

## White Wines

### Very dry, Fresh, Delicate, Subtle Whites

**11 Muscadet de Sevre et Maine sur Lie Carte D'Or, Sauvion. 2007 France** £22.00

Dominant aromas of lemon and green apple, with mint and linden flower flavours. Dry yet fruity, this is an exceptional example of the quintessential seafood wine.

**12 Chablis, Domaine Hamelin. 2007 France** £26.00

The nose is dominated by fruit aromas, with additional notes of flowers and mineral. On the palate, there are notes of fruit, particularly pear and peach, and an attractive mineral finish.

**13 Finca La Colonia Torrontes, Norton. 2008 Argentina** £19.90

A sophisticated, dry, elegant rendition of this aromatic grape variety, combining minerality with peach and floral notes such as rose and jasmine.

**14 Pouilly-Fuisse Clos Reysie, Duboeuf. 2007 France** £28.00

Generous yet elegant, with notes of apple, pears and tropical fruit, underpinned by a touch of oak. Long mineral finish.

**15 Gavi di Gavi La Meirana, Broglia. 2008 Italy** £24.00

Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry, this is particularly characterful Gavi.

### Dry, Herbaceous or Aromatic White

**16 Sancerre, Domaine Cherrier. 2007 France** £28.00

Herbaceous, grassy Sauvignon flavours, intensely fruity, clean and fresh, with flinty mineral notes.

**17 Pouilly-Fume Les Chailloux, Chatelain. 2007 France** £28.00

A focused, intense nose of citrus and apple fruit, with the characteristic flinty-mineral aroma of Pouilly-Fumé. Crisp, dry and flavoursome on the palate.

**18 Gewurztraminer Cote de Rouffach, Rene Mure. 2007 France** £25.00

Aromatic nose of exotic fruits and roses. Complex palate with notes of passion fruit and quince beautifully balanced by cardamom spice.

**19 Coopers Creek Sauvignon Blanc, Marlborough. 2008 New Zealand** £22.00

This is absolutely classic Marlborough Sauvignon: vibrant gooseberry, passion fruit and nectarine backed with hints of herbaceousness. Impressive weight of flavour on the palate with richness and texture and a long finish.

**20 Finca La Colonia Sauvignon Blanc, Norton. 2008 Argentina** £19.90

Intense aromas of citrus, herbs and pink grapefruit. Fresh, fruity palate with an elegant dry finish.

## Juicy, Fruit-Driven, Ripe Whites

**21 Yalumba "Yseries" Riesling. 2008 Australia** £22.00

A generous yet elegant, light-bodied wine with aromas of grapefruit, apple blossom and hints of bath salts.

**22 Yalumba Eden Valley Wild Ferment Chardonnay. 2008 Australia** £24.00

Creamy nougat and toasted almonds with an appealing citrus and white peach lift. The palate is fine and creamy with flavours of stone fruit and figs. Elegantly structured, this wine shows nuances of toasty oak and a fresh citrus acidity to finish.

**23 Casa Lapostolle Chardonnay. 2006 Chile** £20.00

On the nose there are mineral notes and fruit aromas such as papayas, lime, and mango, with sweet spices at the end. On the palate, it is concentrated, refreshing and well-balanced, and the finish has a touch of light sweet spices coming from the oak.

**24 Von Unserm Riesling, Balthasar Röss. 2008 Germany** £25.00

Delicious dry Riesling: generous peach and citrus fruit meets mineral elegance. An excellent expression of the Rheingau style.

**25 Kanu Chenin Blanc(unwooded). 2007 South Africa** £19.90

A nose of tropical fruit and summer melon with a hint of spice. Crisp and full-bodied, the papaya and pineapple flavours ensure a lingering aftertaste.

## Full-flavoured, Nutty, Oaked Whites

**26 Cervaro della Sala, Antinori. 2007 Italy** £40.00

Intense, complex aroma with notes of citrus, pear and acacia flowers balanced with a hint of vanilla. Full-bodied and well-structured palate with sweet notes of butter and hazelnut as well as mineral notes

**27 Yalumba The Virgilius Viognier. 2007 Australia** £34.00

On the nose the aroma is intense with white peaches, apricots and ginger. The palate is lifted with ginger spice, layered mineral texture and complex apricots along with white stone fruit flavours. Luscious and complex.

**28 Saintsbury Carneros Chardonnay. 2006 United States** £30.00

A restrained style of California Chardonnay, with apple and citrus fruit backed up with the slightest hint of barrel-derived spice. Quite firm and structured on the palate, made in an elegant, food-friendly style.

**29 Chablis 1er Cru Vau Ligneau, Domaine Hamelin. 2007 France** £31.50

Delicate yet expressive nose with vanilla and lily aromas. Round and elegant on the palate, with classic minerality and a dry finish.

**30 Meursault Les Grands Charrons, Michel Bouzereau. 2007 France** £38.00

Spicy and rich hints of butterscotch and toffee emanating from the use of new oak.

## White Wine by the glass

	Bottle	175ml
<b>1 Domaine la Prade Sauvignon Blanc France</b>	2009 £14.00	£4.00
Crisp and refreshing, with aromas of grapefruit and lemon peel lending a fresh balance to the tropical fruit character. Vibrant and well-rounded.		
<b>2 Terre Del Noce Pinot Grigio Delle Dolomiti Italy</b>	2008 £18.00	£4.50
Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.		

## Red Wine by the glass

<b>3 Finca La Colonia Malbec, Norton Argentina</b>	2008 £18.00	£4.50
Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish.		
<b>4 Terres d'Azur Merlot France</b>	2008 £14.00	£3.50
Rich berry and plum aromas with hints of spice and chocolate lead on to a soft, smooth palate with generous fruit and smoky notes.		

## Rose Wine by the Glass

<b>5 Mannara Pinot Grigio Rose</b>	2008 £18.00	£4.50
A fresh, elegant rosé with fruity, floral aromas and a palate dominated by melon and strawberries.		
<b>6 Gran Hacienda Cabernet Sauvignon Rose, Santa Rita</b>	2008 £18.00	£4.50
A full-on fruity rosé with a vibrant colour, masses of berry flavour and a dry yet well-rounded palate.		

## Champagne and Sparkling wine by the glass

	Bottle	125ml
<b>7 Moet &amp; Chandon Brut</b>	NV £38.00	
Beautifully pure, elegant wine, with a refreshing lemony aroma and a delicate mousse. Dry and with plenty of substance		
<b>8 Don Perignon</b>	1999 £128.00	
From the house of Moet et Chandon this vintage champagne is complex with a yeasty bready aroma and sensational fruit.		
<b>9 Prosecco di Valdobbiadene Extra Dry, Col de Salici</b>	2008 £28.00	£4.80
A delightful Prosecco: soft textured, clean as a whistle, with green apple fruit, floral notes and a delicate finish.		
<b>10 Rose de Salici Brut, Col de Salici</b>	NV £28.00	
A charming pastel pink colour, aromas of red fruit and pears, and a refreshing red cherry palate are lifted by a fine, delicate sparkle.		

Minimum charge for dinner of £12.50 per person excluding drinks £1.50 will be added per person if the amount is not reached

# Red Wines

## Light, Simple, Delicate Reds

- 31 Chinon Clos Des Marronniers, Domaine du Roncée. 2006 France** £28.00  
A lively, fruity red with deliciously spicy aromas and clean, refreshing style in the mouth. At once hearty with a light, elegant touch, this is classic Loire red
- 32 Beaujolais Villages, Chateau des Varennes. 2007 France** £20.00  
Very juicy blackberry and raspberry fruit, appetizing balance: everything you could want from a Beaujolais-Villages
- 33 Cotes du Ventoux, Delas. 2007 France** £19.00  
Fragrant with strawberry, raspberry and black pepper, an elegant and supple expression of this popular Rhône appellation
- 34 Modello delle Venezie Rosso, Masi. 2007 Italy** £20.00  
Ripe fruit on the nose, with particular hints of bitter cherries. Attractively fresh and full-bodied on the palate with a good length
- 35 Angelo Nero d'Avola Sangiovese. 2008 Italy** £19.00  
A delightful, vibrant wine, with spice and cherry fruit from Sangiovese and sweet tannins and plum from Nero d'Avola the most important red wine grape in Sicily

## Juicy, Medium-Bodied, Fruit-Led Red

- 36 Conde de Valdemar Rioja Reserva. 2003 Spain** £25.00  
Complex aromas of stewed black berry fruit with spicy touches of black pepper and mineral notes. Potent and fleshy on the palate, with a round mouthful on account of perfectly ripe grapes and the maturation in barrel. A long and very persistent finish.
- 37 Finca La Colonia Malbec, Norton. 2008 Argentina** £18.00  
Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish.
- 38 Fleurie, La Madone, Duboeuf. 2007 France** £26.00  
This famous Cru lives up to its name with a smooth, elegant and – yes – floral wine of immense charm
- 39 Chateau Sainte Michelle, Merlot. 2006 United States** £26.00  
A serious yet approachable Merlot, showing complex aromas of black cherries, red liquorice and a touch of cedar.
- 40 Montepulciano d'Abruzzo, La Valentina. 2006 Italy** £24.00  
Sweet fruit on the mid-palate, with a lingering cherry finish.

## Spicy, Peppery, Warming Reds

- 41 Cotes-du-Rhone Saint Esprit, Delas. 2007 France** £22.00  
With Syrah to the fore, this is full of berry fruit, violet, liquorice, and spices. It has a generous, rounded palate and a long, elegant finish.
- 42 Gran Hacienda Reserva Carmenere. 2008 Chile** £20.00  
On the palate, this wine has a well-rounded texture and a lingering persistence. Both the nose and the palate are dominated by typical varietal aromas of red fruits and spices.
- 43 Yalumba "Y Series" Shiraz/ Viognier. 2007 Australia** £22.00  
This opens with mulberries, black cherries and sweet anise, overlying subtle flavours of musk, violets, exotic spices and hints of white fleshy fruits. The palate is big but stylish with a velvety smooth mouthful, displaying sweet chocolate, dark fruits and musk combined with exotic spicy compote.
- 44 Passo Doble, Masi. 2007 Argentina** £24.00  
Fragrant and complex on the nose with ripe red fruit aromas. Up-front and powerful on the palate with hints of spice and mown grass opening out into flavours of ripe plums and cooked cherries. Long finish with tinges of sweet liquorice.
- 45 Sebastiani California Zinfandel. 2007 United States** £24.00  
Classic Sonoma Zinfandel: full-bodied, meaty, and packed with mulberry and spice flavours.

## Oaked, Intense, Concentrated Red

- 46 Norton, Privada. 2006 Argentina** £26.00  
Excellent aromatic complexity with notes of ripe fruit, spices, and hints of smoke and coffee. Rich and generous on the palate with superb concentration
- 47 La Reserve de Leoville-Barton, Saint Julien. 2004 France.** £38.00  
Full black and red fruit flavours are tempered by a soft, elegant structure and finished with roasted coffee and toasty notes
- 48 Beaune 1er Cru Les Vignes Franches, Michel Bouzereau. 2006 France** £36.00  
Delicious nose of strawberry and cherry overlaid with oaky, toasty notes.
- 49 Hermitage Marquise de la Tourette, Delas. 2001 France** £32.00  
The nose is powerful and complex, expressing blackberries, smoke, spices, leather and black olives. On the palate, the wine is firm but silky, with full body and a long, elegant finish.
- 50 Barolo, Prunotto. 2005 Italy** £38.00  
Floral, smoky and intensely elegant: Barolo at its best.

## Japanese Sake

51 Light Rice Wine good with or without food. Delightful when warm	Bottle	£28.00
	Quarter bottle	£7.50

## Aperitifs per measure

Dry Gin	£2.40
Bacardi	£2.40
Dark Rum	£2.40
Southern Comfort	£2.40
Vodka	£2.40
Whisky (Bells or Teachers)	£2.40
Campari	£2.40
Pimms (Double shot)	£2.40
Canadian Club	£2.40
Archers	£2.40
Malibu	£2.40
Cinzano (Double shot)	£2.40
Pernod	£2.40
Dubonnet (Double Shot)	£2.40
Dry or Sweet Martini (Double shot)	£2.40
Sherry (Dry, Medium or Sweet)	£2.40
Jim Beam	£2.80
Jack Daniels	£2.80
Spritzer	£3.50
White Wine Kir	£4.10

## Single Malt Whisky

Famous Grouse	£2.60
Glenfiddich 12 Years Old	£3.30
Glenmorangie port finish	£3.50
Glenmorangie burgundy finish	£3.50
Glenmorangie 15 Years Old	£3.80
Chivas 12 Years Old	£3.50

## Mixers

Coke, Dry ginger, Lemonade, Soda water, Tonic water	
Bitter lemon, Various fresh juices	£1.00

## Bottle Beers

Tiger beer, Tsing tao	
Budweiser, Stella Artois	£2.90

## Liqueurs per shot

Sambucca	£3.10
Amaretto	£3.10
Cointreau	£3.10
Baileys	£3.10
Grand Marnier	£3.10
Tia Maria	£3.10
Drambuie	£3.10
Tequila	£3.10
Kummel	£3.10
Cream de Menthe	£3.10
Kailua	£3.10
Benedictine	£3.10
Mui kwei lu (Chinese)	£4.10
Moutai (Chinese)	£4.10

## Port per double shot

Cockburn's	£2.60
Taylor's late bottled	£3.80
Taylor's 10 Year Old	£4.30

## Cognac

Courvoisier	£3.70
Armagnac	£3.70
Remy martin V.S.O.P	£4.00
Remy Martin X.O	£7.40
Courvoisier X.O	£7.00
Hennessy Paradis Extra (rare cognac)	£10.30

## Soft Drinks

Coke, diet coke, lemonade, mineral water	
Tonic water, soda water, bitter lemon	£1.70
Freshly squeezed fruit juices	£2.90
Bottle still or sparkling mineral water	£3.50

**All prices are inclusive of V.A.T & no service charges are added to your bill.**

**We accept all major credit cards.**

**We do not accept personal or company cheque's.**

