

## **WHITE**

<b>Bin</b>		<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
	<b>Pinot Grigio Superiero Breganze - Italy</b>	<b>£4.00</b>	<b>£5.10</b>	<b>£14.95</b>
	A deliciously crisp and light wine offering lively apricot fruit flavours. Perfect as an aperitif or with light, simple dishes.			
	<b>Oyster Bay Sauvignon Blanc – New Zealand</b>	<b>£4.10</b>	<b>£5.40</b>	<b>£16.00</b>
	A light, delicate white wine with an intensely aromatic bouquet and bursting with fruit. One for fans of Sauvignon Blanc and a good universal food wine.			
<b>7</b>	<b>Winemakers Lot Viognier - Chile</b>			<b>£19.95</b>
	This lively Viognier boasts a complex bouquet of ripe stone fruits such as peaches and apricots with fine smoky notes from 11 months ageing in toasted French barrels. The palate reveals a cornucopia of exotic fruits with a creamy, persistent finish which would be great with risotto			
<b>8</b>	<b>Mâcon-Lugny, Louis Latour - France</b>			<b>£23.00</b>
	Louis Latour is one of the top names in Burgundy and this sophisticated wine has a well defined buttery lemon bouquet and crisp fruit flavours. Good with poultry.			
<b>9</b>	<b>Knapstein Hand Picked Riesling - Australia</b>			<b>£25.00</b>
	Intense petrol and floral aromas, delicious notes of honey and a crisp, dry finish. The perfect aperitif.			
<b>10</b>	<b>Sancerre "La Pierre Blanche", Fouassier - France</b>			<b>£27.50</b>
	Fruity and zesty with superb minerality and floral notes this wine has clean citrus flavours coupled with hints of lemongrass. Perfect with goats cheese and seafood.			
<b>11</b>	<b>Chablis "La Maladière", William Fevre - France</b>			<b>£30.00</b>
	Golden in colour with green tints, this wine has a fresh bouquet with notes of citrus and lemon with the perfume and mineral notes which are the hallmark of the region. Excellent with salmon dishes.			
<b>12</b>	<b>Cloudy Bay Sauvignon Blanc - New Zealand</b>			<b>£32.00</b>
	From the most prestigious vineyard in New Zealand, comes a wine full of fresh herbal aromas and layers of ripe guava and passionfruit. New Zealand Sauvignon Blanc at its most intense. Perfect with seafood and salads.			

## **RED**

<b>Bin</b>		<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
	<b>Esperanza Merlot - Argentina</b>	<b>£4.00</b>	<b>£5.10</b>	<b>£14.95</b>
	A smooth, soft merlot, with ripe aromas of raspberries, plums and cherries. Whilst a perfect glugger on its own, this wine is also great with meats such as pork and duck			
	<b>Torre Aldea Rioja – Spain</b>	<b>£4.25</b>	<b>£5.50</b>	<b>£16.00</b>
	A deep, bright red cherry colour with a persistent aroma of ripe fruit and red berries. Long and lingering with great harmony and a pleasant aftertaste. Great partnered with heartier dishes such as lamb, steaks and roasts.			
<b>13</b>	<b>Beyerskloof Pinotage - South Africa</b>			<b>£19.95</b>
	This Pinotage has all the ripeness of the Cape's best wines, and with a lovely long smokey finish.			
<b>14</b>	<b>2 Up Shiraz, Kangarilla Road - Australia</b>			<b>£23.00</b>
	Lifted berry flavours on the palate leads to spicy, stewed plums and dark cherries. The long lingering finish reflects dark berry fruits and fine tannins. Excellent with lamb or beef or strong cheeses.			
<b>15</b>	<b>Bourgogne Pinot Noir, Louis Latour - France</b>			<b>£25.00</b>
	With plenty of soft ripe raspberry fruit, this is a great example of why Burgundy reds are famed for their finesse, elegance and charm. Goes well with game, terrines and pates.			
<b>16</b>	<b>Rioja Reserva, Berberana - Spain</b>			<b>£26.50</b>
	A beautifully balanced Rioja. Loads of ripe strawberry fruit with hints of coffee and vanilla and a mellow lingering finish. A good choice for roasted red meats such as lamb, or with stews and casseroles.			
<b>17</b>	<b>Vasse Felix "Adam's Road" Cabernet Merlot - Australia</b>			<b>£28.00</b>
	This delightful Bordeaux blend offers a concentrated nose of blueberry jam and fresh black currants with spicy edges. Medium bodied, this wine has a generous fruit driven style with vibrant berry fruit characters. Enjoy with rich red meat dishes such as beef or venison.			
<b>18</b>	<b>Châteauneuf-du-Pape, Domaine Lucien Barrot - France</b>			<b>£32.00</b>
	This is a powerful, yet softly structured Châteauneuf. Juicy blackcurrant and blueberry flavours fill the mouth while aromas of leather, smoke and Asian spices fill the nose. Best enjoyed with a traditional roast.			