

Champagne and Sparkling Wines

01. Conegliano Valdobbiadene, Prosecco Superiore **£26.50**

This is the traditional extra dry version of Prosecco. Rich scents of apples and pears with a hint of citrus fruits. Fantastic as an aperitif.

02. V8+ Spumante Brut Rose **£26.50**

A wonderful Pinot Rose from Veneto in Italy. Fine, intense and fruity. Excellent with fish and white meats.

03. Champagne Forget-Brimont Brut 1er Cru **£42.50**

A Premier Cru champagne made from Pinot Noir and Pinot Meunier with just a hint of Chardonnay and aged for 3 years. Dry but with the freshness of green apples, white flowers and nuts with a persistent mousse and lightly honeyed finish.

04. Champagne Forget-Brimont Rose 1er Cru **£42.50**

Made predominantly from Premier Cru Pinot Noir grapes. A pretty cherry pink colour leads on to a delectable ripe, elegant, strawberry and raspberry fruit charged palate.

05. Champagne Taittinger Brut Reserve **£55.00**

A rich toasty champagne with juicy acidity with deep orchard fruit flavours.

06. Champagne Veuve Cliquot, Brut **£60.00**

A champagne with complex biscuit flavours and fine mousse. This is a given at times of celebration.

07. Champagne Laurent Perrier Cuvee Rose Brut **£60.00**

Made using only Pinot Noir fruit from Grand Cru villages this champagne has delicious raspberry and redcurrant fruit flavours with a subtle brioche finish.

08. Billecart-Salmon Brut Reserve Grand Cru **£105.00**

Made from 100% Chardonnay, this champagne is all about elegance and finesse, with flavours of buttered noisette.

09. Billecart-Salmon Brut Rose **£105.00**

One of the finest pink champagnes on the market, showing great poise and elegance. Very good delicate fish dishes.

French White Wines

10. Laroche, Chardonnay de la Chevaliere 2009 **£17.00**

A stylish and refined Chardonnay with subtle toasty aromas and well balanced flavours.

11. Touraine Sauvignon Blanc, Domaine Mandard 2009 **£23.00**

A very good alternative to Sancerre and Pouilly Fume. 100% unoaked sauvignon gives fresh gooseberry fruit and a crisp finish.

12. Muscadet de Sevre et Maine, Sur Lie, Vielle Vignes, Domaine Gadais 2009 **£24.00**

Christophe Gadais makes his Muscadet in a soft gentle style well away from the acidic Muscadets of the past. Perfect with shellfish.

13. Viognier, Domaine Raissac, Le Cres 2010 **£25.00**

A fabulous example of southern French Viognier with typical aromas of honeyed peaches and packed full of flavour.

14. Macon Lugny, Cuvee Eugene Blanc 2009 **£26.00**

A great white burgundy made from 100% unoaked Chardonnay. The fruit is full but citrussy and great with seafood.

15. Chateau Thenac, Fleur du Perigord, Bergerac 2008 **£26.50**

Rich Graves-like nose, quite spicy though with a fresh clean finish. Ideal with rich seafood or white meat.

16. Macon Loche, Domaine Perraton 2008 **£27.50**

Absolutely classic white burgundy from one of the best domaines in the Maconnais. Rich melony fruit leads to a crisp dry finish.

17. Vouvray Sec Tendre, Champalou 2009 **£30.00**

Didier Champalou makes exquisite Vouvray. Sec tendre is "tenderly dry" and perfect with richer fish like salmon or sea-bass.

18. Pouilly Fume, La Renardiere 2009 **£35.00**

Made from 100% old vine Sauvignon Blanc grown by organic methods, this is fresh and crisp with gentle gooseberry fruit.

19. Sancerre, Domaine Cedrick Bardin 2009 **£37.00**

This Sancerre is beautifully balanced with crisp goosberry fruit. Absolutely classic.

20. Pouilly-Fuisse, Clos Reissier, Domaine Perraton 2008 **£38.00**

The Perraton brothers get amazing concentration in their wines without resorting to oak. Rich and buttery with a softly dry finish. Great with richer seafood dishes.

21. Chablis 1er Cru, Mont de Milieu, Domaine Billaud-Simon 2006 **£45.00**

Made from 100% unoaked Chardonnay this is poised but concentrated with crisp melony fruit. Perfect with more delicate fish dishes.

22. Chateauneuf du Pape, Domaine Grand Veneur 2008 **£60.00**

A fantastic white Chateauneuf du Pape with delicate characteristics of dried apricot, honey and elderberry.

23. St. Aubin Premier Cru, Les Frionnes, Hubert Lamy 2007 **£66.00**

Hubert Lamy is easily the best grower in St Aubin, making richly concentrated but balanced wines.

24. Puligny-Montrachet, Les Nosroyes, Domaine Genot-Boulangier 2006 **£71.50**

Classic Puligny showing rich fruit with underlying minerality. At its peak now.

25. Mersault Premier Cru "En La Barre", Francois Jobard 2006 **£73.00**

Jobard makes exceptional Meursault showing typical hazelnut and butter fruit. The perfect wine with lobster.

European White Wines

30. Rioja Blanco, Muga 2009 **£26.00**

Muga get the perfect balance of fruit and oak in their white wine, which is ideal with spicy fish or white meat dishes.

31. Soave Classico, Stefano Inama 2009 **£27.50**

This Soave is packed full of ripe melony fruit but finishing crisp and dry.

32. Riesling Trocken, Rheinhessen, Dreissigacker 2009 **£28.00**

This is proper Riesling. Made using biodynamically grown grapes, this is fresh, citrusy and dry. Great aperitif or with crab or prawns.

33. Gavi Di Gavi del Comune 2010 **£29.00**

A wine with intensity and finesse and an added complexity having spent a short time in oak. Fantastic with all seafood.

34. Esporao, Reserva Branco, Alentejo 2009 **£30.00**

Brilliant rich white from Portugal, which is full of spicy fruit with an underpinning of oak. Try it with seafood or white meat.

35. Pinot Grigio, Alto Adige, Franz Haas 2009 **£32.00**

A Pinot Grigio with fantastic character, full of ripe pear flavours yet finishing dry.

36. Albarinho, Abadia de San Campo, Bodegas Terras Gauda 2010 **£33.00**

From Galicia in north-west Spain this is perfect seafood wine (especially oysters) with delicate flavours of apricots and peaches though finishing dry.

New World White Wines

40. Adobe Reserva Organic Sauvignon Blanc, Chile 2009 **£17.00**

An organically produced Sauvignon Blanc with fresh citrus aromas and hints of gooseberry.

41. Chenin Blanc, Mulderbosch, Stellenbosch, South Africa 2009 **£24.00**

One of the top Chenin Blancs in the Cape, this is full of ripe tropical fruit in perfect balance with the wood. Try it with shellfish.

42. Tabali Sauvignon Blanc Reserva, Chile 2009 **£24.00**

Made from grapes grown in the dry Limari Valley, this is full of ripe citrus and grapefruit flavours finishing with a clean lick of acidity.

43. Omrah Unoaked Chardonnay, Western Australia 2009 **£26.00**

No oak is used for this wine which allows the pristine tropical fruit flavours to shine through. Perfect with richer fish dishes and a great aperitif.

44. Tabali Chardonnay, Reserva Especial, Chile 2007 **£30.00**

Tabali always get exceptional balance of fruit and wood in their wines. This has layers of ripe buttery fruit flecked with toasty oak. Great with shellfish or chicken.

45. Hollick Sauvignon/Semillon, Coonawara, Australia 2008 **£30.00**

Made from 90% unoaked Sauvignon and 10% Semillon this shows lifted tropical fruit with a crisp fresh finish. Great on its own or with a seafood salad.

46. Devil's Corner Pinot Grigio, Tasmania 2010 **£34.00**

From the cool Tamar Valley in Tasmania comes a wine of excellent weight and intensity, loaded with ripe yellow pears and herbal notes, which is crisp and clean and leaves the mouth watering for more.

47. Greywacke Sauvignon Blanc, Marlborough, New Zealand 2010 **£38.00**

This is made by Kevin Judd the former winemaker at Cloudy Bay and shows similar class to New Zealand's iconic Sauvignon Blanc.

Rose Wines

50. Laroche Chevaliere Rose 2010 **£17.00**

A gentle dry rose with subtle raspberry and cherry aromas. The fruit is perfectly balanced with crisp acidity.

51. Gassier, Sables D'Azur Cotes de Provence 2010 **£19.00**

A delicate and complex rose from Provence. Fantastic on a hot summer's day.

52. Senorio De Sarria, Rosado, Navarra 2009 **£21.00**

Made from unoaked Garnacha this is fresh, vibrant and full of spicy strawberry fruit. Great on its own or with seafood salads.

53. Chinon Rose, Domaine de Beausejour 2009 **£23.00**

From the Loire Valley this is made from 100% unoaked Cabernet Franc. It shows delicate redcurrant fruit with a crisp dry finish. Good on its own or with a meaty terrine.

54. Chateau Thenac, Fleur du Perigord, Bergerac 2010 **£25.00**

Full bodied but showing excellent cherry fruit with a crisp dry finish.

55. Cotes du Rhone Rose, Domaine Grand Veneur 2007 **£30.00**

An exceptionally elegant rose from the southern Rhone with a bouquet of intense pomegranate biting into fresh strawberries.

56. Sancerre Rose, Domaine Christian Salmon 2009 **£36.00**

Made from 100% unoaked Pinot Noir and showing delicate strawberry fruit. Perfect summer aperitif and good too with rich fish like sea-bass or salmon.

French Red Wines

60. Domaine Rigal, Malbec 2009 **£17.00**

Made with 100% Malbec grapes from Cahors in southwestern France. A wine with an intensely dark colour and concentrations of plum and cassis.

61. Domaine Raissac, Pinot Noir Merlot 2009 **£21.50**

From the deep south of France this has flavours of the Garrigue with layers of spice. Perfect with simple meat dishes.

62. Costieres de Nimes, Chateau La Tour de Beraud 2009 **£23.00**

From the deep south of France this has flavours of the Garrigue with layers of spice. Perfect with simple meat dishes.

63. Cotes Du Rhone, Domain Lafond Roc-Epine 2008 **£23.00**

Full of ripe bramble flavours and a touch of spice and perfect with lamb or steak.

64. Fleurie, Domaine de Gry-Sablon 2009 **£29.00**

Dominique Morel makes his Beaujolais in what the French call a "goyable" style - best translated as "gulpable". Fresh fruity and light, perfect with chicken.

65. Chateau Thenac, Fleur du Perigord, Bergerac 2007 **£29.00**

Spicy oak on the nose leads to rich cassis fruit and a dry firm finish. Perfect with red meats, especially lamb and beef.

66. Cotes Du Rhone Reserve, Domaine Grand Veneur 2009 **£32.00**

A soft and elegant wine from the excellent Domaine Grand Veneur. With dried cherry and mineral notes framed by sandalwood and black tea.

67. Saint Chinian 'Vielles Vignes', Cazal-Viel Languedoc 2007 **£33.00**

Produced with grapes from 'old vines' this wine has great character full of fruit and spices.

68. Chateau Belingard, Bergerac 2008 **£34.00**

A full bodied wine with a soft silky structure with rich tones of plums, red cherries and roasted chestnuts. Great with all meat dishes.

69. Brouilly, Domaine De Bel Air 2008 **£40.00**

This luscious wine made from Gamay has rich creamy fruit with blackberries, redcurrants and strawberries with a jammy aftertaste.

70. Givry Premier Cru, Clos Jus, Domaine Mouton 2008 **£42.00**

Gerard Mouton gets wonderful purity of fruit in his Burgundy. Made from 100% Pinot Noir, this has gentle strawberry/black cherry fruit and perfectly judged oak.

71. Clos De La Cure, Saint Emilion Grand Cru 2007 **£48.00**

Classic left bank claret that is perfect with roast beef. Full of spicy blackcurrant fruit underpinned with oak.

72. Santenay Pinot Noir, Grand Vin De Bourgogne 2006 **£54.00**

An excellent Pinot Noir from Santenay in Burgundy with a brilliant crimson colour and aromas of red fruits with hints of liquorice.

73. Jaffelin Beaune, 1er Cru 2006 **£55.00**

A delicious Premier Cru wine from Beaune. Very well balanced with a fine length.

74. Chateauneuf Du Pape, Domaine Grand Veneur 2007 **£60.00**

The top red wine from Domaine Grand Veneur. An elegant and well balanced Chateauneuf du Pape layered with sweet velvety tannins. Excellent with all red meats.

75. Chateau Haut-Batailley, Pauillac 2005 **£76.00**

Great vintage and great chateau equals top-class claret. Classic cedar, cassis and cigar-box aromas make this the perfect red.

European Red Wines

80. Montepuciano, D'Abbruzzo Folonari **£17.00**

A full bodied soft Italian red wine with tones of dried fruits and hazelnuts. Perfect with roasted meats and cheese.

81. Gran Feudo Crianza 2006 **£19.00**

A Crianza with a well balanced blend of soft fruits, oak and spice. Delicious.

82. Chianti, Leonardo 2009 **£23.00**

A great Chianti where the depth of fruit is the key to a successful wine. Drinking well already and great with veal or rich pasta dishes.

83. Rioja Vina Marro Crianza 2006 **£25.00**

Vina Marro produce delicious quaffable Rioja where fruit and wood are in perfect balance. Great on its own or with lightly sauced meat dishes.

84. Esporao Reserva Tinto, Alentejo 2008 **£39.00**

One of Portugal's best reds, this is a blend of Portuguese varieties and cabernet sauvignon aged in oak. Ripe spice and red berried fruit is underpinned with vanilla. Perfect with rich red meat dishes.

85. Le Volte, IGT Toscana 2008 **£42.00**

Made by the fabled Ornellaia estate, this is a blend of native Tuscan varieties. Perfect with a simply cooked steak.

86. Amarone Classico 2005 **£55.00**

A rich, classic Amarone with good balance and well defined fruit on the palate. Displays excellent weight, structure and intensity.

87. Chianti Classico Riserva, Il Margone, Molino di Grace 2003 **£72.00**

Chianti does not get much better than this. Deeply concentrated with complex flavours and a very long finish. World class.

New World Red Wines

90. Tulbagh Merlot, South Africa 2009 **£22.00**

Perfect quaffing red full of ripe plums with gentle mocha undertones. Simple, uncomplicated fruit makes this ideal when you want to drink not think!

91. Scotto Zinfandel, USA **£24.00**

Rich brambly fruit with a soft smooth finish.

92. Willunga 100 Shiraz/Viognier, McLaren Vale, Australia 2007 **£25.00**

Full of deep plum and liquorice character this will cope with the richest of red meat dishes.

93. Petit Fleur, Lindaflor, Mendoza, Argentina 2006 **£26.00**

A fantastic wine from Mendoza in Argentina, which is fleshy and polished with blackberry and plum fruit laced with coffee.

94. Wakefield Promised Land Shiraz/Cabernet, South Australia 2007 **£27.00**

Wakefield make their wines in a soft fruit-driven style. Here the Shiraz is the dominant partner showing typical rich spice and chocolate fruit character with a soft smooth finish.

95. Tabali Pinot Noir, Reserva Especial, Chile 2009 **£28.50**

One of the best Pinot Noir's coming out of Chile, this is full of ripe strawberry fruit but not at all jammy. Try it with salmon if red is your preference or with lamb or chicken.

96. Saint Clair Merlot Rapaura Reserve, Marlborough, New Zealand 2008 **£35.00**

Aged for 6 months in new and used oak this is full of plummy/cherry fruit with hints of spicy oak. Perfect with lamb or tomato-based pasta sauces.

97. Clonakilla Hilltops Shiraz, New South Wales, Australia 2010 **£44.00**

Wonderfully elegant shiraz with flavours of cherries, blackcurrants, herbs and spice with a gently tannic backbone. Great with grilled meats or cheese.

98. Festivo Malbec, Argentina 2009 **£46.00**

Owned and operated by Chateau Le Gay of Pomerol. This full bodied wine is produced from 100% Malbec displaying delicious spices and plums and hints of dark chocolate.

99. Escarpment Pinot Noir, Martinborough, New Zealand 2008 **£50.00**

Martinborough produces some of New Zealand's best pinot noir - particularly when it is made by as great a grower as Larry McKenna. Try this with lamb or chicken.

100. Carmel Winery, Carignan, Israel 2006

£54.00

A brilliant example of how good Carignan can be on its own. Rich and powerful with ripe spicy fruit this is excellent with Mediterranean style lamb or with cheese.

101. Ridge Geyseville Zinfandel, California 2006

£60.00

Paul Draper is perhaps California's most esteemed Zinfandel producer. Big and bold without being extracted this is ideal with a simple steak or roast meat.

102. Chateau Musar, Bekaa Valley, Lebanon 2002

£60.00

Lebanon's most famous wine with something of a cult following. Made from Cinsault it has the flavours of the Rhone with the body of Bordeaux.

Dessert Wines

110. Concha Y Toro, Late Harvest Sauvignon Blanc, Chile (half bottle) £15.00

A great dessert wine from Chile with a nose of ripe papaya and peaches which is fresh and fruity on the palate with a long, subtle, honeyed finish.

111. Quady Elysium, Black Muscat, California 2009 (half bottle) £24.50

One of the few sweet wines that will match chocolate but good too with blue cheeses or fruit tarts.

112. Domaine de Durban, Muscat de Beaumes de Venise, France 2007 (half bottle) £28.00

A delightful wine with distinctive Muscat flavours of tropical fruit and honey. A perfect dessert wine or delicious with foie gras.

113. Tokaji Dobogo "Mylitta" Noble Late Harvest (half bottle) £44.00

Delicate flavours of pears peaches and apricots with perfect balancing acidity. Great with rich fruit puddings or custard tarts.

Port

120. Graham's Quinta dos Malvedos, Vintage Port 1999 £78.00

Full, firm sweet and luscious berried fruit are the keys to this port, which has won a gold medal at the International Wine Challenge five years in a row.