




HOUSE SELECTION

White Wine

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| | 175ml | 250ml | Bottle |
| 1. Pardina Chardonnay. Vina Arroba, Spain. (2)
Crisp, juicy apples, lemons and ripe tropical fruit. P, C & F | £4.30 | £6.00 | £17.95 |
| 2. Sauvignon Blanc. San Perito, Central Valley. Chile. (1)
Citrus scented with intense white peach aromas and floral undertones. C & F | £4.30 | £6.00 | £17.95 |
| 3. Pinot Grigio delle Venezie. Villa Benizi, Italy. (2)
Crisp and refreshing with hazelnut notes, apple flavours and hints of spice. C, SP & F | £4.30 | £6.00 | £17.95 |

Rose Wine

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| 4. Zinfandel Blush. Hawkes Peak, California. (4)
Strawberry aromas with delicious watermelon fruit on the finish. ALL FOOD | £4.30 | £6.00 | £17.95 |
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Red Wine

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| 5. Merlot. Mariquita, Central Valley. Chile. (C)
Rich yet elegant with chocolate, cherry and mocha aromas and a ripe plum finish. L & C | £4.30 | £6.00 | £17.95 |
| 6. Mr Goose Esq. Shiraz, S. E. Australia. (E)
Blackberry and black cherry palate with complex oak characters of coffee, vanilla and caramel. SP & B | £4.30 | £6.00 | £17.95 |
| 7. Tempranillo. Vina Arroba, Spain. (C)
Ripe cherry flavours with blackberries and a warm finish. L & B | £4.30 | £6.00 | £17.95 |

WHITE WINE

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| 8. Picpoul de Pinet. Domaine de la Madone, Languedoc. South France. (1)
Tangy with a floral bouquet, juicy lime zest and pepper. C & F | | | £23.00 |
| 9. Chenin Blanc. Boar's Kloof, Riebeek Valley, South Africa. (3)
Zesty pear flavours with delicate white flower aromas. S, C & P | | | £17.95 |
| 10. Vermentino-Colombard. L' Artisan Vigneron, France. (3)
Rose petal scented with pleasant pear notes and peach hints. SP | | | £20.95 |
| 11. Mr Goose Esq. Chardonnay. S. E. Australia. (2)
Candied lemon and lime aromas with honeydew melon fruit and a ripe pear finish. P, C & F | | | £23.95 |
| 12. Sauvignon Blanc. Aroha Bay, Marlborough. New Zealand. (1)
Ripe gooseberries and passionfruit with herbaceous aromas and a crisp finish. F & SP | | | £25.95 |
| 13. Chablis. Victor Berard, France. (2)
Floral and nutty aromas with a supple, buttery taste and a steely, mineral character. C & F | | | £31.95 |

ROSE WINE

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| | 175ml | 250ml | Bottle |
| 14. Provence Rose. Domaine Valfont, Coteaux d' Aix-En Provence. France. (2)
Delicately aromatic with rose petal hints, ripe raspberries and an elegant finish. ALL FOOD | | | £23.50 |

RED WINE

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| 15. Riviera Pinot Noir. Vin de France. (C)
Smooth and fruity with silky tannins and cherry aromas. P & C | | | £21.50 |
| 16. Syrah. La Jeunesse. Domaine de la Baume, France. (E)
Full bodied style with a bilberry and black pepper bouquet, silky tannins and a dark fruit finish. B | | | £24.00 |
| 17. Chateau Surain. Bordeaux. France. (C)
Well balanced, ripe blackcurrants and appealing plum fruits. L | | | £26.00 |
| 18. Malbec. Caoba, Mendoza, Argentina. (C)
Soft and fruity with ripe cherries and smooth tannins. B & L | | | £22.50 |
| 19. Rioja Tinto. Don Placero, Spain. (C)
Lovely bramble fruit with a touch of spice and vanilla. B | | | £22.00 |
| 20. Cabernet Sauvignon. San Perito, Central Valley, Chile. (D)
Blackcurrants with ripe, round tannins and a smooth finish. B | | | £18.95 |
| 21. Fleurie. Chateau de l' Abbaye. Saint-Laurent d' Arpaye. Beaujolais. France. (B)
Dark berry and raspberry aromas with light tannins. C & L | | | £29.00 |

SPARKLING WINE

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| 22. Prosecco Spumante. Borgo Alato, Italy. (2)
An aromatic bouquet with hints of flowers and apples. | | | £24.00 |
| 23. Prosecco Spumante Rose. Borgo Alato, Italy. (2)
Fragrant with summer fruit aromas and a lively palate. | | | £24.00 |

CHAMPAGNE

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| 24. Veuve Deloynes. Brut. (1)
Classic Champagne with a fresh style and a creamy palate. | | | £38.00 |
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Wine with Food

To help in your choice of pairing wine and food we have marked a selection of wines with the following letters -
S = salads, F = fish, B = beef, L = lamb, C = chicken, P = pasta, SP = spicy

Wine Tasting Guide

white wine sweetness guide (1) - very dry - (9) - very sweet
red wine body guide (A) - light bodied - (E) - full bodied

Alcohol volume ranges between 9 - 14.5%

All wines contain sulphites