

Champagne

- 1. Lanson Black Label, Brut NV**
Full bodied, fresh Champagne **£50.00**
- 2. Charles Vercy Cuvée de Réserve**
Vibrant blend of Pinot Meunier, Chardonnay and Pinot Noir **£50.00**
- 3. Taittinger, Brut NV**
Distinguished by a delicate nose, with notes of red fruits **£65.00**
- 4. Veuve Clicquot Yellow Label, Brut NV**
Well known for its full bodied biscuit style and consistency **£75.00**
- 5. Bollinger Special Cuvée, NV**
A large proportion of Grande Cru grapes give a classic biscuit finish. This dynamic wine is becoming increasingly popular. **£80.00**
- 6. Veuve Clicquot Rose NV**
Lovely Pinot dominated blend with a summer fruit character **£95.00**
- 7. Laurent Perrier Rose NV**
Wonderful Pink bubbly **£110.00**
- 8. Dom Perignon Vintage 2002**
Equal proportions of Pinot and Chardonnay, made by Moët & Chandon: modern day geniuses and chief winemakers.
The King of Champagne! **£270.00**

Sparkling Wine

- 9. Willowglen Brut, NV**
A very refreshing, easy drinking wine displaying fresh fruit flavours and a creamy palate with a crisp clean finish **£30.00**
- 10. Bisol 'Jeio' Prosecco, Brut NV**
Quintessential Prosecco. Fine, vivacious mousse, fresh, crisp fruit and a very pleasing finish. **£39.00**

White Wine

- 11. Pinot Grigio, Puglia, Italy, 2010**
Dry, crisp, fresh wine £24.00
- 12. Sauvignon Blanc, Franschoek Cellar, South Africa, 2010**
Typical Sauvignon Blanc crispness is complemented by tropical notes. Pineapple and fig flavours are prominent, the fruit flavour being propped up by a bracing freshness. £29.00
- 13. Picpoul de Pinet, La Cote Flamenc, France, 2010**
A star turn by Jean-Marc Lefarge; fresh, mineral and citrusy, the ideal accompaniment to seafood or beautiful enjoyed on its own £26.00
- 14. Vouvray, Clos Berger Paul Buisse, France, 2010**
Great Vouvray, reassuringly ripe but also restrained on the nose, with a nice lift of acacia flower & stone-fruit aromas. The white peachy palate is fleshy, succulent almost with fine structure & mineral freshness. £29.00
- 15. Chardonnay, Concha y Toro, Chile 2010**
This Chardonnay was produced in a vineyard located in the best area of Chilean Central Valley. Tropical Fruit aroma, well bodied. £34.00
- 16. Chardonnay, Willowglen, Australia, 2009**
Citrus zest, peach, nutmeg and melon. Medium body, youthful and lean with a firm acidity £33.00
- 17. Blue Slate Riesling, Dr Loosen, Germany, 2010**
Beautiful made Riesling from the 'Master of the Mosel' Ernie Loosen. Zippy and light with a pleasing sweet backdrop. A great lunchtime wine due to its low alcohol level or perfect as an aperitif or with seafood. £32.00
- 18. Chenin Blanc, Dry Creek Vineyard Wilson Ranch, USA, 2010**
Small, family run winery in the north of Sonoma County producing handcrafted wines of extreme quality. Layers of vibrant fruit, structured with a harmonious finish. £34.00
- 19. Chardonnay, Cape Mentelle, Margaret River 2006**
Pronounced varietal flavours, complex, cult classic. £41.00
- 20. Moscato, Deakin Estate, Australia, 2007**
Fresh and floral crisp style of Moscato. Light in alcohol. Well matched with cheese. £36.00

- 21. Gavi di Gavi, Villadoria, Italy, 2010**
This premium, hand harvested white is full bodied and elegant with a fresh, long and clean finish. The most celebrated wine from Piemonte. **£39.00**
- 22. Montagny, La Roche 1er Cru, France, 2009**
A buttery rich burgundy with attractive nuances of creamy ripe vanilla. **£40.00**
- 23. Friendly Gruner Veltliner Laurenz V, Austria, 2010**
Austria's wonder grape, producing; fresh, spicy flavours with a delicate edge and long mineral finish **£39.00**
- 24. Chablis, Boisset, France, 2010**
A classic flinty dry Burgundy, clean, well flavoured and with a crisp chardonnay bouquet. **£45.00**
- 25. Sancerre, Hubert Brochard, France, 2009**
A grassy nose with hints of gooseberries, good concentration, racy acidity. **£46.00**
- 26. Sauvignon Blanc, Cloudy Bay, New Zealand, 2011**
A cult classic and still one of the best on the market. **£54.00**
- 27. Sauvignon Blanc, Left Field, New Zealand, 2010**
From the fine wine area of Gimblett Gravels on New Zealand's north island, typical vibrant passion fruits to the fore, with a healthy dose of citrus freshness to cleanse the palate. **£35.00**
- 28. Ribolla Gialla Colli orientali del Friuli Bastianich, 2010**
A great find, one of Italy's many indigenous grapes, rarely found as a single varietal wine. The Ribolla Gialla, brings all that's great about Italian white wine; Fantastic freshness, well defined fruit and stunning minerality. **£40.00**
- 29. Puligny Montrachet Domaine Chavy, France, 2007**
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. **£95.00**

Rose Wine

- 40. Rioja Rose, El Coto, Spain, 2010**
A refreshing light rose, with rich aromas in both strawberries and raspberries on the nose. Lots of ripe fruits on the palate with a sharp and crisp finish. **£24.00**
- 41. Sancerre Rose, Comte Lafond, France, 2007**
Pale salmon pink, nose of wild strawberries, clean, crisp and dry. **£55.00**

Red Wine

- 50. Merlot, Puglia, Italy**
Deep ruby colour, ripe flavours of plums and blackberries £24.00
- 51. Trivento, Malbec, Argentina, 2010**
With both plum and raisin on the nose and a tannic character on the palate, generous fruit and a round finish. £28.00
- 52. Montepulciano, d'Abruzzo, Montori, Italy, 2009**
Full bodied robust red with subtle smoothness that enables you to drink it young. £30.00
- 53. Pinot Noir Marlborough, Babich, New Zealand, 2009**
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. £35.00
- 54. Fleurie, La Musardiere, France, 2010**
Ruby dark garnet somewhat floral, black cherry and raspberry character with good concentration, silky tannins and a nice finish. £40.00
- 55. Malbec, Tilia, Mendoza Argentina, 2010**
The grape of the moment offering up forward, juicy dark fruit and beautifully soft tannins that make this wine very gluggable. The perfect partner to a medium rare steak. £28.00
- 56. Stellenrust Pinotage, South Africa, 2010**
Smokey, spicy red that works perfectly with the national cuisine of Braai, equally at home with grilled meats and game dishes. £32.00
- 57. Cabernet Merlot, Cape Mentelle, Margaret River, 2006**
A cult wine with sweet blackberry fruit, great concentration and peppery nose £59.00
- 58. Rioja, Cune Reserva, Imperial, Spain 2004**
This wine is only made in very fine vintages. This fine wine is superbly elegant smooth and aromatic and beautifully in balance £62.00
- 59. Chateauneuf du Pape, France, 2004**
The Chateauneuf 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 authorized and controlled grape varieties among which are Syrah, Grenache and Clairette £64.00
- 60. De Trafford Elevation 393, Western Cape, S. Africa 2003**
Lush blackberry and spicy fruitcake aromas. Dense tannins and intense cassis fruit provides a rich, supple almost thick texture with immense concentration of fruit £65.00

- 61. Chateau Talbot, St Julien, Bordeaux 2003/2004**
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 **£98.00**
- 62. Shiraz, St Hallett Garden of Eden, Australia, 2008**
Made in the cooler climate Eden Valley from four selected vineyards, this Aussie Shiraz has elegance, with subtle menthol tones and bright red fruits **£35.00**
- 63. Valpolicella, Classico Ripasso, Villa Belvedere, Italy, 2009**
A classically styled wine from Veneto, using traditional method for Ripasso, with this wine spending 10 days on the pomace of Amarone. The dark fruit character is ripe and developed with soft tannins and a surprising freshness. **£32.00**
- 64. Velvet Devil Merlot, Charles Smith, USA, 2010**
Charles Smith has a more relaxed approach to wine making and yet produces exceptional wine, that's snapped up by restaurants and collectors as soon as its released. The Velvet Devil is a dark, brooding red with hints of Chocolate and Mocca, not for the faint hearted! **£49.00**

Half Bottles

Champagne

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| H102. | Charles Vercy, Cuvée de Réserve NV | £26.00 |
| H103. | Moët et Chandon, Brut NV | £32.00 |

White Wine

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| H104. | Chardonnay, Concha y Toro, Chile, 2010 | £16.00 |
| H105. | Chablis, Boisset, France, 2010 | £23.00 |
| H106. | Sancerre, Hubert Brochard, France, 2008 | £24.00 |
| H107. | Les Combes Ventoux Blanc, Terra Ventoux, France 2010 | £19.00 |
| H108. | Pinot Blanc, Collection Cave de Ribeauville, France 2009 | £19.00 |
| H109. | Pinot Grigio, Dolomiti Alois Lageder, Italy, 2010 | £23.00 |
| H110. | Chablis Domaine Jean Defaix, France, 2009 | £24.00 |

Red Wine

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| H111. | Marques de Caceres, Spain 2007 | £16.00 |
| H112. | Merlot, Concha y Toro, Chile, 2010 | £16.00 |
| H113. | Châteauneuf de Pape, France, 2004 | £28.00 |
| H114. | Les Sablons Cote du Ventoux Rouge cave Terra Ventoux France, 2009 | £19.00 |
| H115. | Fleurie Millesime Cave de Fleurie, France, 2009 | £21.00 |
| H116. | Katnook Founders Block Cabernet Sauvignon Australia, 2009 | £26.00 |
| H117. | Rosso di Montepulciano Villa Sant'Anna, Italy, 2008 | £27.00 |

Dessert Wines

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| Brown Brothers Orange Muscat & Flora, Australia | £7.00 |
| Elysium Black Muscat, California | £7.00 |

Port

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| Dows Fine Ruby | £5.00 |
| Taylors 10 Year Old Tawny | £7.00 |
| Warres Otima Tawny | £7.00 |
| Taylors LBV 2004 | £7.00 |
| Fonseca Bin 27 | £8.00 |
| Dows 1996 Quinta do Bomfim | £9.00 |

Brandy & Liqueurs

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| Courvoisier | £8.50 |
| H by Hine Petite Champagne Cognac | £9.00 |
| Calvaldos – Anee Pays D’Auge VSOP | £12.00 |
| Hennessy Fine de Cognac VSOP | £12.00 |
| Remy Martin VSOP | £12.00 |
| Janneau Grande Armagnac VSOP | £12.00 |
| Hennessy XO | £24.00 |
| Remy XO Decanter | £24.00 |

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