

## CHAMPAGNE & SPARKLING

		<u>125ml</u>	<u>250ml</u>	<u>Bottle</u>
<b>Prosecco Spumante Brut, Lunetta</b> Fashionable fizz – lively bubbles & a creamy texture	Italy	5.50		25.00
<b>Champagne Devaux Grande Réserve NV ♥</b> Boutique grower-owned Champagne house – high quality with long-ageing	France	7.50		40.00
<b>Nyetimber Classic Cuvée Brut 2009, Sussex</b> One of our best English sparklers, often served by the Queen to French visitors	England			45.00
<b>Veuve Clicquot Yellow Label, NV, Champagne</b> The wonderfully familiar bottle that makes any party go with a swing	France			60.00
<b>Laurent-Perrier Cuvée Rosé Brut NV</b> Special rosé for a special occasion	France			75.00
<b>Bollinger Grande Année Brut, Vintage 2004 ♥</b> Absolutely Fabulous vintage Champagne – opulent & delicious	France			100.00

## WHITES

### LIGHT & FRESH

		<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
<b>Colombard, Côtes de Gascogne, Producteurs Plaimont</b> Fresh grassy aromas & bags of zingy flavour – an exhilarating pick-me-up	France			16.00
<b>Pasquiers Sauvignon Blanc V, Languedoc</b> Southern French Sauvignon with a dash of the local Vermentino for extra interest	France	4.60	6.60	18.50
<b>Corte Giara Pinot Grigio delle Venezie, Allegrini</b> Quality Pinot Grigio from a top producer – appley, refreshing & well-balanced	Italy	5.00	7.00	20.00
<b>Tons de Duorum Douro White</b> Food-friendly Portuguese blend: light, herb-scented – weirdly good with smoked fish	Portugal			22.00
<b>Picpoul de Pinet, Duc de Morny, L'Ormarine</b> Zesty, tangy white from the South of France – good on its own or with seafood	France			22.50
<b>Tummil Flat Sauvignon Blanc, Marlborough ♥</b> Classic Marlborough Sauvignon – clean, crisp, nettles & gooseberries	NZ	6.20	8.70	25.50
<b>Sancerre, Domaine de Pré Semelé, Les Chasseignes 2014</b> Sophisticated single vineyard Sauvignon Blanc from its birthplace in the Loire – grassy & racy	France			35.00

### AROMATIC

<b>Ca' di Ponti Grillo, Terre Siciliane</b> Honey aromas, nice body - hints of peach, pear & hazelnut. Great gastropub wine	Sicily	4.20	5.75	16.50
<b>La Petite Vigne Viognier, Foncalieu</b> Rich, with tropical flavours, a very characterful Viognier for the price	France			18.50
<b>St Leonard's Lumiere Semillon, Victoria</b> Honey & lime nose, lemon, lime & herby flavours	Australia			27.50
<b>La Val Albariño, Rias Baixas</b> A taste of the sea, tangy & intense. Perfect with seafood. Named in Wines of Spain Top 100 in 2014	Spain			29.00

### RICHER

<b>Percheron Chenin Blanc Viognier</b> Dry zesty Chenin Blanc rounded out with some richer, peachy-flavoured Viognier	South Africa	4.25	5.90	17.00
<b>Torre del Falasco Garganega, Veronese ♥</b> Honey & nougat flavours with a little zip of lemon – good with food or on its own	Italy			19.50
<b>Domaine Domneuve Chardonnay, Languedoc</b> Quality unoaked Chardonnay from a beautiful estate near Carcassonne	France			20.00
<b>Ontañón Vetiver Rioja Blanco</b> Gold medal-winning white. Citrus & peachy flavours, touch of vanilla & cream. Lovely with seafood or stuffed pancakes	Spain			22.50
<b>Poggio dell Sasso Vermentino, Tuscany ♥</b> Up-and-coming grape of Southern France & Northern Italy – here made in a style that's fresh, but also rich & long	Italy			24.50
<b>Gavi di Gavi, Terre Antiche, La Giustiniana, Piemonte</b> Premium white from one of the best Gavi producers, full-flavoured & delicious	Italy	6.40	8.95	26.50
<b>Killerby Chardonnay, Margaret River</b> Gold medal-winning lush white. Fig, nuts & honey on the nose. Apricots & cream to follow	Australia			29.50
<b>Chablis 1er Cru 2012, Domaine Laroche, Les Vaudevey</b> Taut, pin-sharp Chablis, but with breadth of flavour too	France			39.50

## ROSÉ

		<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
<b>Alpha Zeta Rosato, Verona</b> Pale pink rosé with lively red cherry flavours	Italy	4.90	6.70	19.00
<b>Rosé 1749, Rose d'Anjou, Chainier, Loire</b> Light & fruity, sherbet & strawberry-flavoured rosé. Only 10.5% abv	France			19.75
<b>Côtes du Rhône Rosé, Les Cerisiers ♥</b> Salmon coloured, Provençal in style, dry & mouth-watering	France	5.30	7.40	22.00
<b>Vinea Tempranillo Rosado, Cigales</b> A substantial rosé – summer fruit nose, ripe cherry flavours, soft finish	Spain			23.50

## REDS

### LIGHTER

		<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
<b>Pleno Tempranillo, Navarra</b> Well-made fruity red – strawberry & blackcurrant flavours	Spain			16.00
<b>Fantini Sangiovese, Terre de Chieti Farnese, Tuscany ♥</b> Trophy-winner at the IWC, this light & loveable red couples cherries with toasted marshmallow flavours	Italy			24.50
<b>Tummil Flat Pinot Noir, Marlborough ♥</b> Excellent smooth Pinot with cherry & plum flavours & fine tannins	New Zealand	6.45	8.95	26.50

### MEDIUM-BODIED

<b>Ladera Verde Merlot, Central Valley</b> Very quaffable everyday Merlot – typically smooth & gentle	Chile	4.20	5.90	17.00
<b>Tanner's Douro Red, Douro Valley</b> Portuguese reds are coming into their own. Lovely, juicy wine. Smooth & ripe	Portugal			21.50
<b>Magpie Estate The Wishbone Shiraz Grenache</b> Generous red from the Barossa – plums, cherries, spice & loads of flavour	Australia	5.30	7.50	22.00
<b>Côtes du Rhône Villages, Les Coteaux, Boutinot</b> Berry aromas & rich, satisfying cherry flavours with hints of spice	France			22.50
<b>Rioja Artesa Crianza, Rioja</b> Fresh fruit flavours backed by subtle oak. Loves roast lamb	Spain	5.70	7.95	23.50
<b>Palazzo della Torre, Allegrini 2010, Veronese ♥</b> Brilliantly clean & fresh Valpolicella Ripasso – zingy cherry flavours. Fab with food	Italy			32.50
<b>Château Larose Perganson 2010, Haut-Medoc</b> Fruity, forward Bordeaux – cassis, raspberry & liquorice notes. Subtle oak	France			40.00

### FULL-BODIED

<b>Molino Loco Monastrell, DO Yecla</b> Deep, rich bramble fruit flavours & rounded tannins – lots of character	Spain			17.50
<b>Silver Myn Argentum Red, Stellenbosch</b> South Africa is making exciting stuff like this Cabernet Sauvignon blend. Delicious fruit & elegant structure	South Africa	4.50	6.40	18.50
<b>Barbera d'Asti Superiore, Crocera, Il Cascinone</b> Lovely wine for a cosy evening with a hearty plate of food, rustic but refined	Italy			22.00
<b>Finca los Primos Malbec, Valentin Bianchi</b> Top choice to partner a steak – rich, weighty feel with a soft silkiness	Argentina	5.40	7.40	22.50
<b>A Mano Primitivo, Puglia</b> Mark Shannon uses the best local grapes to make a full, plummy Primitivo	Italy			24.50
<b>Terramater Carmenère Limited Reserve</b> Carmenère is a Chilean speciality – intense fruity nose, bramble & mocha flavours	Chile			27.50
<b>Marchesi di Gresy Monferrato Rosso 2008 Piemonte ♥</b> Velvety, elegant, pure Merlot from a top Italian estate. Delicious & a bargain	Italy			29.50
<b>Altos las Hormigas Malbec Clasico 2013, Mendoza</b> Described as “superb value” by Robert Parker, simply one of the most drinkable Malbecs there is – full-bodied & savoury	Argentina			30.00
<b>Peter Lehmann H &amp; V Barossa Valley Shiraz 2013</b> Wonderfully fruity, well-balanced Shiraz from a pioneer of quality regional Australian wine	Australia			32.50
<b>Museum Real Reserva 2010, Cigales</b> Tempranillo from old vineyards, aged in oak for 2 years. Rich, deep & satisfying	Spain			33.50