**Red**

**RAMA TINTO** TEMPRANILLO 12.5%
Spain, Utiel Requena
Mixture of red & black fruits, medium-bodied & sweet toasty flavours
Pair with hard cheese or grilled meats
**Bottle:** £16.80 (ex VAT £14.00)

**SUNNYCLIFF ESTATE** CABERNET SAUVIGNON 13.5%
Australia, Victoria
Notes of dark forest berries with hints of vanilla & spice
Combine with ribs or chicken wings
**Bottle:** £24.00 (ex VAT £20.00)

**EL TESORO** MALBEC 14%
Argentina, Mendoza
Dark crimson red aromas, ripe black fruit and tobacco spice
Delicious with roasted pork or steak
**Bottle:** £24.00 (ex VAT £20.00)

**THE STUMP JUMP** SHIRAZ 14.3%
Australia, Southern Australia
Notes of ripe cherry & blackberries, full-bodied with a mineral-graphite edge
Match with lamb or full-flavoured game dishes
**Bottle:** £24.00 (ex VAT £20.00)

**SIERRA CANTABRIA** RIOJA CRIANZA 14%
Spain, Rioja
Hints of ripe cherry & red fruit with layers of spice, oak & smoke
Perfectly balanced with beef, cured pork or grilled vegetables
**Bottle:** £33.60 (ex VAT £28.00)
PRIMERA LUZ MERLOT 12.5%
Chile, Central Valley
Fresh, light fruit, with hints of raspberry & strawberry notes
Pair with lamb chops, kebabs or duck
Bottle: £18.00 (ex VAT £15.00)

770 MILES ZINFANDEL 13%
United States, California
Flavours of red berries, medium-bodied with hints of blackberries
Perfect with all strong meat based dishes
Bottle: £21.60 (ex VAT £18.00)

DE GRAS RESERVA CARMENERE 13.5%
Chile, Colchagua Valley
Notes of deep & oaky spices with juicy back fruits hints
Combine with pork or lamb chops
Bottle: £21.60 (ex VAT £18.00)

LOUIS TETE BROUILLY 13%
France, Beaujolais
Deep ruby red colours, light-bodied with fresh red fruit flavours
Delicious with red fruit soup, vegetable terrine or quails or veal fillet
Bottle: £36.00 (ex VAT £30.00)

CECCHI GLI SCUDI CHIANTI 13%
Italy, Chianti
Ruby red colours, intensely aromatic with notes of violets
Perfectly suited to salamis, hams and roasts
Bottle: £25.20 (ex VAT £21.00)
**LES VERSANT** PINOT NOIR 12.5%
France, Vin De Pays d'Oc
Rich black fruit flavour with a smidgen of oak hints
Pair with wild game or duck
**Bottle:** £25.20 (ex VAT £21.00)

**DOMAINE DE LA JANNASSE** CÔTES DU RHÔNE 13.5%
France, Côte du Rhône
The nose offers jammy black fruit intermixed with a delicious spiciness
Pair with beef tenderloin, venison steaks and red-wine sauce dishes
**Bottle:** £33.60 (ex VAT £28.00)
**White**

**CANAPI GRILLO** 13.5%
*Italy, Sicily*
Light, crisp & fruity
Pair with seafood or soft cheeses
**Bottle:** £16.80 (ex VAT £14.00)

**PAPARUDA PINOT GRIGIO** 12.5%
*Romania, Timsoara*
Light, floral, fresh & fruity
Match with seafood, chicken or light sauce pasta
**Bottle:** £20.40 (ex VAT £17.00)

**DON DAVID TORRONTES** 14%
*Argentina, Salta*
Delicate aromas of roses & orange, strong hints of fresh tropical fruit with refreshing acidity
Pair with spicy food or seafood
**Bottle:** £27.60 (ex VAT £23.00)

**KEN FORRESTER CHENIN BLANC RESERVE** 13.5%
*Southern Africa, Western Cape*
Bursts of dried apricot, pineapple flavours with hints of vanilla & honey
Embrace with rich sauce based meals
**Bottle:** £28.80 (ex VAT £24.00)

**THE DRY DAM RIESLING** 10.3%
*Australia, Southern Australia*
Notes of jasmine & orange blossom combined with lemon & lime characters
Delicious with cold meats & salads
**Bottle:** £33.60 (ex VAT £28.00)
**MADFISH UNWOODED CHARDONNAY** 13%
*Australia, Western Australia*
Flavours of ripe white peach & melon with refreshing acidity
Match with creamy seafood or BBQ chicken
**Bottle:** £26.40 (ex VAT £22.00)

**DOMAINE PAQUET MACON FUISEE** 13%
*France, Burgundy*
White Burgundy with ripe green apple notes & hint of spices
Combine with creamy chicken or sautéed vegetables
**Bottle:** £36.00 (ex VAT £30.00)

**DOMAINE DE LA TONNERLLEIE SANCERRE** 13%
*France, Loire*
Appetising flavours of ripe gooseberries & blackcurrants
Perfect with green salad, white fish, oysters or smoked salmon
**Bottle:** £36.00 (ex VAT £30.00)

**ROQUEMOLIERE PICPOUL DE PINET RESERVE** 12.5%
*France, Languedoc*
Crisp, light & aromatic with remarkable freshness
Ideal as an aperitif or with seafood
**Bottle:** £25.20 (ex VAT £21.00)

**YEALANDS ESTATE SAUVIGNON BLANC** 13%
*New Zealand, Marlborough*
Bursts of passionfruit & blackcurrant leaf with underlying tones of west stone & thyme
Pair with goats cheese, poultry or seafood
**Bottle:** £26.40 (ex VAT £22.00)
HATTINGLEY VALLEY CLASSIC RESERVE 12%
England, Hampshire
Tastes of vibrant green fruit and a characteristic toasty flavour
This is the perfect aperitif or celebration drink or enjoyed with any canapé
Bottle: £45.60 (ex VAT £38.00)

FONTANAFREDDA ASTI 7%
Italy, Piemonte
A very sweet floral aromatic sparkling wine
A perfect match for many sweets, especially fine, delicately-flavoured desserts.
Bottle: £25.20 (ex VAT £21.00)

QUADRI PROSECCO 11%
Italy, Veneto
Off dry with lovely citrus and stone fruit aromas
Ideal as an aperitif or pair with salty salads, light pastas with vegetables
Bottle: £21.60 (ex VAT £18.00)

DIVINA CAVA 11.5%
Spain, Cava
Dry fresh and intense, this Cava has beautiful notes of green apple and honey
Delicious accompaniment with seafood
Bottle: £19.20 (ex VAT £16.00)

JACQUART BRUT MOSAÏQUE 12.5%
France, Champagne
Dry, light, golden yellow colour with fine, long-lasting bubbles
Matched with red mullet or exotic fruit
Bottle: £54.00 (ex VAT £45.00)
BOLLINGER SPECIAL CUVEE NV 12%
France, Champagne
Full flavoured, fruity and aromatic
Pair with seafood dishes like lobster or an excellent aperitif
Bottle: £72.00 (ex VAT £60.00)
KEN FORRESTER PETIT ROSÉ 13.5%
*South Africa, Western Cape*
Dry with aromas of freshly picked strawberries, rose petal and cherry flavours
Perfect with cold meats, salmon and salad
**Bottle:** £24.00 (ex VAT £20.00)

COMTE DE PROVENCE ROSÉ 12.5%
*France, Provence*
Off dry with a light, bright nose of wild strawberries
Match with crab, asparagus, tomato timbale
**Bottle:** £24.00 (ex VAT £20.00)

WEST COAST SWING WHITE ZINFANDEL 10.5%
*United States, California*
Medium sweet wine with full of ripe fruit aromas such as peaches, mango and melon
Pair with spicy, hot food and as a dessert wine
**Bottle:** £19.20 (ex VAT £16.00)

THE NOBLE WRINKLED RIESLING 9.5%
*Australia, Southern Australia*
A very sweet wine the nose is lifted with an abundance of honey and citrus notes
Pair with strong cheese and desserts
**Half Bottle:** £30.00 (ex VAT £25.00)

MANZILLA SOLEAR BARBADILLO 15%
*Spain, Jerez Superior, Andalucia*
Light and dry
Combine with king prawns cured ham
**Half Bottle:** £16.80 (ex VAT £14.00)
**NIEPOORT TAWNY DEE 20%**

*Portugal, Douro*

Oaked and rich

Embrace with sweet desserts, nut based, fruit based, burnt sugar, some cheese

*Half Bottle: £21.60 (ex VAT £18.00)*

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**NIEPOORT RUBY DUM 20%**

*Portugal, Douro*

Fruity

Match with soft cheeses, chocolate desserts

*Half Bottle: £21.60 (ex VAT £18.00)*

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**NIEPOORT LATE BOTTLE VINTAGE 20%**

*Portugal, Douro*

Complex and rich

Delicious with chocolate dessert, spicy dishes with red meat

*Half Bottle: £30.00 (ex VAT £25.00)*