

Wine Menu

CHAMPAGNE & SPARKLING

Anna de Codornui Chardonnay Brut Reserva Cava – Spain £16.00

Made using a superior selection of Chardonnay grapes from Codorníu's own vineyards and matured for at least 18 months in bottle before release. Superbly balanced and with a delicious biscuity flavour which comes from the extended bottle ageing.

Berri Estate Cuvee Brut – Australia £14.50

A soft, fruity “Aussie” sparkler with lively effervescence. Stainless steel fermented to retain maximum freshness. Easy drinking with good fruit and a long finish.

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Berri Estate Brut Rosé – Australia £15.50

A bright, light crimson sparkling wine brimming with summer fruit flavours. Made in an easy drinking style suitable for all occasions.

Duval-Leroy Fleur de Champagne Brut NV £30.00

A fresh, modern style Champagne made using 75% Pinot Noir and 25% Chardonnay, drawn mainly from 20 ‘crus’ in the Montagne de Reims and the Côte des Blancs. Matured for 3 years in bottle before release.

Taittinger Brut Réserve NV £38.00

Taittinger has long been famous for the lightness and elegance of its Champagnes, attributable, in part, to the high percentage of Chardonnay in the blend. The Brut Reserve displays these characteristics to perfection.

Dom Perignon £95.00

A fitting tribute to the genius of the Hautvillers monk who ‘invented’ Champagne. A superb blend, using roughly equal proportions of Pinot Noir and Chardonnay and made by a modern-day genius, Richard Geoffroy, Moët & Chandon's Chief Winemaker.

Duval-Leroy Rosé de Saignée Fleur de Champagne Brut NV £35.00

Made entirely from Pinot Noir grown in the Premier Cru of Vertus. The beautiful salmon pink colour is obtained by the practice of 'Saignée' or 'bleeding'; the juice from the skins with only a short period of contact after crushing, a method only used by a very few Houses today. Matured for 2 years in bottle, the result is a delicate, well rounded Champagne with gorgeous strawberry fruit flavours.

HOUSE SELECTION - CRUSAN VdP

These two wines have been selected for our House Selection as representing great value for money while maintaining a quality rarely found in wines of this price. The wines are all made under the supervision of Xavier Roger, a dynamic young winemaker, who has 'cut his teeth' making wines all over the globe. Wine is very much in Xavier's blood, his father is the celebrated Sancerre producer Max Roger! The wines are all very much in the modern fruit-driven style with no oak contact.

Crusan Colombard-Sauvignon Blanc – Cotes de Gascogne £12.50

These two popular grape varieties are noted for producing wines with strong aromas and good levels of acidity, making for crisp, refreshing wines. This fresh, lively wine is made using grapes grown in the Gers département of south-west France. Fermented at low temperature in stainless steel tanks and bottled young. A dry, fruity wine with refreshing acidity.

Crusan Grenache-Merlot, VdP d'Oc £12.50

A fine example of the marriage of the traditional Grenache with Merlot, a relative newcomer to the region. The grapes are harvested separately and after fermentation in stainless steel tanks the young wines are blended together in equal proportions. A fresh, fruity wine made to be enjoyed at its best while young.

WHITE WINES**Chablis Gloire de Chablis, J. Moreau et Fils – France £23.75**

Bone-dry white burgundy from Chablis's most famous House. Classic Chablis flintiness with no oak ageing. A regular Gold Medal winner at prestigious competitions, confirming the consistently high quality of this wine.

Sancerre Les Collinettes, Joseph Mellot ‐ France £23.00

Stylish and crisp, with the classic blackcurrant leaves and gooseberry character of this superb wine from the Loire Valley.

Casa La Joya Reserve Sauvignon Blanc ‐ Chile £14.00

A powerful style of Sauvignon Blanc, full of ripe tropical and citrus fruit flavours. Greater complexity is given by the blending in of 20% French barrel-fermented wine.

Robert Mondavi Twin Oaks Chardonnay ‐ California £16.50

Fruit for this wine was sourced from California's Central Coast region. The wine shows attractive and elegant citrus fruit aromas with some tropical notes. The palate is filled with bright zesty citrus fruits and acidity with hints of stone and tropical fruit.

Nobilo Southern Rivers Sauvignon Blanc ‐ New Zealand £19.00

A fresh, grassy-gooseberry Sauvignon Blanc from the East Coast region of the North Island. Cool-fermented in stainless steel and bottled early to maintain the freshness and fruit.

Bolla Pinot Grigio delle Venezie ‐ Italy £16.00

This excellent example from the Veneto is cool-fermented in stainless steel and bottled young to preserve the freshness. Dry with ripe peachy fruit flavours and good mouth feel.

Berri Estates Unoaked Chardonnay ‐ Australia £13.00

The grapes for this fresh, lemony Chardonnay are sourced from South-Eastern Australia. Fermented and matured in stainless steel with no oak contact, the aim is to retain the classic Chardonnay varietal fruit with crisp, ripe acidity and good weight.

ROSÈ WINE

Corte Vigna Pinot Grigio Rosè Provincia di Pavia ‐ Italy £13.00

Light, dry, floral and how trendy is pink Pinot Grigio!

Whispering Hills White Zinfandel – California £13.00

A beautiful deep salmon pink coloured wine with loads of fresh summer-fruit flavours and lively acidity. Made in a medium style to appeal to a wide range of tastes.

RED WINE

Macon Rouge, Louis Jadot - France £17.00

The vibrant Gamay grape exudes sumptuous strawberry freshness and a delightfull summer day wistfulness.

Châteauneuf-du-Pape Cuvée Tradition Caves St Pierre £28.00

Rich, southern Rhône red from the area’s most prestigious appellation and presented in the classic embossed bottle.

Casa La Joya Reserve Merlot – Chile £14.00

A superbly rich and concentrated wine. Merlot thrives in the ocean-influenced Colchagua Valley. 30% of the blend is aged in mainly French oak barrels for 6 months.

Don Jacobo Rioja Crianza Tinto, Bodegas Corral – Spain £17.00

A traditional red Rioja very much in Bodegas Corral’s style, matured for a minimum of 19 months in oak followed by a year in bottle before release.

Robert Mondavi Cabernet Sauvignon – California £17.00.

This wine exhibits aromas of dark berry fruit, red currant and oak spice. On the palate, the wine shows vibrant red and dark berry fruit flavours, fine tannins and a well balanced oak finish.

Berri Estates Shiraz – Australia £14.00

This spicy, fruity Shiraz is sourced mainly from Riverland and Sunraysia. The palate shows dark berry fruit flavours and juicy, soft tannins mingled with a light touch of oak on the finish.

Sake

¼ Bottle £5.00 ½ Bottle £7.50 Bottle £15.00