

## fizz

- 1. Champagne Brut Baron de Marck** **£35.50**  
Elegant and sophisticated, made from an equal blend of Pinot Noir, Chardonnay and Pinot Meunier.
- 2. Prosecco "La Dolci Colline" (Italy)** **£21.95**  
Prosecco is the party wine of Venice, a fun fizz that oozes lemon zest and ripe melon. **125ml glass £4.50**
- 3. Rosé Sparkling "Stelle d'Italia" (Italy)** **£23.50**  
Fresh, sparkling wine with an intense elegant pink colour. Fruity with cherry drop character.
- 4. Champagne Jacquart Mosaïque Brut** **£37.50**  
Beautiful golden colour with persistent sparkle. Elegant and fresh with well balanced palate.
- 5. Champagne Henriot Brut Rosé** **£42.50**  
The Henriot rose epitomises elegance combined with remarkable concentration on the palate, great balance and attractive aromas of red fruits.
- 6. Bollinger Special Cuvée** **£55.50**  
Classic, bone-dry and with the finest bubbles of all this is what it is all about!

## Rosé

- 7. Shiraz Rosé, Emiliana 2010 (Chile)** **£18.95**  
Shiraz makes the most delicious Rosé with extraordinary colour & juicy red berry flavours.
- 8. Garnacha Rosé, Campo Nuevo, Navarra '09 (Spain)** **£17.95**  
Strawberry pink with fresh rose and bags of ripe fruit with hints of white pepper clean finish.

## zesty & aromatic white

- 9. Sauvignon de Touraine 2010 (France)** **£23.50**  
The very best in Loire Sauvignon – crisp and dry but never sharp.
- 10. Falanghina Terre degli Osci, Cipressi 2010 (Italy)** **£20.50**  
Delightfully rich and intense fruit cleverly balanced with early harvest freshness.
- 11. Sauvignon Blanc, Emiliana 2010 (Chile)** **£18.50**  
Zingy and bright with deliciously aromatic fruit and a citrusy finish.,

## zesty & aromatic white cont.

- 12. White Rioja, Artesa 2010** (Spain) **£18.50**  
Made from 100% unoaked Viura this wine is light and bright with ripe peaches and pears and racy acidity.
- 13. Sauvignon Blanc, Whitehaven 2010** (New Zealand) **£26.50**  
Pure and vivid with fresh crisp gooseberry, kiwi and passion fruit. Mineral & steely with lemon/lime finish.
- 14. Chablis, Domaine Bernard Defaux 2009** (France) **£28.50**  
Complex, bone-dry, flinty flavours from 30-year-old vines. Unoaked, to allow the fruit to express itself.
- 15. Macon-Villages, Cave de Lugny 2009** (France) **£25.50**  
Intense complex flavours with a fine balanced finish. Plenty of fruit balanced with structure and length.
- 16. Savignon Blanc "Attitude" Pascal" Jolivet'10** (France) **£23.95**  
More than just another Loire Sauvignon, this outshines many a Sancerre using top quality fruit
- 17. Pino Grigio "Laroma" 2010** (Italy) **£17.25**  
Light and slightly spicey with fresh peach and lemon and a delicate, dry, nutty finish.

## luxurious & tropical white

- 18. Viognier, MandraRossa 2010** (Sicily) **£19.50**  
You'd be forgiven for thinking this is white peach in a bottle. Nothing tastes like a good Viognier!
- 19. Chenin Blanc, False Bay 2009** (South Africa) **£17.95**  
Luscious and ripe with plenty of sunshine and a complex, voluptuous finish.
- 20. Chardonnay Novas, ORGANIC 2009** (Chile) **£19.95**  
Barrel-fermented for complexity, this drips with juicy, generous fruit.
- 21. Torrontes "Astica", Trapiche 2010**(Argentina) **£19.50**  
Luscious and ripe with plenty of sunshine and a complex, voluptuous finish
- 22. Gavi, La Battistina 2009** (Italy) **£23.95**  
Enticing aromas of peach and crystallised ginger followed by deliciously fresh and zesty citrus flavours.

## luxurious & tropical white cont.

- 23. Semillon /Savignon, wishbone 2010** (Australia) **£22.95**  
The semillon delivers voluptuous, juicy richness—the Savignon balances it with a bite of crisp acidity.
- 24. St. Veran, Domaine de Maillettes 2009** (France) **£35.50**  
Big and bold! This is a powerful wine with plenty of fruit balanced with plenty of structure and length.
- 25. Dry Muscat, Domaine Astruc 2010** (France) **£20.50**  
Quite the most moreish of all white grapes, juicy and generous yet with a zippy clean finish. Definitely worth trying!

## supple & silky red

- 26. Rioja Tempranillo, Bodegas Aldeanueva 2010** (Spain) **£18.50**  
Very soft fruit with delicious cherry aromas. Clean red fruit with nice complexity, great length.
- 27. Sangiovese, Villa Cardini 2010** (Italy) **£18.95**  
This is a wonderful example of the ripe and juicy speciality of Tuscany. Soft and very easy to drink.
- 28. Grenache, Montagne Noire, Foncalieu 2008** (France) **£17.95**  
Soft, blueberry, plum fruit with smooth structure and gentle tannin. Round and well balanced.
- 29. Pinot Noir, Yering Station, Victoria 2006** (Australia) **£23.50**  
An amazing silky elegance to the fruit with dark bramble and damson notes, spiciness, savoury finish.
- 30. Vega Duro, 2007** (Portugal) **£19.95**  
Vibrant and fresh with intense blackberry and raspberry fruit. Wonderfully easy drinking and great value.
- 31. Merlot, Lanya 2010** (Chile) **£18.50**  
An explosion of aroma and flavour. Dried fruit, spices, plums and chocolate, just fantastic.
- 32. Château Nico Bordeaux, 2006** (France) **£23.50**  
Merlot dominate grape for juicy approachability. Deliciously forward and drinking nicely now.
- 33. Beaujolais Villages, Victor Berard 2010** (France) **£19.95**  
Light and elegant fruit with soft, juicy flavours, cleverly balanced with a lick of acidity

## warm & hearty reds

- 34. Carignan Vielle Vignes, Les Archères 2009** (France) **£18.95**  
Ruby red cherry fruit with hints of vanilla and plenty of complexity. Full flavoured and easy drinking - classic Languedoc.
- 35. Shiraz "Billi Billi" Mount Langi Ghiran 2008** (Australia) **£26.50**  
A real treat - silky smooth, with immense power - super-ripe and turbo-charged!
- 36. Rioja, Javier San Pedro Randes 2010** (Spain) **£20.50**  
Fresh and attractive with soft red berry fruit and hints of spice balanced with an elegantly smooth caressing finish.
- 37. Carmenere Reserva, Montevista 2010** (Chile) **£21.95**  
Chunky and fruit-driven, with plenty of power and grip. A nice edge of acidity cuts through food, the perfect accompaniment to steak!
- 38. Nero d'Avola Doricum 2010** (Sicily) **£20.50**  
Modern, fresh and fruity with aromas of ripe blackberry and cherry fruit. The "black grape" of Sicily!
- 39. Stickleback Red, Heartland** (Australia) **£24.95**  
Spicy, jammy blend of Shiraz, Cabernet and a splash of Dolcetto. Rich and savoury with great length.
- 40. Pinotage, Lutzville 2010** (South Africa) **£21.50**  
This is a wonderful example of the spicy speciality from South Africa. Juicy fruit with plenty of oomph!
- Sablet, "La Citadelle" 2008** (France) **£29.50**  
Incredible intensity from Syrah and Grenache grapes grown on the craggy slopes of this historic village in the Southern Rhône. Rich black cherries and vanilla with hints of spice.
- 42. Malbec Blend, Amalaya, Colomé 2009** (Argentina) **£20.95**  
Deep and dark yet elegant and refined fruit. Ripe cherry & chocolate balanced with smooth tannins.

## house white

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| <b>43. Sauvignon/Semillon, "San Perito" 2010</b> (Chile)                                     | <b>£15.95</b>  |
| Zesty and very refreshing, with oodles of<br>tasty fruit. An excellent all-rounder.          | <b>125ml glass £3.50</b><br><b>175ml glass £4.20</b><br><b>250ml glass £5.60</b> |
| <b>44. "La Cadence" Blanc 2009</b> (France)  | <b>£15.95</b>  |
| Dry with crisp lemon fruit and hints of<br>herby apple and a soft finish.                    | <b>125ml glass £3.50</b><br><b>175ml glass £4.20</b><br><b>250ml glass £5.60</b> |
| <b>45. Pinot Grigio, "GPG"</b> (Italy)   | <b>£15.95</b>  |
| Light and slightly spicy with fresh peach<br>and lemon and a delicate, dry, nutty<br>Finish. | <b>125ml glass £3.50</b><br><b>175ml glass £4.20</b><br><b>250ml glass £5.60</b> |

## house rosé

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| <b>46. Rosé Cinsault "La Lande" 2009</b> (France)                           | <b>£15.95</b>  |
| Delicious dry, unoaked, pale and very<br>attractive with refreshing finish. | <b>125ml glass £3.50</b><br><b>175ml glass £4.20</b><br><b>250ml glass £5.60</b> |

## house red

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| <b>47. Cabernet/Merlot, "San Perito" 2010</b> (Chile)                              | <b>£15.95</b>  |
| An elegant, ripe style of Merlot . Up-front<br>fruit with just a whisper of oak... | <b>125ml glass £3.50</b><br><b>175ml glass £4.20</b><br><b>250ml glass £5.60</b> |
| <b>48. Carignan "La Cadence" 2009</b> (France)                                     | <b>£15.95</b>  |
| Cherry red, full bodied and fruity with<br>hints of nutmeg and red berry aromas.   | <b>125ml glass £3.50</b><br><b>175ml glass £4.20</b><br><b>250ml glass £5.60</b> |

## house carafe

Please ask a member of staff about our monthly special carafes.

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| <b>50. House White</b> | <b>50cl £9.95</b> |
| <b>51. House Red</b>   | <b>50cl £9.95</b> |

## dessert wines

- 52. Moscato Passito, Araldica '05** (Italy) 37.5cl **£16.95**  
The Moscato grape goes with virtually any dessert... naturally rich, and not too sweet. 125ml glass **£5.95**
- 53. Monbazillac, Domaine de Grange Neuve '05** 50cl **£24.50**  
Made from Semillon, the classic grape of Sauternes, this has all the same complexity and depth at half the price! 125ml glass **£6.50**
- 54. "Elysium" Black Muscat Quady Winery '08** (California) **£22.50**  
The famous dark dessert wine which is one of the few which work fabulously with anything chocolatey.

## bottled beers

<b>San Miguel</b>	<b>£3.40</b>
<b>Humpty Dumpty, Local Ale</b>	<b>£4.50</b>
<b>Bitburger Drive (no alcohol)</b>	<b>£3.20</b>

## draught beers

	half pint	whole pint
<b>Awspall Cider</b>	<b>£1.95</b>	<b>£3.90</b>
<b>Peroni</b>	<b>£2.40</b>	<b>£4.20</b>
<b>Becks Vier</b>	<b>£1.95</b>	<b>£3.90</b>

## non alcoholic drinks

Organic Apple Juice	£2.20
Cranberry Juice	£2.10
Mango	£2.10
Tomato	£2.10
Appletiser	£2.40
Elderflower Pressé	£2.40
Raspberry Lemonade Pressé	£2.40
Organic Ginger Beer Pressé	£2.40
Organic Lemonade Pressé	£2.40
Coke	£2.10
Coke Pint No Ice	£3.50
Diet Coke	£2.10
Diet Coke Pint No Ice	£3.50
Lemonade	£2.10
Lemonade Pint No Ice	£3.50
Sparkling Water	£1.90 £2.95
Still Water	£1.90 £2.95

## teas and coffees

Liqueur Coffee	£5.50
Filter Coffee	£1.75
Americano	£1.95
Espresso	£1.85
Double Espresso	£2.20
Ristretto	£2.20
Macchiato	£1.85
Latte	£2.45
Cappuccino	£2.30
Mocha	£2.50
Hot Chocolate	£2.50
Teas	£1.60