

## With Bubbles

### **Laurent Perrier, Brut Rose, NV (France)**

*This iconic champagne is the undisputed leader in the rosé Champagne category. This champagne is famous for its highly expressive bouquet, which stems from the very careful preservation of the grape's natural fresh red fruit aromas. Supply of this champagne is still limited in order to ensure the high quality is maintained.*

Enjoy with – seafood, light game

Taste guide – 2    Bin No. – 04    ABV – 12.0%    £79.95

### **Veuve Clicquot, NV (France)**

*Aged on its lees for almost double the required time for a non-vintage Champagne, Veuve Clicquot has a wonderful balance of power and richness, yet with a dry, crisp and elegant finish. Also available in a half bottle (£39.95).*

Enjoy with – salmon, seafood and duck

Taste guide – 2    Bin No. – 05 / 30    ABV – 12.0%    £69.95

### **Perrier-Jouet, Grand Brut, NV (France)**

*Classic fresh citrus notes with an elegant finish and an aroma of freshly baked bread on the nose.*

Enjoy with – smoked Salmon (or any cured meat)

Taste guide – 1    Bin No. – 06    ABV – 12.0%    £49.95

### **Mionetto, Prosecco (Italy)**

*The bouquet is redolent of Golden Delicious apple, while the palate is appealingly marked by aromatic notes of honey, black liquorice, and acacia blossom. Also available in a 20cl bottle.*

Enjoy with – very versatile, pairs with salads and grilled fish

Taste guide – 3    Bin No. – 07 / 31    ABV – 11.0%    £27.95 / £7.95

## Whites

### **Le Bel Olivier, Colombard-Sauvignon Blanc, IGP, Cotes de Gascogne – 2020 (France)**

*Modern, fruit driven wine produced from a blend of Colombard and Sauvignon Blanc. It is light, crisp and delicate offering good value for money.*

Enjoy with – light fish dishes, salads

Taste guide – 1    Bin No. – 01    ABV – 11.5%    £15.95

### **Dusty Road, Chardonnay – 2017 (South Africa)**

*This unwooded dry white has mouth-watering tropical fruit characters with a lasting finish on the palate.*

Enjoy with – any light fish or chicken dishes

Taste guide – 2    Bin No. – 08    ABV – 13.0%    £18.95

### **Botter, Pinot Grigio, IGT, Veneto – 2020 (Italy)**

*An intense straw colour with an ample, lasting fruity bouquet. The palate is dry, soft and well balanced.*

Enjoy with – any kind of poultry or river fish (i.e. salmon)

Taste guide – 2    Bin No. – 09    ABV – 12.0%    £19.95

### **Beronia, Rioja, Blanco – 2018 (Spain)**

*Made from 100% Viura with no oak contact. This delicate wine has aromas of peach and lily petals.*

Enjoy with – risotto or paella, cold meat dishes

Taste guide – 2    Bin No. – 10    ABV – 12.5%    £21.95

### **Muscadet Sevre et Maine sur Lie, Les Roches Noir, Marcel Martin - 2020 (Loire)**

*Pale gold in colour. Fresh on the attack with a touch of carbon dioxide due to the aging on the lees. Round and well-balanced on the palate, bringing out minty and floral notes again on the finish.*

Enjoy with – shellfish, seafood & poultry

Taste guide – 1    Bin No. – 11    ABV – 12.0%    £24.95

### **Namorio, Albarino – 2016/17 (Spain)**

*From the extreme North West region of Spain, this dry, very crisp white wine is unique and a great partner with seafood.*

Enjoy with – seafood, particularly shellfish

Taste guide – 1    Bin No. – 12    ABV – 13.0%    £29.95

### **Réserve de Montaigne, J. Moreau et Fils, Chablis – 2015 (France)**

*The vines grow on gentle slopes along the perimeter of the Chablis Grand Cru and Premier Cru appellations.*

*Pale gold in colour with slight green tinges and a fruity nose with butter and hazelnut aromas.*

Enjoy with – poultry (roasted or grilled) & any kind of fish

Taste guide – 1    Bin No. – 13    ABV – 12.5%    £39.95

### **Jean Marechal, Chavignol, Sancerre – 2014 (France)**

*From vineyards on the prime side of the hill opposite the village of Chavignol, vinified under the watchful eye of Arnaud Bourgeois, this is quintessential Sancerre.*

Enjoy with – goats cheese, smoked fish, grilled white fish

Taste guide – 1    Bin No. – 14    ABV – 13.0%    £44.95

## Rosé

### Botter, Pinot Grigio Rosato, IGT, Veneto – 2020 (Italy)

*Light rosé colour, the elegant bouquet has intense notes of acacia flowers. Dry, soft and well-balanced on the palate, round & full bodied.*

Enjoy with – nibbles, salads, risotto or as an aperitif Taste guide – 2 Bin No. – 28 ABV – 12.0% £19.95

## Reds

### Le Bel Olivier, Grenache-Merlot, IGP, Pays d'Oc – 2019 (France)

*A juicy, easy drinking red with soft tannins and good fruit content.*

Enjoy with – roast white meat, red meat or mildly spiced dishes Taste guide – b Bin No. – 02 ABV – 13.0% £15.95

### Montanes Malbec, Mendoza – 2019 (Argentina)

*A nose of spicy mocha underlines the open fruitiness of the Malbec grape. The taste is rich & vibrant with dark, red fruits.*

Enjoy with – any red meat or rustic stew Taste guide - d Bin No. – 15 ABV – 13.5% £17.95

### Moreau, Espirit de Montaigu, Pinot Noir – 2017 (France)

*Darker and more broody in style to Burgundy, this Pinot Noir is bursting with cherries, vanilla balanced with soft, juicy tannins.*

Enjoy with - poultry, game and rich fish i.e. salmon Taste guide – b Bin No. – 16 ABV – 12.5% £19.95

### Marley Farm Cabernet Sauvignon – 2019 (New Zealand)

*Dark red in colour, with a very complex nose with hints of blackberries and ripe cherries. A long and lingering finish with wonderful soft grain tannins.*

Enjoy with – red game meat such as venison or duck Taste guide – d Bin No. – 17 ABV – 14.0% £21.95

### Beronia, Rioja Reserva – 2016 (Spain)

*A flagship wine from the wine-makers at Beronia. Rich dark cherry and blackcurrant with a warm rounded finish.*

Enjoy with – red meat of any kind but particularly lamb Taste guide – d Bin No. – 18 ABV – 14.0% £22.95

### Pablo, Old Vine Garnacha – 2020 (Spain)

*Lush blackberry & cherry flavours with an underlying spicy pepperiness. The vines used to produce this delicious wine were planted up to 100 years ago in the mountain vineyards of Atea.*

Enjoy with – roasted meats, casseroles & various cheeses Taste guide – d Bin No. – 19 ABV – 15.0% £29.95

### Chocolate Box 'Truffle Chocolate', Cabernet Sauvignon – 2018 (Australia)

*From the Barossa Valley, this deep 'ruby' red has ripe blackcurrant & vanilla hues. Flavours of ripe blackcurrant & chocolate prevail with an amazing silky oak finish.*

Enjoy with – steak, venison, lamb Taste guide – d Bin No. – 20 ABV – 14.5% £39.95

### Chateau Carignan, Premier Cotes de Bordeaux, Burgundy – 2014 (France)

*The nose is toasty with caramel and very ripe red berry fruit aromas. Liquorice notes intensify the complexity of the wine. A very pleasant palate with silky tannins.*

Enjoy with – dark meats, esp. lamb, roast beef, steak Taste guide – c Bin No. – 21 ABV – 13.0% £44.95

## By The Glass & Smaller Bottles

### With Bubbles

Veuve Clicquot, NV (France) **37.5cl** £39.95  
Mionetto, Prosecco, NV (Italy) **20cl** £7.95

### White

Le Bel Olivier, Colombar-Sauvignon Blanc, IGP, Cotes de Gascogne – 2020 (France) **175ml** **250ml**  
Dusty Road, Chardonnay – 2017 (South Africa) £3.85 £5.50  
Botter, Pinot Grigio, IGT, Veneto – 2020 (Italy) £4.55 £6.50  
£4.80 £6.85

### Rosé

Botter, Pinot Grigio Rosato, IGT, Veneto – 2020 (Italy) £4.80 £6.85

### Red

Le Bel Olivier, Grenache-Merlot, IGP, Pays d'Oc – 2019 (France) £3.85 £5.50  
Montanes Malbec, Mendoza – 2020 (Argentina) £4.35 £6.15  
Beronia, Rioja Reserva – 2016 (Spain) £5.50 £7.85

Taste Guide: White & Rosé: 1 (dry) to 9 (sweet) Red: a (light) to e (heavy)