

champagne & bubbles

Bisot Prosecco Valdobbiadene Brut Crede 2007 extremely fine, vivacious mousse; aromas of wildflowers & almonds + pear & refreshingly crisp acidity	by the glass £4.50	£26
Jeio Rosé NV delicate pink + fine & persistent bubbles + elegant nose + hints of rose, fresh fruit, citrus & lychees	by the glass £4.30	£25
De Castelane Croix Rouge Saint Andre Brut NV – Champagne fine & generous bubbles; fragrances of white flowers, fresh fruit & brioche + hints of vanilla	by the glass £6.50	£35
De Castellane Rosé NV – Champagne fruity & floral nose + aromas of gooseberry & strawberry; complex palate of wild strawberries		£45
Veuve Clicquot NV – Champagne freshness + power + rich + mouthfilling mousse		£55
Laurent-Perrier Cuvee Rosé Brut NV – Champagne stylish strawberry fruit + vivacity + easy-drinking charm		£70
Dom Perignon – 2000 Champagne delicate + citrus & acacia honey + long, fresh finish = awesome!		£130

magnums – double bottle size to celebrate & enjoy

Bisot Prosecco Valdobbiadene Brut Jeio NV – Italy light & creamy + small bubbles + melon & delicate fruit		£45
Pol Roger Brut Reserve NV – Champagne Winston Churchill's Champagne – creamy mousse + subtle brioche + hazelnut aroma		£95

whites

crisp + dry & unoaked

Tortoise Mountain Sauvignon/Chenin – 2008 South Africa light + easy drinking + ripe, herbaceous & tropical fruit aromas + well balanced	250ml £4.85	175ml £3.40	£14.50
Operetto Garganega/Pinot Grigio Veneto IGT – 2008 Italy floral nose of jasmine + fresh & zesty palate + good structure	250ml £5.10	175ml £3.60	£15
El Muro Carinena Macabeo - 2008 Spain delicate wildflowers + dry + almond hints	250ml £5.10	175ml £3.60	£15
Laroche Unoaked Chardonnay Vin de Pays d'Oc – 2008 France pale yellow + yellow fruit + honeysuckle + grapefruit + mineral finish	250ml £6.40	175ml £4.50	£19
Riff Pinot Grigio delle Venezie – 2007 Italy soft + gentle fruit + apple & citrus + bright & clean food match – fish + pasta + goats cheese + chicken			£22

fruity & aromatic

Saam Mountain Paarl Chenin Blanc – 2008 South Africa ripe yellow fruit + well structured + mouth filling palate + long, rich aftertaste	250ml £5.80	175ml £4.00	£17
The Stump Jump Sauvignon Blanc – 2008 Australia d' Arenberg wine - gooseberries, passion fruit & pear + clean, fresh palate	250ml £6.70	175ml £4.70	£20
MadFish Riesling – 2007 Australia racy + zesty lime + green apple + touch of honey food match – spicy + strong flavours + white & oily fish	250ml £7.80	175ml £5.50	£23
Huia Marlborough Sauvignon Blanc – 2008 New Zealand profound, stylish & delicious + gooseberry + greengages + passionfruit, melon & lime food match – all seafood + citrus sauces			£28
Sancerre Blanc Domaine de la Chezatte – 2007 Loire, France crisp + gooseberry + lemon + fresh acidity			£29

fuller & richer

Piropo Pinot Blanc – 2008 South America apple + pear + fresh & fruity + balanced acidity	250ml £5.40	175ml £3.80	£16
Macon Villages Bouchard Aine & Fils – 2007 Burgundy, France juicy & soft + crisp apple & melon + citrusy acidity	250ml £7.00	175ml £5.00	£21
Friendly Gruner-Veltliner Laurenz V – 2007 Austria austria's wonder fruit + peach + apple + pepper food match – everything from seafood to spice	250ml £7.80	175ml £5.50	£23
Chablis Laroche – 2007 Burgundy, France deliciously dry + steely, mineral notes + long, lingering finish			£26

fine wines

Montagny 1er Cru Domaine Jean-Marc Boillot – 2006 Burgundy, France superb year = delicious, clean apricot fruit + lightly creamy + sprinkling of minerals & long zesty finish			£35
Pouilly Fuisse Bouchard Aine & Fils – 2007 Burgundy, France rich & unctuous with toasted nuts, cream & peach on the nose + mouth-filling, rounded & delicate.			£40
Petaluma Adelaide Hills Viognier – 2006 Australia refined floral scents + summer fruit palate + spice & priceless tropical pineapple & honeysuckle – immense			£40
Cloudy Bay Sauvignon Blanc – 2007 New Zealand – Limited Supply enticingly fragrant, ripe peach, passionfruit, mango & zesty citrus, apple - sherbet acidity + characteristically crisp finish			£40
Meursault Villages Michelot – 2005 Burgundy, France nutty, toasty oak + apple & melon + balance of opulent richness & pure fruit – rounded, mouth filling flavours			£45
En Truffiere Pulligny Montrachet Vieilles Vignes Vincent Girardin – 2005 Burgundy, France complex creamy apple & ripe fruit flavours + fresh, mineral & bags of depth + long dry finish			£60
Pouilly Fume Pur Sang Dagueneau – 2003 France exotic floral, citrus & melon aromas + intensely minerally + full bodied + remarkable finish = truly exceptional			£80
Bienvenue-Bâtard-Montrachet Grand Cru, Louis Latour – 1997 France exotic + complex + rich + creamy + honeyed + long, long finish			£90

rosé

Lamberti Pinot Grigio delle Venezie Blush – 2008 Italy pale & light + subtle strawberry & raspberry + lemon & apple + juicy sweetness food match – light lunches + salads	250ml £6.10	175ml £4.30	£18
Altas de Ruesca Rosado Calatayud – 2008 Spain strawberry pink with violet hues; clean, refreshing and fruity + intense raspberry aromas	250ml £6.70	175ml £4.70	£20

reds**bright, light & fruity**

Tortoise Mountain Pinotage Shiraz – 2008 South Africa ripe fruit, spice & dark chocolate aromas + juicy tannins + hints of vanilla	250ml £4.85	175ml £3.40	£14 ⁵⁰
Rosso Toscano Villa Lucia Castellani – 2007 Italy medium bodied, dry red + crisp, juicy acidity + savoury tannins food match – anti pasti + lamb + garlic + rich cheese	250ml £5.40	175ml £3.80	£16
Piropo Merlot – 2008 South America soft & enticing palate + plum flavours + hint of vanilla food match – red meat + strong flavours	250ml £5.60	175ml £3.90	£16 ⁵⁰
Dinastia Vivanco Rioja Crianza – 2005 Spain rich aroma + ripe fruit + toasty oak food match – roast meats + game + fish + vegetarian			£24

big bold & spicy

Preece Shiraz – 2007 Australia ripe red & black fruit + toasty spice + lightly oaked food match – steak + peppery sauces + roast meats + game	250ml £7.00	175ml £5.00	£21
Alamos Malbec – 2007 South America rich blackberry + notes of vanilla & violet + soft + sweet spice + light oak long finish food match – steak + game + braised lamb	250ml £7.00	175ml £5.00	£21
Saam Mountain Helderberg Pinotage Viognier – 2006 South Africa bucket loads of savoury spice & ripe red fruits + clean flavours			£22
Madfish Pinot Noir – 2007 Australia black cherry fruit + spicy palate + strawberry & cream texture food match – rich lamb + smoked duck + warm salads + pork + dark, oily fish			£23
d'Arenberg The Laughing Magpie Shiraz/Viognier – 2007 Australia complex, youthful red; ripe, juicy, syrupy fruits + herbaceous edge + cedar tannins			£29

rounded & elegant

Laroche Punto Nino Carmenere – 2007 South America intense colour + black fruits, cocoa & tobacco + rich, ripe & juicy palate + sweet tannins food match – earthy slow cooked foods + game + roasts			£18
Barbera d'Asti Tenmienti Ca'Bianca – 2006 Italy medium bodied + bright & juicy + cherry fruit + sweet vanilla food match – anti pasti plates + roasts + vegetarian + rich fish dishes	250ml £7.40	175ml £5.20	£22
Ceppaiano Alle Viole – 2005 Italy super baby tuscan = deep ruby + vibrant; mint and eucalyptus + sage & rosemary + dark fruits, aniseed & orange peel food match – lamb + rabbit + roast pork + mushrooms + cheddar			£24
Marmesa Edna Valley Syrah – 2005 U.S.A. superbly balanced + intense, peppery red cherry & blackberry + smooth & seductive food match – parfait & pâté + game birds + pork			£28

fine wines

Castillo de Clavijo Rioja Gran Reserve – 2001 Spain elegantly rounded & smooth + mulberry, plum & blackberry			£30
Chateau Tour Pibran Pauillac – 2002 Bordeaux, France stunning rich flavours of concentrated black fruit + palate of earthy tones + long smooth finish food match – duck + roast meats + rich sauces			£40
Petaluma Coonawarra Cabernet Sauvignon/Merlot – 2005 Australia dusty oak & minty red berry aromas + deep & brooding ripe black berry fruits + broad & smooth palate - immense! food match – red meats + game + cheese			£45
Barolo Zonchera – 2004 Italy very ripe & woody + full-bodied + velvety tannins & long, long finish + blockbuster style with underlying class			£50
Les Charmes Nuits St Georges Vieilles Vignes Nicolas Potel – 2005 Burgundy, France pinot noir grape = powerful red fruits + pepper flavours & aromas + balanced tannins			£50
Gran Clos Priorat – 2002 Spain powerful, intense & concentrated – rich black cherry, plum & blackberry – stunning!			£65

dessert wines, ports, sherries, brandies & whiskies available – please ask your server