

## White Wines

	175ml	250ml	1/2L Carafe	Bottle
<b>Pinot Grigio</b> Passione Grande, Italy <i>Dry, crisp with white stone fruits and a vibrant finish. Superb with soups and white meats.</i>	£4.45	£5.85		£17.45
<b>Chardonnay</b> Castel de Montblanc Macabeu, Spain <i>Delicious and fresh with apple and hints of honey. Fresh on the palate with intense fruity flavours and good acidity. Great with pasta, salmon and goat cheese dishes.</i>	£4.65	£6.50		£18.75
<b>Sauvignon Blanc</b> South Island, New Zealand <i>Elderflower and gooseberry fruit on the nose with an edge of ripe pear. Very pure and focused. Perfect with shellfish.</i>	£4.95	£6.75		£19.50
<b>Viognier</b> Pitmaster, Australia <i>Fresh and fruity with rich tropical stone, dried fruits intertwined with white blossom notes. Excellent with pork.</i>			£14.50	£20.50
<b>Chenin Blanc</b> William Robertson, South Africa <i>Ripe, rounded fruit with a fresh, floral nose and an exciting acid balance. Ideal with seafood dishes especially tuna.</i>			£14.50	£21.00
<b>Muscadet Sur Lie</b> Domaine de L'Errière, France <i>A steely dry wine from the Loire Valley with lemon and lime notes and a crisp, dry finish. Superb with shellfish, seafood.</i>			£14.50	£22.50
<b>Pinot Gris</b> Villa Wolf, Germany <i>Full-bodied, dry style with fresh, unoaked fruit and a crisp texture. An excellent partner for salmon, chicken or pork.</i>				£23.50
<b>Viognier/Chenin &amp; Grenache Blanc</b> The Wolftrap, Western Cape, South Africa <i>White bursts with floral aromas and a lovely rich texture balanced with a fair use of oak. Natural acidity and a lingering tangerine finish. Goes well with seafood dishes.</i>				£24.00
<b>Sancerre</b> Les Pierres Blanches, France <i>A fine example of classic Sancerre Fresh with floral and tropical fruit aromas and a good fruity style. Ideal with fish, salad or enjoyed on its own.</i>				£38.50

## Red Wines

	175ml	250ml	1/2L Carafe	Bottle
<b>Cabernet Sauvignon</b> Monastier, Pays d.Oc, France <i>A subtle abundance of cassis and cherry notes. Medium bodied it has a lovely soft finish. Great with pasta.</i>	£4.70	£6.35		£17.45
<b>Merlot</b> Torre dei Vescovi, Italy <i>Smooth medium bodied with berry fruits and green pepper. Excellent with pasta.</i>	£4.70	£6.35		£18.75
<b>Rioja Crianza</b> Finca Besaya, Spain <i>Traditional oak style, fruits of the forest, vanilla and coffee notes. Ideal with cold meats.</i>	£4.85	£6.50		£19.50
<b>Shiraz/Viognier</b> Pitmaster, Australia <i>Vibrant dark fruit with the addition of Viognier adds perfumed notes. Perfect with lamb, pork or beef.</i>				£20.50
<b>Malbec</b> Finca La Niña, Argentina <i>Rich with cherry and plum notes and a full flavour that will accompany full red meat dishes.</i>				£21.00
<b>Merlot Sepia Reserva</b> Vistamar, Chile <i>Red fruit, plums, black pepper and herbs plus delicate notes of coffee and chocolate. Perfect with soft cheese or pasta.</i>				£22.50
<b>Carmenere Reserve</b> Santa Alicia, Chile <i>Extremely popular this has luscious plummy fruit notes and hints of spice. Great with cheeses or meat.</i>				£23.50
<b>Château Pimorin</b> Haut-Médoc, France <i>A superb Bordeaux, blackcurrant, black cherry and a hint of liquorice. Perfect with beef.</i>				£24.00
<b>Château la Croix Chantecaille</b> Saint Emilion Grand Cru, France <i>Full bodied ripe and elegant wine with oodles of ripe red fruit intertwined with toast notes and slightly woody tannins. Brilliant with red and white meat and hard cheeses</i>				£38.50