

# **WINE LIST**

	Glass 125 ml		Bottle
<b>Sparkling</b>			
<b>Prosecco Spumante, Il Soller, Extra Dry, Marsuret</b> <i>The magic word « Valdobbiadene » on the label means the best production area. Sweet finish, 16g/l residual sugar.</i>	7.00		25.00
<b>House Champagne</b>	8.50		39.00
<b>Champagne, Brut Tradition, Maison de Lozey</b> <i>A true grower Champagne produced by the same man who grows the grapes. Dry but rich and showing long ageing.</i>	9.50		43.00
<b>Champagne, Rosé de saignée, Maison de Lozey</b> <i>Pink Champagne. Think sparkling Nuits St Georges and you won't be far out.</i>	11.50		49.50
<b>White</b>		Glass 250ml	
	Glass 175ml		
<b>Verdejo, Vaccheos</b> <i>Dry, refreshing pure Verdejo from Rueda in Spain. This is what the region is famous for.</i>	5.00	7.00	18.50
<b>Pinot Grigio, San Martino</b> <i>Dry, spicy and full of fruit flavour. A classic pure Italian Pinot Grigio.</i>	5.50	7.50	20.00
<b>Friulano, Cabert</b> <i>AKA Sauvignon Vert and the dry white table wine drunk in the region far more than ubiquitous Pinot Grigio.</i>	5.75	7.75	21.00
<b>Picpoul de Pinet, Reine Juliette</b> <i>Possibly the perfect white wine for drinking with fish, this dry French classic comes from the deep South of France.</i>	6.00	8.00	23.00
<b>Sauvignon Blanc Touraine, Les Celliers de Beaujardin</b> <i>Typically Loire Sauvignon Blanc with grassy freshness and gooseberry finish.</i>	6.25	8.20	23.50
<b>Grauer Burgunder, Herinrich Gies</b> <i>Pinot Grigio by its German name and a whole lot different to what you might expect. Rich, full, elegant and long in finish.</i>	6.50	8.50	24.50
<b>Côtes du Rhône, Chevalier d'Anthelme</b> <i>A joyously good value white Rhone with all the waxy stone fruits you might want.</i>	6.00	8.90	23.00
<b>Sauvignon Blanc, Bascand</b> <i>Exotic and spicy Sauvignon from Marlborough which shows pineapple and freshy-cut grass aromas.</i>	7.00	9.00	26.00
<b>Macon Villages Blanc, Collin Bourisset</b> <i>As white Burgundies became ever less affordable, this Macon permits entry at a reasonable price.</i>	7.50	9.00	28.00
<b>Sancerre Authentique, Thomas Labaille</b> <i>Stunning grass and gooseberry juicy freshness from a wine produced on a 9 hectare family estate in Chavignol.</i>	8.00	9.50	29.00
<b>Albarino Old Vines, free run Bodegas Chaves</b> <i>Free run juice from the fruit of old vines picked in phase with the moon. Numbered bottles.</i>	9.00	11.75	35.00

<b>Pink</b>	<b>Glass 175 ml</b>	<b>Glass 250ml</b>	<b>Bottle</b>
<b>Tempranillo Rosado, Vaccheos</b> <i>Mid-pink but with a light, refreshing character from Spain.</i>	<b>5.00</b>	<b>7.00</b>	<b>18.50</b>
<b>Pinot Grigio Blush, San Martino</b> <i>Genuine Ramato Pinot. Full-bodied and flavoured.</i>	<b>5.50</b>	<b>7.50</b>	<b>21.00</b>
<b>Rioja Garnacha Rosé, Bodegas Real Rubio</b> <i>Fantastically vivid colour and real depth of taste. Pure Garnacha exuding real class.</i>	<b>6.00</b>	<b>8.00</b>	<b>22.50</b>
<b>Red</b>			
<b>Tempranillo Tinto, Vaccheos</b> <i>Lots of lovely brambly fruit flavours and fine balance</i>	<b>5.00</b>	<b>7.00</b>	<b>18.50</b>
<b>Pinot Noir, l'Incontournable Collin Bourisset</b> <i>Light-bodied and refreshing Pinot Noir. Cherry notes and soft finish.</i>	<b>6.00</b>	<b>8.00</b>	<b>22.50</b>
<b>Chateau Maledan, Bordeaux Rouge</b> <i>97% Merlot. Much nicer than entry level Bordeaux.</i>	<b>7.00</b>	<b>8.50</b>	<b>23.00</b>
<b>Nero d'Avola, Principe de Corleone</b> <i>Inky dark red from the south. More style and complexity than most.</i>	<b>7.00</b>	<b>8.50</b>	<b>23.00</b>
<b>Cahors Malbec Tradition, Metairie Grand du Theron</b> <i>The « black wines » of Cahors are dense and impenetrable but here is a satisfyingly accessible wine from this difficult variety.</i>	<b>7.00</b>	<b>8.50</b>	<b>23.00</b>
<b>Merlot Donjon, Coteaux de Peyriac</b> <i>The big-boy Estate Merlot from this fantastic chateau. Big and bold in every respect and a real option for claret lovers.</i>	<b>7.50</b>	<b>8.95</b>	<b>23.50</b>
<b>Sursum Salento Rosso, Rocca dei Mori</b> <i>50/50 Montepulciano and Primitivo and a big, spicy wallop of a wine. Beautiful.</i>	<b>7.90</b>	<b>9.50</b>	<b>26.00</b>
<b>Spätburgunder, Heinrich Gies</b> <i>If you can overcome the German-wine prejudice, this is probably the nicest Pinot Noir you will ever taste for modest money.</i>	<b>7.90</b>	<b>9.50</b>	<b>26.00</b>
<b>Rioja Tinto Reserva, Bodegas Ruiz de Vinaspre</b> <i>Rich and round, long and complex. Aspirational Rioja.</i>	<b>8.50</b>	<b>10.50</b>	<b>28.00</b>
<b>Chateau Le Gravillot, Lalande de Pomerol</b> <i>A big wine showing complexity that requires the drinker to concentrate! Really nice claret for the money.</i>	<b>9.50</b>	<b>11.00</b>	<b>35.00</b>
<b>Barolo, Tre Ciabót, Cascina Ballarin</b> <i>Mid-colour with tawny hints and a strong, balanced attack, Giorgio Viberti's wines are well regarded locally.</i>	<b>9.50</b>	<b>11.50</b>	<b>40.00</b>
<b>Sweet</b>			
	<b>Glass 125 ml</b>		<b>Bottle</b>
<b>Noble Taminga, Trentham (37.5cl)</b> <i>Sweet and rich dessert wine with good acidity balance</i>	<b>7.50</b>		<b>19.00</b>
<b>Verdicchio Passito Bandito Mattei (50cl)</b> <i>Ideal with dessert, biscotti or cheese, this is a sweet raisiny delight.</i>	<b>9.90</b>		<b>25.00</b>

**PLEASE NOTE All 175ml wines by the glass are also available in 125ml measures with a reduction in cost of £1.00**