

## CHAMPAGNE

1.	HOUSE CHAMPAGNE “ <i>Brut Cuvee de Reserve</i> ” <i>(Specially selected)</i>	N.V.	£ 37.00
		<i>half</i>	£19.00
2.	HOUSE CHAMPAGNE “ <i>Rosé</i> ”	N.V.	£43.00
3.	BOLLINGER	N.V.	£56.00
4.	LAURENT PERRIER “ <i>Ultra Brut</i> ”	N.V.	£105.00
5.	MOET ET CHANDON “ <i>Brut Imperial</i> ”	N.V.	£52.00
6.	LAURENT PERRIER “ <i>Rosé – Brut</i> ”	N.V.	£82.00
7.	DOM PERIGNON	2002	£165.00
8.	DOM PERIGNON “ <i>Rosé – Brut</i> ”	1996	£365.00
9.	KRUG “ <i>Grande Cuvée</i> ”	N.V.	£175.00
10.	CRISTAL BRUT <i>Louis Roederer</i>	2004	£275.00
11.	CRISTAL BRUT <i>Louis Roederer – 3lt Jeroboam</i>	1999	£2,150.00

## SPARKLING WINES

12.	ASTI <i>Fontanafredda</i> <i>Grape: Moscato d’Asti</i> <i>Locality: Asti, Italy</i>	N.V.	£20.00
13.	PROSECCO DI VALDOBBIADENE “ <i>Brut</i> ” <i>Ruggeri</i> <i>Grape: Prosecco</i> <i>Locality: Valdobbiadene, Italy</i>	N.V.	£22.00

## DESSERT WINE

14.	MUSCAT DE ST. JEAN DE MINERVOIS <i>Domaine de Barroubio – France</i> <i>(Half bottles only)</i>	2009	£16.00
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## ROSÉ WINE

15.	ROSATO VERONESE <i>Veritiere</i> <i>From the shores of Lake Garda, Italy</i>	2009	£16.00
16.	PINOT GRIGIO BLUSH <i>Il Sospiro</i> <i>Versatile, light bodied and very fruity.</i>	2009	£16.00
17.	CHATEAU GASSIER <i>Cote de Provence</i> <i>South of France</i>	2009	£21.00

## SELECTED ITALIAN WHITE WINES

18.	<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>	2009	£15.00
19.	<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>	2009	£16.00
20.	<p>ORVIETO CLASSICO SECCO (Dry) <i>San Marco</i>  <i>Grape: Grechetto, Malvasia, Trebbiano</i>  <i>Region: Umbria</i></p>	<p><i>Hints of lemon and honey leading to a smooth, elegant balance of fruit, body and acidity accompanied by an almondy finish.</i></p>	2009	£16.50
21.	<p>ORVIETO CLASSICO AMABILE (Medium dry) <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>	2009	£16.50
22.	<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>	2009	£18.00
23.	<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>	2009	£18.00
24.	<p>FALANGHINA <i>Terre degli Osci</i>  <i>Grape: Falanghina</i>  <i>Region: Molise</i></p>	<p><i>Intense and fruity aromas with hints of ripe fruit and citrus balanced with well-judged early-harvest freshness.</i></p>	2009	£18.50
25.	<p>FRASCATI SUPERIORE CRIO <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>	2009 <i>half</i>	£18.50 £10.50
26.	<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>	2009	£19.00
27.	<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>	2009 <i>half</i>	£19.00 £10.50
28.	<p>VERDICCHIO CLASSICO <i>Casal di Serra</i>  <i>Grape: Verdicchio</i>  <i>Region: Marche</i></p>	<p><i>Intense, round and fresh aromas lead to a dry, soft palate with notes of ripe peaches and apples and fresh, citrus acidity.</i></p>	2009	£24.00
29.	<p>GAVI DI GAVI, LA MINAIA <i>Nicola Bergaglio</i>  <i>Grape: Cortese</i>  <i>Region: Piemonte/Liguria</i></p>	<p><i>Crisp and dry, with hints of ripe pears and a complex array of red and green apple notes.</i></p>	2009	£31.00

30.	VERNACCIA DI SAN GIMIGNANO <i>Panizzi</i> <i>Grape: Vernaccia</i> <i>Region: Toscana</i>	<i>Complex, rich delicate bouquet, reminiscent of broom and lime followed by flavours of green apples, pears and pineapple.</i>	2009	£27.00
31.	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>	2009	£27.00
32.	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>	2009	£27.00
33.	LE CREETE, 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>	2009	£28.00
34.	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>	2009	£33.00
35.	SAUVIGNON BIANCO, PRAIL <i>Colterenzio</i> <i>Grape: Sauvignon Bianco</i> <i>Region: Alto Adige</i>	<i>Medium bodied, dry and crisp, perfectly balanced and redolent with fresh grass, green pepper, lime and white stone fruit flavours.</i>	2008	£33.00
36.	GRECO DI TUFO <i>Feudi di San Gregorio</i> <i>Grape: Greco</i> <i>Region: Campania</i>	<i>A seductively textured mid-palate combining flavours of quince, passion fruit and crisp acidity.</i>	2009	£36.00
37.	CÀ BRIONE <i>Nino Negri</i> <i>Grape: Chiavennasca, Chardonnay</i> <i>Region: Lombardia</i>	<i>Strong notes of lychees, ripe melon, raspberries, vanilla and suggestions of aromatic herbs; rich and full flavoured.</i>	2008	£38.00
38.	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>	2009	£39.00
39.	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>	2009	£41.00
40.	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>	2007	£75.00

## SELECTED ITALIAN RED WINES

41.	<p>PRIMITIVO <i>Boheme</i>  <i>Grape: Negroamaro</i>  <i>Region: Apuglia</i></p>	<p><i>Aroma of plums and strawberry jam. Balanced on the palate without any excesses of alcohol which sometimes blight this variety.</i></p>	2009	£15.00
42.	<p>BARBERA DEL PIEMONTE <i>Amonte</i>  <i>Grape: Barbera</i>  <i>Region: Piemonte</i></p>	<p><i>Deliciously fruity with notes of blueberries, cherries and raspberries. Robust with a persistent finish.</i></p>	2008	£16.00
43.	<p>BIFERNO ROSSO RISERVA <i>Camillo De Lellis</i>  <i>Grape: Montepulciano, Aglianico</i>  <i>Region: Molise</i></p>	<p><i>The bouquet is complex and intense with hints of blackberry jam. On the palate the wine is velvety and harmonious.</i></p>	2006	£16.50
44.	<p>NERO D'AVOLA <i>MandraRossa</i>  <i>Grape: Nero D'Avola</i>  <i>Region: Sicilia</i></p>	<p><i>Fresh with good vanilla flavours. Soft and warm, with silky and sweet tannins.</i></p>	2009	£16.50
45.	<p>MERLOT <i>MandraRossa</i>  <i>Grape: Merlot</i>  <i>Region: Sicilia</i></p>	<p><i>A soft but structured wine with lively raspberry and stone-fruit flavours balanced by clean acidity and supple tannins.</i></p>	2009	£16.50
46.	<p>MONTEPULCIANO D'ABRUZZO <i>Umani Ronchi</i>  <i>Grape: Montepulciano</i>  <i>Region: Abruzzi</i></p>	<p><i>This medium bodied, dry wine has a finely textured structure and ripe, plummy fruit.</i></p>	2009 half	£17.50 £9.00
47.	<p>LA SEGRETA ROSSO <i>Planeta</i>  <i>Grape: Merlot, Nero D'Avola, Syrah</i>  <i>Region: Sicilia</i></p>	<p><i>Aromas of crushed strawberries lead to supple tannins and fresh, rich acidity showing hints of chocolate.</i></p>	2009	£18.00
48.	<p>DUE UVE ROSSO <i>Bertani</i>  <i>Grape: Corvina, Pinot Nero</i>  <i>Region: Veneto</i></p>	<p><i>Hints of red fruits and a nose of raspberries and strawberries. The palate has cherry and plum flavours with supple tannins.</i></p>	2007	£18.00
49.	<p>CHIANTI FORIERO <i>Cecchi</i>  <i>Grape: Sangiovese, Canaiolo</i>  <i>Region: Tuscany</i></p>	<p><i>Intensely aromatic with notes of violets. Well balanced on the palate with classic Chianti character.</i></p>	2009	£19.50
50.	<p>BRUSCO DEI BARBI <i>Fattoria dei Barbi</i>  <i>Grape: Sangiovese</i>  <i>Region: Toscana</i></p>	<p><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></p>	2008	£21.00
51.	<p>VALPOLICELLA, METODO RIPASSO <i>Sospiro</i>  <i>Grape: Corvina, Molinara</i>  <i>Region: Veneto</i></p>	<p><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></p>	2008	£24.00
52.	<p>VINO NOBILE DI MONTEPULCIANO <i>Cecchi</i>  <i>Grape: Sangiovese</i>  <i>Region: Toscana</i></p>	<p><i>Dry, lightly tannic with hints of vanilla and beautifully balanced with a deep structure.</i></p>	2006	£31.00

53.	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>	2007 <i>half</i>	£31.00 £16.00
54.	DOLCETTO D'ALBA, LA LEPRE <i>Fontanafredda</i> <i>Grape: Dolcetto</i> <i>Region: Piemonte</i>	<i>Fine, fruity bouquet with overtones of plums and cherries. Dry palate with strong almond after taste.</i>	2008	£33.00
55.	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>	2008	£33.00
56.	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>	2006	£36.00
57.	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>	2004	£36.00
58.	PINOT NERO, RED ANGEL <i>Vinnaioli Jermann</i> <i>Grape: Pinot Nero</i> <i>Region: Friuli</i>	<i>Elegant, round and velvety Pinot Noir with cherry undertones filling out the medium bodied, succulent palate.</i>	2006	£39.00
59.	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>	2006	£39.00
60.	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>	2005 <i>half</i>	£39.00 £20.00
61.	AMARONE, FRACASTORO VILLABELLA <i>Delibori</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>	2001	£57.00
62.	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>	2005	£59.00
63.	BAROLO LAZZARITO <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>	2001	£77.00
64.	SASSICAIA <i>Tenuta San Guido</i> <i>Grape: Cabernet Sauvignon, Merlot</i> <i>Region: Toscana</i>	<i>Full bodied, well made red with lots of rich flavours and soft, lasting finish.</i>	2002	£97.00

## FRENCH WHITE

65.	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>	2008 <i>half</i>	£26.00 £14.00
66.	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>	2009	£27.00
67.	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>	2009	£31.00
68.	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>	2009	£33.00
69.	CHABLIS 1ER CRU FOURCHAUME <i>Domaine Tremblay</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>	2008	£35.00
70.	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>	2008	£55.00

## FRENCH RED

71.	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>	2009	£27.00
72.	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>	2007	£43.00
73.	CHATEAU GLORIA, CRU BOURGEOIS <i>St Julien</i> <i>Grape: Cabernet Sauvignon, Merlot</i> <i>Region: Bordeaux (Claret)</i>		1999	£95.00
74.	CLOS DES CORTONS, GRAND CRU <i>Domaine L. Boillot</i> <i>Grape: Pinot Noir</i> <i>Region: Cote d'Or</i>		1992	£455.00
75.	VOSNE ROMANEE, LE BEAUMONTS <i>Domaine Jean Grivot</i> <i>Grape: Grenache, Syrah</i> <i>Region: Rhône</i>		1989	£745.00

## SPANISH RED

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|-----|--|--|------|---------|
| 76. | RIOJA RESERVA <i>Marqués de Riscal</i><br><i>Grape: Tempranillo</i><br><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> | 2005 | £31.00  |
| 77. | CAMPO VIEJO <i>Gran Reserva</i><br><i>Grape: Tempranillo, Garnacha</i><br><i>Region: Rioja</i>     |  | 1998 | £41.00  |
| 78. | BERBERANA <i>Gran Reserva Special Vintage</i><br><i>Grape: Tempranillo</i><br><i>Region: Rioja</i> |  | 1982 | £165.00 |

## AUSTRALIA

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| 79. | CHARDONNAY EXMOOR DRIVE <i>Xanadu</i><br><i>Grape: Chardonnay</i><br><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> | 2009 | £19.00 |
| 80. | BILLI BILLI SHIRAZ <i>Mount Langi Ghiran</i><br><i>Grape: Shiraz</i><br><i>Region: Victoria, South Australia</i> | <i>Medium bodied, with soft blueberry fruit, spices and subtle oak, well integrated tannin and a dry finish.</i>             | 2007 | £19.00 |

## NEW ZEALAND

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|-----|---|---|------|--------|
| 81. | SAUVIGNON BLANC <i>Mansion House Bay</i><br><i>Grape: Sauvignon Blanc</i><br><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> | 2010 | £23.00 |
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## CHILE

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|-----|--|---|------|--------|
| 82. | CABERNET SAUVIGNON RESERVA <i>De Gras</i><br><i>Grape: Cabernet Sauvignon</i><br><i>Region: Colchagua Valley</i> | <i>Full bodied, with a fine structure of ripe tannin and complex, concentrated fruit.</i> | 2009 | £22.00 |
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## GERMANY

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|-----|---|--|------|--------|
| 83. | PIESPORTER MICHELSBERG <i>Zimmerman</i><br><i>Grape: Riesling</i><br><i>Region: Mosel</i> | <i>Easy drinking medium white with a floral bouquet and intense flavour.</i> | 2009 | £17.00 |
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## HOUSE WINES

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|-----|--------------------------------------|--|--|--------|
| 84. | WHITE <i>Light, fresh and fruity</i> |  |  | £14.00 |
| 85. | RED <i>Soft, fruity and fragrant</i> |  |  | £14.00 |

## BAR LIST

ARERITIFS	<i>from</i>	£3.50
SHERRIES	<i>from</i>	£3.50
SPIRITS	<i>from</i>	£3.50
BRANDY	<i>from</i>	£4.00
COGNACS	<i>from</i>	£4.50
ARMAGNAC	<i>from</i>	£4.50
PORT	<i>from</i>	£3.50
VINTAGE PORT	<i>from</i>	£5.50
LIQUEURS	<i>from</i>	£4.00
SOFT DRINKS, FRUIT JUICES	<i>from</i>	£2.00
BEERS	<i>from</i>	£3.50
MINERAL WATER	<i>from</i>	£4.00

*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.*