

107 dining room, wines.....

We are proud to offer an extensive selection by the glass. To ensure the quality and freshness of every glass of wine, all opened bottles are immediately re-sealed using the World's most ingenious wine preservation system, Le Verre de Vin.

CHAMPAGNE & SPARKLING WINE

1. **Prosecco Rabosa Rosé - Italy** £22.00
Dry, soft and elegant with a round and full-bodied structure.

2. **Prosecco di Conegliano Valdobbiadene Extra Dry - Italy** £24.00
This fine, fruity Prosecco reveals hints of apples and pineapples. Ideal as an apéritif or to accompany light food.

3. **Oeil de Perdrix Rosé - France** £35.00
Delicate in style, but with a perfect weight of fruit.

4. **De Telmont Grande Réserve - France** £35.00
Medium bodied, with apple and lemon fruit flavours and a classically yeasty style.

5. **Laurent Perrier - France** £45.00
A work of art, with a rich, yeasty, biscuity nose. There is power and subtlety in this stunningly balanced wine.

6. **Laurent-Perrier Rosé - France** £79.00
This classic rosé Champagne has plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm.

Rosé

7. **Marques de Calado Rosé, Garnacha - Spain** £14.95
An intense pink wine with plenty of juicy berry fruit coming from a province northwest of Zaragoza that enjoys an excellent climate for viticulture. Strawberry and raspberry flavours are complimented by a creamy texture and crisp, refreshing acidity

8. **Torre Alta Pinot Grigio Rosé - Italy** £17.95
This wine demonstrates just why Pinot Grigio Rosé is so popular at the moment. The elegant bouquet displays strawberry aromas in abundance and intense notes of acacia flowers. Dry, soft and well-balanced on the palate with a round and full bodied structure

9. **Provence Rosé Ch Roch les Vignes, Cinsault, Grenache - France** £17.95
A deliciously dry rosé showing soft spice and attractive red berry fruit, with a crisp, refreshing finish.

WHITE WINE

10. **Michel Servin Blanc, Ugni Blanc, Colombard, Muscadet - France** £13.95
Aromas of apples and citrus fruits on the nose lead to juicy melon and lemon fruit on the palate.
11. **Somerton Semillon/Sauvignon - Australia** £14.95
Medium straw-coloured wine, with a lemon and lime aroma, with touches of the Sauvignon's gooseberry and herbal influences. A fresh and clean palate of apple and citrus and a drying finish. **Citrus aromas are great with seafood**
12. **Acacia Hill Chardonnay- Australia** £16.00
Pale straw yellow in colour, and delicately perfumed on the nose, enhancing the backbone of apple, peach and pineapple aromas. Crisp and refreshing on the palate, with a cleansing finish. **Recommended with the sweet and sour pork**
13. **Vistasur Sauvignon Blanc - Chile** £16.50
Very aromatic with zesty citrus and grapefruit, a crisp palate with lots of lime and tropical fruits, and a fresh finish. **Perfect with curries and other spicy food**
14. **Bantry Bay Chenin - South Africa** £17.00
Has notes of tropical and citrus fruit on the nose and a palate of lychees and melon with a fresh, lingering finish. **Try this one with chicken and let the flavours linger**
15. **Alfredini Garganega Pinot Grigio - Italy** £17.50
Dry with a fruity bouquet and a lovely, refreshing finish.
This great Italian wine is very versatile and will go with all seafood dishes
16. **Santa Rita 120 Viognier - Chile** £18.00
Sourced from a number of vineyard sites across Chile's Central Valley. Free-run juice and light pressings have been used to maintain a light and crisp feel to the wine, with a long 3-week fermentation period followed by 2 weeks on lees for softness of texture.
The softness suits the tender salmon flakes
17. **Southbank Estate Sauvignon - New Zealand** £19.00
Ripe gooseberry, granny smith apples and freshly mown grass aromas exude from the glass. A fresh, vibrant and zingy body of green and citrus fruits balance the wine's racy acidity in a long, dry finish.
Try this with the duck breast, it goes really well !
18. **Villa Maria Private Bin Riesling – New Zealand** £22.50
New Zealand's most famous winemaking region may be best known for its Sauvignon Blanc, but some vibrant Rieslings are also made here, and seem to have found a home away from home in Marlborough's temperate climate.
Perfect with the King Prawn and Salmon mornay
19. **Sancerre "Les Baudrières", Sauvignon Blanc - France** £24.50
Brightly coloured, fresh citrus with underlying minerality and suggestions of mussel shells, following on from the nose it is refreshingly crisp with a well balanced finish.
Combines well with the Provencal sauce on the sea bass dish
20. **Albarino, Martin Codax - Spain** £30.00
Delicate peachy aromas with hints of spice, herbs and traces of sweet fruits, a fresh and crisp palate rounded by hints of honey, peaches and stone fruits, a medium body and with a floral finish.
Recommended with any chicken or white meat

RED WINE

- 21. Michel Servin Rouge, Carignan, Merlot - France** £13.95
The wine shows a juicy fruit character and round soft tannins. Notes of red berry fruits, blackcurrant and a touch of spice on the palate.
- 22. Bacaro Sangiovese - Italy** £14.95
Whilst being an ideal match with chicken, if you are looking for a light party or lunchtime red this wine ticks all the boxes. **Excellent wine to suit all palates**
- 23. Five Foot Track Shiraz - Australia** £15.95
A soft fruity red with ripe berry fruit and gentle spicy flavours in a mid weighted easy drinking style. The spicy Shiraz is lightened by the leafy Cabernet Sauvignon, and the two varieties are integrated and enriched by the judicious use of oak
The light oaky flavours blend subtly with the fruit in the sweet & sour pork
- 24. Neblina Merlot - Chile** £16.50
On the nose rich notes of plums and blackberries are lifted by traces of chocolate and mocha. The palate is silky yet structured, with concentrated berry fruit.
All the fruits go really well with the duck breast
- 25. Bantry Bay Pinotage - South Africa** £17.00
An up front wine that is soft and rounded with with ripe berry, currant flavours and notes of bramble fruit on the palate; a smooth mouthfeel and well balanced slightly spicy finish round the wine of beautifully.
Perfect with the Sauteed Chicken
- 26. CDR "Les Galets", Syrah / Grenache - France** £17.50
Showing gorgeous, succulent notes of red and black berry fruit flavours and a warming hint of spiciness. Soft and supple tannins contribute to a long and rounded finish.
This wine lifts the flavour of the calves liver and bacon
- 27. Yarra Hills Cabernet Sauvignon - Australia** £18.00
The palate is packed with ripe blackcurrant and bramble fruits, hints of mint and eucalyptus leaving a rounded and juicy finish.
Perfect with the Welsh Lamb shank
- 28. Aires Andinos Malbec - Argentina** £19.00
Deep violet in colour, the wine exhudes smooth black fruit on the palate with warming hints of spice on the finish.
Simply, steak, steak, steak, steak, steak, steak !!!! awesome
- 29. Fairleigh Estate Pinot Noir, Marlborough - New Zealand** £22.00
Berry fruits, black cherry and hints of sweet plum and spice. A rich body of ripe summer berries, warm fruits and spices, with well integrated tannins, an elegantly balanced with a long finish. **Perfect with the Pan fried Duck breast and the Calves liver**
- 30. Rioja Crianza, San Millan, Tempranillo - Spain** £25.00
Vivid cherry red in colour. The aromas show off the wine's oak ageing, with vanilla, coconut and balsamic notes coming to the fore. An elegant palate of ripe fruit framed by soft, polished tannins. **Pick any meat dish and this great wine covers all the bases**
- 31. Amarone della Valpolicella Classico Cantina di Negrar - Italy** £30.00
From the Veneto region of northwestern Italy, Amarone della Valpolicella is a blend of the Corvina, Rondinella and Molinara grape varieties. Grapes for the wine were dried on straw mats, increasing the sugar concentration, before being fermented and aged in oak barrels.
Perfect with any Char grilled steak and the Welsh lamb shank