

## Champagne and Sparkling Wine

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| <b>1. Veuve Clicquot Yellow Label. NV</b>   | <b>£95.00</b>  |
| Well known for its full bodied biscuity style and consistency.  |                |
| <b>2. Veuve Clicquot Rose NV</b>  | <b>£125.00</b> |
| Lovely Pinot dominated blend with a summer fruit character  |                |
| <b>3. Bollinger Special Cuvee, NV</b>   | <b>£140.00</b> |
| A large proportion of grande cru grapes give a classic biscuity finish  |                |
| <b>4. Veuve Clicquot, La Grande Dame 1998</b>   | <b>£165.00</b> |
| This dynamic wine is becoming increasingly more popular   |                |
| <b>5. Dom Perignon, Vintage, 1999</b>   | <b>£270.00</b> |
| Equal proportions of Pinot and chardonnay, made by Moet & Chandon, modern day genius, chief winemaker. The king of Champagne! |                |

## White Wine

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| <b>11. Pinot Grigio, Sovini, Italy, 2008</b>                     | <b>£24.00</b> |
| A medium dry, crisp, fresh wine                                  |               |
| <b>12. Ugni-Blanc Colombard, Tariquet, France, 2008</b>          | <b>£29.00</b> |
| Dry fruity wine, floral and citrus aromas, touch of exotic fruit |               |
| <b>13. Guy Allion, Sauvignon, De Tourraine, France, 2007</b>     | <b>£29.00</b> |

First class sauvignon from vines grown on sandy clay soil.  
Palate full of gooseberries with elderflower and summer fruit

**20. Chardonnay, Ardeche, Coteaux de L'Ardeche, louis latour, France 2006 £33.00**  
An excellent quality chardonnay with ripe fruit on the palate

**21. Anjou, Vallee de la Loire, France 2004 £34.00**  
Award winning producer Par Ackerman, medium crisp dry wine – great selection.

**23. Sancerre, Hubert Brochard, France 2007 £48.00**  
A grassy nose with hints of gooseberries, good concentration, racy acidity.

**26. 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 and is the most celebrated wine from Piemonte.

**29. Semillon Chardonnay, Cedar Creek, AUS 2007. £37.00**  
Delicious aromas of citrus fruits and mild peach flavours and a subtle oak finish.

**30. Moscato, Deakin Estate, AUS 2007 £36.00**  
Fresh and floral crisp style of Moscato. Light in alcohol well matched with cheese.

**31. 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.

**32. Chardonnay, cape mentelle, Margaret river, AUS 2004 £41.00**  
Pronounced varietal flavours, complex, cult classic.

**34. Chardonnay, Stonier, Mornington Peninsula, AUS 2005 £33.00**  
A fruit driven style white with citrus and melon flavours and crisp acidity

**35. Sauvignon blanc, cloudy bay, New Zealand 2008, £54.00**  
A cult classic and still one of the best on the market.

**37. Chardonnay, Rex goliath California, USA 2006 £36.00**  
Great depth of flavour and fruit, lovely, rich rounded mouthfeel

**39. Chablis, France, 2008 £59.00**

The Chablis region is the northern most wine district of the Burgundy region in France.

The cool climate produces more activity and flavours.

## Rose Wine

**24. Sancerre Rose, Comte Lafond, France, 2007 £55.00**

Pale salmon pink, nose of wild strawberries, clean, crisp and dry.

## Half Bottles Champagne and White Wine

**H102 Moët et chandon, brut nv £32.00**

**H104 Chablis, Jean-Claude Boisset, France 2007 £25.00**

**H105 Sauvignon blanc, private bin, villa maria, NZ, 2007 £24.00**

**H107 Sancerre, Hubert Brochard, France 2007 £32.00**

## Half Bottles of Red Wine

**H111 Chateaneuf du pape, cuvee tradition, Rhone, 2004 £28.00**

## Red Wines

**15. Merlot, Veneto, Italy, 2007 £24.00**

Deep, ruby coloured, ripe flavours of plums and blackberries

**16. Secreto Malbec, Colchagua Chile, 2008 £29.00**

A wild, dense and deeply flavoured wine

**52. Rioja, Marques de Riscal, Reserva, Spain 2003 £55.00**

A traditional Rioja wine, cask aged for three years a ripe fruit bouquet oaky flavour

**63. 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.

**66. Château neuf du Pape, France, 2004** **£64.00**

The Châteauneuf du Pape is the most famous Côtes du Rhône wine. The wine is thick, harsh, powerful and richly colored. Red wine only, it is elaborated with 13 authorized and controlled grape-varieties among which Syrah, Grenache and Clairette.

**68. Cabernet sauvignon, cape mentelle, margaret river, 2001** **£59.00**

A cult wine with sweet blackberry fruit, great concentration and peppery nose.

**70. Château Musar, Lebanon, 2002** **£62.00**

Musar grapes grown in the Baqqaa valley, 25 miles east of Beirut. Well known as “discovery of the fair”.

**72. Rupert & rothschild classique, western cape, S. Africa 2005** **£47.00**

This hugely popular wine is well known for it’s consistency. It’s a cabernet sauvignon

**73. De Trafford Elevation 393, Western Cape, S.Africa 2003** **£64.00**

Lush blackberry and spicy fruitcake aromas. Dense tannins and intense cassis fruit provide a rich, supple almost thick texture with immense concentration of fruit.

**74. Opus one – Robert Mondavi, Napa Valley, USA, 1999** **£450.00**

This special wine is the collaboration between Robert Mondavi and Baron Philippe De Rothschild. Two very famous winemakers producing an exceptional wine of unrivalled quality and meticulous detail

## Dessert Wines

<b>Scirafi Passito di Panteleria, Italy</b>	<b>£7.00</b>
<b>Brown Brothers Orange Muscat &amp; Flora, Australia</b>	<b>£7.00</b>
<b>Skilgalee Liqueur Muscat, Australia</b>	<b>£7.00</b>
<b>Bowens Foley Riesling, South Africa</b>	<b>£7.00</b>

## Port, Brandy, Liqueurs

<b>Dows Fine Ruby</b>	<b>£7.00</b>
<b>Fonseca Bin 27</b>	<b>£7.00</b>
<b>Warres Otima Tawny</b>	<b>£7.00</b>
<b>D’Arenberg Vintage Fortified Shiraz</b>	<b>£7.00</b>

<b>Dows 1996 Quinta do Bomfim</b>	<b>£9.00</b>
<b>Fonseca Vintage 1997</b>	<b>£10.00</b>
<b>Fonseca Vintage 1988</b>	<b>£15.00</b>
<b>Liqueur Coffees – Irish, French, Calypso</b>	<b>£8.20</b>
<b>Remy Martin VS Grande Cru</b>	<b>£8.50</b>
<b>H by Hine Petite Champagne Cognac</b>	<b>£9.00</b>
<b>Hennessy Fine de Cognac VSOP</b>	<b>£12.00</b>
<b>Remy Martin VSOP</b>	<b>£12.00</b>
<b>Janneau Grande Armagnac VSOP</b>	<b>£12.00</b>
<b>Calvados – Anee Pays D`Auge VSOP</b>	<b>£12.00</b>
<b>Remy XO Decanter</b>	<b>£24.00</b>
<b>Hennessy XO</b>	<b>£24.00</b>

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