

## White Wine

per bottle

<b>La Fete Blanc, Vin de Pays d'Oc, France, 2008</b>	£13.00
<i>With aromas of peach, grapefruit and a hint of peony this wine is wonderfully light and fresh</i>	
<b>Coldridge Estate Semillon Chardonnay, South Eastern, Australia, 2007</b>	£14.50
<i>This Classic Aussie blend displays light citrus flavours combined with peaches and tropical fruits</i>	
<b>Tin Roof Chardonnay, South Eastern, Australia, 2009</b>	£14.50
<i>A soft buttery Chardonnay, with a smooth mouthfeel and a rich fruity finish. This wine makes an excellent companion to most types of food</i>	
<b>Neblina Chardonnay, Central Valley, Chile, 2009</b>	£15.00
<i>This Chardonnay from Chile's Central Valley is packed with tropical fruit flavours and a soft mouthfeel</i>	
<b>Chemin Des Dames, Vin de Pays du Comté Tolosan, France, 2008</b>	£15.00
<i>With an intense bouquet of peach and apricot flavours with hints of grapefruit. The palate is round and smooth with an elegant structure</i>	
<b>Aires Andinos Sauvignon Blanc, Mendoza, Argentina, 2009</b>	£15.00
<i>A zesty, clean and aromatic Argentinian Sauvignon Blanc that is fruity yet clean, crisp and refreshing</i>	
<b>Bantry Bay Chenin Blanc, South Africa, 2009</b>	£15.50
<i>An aromatic wine with hints of tropical and citrus fruit on the nose and palate</i>	
<b>Pinot Grigio Malandrino, Veneto, Italy, 2008</b>	£15.50
<i>Made using 100% Pinot Grigio this wine displays notes of citrus fruits, with a hint of floral aromas</i>	
<b>Finca Las Moras Viognier, Tulum Valley, Argentina, 2008</b>	£16.50
<i>Orange blossom with a hint of pineapple on the nose, full-bodied and refreshing with aromas of ripe apricots and peaches</i>	
<b>Monte Schiavo Verdicchio, Italy, 2008</b>	£17.50
<i>This straw yellow Verdicchio is a great example of how fresh and fragrant this grape variety can be. With a perfumed bouquet of pineapple and citrus the palate is dry, elegant and distinct</i>	
<b>Chablis, Jean Bourguignon, Burgundy, France, 2008</b>	£18.50
<i>This is a lively and fresh Chablis with clean citrus aromas. Crisp and fruity on the palate with a good steely character. The finish is long and lean, perfect for accompanying meaty white fish</i>	
<b>Fairleigh Estate Sauvignon Blanc, Marlborough, New Zealand, 2007/8</b>	£19.50
<i>Ripe, lemony and zesty with an exquisite bouquet of elderflower and fresh gooseberries and a long mouth-watering finish</i>	
<b>Sancerre Les Baudrieres, Loire Valley, France, 2008</b>	£24.00
<i>This Sancerre shows crisp, citrus and gooseberry flavours, balanced by restrained mineral elegance</i>	

## Rose Wine

per bottle

<b>Bois des Violettes, Vin de Pays d'Oc, France, 2008</b>	£15.00
<i>Wonderfully fresh with intense aromas of violet and lychee. The palate is youthful, juicy, rich and well balanced</i>	

## Red Wines

per bottle

**La Fête Rouge, Vin de Pays de L'Herault, France, 2008** £13.00

*Ruby red colour with a nose of blackberry, redcurrant and a hint of spice. A well balanced, elegant wine*

**Neblina Merlot, Central Valley, Chile, 2008/9** £14.50

*On the nose rich notes of plum and blackberries lifted by Chocolate and Mocha. Silky yet structured with concentrated fruit flavours*

**Coldridge Estate Merlot, South Eastern, Australia, 2008** £14.50

*Soft, rounded and very easy-drinking with characteristic Merlot fruit. Smoky vanilla undertones reveal evidence of maturation in wood*

**Aires Andinos Malbec, Mendoza, Argentina, 2009** £15.00

*A rich, ripe wine with plenty of smooth black fruit and warming hints of spice*

**Bantry Bay Pinotage, South Africa, 2009** £15.00

*Soft and rounded with notes of bramble fruit on the palate*

**Tin Roof Shiraz Cabernet, South Eastern, Australia, 2007** £15.50

*A soft fruity red with ripe berry fruit and gentle spicy flavours in a mid weighted easy drinking style. The spicy Shiraz is lightened by the leafy Cabernet Sauvignon, and the two varieties are integrated and enriched by the judicious use of oak*

**Castillo Estables Reserva, La Mancha, Spain, 2002** £15.50

*A subtle bouquet of blackberries blended with vanilla and spices from ageing in American oak. Softly textured with sweet tannins showing jammy, plummy fruit on the palate*

**Torre Aldea Rioja, Rioja, Spain, 2007** £15.50

*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*

**Montepulciano d'Abruzzo Grifone, Italy, 2008** £16.00

*Montepulciano d'Abruzzo always offers great value for money. This perfect example is a full and fruity wine with hints of black cherry and damson*

**Ch Le Fregne, Bordeaux, France, 2007** £16.50

*Well-balanced with notes of blackcurrant fruit, cedar and black pepper*

**Bourgogne Rouge, Pasquier Desvignes, Burgundy, France, 2008** £17.50

*This wine has a palate which is persistent and complex with cherry, violets and white pepper flavours*

**Valpolicella Classico Superiore, Veneti, Negrar, Veneto, Italy, 2008** £18.00

*A richly cherried wine with a smooth marzipan finish. A wonderful step above your average Valpolicella*

**Brouilly, Domaine des Maison Neuves, Beaujolais, France, 2007** £18.00

*An elegant wine from the greatest Beaujolais vintage on record delivering rich fruit intensity and a smooth, mouth-watering palate*

**Errazuriz Carmenere, Colchagua Valley, Chile, 2008** £19.50

*Deep and lively burgundy in colour, the aromas of freshly ground black pepper and grilled red peppers complement the tobacco and chocolate notes that blend seamlessly with hints of smoky oak. On the palate, this medium-bodied wine is structured by big, mo*

**Vieux Ramparts, Lussac St-Emilion, St Emilion, France, 2007** £23.50

*A rich, full bodied wine showing great concentration of flavour with juicy black fruit on the nose and palate*

**Champagne & Sparkling Wines**

per bottle

**Prosecco Corte Alta NV, Italy**

£19.50

*Delicate and aromatic with a light body and fine bubbles*

**Codorniu Cuvée Raventos, Spain, N/V**

£22.50

*This prestigious Spanish Cava boasts rich, fat, creamy flavours in an elegant style*

**Veuve Joubert Réserve Spéciale, Champagne, France, N/V**

£41.50

*Medium bodied, with apple and lemon fruit flavours and a classically yeasty style*

**Canard-Duchêne Brut, Champagne, France, N/V**

£49.50

*An excellent Champagne with a clean, easily accessible style*