



2014-15



Wine List

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Fresh Zingy Wines

Sauvignon Semillon, 'The Opportunist' (Australia)
£22.50 per bottle

Picpoul de Pinet, Coteaux de Languedoc (France)
£24.00 per bottle

Sauvignon Blanc, Iona (South Africa)
£26.00 per bottle

Pinot Grigio, Festival Merano (Italy)
£28.00 per bottle

Chablis, Domaine Bernard Defaix (France)
£35.00 per bottle

This group of wines has strong upfront fruit flavours that provide an immediate appeal - apple, lemon, lime, green pea, asparagus, elderflower and fresh herbs to list just a few dominant flavours. All have good mouth-watering acidity. The palate is straightforward and fruity. No oak is used in either the winemaking or maturation process.

Foodwise, the 'green element' makes them ideal aperitif, combining well with any herbs, rocket, lime and lemon in the dish. As they are rather light in their body, the food should also be light in style – like fish, shellfish and chicken with NO heavy or creamy sauce.

Rounder Textured White

Chardonnay, Costa Vera, Central Valley, Indomita (Chile)
£22.50 per bottle

Viognier, Santa Rosa Estate Familia Zuccardi (Argentina)
£21.50 per bottle

Grüner Veltliner Federspiel, Terrassen, Domäne Wachau (Austria)
£28.50 per bottle

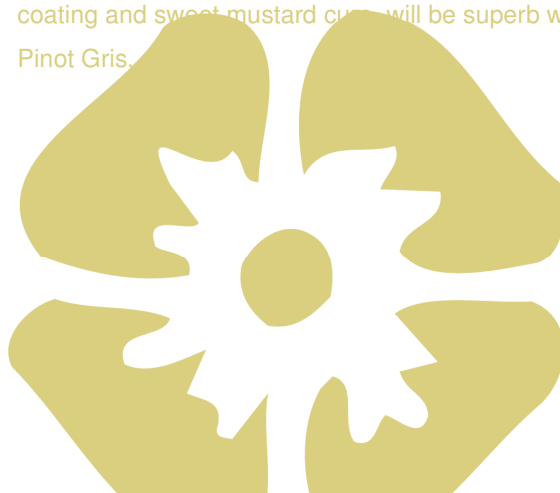
Albarino Sobre Lias, The Cup and Rings (Spain)
£29.50 per bottle

Gavi Di Gavi DOCG, Olim Bauda (Italy)
£35.00 per bottle

Not everybody likes big, bold flavours. With more subtle upfront fruit, these wines really shine on the palate; beautifully textured with interestingly mineral, nutty and savoury undertones. They have a softer and slightly creamier texture that really comes to it's own with food. Nuttiness and creaminess in the dish, like in risottos, pesto based sauces match perfectly with these wines. Parma ham with figs can be enhanced by the apricotty and honey flavours in Viognier. Gravadlax, with it's dill coating and sweet mustard cure will be superb with the Pinot Gris.

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Rich Whites

The Great Escape, Chardonnay, Eden Valley,
Thistledown (Australia)
£25.50 per bottle

Blanco Fermentado en Barrica, Bodegas
Luis Cañas (Spain)
£27.50 per bottle

Gewurztraminer, Zephyr (New Zealand)
£29.50 per bottle

Macon Fuisse, Domaine de Fussiacus (France)
£31.50 per bottle

Chablis 1er Cru Vaucoupin, Domaine Grossot (France)
£39.00 per bottle

Rich whites can often accompany red meat (such as well-cooked steak) for those that do not like reds. For any wine to gain real richness and creaminess it has to be made in or with oak. It is how they create it that makes all the difference. Well integrated oak adds real complexity to the wine; it adds creaminess, toastiness, vanilla, coconut, tropical fruit...but still retaining great balance and acidity. These wines come into their own with creamier and "sweeter" dishes, like scallops with pancetta and black pudding, foie gras pork and pork with apple.



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Soft, Juicy and Fruity Reds

Cabernet Sauvignon, Costa Vera, Central Valley,
Indomita (Chile)
£22.50 per bottle

Nero d'Avola, Palazzo del Mare (Italy)
£21.50 per bottle

Pinot Noir, Casablanca, Nostros Reserva,
Indomita (Chile)
£22.50 per bottle

Merlot Maipo, Armador, Odfjell (Chile)
£25.00 per bottle

Mr P Pinot Noir, Iona (South Africa)
£29.00 per bottle

Smooth with plenty of upfront fruit, lower in tannins, higher in acidity. The predominant fruit flavours are raspberries, wild strawberries, cherries, sometimes with savoury and vegetal character. Ideally these should be served at slightly lower temperature than full bodied reds in order to preserve and enhance the fruit character.

Due to the higher acidity they are a perfect partner to some fish like mackerel, salmon or red snapper, cod with puy lentils or dishes with tomatoes. They're also great with pates and rillettes, ham hock terrines and similar. Chicken or pork with mushroom based sauces will go particularly well with Pinot Noirs in this category.



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Fresh Spicy Rustic Reds

Old Vine Garnacha, La Multa, El Escoces Volante (Spain)
£22.50 per bottle

Shiraz 'The Cunning Plan', Thistledown, McLaren Vale
£25.50 per bottle

Dolomite Cabernet Franc, Raats Family Wines (South Africa)
£28.00 per bottle

Montpuciano D'Abruzzo Zero DOC, Collefrisio (Italy)
£29.00 per bottle

Cabernet Shiraz 'The Musician' Majella (Australia)
£32.50 per bottle

Wines in this category all have very individual character. What they have in common is that they are moderate in acidity, often with savoury, herby character reflecting the place that they come from. They tend to have affinity with spice, be it paprika, cinnamon, cloves or curry.

They combine perfectly with slower cooked food, braised meat in rich sauce. Due to lower acidity, citrus enhanced dishes do not work well (like Thai) or simple fish, sushi and Japanese food.

Powerful Structured Reds

Felino Malbec, Cobos (Argentina)
£31.00 per bottle

Ripasso Valpolicella Superiore DOC, Mabis (Italy)
£35.00 per bottle

Château Lamothe-Cissac, Cru Bourgeois,
Château Lamothe-Cissac (France)
£35.00 per bottle

Joan Giné Giné, DOQa Priorat, Buil y Giné (Spain)
£39.50 per bottle

Reserva, Selección de la Familia,
Bodegas Luis Cañas (Spain)
£39.50 per bottle

Reds with attitude, these are full on fruit and/or structure. Dishes have to be selected carefully as to avoid being overpowered by these wines. Big tannic structure without big fruit leads to medium/rare cooked food like venison or beef (great with good Claret or traditional Rioja)
If the accompanying sauce is fruity, the emphasis will move on to the fruit aspect of the wine (Shiraz or Ribera del Duero)





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Rose Wines

Rosado Buil & Gine (Spain)
£29.50 per bottle

Malbec Rosé, Serie A, Familia Zuccardi (Argentina)
£26.50 per bottle

Range from a soft salmon pink to a vibrant strawberry concoction. Ripe succulent berry fruits, well rounded and oh so gluggable – perfect accompaniment to long sunny days ... or the perfect refuge from long wet ones

Port

LBV, Delaforce (Portugal)
£27.50 per bottle

His Eminence's Choice 10YO Port, DOC
£38.50 per bottle

Keep to tradition and serve towards the end of the meal with cheese, as a dessert wine or as an after dinner drink. Port is regarded as one of the most civilised and sociable of wines which will help to make any occasion special, whether an informal gathering of friends or a sophisticated formal meal. Additional port and pudding wines are available on request.

Pudding Wines

Kiraly Tokaji (37.5cl.), St Tamas (Hungary)
£30.00 per bottle

Côteaux du Layon, Carte D'Or (37.5cl.),
Domaine des Baumard (France)
£22.50 per bottle

Pudding wines deserve a very special place at the dinner table and can enhance the overall experience.

They are as special as Champagne and are usually harvested in painstaking ways – picked several times in the same vineyard to select the grapes at exactly the right moment. They are artisan wines with highly individual flavours, rare and special. There are many different styles of pudding wine which are suited for a different type of pudding – some are slightly sparkling, others are the

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Champagne and Sparkles

Pommery Brut Royal, N/V, France
£45.00 per bottle

Pommery Rose, Brut, N/V, France
£60.00 per bottle

Pommery Springtime Rose, N/V, France
£60.00 per bottle

Pommery Summertime, N/V, France
£60.00 per bottle

Pommery Falltime, N/V, France
£60.00 per bottle

Pommery Wintertime, N/V, France
£60.00 per bottle

Pommery Brut Vintage, 2000, France
£70.00 per bottle

Pommery Prestige, 1998, Cuvee Louise, France
£150.00 per bottle

Pommery Pop, (20cl), N/V, France
£13.75 per bottle

Pommery Champagne Selection

In 1874 Pommery created the very first successfully marketed Brut Champagne. Today Thierry Gasco, Chef de Cave and Le Figaro's 'Man of the Year' oversees the whole operation from vine to press to bottle, producing thousands of bottles a year, aged in an 18km network of underground cellars. Consistent top quality, together with the variety and innovation afforded by nine different crus, from the Brut Royal to the divine Cuvée Louise, is what sets Pommery apart from other Grandes Marques.

Sparkling Wine Selection

Prosecco, Passaparolla, Pradia Italy
£23.75 per bottle

A classy example of the sparkling wine to be seen drinking! Frothy, fragrant and mouth watering with lots of ripe apple and biscuit character.

Alternate Champagne Houses Are Available On Request

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