

WINES

BUBBLES

Who says it has to be a Celebration?

1. LAURENT PERRIER LA CUVÉE ROSÉ - FRANCE £65.00

Well defined and slightly sharp with intense fruity flavours of freshly picked red berries, strawberries, cherries, blackcurrant and raspberries.

2. LAURENT PERRIER LA CUVÉE BRUT - FRANCE £50.00

Well defined, subtly rounded with expressive flavours. The fruit progressively emerges to reveal a finely balanced Champagne displaying great length on the finish.

3. ALFRED GRATIEN BRUT - FRANCE £50.00

A refined blend in which the elegance of the Chardonnay melds with the fruitiness of the Pinot Meunier and the enduring flavour of the Pinot Noir. A wonderful balance of aromatic strength and the freshness of exotic fruits.

4. ALFRED GRATIEN BRUT ROSÉ NV - FRANCE £50.00

A refined blend where the elegance of chardonnay and the fruity notes of Pinot Meunier mingle with delicacy. Fine balance between aromatic strength and the freshness of small red berries dominated by raspberry.

PROSECCO

5. CANTI PROSECCO MAGNUM - ITALY £45.00

Pale straw colour with bouquet and taste of green apples and flowers. *Excellent as an aperitif or with lightly salted dishes.*

6. BOLLA PROSECCO DOCG - ITALY £27.00

The grapes for Prosecco are harvested early, preserving their natural acidity in this crisp, sparkling wine. It has a pale straw colour with clean aromas of lemon, apple and a hint of peach. Very refreshing on the palate.

7. SANT'ORSOLA PROSECCO - ITALY £25.00

A creamy fizz with delicately flavoured citrus notes of apples, pears and a hint of peach with a dry finish.

CAVA

8. CODORNIU BRUT NV - SPAIN £23.00

A dry light bodied Cava with apple and citrus characters. *Perfect with seafood or salad or simply on its own.*

9. CODORNIU BRUT ROSADO - SPAIN £23.00

Light and clear with hints of strawberry and raspberry ending with a clean refreshing finish. *Great with seafood.*

FRESH WHITES & ROSE

Crisp, clean and refreshing

10. DOUGLAS GREEN CHENIN BLANC - SOUTH AFRICA £18.00

Easy drinking, dry light and fruity wine that is crisp and enticing. *A social drinking wine that works just as well alone as it does with light creamy dishes.*

11. PETIT CHABLIS PAS SI PETIT - FRANCE £26.00

This “not so petit” wine is brilliant! The nose is open, fine and lively. The finale is lengthened with a fruity freshness. *Lovely on its own, perfect with grilled seafood.*

12. LAMBERTI PINOT GRIGIO SANTEPIETRE - ITALY £20.00

One of our modern classics, this wine is one of life’s perfectionists. White, light, dry and unoaked. *As good on its own as it is with light pasta and seafood.*

13. SANTI PINOT GRIGIO - ITALY £24.00

Full and complex aromas of pear and exotic fruits with a fruity and lively finish. *Great with seafood.*

14. GAVI DI GAVI TOLEDANA, VILLA LANATA - ITALY £23.00

Impeccably made in a light gooseberry and mineral style with delicate floral hints. *A perfect partner for fish but works well on its own to sip.*

15. CHABLIS LA CHABLISIENNE VIEILLE VIGNES - FRANCE £30.00

Clean, light and flinty with just a hint of warmth. At its peak right now so drink up! *The French recommend a not too spicy curry.*

16. CANYON ROAD WHITE ZINFANDEL - CALIFORNIA £19.00

Light-bodied with hints of strawberry, cherry and watermelon and a smooth crisp finish.

17. GRAHAM NORTON'S OWN ROSÉ - NEW ZEALAND £22.00

Mr Norton decided to expand his portfolio, delivering an off-dry rosé made from Pinot Noir fruit, with delicate notes of strawberry and raspberry, juicy fruit flavours and a fresh, lingering finish.

SOFT WHITES

Medium bodied, lively wines with perfect balance

18. BOSCHENDAL SAUVIGNON BLANC - SOUTH AFRICA £20.00

Capsicum and gooseberry aromas and a palate that bursts with tropical fruit flavours. A lively acidity and crisp finish balance perfectly. *Works excellently with Caesar salad*

19. ANTINORI CAMPOGRANDE ORVIETO CLASSICO SECCO - ITALY £22.00

A great alternative to Pinot Grigio, this wine is clean, lively and fruity. *A medium body with bright acidity making it perfect with squid.*

20. LIMESTONE CHARDONNAY - AUSTRALIA £19.00

A fresh, full bodied Chardonnay with lemon zest and white peach flavours, complemented with rich pepper and vanilla spice. *A well balanced wine with a creamy smooth texture. A great accompaniment to shellfish or creamy pasta dishes.*

21. MONTES SAUVIGNON BLANC - CHILE £19.00

Crisp, dry, zingy white wine showing true Sauvignon style. With the freshness and flavour of New World coupled with the style, elegance and aftertaste of the old. *Great with salads and chicken dishes.*

22. GUY SAGET SANCERRE - FRANCE £30.00

Ever longed for a wine that smells of summer? You’ve just found it! Refreshing, balanced acidity with a slight gooseberry tang. *Perfect pair with soft cheese.*

LUSCIOUS WHITES

Full bodied and flavoursome

23. ESK VALLEY SAUVIGNON BLANC - NEW ZEALAND £22.00

An intense and powerful rich, full-bodied wine. True to its Marlborough origins with flavours of ripe tropical fruits, citrus and cooler green fruit and fresh herb notes. With a crisp dry finish providing freshness and length.

24. CORNELLANA CHARDONNAY - CHILE £19.00

Full and fruity with rich peach, apricot and pineapple flavours. *Matches perfectly to pork!*

25. ERRAZURIZ MAX RESERVA CHARDONNAY - CHILE £22.00

A refined, concentrated new world Chardonnay showing nice complexity and balance, with subtle herbal undertones. *Great with creamy chicken dishes.*

26. LOUIS JADOT MACON BLANC VILLAGES - FRANCE £25.00

Dry, crisp and fresh with fruity hints of pear and green apple with a long refreshing finish. This unoaked wine has a full and vibrant fruit character. *Perfect match with salads and chicken.*

JUICY REDS

Lighter and fruit driven; very easy to drink

27. PALMENTO NERO D'AVOLA - ITALY £19.00

The most important red wine grape in Sicily and easily comparable to a light Shiraz. *It has spicy plum notes and works well with tomato based dishes.*

28. MONTES MERLOT - CHILE £19.00

Rich & intense colour with floral and berry flavours. *Food friendly and works best with lamb or beef.*

29. FAUSTINO VII RIOJA - SPAIN £20.00

Fruity with ripe blackberry notes and a medium finish. *Perfect with any kind of meat and pasta.*

SMOOTH REDS

Medium bodied, velvety wines

30. DOUGLAS GREEN PINOTAGE - SOUTH AFRICA £18.00

A medium bodied fruit driven red wine; a soft juicy structure for youthful drinking! With lush red berry and spiceflavours and aromas. *Perfectly matched with BBQ dishes.*

31. ERRAZURIZ WILD FERMENT PINOT NOIR - CHILE £25.00

Renowned for its full body, rich fruit and silky texture, but also its “wild, sexy earthiness”. Well-balanced acidity with a long finish. *Best served lightly chilled with fish or poultry.*

32. ANTINORI PEPPOLI CHIANTI CLASSICO - ITALY £28.00

The “first name” in Chianti delivers ripe raspberry and redcurrant flavours. A silky fruit driven wine with a lingering finish and soft, sweet tannins. *Perfect with pasta, ribs or steak.*

33. LANGHORNE SHIRAZ - AUSTRALIA £22.00

A full bodied red wine with blackberry and mulberry fruits, complemented with rich pepper and vanilla spice. *A well balanced wine which makes a great accompaniment to roast meats or steak.*

BIG REDS

Full bodied, powerful and extremely satisfying

34. DARK HORSE CABERNET SAUVIGNON - CALIFORNIA £20.00

This wine has bold flavours of blackberry and cherry supported by firm tannins, brown spice and a dark chocolate, espresso finish.

35. LA FINCA CELIA MALBEC - ARGENTINA £19.00

This Malbec has soft and succulent flavours of ripe fruits with a hint of spice to finish.

36. DON RECA - CHILE £30.00

The 2007 Cuvee Don Reca is a blend of Merlot, Cabernet Sauvignon, Carmenere and Syrah. It exhibits an aromatic array of eucalyptus, violets, clove, sage and blackcurrants. Mouth-filling, intense and spicy. *Eats well with beef or roast pork.*

37. LOUIS JADOT PINOT NOIR - FRANCE £25.00

A great introduction to the Louis Jadot style of fine red Burgundy, medium bodied with a lovely purity of raspberry and cherry fruit and smooth tannins. *Superb with red meats and pasta.*

38. ERRAZURIZ RESERVA CABERNET SAUVIGNON - CHILE £23.00

A cassis, blackcurrant, coffee and cedar profile, with sweet spice notes from the oak heightening the blend. Fine, supple, tannins lead to a very firm, bright wine with a great finish. *Goes down nicely with meaty dishes.*

39. FAUSTINO V RESERVA - SPAIN £30.00

Strong maroon colour with ripe fruit notes. Elegant on the palate with a long finish. *Matches well with grilled or fried potatoes.*