



## **Wine List 2020 INDEX**

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## **CLUB WINES**

Bottle (750ml): £14  
Small Glass (150ml): £3.50  
Large Glass (250ml): £5.80

### **The River Chardonnay, 2017, Australia, 12.5%**

A wonderfully aromatic nose of peaches and apricots. Intense flavours of white flesh fruit and flowers with a hint of sweetness on the nose, a clean, fresh finish.

### **Long Beach, Sauvignon Blanc, 2018, South Africa, 12%**

Full bodied wine with distinct varietal flavours of green apple, granadilla and melon. Good structure with lovely balancing acidity

### **Galileo Vino Bianco d'Italia, Italy, 12.5%**

A young exciting, well balanced wine, a blend of Pinot Grigio, Sauvignon Blanc and Chardonnay, beautiful clean and crisp finish.

### **Las Condes, Merlot, 2018, Chile 13%**

A soft medium bodied Merlot located in the Central Valley in Chile, displays excellent fruity flavours of raspberries, plum finishing with an overall superb taste and texture.

### **Long Beach, Cabernet Sauvignon, South Africa, 2018, 13.5%**

Aromas of red fruits, spices and liquorice. The palate is a deliciously smooth, rounded and refreshing with generous mouthfeel of a luscious black currant and blackberry fruit flavours and silky tannins. Well balanced. Perfectly matched with steak, and other red meats.

### **Monfil Viña 22 Kalius, Spain, 2018, 12.5%**

Balanced and smooth on the palate with a long finish easy drinking style, soft tannin with a hint of spice

### **Las Condes Cabernet Sauvignon Rose, Chile, 2017/18, 13 %**

A vibrant smooth rose rich colour with a beautiful clean finish with amazing floral aromas from the Central Valley, Chile

## Red Wines

### France

- 9. Reserve des Armoiries, Côtes du Rhône, 2017, 13.5%** **£15.50**  
Fruit filled aromas of plums, spice and damsons, medium bodied. This wine cries out for lamb, stews and BBQ meats.
- 10. Grapillion d'Or, Merlot-Caladoc 2016, 14%** **£16.50**  
Lively with ripe cassis and fresh red currant fruits, juicy palate with balanced Tannins. Ideal with pasta, grilled meats, salads and hard cheese.
- 11. Chateau Gadagne, Côtes du Rhône Villages, 2016 14.5%** **£19.50**  
Full bodied, plush and creamy, hints of toasted almonds and cherries. Long silky finish enjoy with roast meats and casseroles.
- 12. Le Domaine d'Albas, Minervois, 2016, 13.5%** **£19.50**  
A rich and complex bouquet of red fruits, smooth and generous on the palate with soft tannins. Serve with roasted/grilled meats and spicy dishes.
- 13. Chateau Pesquie Terrasses Rouge, 2017, 14%** **£21.00**  
Intense aromas of black pepper and red berries, very balanced with some spicy and floral undertones. Great with charcuterie, salads, veg and poultry.
- 14. Perret Merlot-Syrah, 2016, 14.5%** **£23.50**  
Plums, blackberries and spice with supple tannins. Easy drinking and will match most dishes. A joy !
- 15. Chateau Peyroutas, Grand Cru, 2015, 13.5%** **£27.00**  
Coffee, mocha, cherry and liquorice, elegant tannins and balanced glass of wine. Perfect foil for lamb or a fine cut of beef.

## Red Wines

### Spain

- 16. Crazy Grapes, Monastrell/Mourvèdre, 2018, 14%** **£17.00**  
Floral notes on the nose, hints of ripe fruit and balsamic background. Medium bodied, ideal for salads, fish, cheese and light meats.
- 17. Parcell 77, Monastrell-Syrah-Petit Verdot, 2015, 14%** **£17.50**  
Ripe red fruits with touches of toasty oak, sweet plush tannins. Easy to drink and matches most foods.
- 18. Vina Bujanda Rioja Crianza, Tempranillo, 2016, 13%** **£18.00**  
Clean classical Tempranillo, hints of tobacco and spice, works with cheese, poultry, fish and rioja's favourite culinary compliment – lamb.
- 19. Dominio de Tares, Bierzo, Baltos, 2016, 14.5%** **£21.50**  
100% Mencia, clove, red and black cherry aromas, textured body with fresh spice and a long round finish. Perfect with tapas, white meats, pasta and paella.
- 20. Pesquera Crianza, 2016, 14%** **£27.00**  
Fruity, fresh and intense aromas, flavours of liquorice, blackberries and spice on a silky palate. Ideal with lamb, game and cheese.

### Italy

- 21. Michele Biancardi, Uno Piu Uno, Puglia, 2018 , 12.5 %** **£19.50**  
A robust, southern Italian blend, with hints of tobacco, mocha and dark berry fruit. Great match for pizza, pasta or tomato-based sauces.
- 22. Poggio ai Ginepri, 2017, 14 %** **£27.00**  
A baby super Tuscan, delightful aromas of dark berries and spice, very accessible and a super example of Bolgheri wine.

### Chile

- 23. Vina Casablanca, Cefiro, Merlot, 2017, 13.5%** **£16.50**  
A well-balanced wine that preserves its natural fruit character of juicy plum, black cherry and silky tannins.
- 24. Vina Casablanca Cefiro Pinot Noir 2017, 14%** **£17.50**  
Smooth textured, sweetly fruited and easy going, delicious Chilean pinot noir Ideal with duck.

## Red Wines

### Australia

- 25. Parker Favourite Son Shiraz 2017, 14.5%** **£19.00**  
Mulberry, nutmeg and red berries on the nose, full bodied and perfect for red meats.
- 26. Parker Terra Rossa Cabernet Sauvignon 2016, 14.5%** **£22.50**  
Great finesse, packed with black fruits and spice and even a touch of mint, textured tannins with a long-balanced finish.

### Argentina

- 27. Altosur, Malbec, Mendoza, 2018, 14%** **£17.50**  
Very popular for its rich fruity and spicy flavours. Powerful concentration and a long finish. Ideal with red meats.
- 28. Finca Sopenia Reserve, Malbec, 2018, 14.5%** **£23.00**  
Malbec at its most elegant, very intense spicy dark cherries, incredibly pure with perfect oak and a long fresh finish.

### South Africa

- 29. Secateurs, Red Blend, 2018, 13.5%** **£18.50**  
Fresh fruits, spicy, smoky and peppery undertones, very moreish and Ideal with spice and flavourful dishes.
- 30. Chocolate Block, 2018, South Africa, 14.5%** **£27.00**  
An opulent new world style of Cabernet. Best with red meats.

## White Wines

### France

- 40. Muscadet de Sevre et Maine, 2018, 12%** **£17.00**  
Aromas of grapefruit and melon, salinity and freshness on the palate, perfect foil for seafood and shellfish.
- 41. Domaine Beauvignac, Picpoul De Pinet, 2018, 13%** **£17.50**  
Fragrant with hints of pears and white flowers, light and easy drinking  
Ideal with poultry and vegetables.
- 42. Domaine Andre Dezat, Sancerre, 2018, 13%** **£27.00**  
Very elegant glass of wine, oodles of minerality and exotic fruits.  
Ideal with seafood, smoked fish and goats' cheese. Or on its own.
- 43. Nathalie and Giles Fevre, Chablis, 2016, 12.5%** **£28.00**  
Steely, yet plenty of citrus fruit, long stony finish. Pleasant as an aperitif or ideal with oysters, fish and shellfish.

### Chile

- 44. Vina Casablanca Cefiro, Sauvignon Blanc, 2018 13.5%** **£16.50**  
Passion fruit, lychee and a hint of bergamot. Refreshing, well balanced and ideal aperitif or with light meals.

### NEW ZEALAND

- 45. Heart of Stone Sauvignon Blanc 2018, 12.5%** **£18.50**  
A thrilling vibrant glass of Marlborough Sauvignon Blanc, drink with Goat's cheese, white meats, fish or salads.
- 46. Dog Point, Sauvignon Blanc 2018, 12.5%** **£27.00**  
Intense precise Sauvignon, juicy, vibrant fruit with fresh balancing acidity.  
Pair with seafood and Goat's cheese.

## White Wines

### Australia

**47. Parker Favourite Son Chardonnay, 2017, 13%** **£19.00**

Lifted notes of melon and nectarine, a creamy texture with some mineral Elements. Try with Parma ham, light poultry dishes and risotto.

### Germany

**48. Doctor Loosen Estate, Riesling, 2018, 8%** **£20.00**

Off dry style of Riesling, exotic fruit aromas and a full mouth feel. Ideal lunch Time drinking or as a pre-dinner aperitif. Works with spicy food as well.

### South Africa

**49. The Wolf Trap, Viognier-Chenin Blanc-Grenache Blanc, 2018, 13.5%** **£15.50**

Pineapple and peach, slight oak nuances with integrated acidity and a Long lingering finish. Drink with white meats, pasta and bold flavours.

**50. Stellenbosch, Chardonnay, 2017, 13.5%** **£23.50**

Full bodied, exotic style of chardonnay a real gem from Rustenberg winery. Works with all white meats, rich sauces and seafood. Enjoy!

## Fine And Rare White Wines

- 51. Chateau de Beauregard, Pouilly-Fuisse, 2016, France, 14%** **£26.50**  
White fruits with a mineral and buttery backbone. Very classic burgundy  
Ideal with st tola's goats cheese, fish and white meats.
- 52. Domaine Ninot, Rully 1er Cru Gresigny 2014, France 13%** **£28.50**  
Quince, apricot and a touch of honey, medium bodied with a long  
Elegant finish.
- 53. Cloudy Bay, Sauvignon Blanc, 2018, New Zealand, 13%** **£29.50**  
Medium bodied with plenty of pineapple and gooseberry fruit.  
Creamy textured palate with zippy finish.
- 54. Cloudy Bay, Chardonnay, 2015/16, New Zealand, 13%** **£29.50**  
Candied lemon, citrus and subtle hints of spice, layers of stone fruit and  
toasted nuts it is a superb chardonnay.
- 55. Olivier Leflaive Rully 1er Cru Vauvry, 2014/15, 13.5%** **£30.00**  
A very elegant glass of chardonnay, lots of minerality and layers of  
Flavour. Long and rich on the finish.
- 56. Fevre, Chablis 1ER Cru, Fourchaume, 2018, France, 13%** **£33.00**  
Stone and citrus fruits, crisp with real intensity on the palate. A  
textbook Chablis.



## Fine And Rare Red Wines

- 31. Villa Donoratico Bolgheri, 2016, Italy, 14.5%** **£27.00**  
50% Cabernet Sauvignon, 30% Merlot, 15% Cabernet Franc, 5% Petit Verdot  
Rich and complex; with fresh blackberry fruit, hints of balsamic, liquorice, pepper and spice. Fine structured tannins with a lift at the end. Elegant yet polished and powerful with a sublime finish. Would make an amazing pair with Duck Ragu.
- 32. Chateau Musar, Lebanon, 2012, 14.5%** **£29.50**  
A blend of Cabernet Sauvignon, Cinsault and Carignan, plums, damsons, Cranberries and figs with supple spices. Authentically Lebanese, good with lamb and an array of vegetables.
- 33. Domaine Roger Sabon, Chateauneuf du Pape 2015/16, France 14.5%** **£31.50**  
A blend of Grenache, Syrah and Mourvedre aged in large oak vats. Dark Fruits, spice and a touch of garrigue. Really full bodied so will pair with big Foods and meat dishes.
- 34. Ridge, Geyersville, Zinfandel, 2015/17, California, 14.5%** **£35.50**  
Brambly and rich cherry fruit flavours, earthy aromas and firm tannins. Layers of flavour, ideal with game and duck.
- 35. Felton Road Bannockburn Pinot Noir 2018, 13.5%** **£38.00**  
Elegant, fresh and vibrant, hints of cherry, raspberry and white pepper. Polished tannins, an exemplary glass of Pinot Noir. Perfect with game, Ham or hard cheese.
- 36. Olivier Leflaive Volnay 2015, 14%** **£45.00**  
Volnay is a feminine wine from Burgundy, red fruits and violets on the nose. Supple and round on the palate with a great energy and finesse. Would be Delightful with duck, game and hard cheese.
- 37. Les Filloffes Pomerol, Bordeaux, 2015, 14%** **£56.00**  
Fresh and silky with ample ripe fruit aromas, soft tannins and a sweetness on the palate. An elegant glass of Bordeaux primarily Merlot so soft and accessible. Pair with beef, hard cheesed and game.

## Rosé & Sparkling Wine Selection

### Rosé Wines

**60. Rose d'Anjou, Loire, France, 2018, 10.5%** **£15.50**  
Light in style and easy to drink, lively, round, packed with summer fruit.  
Off dry, good with smoked foods and spice.

**61. Vila Wolf, Pinot Noir Rose, 2018/19, Pfalz, Germany, 12%** **£18.00**  
Lovely bright berry fruit flavours enlivened with an underlying streak of acidity.  
A fantastic summer wine with relative low acidity. Great lunchtime wine.

### Sparkling & Champagne

#### France

**62. James Nicholson, Brut Saumur Reserve, NV, 12.5%** **£22.00**  
A high proportion of Chenin Blanc lends this sparkler a lovely richness  
and lots of ripe apple and white floral flavours with a hint of honey.

**63. Forget Brimont, Premier Cru Rose, NV, 12%** **£29.00**  
A blend of Pinot Noir, Pinot Meunier and Chardonnay giving an intense  
& fruity bouquet with ample mouthfeel and a great finish.

**64. Billecart-Salmon, Brut Reserve Champagne, 12%** **£38.00**  
Floral and aromas of pear, full and precise flavour with a freshness and a long  
elegant finish. A real wine lovers' champagne.

#### Italy

**65. Bonotto Dele Teze Frizzante, NV, 11%** **£17.50**  
A fine, crisp, elegant floral bouquet with notes of fresh cut bread and lemon.  
Ideal as a light aperitif.

## Half Bottles of Wine (375mls)

### Red Wines

**38. Cefiro Vina Casablanca, Merlot, 2017, Chile, 13.8%** **£8.00**

A bright, lively medium-bodied Merlot from the Maipo Valley displaying a smooth, enjoyable texture with a hint of truffles, cinnamon and cloves.

**39. Chateau Beauregard, Fleurie Classique, 2014, France, 13%** **£15.50**

Strawberry and blackcurrant enveloped in a velvety smooth fleshiness.

### White Wines

**57. Vina Casablanca, Cefiro, Sauvignon Blanc, 2016, Chile, 12.5%** **£7.50**

An elegant, floral Sauvignon Blanc from the Casablanca wine region, with a crisp refreshing taste with a zesty finish.

**58 André Dezat Sancerre 2018, Loire, France** **£15.95**

An elegant, Sauvignon Blanc from the Loire with good minerality and a long zesty finish.

## Dessert & Port

**70. Quady, Elysium, Black Muscat, 2016, USA, 15%** **£17.00**

A breathtaking pure red berry flavour and rose petal aroma

**71. Quady, Essensia Orange Muscat 2012, USA, 15%** **£17.00**

A sumptuous wine reminiscent of caramelised oranges

**72. Cypres de Climens, 2013, France, 37.5cl, 14%** **£21.00**

Plenty of honeyed fruit, but beautifully balanced.

**73. Quinta de la Rosa Ruby Port** **£30.00**

Great depth and body, plenty of fruit and not too sweet.

**74. Quinta de la Rosa LBV Port 2015** **£35.00**

Aromas of violets and spice, rich and complex with a harmonious finish.

**75. Ramos Pinto, Quinta Ervamoira 10-year-old Tawny Port** **£50.00**

Beautifully balanced, fresh soft fruit with a light woody note.