



Wine List

Sparkling	125ml	Bottle
Le Dolci Colline Prosecco NV Prosecco	£4.50	£24.00
A fresh and gently fruity fizz from northeast Italy with light citrus and green apple flavours.		
Limney Quality Sparkling Wine 2009, Rotherfield, Sussex, England		£35.00
Organic. Showing maturity, depth, elegance and the finesse of vintage Champagne. Rounded and biscuity.		
White	125ml	175ml 250ml Bottle
Casa Maria Verdejo 2015, Rueda, Spain	£3.05	£4.35 £6.10 £18.30
A fresh, crisp and crunchy wine from West of Madrid. Brisk and lively on the palate.		
Chardonnay 2015, Domaine Nordoc, Languedoc, France	£3.30	£4.75 £6.65 £19.90
Full of ripe Southern French fruit. Generous on the palate with depth and texture and a crisp, firm finish.		
Pinot Grigio 2015, Cantina Madregale, Abruzzo, Italy	£3.30	£4.75 £6.65 £19.90
Crisp, clean and dry with pure, clean orchard fruit flavours (pear, apple) and a touch of marzipan. Quite mouth filling with pleasant balancing acidity.		
De Martino Estate Sauvignon Blanc 2016, Maipo, Chile	£3.75	£5.30 £7.50 £22.40
An exuberantly cheerful wine with bright aromas of elderflower, gooseberries and tropical fruit.		
Picpoul de Pinet 2015, Grange des Rocs, Languedoc, France	£3.85	£5.50 £7.70 £23.10
A coastal wine from the South of France – ripe green fruit, generous texture and a definite hint of the maritime. Perfect with shellfish and fish.		
Quealy Turbul Friulano 2014, Mornington Peninsula, Australia		£27.00
Sleek creamy palate, almond milk and filled with exotic aromas of angelica blossoms, honey, bright pepper spice and lemon rind. Bottled without clarification.		
Muscadet de sevre et Maine Sur Lie Les Vergers 2014, Luneau Papin		£29.50
A great example of this Classic Western Loire wine. Some white fruit and then firm minerality and a brisk citrus finish.		
Riesling Reserve 2015, Andre Scherer, Alsace, France		£29.95
Grapey nose with notes of white flowers and white fruits. Light, delicate and fragrant and just avoids being off dry with some firm freshness.		
Limney Horsmonden Dry White 2015, Rotherfield, Sussex, England		£36.60
Organic. England's great answer to NZ Sauvignon Blanc! This 4 grape blend is fresh, herbaceous, lively and delicious and proves what England can produce in a good year.		

Gruner Veltliner Rainer Weiss, Wachau 2014, Austria £34.50
Pale yellow with green tints. Aromas of pearskin, green plum and apricot. Crisp and mineral on the palate with white pepper and some smokiness.

Petit Chablis 2016, Domaine Tremblay, Burgundy, France £35.40
Crisp and refreshing with easy graceful flavours. Trademark oyster-shell aromas with hints of gunflint and acidity that bolts all the flavours into place.

Sauvignon Blanc 2015, Framingham, New Zealand £37.40
Classic Kiwi Sauvignon Blanc! Made in a dry style, showing strong varietal characters of passionfruit and grapefruit with a firm but balanced acid backbone.

Albarino San Campio 2013, Bodegas Terras Gauda, Spain £40.60
Bracing aromatic nose suggestive of citrus fruits (lemons, limes a touch of grapefruit), lovely broad flavours and a clean persistent finish.

Rose **125ml 175ml 250ml Bottle**

Bergerie de la Bastide Rose 2015, Languedoc, France £3.00 £4.30 £6.05 £18.10
Bright, lively redcurrant on the nose, clean and fresh with balanced berry fruit on the palate and a lively finish.

Cotes de Provence Rose 2015, Cuvee Elegance, Carteron, France £30.50
Wonderfully pale. Bouquet of exotic and red berry fruits and jasmine, whilst the palate has mango and lychee with a savoury edge of peach-stone and citrus.

Red **125ml 175ml 250ml Bottle**

Albizu Tempranillo 2015, Rioja, Spain £3.05 £4.35 £6.10 £18.30
Bursting with sweet damson and soft plum fruit this young vine Tempranillo is deliciously easy-drinking and can happily be drunk chilled.

Merlot Duras 2016, Domaine David, Cotes de Tarn, France £3.40 £4.85 £6.80 £18.90
Ripe plum aromas balanced with the earthy savouriness of the Duras grape with some underlying spice. Unoaked.

Cotes De Rhone Terre de Mistral 2015, Estezargues, France £3.90 £5.65 £7.90 £23.65
Unfiltered and so the wine has a soft, slightly cloudy, purple colour and gentle flavours of blackberry, liquorice, pepper and nutmeg.

Pinot Noir 2014, Casa Azul, Rapel Valley, Chile £3.95 £5.70 £7.95 £23.90
A wonderful expression of this difficult grape. Pale, elegant and refined with some cherry and spice aromas which follow through on the palate.

Santa Julia Organica Malbec 2016, Mendoza, Argentina £4.00 £5.75 £8.00 £24.00
Organic. Aromas of ripe figs, plums, blackberries with some vanilla, tobacco, coffee and chocolate. Full bodied with sweet tannins and good structure.

Rosso Piceno Cuvee Bacchus 2015, Ciu Ciu, Marche, Italy £26.60
Lively nose of strawberry, cherries and some liquorice. A lovely balance of the ripeness of the Montepulciano being offset by the more savoury notes of the Sangiovese.

Ollieux Riomanis Corbieres Classique 2015, Languedoc, France £29.95
Generous, ripe sun-filled dark fruits and hints of the garrigue (the herb-laden scrubland). Full bodied and comforting.

Intellego Kedungu 2015, Swartland, South Africa £30.00

Floral bouquet of crushed violets and juniper leading to dark cherry and raspberry. Peppery palate with a meaty edge, fine tannins, superb acidity. Firm yet juicy. Whole bunch fermentation with no filtration and no fining.

Chianti 2013, Podere Gambia San Fernandino, Tuscany, Italy £31.30

Lovely meaty-gamey style with flavours of luscious plum, cinnamon, wild strawberries and a cherry sweetness backed by the expected astringency.

Brouilly 2014, Cret de Garranches, France £34.05

Dark red colour, dominant nose of strawberries, raspberries and ripe plums, supple on the palate but with sufficient weight and structure to carry it with food.

Rioja Crianza 2013, Hacienda Grimon, Spain £34.85

Savoury/floral aromas of rosehips and ripe red cherries with vanilla notes and an easy fruity palate with cocoa-butter texture leading to a ripe spicy finish.

Dessert Wines

50ml Half Bottle

Montbazillac 2011 Jour de Fruit, Domaine de l'Ancienne Cure, Bergerac, France. £2.50 £17.50

Generous honey and marmalade aromas, ripe textured fruit balanced with lively acidity.

Elysium Black Muscat 2012, Andrew Quady, California £3.50

A brilliant crimson purple with delicious flavours of roses, hibiscus, cherries and strawberries.

St Stephan's Crown 5 Puttonyos Tokaji Aszu 2008, Hungary 11.5% £4.90

Medium gold amber in colour, the nose bursts with orange peel, mint, cinnamon and figs.

The palate is sweet and rich with cinnamon, apple and grapefruit aftertaste. A beautiful match with blue cheese!

Escarpment Hinemoa Riesling 2011, Martinborough, New Zealand 9.8% £4.70

A remarkable year for this variety. A very sweet style and an ideal match with fruit based desserts, soft cheeses or simply enjoy as an aperitif!