

# Wine List 2023/24

All prices are subject to VAT at the current rate.



## White Wine

### The Guru Chenin Blanc, South Africa, 13.5%

This South African chenin blanc from the Western Cape region is a refreshing, fragrant summer wine with notes of lychee and kiwi. It has a good balance of fruit and acidity on the mid-palate followed by a clean finish. This chenin blanc goes well with shellfish, spicy food, lean fish and mild and soft cheeses . Contains sulphites (Vegan)

£16.95

### Apaltagua Reserva Chardonnay 2018, Casablanca Valley, Chile, 13.5%

From the cooler Casablanca valley, this Apaltagua Reserva Chardonnay is a ripe, yet fresh and unoaked style. Apple and pear flavours, with subtle hints of passionfruit and pineapple, are round and mouth filling with a good freshness. Try this chardonnay with pork, rich fish dishes or poultry.

£18.50

### Misty Cove Sauvignon Blanc 2019, Marlborough, New Zealand, 13.5%

From the Misty Cove Estate, Sauvignon Blanc has an enticing nose displaying aromas of grapefruit, blackcurrant leaf, kiwi fruit, elderflower and lime zest that follow onto the palate joined by a racy acidity and a razor sharp mineral finish. This goes very well with shellfish. A lovely dry and fairly light Sauvignon Blanc. (Vegan)

£22.00

### Viognier, Domaine Durban 2018, Vaucluse, France, Rhône Valley, 13%

This viognier is smooth, rounded and full of floral, aromatic fruit flavours. With lovely tropical fruit aromas and a luscious palate of white stone fruit precede an elegant, dry finish. This Vaucluse Viognier is an obvious match for canapés and freshwater fish dishes. Also try with spicy food.

£26.00

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## Red Wine

### Echenor Malbec, Mendoza, Argentina, 14%

This Argentinian Malbec is from the Mendoza region. It is a bold and dry red wine with many notes of blackberry and dark fruits, along with spicy notes and with oak and vanilla on the finish. This is a versatile red wine, easily drunk on its own but it also goes very well with a BBQ, beef, lamb, poultry and cheese. Contains sulphites

£16.95

### Apaltagua Reserva Carménère 2016, Colchagua, Chile, 14%

This Apaltagua Reserva Carménère is an intense wine, wild purple in colour. From start to finish, the touches of tobacco and red and black cherries intermingle, producing a great potency in the mouth. It possesses a generous body with smooth and welcoming tannins. The wine is well rounded with a juicy and lingering finish.

Try this Carménère with venison or beef.

£18.50

### Fleurie - Domaine Bouronière 2018, Beaujolais, Gamay, France, 12.5%

Light, juicy and packed with red fruit flavours of strawberry and cherry - classic Beaujolais. Like all red Beaujolais, Fleurie is made from the Gamay grape at its best grown on granite. In its youth it has attractive raspberry, violet and cherry notes with subtle earthy granitic undertones – but with age it can develop wonderful farmyard notes and layers of complexity, not dissimilar to Pinot Noir. Try this with pork or soft cheeses.

£26.00

### Flores de Callejo, Ribero del Duero 2018, Spain, 14%

Coming from Tempranillo grapes this wine is cherry red in colour. It has intense aromas with hints of wild, spicy red fruits. On the mouth it is intense with tones of cinnamon and a lingering finish. This wine works well with red meats, sausages, game, poultry and mature cheeses.

£26.00

## Rosé

### Villa Elsa Pinot Grigio Rosé, Italy, 11.5%

A delicate blush wine with a pleasant and fragrant bouquet.

It is the perfect complement for starters, shellfish and mixed fried fish.

£18.90

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## Sparkling Wine & Champagne

### Prosecco Sant'Orsola Brut, Veneto, Italy, 11%

Produced in the hills between Conegliano and Valdobbiadene in the Veneto region of north-east Italy. Made with Prosecco grapes, delicious, abundant, creamy fizz with delicately flavoured citrus note, including a twist of peel and a dry finish.

This prosecco would accompany spicy nibbles, shellfish or prosciutto ham.

£25.00

### Autréau-Roualet Reserve Brut Champagne NV, France, 12.5%

Made by the Autréau family dating back to the 1960's, this is a blend of 33% Pinot Noir and 67% Pinot Meunier that has spent 18 months ageing prior to disgorgement. Classically Champagne in style, biscuity on the nose following on to a fine palate with stone fruit notes and a lingering brioche finish. A really lovely house Champagne.

£40.00

## Dessert Wine

### Red Muscadel Rietvallei 2017, Robertson, South Africa, 16%

This red dessert wine from Robertson, in the western cape of South Africa is a lush and very well balanced sweet fortified wine from the muscat grape. It has an intense raisiny sweetness and a rich flavour that lingers on the palate. A versatile dessert wine that would go very well with fruit based desserts as well as noble cheeses and rich chocolate!

£26.00

### Château Pontac Loupiac 2015, France, 13%

Château Pontac has great finesse in the mouth, well concentrated, lively and a fresh smooth creaminess. A nice nose of honey and a trail of yellow peach. With a fruity, soft palate, and the body slightly sweet and fruity, with notes of flowers and pollen. Perfect as an aperitif with some savoury biscuits, it will also accompany poultry, white meats, cheeses and fruit based desserts. 95% Semillon and 5% Sauvignon.

£29.00