

WINE LIST 2017

Below is a selection of wines which we can offer.
If you have any particular favourites which are not listed, please feel free to let us know

Champagnes and Sparkling Wines

| | £ per bottle plus Vat |
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| “S” Brut Sandford Estate, Australia | 20.50 |
| This makes for a superb aperitif. The nose is elegant and complex with yeasty aromas and citrus notes. On the palate plenty of fresh acidity but with a mouth-filling texture. Flavours of lemon peel and orchard apple. | |
| Castell d’Olerdola Brut Reserva, Cava, Spain | 20.50 |
| This excellent dry Cava has fine delicate aroma, slightly lemony nose, with touches of butter and yeast from ageing. It is very fruity, creamy and silky on the palate with a streak of acidity. | |
| Pure Prosecco Spumante, Veneto, Italy | 20.50 |
| This delightful Prosecco of pale yellow colour with green hue, symbol of the region of the Veneto, is admired for its freshness and fruity notes. It is full bodied, with a harmonious palate of grapefruit and lemon. | |
| Baron de Beaupré Brut, Ellner, France | 28.00 |
| A youthful style, fresh and vivacious, yet nicely ripe and round. Has an appealing lightness of touch too, making for an excellent aperitif and party Champagne. | |
| Gardet Brut Tradition | 30.00 |
| White summer fruits, with a full-bodied consistency, bolstered by a fine acidity and a balance between creamy and bold. Gardet offers exceptional quality and value. | |

White Wines

£ per bottle plus Vat

Sauvignon Blanc Finca el Piccador, Chile

15.50

Aromas of light summer green fruits and cut grass, light straw colour with green notes. The wine is crisp and fresh with a lively finish and overtones of ripe gooseberries. Great to eat with mild cheese, chicken and cream sauce dishes.

Le Charme Chardonnay, IGP Pays de Gers

16.00

An everyday, easy to drink wine, it is an ideal aperitif and also a spectacular match with seafood, light pasta dishes, Asian influenced cuisine, spicy dishes and also desserts.

Pure Pinot Grigio, Veneto, Italy

16.00

A delightful and expressive dry white wine with refreshing apple and citrus flavours which appeals to all palates. Finishes with a hint of almond.
Superb with seafood, chicken and spicy dishes

Chablis Domaine Philippe Testut, Burgundy, France

21.25

Brilliant clarity, pale yellow-gold in colour. Makes a great accompaniment to pork, poultry and salmon. Rich and powerful with good weight and classic chalky dry finish.

Pleno Blanco, Principe de Viana, Navarra, Spain

16.00

A lovely hint of aromatic spice to this medium bodied wine.
Makes a perfect match with salmon and smoked salmon, also mild cheeses.

Kuraka Sauvignon Blanc, Marlborough, New Zealand

18.50

A lively, intense wine bursting with flavours of capsicum, gooseberry and citrus.
Refreshing to drink and ideal with seafood and light meat dishes.

Red Cliffs Chardonnay Semillon, Victoria, Australia

17.25

Showing that not all Chardonnay-based wines have to be big and oaky, this is full of crisp citrus flavours. Recommended for drinking with white meat dishes and salmon.

Red Wines

£ per bottle plus Vat

Merlot, Finca El Piccador, Chile 15.50

This deep red is full of lush warming Merlot fruit with ripe plum flavours and hints of spice. Easy on its own, and great with all red meats and also poultry.

Le Charme Shiraz, IGP Pays d'Oc, France 16.00

Fantastic stuff! A wine that is rich and ripe with sweet peppery fruit and well balanced tannins. Great to drink with beef and strong cheese.

Fleurie Domaine Pardon, Beaujolais, France 21.25

Black fruits, cassis and blackberries.

Perfect with any roast red meat as well as poultry and white meats.

Rioja Vega Crianza, Rioja, Spain 18.25

A soft, fruity wine with plum and blackcurrant flavours, vibrant and juicy.

A perfect match with all red meats, especially good with lamb and beef.

Pinot Noir, Turi, Valle Central, Chile 17.25

Violets and sweet red berries on the bouquet, ripe cherry fruit with well-integrated oak. The palate is rich, velvety and full. Especially good to drink with lamb dishes, also pork.

Red Cliffs Shiraz Cabernet, Victoria, Australia 17.25

This Shiraz Cabernet has a great concentration of fruit, ripe blackberry and cassis which combine delightfully. Goes really well with roast beef dishes, and even chocolate!

Malbec, Pampas del Sur, Argentina 17.25

Deep and inky, the wine exhibits ripe raspberry, plum and bramble on the nose, followed by vanilla and toast from 12 months in French oak.

Superb with all red meats, tomato based sauces and full flavoured cheeses.

Rosé Wines

£ per bottle excluding Vat

Pure Pinot Grigio Rosé, Veneto, Italy 16.00

Quench your thirst with a few sips of this gem and you will soon have summer on the mind. Perfect when served with fish or even accompanied with a roast. Medium to dry.

Boulevard Blush Route 66 16.00

Appealing sweetish rose, rounded with aromas of dried strawberries and cream soda.

Other Drinks

All prices excluding Vat

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| Mulled Wine | £ 3.25 per glass |
| Bucks Fizz | £ 3.25 per glass |
| Kir Royale | £ 5.30 per glass |
| Pimms | £ 4.75 per glass |
| Bottled Lager/Real Ale | £ 3.25 per bottle |
| Orange Juice | £ 3.75 per litre |
| Apple Juice | £ 3.75 per litre |
| Elderflower Presse | £ 5.30 per litre |
| Sparkling Mineral Water | £ 4.10 per bottle |
| Raspberry and Cranberry Fizz | £ 5.30 per litre |

