

Champagne

- 1. Lanson Black Label** £50.00
Full bodied, fresh champagne
- 2. Charles Vercy Cuvee de Reserve** £50.00
Vibrant blend of pinot meunier, chardonnay and pinot noir
- 3. Taittinger, Brut NV** £65.00
Distinguished by a delicate nose with notes of red fruits
- 4. Veuve Clicquot Yellow Label. NV** £75.00
Well known for its full bodied biscuity style and consistency.
- 5. Bollinger Special Cuvee, NV** £80.00
A large proportion of grande cru grapes give a classic biscuity finish.
This dynamic wine is becoming increasingly more popular.
- 6. Veuve Clicquot Rose NV** £95.00
Lovely Pinot dominated blend with a summer fruit character
- 7. Laurent Perrier Rose NV** £110.00
Wonderful pink bubbly.
- 8. Dom Perignon, Vintage, 1999** £270.00
Equal proportions of Pinot and chardonnay, made by Moet & Chandon,
modern day genius, chief winemaker. The king of Champagne!

Sparkling Wine

- 9. Willowglen Brut, NV** £30.00
A large proportion of grande cru grapes give a classic biscuity finish

*"Come I am tasting the stars"
Attributed by legend to Dom Pérignon*

White Wine

- 11. Pinot Grigio, Sovini, Italy, 2008** £24.00
Dry, crisp, fresh wine
- 12. Ugni-Blanc Colombard, Tariquet, France, 2008** £27.00
Dry fruity wine, floral and citrus aromas, touch of exotic fruit
- 13. Guy Allion, Sauvignon, De Tourraine, France, 2007** £29.00
First class sauvignon from vines grown on sandy clay soil.
Palate full of gooseberries with elderflower and summer fruit
- 14. Chardonnay, L'Ardeche, Louis Latour, France 2006** £32.00
An excellent quality chardonnay with ripe fruit on the palate
- 15. Chardonnay, Stonier, Mornington Peninsula, Australia, 2005** £33.00
A fruit driven style white wine with citrus and melon flavours and crisp acidity.
- 16. Amelia Chardonnay, Concha y Toro, Chile** £34.00
This chardonnay was produced in a vineyard located in the best area of Chilean Central Valley. Tropical fruit aroma, well bodied.
- 17. Viognier, Château La Conorgue, Vaucluse, France 2009** £35.00
Well made organic wine- crisp mix of tropical and citrus flavours.
- 18. Moscato, Deakin Estate, Australia 2007** £36.00
Fresh and floral crisp style of Moscato. Light in alcohol. Well matched with cheese.
- 19. Chardonnay, Rex Goliath, California, USA 2006** £37.00
Great depth of flavour and fruit. Lovely, rich rounded mouthfeel.
- 20. Semillon Chardonnay, Cedar Creek, Australia 2007** £38.00
Delicious aromas of citrus fruits and mild peach flavours with a subtle oak finish.
- 21. Gavi di Gavi, Villadoria, Italy 2007** £39.00
This premium, hand harvested white is full bodied and elegant with racy acidity and long, clean finish. The most celebrated wine from Piemonte.
- 22. Chardonnay, Cape Mentelle, Margaret River 2004** £41.00
Pronounced varietal flavours, complex, cult classic.

White Wine

- 23. Chablis, Boisset, France 2008** £45.00
The Chablis region is the northern most wine district of the Burgundy region in France. The cool climate produces more activity and flavours.
- 24. Sancerre, Hubert Brochard, France 2007** £46.00
A grassy nose with hints of gooseberries, good concentration, racy acidity.
- 25. Sauvignon Blanc, Cloudy Bay, New Zealand 2008,** £54.00
A cult classic and still one of the best on the market.
- 26. Puligny Montrachet Domaine Chavy France 2007** £95.00
Golden colour with green tints. A mineral bouquet with stony background and a hint of ferns. The palate has taste and density and a full finish.

Rose Wine

- 40. Sancerre Rose, Comte Lafond, France, 2007** £55.00
Pale salmon pink, nose of wild strawberries, clean, crisp and dry.

Red Wine

- 50 Merlot , Veneto 2007** £24.00
Deep ruby colour, ripe flavours of plums and blackberries.
- 51 Tanguero Malbec, Finca Flichman Argentina, 2008** £28.00
Deep ruby red with purple hues and aromas of fresh red fruits. On the palate are flavours of red fruits with some floral nuances and soft ripe tannins. The finish is long and soft.
- 52 Montepulciano d'Abruzzo, Montori, Italy, 2007** £30.00
Full bodied robust red with subtle smoothness that enables you to drink it young.

"Wine is the most civilized thing in the world"
Ernest Hemingway

Red Wine

- 54. Pinot Noir Marlborough, Babich, New Zealand, 2007** £35.00
This is an elegant wine with a lifted cherry/plum nose complemented mushroom and forest floor aroma. The wine is of medium weight attractive red fruits, cedar spice and thyme notes. A beautifully balanced wine with fine tannins and a lingering finish.
- 55. Fleurie Pierre Perraud, Beaujolais 2007** £40.00
Ruby dark garnet somewhat floral, black cherry and raspberry character with good concentration, silky tannins and a nice finish.
- 56. Rupert & Rothschild Classique, Western Cape, S. Africa 2007** £47.00
This hugely popular wine is well known for its consistency. It's a cabernet sauvignon
- 57. Rioja, Marques de Riscal, Reserva, Spain 2003** £55.00
A traditional Rioja wine, cask aged for three years a ripe fruit bouquet oaky flavour
- 58. Cabernet Merlot, Cape Mentelle, Margaret River, 2006** £59.00
A cult wine with sweet blackberry fruit, great concentration and peppery nose
- 59. Rioja, Cune Reserva, Imperial, Spain 2005** £62.00
This wine is only made in very fine vintages. This fine wine is superbly elegant smooth and aromatic and beautifully in balance
- 60. Châteauneuf du Pape, France, 2004** £64.00
The Châteauneuf du Pape is the most famous Cotes du Rhone wine. The wine is thick, harsh, powerful and richly coloured. Red wine only, it is elaborated with 13 authorised and controlled grape varieties among which are Syrah, Grenache and Clairette.
- 61. De Trafford Elevation 393, Western Cape, S. Africa 2003** £65.00
Lush blackberry and spicy fruitcake aromas. Dense tannins and intense cassis fruit provides a rich, supple almost thick texture with immense concentration of fruit.
- 62. Chateau Talbot, St Julien, Bordeaux 2003** £98.00
Strong cassis/blackcurrant nose. Seductive deep black fruits. Very elegant with a long red fruity finish. Rustic, earthy tones. Velvety, smooth, very classy. The palate is very elegant and stylish with a lot of finesse from start to finish.

Half Bottles

Champagne

H102. Moet et Chandon, Brut NV £32.00

White Wine

H105. Carmen Sauvignon Blanc, Chile 2009 £15.00

H106. Chardonnay, Concha Y Toro, Chile 2009 £16.00

H107. Sancerre, Hubert Brochard, France 2007 £24.00

H108. Chablis, Jean-Claude Boisset, France 2007 £23.00

Red Wine

H111. Châteauneuf de Pape, Cuvée Tradition, Rhône 2004 £28.00

H112. Fleurie Pierre Perrault, 2007 Beaujolais £19.50

H113. Marques de Cáceres, Spain 2005 £16.00

"A meal without wine is like a day without sunshine"
Louis Pasteur

Dessert Wines

120.	Scirafi Passito di Panteleria, Italy	£7.00
121.	Brown Brothers Orange Muscat & Flora, Australia	£7.00
122.	Skilgalee Liqueur Muscat, Australia	£7.00
123.	Bowens Foley Riesling, South Africa	£7.00

Port

	Dows Fine Ruby	£7.00
	Fonseca Bin 27	£7.00
	Warres Otima Tawny	£7.00
	D'Arenberg Vintage Fortified Shiraz	£7.00
	Dows 1996 Quinta do Bomfim	£9.00
	Fonseca Vintage 1997	£10.00
	Fonseca Vintage 1988	£15.00

Brandy & Liqueurs

	Liqueur Coffees – Irish, French, Calypso	£8.20
	Remy Martin VS Grande Cru	£8.50
	H by Hine Petite Champagne Cognac	£9.00
	Hennessy Fine de Cognac VSOP	£12.00
	Remy Martin VSOP	£12.00
	Janneau Grande Armagnac VSOP	£12.00
	Calvados – Anee Pays D`Auge VSOP	£12.00
	Remy XO Decanter	£24.00
	Hennessy XO	£24.00

All Dessert Wines, Ports and Brandies are served in 50ml Measures