

# Wines by the glass

Tasting notes and vintages for these wines can be found in the main part of the list.

## Champagne & sparkling

1	Prosecco Brut NV, Argeo, Ruggeri, <b>Italy</b>	£6.75
2	NV Brut di Pinot Nero Rosé VS, Ruggeri, <b>Italy</b>	£6.75
3	Champagne Jacquart, NV Brut Mosaïque, <b>France</b>	£8.50

## Whites

	125ml	175ml	250ml	
<b>Dry, crisp &amp; refreshing</b>				
5	Ponte Emiliano Trebbiano, <b>Italy</b>	£3.75	£5.25	£6.95
6	Artolas White, Vidigal, <b>Portugal</b>	£3.80	£5.35	£6.95
7	Pinot Grigio delle Venezie IGT, Sartori, <b>Italy</b>	£3.80	£5.35	£6.95
10	Petit Chenin, Ken Forrester Wines, <b>South Africa</b>	£4.20	£5.90	£7.75
9	La Serre Chardonnay Vin de Pays d'Oc, <b>France</b>	£4.30	£6.00	£7.95
11	Domaine du Grande Mayne, Sauvignon Blanc, <b>France</b>	£4.40	£6.15	£7.95
12	Verdicchio Classico, Villa Bianchi, Umani Ronchi, <b>Italy</b>	£4.40	£6.15	£7.95
13	Black Label Yealands Estate, Sauvignon Blanc, <b>Marlborough, NZ</b>	£5.15	£7.25	£10.00
14	Chablis, Domaine Bernard Defaix, <b>France</b>	£6.50	£9.25	£13.00
<b>Aromatic</b>	125ml	175ml	250ml	
15	Stump Jump White Blend d'Arenburg, <b>Australia</b>	£4.50	£6.25	£8.25
16	Le Versant Viognier, <b>France</b>	£4.75	£6.75	£8.75
17	D'Arenberg Hermit Crab, Viognier Marsanne <b>Australia</b>	£5.15	£7.25	£10.00
<b>Full, rounded &amp; smooth</b>	125ml	175ml	250ml	
18	Exmoor Drive Chardonnay, Xanadu, <b>Australia</b>	£5.00	£6.95	£9.75
20	Saint Véran, Domaine Paquet, <b>France</b>	£6.50	£9.25	£13.00
21	Pouilly Fuissé, Domaine Saumaize-Michelin, <b>France</b>	£7.50	£9.95	£14.50

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## Rosés

	125ml	175ml	250ml
<b>Dry &amp; refreshing</b>			
22 Pinot Grigio Blush IGT Veneto, Il Sospiro, <b>Italy</b>	£4.20	£5.90	£7.75
23 Domaine D'Astros, <b>France</b>	£4.80	£6.75	£8.95
24 Rioja Rosado, Sierra Cantabria, <b>Spain</b>	£5.00	£6.95	£9.75
<b>A little sweeter</b>			
25 Zinfandel Rosé, De Gras, <b>Argentina</b>	£4.10	£5.75	£7.50

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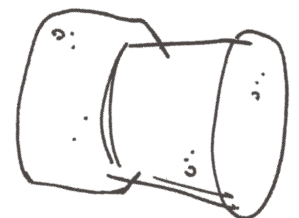
Tasting notes and vintages for these wines can be found in the main part of the list.

## Reds

	125ml	175ml	250ml
<b>Light &amp; fruity</b>			
26 NV Sangiovese Poggio della Quercia IGT Rubicone, <b>Italy</b>	£3.75	£5.25	£6.95
27 Primitivo Salento, Boheme, <b>Italy</b>	£3.75	£5.25	£6.95
28 Pinot Noir, Little Yering, Yering Station, <b>Australia</b>	£4.95	£6.95	£9.50
29 Cotes du Rhone, Domaine de Brusset, <b>France</b>	£5.00	£6.95	£9.75
30 Fleurie Millesime, Cave de Fleurie, <b>France</b>	£5.00	£6.95	£9.75
<b>Medium bodied</b>	<b>125ml</b>	<b>175ml</b>	<b>250ml</b>
31 Joleseta Tempranillo, <b>Spain</b>	£3.80	£5.35	£6.95
33 Domaine du Grande Mayne, Merlot, <b>France</b>	£4.40	£6.15	£7.95
34 Bosstok Pinotage, MAN Family, <b>South Africa</b>	£4.50	£6.25	£8.25
36 Rioja Crianza, Ramon Bilbao, <b>Spain</b>	£4.85	£6.80	£8.95
37 Montepulciano d'Abruzzo, Jorio, Umani Ronchi, <b>Italy</b>	£5.15	£7.25	£10.00
38 Crozes-Hermitage Papillon, Domaine Gilles Robin, <b>France</b>	£6.95	£9.50	£13.50
<b>Bigger, fuller flavoured &amp; bold</b>	<b>125ml</b>	<b>175ml</b>	<b>250ml</b>
39 Melodias Malbec, Trapiche, <b>Argentina</b>	£4.30	£6.00	£7.95
40 Reserve Shiraz, Tooma River, Warburn Estate, <b>Australia</b>	£4.40	£6.15	£7.95
41 Le Versant Cabernet Sauvignon IGP d'Oc, <b>France</b>	£4.65	£6.50	£8.50
42 Malbec, La Mascota, <b>Argentina</b>	£5.25	£7.50	£10.50
43 Howard Park, Cabernet Sauvignon, <b>Australia</b>	£6.50	£9.25	£13.00

# Sparkling & Champagnes

- 1 **Prosecco Brut NV, Argeo, Ruggeri, Italy** £29.90  
*Fresh green apple nose and palate, with a long, crisp finish.*
  
- 2 **Pinot Nero Rosé Brut NV Ruggeri, Italy** £29.90  
*Salmon pink colour with ripe cranberry fruit flavours – so refreshing.*
  
- 3 **Champagne Jacquart, NV Brut Mosaique, France** £45.00  
*Light golden yellow with fresh grape & pear aromas, long lasting finish of spiced bread & fruit flavours.*
  
- 44 **Champagne Jacquart, Blanc de Blancs, France 2012** £65.00  
*Fresh and light on the palate with notes of spring blossom and citrus.*
  
- 45 **Laurent Perrier Cuvée Brut NV Rosé, France** £85.00  
*The iconic rosé champagne; elegant and bursting with flavour, with soft fruity aromas of black cherries and raspberries.*
  
- 46 **Dom Pérignon, France 2009** £170.00  
*Intensely floral with complex layers of citrus fruit and brioche.*



# Whites

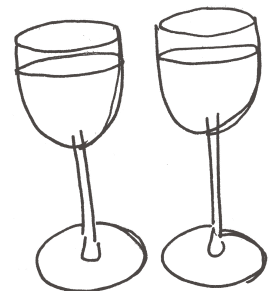
## Dry, crisp & refreshing

Crisp and refreshing wines with naturally high acidity and fresh fruit characteristics. Gooseberry, lemon, apples, pears (all naturally high in acidity themselves) are all flavours you're likely to find in these wines.

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|----|--|--------|
| 5  | <b>Ponte Miliano Trebbiano, Italy</b>  | £19.50 |
|    | <i>Light and fresh with an easy-drinking style and plenty of pear, citrus and apple fruit.</i>   |        |
| 6  | <b>Artolas White, Vidigal, Portugal</b>  | £19.90 |
|    | <i>Refreshing nose with tropical fruit and citrus notes. The palate has mineral notes and a long, lemony finish.</i>   |        |
| 7  | <b>Pinot Grigio delle Venezie IGT, Sartori, Italy</b>  | £19.90 |
|    | <i>Pale colour with very delicate citrus fruit, fresh and crisp.</i>   |        |
| 10 | <b>Petit Chenin, Ken Forrester Wines, South Africa 2018</b>  | £22.00 |
|    | <i>A youthful fresh wine with quince and pear drop flavours. Real freshness on the palate with crunchy green apple and grapefruit flavours.</i>  |        |
| 9  | <b>La Serre Chardonnay Vin de Pays d'Oc, France 2017</b>   | £22.50 |
|    | <i>Light and refreshing with aromas and flavours of lemons and crisp green apples and a hint of toasty oak.</i>  |        |
| 11 | <b>Domaine du Grande Mayne, Sauvignon Blanc, France 2016</b>   | £23.00 |
|    | <i>Perfect balance between freshness and richness, beautiful aromas of white peach.</i>  |        |
| 12 | <b>Verdicchio Classico, Villa Bianchi, Umani Ronchi, Italy 2017</b>  | £23.00 |
|    | <i>Fruity, floral aromas and a vibrant almond aftertaste.</i>  |        |
| 47 | <b>Picpoul de pinet, Cap Cette, France 2017</b>  | £24.00 |
|    | <i>Exuberant, powerful flavours of lemon zest and exotic flowers. Perfect with seafood.</i>  |        |
| 48 | <b>Riesling, Madfish, Australia 2017</b>   | £27.00 |
|    | <i>Bright, pale straw in colour with green hues. Aromas of zested lime skin and citrus flower and the palate has a burst of citrus juice, a generous fruity weight and a crisp, mineral acidity to finish.</i> |        |

[ Continued ]

- 49 **Macon-Villages, Cave de l'Aurore, France 2016** £27.00  
*Ripe fruit and fresh well balanced acidity. Hints of apples and a touch of creaminess.*
- 13 **Black Label Yealands Estate, Sauvignon Blanc, Marlborough, NZ 2018** £29.00  
*Classic New Zealand Sauvignon with searing acidity and passionfruit flavours and a mineral back bone.*
- 50 **Yealands Estate, Pinot Gris, Marlborough, NZ 2017** £30.00  
*Concentrated aromas of poached pears and melon. A full bodied palate, showing a fine balance between texture, fruit weight and acidity.*
- 51 **Sancerre, Domaine des Vieux Pruniers, France 2017** £32.00  
*Citrus and mineral fruits leading into a dry, crisp, lengthy finish.*
- 52 **Gavi di Gavi DOCG, Fontanafredda, Italy 2017** £35.00  
*Dry, fresh & flinty acidity. Well balanced with fragrant floral character & green fruit.*
- 14 **Chablis, Domaine Bernard Defaix, France 2017** £37.50  
*Fruit notes of apple and melon with underlying minerality. Dry, steely and rich, with a complex finish.*



## Aromatic

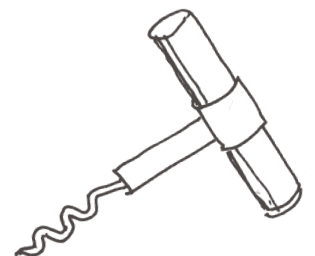
Aromatic wines have a naturally high acidity but the fruit flavours tend to be more exotic, dominant and perhaps a little sweeter. The high acidity and fuller fruit flavours work really well with food that has an oily/fatty content like terrine or oily fish.

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|----|--|--------|
| 15 | <b>The Stump Jump Riesling/Sauvignon/Marsanne, Australia 2017</b><br><i>Soft, fruity and floral flavour</i>  | £23.50 |
| 16 | <b>Le Versant Viognier, France 2017</b><br><i>Intense aromas of peach, apricot and rose with hints of ginger and mint. Smooth, rounded and generous.</i>   | £25.50 |
| 17 | <b>D'Arenberg, The Hermit Crab, Viognier Marsanne, Australia 2017</b><br><i>Apricot and peach aromas. Full-bodied, peach, melon and tropical fruit flavours with a good balance of weight and acidity.</i>                         | £29.00 |
| 54 | <b>Friendly Grüner Veltliner Laurenz V, Austria 2015</b><br><i>A bright, fresh herb-scented wine with notes of apple skins and delicate lime and floral aromatics. Elderflower punch and lots of crunching, fresh green apple.</i> | £32.00 |
| 55 | <b>Skillogalee Gewürztraminer, Australia 2016</b><br><i>Intensely fruity, reminiscent of passion fruit or lychee, dry finish.</i>  | £34.00 |

## Full, rounded & smooth

These are rich, full and textured wines that work well with rich food flavours to balance them with.

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|----|---|--------|
| 18 | <b>Exmoor Drive Chardonnay Xanadu, Australia 2017</b><br><i>Rich ripe pear, white stonefruit, roasted nuts and a creamy complexity, lifted by refreshing acidity and a persistent, fruit driven finish.</i>   | £28.00 |
| 56 | <b>Bogle Winery, Chenin Blanc, USA 2017</b><br><i>Crisp and refreshing, brilliant flavours of green apple, tropical touches of pineapple and candied lime. Soft and supple texture and a honeyed finish.</i>  | £29.00 |
| 57 | <b>Village Chardonnay, Yering Station, Australia 2016</b><br><i>The palate is an intoxicating mix of stone fruit purity with an edgy flintiness. Vanilla oak spice richness finishing with a crisp, clean finish.</i>                                 | £36.00 |
| 58 | <b>Saint Véran, Domaine Paquet, France 2017</b><br><i>Rounded and fruity on the palate. Demonstrates excellent floral notes of acacia, with hints of vegetable, aniseed and liquorice.</i>  | £37.50 |
| 21 | <b>Pouilly Fuissé Domaine Saumaize-Michelin, France 2016</b><br><i>Rounded and generous with grapefruit, lemon rind notes and nutty characters.</i>   | £42.00 |
| 59 | <b>The FMC Chenin Blanc Ken Forrester Wines, South Africa 2016</b><br><i>Widely considered to be the finest expression of this varietal; an iconic Chenin, rich, layered with dried apricot, vanilla and honey.</i>                                   | £50.00 |
| 60 | <b>Chablis 1er Cru Montmain, Domaine Louis Michel, France 2015</b><br><i>Full of mineral flavours alongside zippy citrus and green apple characteristics. The finish is elegant and very fine.</i>  | £55.00 |
| 61 | <b>Puligny Montrachet 1er cru, La Garenne, France 2017</b><br><i>A lifted mineral nose with subtle scents of honeysuckle and almond, certainly endowed with the vigour one expects from this vineyard. The palate is fine, harmonious and svelte.</i> | £70.00 |
| 62 | <b>Meursault Cuvée Charles Maxime Latour Giraud, France 2015</b><br><i>A very appealing nose with whisky barrel hints and plenty of nutty richness. A full and fruit-driven wine with creamy, ripe melon fruit flavours.</i>                          | £85.00 |





# Rosé

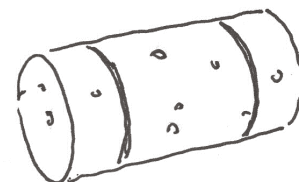
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|----|---|--------|
| 25 | <b>De Gras, Zinfandel Rosé, Chile</b><br><i>A full palate of pink grapefruit, pomegranate, and honey, with a hint of spiciness in the after taste.</i>  | £21.50 |
| 22 | <b>Pinot Grigio Blush IGT Veneto, Il Sospiro, Italy</b><br><i>Easy drinking style that is light, dry and crisp, with a delicious balance between zingy citrus and fruity red berry flavours.</i>  | £22.00 |
| 23 | <b>Domaine d'Astros Rosé, France 2017</b><br><i>A dry, citrusy palate with strawberries soaking into the finish. Great balance and a long delicious finish.</i>   | £26.00 |
| 24 | <b>Rioja Rosado, Sierra Cantabria, Spain 2017</b><br><i>Pale salmon colour with aromas of red berries, aniseed and nuances of strawberry, blackberry, raspberry and pomegranate. On the palate it is fresh, fragrant, well balanced, enveloped by the fruit and acidity with a flush of pomegranate and watermelon.</i> | £28.00 |
| 63 | <b>Château St Baillon Rosé Reserve du Château, France 2017</b><br><i>A classic Provençal rosé, beautifully pale pink with a delicate nose of strawberry and cherry. Plenty of fresh red fruit on the palate, with balanced acidity and a crisp finish.</i>  | £30.00 |

# Reds

## Light & fruity

These wines have soft and gentle tannins. Great on their own or with lighter dishes

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|----|---|--------|
| 26 | <b>Sangiovese Poggio della Quercia Rubiconne, Italy</b><br><i>Bright ruby red with aromas of forest fruits, a medium bodied and a delicious food-friendly freshness.</i>  | £19.50 |
| 27 | <b>Primitivo Salento, Boheme, Italy 2017</b><br><i>Aromas of plums and strawberry jam, soft &amp; well balanced.</i>  | £19.50 |
| 28 | <b>Little Yering Pinot Noir, Australia 2016</b><br><i>Soft and juicy. Lovely mix of elegant fruit, savoury spice and earthy undertones. Supple tannins and velvetlike finish.</i>   | £27.50 |
| 30 | <b>Domaine de Brusset Côtes du Rhône, France 2017</b><br><i>Red berry fruit aromas precede subtle flavours of raspberries and well balanced, smooth tannins.</i>  | £28.00 |
| 29 | <b>Fleurie, Cave de Fleurie, Beaujolais, France 2015</b><br><i>Bursting with ripe red berry fruit flavours, our Fleurie is soft and fresh, with delicate light tannins. Try it lightly chilled in the summer months.</i>                          | £28.00 |
| 65 | <b>Millton Pinot Noir, NZ 2016</b><br><i>A bright, fruity, modern Pinot Noir. It has aromas and flavours of dark cherry, juniper berry and a touch of fine burnished leather made by one of NZ's oldest proponents of biodynamic viticulture.</i> | £42.00 |



## Medium bodied

Medium bodied reds display lots of fruit character and soft tannins. They tend to be wines that are quite diverse and go well with red meat, Sunday roasts and dishes that are full of flavour.

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|----|--|--------|
| 31 | <b>Joleseta Tempranillo, Spain 2017</b><br><i>Aromas of red fruits and raspberries with a hint of truffles leading to a full bodied palate and a long finish.</i>  | £19.90 |
| 33 | <b>Domaine du Grande Mayne, Merlot Cabernet, France 2016</b><br><i>Soft, juicy, elegant red with spicy aromas and flavours of blackcurrant and cherry.</i>   | £23.00 |
| 34 | <b>Pinotage Man Vintners, Western Cape, South Africa 2016</b><br><i>Bold and juicy with red berry fruit flavours and a touch of sweet oak spice.</i>   | £23.50 |
| 36 | <b>Rioja Crianza, Ramon Bilbao, Spain 2015</b><br><i>Medium intensity aromas of blackberries and blackcurrants. Hints of blackberry yoghurt. Ruby red with some signs of youthfulness in the form of violet hues.</i>  | £26.50 |
| 66 | <b>Bodegas Tabula Damana 5, Spain 2016</b><br><i>Dark &amp; intense with aromas and flavours of blackberries, black cherry and creamy notes of vanilla</i>   | £26.50 |
| 67 | <b>Bogle Winery, Merlot, USA 2016</b><br><i>Subtle, silky &amp; packed with red fruits, delicious.</i>   | £29.00 |
| 37 | <b>Montepulciano d'Abruzzo, Jorio, Umani Ronchi, Italy 2016</b><br><i>A soft, rich, bouquet of plums and red cherries on the nose, followed by a background of ripe liquorice. Full and vigorous, with a long and intense finish.</i>  | £29.00 |
| 68 | <b>Moulin-a-Vent 'Les Michelons' Domaine Yohan Lardy, France 2016</b><br><i>Lardy is one of the rising stars in Beaujolais and this wine hails from a tiny block of 2 hectares of old vines - planted in 1950 and 1911 - in the prestigious area of Les Michelons in Moulin a Vent. A more intense and fuller style of Beaujolais than you may expect.</i> | £38.00 |
| 38 | <b>Crozes-Hermitage Papillon, Domaine Gilles Robin, France 2017</b><br><i>Aromas of plum and violets, balanced and fresh with a great sustain of flavour on the finish</i>   | £39.50 |
| 69 | <b>Rioja Gran Reserva, Ramon Bilbao, Spain 2011</b><br><i>A youthful, concentrated red with plenty of backbone and structure, fresh acidity and layers of ripe plum and blueberry fruit</i>  | £42.00 |

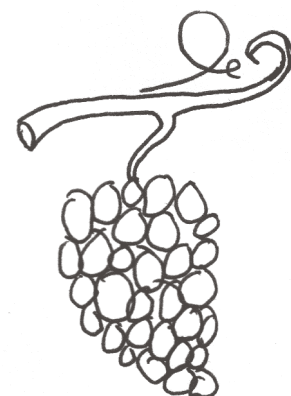
## Bigger, fuller flavoured & bold

As the title suggests these wines have big full flavours of black fruit, toasty oak, chocolate and tobacco character that comes from the oak treatment they use. They work best when paired with strong food flavours, red meat and rich sauces.

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|----|---|--------|
| 39 | <b>Melodias Malbec, Trapiche, Argentina 2018</b>  | £22.50 |
|    | <i>Softly textured with notes of violets, cherries and subtle hints of vanilla.</i>   |        |
| 40 | <b>Tooma River Reserve Shiraz, Warburn Estate, Australia 2017</b>   | £23.00 |
|    | <i>Classic Australian Shiraz, juicy red and blackberry fruit with hints of chocolate and lively spices.</i>                       |        |
| 43 | <b>Le Versant Cabernet Sauvignon IGP d'Oc, France 2016</b>  | £24.50 |
|    | <i>Powerful aromas of red fruits, spices and licorice with hints of ripe strawberries, sweet peppers and eucalyptus to taste.</i> |        |
| 71 | <b>Renwood Old Vine Zinfandel, USA 2015</b>   | £29.00 |
|    | <i>Classic blackberry and raspberry zinfandel flavours with this big, bold wine. Licorice, spice and toasty oak finish.</i>       |        |
| 41 | <b>La Mascota Malbec, Argentina 2016</b>  | £30.00 |
|    | <i>Aromas of black fruits, jam and vanilla, with a subtle licorice touch. Full bodied tannins and a long and pleasant finish.</i> |        |
| 73 | <b>The Lovegrass Shiraz d'Arenburg, Australia 2016</b>  | £33.00 |
|    | <i>Rich, full bodied palate of dark fruits and raspberry, with cinnamon spice and cured meat adding complexity.</i>               |        |
| 72 | <b>Barbaresco, Riva Leone, Italy 2013</b>   | £34.00 |
|    | <i>Full of juicy and ripe cherry fruit with delicious floral aromas. Approachable and elegant.</i>                                |        |
| 74 | <b>Miamup Cab Sauvignon, Howard Park, Australia 2016</b>  | £37.50 |
|    | <i>Deep black cherry colour with floral notes and fruity, doughy aromas</i>   |        |
| 75 | <b>Seleccion de la Familia Malbec, Humberto Canale Patagonia, Argentina 2015</b>  | £39.50 |
|    | <i>Rich, toasty and full of flavour, loads of black fruit and cedar and tobacco.</i>  |        |

[ Continued ]

- 77 **Angelo Veglio Barolo, Italy 2014** £42.00  
*A wine with great structure; red berries, raspberries, wild strawberries and cherries, with hints of cinnamon and pepper, nutmeg and vanilla, withered violets and roses.*
- 76 **Château Viramiere, Saint-Emilion Grand Cru, France 2014** £45.00  
*Powerful and complex nose with ripe red fruits entangled in delicate vanilla notes.*
- 78 **Director's Cut Shiraz, Heartland, Australia 2014** £45.00  
*Seductively rich on the palate, flavours of dark chocolate and plums intergrate with supple, focused tannin.*
- 79 **Châteauneuf-du-Pape, Domaine Chante Cigale, France 2016** £50.00  
*Deep ruby in colour with a wonderful nose of spice and dark fruits. The palate is rich and ripe with layers of fruit and spice supported by fine tannins.*
- 80 **Volnay, Domaine Régis Rossignol Changarnier, France 2013** £59.00  
*A wonderful traditional Volnay, with a fantastic combination of cherry and rosehip fruit with delicious gamey/spicy/nutty complexity. In the mouth it is elegant with bright acidity, fine tannin and a complex finish.*
- 81 **Gevrey-Chambertin, La Gibryotte, Famille Dugat, France 2015** £72.00  
*A refined wine with a beautiful bright ruby colour. Dense wild blackberry fruit and intense liquorice and nutmeg. The woody character is subtle and marries well with the other aromas and flavours.*
- 82 **Château Gruaud Larose, Cru Classé, St. Julien, France 2011** £120.00  
*Sweet blueberry kirsch and black fruit. A well rounded and more fruit forward St Julien.*
- 83 **Château Rauzan-Ségla, 2ème Cru Classé, France 2011** £120.00  
*Complex notes of sweet red and black fruits, cigar tobacco, spice and a hint of wood. An outstanding Margeaux.*



# Dessert wines

The perfect accompaniment to round off your meal, a good sticky works fantastically with salty food like blue cheese as well as sweet desserts.

<b>Lafage Maury Grenat, France 2016</b> <i>This is a deliciously sweet red wine. It is full-bodied and rich with intense flavours and aromas of dried red fruits, chocolate and coffee.</i>	70ml £5.00	50cl Bottle £25.00
<b>Valdivieso Eclat Botrytis Semillon, Chile 2013</b> <i>Rich and sweet with flavours and aromas of honey, candied peel and sultanas and a refreshing hint of pink grapefruit.</i>	70ml £5.00	50cl Bottle £25.00
<b>Bodegas Alvear Pedro Ximenez Solera 1927 NV, Spain</b> <i>Rich and concentrated pure raisin wine, dried fruit nuances &amp; rosemary honey notes.</i>	70ml £5.50	37.5cl Bottle £29.00
<b>Late Harvest Tokaji Katinka, Patricius, Hungary 2016</b> <i>Medium-bodied sweet wine with notes of vanilla, caramel and white chocolate, on a lightly spiced background.</i>	70ml £7.50	
<b>Vidal Icewine, Peller, Canada 2015</b> <i>A rich, medium to full-bodied wine with explosive flavours of honey, golden pineapple, star anise and brown sugar. Sweet citrus and star fruit linger on the finish.</i>	35ml £8.50	