

CHAMPAGNE

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

SPARKLING WINES

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| 10. | ASTI Fontanafredda Grape: Moscato d’Asti Locality: Asti, Italy | N.V. | £ 28.00 |
| 11. | PROSECCO DI VALDOBBIADENE “Brut” Ruggeri Grape: Prosecco Locality: Valdobbiadene, Italy | N.V. | £ 26.00 |

DESSERT WINE

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| 12. | MUSCAT DE ST. JEAN DE MINERVOIS Domaine de Barroubio – France (Half bottles only) | 2015 | £ 22.50 |
| 13. | VIN SANTO Fattoria dei Barbi – Italy (Half bottles only) | 2010 | £ 34.00 |

ROSÉ WINE

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| 14. | ROSATO MAREMMA TOSCANA DOC Grape: Syrah Region: Tuscany | Rocca di Montemassi | Well structured and spicy with berry notes. An excellent balance of freshness with great impact. Very versatile with food. | 2015/16 | £ 25.00 |
| 15. | PINOT GRIGIO BLUSH Il Sospiro Versatile, light bodied and very fruity. | | | 2015/16 | £ 19.00 |

SELECTED ITALIAN WHITE WINES

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| 17. | CORTESE AMONTE <i>Volpi</i> <i>Grape: Cortese</i> <i>Region: Piemonte</i> | <i>Light and crisp with delicate citrus fruit aromas and nuances of freshly mown grass and almonds.</i> | 2015 | £ 18.90 |
| 18. | SURYA BIANCO TERRE SICILIANE IGT <i>Principi di Butera</i> <i>Grape: Insolia, Chardonnay</i> <i>Region: Sicily</i> | <i>Sicily's sun and sea breezes brings freshness and plump fruit to this sleek wine. Round, dry and well balanced, tangy finish.</i> | NV | £ 20.50 |
| 19. | SAUVIGNON FRIULI AQUILEIA DOC SUPERIORE <i>Grape: Sauvignon Blanc</i> <i>Region: Friuli</i> | <i>A fine example of Sauvignon. Herbaceous, aromatic and intense with scents of green peppers, elderflower and sage.</i> | 2015/16 | £ 19.90 |
| 20. | ORVIETO CLASSICO AMABILE (Medium dry) <i>San Marco</i> <i>Grape: Grechetto, Malvasia</i> <i>Region: Umbria</i> | <i>Aromatic notes of roses and hints of ripe apricots and grapes accompanied by a long, off-dry finish.</i> | 2015 | £ 24.00 |
| 21. | PINOT GRIGIO DELLE VENEZIE IGT <i>Borgo Sanleo</i> <i>Grape: Pinot Grigio</i> <i>Region: Veneto</i> | <i>A very elegant 100% Pinot Grigio. The bouquet is fresh with hints of acacia flowers and subtle spicy tones</i> | NV | £ 21.50 |
| 22. | LA SEGRETA BIANCO <i>Planeta</i> <i>Grape: Grecanico, Chardonnay</i> <i>Region: Sicily</i> | <i>Full and dry, smooth and supple with a long, minty finish.</i> | 2015/16 | £ 21.00 |
| 23. | FRASCATI <i>San Marco</i> <i>Grape: Malvasia, Trebbiano</i> <i>Region: Lazio</i> | <i>Grapey fruity notes on the nose and a smooth, medium-bodied palate with a slight almond twist on the finish.</i> | 2015 half | £ 22.00 £ 12.50 |
| 24. | VERMENTINO, VILLA SOLAIS <i>Santadi</i> <i>Grape: Vermentino di Sardegna</i> <i>Region: Sardegna</i> | <i>Sardinia's best known white, this dry wine is herbal and aromatic, displaying light almond flavours and a fresh, well balanced finish.</i> | 2015/16 | £ 23.90 |
| 25. | PINOT GRIGIO <i>Giovanni Puiatti</i> <i>Grape: Pinot Grigio</i> <i>Region: Friuli</i> | <i>Fresh and steely with a touch of honeyed richness, making it a wonderful aperitif.</i> | 2015/16 | £ 24.50 |
| 26. | PECORINO GOLDEN FLEECE <i>Umani Ronchi</i> <i>Grape: Pecorino</i> <i>Region: Marche</i> | <i>Fresh aromas of lemons with flavours of pear skins and a backbone of mineral acidity. !</i> | 2015 | £ 26.50 |

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| 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> | 2015 | £ 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> | 2015 | £ 36.00 |
| 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> | 2015 | £ 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> | 2015 | £ 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> | 2015 | £ 32.50 |
| 32. | LUGANA <i>Le Quaiare</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> | 2015/16 | £ 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> | 2015/16 | £ 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> | 2015 | £ 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> | 2015 | £ 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> | 2012 | £ 126.00 |

SELECTED ITALIAN RED WINES

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| 40. | PRIMITIVO SALENTO IGT <i>Borgo Sanleo</i> <i>Grape: Primitivo</i> <i>Region: Puglia</i> | <i>Lovely soft ripe plums with warm sweet spices. Finely structured with roundness and delightful length</i> | NV | £ 18.90 |
| 41. | BARBERA DEL PIEMONTE <i>Amonte</i> <i>Grape: Barbera</i> <i>Region: Piemonte</i> | <i>Deliciously fruity with notes of blueberries, cherries and raspberries. Robust with a persistent finish.</i> | 2014/15 | £ 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> | 2011/12 | £ 21.00 |
| 43. | NERO D'AVOLA <i>MandraRossa</i> <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> | 2015 | £ 21.90 |
| 44. | MERLOT <i>MandraRossa</i> <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> | 2015 | £ 21.90 |
| 45. | MONTEPULCIANO D'ABRUZZO <i>Umani Ronchi</i> <i>Grape: Montepulciano</i> <i>Region: Abruzzi</i> | <i>This medium bodied, dry wine has a finely textured structure and ripe, plummy fruit.</i> | 2015 half | £ 21.90 £ 11.50 |
| 46. | LA SEGRETA ROSSO <i>Planeta</i> <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> | 2015 | £ 19.90 |
| 47. | CHIANTI GLI SCUDI <i>Cecchi</i> <i>Grape: Sangiovese, Canaiolo</i> <i>Region: Tuscany</i> | <i>Reveals a good sdtructure which is Accompanied by notes of young oak Well integrated to mature varietal fruit.</i> | 2014/15 | £ 23.50 |
| 48. | BRUSCO DEI BARBI <i>Fattoria dei Barbi</i> <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> | 2015 | £ 25.50 |
| 49. | RIPASSO VALPOLICELLA SUPERIORE DOC <i>Grape: Corvina, Molinara</i> <i>Region: Veneto</i> | <i>A "baby Amarone". Aromas of dark rum and chocolate, it lingers on the palate to reveal its warm, elegant body.</i> | 2015 | £ 32.50 |
| 50. | VINO NOBILE DI MONTEPULCIANO <i>Cecchi</i> <i>Grape: Sangiovese</i> <i>Region: Toscana</i> | <i>Dry, lightly tannic with hints of vanilla and beautifully balanced with a deep structure.</i> | 2013 | £ 33.90 |

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| 51. | CHIANTI CLASSICO, DOCG <i>Castello di Albola</i> <i>Grape: Sangiovese, Canaiolo</i> <i>Region: Tuscany</i> | <i>Benchmark Chianti; aromas of violet and prunes, intense palate with flavours of dried sour cherries. Savoury and smooth.</i> | 2013 <i>half</i> | £ 28.50 £ 17.00 |
| 52. | BERENGARIO DELLE VENEZIE IGT “Zonin 1821” <i>Grape: Cabernet Sauvignon, Merlot</i> <i>Region: Veneto</i> | <i>Classic Bordeaux blend matured in oak for 12 months. Full and complex, sumptuous red berries, mulberry, vanilla, mint and liquorice.</i> | 2011 | £33.50 |
| 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> | 2013/14 | £ 34.90 |
| 54. | CHIANTI CLASSICO DOCG RISERVA <i>Castello di Albola</i> <i>Grape: Sangiovese, Canaiolo</i> <i>Region: Tuscany</i> | <i>Expressive - fleshy and spicy with vibrant dried sour cherry and tea leaves notes. Forward, evolved fruit and soft herby finish</i> | 2013 | £ 39.50 |
| 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> | 2012 | £ 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> | 2015/16 | £ 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> | 2012 | £ 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> | 2012 | £ 49.00 |
| 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> | 2009 | £ 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> | 2010/11 | £ 73.50 |
| 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 | £ 147.50 |

FRENCH WHITE

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| 63. | CHABLIS <i>Domaine de Vauroux</i> <i>Grape: Chardonnay</i> <i>Region: Burgundy</i> | <i>Medium bodied with crisp, apple acidity, pure fruit flavours of white peaches and pears and a classic, steely, dry finish.</i> | 2015 | £ 31.50 |
| | | <i>half</i> | | £17.00 |
| 64. | POUILLY FUMÉ <i>Château Favray</i> <i>Grape: Sauvignon Blanc</i> <i>Region: Loire</i> | <i>A round, lush wine with depth of fruit, fantastic concentration and superb balance.</i> | 2015 | £ 31.50 |
| 65. | SANCERRE <i>Domaine du Carrou</i> <i>Grape: Sauvignon Blanc</i> <i>Region: Loire</i> | <i>A grassy nose with hints of gooseberries; well balanced palate with a good concentration of fruit and racy acidity.</i> | 2015 | £ 32.90 |
| 66. | POUILLY-FUISSÉ <i>Domaine La Roche</i> <i>Grape: Chardonnay</i> <i>Region: Burgundy</i> | <i>Tropical and ripe white fruit aromas with a mineral acidity, bready flavours and pineapple fruit.</i> | 2014 | £ 42.50 |
| 67. | CHABLIS 1ER CRU LES LYS <i>Domaine Defaix</i> <i>Grape: Chardonnay</i> <i>Region: Burgundy</i> | <i>Elegant and fresh, with vanilla and biscuit aromas, a touch of honey, liquorice and hints of minerals.</i> | 2015 | £ 44.50 |
| 68. | PULIGNY MONTRACHET <i>Domaine Alain Chavy</i> <i>Grape: Chardonnay</i> <i>Region: Burgundy</i> | <i>Bursting with ripe tropical fruit characters, balanced by concentrated limey acidity and a lick of spicy oak.</i> | 2013 | £ 86.50 |

FRENCH RED

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| 69. | FLEURIE PONCIÉ <i>Domaine du Vissoux</i> <i>Grape: Gamay</i> <i>Region: Beaujolais</i> | <i>Good concentration of fresh strawberries and yellow plums finishing dry and persistent.</i> | 2015/16 | £ 33.90 |
| 70. | CHÂTEAUNEUF DU PAPE <i>Domaine Chante Cigale</i> <i>Grape: Grenache, Syrah</i> <i>Region: Rhône</i> | <i>! Rich and ripe with layers of fruit and spice supported by fine tannins.</i> | 2013 | £ 52.50 |
| 71. | CHATEAU TALBOT 4EME CRU CLASSE <i>St Julien</i> <i>Grape: Cabernet Sauvignon, Merlot</i> <i>Region: Bordeaux (Claret)</i> | <i>Flavours and aromas of blackcurrants, wild berries, leather, herbs, chocolate, vanilla, smoky oak and spices. !</i> | 2013 | £ 145.00 |
| 72. | CLOS DES CORTONS, GRAND CRU <i>Domaine L. Boillot</i> <i>Grape: Pinot Noir</i> <i>Region: Cote d'Or</i> | | 1992 | £ 995.00 |
| 73. | VOSNE ROMANEE, LE BEAUMONTS <i>Domaine Jean Grivot</i> <i>Grape: Grenache, Syrah</i> <i>Region : Rhône</i> | | 1989 | £ 1750.00 |

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> | 2011/12 | £ 36.50 |
| 75. | EL NOGAL <i>Pago de los capellanes</i> <i>Grape: Tempranillo,</i> <i>Region: Ribera del Duero</i> | | 2012 | £ 96.00 |

AUSTRALIA

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| 76. | UNWOODED CHARDONNAY <i>Mad Fish</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>Mad Fish</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> | 2014 | £ 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> | 2015/16 | £ 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> | 2015 | £ 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> | 2015/16 | £ 19.90 |
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HOUSE WINES

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| 81. | WHITE <i>Light, fresh and fruity</i> | | | £ 17.00 |
| 82. | RED <i>Soft, fruity and fragrant</i> | | | £ 17.00 |

BAR LIST

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|---------------------------|--------------------|
| 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.