

## Champagne and Sparkling Wine

- W1. Heidsieck & Co. Monopole Brut NV, France. £35.00  
Medium bodied, with apple and lemon fruit flavours and a classically yeasty style.
- W4. Taittinger Brut Réserve NV Champagne, France £55.00  
A citrus-fresh yet delicately honeyed palate, and a beautiful, elegant finish.
- W100. Laurent-Perrier Rosé NV £75.00  
Plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm.
- W.6 Prosecco di ConeglianoValdobbiadene Extra Dry NV, DOCG, Italy £24.00  
This fine fruity prosecco reveals hints of apples and pineapples. Ideal as an aperitif or to accompany light food.

## House Wine

- W42. House White, France 175ml Glass £4.50 / Bottle £16.00  
Light and straightforward, with an up-front nose of citrus fruit, tinged with a subtle leafy character. Crisp and dry on the palate, with plenty of refreshing acidic bite..
- W43 House Red, France 175ml Glass £4.50 / Bottle £16.00  
Supple and inviting, this wine blends the soft and jammy raspberry fruit of ripe Grenache with the firming influences of Carignan's blackberry flavours and robust tannin.

## White Wine

### *France*

- W7. Saint Desir Sauvignon Blanc, Southern France £19.00  
Aromas of tropical fruit flavours and peach on the nose, with a zesty, refreshing acidity in the mouth.
- W11. Chablis, Vocoiret, Burgundy £29.00  
Steely and minerally aromas with citrus fruits, limestone, slate and a crisp, fresh and vibrant palate of stony fruits, limestone, grapefruit and lemons, finishing on a racy and uplifting citrus kick.
- W101. Pouilly-Fumé 'Les Griottes', Jean-Pierre Bailly, Loire £32.00  
Rich and smoky on the nose, with subtle limes, white florals and honeysuckle atop a palate of fresh, clean and vibrant acidity, citrus fruit flint, minerality and green peppers. A long and layered finish.

### *Italy and Spain*

- W13. Le Colline di San Giorgio Pinot Grigio, Italy 175ml Glass £4.90 / Bottle £19.00  
A vibrant Pinot Grigio that offers much more character and class than some. Showing citrus fruit flavours and subtle floral aromas. Good acidity helps create a clean, refreshing wine.
- W14. El CanteAlbariño, RíasBaixas, Spain £23.00  
A light, fresh and youthful wine, with a zesty and well defined citrus backbone, overlaid with subtle hints of stone fruits and nectar. Crisp and refreshing, yet rounded and enduring on the finish.

### *New Zealand and Australia*

- W15. Five Foot Track Chardonnay, South Eastern Australia £19.00  
Pale straw yellow with youthful green hues. A nose of citrus fruits and ripe apples, with underlying notes of vanilla. Crisp lemon and lime on the palate, served up with a rounded and buttery feel.
- W16. Fernlands Sauvignon Blanc, Marlborough, New Zealand £23.00  
Very zesty on the palate with lots of lime and a nettlyherbaceousness, this is an aromatic and classic New Zealand Sauvignon Blanc with a refreshing dry finish.
- W102. Fairhall Cliffs Pinot Gris, Marlborough, New Zealand £24.00  
Bursting with aromas of pear, honey, apple, spice and even a hint of cream. Hints of sweetness partner the pure fruit flavours and are complemented by clean acidity, good length and soft texture.

## Rosé

W20. Pinot Grigio Rosé Le Colline di San Giorgio, Italy 175ml Glass £5.50/Bottle £19.00  
Fresh apricot and peach on the nose; soft floral flavours on the palate and a pleasantly smooth finish.

W21. Sancerre Rosé, Jean-Marie Berthier, France £26.50  
Offering up fantastic structure and minerality, the fresh, summer fruit flavours are perfectly balanced.

## Red Wine

### *France*

W27. Côtes-du-Rhône Belleruche, M. Chapoutier, France £23.90  
A superb wine with rich aromas of dark fruit, earthy minerals and spice. Soft and round on the palate with smooth tannins, rich blackberry and cherry fruit, hints of liquorice and a substantial finish.

W28. Pinot Noir Valmoissine Louis Latour, Vin de Pays des Coteaux du Verdon £24.90  
Candied cherry fruits with a spicy perfume on the nose, a velvety textured palate brimming with ripe cherry and strawberry fruits laced with vanilla, leading to a rounded finish.

W103. Château Grand PeyLescours, St-Emilion Grand Cru £29.00  
A rounded and classy Merlot-dominated blend, offering a soft, plump-feeling palate of ripe bramble and plum, with mature prune notes and hints of earth and pine forest on the nose.

W104. Château Coufran, Haut-Médoc Cru Bourgeois Supérieur £32.00  
This wine has a soft, fleshy and ample feel, combining soft bramble and ripe plum flavours with smooth tannins. Subtle cedar and leaf aromas complete the picture.

### *Italy and Spain*

W29. Casale Di Valle Chianti, Italy £18.00  
Bright ruby red in colour, with density and persistent legs. Aromas of cherry and fresh red fruits mingle with spicy pepper notes. Lively and supple on the palate, with fine, rounded tannins.

W30. San Millan Rioja, Crianza, Spain £19.00  
Red cherry colour of medium intensity with violet hues. Direct and fresh nose. Aromas of ripe red fruits with a subtle floral bouquet and notes of cinnamon and clove. In mouth soft but with body and structure

### *South America and Australia*

W31. Vina Carrasco Merlot, Central Valley, Chile £17.00  
Aromas of ripe plums and strawberries, with faint notes of tomato leaf and sage. The palate has a thick and jammy feel, with soft, mature tannins and a rounded, easy style.

W32. Aires Andinos Malbec, Mendoza, Argentina £18.00  
Deep ruby coloured with smoky black fruits of cassis, blackberry and spice. The concentration of the wine performs well above its price point with soft tannins and a long finish.

W105. Wirra Wirra 'The Good Catch' Shiraz, Australia £23.00  
A brilliant crimson with a purple edge, this is a youthful and vibrant wine offering raspberry, cherry and blackberry fruit, lifted by hints of violet and spicy oak notes.

## Aperitifs

W44. Capri	£3.00
W.45. Cinzano	£3.00
W46 Dubonnet	£3.00
W47. Martini Dry	£3.00
W48. Martini Rosso	£3.00
W49. Pernod	£3.00
W50. Pimms	£3.00

## Liqueurs

W51. Amaretto	£3.50
W52. Archers	£3.50
W53. Baileys	£3.50
W54. Cointreau	£3.50
W55. Drambuie	£3.50
W56. Malibu	£3.50
W57. Sambuca	£3.50
W58. Tia Maria	£3.50
W59. Southern Comfort	£3.50

## Cognac & Armagnac

W60. Courvoisier	£4.50
W61. Remy Martin VSOP	£5.50
W62. Cordon Bleu	£6.90
W63. Armagnac	£4.90
W64. Hennessy XO	£9.50
W65 Remy Martin XO	£9.50

## Spirits

W66. Beefeaters	£3.50
W67. Gordons	£3.50
W68. Bacardi	£3.50
W69. Captin Morgan	£3.50
W70. Smirnoff Vodka	£3.50
W71. Bells	£3.50
W72. Canadian Club	£3.50
W73. Jameson	£3.50
W74 Jack Daniels	£3.50
W75. Jim Beam	£3.50
W76. Johnnie Walker Black Label	£3.50
W77. ChivasRagal	£3.50

Above served as 25ml or multiples thereof

W78. Amontillado	£3.50
W79. Bristol Cream	£3.50
W80. Tio Pepe	£3.50
W81 Port (Cockburns)	£3.50

Above served as 50ml or multiples thereof

## Rice Wine

W86. Sake 750ml	£19.50
W87. Sake 375ml	£11.80
W88. Shao Shing	£18.50

## Beer

W91. Tsing Tao 330ml	bottle £3.50
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## Soft Drinks

W82. Coke/ Diet Coke/ Lemonade/ Tango	Glass £1.60
W83 Sparkling/Still Water	Glass £1.60
	Bottle £3.50

## Juices

W84. Juices	Glass £1.90
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## Fresh Juices

W85. Orange/ Melon / Watermelon	Glass £3.80
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