

## House White Wine

	175ml	250ml	Bottle
<b>CAL Y CANTO BLANCO, VERDEJO</b>	<b>£4.95</b>	<b>£6.45</b>	<b>£18.95</b>
A very light fruity and refreshing white wine			
<b>MUREDА, LA TIERRA DE CASTILLA. ORGANIC SAUVIGNON BLANC</b>	<b>£5.45</b>	<b>£7.45</b>	<b>£21.95</b>
Crisp citrus fruit with a really dry zingy finish that all Sauvignon fans love			
<b>BERONIA VIURA BLANCO, RIOJA</b>	<b>£6.15</b>	<b>£8.15</b>	<b>£23.95</b>
A fresh and crisp dry white wine with zingy acidity and citrus notes. This is a great match with calamari			
<b>SANTIAGO RUIZ ALBARINO. RIAS BIAXAS</b>	<b>£8.45</b>	<b>£11.25</b>	<b>£32.95</b>
This eye catching bottle was the Albarino that started the popularity of this dry, yet aromatic varietal. The label still has the original hand drawn design			



## White Wine

<b>COSTERS DEL SIÓ, PETIT SIOS. CHARDONNAY VIOGNIER</b>	<b>£25.95</b>
A delicious blend of Chardonnay and Viognier with a little Muscat that frames this fruity white with lovely hints of exotic fruit	
<b>VINAS DEL VERO, SOMONTANO. GEWÜRZTRAMINER</b>	<b>£29.95</b>
Exotic Lychee and white peach flavours make this fruity, off-dry white a great wine with spiced dishes	
<b>CASTILLO DE MONJARDIN, NAVARRA. CHARDONNAY</b>	<b>£24.95</b>
A rich and luxurious mouthful of pear, apple and white peach with a very crisp, dry finish	
<b>TORRES FRANSOLA, PENEDES. SAUVIGNON BLANC</b>	<b>£36.95</b>
An oaked single estate Sauvignon Blanc that mixes the sweet delicious spices from the new French oak with fresh gooseberry flavours	
<b>CAMPILLO BLANCO, FERMENTADO EN BARRICA, RIOJA</b>	<b>£26.95</b>
This Rioja is an oak barrel fermented white, rich and complex. Perfect with fish and white meat	
<b>BERONIA, RUEDA. VERDEJO</b>	<b>£25.95</b>
A light, delicate white wine with an intensely aromatic bouquet and bursting with fruit on the palate	
<b>DUQUESA DE VALLADOLID, RUEDA. VERDEJO</b>	<b>£26.95</b>
Intense aromas of fresh herbs, cut grass, tropical fruits and mineral notes. The palate shows nice weight and the finish is satisfyingly long	
<b>MARQUES DE MURIETA, CAPELLANIA. RIOJA BLANCO</b>	<b>£45.95</b>
An excellent example of oak-aged white Rioja from this historic estate. Made from 100% Viura planted in the single Capellania vineyard and aged for 22 months in oak giving this lovely wine an attractive nutty, honey aroma	



## Rosé

	175ml	250ml	Bottle
<b>CASTILLO DE MONJARDIN, NAVARRA. 'ROSADO DE LAGRIMA'</b>	<b>£5.85</b>	<b>£7.75</b>	<b>£22.95</b>
An elaborate pink made in the traditional Navarra method of bleeding "Teardrop". Harvested only at night for a lighter, bright pink colour with bluish tones.			
<b>BERONIA ROSADO TEMPRANILLO. RIOJA</b>			<b>£24.95</b>
An elegant and structured rosé from Rioja with red and black cherry hints and a dry finish			

## Cava and Champagne

	125ml	200ml	Bottle
<b>CAVA BRUT RESERVA VILARNAU. PENEDES</b>	<b>£6.95</b>		<b>£25.95</b>
Made using the traditional Cava method, this sparkling wine is aged for longer which gives it wonderful toasty notes, balanced with a crisp finish			
<b>VILARNAU CAVA BRUT RESERVA ROSÉ "GAUDI". PENEDES</b>	<b>£6.95</b>		<b>£25.95</b>
Gaudi's favourite Cava, the wonderfully designed bottle is a tribute to the famous artist and the vibrant summer fruit flavours are framed with fresh acidity			
<b>LAURENT-PERRIER BRUT NV. CHAMPAGNE</b>			<b>£59.95</b>
Fresh and delicate with good complexity and a hint of citrus fruits and peach			
<b>LAURENT-PERRIER ROSÉ NV. CHAMPAGNE</b>			<b>£89.95</b>
The iconic rosé Champagne, this has a highly expressive bouquet, extraordinary depth and freshness and delicious red berry flavours			

## House Red Wine

	175ml	250ml	Bottle
<b>CAL Y CANTO TINTO, LA MANCHA. TEMPRANILLO</b>	<b>£4.95</b>	<b>£6.45</b>	<b>£18.95</b>
A light and fruity red which goes well with or without food			
<b>MUREDА, LA TIERRA DE CASTILLA. ORGANIC MERLOT</b>	<b>£5.45</b>	<b>£7.45</b>	<b>£21.95</b>
A plummy and easy drinking Merlot, juicy with soft tannins			
<b>SIGLO SACO, CRIANZA, RIOJA</b>	<b>£6.15</b>	<b>£8.15</b>	<b>£23.95</b>
An easy drinking, fruity style of Rioja served in a distinctive sack cloth covered bottle			
<b>BODEGAS LAN, GRAN RESERVA, RIOJA</b>	<b>£10.25</b>	<b>£13.65</b>	<b>£39.95</b>
Full bodied and packed with dark fruits, wonderful with rich meat dishes			



## Red Wine

<b>MATSU EL PICARO, TINTO DE TORO. TEMPRANILLO</b>	<b>£24.95</b>
With one of the most striking labels ever seen on a wine bottle, we're delighted this full bodied wine certainly lives up to first expectations	
<b>COSTERS DEL SIO, PETIT SIOS TINTO</b>	<b>£24.00</b>
Juicy yet concentrated notes of dark fruit with a soft mouth feel and smooth tannins, great with pork	
<b>CASTILLO DE MONJARDIN, NAVARRA. GARNACHA</b>	<b>£22.95</b>
A nicely balanced wine with lovely notes of brambles and a nice silky feel. Great with meat	
<b>MARQUES DE BURGOS, RIBERA DEL DUERO. TEMPRANILLO</b>	<b>£29.95</b>
Named after the famous explorer, this wine is a lovely balance of intense fruit and subtle spicy notes. Perfect with meat dishes	
<b>VIÑA AMATE, CRIANZA. RIOJA</b>	<b>£24.95</b>
A soft and smooth Rioja with hints of vanilla and chocolate on the nose, this is an easy drinking Crianza	
<b>EL NINO DE CAMPILLO, VINO TINTO ROBLE. RIOJA</b>	<b>£26.95</b>
A really amazing young style of Rioja that is lively and fruity	
<b>BERONIA CRIANZA. RIOJA</b>	<b>£28.95</b>
A classic Crianza with broody dark fruit and opulent sweet spice notes from oak aging, perfect with red meat	
<b>VALDUBÓN ROBLE, RIBERA DEL DUERO. TEMPRANILLO</b>	<b>£34.95</b>
Deep red with hints of violets and a fine balance of ripe fruit, liquorice, vanilla and coconut	



## Reserve and Grand Reserve Wines

<b>BERONIA RIOJA RESERVA. RIOJA</b>	<b>£45.95</b>
Awarded the best red wine of Spain, this complex wine has a concentrated yet smooth and rounded body and a very long finish	
<b>MIGUEL MERINO, GRAN RESERVA. RIOJA</b>	<b>£59.95</b>
Aged for 26 months in French and American oak. It is a dark intense red colour with an amazing flavour of apricot, plum, spice, tobacco and cocoa	

## Sherry

	125ml	Bottle
<b>JOSÉ DE SOTO FINO SHERRY</b>	<b>£4.50</b>	<b>£22.95</b>
Fino is a perfect aperitif or accompaniment to a wide variety of Spanish favourites. It is best served chilled		
<b>JOSÉ DE SOTO MANZANILLA SHERRY</b>	<b>£4.50</b>	<b>£22.95</b>
Manzanilla is very similar to Fino sherry. Produced close to the coast, the sea gives this sherry a delicious subtle salty note		
<b>JOSÉ DE SOTO AMONTILLADO SHERRY</b>	<b>£4.50</b>	<b>£24.95</b>
Amontillado is a dry sherry but is fuller flavoured and is served just above room temperature. Great with a variety of tapas		