

WHITE WINE



31.Catarratto-Pinot Grigio. La Riva, Veneto. Italy. (2) Aromatic, crisp and lively with lemon notes, acacia flower hints and a fruity finish. C, SP & F	£4.59	£5.75	£7.00	£19.95
32.Chardonnay. El Campo, Central Valley. Chile. (2) Attractive aromas of pears with tropical fruit hints. P, C & F	£4.59	£5.75	£7.00	£19.95
33.Chenin Blanc. Grey Gables, South Africa. (3) Zesty style with tangy pear flavours, stone fruit aromas and peachy notes. S, C & P	£4.49	£5.49	£6.70	£18.95
34.Sauvignon Blanc. Mariquita, Central Valley. Chile. (1) Zesty and aromatic with gooseberry and guava fruits. F & C	£4.59	£5.75	£7.00	£19.95

ROSE WINE

35.White Zinfandel. Hawkes Peak, California. (4) Delicious raspberry and peach aromas with watermelon flavours. ALL FOOD	£4.80	£6.00	£7.45	£20.95
36.Pinotage Rose. Boar's Kloof, South Africa. (2) Full of strawberry fruit with ripe cherries on the finish. ALL FOOD	£4.49	£5.49	£6.70	£18.95

RED WINE

37.Tempranillo-Cabernet. Amoranza, Spain. (M) Vibrant and fruity with a silky smooth style, ripe blackcurrants and a soft, spicy finish.	£4.49	£5.49	£6.70	£18.95
38.Merlot. Mariquita, Central Valley. Chile. (M) Delicious blackberry and bramble fruits with aromas of chocolate and mocha. B	£4.59	£5.75	£7.00	£19.95
39.Shiraz-Cinsaut. Grey Gables, South Africa. (F) Well balanced, layered with ripe berries and spice with a juicy blackberry palate. SP, B & L	£4.49	£5.49	£6.70	£18.95

Alcohol volume ranges between 9 - 14.5%



WINE LIST

WHITE WINE



Bottle

1. Sauvignon Blanc. Riviera, Vin de France. (1)

Notes of gooseberries with citrus fruit and a lingering finish. F & C

£21.00
2. Chablis. Chartron et Trebuchet, France. (2)

Lemons with butter hints, good minerality and a fresh apple nose. F

£43.00
3. Chardonnay. Casa Santiago, Central Valley. Chile. (2)

Peach and acacia flower aromas with delicious, ripe pear flavours. C

£23.00
4. Patterson’s Select Reserve Chardonnay. Australia. (2)

Honeydew melon fruit with lemon hints and a fresh finish. C & P

£21.50
5. Mr Goose Esq. Pinot Grigio. South Eastern Australia. (2)

Subtle pear, apple and citrus aromas with tangy lemon fruit. SP & F

£24.00
6. Pinot Blanc. Dunavar, Hungary. (2)

Luscious white peaches with a lime and green apple palate. SP

£22.00
7. Rioja Blanco. Don Placero, Spain. (2)

Zesty limes with a lemon palate and hints of peach and camomile. P

£22.95
8. Pagus Nova. Verdejo, Villanueva de Duero, Spain. (2)

Stone fruit aromas with melon fruit and a ripe peach palate. P

£25.00
9. Sauvignon Blanc. Aroha Bay, Marlborough. New Zealand. (1)

Ripe gooseberries with fresh limes and herbaceous notes. F & SP

£25.50
- 10.Sancerre Blanc. Les Lorys Goulaine, Loire, France. (1)

Very fruity with citrus flavours and floral undertones. S, F & C

£40.00
- 11.Chardonnay. Verum, Bodega del Rio Elorza, Patagonia. (2)

From our Welsh descendants in Patagonia, this wine has a good Chardonnay style with abundant tropical fruits. C & SP

£32.00

RED WINE

- 12.Domaine Clavel Rouge, Rhone, France. (M)

Fresh red fruit notes with a touch of cocoa and silky tannins. B

£25.00
- 13.Patterson’s Select Reserve Shiraz. Australia. (M)

Jammy ripe fruit with blackberries and a subtle oak influence. L & B

£21.50
- 14.Chateauneuf du Pape Rouge. Rhone Valley, France. (F)

Lots of ripe fruit with brambly notes and spice hints. B

£50.00

Wine with Food

To help in your choice of pairing wine and food we have marked a selection of wines with the following letters - S = salads, F = fish, B = beef, L = lamb, C = chicken, P = pasta, SP = spicy



Wine Tasting Guide

white wine sweetness guide

(1) - very dry - (9) - very sweet

red wine body guide

(L) - light bodied, (M) - medium bodied, (F) full bodied



All wines contain sulphites

RED WINE



Bottle

- 15.Beaujolais Villages. Victor Berard, France. (L)

Supple with red berry aromas, spice and silky tannins. L

£24.95
- 16.El Campo Cabernet Sauvignon. Reserva Privada, Central Valley. Chile. (F)

Blackcurrant jam aromas with notes of spice and a good structure. B

£21.00
- 17.Montepulciano d’ Abruzzo. Cantarello, Italy. (M)

A black fruit palate with fresh herb hints and a pepper finish. SP, B & L

£22.50
- 18.Merlot. Riviera, Pays d’ Oc. France. (M)

Blackberries and plums with violets and gentle tannins. L, B & C

£21.50
- 19.Bacca Nera. Negroamaro Primitivo, Salento, Italy. (F)

Delicious plummy character with lovely, soft, jammy tannins. L

£24.50
- 20.Malbec. Cepas, Mendoza, Argentina. (M)

Bursting with fresh strawberries with a violet and cherry nose. B

£22.50
- 21.Bourgogne Pinot Noir. Chateau de la Terriere, Burgundy. France. (M)

Ripe Morello cherry fruit with silky tannins and delicate spice hints. L

£37.50
- 22.Rioja Tempranillo. Navajas, Spain. (M)

Forest fruit aromas with vanilla oak notes and a smooth finish. B

£23.50

DESSERT WINE

- 23.Montbazillac. Chateau Rousseau. France. (8)

125ml glass - £6.00

Delicious honeyed sweetness, acacia flower and citrus aromas.

SPARKLING WINE

- 24.Prosecco Spumante. Vispo Allegro, Italy. (2)

£25.95

Delicate lemon bouquet with zesty pears and a peach fruit finish.
- 25.Marques de Lares, Cava, Brut. Spain. (2)

£27.95

Crisp and fruity with apple and tropical fruit aromas and a creamy finish.
- 26.Quarter Bottle - Prosecco, Italy. (2)

£7.95

Bright and fresh, soft on the palate with citrus fruit and pear hints.
- 27.Quarter Bottle - Prosecco Rose. Italy. (2)

£7.95

Delicate and fragrant with summer fruit aromas and a lively palate.

CHAMPAGNE

- 28.Taittinger. Brut Reserve. (1)

£60.00

Classic Champagne with a delicate honeyed palate and a citrus finish.