

The Wine List

Red Wines

Merlot, Casa Rivas, Maipo Valley [Chile] £10.00

Lively purple-red, bright and vivacious with soft, ripe plum and summer fruit flavours.

Château du Grand Moulas, Côtes-du-Rhône Villages [France] £14.00

Concentration of fine Grenache and Syrah, from a high, stoney vineyard, mouth filling.

Valpolicella Classico Superiore, "Rafael", Tommasi [Italy] £15.00

Classic, characterful Valpolicella, Cherries, a touch of raisins, appetizing and delicious.

Rioja Blanco, Bagordi [Spain] – ORGANIC £16.00

Fresh, dry, slightly earthy – with a hint of pears, oaked and the better for it.

Cabernet Sauvignon Reserva, Casa Rivas, Maipo Valley [Chile] £17.50

Powerful black fruit flavours, rich and concentrated with a solid structure.

Pinotage, Seidelberg Estate, Paarl [South Africa] £18.00

Generous ripe fruit with a classic bitter edge of Pinotage.

Marqués de Vargas, Rioja Reserva [Spain] £27.50

Cedar, cinnamon, cranberries and game – classic old-fashioned Rioja of real quality.

Château Teyssier, St Emilion Grand Cru [France] £29.00

Round and ripe, with plummy Merlot fruit, creamy oak and elegant complexity.

Chassagne Montrachet Rouge, Domaine Henri Germain [France] £34.00

Aromas of raspberries & redcurrants, with cherrystone leanness of flavour, appetizing.

Barolo "Meriame", Paolo Manzone [Italy] £46.00

Secretive intensity of flavours that need time to evolve, with rich generosity of fruit flavours underlying the structure.

Château Langoa Barton, St Julien, 2me cru classé [France] £49.50

Classic aromas of grant Bordeaux – creamy oak, Cabernet and a hint of leather.

White Wines

Colombard, Vin de Pays Côtes de Gascogne [France] £10.00 Made from the classic grape variety of Armagnac in south-west France, this is exceptionally crisp and flavoursome, a well-established favourite.

Muscadet de Sèvre et Maine, Cuvée Prestige, Domaine Saupin [France] £11.50 Refreshing, crisply dry and gently fruity white from the Loire valley, matured on its sediment [sur lie] for extra rich flavour.

Sauvignon, Forrest Estate, Marlborough [New Zealand] £15.00

Bursting with aromas of tropical fruits, vibrant acidity and irresistible appeal, classic New Zealand Sauvignon.

Pouilly Fumé "Fine Caillottes", J.Pabiot [France] £19.00

Classic Loire white, stylish and complex with a citrus fruitiness, great with seafood.

Montara Estate, Chardonnay, Grampians [Australia] £21.00

Bull bodied but elegant with hints of ripe melons and spice.

Chablis 1er cru "Montmains", J M Brocard [France] £25.00

A fine Premier Cru Chablis, combining appetizing elegance and depth of flavour.

2000 Châteauneuf-du-Pape Blanc, Domaine du Vieux Télégraphe [France] £32.50 Lime blossom, greengages, a hint of angelica, the perfect wine for pike or monkfish.

Meursault, Domaine Henri Germain [France] £38.00

Elegant and understated but subtle richness, lovely wine from one of our favourite producers.

Puligny Montrachet, Etienne Sauzet [France] 1999 £49.50

White peaches, melon, minerally structure, a touch of creamy oak, from a great producer.

Champagne

Nicolas Feuillatte, Champagne Fruit [France] £30.00

Fine blend of Chardonnay, Pinot Noir & Pinot Meunier, with hints of apples and pears.

Dessert

Château des Tours, Ste-Croix-du-Mont [France] £10.00 per half bottle. Classic dessert wine, honey-sweet and gently nutty, from the neighbouring district to Sauternes. Port

Quinta do Crasto, Late Bottled Vintage [Portugal] £20.00 Deliciously intense, full flavoured and long, powerful and peppery, with ripe flavours of raisins and dried figs.

Quinta do Crasto, Vintage [Portugal] £50.00 Luscious flavours of conserved black fruits, coating tannic substance, classic vintage port.