

## Whites

### Crisp, Light Bodied, Dry Whites

Perfect with fish, seafood and green salads

Sm Glass £4.55  
Lg Glass £5.85  
Bottle £18.95

**01. Pinot Grigio**, *Ca'Lunghetta, Italy*

Light & refreshing with hints of limes and green apples.

Sm Glass £3.95  
Lg Glass £4.95  
Bottle £16.95

**02. Colombard/Chardonnay**,

*Trig Point, South Eastern Australia*

Full-on tropical fruit flavours with good length and fruitiness.

Sm Glass £4.50  
Lg Glass £5.85  
Bottle £17.95

**03. Sauvignon Blanc**, *Torréon de Paredes, Chile*

Aromas of citrus fruit and peach, young, fresh and fruity, with vibrant acidity.

### Lively, Medium Bodied, Dry Whites

Great with pasta dishes and light meats like poultry or pork

Sm Glass £3.95  
Lg Glass £4.95  
Bottle £16.95

**04. Chenin Blanc**, *Young Vines DeWaal, South Africa –*

Delicious ripe Chenin fruit balanced by a dry, long finish.

Sm Glass £4.50  
Lg Glass £5.85  
Bottle £17.95

**05. Unoaked Chardonnay**, *Katherine Hills, South Australia*

As this wine has no oak contact, the result is a fruit driven style full of luscious tropical fruits.

Sm Glass £4.50  
Lg Glass £5.85  
Bottle £18.95

**06. Sauvignon Blanc**, *Jibe, New Zealand*

Grapefruit, passion fruit and melon flavours linger on the palate with a crisp, refreshing finish.

Sm Glass £4.95  
Lg Glass £5.85  
Bottle £22.50

**07. Chablis**, *J. Moreau et Fils, France*

Green apple flavours with an elegant crisp finish

### Complex Full Bodied, Dry Whites

Complement cream or cheese based pasta and risotto dishes

Sm Glass £4.95  
Lg Glass £5.85  
Bottle £26.00

**08. Sancerre**, *Domaine des Grosses Pières, Moreau, France*

Fresh and crisp on the palate with a persistent refreshing acidity.

Bottle £29.00

**09. Viognier**, *Vin de Pays d'Oc, Robert Skalli, France*

Exotic peach and apricot flavours with a long lingering finish.

Bottle £40.00

**10. Sauvignon Blanc**, *Cloudy Bay, New Zealand*

The benchmark for New Zealand Sauvignon Blanc. Powerful citrus aromas and tropical flavours



# Fine Wines

## Reds

Small Glass £3.65

Large Glass £4.95

### Fresh, Light Bodied Reds

Perfect with grilled chicken, pasta and pizza

Bottle £16.95 **11. Merlot**, *Ca lunghetta, Italy*  
Super smooth bramble and berry flavours.

---

Bottle £19.95 **12. Chianti DOCG**, *Ruffino, Italy*  
Classic Italian red with fragrant cherry notes and a delicious earthy taste

---

Bottle £16.95 **13. Shiraz/Cabernet**, *Trig Point, South Australia*  
Warm, ripe and spicy, complexed by a touch of mint.

### Smooth, Medium Bodied Reds

Ideal served with red meats and tomato based pasta

Bottle £17.95 **14. Merlot, Reserva**, *Torréon de Paredes, Chile*  
Holy Moly! A beast of a wine, fresh black fruit with a hint of vanilla

---

Bottle £21.50 **15. Côtes du Rhône Rouge**,  
*Les Rabassières, Maison Bouachon, France*  
A complex, fruity wine with hints of cherry and spice.

---

Bottle £17.95 **16. Malbec**, *Goyenechea Winery, Argentina*  
Powerful, smoky aromas and a rich luxurious palate.

### Rich, Full Bodied Reds

Complement heavier dishes. Wonderful with beef lamb or duck

Bottle £17.95 **17. Raoul's Basket Press Red**,  
*Beaumont Winery, South Africa*  
Dark spicy flavours and a rich, heady finish.

---

Bottle £25.00 **18. Pinotage**, *De Waal Estate, South Africa*  
Hints of spice and dark plum flavours with a typical Pinotage richness.

---

Bottle £29.00 **19. Rioja Reserva**, *Bodegas Viña Real, Spain*  
Ripe autumn fruits, warm spices and elegant toasty oak.

## Rosé

Great paired with salmon or pork

Small Glass £4.25  
Large Glass £5.25  
Bottle £17.95

**20. Merlot Rosé, Goyenachea, Argentina**  
Strawberries and cream flavours, with a whisper of sweetness.

---

Small Glass £4.55  
Large Glass £5.85  
Bottle £18.95

**21. Pinot Grigio Blush, Ca'Lunghetta, Italy**  
Fragrant and delicate Italian sensation

## Sparkling Wines

Perfect to share with friends or as an aperitif

Bottle £19.00

**22. Prosecco, Il Cortigiano, Italy**  
Aromatic lemon and sherbert flavours with a gentle sparkle.

---

Bottle £25.50

**23. Pinot Grigio Spumante, Italy**  
Dry and elegant, apple scented bubbly.

---

Bottle £28.50

**24. Rosé Pinot Grigio Spumante, Italy**  
The pink one, full of fruity, cherry flavours.



# Champagne

Celebrate! Perfect for that special occasion

Bottle £45.00 **25. Champagne Mansard, Brut**  
Lemony bubbles with a hint of buttered brioche.

---

Bottle £80.00 **26. Laurent-Perrier, Brut**  
Elegant and fresh with a touch of citrus.

---

Bottle £85.00 **27. Laurent Perrier, Brut Rosé**  
Fresh red fruit aromas lead to a rich strawberry and cherry finish.

---

Bottle £70.00 **28. Veuve Clicqout Yellow label, Brut**  
Luxurious baked apple flavours with a foaming necklace of tiny bubbles

---

Bottle £130.00 **29. Dom Pérignon**  
The one and only. Rich, full bodied and chic.