

## House Wine & by the Glass

<u>White</u>	<u>Bottle</u>	<u>Glass 125ml</u>	<u>Glass 175</u>
<i>Colombard, Fleur de Vigne 2016, Gironde</i> (VDP, A highly recommended light white, ripe citrus fruits, fine on the pallet, a surprising white wine.)	£22,00	£5.50	£6.50
<i>Touraine Sauvignon Blanc 2017, Loire</i>	£25.00	£6,00	£7,00
<i>Chardonnay, South France, 2017</i>	£25.00	£6,00	£7,00
<i>Picpoul de Pinet « Le pied Marin » AOC, 2017</i>	£24.00		
<i>Chenin, 2015, Dne de l'Aumonie, Loire</i> (A medium to full body, 100% chenin blanc from the Touraine area, fruity with a soft touch of mineral. A great wine for special occasion)	£34.00		

### Rosé

<i>L'Embleme, 2017, Pay d'Oc</i>	£22,00	£5.50	£6.50
<i>Chateau Gassier 2017, Cotes de Provence</i>	£28.00		

### Red

<i>Rioja Ramon Bilbao, 2015, Spain</i>	£25.00	£6,00	£7,00
<i>Merlot, Bergerac, France 2016</i>	£23,00	£5.50	£6.50
<i>Escale, Pinot Noir, South France, 2017</i>	£25.00	£6.00	£7.00
<i>Salento, Primitivo, 2017, Italy</i>	£24,00		

## Champagne & Sparkling Wine

<i>Prosecco, Brut, Italy</i>	£28.00	£8.00	
<i>Saumur Brut Rose, Loire Valley, France</i>	£37.00		
<i>Champagne Ponsard, Brut</i>	£45.00	£11.00	
<i>Louis Roderer Brut NV</i>	£80.00		
<i>Veuve Clicquot Yellow Label NV</i>	£75.00		
<i>Laurent Perrier Rosé Brut</i>	£90.00		
<i>Bollinger Special Cuvée</i>	£95.00		

## Champagne Cocktail

- *Bucks Fizz (Champagne & Orange juice)* £9.00
- *Champagne for Madame (Brandy, Sugar, Angustora bitter, & Champagne)* £13.50

(Please note that vintages may vary)

# White Wine

	<b>Bottle</b>
<i>Fiano, Lunate, 2016, Sicily</i> (A classic Fiano grape, fresh, palatable with a touch of honey and soft spices)	£21.00
<i>Elki, Pedro Ximenez 2017, Chile</i>	£21.00
<i>Muscadet de Sevre et Maine sur Lie "Bleu" 2016</i> (Great with shellfish this is the one for you, light fruit, with a gentle lemony finish)	£23.00
<i>Château Sainte Marie, 2017 Bordeaux</i> (Beautiful aroma of passion fruit, grapefruit and a little oak. Some exotic fruit character in the mouth, Pure finish with some complexity.)	£30.00
<i>Chablis 2017 Dne de Tricon</i>	£30.00
<i>Coteaux Du Giennois, 2017, Loire Valley</i> ( Outstanding sauvignon blanc. Has the cream of a chardonnay without the oak, a must to try)	£29.50
<i>Macon Village, Nicolas Maillet 2014, Maconnais, France</i>	£32.00
<i>Pacherenc du Vic Bihl, Ode d'Aydie, 2016</i> (Made from Gros Manseng 40 % & Petit Manseng 60 % grapes blend, South West of France at his best)	£32.00
<i>Sancerre, Petit Broux, Dne des Pruniers 2016, Loire Valley</i>	£39.00
<i>Pouilly Fuisse, 2016 Domaine Saumazer Michelin, Burgundy</i> (A wonderful example of chardonnay from the end of burgundy. Ripe fruits with a buttery and clean finish. From Domaine Feuillot-Juillot.)	£39.00
<i>Chablis 1er cru 2015, Louis Michel &amp; Fils</i>	£46.00
<i>Pecorino, 2017 Italy</i> (A delightful wine with a great depth of ripe fruit. Made from Pecorino intense and well balanced oak finish.)	£32.00
<i>Pouilly Fumé 2017, Cuvée Boisfleurie</i> (The famous sauvignon blanc from the Loire Valley, a classic, sharp white, balanced finish with a touch of lime and lemon)	£38.50
<i>Cotes de Beaunes, Nerthus, Chardonnay 2015, Burgundy</i> (One of the best chardonnay that "the cotes de beaune" has to offer, creamy, ripe fruits with a medium body finish)	£47.00

**(Please note that vintages may vary)**

## Red Wine

### **Bottle**

<i>Saumur "La Cabriole" Cuvée des Vignerons, 2016 Loire Valley (An absolute delight, a light red 100% Cabernet Franc, with an explosion of red fruits for the palate. The ideal choice of red wine for seafood)</i>	<i>£22.00</i>
<i>Carlo "V" Veneto IGT, 2013 Italy</i>	<i>£29.50</i>
<i>Chateau Nico 2016, Bordeaux (A well made balanced medium to full body red, classic berries, peppery cherries will compliment your choice of meat option)</i>	<i>£32.00</i>
<i>Chateau Des Gravieres, Graves, 2015, Bordeaux</i>	<i>£34,00</i>
<i>Chateau du Musset, Lalande-Pomerol 2012, Bordeaux</i>	<i>£44.00</i>
<i>Valpolicella Classico, 2017, Italy</i>	<i>£29.00</i>
<i>Mac Murray, Rance 2015, Pinot Noir, Central Coast California USA (A delicious red wine with ripe berries, a little bit of peppery hint, medium body, another wine which deserve a chance !!!!)</i>	<i>£35.00</i>
<i>La 50/50, Cotes du Brian, 2016, Pay d'Oc, France</i>	<i>£32.50</i>
<i>Irancy, 2012, Colinot, Burgundy (A medium body pinot noir, with full rustic flavour, almost forgotten French wine)</i>	<i>£29.50</i>
<i>Bourgogne Pinot Noir, « Epineuil », 2015, Burgundy (A medium red wine with fine red berries followed with a fruity and chocolaty finish)</i>	<i>£35.00</i>

### The Classics

<i>Mercurey 2016, Burgundy (Domaine Michel Juillot)</i>	<i>£70.00</i>
<i>Gevrey Chambertin, 2015, Burgundy (Domaine Lucien Boillot &amp; Fils)</i>	<i>£115.00</i>
<i>Chateau Orisse du Casse, Saint Emilion Grand Cru 2011, Bordeaux</i>	<i>£85.00</i>

**(Please note that these wines are always kept at constant temperature)**

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## **Half Bottles**

### **White**

<i>Chablis 2017, Domaine Vauroux</i>	£15.50
<i>Macon-Village, L'Aurore, 2016</i>	£15.50
<i>Sancerre 2015, le petit broux</i>	£19.50

### **Red**

<i>Chateau des Gravieres, 2015, Graves, Bordeaux</i>	£15.50
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### **Sweet Wines**

### **Glass 125ml**

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<i>Muscat Saint Jean de la Minervois (37.5cl)</i>	£23.00	£6.50
<i>Château D'Aydie, Pacherenc (50cl)</i>	£30.00	£8.50
<i>Elysium Black Muscat (37.5cl)</i>	£28.00	£8.00
<i>Essensia Orange Muscat (37.50cl)</i>	£28.00	£8.00
<i>Coteaux du Layon "les 4 vents" 2015 (37.50cl)</i>	£26.00	

**(Please note that vintages may vary)**