





Wine List

WHITE WINES

	175ml	250ml	bottle	
1. Sauvignon Blanc, "Fairfields" NEW ZEALAND Classic Marlborough Sauvignon - as fresh as a tropical storm and twice as powerful!	4.95	6.50	19.50	
2. Semillon/Sauvignon, Waterstone Bridge AUSTRALIA The classic companion to anything seafoody. Clean, crisp and very dry...cuts through rich sauces with a satisfying bite!	4.50	5.95	17.50	
3. Pinot Grigio, San Alessandro ITALY Deliciously dry - refreshing and full of zip! Spring-fresh and crystal-clear, with a hint of exotic spice.	3.95	5.50	15.50	
4. Chardonnay, Marktree AUSTRALIA Typically Australian style - big and fat and full of flavour. With a splash of aromatic Semillon for extra elegance.	3.95	5.50	15.50	
5. Torrontes "Astica", Trapiche ARGENTINA Off-dry, medium style. The hint of residual sugar makes it perfect for those with a sweeter tooth.	3.75	4.75	14.50	
6. Cataratto, "Il Meridione" ITALY Rustic, honest style. Dry and refreshing, with hints of apple, and a lick of acidity.	3.50	4.50	13.50	
7. Pinot Grigio, Durvillea NEW ZEALAND Proves that Pinot Grigio can be one of the great white grapes. Rich, round and absolutely packed with flavour.			22.50	
8. Sauvignon de Touraine FRANCE Close your eyes and you'll think you're drinking Pouilly-Fumé. Perfect with shellfish or seafood.			19.95	
9. Gavi, La Battistina ITALY Fleshy, full-bodied and positively dripping with juicy, generous fruit. Great with vegetarian dishes, fish and chicken.			19.50	
10. Chablis, Pascal Bouchard FRANCE Unoaked, with a lovely hint of mineral and a long, lingering taste. Classic style, with mineral complexity.			23.50	
11. Sancerre, Domaine de Pré Semelé FRANCE The very best in Loire Sauvignon - bone-dry, but never sharp. Full-bodied and deliciously fresh.			25.00	

All pouring wines available in 125ml measures.

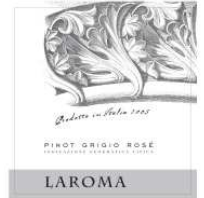
RED WINES

	175ml	250ml	bottle	
<p>12. Rioja Reserva, Vega del Rayo SPAIN The best grapes were held back (“reserved”) in expensive oak barrels to take on the richest possible character.</p>	4.95	6.50	19.50	
<p>13. Merlot “Santa Digna”, Miguel Torres CHILE Bright, breezy, easy-going style. Typically up-front Australian character.</p>	4.50	5.95	17.50	
<p>14. Cabernet Sauvignon, “Astica” Trapiche ARGENTINA A lovely voluptuous Cabernet, rich and spicy. Fleshy and full-flavoured, with smooth, silky texture.</p>	3.95	5.50	15.50	
<p>15. Malbec Reserva Montevista CHILE Nice ripe, juicy style of Malbec. Juicy and quaffable, with enough weight to stand up to food.</p>	3.95	5.50	15.50	
<p>16. Shiraz, Richmond Ridge AUSTRALIA Blended with Cabernet Sauvignon for up-front fruitiness. Silky in the mouth, with lingering hints of spice.</p>	3.95	5.50	15.50	
<p>17. Nero d’Avola, “Il Meridione” ITALY Great value. Deep, dark and intense, with plenty of tannin which makes it a perfect partner to red meat.</p>	3.50	4.50	13.50	
<p>18. Chianti, Prunatelli ITALY A very more-ish, relatively light style, the accent being on flavour rather than power. A lovely summery red...</p>			18.50	
<p>19. Fleurie, Cave de Fleurie FRANCE The flower of Beaujolais, as light as a feather and silky-smooth in the mouth. Low in tannin, it works beautifully with vegetarian dishes, as well as chicken and fish.</p>			22.50	
<p>20. St Emilion, Chateau de la Nauve FRANCE Classy claret, powerful and strong. There’s plenty of weight and power in every glass, and a lick of food-friendly acidity ensures it cuts through the richest sauces with ease.</p>			23.50	
<p>21. Pinot Noir, “Roaring Meg” NEW ZEALAND From Central Otago, known for making some of the best Pinot Noir in the world. Elegant and refined with classic earthy aromas and soft juicy fruit.</p>			27.50	

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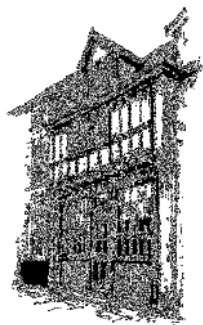
ROSÉ WINES

22. **Blush Zinfandel "Cougar's Moon" CALIFORNIA** 3.75 4.75 14.50
 Off-dry style which will appeal to anyone with a sweet tooth.
 A lovely fruity character makes this the perfect quaffer.
23. **Pinot Grigio Rosé, Laroma ITALY** 3.95 5.50 15.50
 A drier, more food-friendly style of rosé. Long, lingering
 flavours – perfect with fish, chicken or veggie food.



SPARKLING & CHAMPAGNE

24. **Sparkling Rosé, Veuve Valmante FRANCE** 15.95
 Nice off-dry style with exuberant bubbles. The essence of
 romance, bottled!
25. **Asti Spumante ITALY** 17.50
 Medium-sweet, with hints of brioche and just a whisper of the ripest
 summer fruit. Jo's favourite – deliciously decadent!
26. **Prosecco, Le Dolce Colline ITALY** 19.50
 Italy's answer to champagne is a bit richer, a bit riper, and all the better
 for that! Positively fizzes with happiness!
27. **Champagne Gremillet FRANCE** 35.00
 When you feel like pushing the boat out, and only the best will do, it's
 time to send for the Gremillet!



Wines supplied by
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