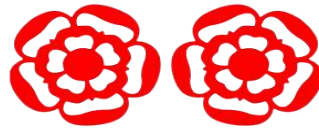




# GLASSHOUSE

RESTAURANT

WINE LIST



TWO AA ROSETTES  
FOR CULINARY EXCELLENCE

*The only way to get rid of a temptation is to yield to it.  
Resist it, and your soul grows sick with longing for the things it has forbidden to itself.*

Oscar Wilde, *The Picture of Dorian Gray*, 1891

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## WINE BY THE GLASS

|                                                                        |                                                                                                                                                                          | <u>White Wine</u>     | <b>125ml</b> | <b>175ml</b> | <b>250ml</b> | <b>Bottle</b> |
|------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|--------------|--------------|--------------|---------------|
| <b>100 Tariquet Classic</b>                                            | France. Classic white wine from Gascony. A blend with a Sauvignon Blanc base.                                                                                            |                       | £5.50        | £8.00        | £11.00       | £30.00        |
| <b>101 Picpoul de Pines Grange des Roc</b>                             | France. A bone-dry white wine that's perfect served with fish or chicken dishes.                                                                                         |                       |              | £9.00        | £12.00       | £35.00        |
| <b>121 Petit Chablis, Domaine Brocard</b>                              | France. Great honeyed fruit character with a succulent minerality, hints of citrus and juicy apples with a dry almost chalky finish.                                     |                       |              | £13.00       | £17.50       | £50.00        |
| <b>153 Villa Wolf Pinot Gris, Pfalz</b>                                | Germany, Pinot Gris or Pinot Grigio as it's more widely known, in Germanic style is quite rich and full.                                                                 |                       |              | £9.00        | £12.00       | £35.00        |
| <b>161 Mayfly, Marlborough Sauvignon Blanc</b>                         | New Zealand. Fresh and deliciously crisp with excellent natural acidity and a long citric aftertaste.                                                                    |                       |              | £9.00        | £12.00       | £35.00        |
| <b>165 Hesketh "The Lost Weekend" Chardonnay</b>                       | Australia. A lovely creamy style of modern Australian Chardonnay – lots of aromatic fruit and gentle on the oak.                                                         |                       |              | £9.00        | £12.00       | £35.00        |
|                                                                        |                                                                                                                                                                          | <u>Red Wine</u>       | <b>125ml</b> | <b>175ml</b> | <b>250ml</b> | <b>Bottle</b> |
| <b>201 Cotes de Gascogne Merlot/Tannat</b>                             | France. This wine has a garnet red colour expressing red fruit flavours and floral scents.                                                                               |                       | £5.50        | £8.00        | £10.50       | £30.00        |
| <b>261 Mirador Tinto, Rioja</b>                                        | Spain. Ruby red colours, a young, vibrant wine with mouth-watering black fruits of the forest and just a touch of gentle oak.                                            |                       |              | £8.00        | £10.50       | £30.00        |
| <b>271 Vetrano Sangiovese, Marche</b>                                  | Italy. A well rounded, balanced and enjoyable wine.                                                                                                                      |                       |              | £8.00        | £10.50       | £30.00        |
| <b>281 Nieto Malbec, Mendoza, Argentina</b>                            | Argentina. A deeply-colored, powerful red with great concentration of berry fruit. Complex flavors of plums, figs, and dried fruit with a smoky vanilla character.       |                       |              | £9.00        | £12.00       | £35.00        |
| <b>284 Vine Velvet Wairarapa Pinot Noir, Kate Radburn, New Zealand</b> | New Zealand. This Pinot Noir is plush, smooth and textured. Dark cherry fruit is supported by subtle sweet oak and silky, fine tannins.                                  |                       |              | £11.50       | £15.50       | £45.00        |
| <b>289 Dry River Shiraz</b>                                            | Australia. Intense dark red with a hint of violet. The bouquet gives an impression of sweet earthiness and lifted florals, blueberries and fresh tobacco.                |                       |              | £9.00        | £12.00       | £35.00        |
|                                                                        |                                                                                                                                                                          | <u>Rose Wine</u>      |              | <b>175ml</b> | <b>250ml</b> | <b>Bottle</b> |
| <b>305 St. Mont Rosé, Chenin des Pelerins, (Dry)</b>                   | France. Dry yet fruity with a clean and fresh finish. Produced by the renowned Plaimont winery<br>Grapes: Tannat , Pinenc & Cabernet Sauvignon                           |                       |              | £8.50        | £10.50       | £30.00        |
| <b>307 Angels Flight Rosé Zinfandel</b>                                | USA. A juicy refreshing rosé packed full of crushed strawberry and raspberry fruit. The finish is well balanced with a hint of sweetness.                                |                       |              | £8.50        | £10.50       | £30.00        |
|                                                                        |                                                                                                                                                                          | <u>Sparkling Wine</u> |              | <b>175ml</b> |              | <b>Bottle</b> |
| <b>001 Joseph Perrier Brut</b>                                         | France. Few can resist the softness of the fruit flavours and the length on the palate. Best served as an aperitif but is also excellent with seafood and smoked salmon. |                       |              | £14.75       |              | £55.00        |
| <b>031 Privilege Rosé, Varichon et Clerc</b>                           | France. Méthode Traditionnelle. Rose blend of Altesse, Cinsault, Gamay, Molette and Sciacarellu. A fruity medium dry sparkling wine, with hints of wild strawberries.    |                       |              | £11.00       |              | £40.00        |
| <b>020 Prosecco Passaparola Spumante</b>                               | A slightly yeasty nose with hints of spring flowers and apple skin. Flavors of nectarines and touches of green herbs mix with a real zestiness.                          |                       |              | £10.75       |              | £35.00        |

## WINES WORTHY OF NOTE

### Joseph Perrier. Champagne, France

The Joseph Perrier Champagne House was founded in 1825 at Châlons-sur-Marne, where Perrier's father, François-Alexandre, had helped his father-in-law in a small wine business.

On his death in 1870, Joseph Perrier left a successful business to his grandson Gabriel Perrier, who had little inclination to run a Champagne house and eventually sold the firm to Paul Pithois in 1888.

Today, under the leadership of Jean-Claude Fourmon, a descendant of Paul Pithois, it owns 20 hectares of vineyards in Cumières, Hautvillers and Damery. Believing that quality is more important than quantity they only produce 60,000 cases per year and have established a firm reputation for delivering excellent quality champagne.

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | <b>Bottle</b> |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>002 Joseph Perrier Demi Sec</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                     | NV £65.00     |
| A classic medium dry champagne, displaying rich citrus fruit characters on the nose and a lingering finish on the palate. This champagne has more generous sugar dosage than the Brut and is therefore ideal at the end of a meal or for a person with a sweeter pallet.                                                                                                                                                                                                               |               |
| <b>005 Joseph Perrier Blanc de Blanc</b>                                                                                                                                                                                                                                                                                                                                                                                                                                               | NV £80.00     |
| 100% Chardonnay – this is a lovely, crisp and creamy style of Champagne – exquisite.                                                                                                                                                                                                                                                                                                                                                                                                   |               |
| <b>010 Joseph Perrier Rosé</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                         | NV £65.00     |
| This is blend of Pinot Noir, Pinot Meunier and a touch of Chardonnay. With hints of red and black fruits along with just a trace of fresh sweetness.                                                                                                                                                                                                                                                                                                                                   |               |
| <b>007 Dom Pérignon, Moët et Chandon</b>                                                                                                                                                                                                                                                                                                                                                                                                                                               | 2006 £225.00  |
| When Father Pierre Perignon took over as cellar master at the Benedictine Abbey of Hautvillers in 1668, his avowed goal was "to make the best wine in the world". More than three centuries later, the House of Dom Pérignon perpetuates the visionary approach of its founder, widely considered the spiritual father of Champagne. Each new vintage is a unique creative act, reinventing the extraordinary style of a wine that only the Chef de Cave may declare a "vintage year". |               |

### SOMMELIER'S RECOMMENDATIONS

#### White Wine

|                                                                                                                                                                                                                                                                                     | <b>Bottle</b>       |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------|
| <b>125 Meursault Narvaux, Domaine Latour-Giraud</b>                                                                                                                                                                                                                                 | France 2015 £75.00  |
| This bright pale wine has a complex nose exhibiting aromas of pear, lemon, orange and a touch of hazelnut with a lovely spiciness. This medium-bodied delicious wine has notes of stone fruit and soft citrus flavors. A pleasant minerality, great structure and lingering finish. |                     |
| <b>116 Attitude Sauvignon, Pascal Jolivet</b>                                                                                                                                                                                                                                       | France 2017 £40.00  |
| "Attitude" has a beautiful freshness in mouth, a frank attack, delicate green and lemon flavours, citrus fruits, green apple and kiwi aromas. The minerality gives a long finish to the wine, a smoothness and elegance.                                                            |                     |
| <b>175 Chateau Musar White</b>                                                                                                                                                                                                                                                      | Lebanon 2008 £70.00 |
| A beautiful honey gold colour with a nose and palate of orange blossom, honey, wild flowers and tropical fruits. A very well- balanced wine with good acidity and a long finish of pears and honey.                                                                                 |                     |

#### Red Wine

|                                                                                                                                                                                                                                               | <b>Bottle</b>            |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| <b>235 Santenay 1er cru Vieilles Vignes, Domaine Bacher-Legros</b>                                                                                                                                                                            | France 2014 £70.00       |
| The Domaine Bache-Legros is a very old wine estate, with ancient stones and wines which reflect the terrain. The vines that produce the grapes for this wine are an average of 55 years old. A delicious example of rich, elegant Pinot Noir. |                          |
| <b>275 Barolo DOCG Flori,</b>                                                                                                                                                                                                                 | Italy 2013 £60.00        |
| Tell-tale rich Barolo characteristics of plump ripe fruits, firm tannins and a round silky texture.                                                                                                                                           |                          |
| <b>296 Fairview Pinotage</b>                                                                                                                                                                                                                  | South Africa 2016 £45.00 |
| South Africa's "own" red grape variety. Full and rich with a velvety soft finish. Fairview sources this fruit from a number of vineyards in the Coastal Region, the wine has also had some ageing in both French and American oak.            |                          |

## CHAMPAGNE

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |      | <b>Bottle</b> |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|---------------|
| <b>001 Joseph Perrier Brut</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                         | NV   | £55.00        |
| Few can resist the softness of the fruit flavours and the length on the palate of this Champagne.<br>Best served as an aperitif, it is also excellent with seafood and smoked salmon.                                                                                                                                                                                                                                                                                                  |      |               |
| <b>002 Joseph Perrier Demi Sec</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                     | NV   | £65.00        |
| A classic medium dry champagne, displaying rich citrus fruit characters on the nose and a lingering finish on the palate.<br>This champagne has more generous sugar dosage than the Brut and is therefore ideal at the end of a meal.                                                                                                                                                                                                                                                  |      |               |
| <b>003 Pol Roger Brut</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                              | NV   | £65.00        |
| On the nose, the champagne is dominated by white flowers, green apple, brioche and a trace of minerality.<br>On the palate there are notes of stone fruits, a certain nuttiness and a hint of honey supporting the freshness of the acidity.                                                                                                                                                                                                                                           |      |               |
| <b>004 Bollinger</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | NV   | £70.00        |
| Bone dry, full bodied wine with the classic, biscuit finesse. Silver Medal – IWC 2010.                                                                                                                                                                                                                                                                                                                                                                                                 |      |               |
| <b>005 Joseph Perrier Blanc de Blanc</b>                                                                                                                                                                                                                                                                                                                                                                                                                                               | NV   | £80.00        |
| 100% Chardonnay – this is a lovely, crisp and creamy style of Champagne – exquisite.                                                                                                                                                                                                                                                                                                                                                                                                   |      |               |
| <b>006 Ruinart Blanc de Blanc</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                      | NV   | £95.00        |
| Grand Cru Chardonnay has been used to make this Champagne.<br>Citrus, peach and white flower aromas evolve into a fresh and supple palate, ideal when married with oysters and sashimi.                                                                                                                                                                                                                                                                                                |      |               |
| <b>007 Dom Pérignon, Moët et Chandon</b>                                                                                                                                                                                                                                                                                                                                                                                                                                               | 2006 | £225.00       |
| When Father Pierre Perignon took over as cellar master at the Benedictine Abbey of Hautvillers in 1668, his avowed goal was "to make the best wine in the world". More than three centuries later, the House of Dom Pérignon perpetuates the visionary approach of its founder, widely considered the spiritual father of Champagne. Each new vintage is a unique creative act, reinventing the extraordinary style of a wine that only the Chef de Cave may declare a "vintage year". |      |               |
| <b>008 Krug Grand Cuveé</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                            | NV   | £250.00       |
| Krug's uncompromising and single-minded determination to produce the best Champagne is legendary.<br>Unquestionably one of the finest Champagnes in the world.                                                                                                                                                                                                                                                                                                                         |      |               |
| <b>009 Louis Roederer Cristal Champagne</b>                                                                                                                                                                                                                                                                                                                                                                                                                                            | 2009 | £290.00       |
| This Vintage Cristal Champagne has a light gold appearance with fine bead and persistent mousse, aromas of crushed white flowers, ripe citrus and red berry fruits. On the palate, limey citrus mixes with toasted, woody aromas, subtle minerality and notes of brioche.<br>Pair with caviar, oysters, scallops or lobster.                                                                                                                                                           |      |               |
| <b>018 Veuve Clicquot</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                              | NV   | £75.00        |
| The predominance of Pinot Noir provides the structure that is so typically Clicquot, with a touch of Meunier rounds out the blend.<br>Chardonnay adds the elegance and finesse essential in a perfectly balanced wine.                                                                                                                                                                                                                                                                 |      |               |
| <b>019 Moët et Chandon, Imperial Brut</b>                                                                                                                                                                                                                                                                                                                                                                                                                                              | NV   | £70.00        |
| Moët & Chandon Brut Imperial Non Vintage Champagne is this Champagne House's non-vintage Champagne.<br>Moët & Chandon's oenologists work to produce well- balanced assemblages combining the three champagne grape varieties, Pinot Noir, Pinot Meunier and Chardonnay.                                                                                                                                                                                                                |      |               |

## ROSÉ CHAMPAGNE

|                                                                                                                                                                              |    | <b>Bottle</b> |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|---------------|
| <b>010 Joseph Perrier Rosé</b>                                                                                                                                               | NV | £65.00        |
| This is blend of Pinot Noir, Pinot Meunier and a touch of Chardonnay – there are hints of red and black fruits along with just a trace of fresh sweetness.                   |    |               |
| <b>011 Laurent Perrier Rosé</b>                                                                                                                                              | NV | £95.00        |
| The bestselling rosé Champagne in the world! A delicately fresh and delicious rosé combining the flavours of strawberries, black currants, Morello cherries and raspberries. |    |               |

## SPARKLING WINE

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |         |    | <b>Bottle</b> |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|----|---------------|
| <p><b>020 Prosecco Passaparola Spumante</b></p> <p>A slightly yeasty nose with hints of spring flowers and apple skin.<br/>Flavors of nectarines and touches of green herbs mix with a real zestiness.</p>                                                                                                                                                                                                                                                              | Italy   | NV | £35.00        |
| <p><b>021 Cava d'Olerdola Reserva</b></p> <p>This excellent dry cava has a very pale primrose transparency and a fine bead.<br/>It has a fine delicate aroma, slightly lemony nose, with touches of butter and yeast from the ageing process.<br/>It is very fruity, creamy and silky on the palate with a touch of gentle acidity.</p>                                                                                                                                 | Spain   | NV | £40.00        |
| <p><b>022 Bolney Blanc de Blancs</b></p> <p>Aromas of light cherry, baked apples and toasted brioche. Well balanced with great precision of flavours echoing the nose.<br/>The finish is long and with a round mouthfeel.</p>                                                                                                                                                                                                                                           | England | NV | £50.00        |
| <p><b>023 Nyetimber Classic Vintage</b></p> <p>Nyetimber produces what is undoubtedly the best sparkling wine in the country.<br/>The French were harder to convince until 1997 when in a blind tasting Nyetimber's 1992 Blanc de Blancs caused a debate as to which area of France it came from. Nyetimber wines have since won rave-reviews and International medals and, have also won the admiration of members of the Royal Family and various Heads of State.</p> | England | NV | £55.00        |

## ROSÉ SPARKLING WINE

|                                                                                                                                                                                                                                                  |        |    | <b>Bottle</b> |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|----|---------------|
| <p><b>030 Vetricano Pinot Grigio Rosé</b></p> <p>A lively rosé fizz with delicate aromas of red berries and a palate of lush, summer fruits. Made with Pinot Grigio and just enough Pinot Nero to give it a wonderful blush.</p>                 | Italy  | NV | £35.00        |
| <p><b>031 Privilege Rosé, Varichon et Clerc</b></p> <p>Method Traditionelle Rose blend of Altesse, Cinsault, Gamay, Molette and Sciacarellu.<br/>A fruity medium dry sparkling wine, with hints of wild strawberries on the nose and palate.</p> | France | NV | £40.00        |

## FRANCE

### REGIONAL WINES

#### White Wine

#### **Bottle**

|                                                                                                                                                                                                                                                                                                                 |           |        |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|--------|
| <b>100 Tariquet Classic</b><br>Classic white wine from Gascony. Crisp fruit flavours that are both citrusy and tropical.<br>Combines an intense flavour with fantastic drinkability; a great wine for keeping everyone happy.                                                                                   | 2017      | £30.00 |
| <b>101 Picpoul de Pinet Grange des Rocs</b><br>A bone-dry white wine that's perfect served with fish or chicken dishes.                                                                                                                                                                                         | 2017      | £35.00 |
| <b>103 La Borie Viognier</b><br>A refreshing white wine with hints of gooseberry and citrus fruits.<br>Well-balanced with long fruity flavours – not too dry.                                                                                                                                                   | 2017      | £30.00 |
| <b>104 Saint Mont Vignes Retrouves</b><br>The bouquet is intense with fresh aromas of citrus fruit. These then give way to more exotic and mineral notes.<br>The attack on the palate is powerful followed by roundness and richness obtained through the lees ageing and contributing a very pleasant balance. | 2015/2016 | £35.00 |

#### Red Wine

#### **Bottle**

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |      |        |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|--------|
| <b>201 Cotes de Gascogne Merlot/Tannat</b><br>This wine has a garnet red colour with cherry red tints, expressing red fruit flavours and floral scents.<br>Its silky tannins contribute to a supple and fruity harmony, enhanced by spicy notes on the finish.                                                                                                                                                                                                              | 2017 | £30.00 |
| <b>202 Minervois Racine, Diva Sud</b><br>Made principally from old Grenache bush vines, which are very well adapted for the hot climate typical of the growing area.<br>There's good fruit on the nose with a smooth, round juiciness in the mouth and the peppery Syrah coming through on the finish.                                                                                                                                                                      | 2016 | £35.00 |
| <b>203 Jeffelin Pinot Noir</b><br>This is a blend of ripe, almost sweet Pinot Noir fruit from Southern France and firmer Pinot fruit from the Loire Valley.                                                                                                                                                                                                                                                                                                                 | 2016 | £30.00 |
| <b>200 Corbières, Chateau Trillo</b><br>High in the hills of the Corbières, in a stunning corner of south west France, Château Trillo has been the Sichel family property since 1990. At 400m above sea level, the vineyard is located in two of the Corbières terroirs: Termenès and Quéribus.<br>Here the local grape varieties, Grenache, Syrah and Carignan (harvested by hand), result in an authentic wine that is packed with character and a strong sense of place. | 2013 | £40.00 |

LOIRE

**White Wine**

|                                                                                                                                                                                                                                                                             | <b>Bottle</b>             |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------|
| <p><b>116 Attitude Sauvignon, Pascal Jolivet</b></p> <p>With a beautiful freshness in mouth, a frank attack, delicate green and lemon flavours, citrus fruits, green apple and kiwi aromas. The minerality gives a long finish to the wine, a smoothness and elegance.</p>  | <p>2017</p> <p>£40.00</p> |
| <p><b>118 Sancerre, Gemiere Daniel Millet</b></p> <p>Delightful Sancerre, aromas of apricot and peach.<br/>A rich and satisfying palate of tropical fruits balanced brilliantly with the more typical gooseberry and citrus flavours.</p>                                   | <p>2016</p> <p>£35.00</p> |
| <p><b>119 Pouilly-Fumé, Domaine des Fines Caillottes, Jean Pabiot</b></p> <p>This is a fine example of a traditional Pouilly Fume.<br/>Dry, medium to full bodied, fruity and smokey aromas followed by an undercurrent of gooseberries and citrus fruit on the palate.</p> | <p>2016</p> <p>£55.00</p> |

**Red Wine**

|                                                                                                                                                                                                                                                                                                              | <b>Bottle</b>             |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------|
| <p><b>211 Chinon Domaine de la Semellerie</b></p> <p>A good example of supple, juicy Cabernet Franc.<br/>Tobacco, lead pencil and deep very ripe fruit predominate in this leafy and well-structured wine.<br/>Surprisingly soft tannins with good fruit structure finishing with a clean fresh acidity.</p> | <p>2016</p> <p>£40.00</p> |



White Wine

Bottle

|                                                                                                                                                                                                                                                                                        |      |        |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|--------|
| <b>120 Macon Villages Mancey</b>                                                                                                                                                                                                                                                       | 2016 | £40.00 |
| A flowery and fruity Chardonnay from this forward thinking cooperative in the Village of Mancey.                                                                                                                                                                                       |      |        |
| <b>121 Petit Chablis, Domaine Brocard</b>                                                                                                                                                                                                                                              | 2015 | £50.00 |
| Great honeyed fruit character with a succulent minerality, hints of citrus and juicy apples on the palate with a dry almost chalky finish.                                                                                                                                             |      |        |
| <b>122 Chablis, Domaine Fournillon</b>                                                                                                                                                                                                                                                 | 2015 | £50.00 |
| Classic, bone dry white – clean as a whistle! A wonderful partner to any seafood dish.                                                                                                                                                                                                 |      |        |
| <b>125 Meursault Narvaux, Domaine Latour-Giraud</b>                                                                                                                                                                                                                                    | 2015 | £75.00 |
| This bright pale wine has a complex nose exhibiting aromas of pear, lemon, orange and a touch of hazelnut with a lovely spiciness. This medium-bodied delicious wine has notes of stone fruit and soft citrus flavors.<br>A pleasant minerality, great structure and lingering finish. |      |        |

Red Wine

Bottle

|                                                                                                                                                                                                                                                                             |      |        |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|--------|
| <b>230 Julienas, Domaine Joubert</b>                                                                                                                                                                                                                                        | 2014 | £40.00 |
| A fine Cru Beaujolais made from the Gamay grape. Round and light with flavours reminiscent of fresh redcurrant.<br>A wine that can be enjoyed with meat and even some fish. Can also be served slightly chilled in summer.                                                  |      |        |
| <b>231 Pinot Noir, Domaine Gonon</b>                                                                                                                                                                                                                                        | 2016 | £40.00 |
| If you want an easy-drinking lunchtime red, than this is the ideal wine. Soft, fruity and gentle tannins                                                                                                                                                                    |      |        |
| <b>233 Fleurie Chateau de Fleurie</b>                                                                                                                                                                                                                                       | 2016 | £43.00 |
| The Queen of the Beaujolais Villages, light and very fragrant. A versatile wine that can match many lighter dishes.                                                                                                                                                         |      |        |
| <b>234 Givry Rouge Domaine Chofflet</b>                                                                                                                                                                                                                                     | 2016 | £55.00 |
| A stunning Pinot Noir from Southern Burgundy's Cote Chalonnaise. The wines from Givry are lighter in style than those from Northern Burgundy and can be enjoyed when young. Silky smooth with hints of cherry and soft red fruits.<br>Always good with lighter meat dishes. |      |        |

BORDEAUX

White Wine

**Bottle**

- |                                                                                                                                                                                                                                                                                    |      |        |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|--------|
| <b>132 Chateau Tour de Mirambeau, Despagne</b>                                                                                                                                                                                                                                     | 2015 | £50.00 |
| <p>Shiny yellow colour with slightly golden glints. An expressive nose of candied lemon, with a hint of hazelnut, fresh butter and white truffle. Generous and abundant, very soft with roasted notes and a mineral finish. Delicious with grilled salmon or any chicken dish.</p> |      |        |

Red Wine

**Bottle**

- |                                                                                                                                                                                                                                                                                         |      |         |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|---------|
| <b>240 Bordeaux Supérieur, Chateau Cap de Merle</b>                                                                                                                                                                                                                                     | 2015 | £35.00  |
| <p>A wonderful value Claret, produced from most Merlot with a touch of Cabernet Franc. Perfect with any red white or hard cheese.</p>                                                                                                                                                   |      |         |
| <b>241 Chateau Jalousie Beaulieu</b>                                                                                                                                                                                                                                                    | 2015 | £35.00  |
| <p>Classic Claret – the perfect Cabernet/Merlot blend. This youthful version is ready for drinking and an ideal partner to any traditional Sunday lunch.</p>                                                                                                                            |      |         |
| <b>242 St. Emilion Private Réserve</b>                                                                                                                                                                                                                                                  | 2015 | £45.00  |
| <p>Full and smooth with a lovely rich Merlot flavour and well balanced tannins.</p>                                                                                                                                                                                                     |      |         |
| <b>243 Baron Carl Saint Emilion, Baron Philippe de Rothschild</b>                                                                                                                                                                                                                       | 2014 | £75.00  |
| <p>The nose is complex, combining the prune aromas typical of very ripe merlot with discreet and elegant oak. Supple, round and full-bodied, this is a harmonious wine with plenty of length on the fruit, building to a crescendo finish. A supple and fruity wine that ages well.</p> |      |         |
| <b>244 Margaux Private Réserve, Chateau Siran</b>                                                                                                                                                                                                                                       | 2014 | £75.00  |
| <p>Forward and fleshy. A plush feel of crushed fig, plum and steeped currant fruit inlaid with mulled spice. A solid length with lots of cocoa lingering on the finish.</p>                                                                                                             |      |         |
| <b>246 Chateau Kirwan</b>                                                                                                                                                                                                                                                               | 2005 | £120.00 |
| <p>Very deep in the glass and the nose is ripe and classic. This has a lot of upfront fruit on the powerful and full-bodied palate. The structure is underpinned by the oak, giving it a very upright style. The tannins are well handled and this is a strong assertive style.</p>     |      |         |

RHONE

**Red Wine**

**Bottle**

|                                                                                                                                                                                                                                                                      |      |        |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|--------|
| <b>250 Cotes du Rhone Villages Plan-de-Dieu, Frederic Reverdy</b><br>Perfumed plums and baked bramble fruit enriched by alluring notes of sweet chestnut. Agreeable rusticity to the mouthfeel. Lovely spicy depth, ebullient fruit and ripe, grainy tannins.        | 2014 | £35.00 |
| <b>252 Vacqueyras Cuvee Speciale Pascal</b><br>This very traditional Southern Rhône red has benefitted by extra ageing resulting in a lovely, multi layered palate with a long, soft lingering finish.                                                               | 2014 | £45.00 |
| <b>254 Telegramme Chateauneuf-du-Pape, Domaine Brunier</b><br>A Châteauneuf-du-Pape seriously dominated by Grenache, which confers very singular suppleness and roundness. Best savoured young. The blend is: 80% Grenache - 10% Syrah - 6% Mourvèdre - 4% Cinsault. | 2014 | £75.00 |

## SPAIN & PORTUGAL

### White Wine

### Bottle

- |                                                                                                                                                                                                                                                       |          |      |        |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|------|--------|
| <p><b>141 Orballo Albarino, Rias Baixas</b><br/>Albarino is the classic grape of North West Spain – aromatic and super fresh an ideal pairing with seafood.</p>                                                                                       | Spain    | 2016 | £40.00 |
| <p><b>142 Vinhas Velhas, Luis Pato</b><br/>Aromas of orange oil, peach and citrus pith coupled with nutty and floral flavours.<br/>Effortlessly balanced, easy and caressing; possibly the best expression of this textured, sophisticated white.</p> | Portugal | 2016 | £50.00 |

### Red Wine

### Bottle

- |                                                                                                                                                                                                                                                                                                                                               |          |      |        |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|------|--------|
| <p><b>261 Mirador Tinto, Rioja</b><br/>Ruby red colours, a young, vibrant wine with mouth-watering black fruits of the forest and just a touch of gentle oak.</p>                                                                                                                                                                             | Spain    | 2016 | £30.00 |
| <p><b>262 Bierzo, Flavium Mencia Reserva, Vinos de Arganza</b><br/>Ripe blackberry and blueberry aromas and beautifully balanced smoky cedar oak notes.<br/>The palate is silky smooth, juicy and herbal leaving a round, fresh finish.</p>                                                                                                   | Spain    | 2015 | £40.00 |
| <p><b>255 Duas Quintas, Ramos Pinto</b><br/>Intense, vivid and bright garnet colour. Vinous and floral aroma (lilacs and violets), with notes of ripe fruit, plum and grape.<br/>Fresh and smooth, but also flavourful, concentrated and elegant, revealing silky and consistent tannins as well as a long finish.</p>                        | Portugal | 2015 | £45.00 |
| <p><b>263 Priorat, Cal Pla Crianza, Bodega Joan Sanguis</b><br/>Damson fruit with nutmeg, cinnamon and white pepper on the nose. Concentrated flavours of redcurrant and blackcurrant, gooseberry fruit with good acidity and soft, leathery tannins. This is a characterful wine that is medium-bodied and has a long, lingering finish.</p> | Spain    | 2015 | £50.00 |

ITALY, GERMANY & AUSTRIA

| <u>White Wine</u>                                                                                                                                                                                                                                 |         |      | <b>Bottle</b> |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|------|---------------|
| <b>150 Verdicchio dei Castelli di Jesi Classico, Pontemagno</b>                                                                                                                                                                                   | Italy   | 2016 | £30.00        |
| This fresh, fruity wine has been described as central Italy's most promising white grape variety with its delicate floral, creamy character and surprising complexity.                                                                            |         |      |               |
| <b>154 Orsino Pinot Grigio, Veneto</b>                                                                                                                                                                                                            | Italy   | 2017 | £30.00        |
| A fresh, young and fruity Pinot Grigio from Venezia. Hints of apple, pear and peach and a clean finish.                                                                                                                                           |         |      |               |
| <b>153 Villa Wolf Pinot Gris, Pfalz</b>                                                                                                                                                                                                           | Germany | 2016 | £35.00        |
| Pinot Gris or Pinot Grigio as it's more widely known, in Germanic style is quite rich and full, will go especially well with Oriental dishes.                                                                                                     |         |      |               |
| <b>151 Gavi di Gavi, Manfredi</b>                                                                                                                                                                                                                 | Italy   | 2016 | £40.00        |
| A perfectly balanced wine with lots of tropical and stone fruit flavour. The palate is generously fruity with an opulent mouth feel and weight. A lively, crisp and fresh acidity typical of the great wines of Gavi. Delicious.                  |         |      |               |
| <b>157 Kamptal Gruner Veltliner Loss, Jurtschisch</b>                                                                                                                                                                                             | Austria | 2016 | £45.00        |
| Pale straw in colour and a fresh, clean nose. On the palate the wine displays a crisp fruitiness and a hint of pepper spice which leads to a long finish.                                                                                         |         |      |               |
| <b>158 Mora &amp; Memo Vermentino di Sardegna – Sardinia Villagrande</b>                                                                                                                                                                          | Italy   | 2016 | £50.00        |
| Vermentino, Sardinia's classic white grape variety produces full bodied dry wines.<br>This example is produced from old vines which gives it a richer and more intense flavour than many others – a wonderful match to Mediterranean fish dishes. |         |      |               |

ITALY

(Continued)

|            | <u>Red Wine</u>                                                                                                                                                                                                               |       |      | <b>Bottle</b> |
|------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|------|---------------|
| <b>271</b> | <b>Vetriano Sangiovese, Marche</b><br>Fresh, fruity flavours of strawberry and a little spiciness follow through to earthy aromas and tea leaf note.<br>A well rounded, balanced and enjoyable wine.                          | Italy | 2015 | £30.00        |
| <b>272</b> | <b>Chianti Colli Senesi, Campriano</b><br>Hints of dark cherry and damson aromas and a touch of minerality are interwoven on the palate with ripe tannins and a long finish.                                                  | Italy | 2015 | £40.00        |
| <b>273</b> | <b>Rive Barbera dAsti il Cascinone, Piemonte</b><br>A rich and smooth Barbera but still retaining hints of youthful freshness.                                                                                                | Italy | 2015 | £45.00        |
| <b>274</b> | <b>Valpolicella Classico Superiore "Ripasso"</b><br>Intense and peppery with notes of leather, plum and cherry jam, liquorice and ginger. A silky finish.                                                                     | Italy | 2014 | £55.00        |
| <b>275</b> | <b>Barolo DOCG Flori</b><br>Tell-tale rich Barolo characteristics of plump ripe fruits, firm tannins and a round silky texture.                                                                                               | Italy | 2013 | £60.00        |
| <b>277</b> | <b>Rosso di Montalcino, Col di Lamo, Italy</b><br>The bouquet is intense and complete with an ethereal aroma of the aging oak. The wine is full-bodied, highly tannic, smooth and powerful with strong and precise character. | Italy | 2014 | £50.00        |

AUSTRALIA, NEW ZEALAND & AMERICAS

| <u>White Wine</u>                                                                                                                                                                                                                     |  |             |      | <b>Bottle</b> |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------|------|---------------|
| <b>161 Mayfly, Marlborough Sauvignon Blanc</b>                                                                                                                                                                                        |  | New Zealand | 2017 | £35.00        |
| Youthful and exquisite Sauvignon Blanc with prominent asparagus, mature peach and exotic fruit notes on the nose.<br>Fresh and deliciously crisp with excellent natural acidity and a long citric aftertaste.                         |  |             |      |               |
| <b>165 Hesketh "The Lost Weekend" Chardonnay</b>                                                                                                                                                                                      |  | Australia   | 2016 | £35.00        |
| A lovely creamy style of modern Australian Chardonnay – lots of aromatic fruit and gentle on the oak.                                                                                                                                 |  |             |      |               |
| <b>166 The Crusher Viognier</b>                                                                                                                                                                                                       |  | USA         | 2014 | £45.00        |
| Round and full – lots of apricot and white peach aromas. Food friendly off dry white.                                                                                                                                                 |  |             |      |               |
| <b>167 Water Race Riesling, Domaine Road Winery</b>                                                                                                                                                                                   |  | New Zealand | 2015 | £50.00        |
| This dry riesling exhibits zesty lemon and lime aromas with hints of honey and stone fruit.<br>On the palate, this dry style Riesling has citrus and nectarine flavours and will deliver a focused acidity and long lingering finish. |  |             |      |               |
| <b>168 Declaration Chardonnay, Pask Winery</b>                                                                                                                                                                                        |  | New Zealand | 2014 | £60.00        |
| This Chardonnay has power and finesse. Intense lemon, lime and mealy fruit characters are complemented by fine oak and creamy yeast notes. An elegant, well-textured Chardonnay.                                                      |  |             |      |               |

AUSTRALIA, NEW ZEALAND & AMERICAS

(Continued)

| <u>Red Wine</u>                                                                                                                                                                                                                                                                                                                                                                                                                                                       |             |      | <b>Bottle</b> |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|------|---------------|
| <b>280 Casa Cabernet Sauvignon, Lapostolle</b><br>An expressive nose full of fresh red fruit aromas such as plum and cherries.<br>A fresh attack and a medium body on the palate finishing with very juicy tannins.                                                                                                                                                                                                                                                   | Chile       | 2015 | £35.00        |
| <b>281 Nieto Reserva Malbec, Mendoza</b><br>A deeply-colored, powerful red with great concentration of berry fruit.<br>Complex flavors of plums, figs, and dried fruit with a smoky vanilla character. Juicy fruit and great balance on the finish.                                                                                                                                                                                                                   | Argentina   | 2017 | £35.00        |
| <b>289 Dry River Shiraz</b><br>Intense dark red with a hint of violet. The bouquet gives an impression of sweet earthiness and lifted florals, blueberries, fresh tobacco, white pepper and spice. Pure florals, red berries and a silky texture integrate on the palate offering a firm and focused wine.<br>Elegant rather than weighty, with a clean finish.                                                                                                       | Australia   | 2017 | £35.00        |
| <b>284 Waipara Vine Velvet Pinot Noir, Kate Radburn</b><br>This Pinot Noir is plush, smooth and textured. Dark cherry fruit is supported by subtle sweet oak and silky, fine tannins.<br>Elegant and rich, created for your enjoyment.                                                                                                                                                                                                                                | New Zealand | 2015 | £45.00        |
| <b>285 Bodega Zuccardi Q Malbec</b><br>Intense red and black fruits aromas with spicy, violet and chocolate nuances.<br>A silky beginning with great structure, soft and mature tannins. Intense fruity flavours and a persistent finish.                                                                                                                                                                                                                             | Argentina   | 2015 | £55.00        |
| <b>278 The Crusher Petite Sirah</b><br>Deep dark red, packed full of ripe, soft fruit.<br>This is a typical cool climate red that has been enhanced by some time spent in French oak barrels.                                                                                                                                                                                                                                                                         | USA         | 2015 | £45.00        |
| <b>288 Single Vineyard Pinot Noir, Alan McCorkindale.</b><br>This low yielding vineyard is located in the lee of the Teviotdale hills on ancient clay soils marbled with fractured limestone.<br>Traditional Burgundian winemaking has created a New Zealand Pinot Noir in an Old World style.<br>This Pinot Noir has a garnet colour and is a brooding, intense wine, with aromas of black cherry, blueberry and damson plum, with hints of brambles and mossy wood. | New Zealand | 2014 | £80.00        |



SOUTH AFRICA, LEBANON & ENGLAND

**White Wine**

**Bottle**

|                                                                                                                                                                                                                                                                 |              |      |        |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|------|--------|
| <b>171 Running Duck Chenin/Sauvignon (Organic)</b>                                                                                                                                                                                                              | South Africa | 2017 | £35.00 |
| The wine has a bright straw colour and lively aromas of gooseberry, peach and quince with notes of cut grass and fresh herbs. Crisp and fresh on the palate with intense gooseberry, greengage and apple flavours and zesty lemon coming through on the finish. |              |      |        |
| <b>176 Freedom Cross Chardonnay, Franschhoek</b>                                                                                                                                                                                                                | South Africa | 2016 | £30.00 |
| An elegant and full-bodied wine with good balance and tropical citrus flavours. Rich and buttery on the palate, with a firm structure.                                                                                                                          |              |      |        |
| <b>173 Dart Valley Reserve, Sharpham Estate</b>                                                                                                                                                                                                                 | England      | 2016 | £45.00 |
| This off-dry wine has a light, fresh character achieved by carefully blending the different grape varieties and partially ageing in American oak. Lovely fruit aromas with supple, delicate flavours.                                                           |              |      |        |
| <b>175 Chateau Musar White</b>                                                                                                                                                                                                                                  | Lebanon      | 2008 | £70.00 |
| A beautiful honey gold colour with a nose and palate of orange blossom, honey, wild flowers and tropical fruits.<br>A very well- balanced wine with good acidity and a long finish of pears and honey.                                                          |              |      |        |

## SOUTH AFRICA & LEBANON

(Continued)

| <u>Red Wine</u>                                                                                                                                                                                                                                                                     |              |      | <b>Bottle</b> |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|------|---------------|
| <b>291 Wide River Shiraz, Robertson Winery</b>                                                                                                                                                                                                                                      | South Africa | 2016 | £30.00        |
| Delightful spicy wild-herb undertones with black pepper and vanilla notes.<br>This elegant wine is well-balanced with a beautiful plum colour and a long silky finish.                                                                                                              |              |      |               |
| <b>290 Running Duck Shiraz (Organic &amp; Fairtrade)</b>                                                                                                                                                                                                                            | South Africa | 2016 | £30.00        |
| Deep spicy aromas of pepper, black fruits and spicy liquorice. Robustly flavoured with damson, black cherry and blackberry flavours with notes of spicy liquorice. Youthful with a little tannin on the finish.                                                                     |              |      |               |
| <b>296 Fairview Pinotage</b>                                                                                                                                                                                                                                                        | South Africa | 2016 | £45.00        |
| South Africa's "own" red grape variety. Full and rich with a velvety soft finish.<br>Fairview sources this fruit from a number of vineyards in the Coastal Region, the wine has also had some ageing in both French and American oak.                                               |              |      |               |
| <b>294 Massaya Le Colombier – Bekaa Valley</b>                                                                                                                                                                                                                                      | Lebanon      | 2016 | £50.00        |
| A stunning Bordeaux style red from Lebanon – concentrated flavours of oak and thyme and over a decade of bottle age.                                                                                                                                                                |              |      |               |
| <b>295 The Chocolate Block, Boekenhoutskloof, Franschhoek</b>                                                                                                                                                                                                                       | South Africa | 2016 | £65.00        |
| Floral perfume with underlying redcurrant, cedar, black pepper, coriander spice and hints of Turkish delight.<br>The macerated red fruit carries through onto a palate layered with marzipan, minerals and a superb velvety structure.<br>Textured, composed and seamless in style. |              |      |               |

## ROSÉ WINE

### Rosé Wine

### **Bottle**

|                                                                                                                                                                                                                              |        |      |        |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|------|--------|
| <b>305 St. Mont Rosé, Chenin des Pelerins</b>                                                                                                                                                                                | France | 2017 | £30.00 |
| Dry yet fruity with a clean and fresh finish. Produced by the renowned plaimont winery.                                                                                                                                      |        |      |        |
| <b>307 Angels Flight Rosé Zinfandel</b>                                                                                                                                                                                      | USA    | 2015 | £30.00 |
| A juicy refreshing rosé packed full of crushed strawberry and raspberry fruit. The finish is well balanced with a hint of sweetness.                                                                                         |        |      |        |
| <b>300 Belfiore Pinot Grigio Blush</b>                                                                                                                                                                                       | Italy  | NV   | £30.00 |
| The wine is a pale, blush colour with a bouquet of fruited elegance. The taste is delicate, fruited and persistent.                                                                                                          |        |      |        |
| <b>302 Lotus Ameno Domaine</b>                                                                                                                                                                                               | France | 2016 | £40.00 |
| A beautiful raspberry-pink colour. Elegant, fresh & delicate with flavours of peach, apricot & hints of white blossom.                                                                                                       |        |      |        |
| <b>304 Clos Mireille Rosé, Cotes de Provence</b>                                                                                                                                                                             | France | 2016 | £75.00 |
| Beautiful, rich, full structure. Harmonious balance perfectly poised between a fresh fruit vivaciousness and a generous richness. Lingering notes of peaches and nectarine on the finish. The undisputed king of rosé wines. |        |      |        |

## DESERT WINE

### White Wine

### **Bottle**

|                                                                                                                                                                                                 |           |      |        |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|------|--------|
| <b>401 Moscato Passito</b>                                                                                                                                                                      | Italy     | 2014 | £30.00 |
| A well balanced sticky from North West Italy.<br>The Muscat grapes are dried out to concentrate the all the sweet, ripe flavours.                                                               |           |      |        |
| <b>402 Tardio Late Harvest Torrontes, Familia Zuccardi</b>                                                                                                                                      | Argentina | 2014 | £30.00 |
| A fragrant nose with aromas of flowers, peach and apricot with hints of honey and orange skin.<br>It is sweet and refreshing; very delicate with balanced acidity and a pleasant fruity finish. |           |      |        |
| <b>403 Domaine Cambos Gros manseng</b>                                                                                                                                                          | France    | 2015 | £30.00 |
| Light and fresh – a sweet wine that will work well with lighter puddings and even blue cheeses.                                                                                                 |           |      |        |
| <b>404 Tokaji 1993 6 Pyttonyos, Bene Pincszet</b>                                                                                                                                               | Hungary   | 1993 | £50.00 |
| Medium, deep amber coloured wine with copper flashes.<br>Expressive flavours of coffee, honey, apricot and sun-dried fruits which lead into a long finish.                                      |           |      |        |

### Red Wine

### **Bottle**

|                                                                                                                                                                      |       |    |        |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|----|--------|
| <b>405 Recioto della Valpolicella Classico "le Arle"</b>                                                                                                             | Italy | NV | £55.00 |
| This wine displays beautiful aromas of vanilla, dried raisins and plum.<br>The palate is warming with notes of dried fig and raisins, liquorice, pepper and vanilla. |       |    |        |

## HALF BOTTLES

### White Wine

|                                                                                                                                                                                                                                                                                                                                                                                                                |             |      | <b>Bottle</b> |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|------|---------------|
| <b>500 Simon Hackett Brightview, Chardonnay</b>                                                                                                                                                                                                                                                                                                                                                                | Australia   | 2013 | £25.00        |
| <p>The nose is bursting with a lovely rich Chardonnay rock melon, white peach and honey dew melon aromas.<br/>                     Fine oak and rich creamy characteristics are found in the background. Big, friendly, rich and full.<br/>                     Seamless integration of a touch of controlled oak with ripe melon and stone fruits flavors. The crisp finish enhances the long aftertaste.</p> |             |      |               |
| <b>501 Omaha Sauvignon, Pask Winery</b>                                                                                                                                                                                                                                                                                                                                                                        | New Zealand | 2016 | £20.00        |
| <p>Fresh herbaceous characters with hints of nettles, tomato vine and tropical fruits. The palate is lively and tangy.<br/>                     Fresh capsicum and herbal flavours with lifted tropical fruits combine to give this wine a broad spectrum of flavours.</p>                                                                                                                                     |             |      |               |
| <b>503 Princes Abbes Pinot Blanc, Domaine Schlumberger</b>                                                                                                                                                                                                                                                                                                                                                     | France      | 2013 | £25.00        |
| <p>The nose is fine and delicate, floral and fruity at the same time. Green lime and grapefruit dominate.<br/>                     On the palate the onset is generous; full-bodied but elegant. Mineral notes match perfectly with hints of peach, lemon and green apple.</p>                                                                                                                                 |             |      |               |
| <b>502 Pouilly Fume, Jean Paboit</b>                                                                                                                                                                                                                                                                                                                                                                           | France      | 2016 | £30.00        |
| <p>This is a fine example of a traditional Pouilly Fume.<br/>                     Dry, medium to full bodied, full of fruity and smoky aromas followed by an undercurrent of gooseberries and citrus fruit on the palate.</p>                                                                                                                                                                                  |             |      |               |

### Red Wine

|                                                                                                                                                                                                                                                                        |        |      | <b>Bottle</b> |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|------|---------------|
| <b>550 Fleurie, Cuvée President Marguerite - Beaujolais</b>                                                                                                                                                                                                            | France | 2016 | £25.00        |
| <p>Red-ruby with brilliant reflections. The nose is very aromatic with floral notes - peonies and violets, with a hint of raspberries.<br/>                     The flavour is reminiscent of flowers and red fruits, with soft supple tannins.</p>                    |        |      |               |
| <b>551 Rioja Crianza, Vino barceo</b>                                                                                                                                                                                                                                  | Spain  | 2014 | £25.00        |
| <p>Plummy, red berry fruit aromas balanced with vanilla and sweet spices.<br/>                     Smooth and well-rounded with a long, persistent finish and well-integrated acidity.</p>                                                                             |        |      |               |
| <b>552 Moltepulciano D'Abruzzo</b>                                                                                                                                                                                                                                     | Italy  | 2014 | £25.00        |
| <p>One of Italy's most famous wines. Grown in the Abruzzo region, on Italy's Adriatic coast, it's classic, well-rounded and plum-scented.</p>                                                                                                                          |        |      |               |
| <b>554 Chateau Tabuteau, Lussac Saint Emilion</b>                                                                                                                                                                                                                      | France | 2014 | £25.00        |
| <p>The 2012 is a classic Bordeaux with hints of cedar wood, red and black fruits, new saddle leather and an attractive, spicy, earthy, character.<br/>                     It is well-structured with a medium body. Great with red meats, roasts and rich sauces.</p> |        |      |               |

## PORT & DESERT WINES

### Port Wine

|                           |  | <b>75ml</b> |
|---------------------------|--|-------------|
| <b>Grahams L.B.V.</b>     |  | £7.00       |
| <b>Grahams 10yo Tawny</b> |  | £10.00      |

### Desert Wine

|                                                                                                                                                            |         |      | <b>75ml</b> |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|------|-------------|
| <b>401 Moscato Passito</b>                                                                                                                                 | Italy   | 2014 | £7.00       |
| A well balanced sticky from North West Italy.<br>The Muscat grapes are dried out to concentrate the all the sweet, ripe flavours.                          |         |      |             |
| <b>403 Domaine Cambos Gros manseng</b>                                                                                                                     | France  | 2015 | £8.00       |
| Light and fresh – a sweet wine that will work well with lighter puddings and even blue cheeses.                                                            |         |      |             |
| <b>404 Tokaji 1993 6 Pyttonyos, Bene Pinceszet</b>                                                                                                         | Hungary | 1993 | £10.00      |
| Medium, deep amber coloured wine with copper flashes.<br>Expressive flavours of coffee, honey, apricot and sun-dried fruits which lead into a long finish. |         |      |             |

### Liquor Coffee

|                                         |  | <b>50ml</b> |
|-----------------------------------------|--|-------------|
| <b>Amaretto</b>                         |  |             |
| <b>Grand Marnier</b>                    |  |             |
| <b>Baileys</b>                          |  |             |
| <b>Dark Rum</b>                         |  |             |
| <b>Prince Charles Coffee (Drambuie)</b> |  | £12.95      |
| <b>Galliano</b>                         |  |             |
| <b>Jameson Irish</b>                    |  |             |
| <b>Evan Williams Coffee (Bourbon)</b>   |  |             |

### Cognac

|                                                     |  | <b>50ml</b> |
|-----------------------------------------------------|--|-------------|
| <b>Trijol VSOP Grande Champagne Abv 40.00%</b>      |  | £10.00      |
| <b>Leyrat XO Vieille Reserve Abv 40.00%</b>         |  | £20.00      |
| <b>Trijol XO Grande Champagne Abv 40.00%</b>        |  | £25.00      |
| <b>Ragnaud Sabourin No35 Fontvieille Abv 43.00%</b> |  | £30.00      |

### Armagnac

|                                                |  | <b>50ml</b> |
|------------------------------------------------|--|-------------|
| <b>Chateau de Tariquet V.S.O.P. Abv 40.00%</b> |  | £8.50       |
| <b>Chateau de Tariquet X.O. Abv 40.00%</b>     |  | £15.00      |

### Calvados

|                                   |  | <b>50ml</b> |
|-----------------------------------|--|-------------|
| <b>Dupont V.S.O.P. Abv 42.00%</b> |  | £15.00      |

## FOOD AND WINE PAIRING

### STARTERS

|                                                                                                                                                                                          |                  |             |              |              |               |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|-------------|--------------|--------------|---------------|
| <b><u>Octopus &amp; Cockles</u></b>                                                                                                                                                      |                  |             | <b>175ml</b> | <b>250ml</b> | <b>Bottle</b> |
| <b>141 Orballo Albarino, Rias Baixas</b>                                                                                                                                                 | <b>Spain</b>     | <b>2016</b> |              |              | <b>£40.00</b> |
| Albarino is the classic grape of North West Spain – aromatic and super fresh an ideal pairing with seafood.                                                                              |                  |             |              |              |               |
| <b>101 Picpoul de Pines Grange des Rocs</b>                                                                                                                                              | <b>France</b>    | <b>2017</b> | £9.00        | £12.00       | £35.00        |
| A bone-dry white wine that's perfect served with fish or chicken dishes.                                                                                                                 |                  |             |              |              |               |
| <b><u>Ham &amp; Pea Soup</u></b>                                                                                                                                                         |                  |             | <b>175ml</b> | <b>250ml</b> | <b>Bottle</b> |
| <b>250 Cotes du Rhone Villages Plan-de-Dieu, Frederic Reverdy</b>                                                                                                                        | <b>France</b>    | <b>2014</b> |              |              | <b>£35.00</b> |
| Perfumed plums and baked bramble fruit enriched by alluring notes of sweet chestnut. Agreeable rusticity to the mouthfeel. Lovely spicy depth, ebullient fruit and ripe, grainy tannins. |                  |             |              |              |               |
| <b>165 Hesketh "The Lost Weekend" Chardonnay</b>                                                                                                                                         | <b>Australia</b> | <b>2016</b> | £9.00        | £12.00       | £35.00        |
| Australia. A lovely creamy style of modern Australian Chardonnay – lots of aromatic fruit and gentle on the oak.                                                                         |                  |             |              |              |               |
| <b><u>Warm Tunworth Summer Salad</u></b>                                                                                                                                                 |                  |             | <b>175ml</b> | <b>250ml</b> | <b>Bottle</b> |
| <b>233 Fleurie Chateau de Fleurie</b>                                                                                                                                                    | <b>France</b>    | <b>2016</b> |              |              | <b>£43.00</b> |
| The Queen of the Beaujolais Villages, light and very fragrant. A versatile wine that can match many lighter dishes.                                                                      |                  |             |              |              |               |
| <b>271 Vetricano Sangiovese, Marche</b>                                                                                                                                                  | <b>Italy</b>     | <b>2014</b> | £8.00        | £10.50       | £30.00        |
| A well rounded, balanced and enjoyable wine.                                                                                                                                             |                  |             |              |              |               |
| <b><u>Lobster</u></b>                                                                                                                                                                    |                  |             | <b>175ml</b> | <b>250ml</b> | <b>Bottle</b> |
| <b>001 Joseph Perrier Brut</b>                                                                                                                                                           | <b>France</b>    | <b>NV</b>   | £14.75       |              | <b>£55.00</b> |
| Few can resist the softness of the fruit flavours and the length on the palate. Best served as an aperitif but is also excellent with seafood and smoked salmon.                         |                  |             |              |              |               |
| <b>006 Ruinart Blanc de Blanc</b>                                                                                                                                                        | <b>France</b>    | <b>NV</b>   |              |              | £95.00        |
| Grand Cru Chardonnay has been used to make this Champagne. Citrus, peach and white flower aromas evolve into a fresh and supple palate, ideal when married with oysters and sashimi.     |                  |             |              |              |               |
| <b><u>Heritage Tomato Salad</u></b>                                                                                                                                                      |                  |             | <b>125ml</b> | <b>175ml</b> | <b>250ml</b>  |
| <b>100 Tariquet Classic</b>                                                                                                                                                              | <b>France</b>    | <b>2017</b> | £5.50        | £8.00        | <b>£30.00</b> |
| Classic white wine from Gascony. A blend with a Sauvignon Blanc base.                                                                                                                    |                  |             |              |              |               |
| <b>118 Sancerre, Gemiere Daniel Millet</b>                                                                                                                                               | <b>France</b>    | <b>2016</b> |              | 2016         | £35.00        |
| Delightful Sancerre, aromas of apricot and peach. A rich and satisfying palate of tropical fruits balanced brilliantly with the more typical gooseberry and citrus flavours.             |                  |             |              |              |               |
| <b><u>Ox Cheeks</u></b>                                                                                                                                                                  |                  |             | <b>175ml</b> | <b>250ml</b> | <b>Bottle</b> |
| <b>289 Dry River Shiraz</b>                                                                                                                                                              | <b>Australia</b> | <b>2017</b> | £9.00        | £12.00       | <b>£35.00</b> |
| Intense dark red with a hint of violet. The bouquet gives an impression of sweet earthiness and lifted florals, blueberries and fresh tobacco.                                           |                  |             |              |              |               |
| <b>252 Vacqueyras Cuvee Speciale Pascal</b>                                                                                                                                              | <b>France</b>    | <b>2014</b> |              |              | £45.00        |
| This very traditional Southern Rhône red has benefitted by extra ageing resulting in a lovely, multi layered palate with a long, soft lingering finish.                                  |                  |             |              |              |               |

MANS

|                                                                                                                                                                                                                                                                                     |                     |             | <u>Steak</u>                              | 175ml  | 250ml  | Bottle |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------|-------------|-------------------------------------------|--------|--------|--------|
| <b>281 Nieto Malbec, Mendoza, Argentina</b>                                                                                                                                                                                                                                         | <b>Argentina</b>    | <b>2017</b> |                                           | £9.00  | £12.00 | £35.00 |
| A deeply-colored, powerful red with great concentration of berry fruit.<br>Complex flavors of plums, figs, and dried fruit with a smoky vanilla character.                                                                                                                          |                     |             |                                           |        |        |        |
| <b>295 The Chocolate Block, Boekenhoutskloof, Franschhoek</b>                                                                                                                                                                                                                       | <b>South Africa</b> | <b>2016</b> |                                           |        |        | £65.00 |
| Floral perfume with underlying redcurrant, cedar, black pepper, coriander spice and hints of Turkish delight.<br>The macerated red fruit carries through onto a palate layered with marzipan, minerals and a superb velvety structure.<br>Textured, composed and seamless in style. |                     |             |                                           |        |        |        |
|                                                                                                                                                                                                                                                                                     |                     |             | <u>Rump of Lamb</u>                       | 175ml  | 250ml  | Bottle |
| <b>284 Vine Velvet Wairarapa Pinot Noir, Kate Radburn</b>                                                                                                                                                                                                                           | <b>New Zealand</b>  | <b>2015</b> |                                           | £11.50 | £15.50 | £45.00 |
| This Pinot Noir is plush, smooth and textured. Dark cherry fruit is supported by subtle sweet oak and silky, fine tannins.                                                                                                                                                          |                     |             |                                           |        |        |        |
| <b>254 Telegramme Chateauneuf-du-Pape, Domaine Brunier</b>                                                                                                                                                                                                                          | <b>France</b>       | <b>2014</b> |                                           |        |        | £75.00 |
| A Châteauneuf-du-Pape seriously dominated by Grenache, which confers very singular suppleness and roundness.<br>Best savoured young. The blend is: 80% Grenache - 10% Syrah - 6% Mourvèdre - 4% Cinsault.                                                                           |                     |             |                                           |        |        |        |
|                                                                                                                                                                                                                                                                                     |                     |             | <u>Sea Trout</u>                          | 175ml  | 250ml  | Bottle |
| <b>132 Chateau Tour de Mirambeau, Despagne</b>                                                                                                                                                                                                                                      | <b>France</b>       | <b>2015</b> |                                           |        |        | £50.00 |
| Shiny yellow colour with slightly golden glints. An expressive nose of candied lemon, with a hint of hazelnut, fresh butter and white truffle. Generous and abundant, very soft with roasted notes and a mineral finish. Delicious with grilled salmon or any chicken dish.         |                     |             |                                           |        |        |        |
| <b>020 Prosecco Passaparola Spumante</b>                                                                                                                                                                                                                                            | <b>Italy</b>        | <b>NV</b>   |                                           | £10.75 |        | £35.00 |
| A slightly yeasty nose with hints of spring flowers and apple skin.<br>Flavours of nectarines and touches of green herbs mix with a real zestiness.                                                                                                                                 |                     |             |                                           |        |        |        |
|                                                                                                                                                                                                                                                                                     |                     |             | <u>Duo of Pork Romana</u>                 | 175ml  | 250ml  | Bottle |
| <b>121 Petit Chablis, Domaine Brocard</b>                                                                                                                                                                                                                                           | <b>France</b>       | <b>2015</b> |                                           | £13.00 | £17.50 | £50.00 |
| Great honeyed fruit character with a succulent minerality, hints of citrus and juicy apples with a dry almost chalky finish.                                                                                                                                                        |                     |             |                                           |        |        |        |
| <b>120 Macon Villages Mancey</b>                                                                                                                                                                                                                                                    | <b>France</b>       | <b>2016</b> |                                           |        |        | £40.00 |
| A flowery and fruity Chardonnay from this forward thinking cooperative in the Village of Mancey.                                                                                                                                                                                    |                     |             |                                           |        |        |        |
|                                                                                                                                                                                                                                                                                     |                     |             | <u>Butternut &amp; Rosary Goat Cheese</u> | 175ml  | 250ml  | Bottle |
| <b>307 Angels Flight Rosé Zinfandel</b>                                                                                                                                                                                                                                             | <b>USA</b>          | <b>2017</b> |                                           | £8.00  | £10.50 | £30.00 |
| A juicy refreshing rosé packed full of crushed strawberry and raspberry fruit. The finish is well balanced with a hint of sweetness.                                                                                                                                                |                     |             |                                           |        |        |        |
| <b>171 Running Duck Chenin/Sauvignon (Organic)</b>                                                                                                                                                                                                                                  | <b>South Africa</b> | <b>2017</b> |                                           |        |        | £35.00 |
| The wine has a bright straw colour and lively aromas of gooseberry, peach and quince with notes of cut grass and fresh herbs.<br>Crisp and fresh on the palate with intense gooseberry, greengage and apple flavours and zesty lemon coming through on the finish.                  |                     |             |                                           |        |        |        |
|                                                                                                                                                                                                                                                                                     |                     |             | <u>Chicken Ballotine</u>                  | 175ml  | 250ml  | Bottle |
| <b>142 Vinhas Velhas, Luis Pato</b>                                                                                                                                                                                                                                                 | <b>Portugal</b>     | <b>2016</b> |                                           |        |        | £50.00 |
| Aromas of orange oil, peach and citrus pith coupled with nutty and floral flavours.<br>Effortlessly balanced, easy and caressing; possibly the best expression of this textured, sophisticated white.                                                                               |                     |             |                                           |        |        |        |
| <b>161 Mayfly, Marlborough Sauvignon Blanc</b>                                                                                                                                                                                                                                      | <b>New Zealand</b>  | <b>2017</b> |                                           | £9.00  | £12.00 | £35.00 |
| Fresh and deliciously crisp with excellent natural acidity and a long citric aftertaste.                                                                                                                                                                                            |                     |             |                                           |        |        |        |

## DESERTS

|                                                                                                                                                                                                                                                                  |  |                                  |             |                |                |                 |               |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|----------------------------------|-------------|----------------|----------------|-----------------|---------------|
|                                                                                                                                                                                                                                                                  |  | <u>Chocolate &amp; Pistachio</u> |             |                |                | <b>75ml</b>     | <b>Bottle</b> |
| <b>404 Tokaji 1993 6 Pyttonyos, Bene Pincszet</b>                                                                                                                                                                                                                |  | <b>Hungary</b>                   | <b>1993</b> |                |                | £10.00          | £50.00        |
| Medium, deep amber coloured wine with copper flashes.<br>Expressive flavours of coffee, honey, apricot and sun-dried fruits which lead into a long finish.                                                                                                       |  |                                  |             |                |                |                 |               |
|                                                                                                                                                                                                                                                                  |  | <u>Rhubarb and Custard</u>       |             |                |                |                 | <b>Bottle</b> |
| <b>402 Tardio Late Harvest Torrontes, Familia Zuccardi</b>                                                                                                                                                                                                       |  | <b>Argentina</b>                 | <b>2014</b> |                |                |                 | £30.00        |
| A fragrant nose with aromas of flowers, peach and apricot with hints of honey and orange skin.<br>It is sweet and refreshing; very delicate with balanced acidity and a pleasant fruity finish.                                                                  |  |                                  |             |                |                |                 |               |
|                                                                                                                                                                                                                                                                  |  | <u>Limoncello Mousse</u>         |             |                |                |                 | <b>Bottle</b> |
| <b>100 Tariquet Classic</b>                                                                                                                                                                                                                                      |  | <b>France</b>                    | <b>2017</b> | 125ml<br>£5.50 | 175ml<br>£8.00 | 250ml<br>£11.00 | £30.00        |
| Classic white wine from Gascony. A blend with a Sauvignon Blanc base.                                                                                                                                                                                            |  |                                  |             |                |                |                 |               |
|                                                                                                                                                                                                                                                                  |  | <u>Cheese</u>                    |             |                |                |                 | <b>Bottle</b> |
| <b>403 Domaine Cambos Gros manseng</b>                                                                                                                                                                                                                           |  | <b>France</b>                    | <b>2015</b> |                |                | 75ml<br>£8.00   | £30.00        |
| Light and fresh – a sweet wine that will work well with lighter puddings and even blue cheeses.                                                                                                                                                                  |  |                                  |             |                |                |                 |               |
|                                                                                                                                                                                                                                                                  |  | <u>Summer Berry Panna Cotta</u>  |             |                |                |                 | <b>Bottle</b> |
| <b>401 Moscato Passito</b>                                                                                                                                                                                                                                       |  | <b>Italy</b>                     | <b>2014</b> |                |                | 75ml<br>£7.00   | £30.00        |
| A well balanced sticky from North West Italy.<br>The Muscat grapes are dried out to concentrate the all the sweet, ripe flavours.                                                                                                                                |  |                                  |             |                |                |                 |               |
|                                                                                                                                                                                                                                                                  |  | <u>Banana &amp; Coconut</u>      |             |                |                |                 | <b>Bottle</b> |
| <b>002 Joseph Perrier Demi Sec</b>                                                                                                                                                                                                                               |  | <b>France</b>                    | <b>NV</b>   |                |                |                 | £65.00        |
| A classic medium dry champagne, displaying rich citrus fruit characters on the nose and a lingering finish on the palate.<br>This champagne has more generous sugar dosage than the Brut and is ideal at the end of a meal or for a person with a sweeter pallet |  |                                  |             |                |                |                 |               |