

## WINE LIST

### Champagne & Sparkling Wine

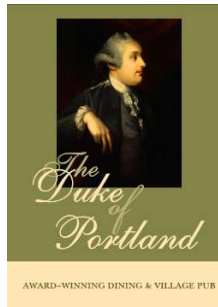
	Bottle			Bottle
1 <b>Cava Ondarre Brut</b> <i>Soft, fresh and attractive, elegant and well balanced</i>	<b>£18.95</b>	3 <b>Veuve Clicquot Yellow Label Brut N.V.</b> <i>One of the surest things in Champagne, rich &amp; full bodied</i>		<b>£49.00</b>
2 <b>Canard Duchene Brut</b> <i>Exceptional value champagne from Epernay</i>	<b>£34.95</b>	4 <b>Laurent Perrier Rose N.V.</b> <i>The brand leader from a most reliable Champagne House</i>		<b>£69.95</b>

### White Wine (by the Glass)

175ml 250ml Bottle

5 <b>Carta Vieja Sauvignon Blanc</b> <i>Light, dry and loads of taste</i>	<b>£3.95</b>	<b>£4.95</b>	<b>£13.95</b>		11 <b>Robert Mondavi Woodbridge Chardonnay</b> – from one of the forefathers of American winemaking – toasty oak, vanilla & glazed pineapple	<b>£16.95</b>
6 <b>Carta Vieja Chardonnay, Chile</b> <i>Crisp and lemony with no oak aging</i>	<b>£3.95</b>	<b>£4.95</b>	<b>£13.95</b>		12 <b>Franschehoek Chenin Blanc,</b> <i>From South Africa's Wine Heartland – Dry, crisp with a lovely flinty edge – a steal!</i>	<b>£18.95</b>
7 <b>Pinot Grigio Garganega –Canaletto</b> <i>Dry, full, floral style with racy balanced fruit</i>	<b>£4.15</b>	<b>£5.45</b>	<b>£15.95</b>		13 <b>Macon Lugny A.C. Louis Chavy, France</b> <i>Delightful floral, fruity aroma, fresh lemony palate</i>	<b>£18.95</b>
8 <b>Muscadet de Ferves et Maime</b> <i>Guy Saget produces this vastly overlooked Loire classic – dry, yet full of taste</i>	<b>£15.95</b>				14 <b>Nobilio White Cloud, New Zealand</b> <i>Crisp, fresh New World – excellent value</i>	<b>£16.95</b>
9 <b>Nobilo Orca Bay Sauvignon Blanc New Zealand.</b> <i>Bursting with flavours of passionfruit and melon, underscored by tangy citrus characters.</i>	<b>£16.50</b>				15 <b>Sancerre A.C. Selection Premiere, Guy Saget, France</b> <i>Stylish, crisp, classic blackcurrant &amp; gooseberry</i>	<b>£29.25</b>
10 <b>Vouvray AC Guy Saget 2005</b> <i>Medium – peaches &amp; cream</i>	<b>£14.95</b>				16 <b>Chablis 1er A.C. Louis Chavy</b> <i>Rich &amp; powerful with a honeyed finish</i>	<b>£36.50</b>
					17 <b>Meursault Chartrau &amp; Trebuchet Burgundy, France 2000</b> <i>Quite simply as good as it gets!</i>	<b>£56.00</b>

*Please see overleaf for more wines*



## WINE LIST

### Red Wine (by the Glass)

	175ml	250ml	Bottle		Bottle
18 <b>Carte Vieja Merlot</b> <i>Chile. Medium-bodied wine with soft, sweet tannins, intense varietal fruit character and amazing depth</i>	<b>£3.95</b>	<b>£4.95</b>	<b>£13.95</b>	24 <b>Tyrell's Old Winery Pinot Noir, Australia</b> <i>Cherry, raspberry &amp; spice – real class!</i>	<b>£17.95</b>
19 <b>Ondarra Tinto Rioja 2005</b> <i>Soft tannins, little oak</i>	<b>£3.95</b>	<b>£5.50</b>	<b>£15.25</b>	25 <b>Fleurie A.C. La Cerisaie - Mommessin</b> <i>"Queen of Beaujolais", exceptional fruit and delicacy, 2004</i>	<b>£21.95</b>
20 <b>Dalwood Shiraz/ Cabernet</b> <i>Palate of pepper, spice, raspberry with rich tannins</i>	<b>£3.95</b>	<b>£4.75</b>	<b>£13.95</b>	26 <b>Faustino Reserva Rioja</b> <i>Classic Tempranillo, smooth oak – a great example of Spanish smoothness</i>	<b>£25.95</b>
21 <b>Beaujolais A.C. Les Petits Fruits, France 2004</b> <i>Rich, velvety tannins</i>			<b>£15.95</b>	27 <b>Chianti Classico DCG, Villa Cafaggio, Italy 2003</b> <i>Typical ripe cherry fruit, soft easy tannins</i>	<b>£24.95</b>
22 <b>Claret Dulong, France 2004</b> <i>Good value, soft, easy drinking claret</i>			<b>£15.95</b>	28 <b>Chateauneuf Du Pape A.C. Les Epices, Mommessin</b> <i>Typical Southern Rhone</i> <i>Dark, strong, rich &amp; smooth – classic Rhone, full of spice &amp; mystery</i>	<b>£33.95</b>
23 <b>Macon Rouge A.C., Louis Chavy</b> <i>A real find! Light yet full of taste – a Frenchie to warm to!</i>			<b>£15.95</b>	29 <b>Brunello di Montalcino</b> <b>Tenuta Silvano Nardi, Tuscany, Italy 2000</b> <i>A real big hitter! Pure goodness</i>	<b>£69.95</b>

### Rosé Wine (by the Glass)

	175ml	250ml	Bottle
<b>Domaine Pique Roque</b> <b>Rose Vin de Pays des Maures 2007</b> <i>An absolute gem from the South of France! All you would expect – tasty, stylish and dry – strawberries, cream and a sun-drenched terrace, just heaven!</i>	<b>£4.75</b>	<b>£5.95</b>	<b>£17.95</b>

### Dessert Wine

Please ask your waiter for our latest choice