

CHAMPAGNE

1.	HOUSE CHAMPAGNE “ <i>Brut Cuvee de Reserve</i> ” (<i>Specially selected</i>)	N.V.	£ 41.00 <i>half</i> £ 24.50
2.	HOUSE CHAMPAGNE “ <i>Rosé</i> ”	N.V.	£ 47.00
3.	BOLLINGER	N.V.	£ 64.00
4.	MOET ET CHANDON “ <i>Brut Imperial</i> ”	N.V.	£ 59.00
5.	LAURENT PERRIER “ <i>Rosé – Brut</i> ”	N.V.	£ 87.00
6.	DOM PERIGNON	2006	£ 195.00
7.	KRUG “ <i>Grande Cuvée</i> ”	N.V.	£ 195.00
8.	CRISTAL BRUT <i>Louis Roederer</i>	2007	£ 295.00

SPARKLING WINES

10.	ASTI <i>Fontanafredda</i> <i>Grape: Moscato d’Asti</i> <i>Locality: Asti, Italy</i>	N.V.	£ 26.00
11.	PROSECCO DI VALDOBBIADENE “ <i>Brut</i> ” <i>Ruggeri</i> <i>Grape: Prosecco</i> <i>Locality: Valdobbiadene, Italy</i>	N.V.	£ 26.00

DESSERT WINE

12.	MUSCAT DE ST. JEAN DE MINERVOIS <i>Domaine de Barroubio – France</i> (<i>Half bottles only</i>)	2014	£ 19.00
13.	VIN SANTO <i>Fattoria dei Barbi – Italy</i>	2014	£ 34.00

ROSÉ WINE

14.	ROSATO VERONESE <i>Veritiere</i> <i>From the shores of Lake Garda, Italy</i>	2014	£ 19.50
15.	PINOT GRIGIO BLUSH <i>Il Sospiro</i> <i>Versatile, light bodied and very fruity.</i>	2015	£ 19.00
16.	CHATEAU GASSIER <i>Cote de Provence</i> <i>South of France</i>	2014	£ 24.00

SELECTED ITALIAN WHITE WINES

17.	<p>CORTESE AMONTE <i>Volpi</i> <i>Grape: Cortese</i> <i>Region: Piemonte</i></p>	<p><i>Light and crisp with delicate citrus fruit aromas and nuances of freshly mown grass and almonds.</i></p>	2014	£ 18.90
18.	<p>TREBBIANO, IL PASSETTO <i>Umani Ronchi</i> <i>Grape: Trebbiano, Chardonnay</i> <i>Region: Marche</i></p>	<p><i>A young wine with delicate aromas of unripe apples and wild flowers, and fresh vibrant fruit flavours.</i></p>	NV	£ 19.90
19.	<p>SAUVIGNON BIANCO <i>Via Nova</i> <i>Grape: Sauvignon Blanc</i> <i>Region: Veneto</i></p>	<p><i>Showing elderflower, honeysuckle and passion fruit. On the palate it refreshes with delicious minerality and a gossamer-light body.</i></p>	2014/15	£ 19.90
20.	<p>ORVIETO CLASSICO AMABILE (<i>Medium dry</i>) <i>San Marco</i> <i>Grape: Grechetto, Malvasia</i> <i>Region: Umbria</i></p>	<p><i>Aromatic notes of roses and hints of ripe apricots and grapes accompanied by a long, off-dry finish.</i></p>	2014	£ 19.90
21.	<p>DUE UVE BIANCO <i>Bertani</i> <i>Grape: Pinot Grigio, Sauvignon Bianco</i> <i>Region: Veneto</i></p>	<p><i>A spicy Pinot Grigio nose is followed by the mouthfilling Sauvignon Blanc and an underlying smoothness to the finish.</i></p>	2014	£ 23.00
22.	<p>LA SEGRETA BIANCO <i>Planeta</i> <i>Grape: Grecanico, Chardonnay</i> <i>Region: Sicily</i></p>	<p><i>Full and dry, smooth and supple with a long, minty finish.</i></p>	2014/15	£ 21.00
23.	<p>FRASCATI <i>San Marco</i> <i>Grape: Malvasia, Trebbiano</i> <i>Region: Lazio</i></p>	<p><i>Grapey fruity notes on the nose and a smooth, medium-bodied palate with a slight almond twist on the finish.</i></p>	2014 half	£ 22.00 £ 12.50
24.	<p>VERMENTINO, VILLA SOLAIS <i>Santadi</i> <i>Grape: Vermentino di Sardegna</i> <i>Region: Sardegna</i></p>	<p><i>Sardinia's best known white, this dry wine is herbal and aromatic, displaying light almond flavours and a fresh, well balanced finish.</i></p>	2015	£ 23.90
25.	<p>PINOT GRIGIO <i>Giovanni Puiatti</i> <i>Grape: Pinot Grigio</i> <i>Region: Friuli</i></p>	<p><i>Fresh and steely with a touch of honeyed richness, making it a wonderful aperitif.</i></p>	2014	£ 22.90
26.	<p>PECORINO GOLDEN FLEECE <i>Umani Ronchi</i> <i>Grape: Pecorino</i> <i>Region: Marche</i></p>	<p><i>Fresh aromas of lemons with flavours of pear skins and a backbone of mineral acidity.</i></p>	2015	£ 26.50

27.	VERDICCHIO CLASSICO <i>Casal di Serra</i> <i>Grape: Verdicchio</i> <i>Region: Marche</i>	<i>Intense, round and fresh aromas lead to a dry, soft palate with notes of ripe peaches and apples and fresh, citrus acidity.</i>	2014	£ 27.50
28.	GAVI DI GAVI, LA MINAIA <i>Nicola Bergagli</i> <i>Grape: Cortese</i> <i>Region: Piemonte/Liguria</i>	<i>Crisp and dry, with hints of ripe pears and a complex array of red and green apple notes.</i>	2014	£ 33.00
29.	VERNACCIA DI SAN GIMIGNANO <i>Cecchi</i> <i>Grape: Vernaccia</i> <i>Region: Toscana</i>	<i>Complex, asnd rich with flavours of green apples, pears and</i>	2014/15	£ 32.00
30.	LANGHE ARNEIS <i>Ascheri</i> <i>Grape: Roero Arneis</i> <i>Region: Piemonte</i>	<i>The fresh bouquet offers fruity, slightly spicy notes. Delicate and dry, with great freshness and remarkable balance and finesse.</i>	2014	£ 33.00
31.	GAVI DI GAVI <i>Fontanafredda</i> <i>Grape: Cortese</i> <i>Region: Piemonte/Liguria</i>	<i>Full and delicate, with an elegant bouquet of flowers and fruit. The palate is attractively young, dry, fresh and well-balanced.</i>	2014	£ 31.50
32.	LE CREEETE, LUGANA <i>Ottella</i> <i>Grape: Trebbiano di Lugana</i> <i>Region: Lombardia/Veneto</i>	<i>This wine offers considerable body and beautiful mineral characteristics with a crisp and long, dry finish.</i>	2015	£ 35.00
33.	CAPITEL FOSCARINO <i>Anselmi</i> <i>Grape: Garganega</i> <i>Region: Veneto</i>	<i>Shows great depth and character, with ripe fruit reminiscent of peaches with floral elements, fresh balanced acidity.</i>	2014/15	£ 35.00
37.	PINOT GRIGIO, COLLIO <i>Vinnaioli Jermann</i> <i>Grape: Pinot Grigio</i> <i>Region: Friuli</i>	<i>A smooth and dry, full-bodied white with hints of fruit and spice. Harmonious and accessible.</i>	2014	£ 47.00
38.	PINOT BIANCO, COLLIO <i>Vinnaioli Jermann</i> <i>Grape: Pinot Bianco</i> <i>Region: Friuli</i>	<i>Medium bodied and dry. Elements of minerals, stones, peaches and pears are woven together with balancing, crisp acidity.</i>	2014	£ 47.00
39.	VINTAGE TUNINA <i>Vinnaioli Jermann</i> <i>Grape: Chardonnay, Malvasia, Picolit, Ribolla, Sauvignon Blanc</i> <i>Region: Friuli</i>	<i>Very elegant with persistent scents of honey and country flowers. Dry, soft and well balanced with an extraordinary persistence.</i>	2013	£ 88.00

SELECTED ITALIAN RED WINES

40.	PRIMITIVO Boheme <i>Grape: Negroamaro</i> <i>Region: Apuglia</i>	<i>Aroma of plums and strawberry jam. Balanced on the palate without any excesses of alcohol which sometimes blight this variety.</i>	2014	£ 18.90
41.	BARBERA DEL PIEMONTE Amonte <i>Grape: Barbera</i> <i>Region: Piemonte</i>	<i>Deliciously fruity with notes of blueberries, cherries and raspberries. Robust with a persistent finish.</i>	2014	£ 19.90
42.	BIFERNO ROSSO RISERVA <i>Grape: Montepulciano, Aglianico</i> <i>Region: Molise</i>	<i>The bouquet is complex and intense with hints of blackberry jam. On the palate the wine is velvety and harmonious.</i>	2011	£ 21.00
43.	NERO D'AVOLA MandraRossa <i>Grape: Nero D'Avola</i> <i>Region: Sicilia</i>	<i>Fresh with good vanilla flavours. Soft and warm, with silky and sweet tannins.</i>	2014	£ 21.90
44.	MERLOT MandraRossa <i>Grape: Merlot</i> <i>Region: Sicilia</i>	<i>A soft but structured wine with lively raspberry and stone-fruit flavours balanced by clean acidity and supple tannins.</i>	2014	£ 21.90
45.	MONTEPULCIANO D'ABRUZZO Umani Ronchi <i>Grape: Montepulciano</i> <i>Region: Abruzzi</i>	<i>This medium bodied, dry wine has a finely textured structure and ripe, plummy fruit.</i>	2013 half	£ 21.90 £ 11.50
46.	LA SEGRETA ROSSO Planeta <i>Grape: Merlot, Nero D'Avola, Syrah</i> <i>Region: Sicilia</i>	<i>Aromas of crushed strawberries lead to supple tannins and fresh, rich acidity showing hints of chocolate.</i>	2013	£ 19.90
47.	CHIANTI GLI SCUDI Cecchi <i>Grape: Sangiovese, Canaiolo</i> <i>Region: Tuscany</i>	<i>Reveals a good structure which is accompanied by notes of young oak. Well integrated to mature varietal fruit.</i>	2014	£ 22.00
48.	BRUSCO DEI BARBI Fattoria dei Barbi <i>Grape: Sangiovese</i> <i>Region: Toscana</i>	<i>The wine has a fragrant bouquet with hints of plum and red berries. It is full bodied with soft tannins and a rich long finish.</i>	2014	£ 24.50
49.	VALPOLICELLA, METODO RIPASSO Sospiro <i>Grape: Corvina, Molinara</i> <i>Region: Veneto</i>	<i>Intense ruby, red in colour. Fruity with deep hints of wild berries and jam. This wine is dry, structured with a soft, warm finish.</i>	2013	£ 32.50
50.	VINO NOBILE DI MONTEPULCIANO Cecchi <i>Grape: Sangiovese</i> <i>Region: Toscana</i>	<i>Dry, lightly tannic with hints of vanilla and beautifully balanced with a deep structure.</i>	2011	£ 33.90

51.	CHIANTI CLASSICO, TEUZZO <i>Cecchi</i> <i>Grape: Sangiovese</i> <i>Region: Toscana</i>	<i>The Teuzzo reveals a good structure which is accompanied by notes of young oak well integrated to mature varietal fruit</i>	2013 half	£ 33.00 £ 17.00
53.	NEBBIOLO D'ALBA, MARNE BRUNE <i>Fontanafredda</i> <i>Grape: Nebbiolo</i> <i>Region: Piemonte</i>	<i>Ruby-red coloured with a nose of flowers and wild fruit. The palate is strong and dry with an almond like taste.</i>	2013	£ 34.90
54.	CHIANTI CLASSICO RISERVA, SER LAPO <i>Fonterutoli</i> <i>Grape: Sangiovese (Oak aged)</i> <i>Region: Toscana</i>	<i>Textbook Chianti Classico, with bitter Morello cherry notes, nicely taut structure and food friendly finish.</i>	2012/13	£ 38.90
55.	DUCA DI ARAGONA <i>Francesco Candido</i> <i>Grape: Negroamaro</i> <i>Region: Apuglia</i>	<i>Very intense on the nose, clear and fragrant. The palate combines warmth and austerity with a fine harmony of flavours.</i>	2009	£ 43.00
56.	PINOT NERO CLASSICO <i>Colterenzio</i> <i>Grape: Pinot Nero</i> <i>Region: Alto Adige</i>	<i>Elegant, round and velvety Pinot Noir with cherry undertones filling out the medium bodied, succulent palate.</i>	2014	£ 29.50
57.	CUMARO, ROSSO CONERO <i>Umani Ronchi</i> <i>Grape: Montepulciano</i> <i>Region: Marche</i>	<i>Harmonic, with hints of wild cherry and fruits of the forest.</i>	2011	£ 42.00
58.	BAROLO DOCG <i>Fontanafredda</i> <i>Grape: Nebbiolo</i> <i>Region: Piemonte</i>	<i>Classic dark tar and perfumed roses on the nose with great power, concentration and well balanced, ripe tannins.</i>	2011	£ 45.00
59.	AMARONE CLASSICO, CORTE BRA <i>Sartori</i> <i>Grape: Corvina, Molinara</i> <i>Region: Veneto</i>	<i>Complex nose of raisins, blackberries, plums and rose petals. In the mouth there is a hint of sweetness, and a raisiny length.</i>	2008	£ 66.00
60.	BRUNELLO DI MONTALCINO <i>Fattoria dei Barbi</i> <i>Grape: Sangiovese Grosso</i> <i>Region: Toscana</i>	<i>Powerfully structured, this is an austere, warm, amply flavoured and complex wine with a deep ruby to brick-red colour.</i>	2010	£ 67.00
61.	BAROLO VIGNA LA ROSA <i>Fontanafredda</i> <i>Grape: Nebbiolo</i> <i>Region: Piemonte</i>	<i>Intense and fruity with scents of strawberries and mint; the taste is very complex, with a full structure.</i>	2010	£ 138.00
62.	SIEPI, ROSSO DI TOSCANO <i>Fonterutoli</i> <i>Grape: Sangiovese, Merlot</i> <i>Region: Toscana</i>	<i>Full bodied, well made red with lots of rich flavours and soft, lasting finish.</i>	2011	£ 133.00

FRENCH WHITE

63.	<p>CHABLIS <i>Domaine de Vauroux</i> <i>Grape: Chardonnay</i> <i>Region: Burgundy</i></p>	<p><i>Medium bodied with crisp, apple acidity, pure fruit flavours of white peaches and pears and a classic, steely, dry finish.</i></p>	2014	£ 31.50
			<i>half</i>	£17.00
64.	<p>POUILLY FUMÉ <i>Château Favray</i> <i>Grape: Sauvignon Blanc</i> <i>Region: Loire</i></p>	<p><i>A round, lush wine with depth of fruit, fantastic concentration and superb balance.</i></p>	2014	£ 31.50
65.	<p>SANCERRE <i>Domaine du Carrou</i> <i>Grape: Sauvignon Blanc</i> <i>Region: Loire</i></p>	<p><i>A grassy nose with hints of gooseberries; well balanced palate with a good concentration of fruit and racy acidity.</i></p>	2014	£ 32.90
66.	<p>POUILLY-FUISSÉ <i>Domaine La Roche</i> <i>Grape: Chardonnay</i> <i>Region: Burgundy</i></p>	<p><i>Tropical and ripe white fruit aromas with a mineral acidity, bready flavours and pineapple fruit.</i></p>	2013	£ 42.50
67.	<p>CHABLIS 1ER CRU LES LYS <i>Domaine Defaix</i> <i>Grape: Chardonnay</i> <i>Region: Burgundy</i></p>	<p><i>Elegant and fresh, with vanilla and biscuit aromas, a touch of honey, liquorice and hints of minerals.</i></p>	2014	£ 42.90
68.	<p>PULIGNY MONTRACHET <i>Domaine Alain Chavy</i> <i>Grape: Chardonnay</i> <i>Region: Burgundy</i></p>	<p><i>Bursting with ripe tropical fruit characters, balanced by concentrated limey acidity and a lick of spicy oak.</i></p>	2013	£ 74.50

FRENCH RED

69.	<p>FLEURIE PONCIÉ <i>Domaine du Vissoux</i> <i>Grape: Gamay</i> <i>Region: Beaujolais</i></p>	<p><i>Good concentration of fresh strawberries and yellow plums finishing dry and persistent.</i></p>	2014	£ 32.90
70.	<p>CHÂTEAUNEUF DU PAPE <i>Domaine Chante Cigale</i> <i>Grape: Grenache, Syrah</i> <i>Region: Rhône</i></p>	<p><i>Rich and ripe with layers of fruit and spice supported by fine tannins.</i></p>	2012	£ 49.50
71.	<p>CHATEAU TALBOT 4EME CRU CLASSE <i>St Julien</i> <i>Grape: Cabernet Sauvignon, Merlot</i> <i>Region: Bordeaux (Claret)</i></p>	<p><i>Flavours and aromas of blackcurrants, wild berries, leather, herbs, chocolate, vanilla, smoky oak and spices.</i></p>	2011	£ 125.00
72.	<p>CLOS DES CORTONS, GRAND CRU <i>Domaine L. Boillot</i> <i>Grape: Pinot Noir</i> <i>Region: Cote d'Or</i></p>		1992	£ 955.00
73.	<p>VOSNE ROMANEE, LE BEAUMONTS <i>Domaine Jean Grivot</i> <i>Grape: Grenache, Syrah</i> <i>Region: Rhône</i></p>		1989	£ 1445.00

SPANISH RED

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| 74. | RIOJA RESERVA <i>Marqués de Riscal</i>
<i>Grape: Tempranillo</i>
<i>Region: Rioja</i> | <i>Balsamic aromas with hints of ripe fruit. Fresh and light, with soft, rounded tannins. Pleasant, elegant and easy to drink.</i> | 2011 | £ 36.50 |
| 75. | EL NOGAL <i>Pago de los capellanes</i>
<i>Grape: Tempranillo,</i>
<i>Region: Ribera del Duero</i> | | 2011 | £ 96.00 |

AUSTRALIA

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| 76. | UNWOODED CHARDONNAY <i>Madfish</i>
<i>Grape: Chardonnay</i>
<i>Region: Western Australia</i> | <i>The palate is full of ripe pear, white stonefruit, roasted nuts and a creamy complexity lifted by refreshing acidity.</i> | 2013 | £ 23.50 |
| 77. | SHIRAZ <i>Madfish</i>
<i>Grape: Shiraz</i>
<i>Region: Western Australia</i> | <i>Medium bodied, with soft blueberry fruit, spices and subtle oak, well integrated tannin and a dry finish.</i> | 2013 | £ 23.50 |

NEW ZEALAND

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| 78. | SAUVIGNON BLANC <i>Mansion House Bay</i>
<i>Grape: Sauvignon Blanc</i>
<i>Region: Marlborough</i> | <i>A medium to full bodied wine with vibrant acidity intertwined with crisp fruits and a long and zesty finish.</i> | 2014 | £ 26.50 |
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CHILE

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| 79. | CABERNET SAUVIGNON RESERVA <i>De Gras</i>
<i>Grape: Cabernet Sauvignon</i>
<i>Region: Colchagua Valley</i> | <i>Full bodied, with a fine structure of ripe tannin and complex, concentrated fruit.</i> | 2014 | £ 23.50 |
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GERMANY

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| 80. | PIESPORTER MICHELSBERG <i>Zimmerman</i>
<i>Grape: Riesling</i>
<i>Region: Mosel</i> | <i>Easy drinking medium white with a floral bouquet and intense flavour.</i> | 2014 | £ 19.90 |
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HOUSE WINES

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| 81. | WHITE <i>Light, fresh and fruity</i> | | | £ 16.00 |
| 82. | RED <i>Soft, fruity and fragrant</i> | | | £ 16.00 |

BAR LIST

ARERITIFS	<i>from</i> £ 3.50
SHERRIES	<i>from</i> £ 3.50
SPIRITS	<i>from</i> £ 4.00
BRANDY	<i>from</i> £ 4.50
COGNACS	<i>from</i> £ 5.50
ARMAGNAC	<i>from</i> £ 5.50
PORT	<i>from</i> £ 4.00
VINTAGE PORT	<i>from</i> £ 7.50
LIQUEURS	<i>from</i> £ 4.50
SOFT DRINKS, FRUIT JUICES	<i>from</i> £ 3.00
BEERS	<i>from</i> £ 3.90
MINERAL WATER	<i>from</i> £ 4.90
BABY MIXER	<i>from</i> £ 0.90

Please note Whisky, Gin, Vodka and Rum are sold in quantities of 25ml (or multiples thereof).

All Prices Inclusive of VAT

An Optional 10% Service Charge will be added.