



## White wines

	Glass 175ml	Glass 250ml	Carafe 500ml	Bottle 750ml
<b>A selection from our favourite estates</b>				
<b>Muscadet 'sur lie', Coing de Sevre, Loire, France. 2010</b> Traditional bone dry Muscadet with great complexity from Chateau de Coing. A must with our oysters and seafood.			17.00	24.00
<b>Falanghina, 'Organic', Terre Degli Osci, ERA, Cantine Volpi, Molise, Italy. 2012</b> Delicious 'In Vogue' central Italian dry white, with just the right balance of minerality and aromatic fruit.			18.50	26.25
<b>Chablis 1er Cru, Vaucoupin, Domaine Alain Gautheron, France. 2010</b> You won't be disappointed - crisp, minerally and mouthwateringly good!			32.00	46.00
<b>Les Bêtes Rousses Blanc, IGP Comté Tolosan, France. 2012</b> Soft and fruity wine carefully selected from the vineyards surrounding Toulouse.	4.50	6.20		17.35
<b>Signum Bianco, Puglia, Italy. 2012</b> Reflecting the warmth of southern Italy, this is a treat with salads.				18.50
<b>Tulbagh Estate Dry Chenin Blanc, Tulbagh Valley, South Africa. 2013</b> Classy Chenin - light, elegant style with refreshing green apple and lemony fruit flavours.	4.75	6.50	12.90	19.25
<b>Tantehue Sauvignon Blanc, Chile. 2012</b>	4.95	6.80		20.25
<b>Pinot Grigio 'Ca del Bianco', Veneto, Italy. 2012</b>	5.00	6.90		20.50
<b>Viña Ventisquero Unoaked Chardonnay, Chile. 2012</b> Just how we like our Chardonnay. Clean and crisp.	5.50	7.30	14.50	21.50
<b>Rioja Blanco, Marqués de Reinosa, Spain. 2012</b> Unoaked and fresh as a sea breeze, with a zingy citrusy character.	5.60	7.60	15.00	22.25
<b>Picpoul de Pinet, Terre de Neptune, Languedoc, France. 2012</b> A speciality of the Languedoc coast, deliciously floral and dry and so enjoyable with mussels.			15.75	23.50
<b>Haut-Poitou Sauvignon Blanc, Loire, France. 2012</b> Delightful Loire Sauvignon. Great quality and value compared to its more famous neighbours.			16.85	25.25
<b>Val Colombe Viognier, IGP d'Oc, France. 2012</b> A more rounded, crisp, aromatic style. Something to try with our Sea Bass.				25.50
<b>Stoneburn Sauvignon Blanc, Marlborough, New Zealand. 2013</b>	6.95	8.95	17.75	26.50
<b>Las Bolas Pinot Gris, Mendoza, Argentina. 2012</b> Wonderful concentration of peach and apricot aromas. A Pinot Grigio with fuller flavour.				27.75
<b>Mâcon Villages, Caves de Lugny, Burgundy, France. 2012</b>				28.00
<b>Gavi, Tenuta Neirano, Piedmont, Italy. 2012</b> Mouthtingling minerality – a perfect partner to the Goat's Cheese Soufflé.				29.50
<b>Vinho Verde, Quinta de Gomariz, Portugal. 2012</b>	7.00	9.75		30.00
<b>Condes de Alberei Albariño, Rias Baixas, Spain. 2011</b> Generous peach flavoured wine that is excellent with seafood.				31.50
<b>Hunter's Sauvignon Blanc, Marlborough, New Zealand. 2012</b>				32.25
<b>Petit Chablis, Domaine Alain Gautheron, Burgundy, France. 2011</b>			23.00	33.50
<b>Sancerre, Maison Foucher Lebrun, Loire, France. 2012</b>				37.50
<b>Montagny 1er Cru, Roche de Bellene, Côte Chalonnaise, Burgundy, France. 2010</b> Nicolas Potel is one of Burgundy's star winemakers.				40.00
<b>Fizz</b>				
<b>Laytons Brut, Champagne. nv</b>		Glass 125ml 8.50		40.00
<b>Laurent Perrier Brut, Champagne. nv</b>				57.00
<b>Pol Roger Brut, Champagne. nv</b>				65.00
<b>Laurent Perrier Rosé Brut, Champagne. nv</b>				85.00
<b>Prosecco Spumante Arcobello, DOC Treviso, Italy. nv</b>	6.80			28.90
<b>Crémant de Limoux Rosé, Pyrénées, France. nv</b>	7.30			33.00

125ml measures are available on selected wines by special request



## Red wines

Glass 175ml    Glass 250ml    Carafe 500ml    Bottle 750ml

### A selection from our favourite estates

**Salice Salentino Riserva, Rione dei Dogi, Puglia, Italy. 2010** 16.50 25.00  
A real find! Soft yet full bodied, Puglian red with an inviting rich, fruity character.

**La Playa Cabernet Sauvignon 'Block Selection Reserve', Colchagua Valley, Chile. 2010** 19.00 27.50  
This premium Cabernet has been aged in oak barrels before release and crafted by the master Diego Garcia.

**Fleurie Domaine des Grands Fers, Beaujolais, France. 2011** 22.00 33.00  
Classic Cru Beaujolais made with traditional Burgundian methods. Ripe red fruit flavours.

**Les Bêtes Rousses Rouge, Pays d'Hérault. 2012** 4.50 6.20 17.35  
We take great pride in our 'house' wines and this is warm and juicy - a real taste of the south of France!

**Peyrasse Grenache-Syrah, Pays d'Oc. 2012** 4.80 6.50 18.50

**Tantehue Merlot, Chile. 2012** 4.95 6.80 13.75 19.95

**Montepulciano d'Abruzzo, San Antonio, Italy. 2012** 5.10 7.00 13.85 20.25

**Gamay L'Abbaye, Vin de Loire, France. 2012** 5.50 8.00 15.25 22.75

**Valdevina Malbec, La Rioja, Argentina. 2012** 6.25 8.25 16.00 23.50  
Argentina has its own Rioja region in the Andes foothills. Cries out for our Bavette and other steaks.

**Vega Tinto, DFJ Vinhos, Douro, Portugal. 2011** 16.25 24.00  
Rich and generous Douro red that reflects the new wave of contemporary Portuguese winemaking.

**Croix d'Or Pinot Noir, Loire, France. 2011** 6.75 8.50 16.50 24.25

**Rioja Tempranillo, Marqués de Reinosa, Spain. 2012** 7.00 8.75 24.50  
Youthful and fruity with a touch of oak, and a perfect partner to our Serano Ham.

**Corbières Rouge, Château Fabre, France. 2012** 25.50  
Louis Fabre continues the family winemaking tradition in this impressive and distinct, herb scented Carignan blend.

**Boira Sangiovese (organic), Marche, Italy. 2011** 27.00  
A Sangiovese that won't disappoint - generous and lightly oaked, with appealing morello cherry fruit.

**Minervois, Château Millegrand, France. 2011** 27.50  
Exquisite Rhone style blend from the outskirts of Carcassonne - a real gem.

**Passitivo Primitivo, Puglia, Italy. 2010** 28.50  
Primitivo is the Italian name for Zinfandel and we just love this rich charmer from the heel of Italy.

**Château Sauman, Côtes de Bourg, Bordeaux, France. 2009** 29.00  
Delicious Merlot dominant Claret, that surpasses expectations!

**Côtes-du-Rhône, Château Courac. 2010** 20.00 29.75  
Rather more serious than your average Côtes-du-Rhône. Good with Pork Belly.

**Rioja Crianza, Edición Limitada, Ramón Bilbao, Spain. 2010** 21.00 31.00  
A truly wonderful Rioja that delivers on every level. With Côte de Boeuf, it's a match made in heaven!

**Familia Schroeder, Select Reserve Malbec, Patagonia, Argentina. 2009** 35.50

**Hunter's Pinot Noir, Marlborough, New Zealand. 2011** 37.75  
Burgundian in style, full of raspberry, cherry and spice. Just wonderful.

**Hautes-Côtes de Beaune, Domaine Du Prieuré, Burgundy, France. 2010** 38.00

**Crozes Hermitage 'la Matiniere', Domaine Ferraton, Rhône, France. 2010** 40.00  
Gold Medal & Trophy Award, International Wine Challenge 2012.

**Château Langoa Barton, 3ème Cru Classé, St. Julien, Bordeaux, France. 1998** 70.00

## Rosé

**Les Bêtes Rousses Rosé, Pays d'Hérault, France. 2012** 4.60 6.30 18.00

**Pinot Grigio Rosé, 'Ca del Bianco', Veneto, Italy. 2012** 4.95 6.95 13.50 20.25

**Grenache Gris Rosé, 'Le Poussin', Sacha Lichine, France. 2012** 26.00

**Melopée de Gavoty, Côtes de Provence Rosé, France. 2012** 19.00 27.50