

By the Glass

Champagne and Sparkling Wines

		125ml
NV	Prosecco Adami, Bosco di Gica, Veneto, Italy	£8.25
NV	Ayala Brut Majeur	£9.75
NV	Bollinger Rosé	£16.00

White Wines

		175ml
2010	Malvasia Ortonese, Caldora, Abruzzo, Italy	£5.00
2010	Sauvignon Blanc, Domaine de Laulan, Côtes de Duras, France	£6.00
2010	Greco Fiano, A Mano, Puglia, Italy	£7.00
2009	Chardonnay, Vasse Felix, Margaret River, Australia	£8.50
2009	Pinot Gris, Mount Difficulty, Central Otago, New Zealand	£9.00
2010	Albarino O Rosal, Terras Gauda, Galicia, Spain	£9.50

Rosé Wine

		175ml
2010	Rosé du Var, Domaine de Triennes, Provence, France	£6.50

Red Wines

		175ml
2010	Sangiovese Merlot, Ortonese, Caldora, Abruzzo, Italy	£5.00
2009	Old Vine Garnacha, La Multa, Calatayud, Spain	£6.00
2009	Cabernet Merlot, Klein Constantia, Constantia, South Africa	£7.00
2008	Côtes du Rhône Villages Sablet, La Roubine, Rhône, France	£8.00
2009	Pinot Noir 'Le Petit Clos', Henri Bourgeois, Loire, France	£9.00
2005	Rioja Reserva, Hacienda Grimon, Rioja, Spain	£11.00

Sweet Wines

		100ml
2010	Moscato d'Asti, La Spinetta, Piedmont, Italy	£5.00
2009	Monbazillac, Domaine l'Ancienne Cure, SW France	£6.00
1996	Fonseca Guimaraens, Douro, Portugal	£9.00
1997	Recioto di Soave, "Le Colombare", Pieropan, Veneto, Italy	£9.50

Champagne

NV	Prosecco Adami, Bosco di Gica, Veneto, Italy	£42.50
NV	Ayala Brut Majeur	£50.00
NV	Pol Roger Brut Réserve	£75.00
NV	Bollinger Rosé	£95.00
NV	Billecart Salmon Grand Cru, Blanc de Blancs	£110.00
2002	Bollinger Grande Année	£165.00
2002	Dom Pérignon	£195.00

White Wines

2010	Malvasia Ortonese, Caldora, Abruzzo, Italy <i>Crisp, fragrant blend from Italy's Adriatic coast</i>	£18.50
2010	Chenin Blanc, Good Hope Winery, Stellenbosch, South Africa <i>Gently honeyed with buttery flavours; good on its own or with food</i>	£20.00
2008	Soave Classico, Monteforte, Veneto, Italy <i>Brisk and refreshing, Soave is a hugely popular all-rounder</i>	£22.00
2010	Côtes de Gascogne 'Cuvée Marine', Domaine Menard, SW France <i>Mineral with a citrus grapefruit tang, drink with seafood</i>	£23.00
2010	Sauvignon Blanc, Domaine de Laulan, SW France <i>Textbook Sauvignon: dry and aromatic, brisk refreshing finish</i>	£24.00
2010	Picpoul de Pinet, Domaine la Croix Gratiot, Languedoc, France <i>A speciality of the Languedoc, the Picpoul grape makes stylish dry wines with a burst of citrus fruit – excellent with fish</i>	£25.00
2009	Pinot Grigio, "Grave del Friuli", Ponte del Diavolo, Veneto, Italy <i>Attractive example of this most fashionable of wines – moreish with a nutty, fresh finish</i>	£26.00
2010	Greco / Fiano, A Mano, Puglia, Italy <i>Two local grape varieties combined: dry and floral flavours with hints of exotic fruit, excellent with fish or tapas</i>	£27.00
2010	Chardonnay Reserva, Vina Leyda, Leyda Valley, Chile <i>Impressive and full-bodied – brioche and toasty oak with hints of ripe nectarine and a pleasing poise and balance</i>	£28.00
2010	Viognier, Secreto, Colchagua Valley, Chile <i>Good viognier is packed with rich peach and apricot flavours</i>	£29.00
2009	Bacchus Reserve, Chapel Down, Kent, England <i>Almost an English Sancerre, aromatic with powerful flavours of elderflower and lime; drink with salad</i>	£30.00
2010	Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand <i>Marlborough's Sauvignon has conquered the wine world with its refreshing, zesty fruit flavours, simple but beguiling</i>	£33.00
2009	Chardonnay, Vasse Felix, Margaret River, Australia <i>The original pioneer winery from Western Australia uses the cool climate to give us refreshing, elegant chardonnay - drink with grilled fish</i>	£33.50
2010	Gavi di Gavi, Nicolas Bergaglio, Piedmont, Italy <i>Dry, stylish and tangy, one of northern Italy's most successful exports</i>	£34.00

2009	Pinot Gris, Mount Difficulty, Central Otago, New Zealand <i>Soft and perfumed but also rich and textured; from one of NZ's leading wineries. A good match for rich fish or chicken dishes</i>	£35.00
2009	Pinot Blanc 'La Mise du Printemps', Josp Meyer, Alsace France <i>A much underrated grape for perfumed, elegant wines: dry with ripe floral and apricot on a long, flavoursome finish</i>	£36.00
2010	Albarino O Rosal, Terras Gauda, Galicia, Spain <i>Increasingly popular and deservedly so for its peachy, aromatic style; a must with seafood or bream</i>	£37.50
2009	Chablis, Bernard Defaix, Burgundy, France <i>Mineral, flinty and very dry, still the classic accompaniment to seafood</i>	£38.00
2009	Sancerre, Henri Bourgeois, Loire Valley, France <i>Crisp with a long, lively finish of gooseberry and citrus – Bourgeois has long been one of the region's most respected growers</i>	£40.00
2008	St-Véran Tradition, Gerard Thomas, Burgundy, France <i>Elegant and mineral Chardonnay from the southern reaches of Burgundy</i>	£43.00
2009	Gewürztraminer, Alois Lageder, Alto Adige, Italy <i>Spicy, tropical, dry and complex – highly recommended with shellfish and terrines</i>	£44.00
2007	Viognier 'Gimblett Gravels', Trinity Hill, Hawkes Bay, New Zealand <i>Floral with notes of blossom and honey</i>	£45.00
2003	Rioja Blanco 'Capellania', Marques de Murrieta, Rioja, Spain <i>White Rioja made in the traditional style is hard to come by now</i>	£47.50
2008	Semillon, Henschke, Eden Valley, Australia <i>Exotic fruits, lime and pear mingle, full-bodied</i>	£48.00
2009	Chardonnay, Hamilton Russell, Walker Bay, South Africa <i>From one of the Cape's most famous wineries – a fine example of serious, elegant Chardonnay from the southern hemisphere</i>	£50.00
2010	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand <i>Something of a legend in the world of wine</i>	£55.00
2007	Chardonnay, Kumeu River, Auckland, New Zealand <i>Simply the best Chardonnay from New Zealand</i>	£63.00
2008	St Aubin ler cru Les Charmois, Paul Pillot, Burgundy, France <i>This village next to Puligny boasts many fine producers and some of the best value wines in the region</i>	£68.00
2009	Chassagne Montrachet, Bernard Moreau, Burgundy, France <i>Classic, fine white Burgundy – rich, complex, accomplished</i>	£80.00
2008	Cervaro della Sala, Antinori, Umbria, Italy <i>Intriguing and rewarding Chardonnay blend from one of the wine world's most illustrious names</i>	£90.00
2008	Puligny Montrachet ler cru Sous le Puits, Domaine Larue, Burgundy, France <i>Pure, delicate and mineral with a long, tingling finish</i>	£95.00

Rosé

2010	Rosé du Var, Domaine de Triennes, Provence, France <i>Good rosé is about pleasure and style – light, blush wine combining charm with freshness and elegance</i>	£25.00
2010	Grenache Rosé, Turkey Flat Vineyards, Barossa, Australia <i>Ruby in colour, ripe red berries on the finish</i>	£28.50

Red Wines

2009	Sangiovese Merlot, Ortonese, Caldora, Abruzzo, Italy <i>Merlot's softness works well with the Sangiovese's snap of cherry fruit</i>	£18.50
2009	Montepulciano d'Abruzzo, Frentano, Abruzzo, Italy <i>Deep in colour and flavour, vibrant plum and red fruit flavours</i>	£20.00
2008	Nero d'Avola, Villa Tonino, Sicily <i>Delicious blueberry and spice from Sicily's premier red grape</i>	£22.00
2009	Old Vine Garnacha, La Multa, Calatayud, Spain <i>Smoky and fruit aromas give way to spice and dark red fruit on the finish: cries out for tapas</i>	£23.00
2009	Côtes du Roussillon, Bila Haut, Chapoutier, Languedoc, France <i>Silky expression of Syrah and Grenache with a herby character perfect for Mediterranean food</i>	£24.00
2009	Primitivo, Feudi di San Marzano, Puglia, Italy <i>Rich, brambly flavours from the Primitivo grape, widely planted in this part of southern Italy</i>	£25.00
2006	Bordeaux Supérieur, Château Bauduc, Bordeaux, France <i>There is good value to be had from Bordeaux if you look hard enough – medium-bodied with cassis and spice</i>	£26.00
2008	Cabernet Merlot, Klein Constantia, Constantia, South Africa <i>Savoury with an added sweetness of brambly fruit and hints of cigar-box – drink with grilled red méats</i>	£27.00
2010	Valpolicella Classico, Le Salette, Veneto, Italy <i>Pleasing finish of bitter cherry, brisk enough to match cured meats, charcuterie and rabbit</i>	£27.50
2009	Malbec, Amalaya, Salta, Argentina <i>Seductive juicy flavours of red berries and a certain wild character</i>	£28.00
2008	Côtes du Rhône Villages Sablet, La Roubine, Rhône, France <i>Spice with herbs, violets and white pepper; highly recommended</i>	£31.00
2007	Pinotage Cabernet Syrah, Three Cape Ladies, Warwick Estate, Stellenbosch, South Africa <i>A well-worked combination of three grapes which gives subtlety and complexity; lovely supple finish of chocolate, berries and spice</i>	£32.00
2009	Fleurie, Domaine du Calvaire de Roche-Grès, Beaujolais, France <i>No decent list should be without a Beaujolais – lively, heady and perfumed</i>	£33.50
2009	Pinot Noir 'Le Petit Clos', Henri Bourgeois, Marlborough, New Zealand <i>Light to medium weight with raspberry and hints of earthy fruit on the finish</i>	£35.00
2009	Shiraz, Dandelion Vineyards, Barossa Valley, Australia	£36.00

	<i>A new label but very old vines: sweet spice overlaid with bramble, liquorice and plum</i>	
2009	Cabernet Sauvignon, 'Amy's Blend', Moss Wood, Margaret River	£39.00
	<i>From one of Australia's very best wineries, deserving of all its accolades – stylish, elegant Cabernet</i>	
2006	Zinfandel, Ed Meades, Seghesio, Sonoma County, California	£42.00
	<i>Fine example of Californian Zin: toast and smoky spice with bright cherry fruit underneath</i>	
2007	Barbera d'Asti, 'L'Avvocato', Coppo, Piedmont, Italy	£42.50
	<i>Deep ruby red in colour with a lively perfume and vibrant bitter cherry flavours</i>	
2005	Rioja Reserva, Hacienda Grimon, Rioja, Spain	£43.00
	<i>Ever popular for its sweet vanilla and herby character - a Reserva must be aged for at least three years.</i>	
2008	Pinot Noir, Amayna, Leyda Valley, Chile	£44.00
	<i>Very charming Pinot, delicate use of oak frames powerful notes of berry and spice – good with lamb</i>	
2007	Givry 1er Cru Clos de Choué, Domaine Chofflet – Valdinaire, Burgundy, France	£48.00
	<i>Stylish red burgundy with delicate freshness but the fruit to match game, chicken or light stews</i>	
2004	Château Paloumey, Haut-Médoc, France	£50.00
	<i>Cigar-box cru bourgeois from one of the region's most consistent properties, fine with beef</i>	
2008	Chianti Classico, Isole e Olena, Tuscany, Italy	£52.00
	<i>Big flavours with texture and structure</i>	
2007	Savigny-lés-Beaune, Aux Grand Liards, Vincent Lebreuill, Burgundy, France	£53.00
	<i>Stylish red burgundy with charm and fruit; a good match for game, chicken or light stews</i>	
2006	Henry's Seven Shiraz Grenache Viognier, Henschke, Eden Valley, Australia	£55.00
	<i>A more seductive red it is hard to imagine – complex, absorbing shiraz blend packed full of spice and fruit</i>	
2009	Châteauneuf du Pape, Reserve des Oliviers, Favier, Rhône, France	£60.00
	<i>Big, succulent peppery finish – try with grills, game and rich sauces</i>	
2008	Syrah 'Dreadnought', Manowar, Waiheke, New Zealand	£70.00
	<i>A wine of power and complexity, intense flavours of cracked white pepper, coffee and spicy blueberry</i>	
2004	Brio de Cantenac, Margaux, Bordeaux	£75.00
	<i>The 'second wine' of Château Cantenac-Brown; polished, floral and persistent</i>	
2007	Malbec, Catena Alta, Mendoza, Argentina	£78.00
	<i>Densely structured and saturated with cassis, tobacco, black and blue fruits; enjoy with lamb or steak</i>	
2007	Cabernet Sauvignon, Petaluma, Coonawarra, Australia	£80.00
	<i>A sumptuous and superbly executed blend of Cabernet and Merlot from this iconic estate.</i>	
2009	Pinot Noir 'Calvert', Felton Road, Central Otago, New Zealand	£83.00
	<i>One of the estates which helped to put this area on the viticultural map – powerful, perfumed and elegant</i>	
2007	Gevrey Chambertin, Famille Dugat, Burgundy, France	£88.00
	<i>A legendary Burgundian name on the label; distinguished, silky tannins and a long, mineral finish.</i>	
2001	Château Les Ormes de Pez, St-Estèphe, Bordeaux, France	£97.50
	<i>Aristocratic claret with fine breadth of texture, dark fruit and cedary aromas</i>	

Sweet Wines

		Bottle
2010	Monbazillac 'Jour de Fruit', Domaine de l'Ancienne Cure, SW France (375ml)	£20.00
2008	Late Harvest Semillon, Valentin Bianchi, San Rafael, Argentina (500ml)	£25.00
2010	Moscato d'Asti, La Spinetta, Piedmont, Italy	£35.00
2006	Recioto di Soave, "Le Colombare", Pieropan, Veneto, Italy	£45.00
1996	Fonseca Guimaraens, Douro, Portugal	£60.00
2006	Tokaji 5 Puttonyos, Royal Tokaji Company, Hungary	£67.50

VAT is included at the current rate

Should a listed vintage be unavailable an alternative will be offered where appropriate