

Sparkling

Prosecco, Valdo “*Marco Oro*”, Valdobbiadene Eastern Veneto, Italy 125 ml £3.00
Bottle £16.95
Light & lively with creamy apples & pears & well balanced with citrus, excellent with salads, fish & white meat, plus a great way to start a meal!

Champagne, Collet “*Carte Noire*” Brut, France NV Bottle £25.00
So much better value for money than the expensive “names.” Three years of bottling impart an intense depth of flavour, blending Pinot Noir, Pinot Meunier and Chardonnay to create a typically dry champagne.

White

Niersteiner, Gutes Domtal, Rheinhessen, Germany 125 ml £3.25
Soft, medium white wine, with plenty of ripe fruit flavours. A blend of **muller** and **thurgau** grapes give a distinctive apple’y flavour, excellent with salads, fish and white meat, everything you’d expect of a German white wine. 175 ml £3.75
250 ml £4.95
Bottle £13.95

Chardonnay, L’Artista, Cachapoal Valley, Chile 125 ml £3.35
A modern medium dry Chardonnay, with well rounded honey and citrus as well as apple, peach and banana flavours. Light enough to drink on its own, yet long and glorious with smoked salmon & roasted vegetables. 175 ml £3.90
250 ml £5.25
Bottle £14.95

Pinot Grigio, Canaletto, Veneto, Italy 125 ml £3.35
Full of floral aromas & a bright lemony palate, with plenty of exciting fruit flavours, it has good body with refreshing crispness. Sitting on the drier side of medium dry, try it with fish, white meats and creamy pastas. 175 ml £3.90
250 ml £5.25
Bottle £14.95

Chenin Blanc, Coastline “*Reserve*,” Paarl Western Cape, South Africa 125 ml £3.25
Lively blend of mango, apricots and passion fruit, dry with a soft well rounded finish. Well balanced, versatile and goes with everything! 175 ml £3.75
250 ml £4.95
Bottle £13.95

Sauvignon Blanc, Riebeek Cellars, Swartland Western Cape, South Africa 125 ml £3.35
Blended from small, parcel vineyards to capture the best qualities of each. Tropical fruit & gooseberries give a fresh, well balanced, long lasting taste that goes well with fish, seafood and Mediterranean food. 175 ml £3.90
250 ml £5.25
Bottle £14.95

Riesling, Westend Estate Cool Climate Canberra District, South East Australia Bottle £15.95
Vibrant, medium dry wine exploding with concentrated lime, lemon and guava, plus a hint of spice, outstanding with fish and incredible with seafood, but well worth enjoying on it’s own!

Viognier, Richland, Riverina, NSW, Australia Bottle £15.95
Silky smooth, rich & lush with apricot, peach with a soft, with a long, dry finish. A delicious alternative to Sauvignon Blanc & will go really well with our pesto pasta, lasagne, fishcakes & roast chicken.

Pinot Gris, J & F Lurton, “*Bodega Lurton*” Valle de Uco, Mendoza, Argentina Bottle £16.95
Plump, rich & well rounded. Melon, peach & pear as well as a hint of spice combine to create a superior alternative to the Canaletto Pinot Grigio (above). The Lurtons are an internationally renowned wine family, combining Old World tradition with New World innovation and vitality.

Sauvignon Blanc, The Crossings, Awarterere Valley Marlborough, New Zealand Bottle £18.95
Despite using the same grape, the flavour is totally different to its more famous next door neighbour (Cloudy Bay). With an aroma of passion fruit & citrus notes, this wine is very dry, full of tangy lime and has a wonderful length of flavour. Absolutely cracking!

Rosé

Zinfandel Rosé, Cutler Crest, California, USA 125 ml £3.25
Really fruity, medium rosé, pale ruby-pink in colour, with a red berry & peach bouquet. Melon, strawberry and wild berries combine to create a juicy, wildly popular medium rosé wine and one of our biggest sellers! 175 ml £3.75
250 ml £4.95
Bottle £13.95

Cinsault, Réserve Saint-Michel, VdP d’Oc, France 125 ml £3.35
Dry in style & medium bodied, this wine is bursting with intense aromas of red fruits, combined with spicy notes. Fresh strawberries, raspberries, cherries and even hints of baked apples and sultanas. Disturbingly easy to quaff, but savour with grilled vegetables, chicken and lighter dishes. 175 ml £3.90
250 ml £5.25
Bottle £14.95

Pinot Grigio Rosé, Villa Cerro, Veneto, Italy 125 ml £3.35
Dry, easy drinking and lighter bodied; soft summer fruits on the nose, lively & zesty on the palate, dry - yet has delicate wild strawberries throughout. A most interesting rosé, with plenty of character, that will go well with all fish, but also stands up well to roasted meats. 175 ml £3.90
250 ml £5.25
Bottle £14.95

Red

Merlot, Coastline “*Reserve*,” Paarl, Western Cape South Africa 125 ml £3.25
Typically easy drinking, berries and intense fruitiness on the nose with ripe fleshy, black cherry, chocolate and oak flavours. 175 ml £3.75
250 ml £4.95
Try with the baked camembert, ploughman’s, ham or smoked fish. Bottle £13.95

Shiraz, Poker Face, Riverina, New South Wales Australia 125 ml £3.35
Medium Bodied, vibrant with a full fruit nose and full flavoured palate. Typical of Aussie Shiraz, it’s popular and well regarded. Spicy, rich and perfect with all red meats and pasta. 175 ml £3.90
250 ml £5.25
Bottle £14.95

Cabernet Sauvignon, Richland, Riverina New South Wales, Australia 125 ml £3.50
Deep & rich, with sweet berries and violets on the nose, with a hint of French Oak. Juicy ripe berry flavours, combined with soft spice, oak and chewy tannins. Outstanding with red meat, roast lamb, ham & our pies. 175 ml £4.25
250 ml £5.35
Bottle £15.25

Malbec, San Felipe “*Reserva*,” Mendoza, Argentina 125 ml £3.55
Famously dark in colour - best described as ruby/black. It is pungent and full bodied with masses of raisin and plum flavours. Best enjoyed with spicy Italian style food as well as rich red meats and even smoked salmon. A strong wine that goes with other strong flavours. 175 ml £4.30
250 ml £5.50
Bottle £15.95

Carmenère, Vina La Rosa “*La Capitana Reserve*” Cachapoal Valley, Chile Bottle £16.95
Captivating aroma of both blackberries and blueberries, languid, almost voluptuous on the palate, this is intensely full bodied, without being heavy. A pleasure bent wine packed with plenty of dark fruits, the finish is long, rich, juicy and very seductive. Sounds odd, but it is great with ham, bacon, sausages and tomato based pastas.

Rioja, Darien Crianza, “*Bodegas Darien*,” Rioja Spain Bottle £16.95
Richly made with Tempranillo, Garnacha, Mazuelo & Graciano grapes. A complex cigar box aroma, but flavours of cherry, plum & raspberry plus hints of vanilla from 12 months ageing in oak casks, followed by a velvety finish. Great with pasta & all meats. Not your holiday plonk!

Pinot Noir, Frog Haven, Marlborough, New Zealand Bottle £17.95
Well rounded and full flavoured, an abundance of sun ripened cherries and dark chocolate on the palate, almost port like. Rather decadent, but not over bearing, partners well with roasted meats, chicken and roasted vegetables and cheeses. (Ooh and it’s Carbon Neutral too!)

3 Bridges, Westend Estate, Griffiths, New South Wales South Eastern Australia

Hand picked & destemmed to preserve the primary fruit flavours, before being gently crushed and fermented in open containers, before being finished in French & American oak casks and left to mature for a further 18 months. Nothing has been rushed, so savour & enjoy slowly!

Shiraz Bottle £18.95
Rich & earthy, brick red in colour and abundant in flavour! Aromas of cherry, mocha & smoky oak with subtle hints of liquorice & eucalyptus, with a palate packed with ripe berries, spicy fruit & tobacco characters. A truly amazing shiraz with fantastic depth and long lasting flavour.

Cabernet Sauvignon Bottle £18.95
Gloriously big & intense! In your face with spicy mulberry fruit and blackcurrants, combined with dark chocolate & a touch of mint, plus generous amounts of oak & cedar wood to give a complex mouth filling wine. Best with pink meats such as rare beef, roasted lamb, pasta & pies.

From time to time we have discounted bin-ends available and other guest wines, please ask a member of staff.

We’ve taken a lot of care and attention in selecting these wines, but occasionally, it may be necessary to replace an advertised wine for another one from a different producer.