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## SPARKLING WINE & CHAMPAGNE

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Bottle

1. PROSECCO SPUMANTE N.V. BOTTER, ITALY £25.00  
Pale, light yellow in colour with a delicately fruity, slightly aromatic nose, well balanced fruit flavours and a light body.
2. CAVA BRUT ROSADO N.V. VILARNAU, SPAIN £28.00  
Ripe, red fruit flavour of strawberry and raspberry dominate the nose of this Cava. The palate is soft and fresh with a creamy finish.
3. CHAMPAGNE BRUT PREMIER CRU N.V. MAILLART, FRANCE £50.00  
Wonderfully fruity, fresh and elegant with crisp fruit flavours and a lingering finish.
4. CHAMPAGNE N.V. LAURENT-PERRIER LA CUVÉE, FRANCE £80.00  
A blend of 45% Chardonnay, 40% Pinot Noir and 15% Pinot Meunier. This Champagne has a delicate, fresh nose, with good complexity and notes of citrus. It is fresh and supple with rounded, expressive flavours from which the fruit progressively emerges. Good balance and length.

## ROSÉ WINE

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125ml

175ml

Bottle

5. TEMPRANILLO ROSADO COPA DE SOL, SPAIN £4.00 £5.75 £22.00  
Fresh, zippy Rosé with refreshing strawberry fruit flavours and good balancing acidity.
6. MERLOT ROSÉ GOYENECHEA, ARGENTINA £24.00  
A fresh, aromatic and sensual wine. Slight sweetness with a light, fruity palate. Gorgeous crushed strawberry fruit—fresh, lively and full of flavour. Very easy to drink.



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## WHITE WINE

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125ml

175ml

Bottle

### LIGHT & FRUITY

An ideal apéritif or excellent with fish starters.

Whichever you choose, these will slip down a treat.

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| 7.  | CHARDONNAY VIGNOBLE DU SUD, FRANCE   | £4.10 | £5.75 | £21.00 |
|     | This easy-drinking, fruit driven Chardonnay is produced in a new world style, delivering plenty of tropical fruit with a creamy finish.  |       |       |        |
| 8.  | PINOT GRIGIO VILLA MOLINO, ITALY   |       |       | £22.00 |
|     | Straw in colour with light golden hues, it has a fruity bouquet and a subtle, fresh flavour.   |       |       |        |
| 9.  | PICPOUL DE PINET MONTMASSOT, FRANCE  |       |       | £27.00 |
|     | A light-bodied wine with bursting acidity cutting through flavours of peach and melon. Undertones of spice, sea breeze and citrus compliment a salty, herbal finish.   |       |       |        |
| 10. | ALBARIÑO LAN SANTIAGO RUIZ, SPAIN  |       |       | £35.00 |
|     | A blend of 70% Albariño and 30% alternative indigenous grape varieties. Straw yellow with green hints and very aromatic on the nose with peaches, custard apple and notes of mint. Powerful on the palate, well-balanced with a long finish. |       |       |        |

### ZESTY & REFRESHING

Fish, shellfish, goats cheese and dishes

with a bit of zing are delicious here,

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| 11. | SAUVIGNON BLANC SANTA EMA, CHILE  | £4.25 | £5.95 | £23.00 |
|     | Wonderfully dry and crisp with intense citrus notes, green apples, pear and a tangy finish. Fabulous with scallops, langoustines or spicy dishes.   |       |       |        |
| 12. | BLANCO MAR DE LISBOA CHOCAPALHA, PORTUGAL   | £4.75 | £6.75 | £26.00 |
|     | A beautifully aromatic wine, with a fruit skin texture to go with the creamier pear and pink grapefruit character. The wine is as fresh as a summer morning, finishing with a zesty acidity.  |       |       |        |
| 13. | SAUVIGNON BLANC LAWSON'S DRY HILLS, NEW ZEALAND   |       |       | £30.00 |
|     | Complex and lifted aromatics present an array of characters from tropical fruit through to herbal, with a strong accent on citrus and passionfruit. On the palate, lime and gooseberry flavours combine with the crisp acidity and minerality to provide perfect balance. |       |       |        |



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## WHITE WINE Cont.

125ml

175ml

Bottle

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### CLASSIC WHITES

Try these with white meats, scallops or langoustines.

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| 14. PINOT GRIS MARLEY FARM, AUSTRALIA   | £30.00 |
| Bored with Pinot Grigio yet? Try this – crunchy green pear on the nose with some honey on the palate followed by a crisp, silky finish. This is fabulous with all manner of seafood dishes. |        |
| 15. GRENACHE BLANC / GRENACHE GRIS KATIE JONES, FRANCE  | £32.00 |
| Delicate bouquet of wild spring flowers, almond blossom, melon and a hint of fennel. There are notes of nutmeg, citrus and pear on this beautifully framed dry white.                       |        |
| 16. GAVI SALLUVII DOCG CASTELLARI BERGAGLIO, ITALY  | £33.00 |
| Produced from grapes of several vineyards—clean and fresh with aromas of fruit and a good mouthfeel. ‘Salluvii’ refers to the Ancient name of the peoples of the Gavi region.               |        |
| 17. RIESLING TROCKEN ESTATE WEINGUT WITTMANN, GERMANY   | £44.00 |
| Fine aromas of yellow fruits and apple with an elegant, clear structure and juicy freshness. Dry with a juicy acidity which harmonise with the earthy mineral tones.                        |        |
| 18. CHABLIS DOMAINE DU COLOMBIER, FRANCE  | £45.00 |
| Super-clean and refreshing. Crisp, elegant and with no interference from overt fruit flavours. Chablis has an affinity with shellfish.  |        |



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## RED WINE

125ml

175ml

Bottle

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### FRESH, SOFT REDS

Supple in texture, these are delicious with starters.  
Try them slightly chilled, with meatier fish dishes,

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| 19. MERLOT VIGNOBLE DU SUD, FRANCE   | £4.10 | £5.75 | £21.00 |
| Well-structured, easy-drinking Merlot with nice, ripe, soft fruit.   |       |       |        |
| 20. TINTO MAR DE LISBOA, PORTUGAL  |       |       | £26.00 |
| Chocapalha's everyday red is soft, fruity and already delicious to drink. It has some richness and weight from the red fruits, but the acidity and the smooth texture make it so approachable. |       |       |        |
| 21. PINOT NOIR COSMINA, ROMANIA  |       |       | £27.00 |
| Gorgeous flavours! Dark, rich and potent with layers of complex black cherry, raspberry and cinnamon. Spicy aromas with a lingering aftertaste.  |       |       |        |

### FRUITY & JUICY

Burgers, meat pies and the like are ideal partners here.

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| 22. CABERNET SAUVIGNON SANTA EMA, CHILE  | £4.25 | £5.95 | £23.00 |
| A wine with great body and complexity. Lovely, toasty notes with ripe blackcurrant and raspberry fruits.   |       |       |        |
| 23. SHIRAZ KATHERINE HILLS, AUSTRALIA  |       |       | £22.00 |
| Lifted aromas of dark berries such as blackberry and raspberry immediately attract the senses. This follows onto the succulenté plush palateé with the added dimension of spice and chocolate. |       |       |        |
| 24. MALBEC MONTAÑÉS, ARGENTINA   | £4.50 | £6.50 | £25.00 |
| A nose of spicy mocha underlines the open fruitiness of the Malbec grape. The taste is rich and vibrant with dark red fruits.  |       |       |        |
| 25. CÔTES DU RHÔNE ROUGE PARCELLES 38 QUIOT, FRANCE  |       |       | £30.00 |
| A blend of Grenache, Syrah and Mourvèdre, full-flavoured with the structure to support the ample fruit. Delicious!   |       |       |        |
| 26. BORDEAUX SUPÉRIEUR CHÂTEAU BRANDE-BERGÈRE, FRANCE  |       |       | £33.00 |
| Deep red in colour, nose of forest fruits, well-structured and rounded on the palate, very elegant with good mouthfeel.  |       |       |        |



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## RED WINE Cont.

125ml

175ml

Bottle

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### HEARTY & FULL-BODIED

Crying out for red meat dishes such as beef and venison.

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27. PINOTAGE DE WAAL, SOUTH AFRICA £29.00  
Pinotage is unique to South Africa – the result of a 1925 crossing between Pinot Noir and Cinsault in Stellenbosch. The De Waal family were one of the very first wineries to plant the varietal commercially, and the De Waal Pinotage reflects an elegant, modern style with silky texture, nice, smoky notes and lush brambleberries.
28. RIOJA CRIANZA BODEGAS LAN, SPAIN £30.00  
Made from 100% Tempranillo, this Crianza has spent twelve months in French and American oak and some time in bottle prior to release. Cherry characters and violets are the primary flavours.
29. 'NAUGHTY MONTE' MONTEPULCIANO WOODSTOCK, AUSTRALIA £38.00  
Bright, dense, deep purple in colour. Dark morello cherries, juniper berries, spearmint and dark chocolate on the nose. Full-bodied and robust with well-integrated tannins and a velvety texture balanced by supple fruit and acidity. The finish is long, smooth and spicy.
30. BAROLO PATRIZI, ITALY £45.00  
Textbook Barolo. The generous aromatics of blueberries, violets and crushed, dried currants are a scintillating entry to a full-bodied, rich, concentrated beauty. Impressive depth and dimension with a lengthy, plush finish, redolent of black berries with a hint of mocha.

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## DESSERT WINE

70ml

Half Bottle

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31. LATE HARVEST SAUVIGNON BLANC SANTA EMA CHILE £5.00 £16.00  
This wine is made from botrytis affected grapes handpicked in late May and then lovingly aged in new oak barrels for 11 months. A deep golden colour, with aromas of honey, dried flowers and sweet spice, the palate has a wonderful marmalade character and an elegant fresh acidity which balances with the richness of the wine. Perfect with blue cheeses and desserts too.

