good ripe tannin structure. Friendly and approachable.		
<b>74 Malbec Seleccion, Argentio</b>	<b>Mendoza, Argentina</b>	<b>£23.50</b>
Malbec was born to be grown in Argentina and accompanies all meats, especially beef, extremely well. Dark violet colour with intense aromas. Rich, concentrated fruit flavours and soft tannins.		
<b>75 Château Montlau Rouge,</b>	<b>Bordeaux, France</b>	<b>£25.00</b>
A blend of Merlot and Cabernet Franc, this wine distinguishes itself by its firm body, juiciness and superb finesse.		
<b>76 'Newcastle', Château Tanuda</b>	<b>Barossa Valley, Australia</b>	<b>£29.50</b>
A blend of Syrah, Grenache, Mourvedre, Carignan and Cinsault. Lifted aromas of blackberry, plum, oak and black pepper are accompanied by spicy, black cherry and dark berry fruits with a hint of liquorice on the palate.		
<b>77 Barolo, Contea di Castiglione</b>	<b>Piedmont, Italy</b>	<b>£34.00</b>
Complex spicy nose giving way to a rich full bodied palate with sweet tannins and dried fruits offering a lingering delicately dry farewell.		
<b>78 Rioja Reserva, Dinastia Vivanco</b>	<b>Rioja, Spain</b>	<b>£34.50</b>
Plum, cherry and damson flavours with a touch of spicy oak from 24 months maturation in large French barrels. A fruit-forward modern style of Rioja from the pioneering Vivanco family. 90% Tempranillo and 10% Graciano.		
<b>79 Crozes Hermitage, 'Les Jalets', Paul Jaboulet</b>	<b>Rhône Valley, France</b>	<b>£35.00</b>
Attractive bright ruby colour, with a violet hue. Aromas of spicy red berries with a smooth, full flavoured and complex palate. 100% Syrah from the hills around Hermitage, made by this long-established famous producer.		
<b>80 La Croix Bonis de Château Phelan Segur</b>	<b>Saint-Estèphe, France</b>	<b>£41.00</b>
Second wine of this resurgent St Estèphe property, this wine is classic St Estèphe with rich, blackcurrant fruit on top of a deeply satisfying tannin structure.		
<b>81 Châteauneuf-du-Pâpe, 'Les Olivets' Roger Sabon</b>	<b>Rhône Valley, France</b>	<b>£41.00</b>
80% Grenache with the rest Syrah and Cinsault blended to make attractive notes of kirsch liqueur, sweet roasted herbs, lavender and spice box ensuring a medium to full-bodied, luscious wine.		
<b>82 Segla, 2nd Wine of Château Rauzan-Ségla</b>	<b>Margaux, France</b>	<b>£56.00</b>
A little fruit complexity, laced with white pepper. Pure and creamy on the palate.		

---

# Dessert wines

---

**83 Botrytis Semillon, 'Eclat', Valdivieso**

Lovely honeyed grapefruit with some gentle candied lemon on the nose. Very intense on the palate with some good natural fruit sweetness and vibrant acidity. Must try a glass with your dessert!

**Cucico, Chile**

375ml bottle  
125ml glass

**£12.50**  
**£6.85**

**84 Maury, Domaine Poudoux**

An absolutely stunning red dessert wine (100% Grenache Noir from old vines) that's excellent with chocolate or gateaux.

**Maury, France**

500ml bottle  
125ml glass

**£23.50**  
**£5.95**

---

# Half bottles

---

## Champagne

- |           |   |  |               |
|-----------|---|--|---------------|
| <b>8</b>  | <b>DEVAUX Grand Reserve</b>   |  | <b>£27.50</b> |
|           | This is a well-structured Champagne that has a pale yellow, almost clear colour with a fine bead and a classical Pinot Noir aroma showing notes of flowers. |  |               |
| <b>11</b> | <b>G H MUMM 'Cordon Rouge' Brut</b>   |  | <b>£23.50</b> |
|           | The flagship Champagne from the famous House of Mumm. Vanilla, hazelnut and citrus notes weaving through the rich texture, simply delicious.                |  |               |
| <b>14</b> | <b>MOËT &amp; CHANDON Brut 'Impérial'</b>   |  | <b>£35.00</b> |
|           | Probably the world's most famous Champagne house. Always elegant and sophisticated.   |  |               |

## White

- |           |   |                             |               |
|-----------|---|-----------------------------|---------------|
| <b>85</b> | <b>Muscadet Sur Lie, Coteaux de la Loire, Guindon</b>   | <b>Loire Valley, France</b> | <b>£13.50</b> |
|           | Still one of the best matches with shellfish and fish salads.<br>A real spritzy zing and subtle flavours.   |                             |               |
| <b>86</b> | <b>Château Haut Rian Blanc,</b>   | <b>Bordeaux, France</b>     | <b>£13.50</b> |
|           | The palate is quite ripe and soft, with hints of toffee apple, stone fruit and citrus.<br>The finish is crisp and refreshing.   |                             |               |
| <b>87</b> | <b>Sancerre, Les Collines Blanches, Hubert Brochard</b>   | <b>Loire Valley, France</b> | <b>£15.50</b> |
|           | The picturesque village of Sancerre is just down river from Pouilly and makes equally good unoaked Sauvignon Blanc. Fuller flavoured yet still elegant with a zingy minerality and freshness. |                             |               |

## Red

- |           |  |                             |               |
|-----------|--|-----------------------------|---------------|
| <b>88</b> | <b>Côtes du Rhône, 'Cuvée de Prelats', Louis Bernard</b>   | <b>Rhône Valley, France</b> | <b>£13.50</b> |
|           | Succulent red fruit flavours. A blend of Grenache and Syrah from the southern Rhône Valley.  |                             |               |
| <b>89</b> | <b>Fleurie, Cave de Fleurie</b>  | <b>Beaujolais, France</b>   | <b>£14.50</b> |
|           | Fleurie is one of the primary villages, or 'Cru' in Beaujolais.<br>More colour and depth while retaining all the juicy freshness you expect. |                             |               |
| <b>90</b> | <b>Château Haut Rian Rouge</b>   | <b>Bordeaux, France</b>     | <b>£14.75</b> |
|           | A blend of Merlot, Cabernet Sauvignon and 10% Cabernet Franc, aged for 6 months in oak barriques.  |                             |               |
-